

MAGNIFIQUE  
MEETINGS



SOFITEL  
GOLD COAST BROADBEACH





## LUXURIOUS ROOMS AND SUITES & SERVICES

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### ACCOMMODATION

Light-filled rooms embrace a fresh aesthetic of chic simplicity. 296 beautifully appointed rooms and suites offering sweeping ocean or hinterland views. Guests revel in discretely luxurious accommodation.

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### SERVICES

- Business centre
- Onsite audio visual
- Award-winning restaurants
- Swimming pool & spa
- Sofitel Fitness
- 24 hour in-room dining
- Concierge service
- Guest laundry
- Valet service

## RESTAURANT & BAR

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### ROOM81

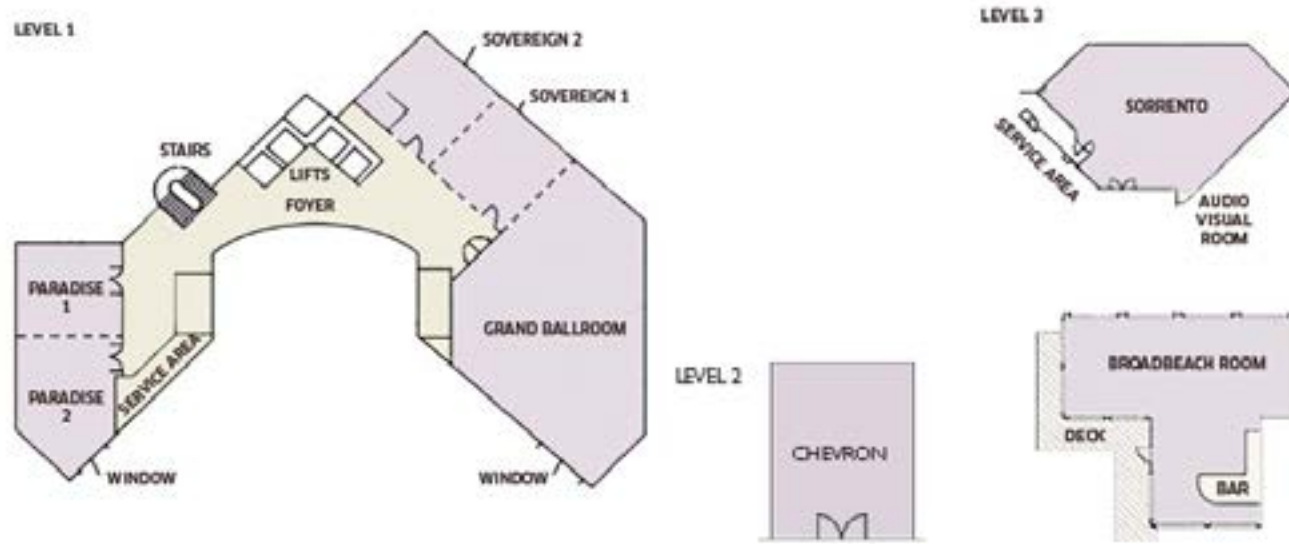
Room81 bar and restaurant crafts modern Australian inspired tastes and sensations, combining various textures and flavours in pure, re-fined, exhilarating culinary delights. Room81 invites you to a unique dining experience that encompasses an array of mouth-watering dishes.



### BISTRO ON3

Bistro On3 is inspired by France's most popular bistro classics and is known for its sophisticated finesse and flavours. Bistro On3 is located on the third level of Sofitel Gold Coast Broadbeach, offering customers a modern and chic décor with a relaxed and welcoming ambience.

# CAPACITY



MEETING ROOMS	AREA (M <sup>2</sup> )	HEIGHT (M)	BANQUET	CABARET	COCKTAIL	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE
GRAND BALLROOM	312	4.5	220	176	350	350	170	60	66
SOVEREIGN ROOM 1	59	3	20	24	40	50	20	18	18
SOVEREIGN ROOM 2	56	3	20	24	40	40	20	22	16
SOVEREIGN ROOM (COMBINED)	115	3	60	48	110	110	54	40	39
PARADISE ROOM 1	69	2.7	40	32	60	60	36	18	21
PARADISE ROOM 2	84	2.7	50	40	80	80	48	26	24
PARADISE ROOM (COMBINED)	153	2.7	100	80	126	126	84	50	48
CHEVRON ROOM	48	2.6	30	21	-	40	18	12	15
SORRENTO ROOM	253	3.4	160	128	200	200	100	40	57
BROADBEACH ROOM	230	2.9	120	80	200	180	110	54	52
THE BOARDROOM	42	2.4	20	16	20	20	24	12	15
POOL DECK	180	-	120	96	300	-	-	-	-



## CONFERENCE PACKAGES

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### FULL DAY DELEGATE PACKAGE

Minimum 20 delegates

- Venue hire
  - Morning tea
  - Sandwich Working Lunch or Hot Working Lunch
  - Afternoon tea
  - Bottled mineral water and mints
  - Notepads and pens
  - Lectern and microphone
  - Wi-Fi 1GB
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### HALF DAY DELEGATE PACKAGE

Minimum 20 delegates

- Venue hire
- Morning tea or afternoon tea
- Sandwich Working Lunch or Hot Working Lunch
- Bottled mineral water and mints
- Notepads and pens
- Lectern and microphone
- Wi-Fi 1GB



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## PREMIUM DELEGATE PACKAGE

Minimum 30 delegates

Venue hire

Arrival tea and coffee

Morning tea

Your choice\* of sandwich working lunch or hot working lunch

Afternoon tea

Bottled still and sparkling mineral water and mints

Notepads and pens

Lectern and microphone

Floral arrangement

Wi-Fi 2GB

\*Upgrade to Bistro On3 seated



## BREAKFAST

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- Plated breakfast
- Buffet breakfast
- Express breakfast



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### CHEF'S PLATED BREAKFAST

Minimum 20 delegates

#### SERVED AT YOUR TABLE

- Soft banana loaf, butter, preserves (v)
- Selection of French pastries (v)
- Seasonal sliced fruit platters, natural yoghurt (v)
- Selection of fresh fruit juices
- Freshly brewed coffee and Ronnefeldt teas

#### WITH A CHOICE OF

- Freshly scrambled free range eggs, smoked bacon rashers, roasted vine ripened tomatoes, sautéed mushrooms, hash browns, grilled sourdough
- Eggs Benedict, free range poached eggs, double smoked ham, English muffin, hollandaise sauce
- Eggs Montreal, free range poached eggs, smoked salmon, baby spinach, soft herb hollandaise
- Freshly scrambled free range eggs, butter poached asparagus, smoked salmon, grilled sourdough
- Corn fritter, poached egg, sautéed baby spinach, tomato chutney (v)
- Breakfast brochette, tomato, red onion, basil, toasted ciabatta bread, prosciutto, poached egg, hollandaise sauce

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### SOFITEL BUFFET BREAKFAST

Minimum 20 delegates

#### COLD SELECTION

- Chef's selection of health breads: pumpkin, zucchini, banana loaf, butter, preserves (v)
- Selection of French pastries (v)
- Savoury and chocolate croissants (v)
- Seasonal fruit platters, flavoured yoghurts (v, gf)
- Selection of cereals and mueslis (v)
- Selection of fresh fruit juices

#### HOT SELECTION

- Freshly scrambled free range eggs (v, gf)
- Roasted vine ripened tomatoes, olive oil and thyme (v, gf, df)
- Grilled middle bacon rashers (gf, df)
- Veal chipolatas and chicken chipolatas (gf, df)
- Gourmet hash browns
- Sautéed mushrooms (v, gf)
- Freshly brewed coffee and Ronnefeldt teas

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### EXPRESS BREAKFAST

- Selection of fresh juices – orange, apple and pineapple
- Platter of sliced seasonal fruit with flavoured yoghurts (v, gf)
- Baker's pastry basket of muffins, croissants and Danish pastries (v)
- Bonne Maman jams, honey and butter
- Freshly brewed coffee and Ronnefeldt teas



## REFRESHMENT BREAKS

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Refreshment breaks

Magnifique breaks

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## REFRESHMENT BREAKS

Freshly brewed coffee and Ronnefeldt teas with one of the following items

- Petite French fruit tartlets (v)
- House-made scones with Chantilly cream and jam (v)
- Assorted pure bliss cookies (v)
- Trio of assorted muffins (v)
- Petit lamingtons (v)
- Brunette fudge and white chocolate brownies (v)
- Citrus tarts (v)
- Hummingbird cake (v)
- Chocolate-dipped strawberries (v, gf)
- Trio of house made breads: Pumpkin, banana and zucchini (v)
- Bacon, cheese and chive savoury scones
- Savoury ham and cheese filled croissants
- Cheese plate, quince paste, lavosh bread, water crackers (v)
- Potato frittata, chargrilled capsicum and confit leek (v, gf)
- Selection of freshly baked mini quiches
- Selection of Asian delights, vegetable spring rolls, chicken dim sims, samosas with sweet chilli sauce
- Seasonal fruit platters, low fat natural or fruit yoghurt (v, gf)
- Strawberry skewers, low fat natural or fruit yoghurt (v, gf)
- Selection of three dips and crudités (v)

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## COFFEE CART

Upgrade to a coffee cart with a private barista and stay refreshed throughout your meeting or conference at Sofitel Gold Coast Broadbeach.

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## MAGNIFIQUE BREAKS

Minimum 2 delegates

Freshly brewed coffee and Ronnefeldt teas with one of the following items

### HIGH TEA

A selection of finger sandwiches, scones and desserts made fresh in our Pastry Kitchen by our world class Chefs, served on traditional high tea stands

### STRAWBERRY FIELDS

A variety of strawberry desserts: Strawberry cream roulade, strawberry short-cake, strawberry tart, chocolate-dipped strawberries, strawberry cheesecake cups, strawberry macarons

### CHOCOLATE DECADENCE

A variety of chocolate treats: Belgian chocolate fountain, chocolate Oreo hearts, white chocolate and raspberry mousse, Ferrero Rocher bon bons, Mississippi mud cake, hazelnut cream and chocolate profiteroles, mocha macarons, chocolate and salted caramel tarts, mint chocolate delights

### HEALTH AND WELLBEING

A selection of chia and date protein balls, energise seed cake, raw slice, coconut water detox shots, acai with summer fruits, natural yoghurt and honey granola, matcha green tea cake, goji berry trail mix

### ENERGISER BREAK

A selection of protein bars, celery juice shots, carrot juice shots, banana and lime skewers, peanut butter and banana mini toasties, toasted almonds



## LUNCH

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Sandwich Working Lunch  
Hot Working Lunch  
Bistro On3 Buffet  
Chef's Plated Luncheon

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## SANDWICH WORKING LUNCH

- Selection of three gourmet sandwiches
- Chef's selection of two salads
- Assorted cheese platter
- Seasonal sliced fruit platter
- Freshly brewed coffee and Ronnefeldt teas
- Orange juice

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## HOT WORKING LUNCH

Minimum 10 delegates

- Selection of one Hot Buffet dish
- Selection of two gourmet sandwiches
- Chef's selection of two salads
- Assorted cheese platter
- Seasonal sliced fruit platter
- Freshly brewed coffee and Ronnefeldt teas
- Orange juice





## GOURMET SANDWICH SELECTION

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### WRAPS

Avocado, brie, sundried tomato and red onion  
Tandoori chicken, cucumber and carrot  
Ham, cheese and salad  
Corn beef, corn relish, swiss cheese and carrot  
Roast beef, seeded mustard, onion, cheese and tomato  
Sopressa, cheese, tomato relish and cucumber  
Smoked salmon, dill cream cheese and red onion  
Smoked turkey, cranberry mayo, brie and rocket

### BAGUETTE

Smoked ham, cheddar and lettuce  
Sliced turkey, brie, lettuce and cranberry sauce  
Rare roast beef, mixed greens and english mustard  
Prosciutto, wild rocket, goats cheese and honey

### FOCACCIA

Smoked chicken with pecorino  
Char-grilled vegetables  
Roma tomato and buffalo mozzarella

### ROLLS

Chicken avocado and brie on knot roll  
Roast beef and beetroot salad on turkish roll  
Ham, cheese and salad on focaccia  
Smoked salmon bagel  
Turkey and cranberry bagel

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## HOT BUFFET SELECTION

- Atlantic salmon fillets, citrus beurre blanc accompanied by broccolini, toasted hazelnuts
- Steam roasted barramundi fillet accompanied by bok choy, rice noodles, honey and sweet soy dressing (df)
- Tuscan braised lemon chicken, crushed roma tomatoes, soft herbs accompanied by fragrant jasmine rice (gf, df)
- Chicken coq au vin accompanied by lyonnaise chat potatoes
- Malaysian chicken coconut curry accompanied by basmati rice (gf, df)
- Confit chicken leg, orange honey dressing accompanied by pistachio and parmesan roasted chat potatoes
- Chicken and chorizo fricassee, roasted peppers, kalamata olives accompanied by fragrant jasmine rice
- Slow roasted duck leg accompanied by apple and balsamic braised red cabbage, green peppercorn sauce (df)
- Apricot and raisin braised pork accompanied by roasted seasonal root vegetables (gf)
- Roasted pork loin accompanied by confit of leek and shallot, vanilla apple compote (gf)
- Beef Bourguignon, smoked pancetta, pearl onions accompanied by pommes puree
- Roasted sirloin of beef, soft herb hollandaise, red wine jus accompanied by roasted herb chat potatoes
- Saffron-braised Moroccan lamb, prunes, apricots accompanied by scented orange cous cous
- Twice cooked leg of lamb, red wine gravy accompanied by rosemary and garlic chat potatoes
- Mediterranean penne ratatouille, shaved grana padano parmesan, fried basil (v)
- Pappardelle pasta, mushroom and chive cream, roasted pumpkin, baby spinach, pine nuts (v)
- Aloo gobi, coconut milk curry, cauliflower, potato, sweet peas accompanied by saffron jasmine rice (v, df)



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## BISTRO ON3 BUFFET

Minimum 30 delegates

Dine first class in our Bistro On3 restaurant with an extensive salad bar and freshly prepared hot dishes including meat, fish, poultry and vegetarian options. Complete your lunch with a selection of delectable desserts from the buffet, fresh fruit and Australian and international cheeses. Served with coffee, Ronnefeldt teas and orange juice.

[Upgrade your conference package](#)

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## CHEF'S PLATED LUNCHEON

2 Course | 3 Course

Designed for a luncheon event, choose your courses from our Chef's extensive menu.

- A selection of dishes from Chef's Plated Luncheons
- All plated lunches are served with freshly brewed coffee and Ronnefeldt teas

[Upgrade](#) | [Alternate Drop](#)







## COCKTAIL

Cold Canapés | Hot Canapés | Sweet Canapés | Cold Noodle Box | Hot Noodle Box

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### 1/2 HOUR PACKAGE

Selection of 4 items per person

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### 1 HOUR PACKAGE

Selection of 6 items per person

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### 2 HOUR PACKAGE

Selection of 8 items per person

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### 3 HOUR PACKAGE

Selection of 10 items per person

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### 4 HOUR PACKAGE

Selection of 12 items per person

## COCKTAIL CANAPÉS

### COLD CANAPÉS

- Smoked salmon grissini, dill cream cheese
- Selection of rice paper rolls, salmon, prawn, chicken (gf)
- Coffin Bay oysters, sauce vierge, white balsamic (gf, df)
- Citrus cured ocean trout, crispy wonton cones, soft herb mascarpone
- Ocean trout omelette, crème fraiche, salmon pearls (gf)
- Selection of sushi rolls, pickled ginger, wasabi, organic soy
- Peking duck crepes, cucumber, shallots, scorched chilli jam (df)
- Bamboo rockmelon skewers, Serrano ham, mozzarella, fresh mint
- Angus beef carpaccio, grilled asparagus, rocket, pecorino (gf)
- Tuscan bruchetta, rocket pesto, marinated vegetables, Persian feta, shaved parmesan (v)
- Goat's curd tartlet, fresh fig jam, sugar-cured tomato (v)
- Caramelised onion jam and brie tartlets (v)
- Belgian endive, blue cheese, candied walnuts, shaved pear, 25 year aged balsamic (v)
- Cherry bocconcini skewers, grape tomato, sweet basil (v, gf)

### HOT CANAPÉS

- Seared scallops, cauliflower silk, glass pork crackling
- Crumbed whiting fillets, sauce gribiche, lemon
- Rice-studded five spiced prawns, chilli jam (df)
- Salt and pepper squid, royal dipping sauce (df)
- Chicken satay skewers, warm peanut sauce, coriander
- Twice cooked spiced quail, garlic, chilli, shallots (df)
- Confit pork croquettes, olive oil aioli
- Steamed pork buns, plum sauce
- Selection of mini pies and sausage rolls
- Moroccan lamb koftas, capsicum and tomato coulis (df)
- Vegetable spring rolls, sweet chilli sauce (v, df)
- Exotic mushroom and white truffle arancini (v)
- Baked mushrooms, butter pastry, fresh thyme, white wine, double cream (v)
- Crisp asparagus, Japanese crumbs, Parmigiano Reggiano, lime aioli (v)

### SWEET CANAPÉS

- Chocolate mousse truffles (gf)
- Tart au citron
- Zucotta roulades
- Classic opera slice
- Assorted French tartlets
- Turkish delights (gf)
- Pistachio nougat
- Chocolate-dipped strawberries (gf)
- Mixed macarons, Chefs selection of assorted flavours

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## COLD NOODLE BOXES

- Seared yellowfin tuna nicoise, baby beans, potatoes, cherry tomatoes, kalamata olives (gf, df)
- Marie rose shrimp, cucumber, avocado salsa, crispy cos lettuce (gf)
- Poached chicken breast, gem lettuce, crispy smoked bacon, Caesar dressing
- Grain-fed beef fillet, green papaya salad, nam jim, toasted rice (gf, df)
- Spinach and sundried tomato salad, pine nuts, croutons, and honey roasted pumpkin (v)

## HOT NOODLE BOXES

- Lime-battered flathead, beer battered chips
- Salt and pepper squid, royal dipping sauce, Thai basil (df)
- Saffron egg noodles, hoi sin chicken, steamed bok choy (df)
- Asian delights: spring rolls, dim sims, samosas, crispy rice noodles, and sticky soy sauce
- Seasonal tempura vegetables with Japanese mayonnaise (v)





## DINNER

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### CHEF'S PLATED DINNER

Minimum 20 delegates

2 Course Menu

3 Course Menu

Upgrade | Alternate Drop

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### BUFFETS

Minimum 30 delegates

BBQ Buffet

Epicurean Buffet

Upgrade to Seafood

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### DINNER PACKAGES

Based on tables of 10 delegates

Classic Dinner

Gala Dinner

## CHEF'S PLATED DINNER

### ENTRÉE SELECTION

- Exotic mushroom soup, crème fraîche, white truffle oil
- Seafood terrine, crab jelly, micro herb salad, green olive oil
- Seared scallops, sweet corn puree, sauce vierge, pancetta glass
- Twice-cooked pork belly, peach and peppercorn chutney, apple salad (df)
- Confit of duck, orange segments, baby herb salad, pistachio praline, port jus
- Seared yellow fin tuna, shaved fennel salad, ruby grapefruit, crisp lotus root (df)
- Beetroot three ways: roasted baby beets, beetroot chips, sweet beet-root paint, marinated Persian feta, aged balsamic (v, gf)
- Citrus spiced poached pear, red wine reduction, Danish blue cheese, candied walnuts (v, gf)
- Goat's cheese mousse, roasted baby vegetables, confit tomato, black olive tapenade (v)

### MAINS SELECTION

- Goldband snapper fillet, braised leeks, sweet butternut pumpkin, tomato petals, bordelaise jus
- Pan-fried barramundi, poached clams, cauliflower silk, confit vine tomato, asparagus, seafood bisque
- Crisp-skin ocean trout, crushed kipflers, pickled baby beets, braised asparagus, Pedro Ximenes
- Corn-fed chicken, prosciutto and thyme mash, baby carrots, butter poached leeks
- Free range chicken breast, medley of turned root vegetables, ratatouille, rosemary infused jus (gf)
- Confit duck leg, mushroom and sweet pea risotto, mushroom essence, crisp parsnips
- Grain-fed beef fillet, potato gratin, Dutch carrots, glazed shallots, port wine reduction
- Grain-fed beef fillet, celeriac cream, mixed forest mushrooms, braised red wine onions, spiced wine
- Roasted lamb back strap, celeriac purée, ratatouille, rosemary jus (gf)
- Roasted lamb rack, sweet onion puree, fondant potato, confit tomato, baby spinach (gf)
- Spinach and ricotta cannelloni, tomato passata, Greek salad (v)
- Roasted medley of seasonal vegetables, butter pastry, sweet potato mash, poached asparagus (v)

### DESSERT SELECTION

- Pavlova, seasonal fruits, vanilla cream, raspberry and mango coulis (gf)
- Macadamia nut and ginger parfait, Baileys anglaise
- Tarte au citron, summer berries, fruit coulis
- Earl Grey panacotta, rhubarb compote (gf)
- Kahlua and milk chocolate terrine, cherry centre, blood orange coulis (gf)
- White chocolate and raspberry cheesecake, passionfruit jus
- Framboisier vanilla mousseline, genoise sponge, raspberry jelly and fresh raspberries
- Warm apple and fig strudel, date and cinnamon anglaise
- Chocolate opera slice: layers of almond biscuit, decadent chocolate ganache, hazelnut butter cream, topped with gold mocha bean

Served with freshly brewed coffee, Ronnefeldt tea and Sofitel chocolates

## BUFFETS

### BBQ BUFFET

#### ANTIPASTO

- Selection of cured meats (df)
- Dips and olives (v)
- Grilled marinated vegetables (v, gf, df)

#### SALADS

- Vine ripened tomato and mozzarella salad, sweet basil, green olive cheeks, aged balsamic (v)
- Spinach and feta salad, sweet pumpkin, toasted pine nuts (v, gf)
- Salad Nicoise, baby beans, potatoes, egg, cherry tomatoes, kalamata olives, anchovies (gf)
- Mixed leaf salad with French vinaigrette (v, gf, df)
- Caesar salad, smoked bacon, croutons, parmesan, anchovy dressing

#### HOT SELECTION

- Prime smokey barbeque pork ribs (df)
- Red wine marinated scotch fillet (df, gf)
- Gourmet beef and pork sausages (df)
- Honey and soy chicken drumettes (df)
- Organic vegetable burgers (v)
- Steamed chat potatoes with sour cream and chives (v, gf)
- Grilled super-sweet corn cobs (v, gf)

### EPICUREAN BUFFET

#### ANTIPASTO

- Selection of cured meats (df)
- Dips and olives (v)
- Grilled marinated vegetables (v, gf, df)

#### SALADS

- Vine ripened tomato and mozzarella salad, sweet basil, green olive cheeks, aged balsamic (v)
- Spinach and feta salad, sweet pumpkin, toasted pine nuts (v, gf)
- Salad Nicoise, baby beans, potatoes, egg, cherry tomatoes, kalamata olives, anchovies (gf)
- Mixed leaf salad with French vinaigrette (v, gf, df)
- Caesar salad, smoked bacon, croutons, parmesan, anchovy dressing

#### HOT SELECTION

Select three dishes from the **Hot Buffet menu**

Add an additional hot dish

### DECADENCE

- Chef's selection of sweet treats, tarts, individual desserts
- Cheese platter with accompaniments
- Fresh seasonal sliced fruit platter (v, gf, df)

Served with freshly brewed coffee, Ronnefeldt tea and Sofitel chocolates

### UPGRADE TO SEAFOOD

- Freshly shucked Pacific/Rock oysters (depending on seasonal availability) (gf, df)
- Cooked ocean prawns
- Cooked spanner crabs (gf, df)
- Balmain bugs / Moreton Bay bugs (depending on seasonal availability) (gf, df)
- Cocktail sauce, lemon wedges

## DINNER PACKAGES

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### CLASSIC DINNER PACKAGE

- Venue hire
- 3-course or buffet meal
- 3 hour superior beverage package
- Background music
- LED uplighting
- Stage
- Lectern & microphone

### GALA DINNER PACKAGE

- Venue hire
- 3-course or buffet meal
- 4 hour superior beverage package
- DJ for four hours
- Black lycra chair covers
- Elegant table centrepiece
- Dancefloor
- Stage
- Room atmosphere lighting
- Lectern & microphone





## BEVERAGE PACKAGES

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### **SUPERIOR PACKAGE**

1 hour | 2 hour | 3 hour | 4 hour | 5 hour

Legacy NV

Legacy Semillon

Sauvignon Blanc

Legacy Shiraz Cabernet

Local Beers

Orange Juice and Soft Drinks

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### **LUXURY PACKAGE**

1 hour | 2 hour | 3 hour | 4 hour | 5 hour

Fresco Frizzanti NV

Tai Nui Sauvignon Blanc

Cool Woods Chardonnay

Norfolk Rise Merlot

Endless Shiraz

Premium Beers

Orange Juice and Soft Drinks

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### **PREMIUM PACKAGE**

1 hour | 2 hour | 3 hour | 4 hour | 5 hour

Veuve Ambal Vin Mousseux Blanc de Blanc NV

Alta Sauvignon Blanc

Terra Barossa Cabernet Sauvignon

Premium Beers

Orange Juice and Soft Drinks



## BEVERAGES ON CONSUMPTION

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### WINES

#### SPARKLING WINES AND CHAMPAGNES

- Legacy NV
- Fresco Frizzante NV
- NV Veuve Ambal Vin Mousseux Blanc de Black
- Veuve Clicquot Brut NV

#### WHITE WINES

- Legacy Semillon Sauvignon Blanc
- Tai Nui Sauvignon Blanc
- Cool Woods Chardonnay
- Mad Fish Sauvignon Blanc Semillon
- Mad Fish Chardonnay
- Rockbare Chardonnay
- Alta Sauvignon Blanc
- Catalina Sounds Sauvignon Blanc
- Pizzini King Valley Pinot Grigio

#### RED WINES

- Legacy Shiraz Cabernet
- Norfolk Rise Merlot
- Mad Fish Cabernet Sauvignon Merlot
- Endless Shiraz
- Molly's Cradle Shiraz
- Rockbare Shiraz
- Innocent Bystander Pinot Noir
- Terra Barossa Cabernet Sauvignon

## BEVERAGES ON CONSUMPTION

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### BEER

#### LOCAL BEER

- Hahn Light
- Tooheys New
- XXXX Gold
- Hahn Premium
- James Boag's Premium

#### PREMIUM BEER

- Heineken
- Kirin

### HOUSE SPIRITS

30ml per serving

- Bundaberg Rum
- Bacardi White Rum
- Johnnie Walker Red Scotch
- Jim Beam White Label Bourbon
- Gordons Gin
- Jose Cuervo Tequila
- Smirnoff Red Label Vodka
- Jack Daniel's

### NON-ALCOHOLIC BEVERAGES

#### MINERAL WATER

- Yaru Still Spring Water (500ml)
- Yaru Sparkling Spring Water (500ml)
- Evian (750ml)

#### SOFT DRINK

- Coca Cola
- Coca Cola Zero
- Sprite
- Lift

#### FRUIT JUICE

- Orange
- Pineapple
- Apple



## AUDIO VISUAL

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Sofitel Gold Coast Broadbeach's production is managed in-house by AVPartners, our onsite audiovisual, styling and stage production specialists.

AVPartners offers the highest quality audio visual services with state of the art equipment, including but not limited to:

- Audiovisual Production
- Event Styling
- Stage Sets
- Entertainment Bookings
- Personalised Event App
- Professional Technical Assistance

The AVPartners team knows how to bring all the pivotal elements together - from creative to technical, to entertainment - to create a seamless event experience for yourself and each of your delegates.

To contact our Audio Visual Team, please contact Mitch Tucker directly:

+61 (07) 5570 0368 | [mtucker@avpartners.com](mailto:mtucker@avpartners.com)

**AVPartners**<sup>™</sup>

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**CONFERENCE & EVENT ENQUIRIES**

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**ACCOMMODATION:**

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**S O F I T E L**

**GOLD COAST BROADBEACH**