



# MAGNIFIQUE MEETINGS

LIVE THE FRENCH WAY

SOFITEL





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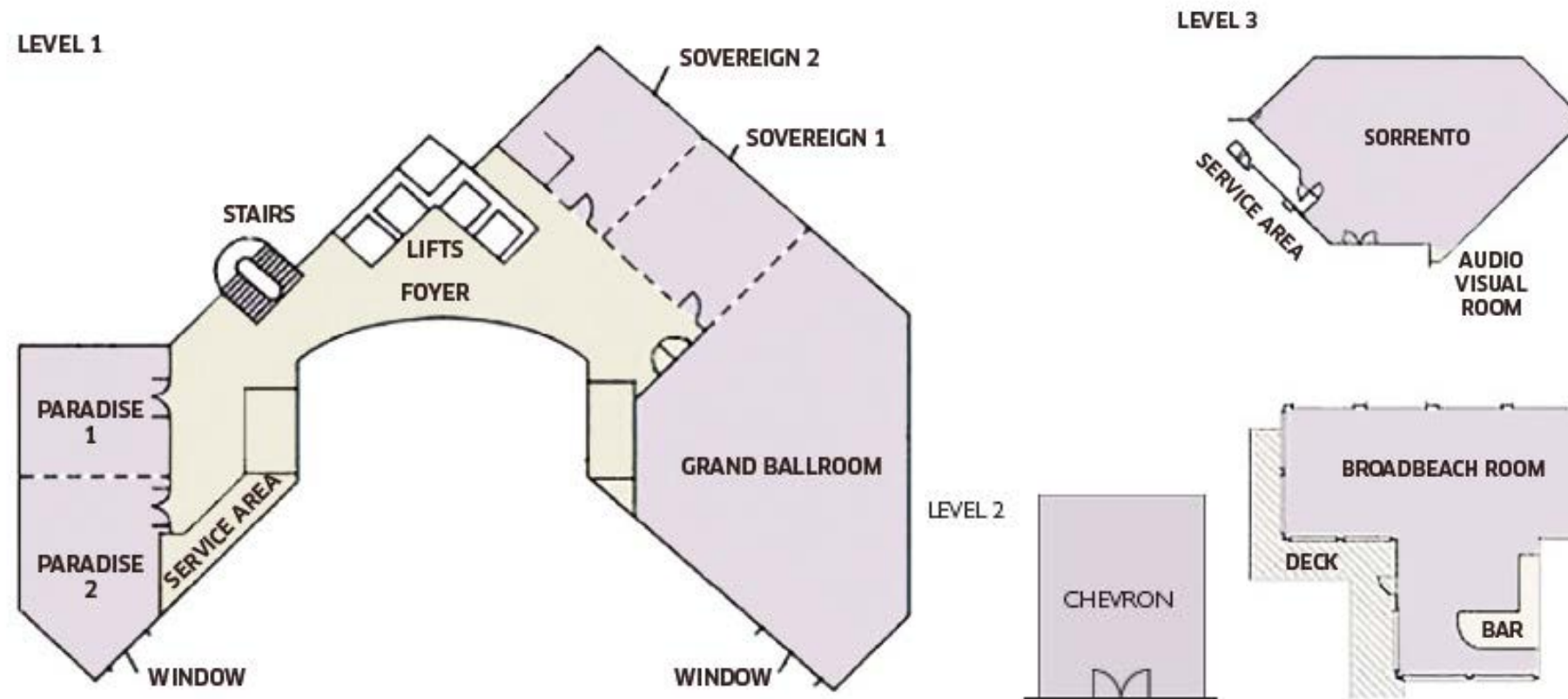
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# CAPACITY & FLOOR PLAN



MEETING ROOMS	AREA (M <sup>2</sup> )	HEIGHT (M)	BANQUET	CABARET	COCKTAIL	THEATRE	CLASSROOM	BOARD ROOM	U-SHAPE
GRAND BALLROOM	312	4.5	220	176	350	350	170	60	66
SOVEREIGN ROOM 1	59	3	20	24	50	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	110	88	126	126	84	50	36
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	-	300	-	-	-	-





## CONFERENCE PACKAGES

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### **FULL DAY DELEGATE PACKAGE**

\$89.00 per person | Minimum 20 Delegates

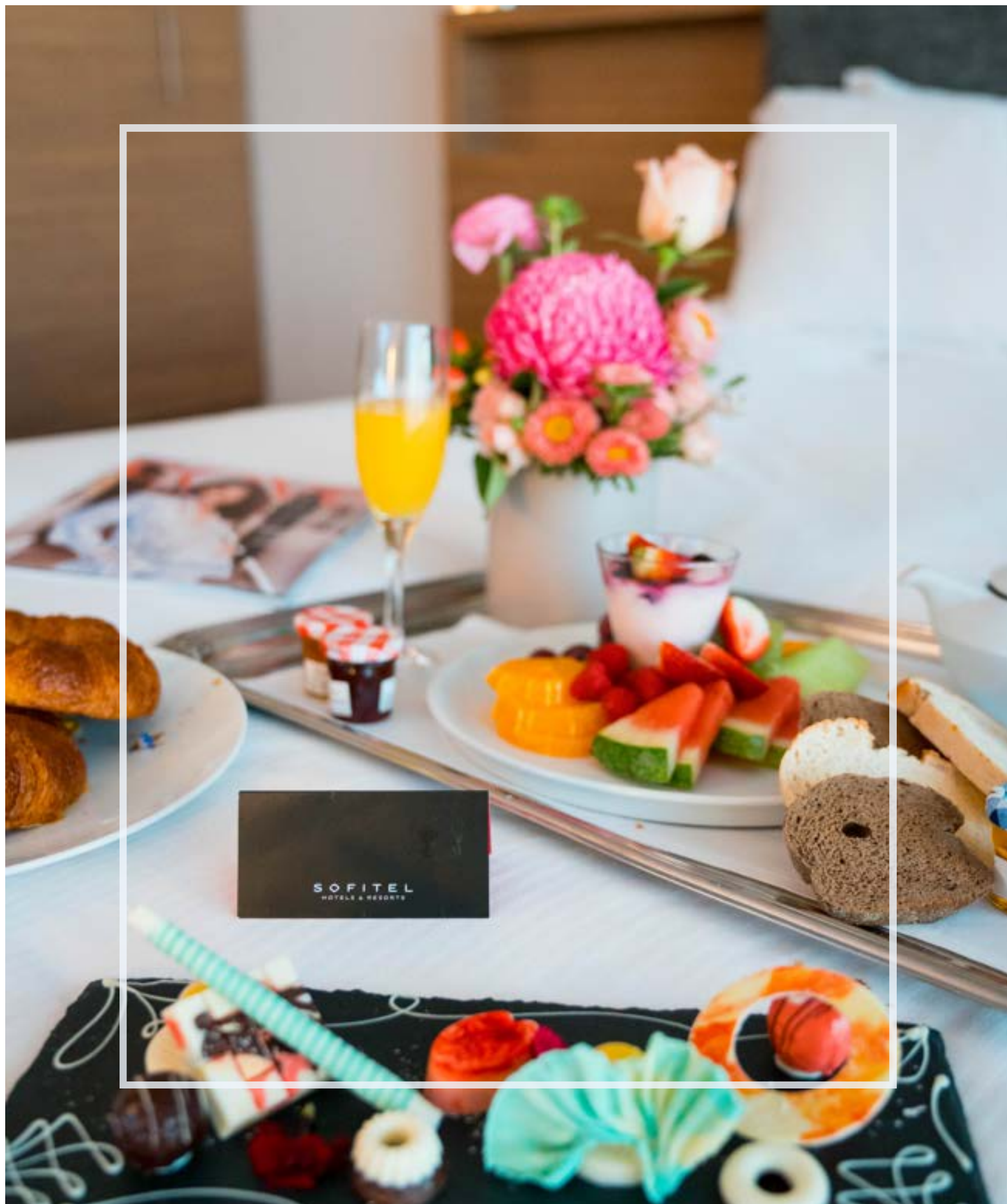
- Venue Hire
- Morning Tea
- Light Lunch or Working Lunch
- Afternoon Tea
- Still water & mints
- Notepads & pens

### **HALF DAY DELEGATE PACKAGE**

\$79.00 per person | Minimum 20 Delegates

- Venue Hire
- Refreshment Break
- Light Lunch or Working Lunch
- Still water & mints
- Notepads & pens





## BREAKFAST

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### **NETWORKING BREAKFAST**

\$39.00 per person | Minimum 20 delegates

### **FULL BREAKFAST BUFFET**

\$45.00 per person | Minimum 20 delegates

### **PLATED BREAKFAST**

\$45.00 per person | Minimum 20 delegates



## BREAKFAST MENU

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### NETWORKING BREAKFAST

- Seasonal fresh fruit cups (GF/DF/V/VG)
- Freshly baked croissants and assorted pastries (V)
- Individual overnight oats cups (V)
- Salmon and dill cream cheese bagel
- Grilled mushrooms, tomato and haloumi stacks (GF)
- Croque Monsieur
- Bacon, egg and tomato on a soft bun
- Bagels with avocado and cherry tomatoes (VG)

### FULL BREAKFAST BUFFET

- Seasonal fresh fruit platters (GF/DF/V/VG)
- Individual yoghurt parfait with Sofitel's own Earl Grey granola and berry compote (GF)
- Individual overnight oats with nuts and dried fruits (V)
- Freshly baked croissants and assorted pastries (V)
- Selection of cold cuts and local cheeses
- Freshly baked breads with selection of spreads
- Grilled bacon
- Blistered cherry truss tomatoes with olive oil and herbs (GF/DF/V/VG)
- Scrambled eggs (GF)
- Balsamic roasted mushrooms (GF/DF)
- Pork and chicken chipolatas (GF)
- Baked beans (GF/DF/V/VG)
- Sautéed potatoes (GF/DF/V/VG)

### PLATED BREAKFAST

#### ON THE TABLE

- Freshly baked bread and pastries
- Individual yoghurt parfait with Sofitel's own Earl Grey granola and berry compote (GF)
- Sliced seasonal fruits (GF/DF/V/VG)
- Freshly brewed coffee and tea
- Selection of 2 chilled fruit juices

#### WITH A CHOICE OF

- Eggs Benedict, free range poached eggs, double smoked ham, and Hollandaise sauce served on an English Muffin with sautéed potatoes

OR

- Eggs Montreal, free range poached eggs with cured salmon and dill, Hollandaise sauce served on a lightly toasted English muffin with sautéed spinach

OR

- Eggs au saumon fume, scrambled free range eggs with grilled pencil asparagus and smoked salmon, served with sourdough toast

OR

- Smashed Avocado on rye toast, served with heirloom baby tomatoes, flame roasted capsicum, marinated tofu and arugula (VG)

OR

- Full breakfast, scrambled eggs with blistered tomato, sautéed field mushrooms and baby spinach, crispy hash browns, sausages and bacon with lightly toasted bread





## REFRESHMENT BREAKS

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### ARRIVAL TEA & COFFEE

\$6.00 per person

### MORNING & AFTERNOON TEA BREAK

\$18.00 per person | Select 2 options from the refreshment menu

Additional food items are available for \$5.00 per person, per item

### UPGRADE TO A COFFEE CART

\$650.00 per day

Upgrade to a coffee cart with a private barista





## REFRESHMENT BREAKS MENU

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### SWEETS

- Raspberry opera slice
- Berry panna cotta with chia seeds and freeze-dried berry crumble (GF)
- Flourless Nutella slice (GF)
- Vanilla bean scones with cinnamon cream and pineapple jam
- Lemon curd tart
- Raw snikka slice (GF/DF/V/VG)
- Raspberry macaroon slice
- Seasonal tropical fruits (GF/DF/V/VG)
- Black forest Swiss roll (V)
- Portuguese custard tart (V)
- Gluten free chocolate tartlet (GF/V)
- Earl grey pear and caramel slice (V)

### SAVOURY

- Vegetable crudité with olive tapenade
- Bruschetta with roma tomato and balsamic reduction (GF/V/VG option available)
- Zucchini and bacon frittata (V option available)
- Pumpkin, goats' cheese and leek tart (V)
- Mini flourless quiche (V option available)
- Mini beef wellington
- Pumpkin and Feta pide (V)
- Ham and cheese croissants or tomato and cheese croissants (V option available)
- Stuffed Mediterranean butternut flower(V)
- Stuffed jalapeno peppers (V)
- Beetroot and feta arancini (V)
- Pork and fennel roll





## WORKING LUNCH

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### **LIGHT WORKING LUNCH**

\$40.00 per person | Minimum 10 delegates

Selection of two sandwiches & wraps, two salads and two desserts

### **HOT WORKING LUNCH**

\$50.00 per person | Minimum 20 delegates

Selection of two hot buffet dishes, two salads, two sides and two desserts





## LIGHT WORKING LUNCH MENU

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### SANDWICHES & WRAPS

- Shaved beef wraps with pickled onion, tomato and rocket
- Whole meal wraps with hoisin chicken and rainbow slaw
- Multigrain roll with turkey, brie and cranberry
- Ciabatta roll with smoke ham, Swiss cheese, baby leaves and corn relish
- Light rye rolls with smoked salmon, caper cream cheese and spinach
- Sour dough rolls with grilled zucchini, sundried tomato and rocket

### SALADS

- Lentil and roast pumpkin salad topped with creamy feta and balsamic reduction (V)
- Mediterranean style chickpea salad with haricot and soy beans, artichokes, roasted capsicum and pesto dressing (V/VG)
- Black quinoa and sweet potato salad with red capsicum and garlic dressing (GF/DF/V)
- Seared tuna niçoise salad with romaine lettuce, crisp green beans and a mustard dressing (GF/DF)
- Israeli couscous salad with roasted pumpkin, salsa Verde and grilled chicken (GF)
- Roasted cauliflower salad with chickpeas, spiced almonds and tahini dressing (GF/DF/V/VG)

### DESSERTS

- Lemon meringue tart
- Sago with mango (GF/DF/V/VG)
- Chocolate eclairs
- Coconut and berry panna cotta (GF/V)
- Seasonal sliced fruit platter (GF/DF/V/VG)





## HOT WORKING LUNCH MENU

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### SALADS

- Lentil and roast pumpkin salad topped with creamy feta and balsamic reduction (V)
- Mediterranean style chickpea salad with haricot and soy beans, artichokes, roasted capsicum and pesto dressing (V/VG)
- Black quinoa and sweet potato salad with red capsicum and garlic dressing (GF/DF/V)
- Seared tuna nicoise salad with romaine lettuce, crisp green beans, roma tomato, Kalamata olives and a mustard dressing (GF/DF)
- Israeli couscous salad with roasted pumpkin, salsa Verde and grilled chicken (GF)
- Roasted cauliflower salad with chickpeas, spiced almonds and tahini dressing (GF/DF/V/VG)

### HOT

- 8-hour braised beef brisket with green olive tapenade and sautéed green beans (GF)
- Oven baked gnocchi with wild mushrooms, goat's cheese and parsley (GF Option available)
- Pan seared salmon with herb beurre blanc
- Za'atar spiced lamb rump with ratatouille (GF/DF)
- Aloo Gobi- Indian spiced potato and cauliflower (GF/DF/V/VG)
- Chicken chimichurri with white wine, bean and chorizo casserole (GF)

### SIDES

- Steamed jasmine rice (GF/DF/V/VG)
- Soft polenta (V)
- Wilted broccolini (DF/V/VG)
- Smashed potato (GF/V)
- Seasonal steamed vegetables (GF/V)

### DESSERTS

- Lemon meringue tart
- Sago with mango (GF/DF/V/VG)
- Chocolate eclairs
- Coconut and berry panna cotta (GF/V)
- Seasonal sliced fruit platter (GF/DF/V/VG)





## BUFFET

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### **MAGNIFIQUE BUFFET**

\$90.00 per person | Minimum 30 delegates

Selection of two colds, hots, sides and dessert options

### **GRAND BUFFET**

\$105.00 per person | Minimum 30 delegates

Selection of three colds, hots, sides and dessert options

### **BUFFET UPGRADES**

Seafood Platter | \$40.00 per person

Selection of fresh prawns, oysters, spanner crab and smoked salmon with red onion and capers with lemon wedges, Mary rose sauce

Grazing Platter | \$30.00 per platter

Marinated pumpkin, eggplant, zucchini, sun dried tomato, flame roasted capsicum marinated olives, marinated bocconcini, charcuterie with baby cornichons, bush tomato chutney, mango and pawpaw chutney, lavosh, grissini





## BUFFET MENU

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### COLDS

- Selection of dips, cured meats and pickles (GF/DF)
- Coconut coriander quinoa salad with lemon dressing (GF/DF/V/VG)
- Tabbouleh salad (V)
- Kipfler potato salad with bacon, shallots, seeded mustard dressing (GF)
- Garden salad with balsamic vinaigrette (GF/DF)
- Greek salad with Kalamata olives and feta (V)
- Thai noodle salad with ginger, lime coriander dressing (GF/DF)

### HOT

- Lamb rump a la Provencale, green beans, olives and cherry tomatoes (GF)
- Barramundi with citrus beurre blanc (GF)
- Pan roasted chicken with tomato, capsicum and green olives (GF/DF)
- Beef medallion with pepper jus (GF/DF)
- Mt Warning smoked chicken fettuccini Carbonara
- Vegan Pad Thai (GF/DF/V/VG)

### SIDES

- Garlic roast potato (GF/DF/V/VG)
- Cauliflower and broccoli bake (GF/V)
- Stir-fried Asian greens (GF/DF/V)
- Truffled mash potato (GF/V)
- Buttered haricot vert (GF/V)

### DESSERTS

- Apple crumble
- Hazelnut ferrero slice
- Selection of cheeses with crackers, nut, dried fruit
- Ginger, white chocolate blondie
- Mini key lime pies
- Fresh seasonal fruit platters (GF/DF/V/VG)

Served with freshly baked bread rolls & butter on the side





## PLATED DINNER

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### **2-COURSE PLATED DINNER**

\$70.00 per person | Minimum 20 delegates

Select two main courses and one dessert or select one entrée and two main courses

(main course served as alternate drop)

### **3-COURSE PLATED DINNER**

\$90.00 per person | Minimum 20 delegates

Select one entrée, two main courses, one dessert

(main served as alternate drop)

### **3-COURSE PLATED DINNER**

\$99.00 per person | Minimum 20 delegates

Select two entrées, two main courses, two desserts

(all courses served as alternate drop)

### **ADD ONS**

Add sides for \$20.00 per table

Upgrade to a shared dessert platter or cheese platter at \$12.00 per person





## PLATED DINNER MENU

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### ENTREÉE

- Cured salmon with fennel and citrus salad (GF/DF)
- Roasted Vegetable rosettes, roasted capsicum puree pickled onion petals and sugar snaps (GF/DF/V/VG)
- Honey roasted pumpkin pearls, creamed feta tart with rocket and candied hazelnut (V)
- Pressed honey soy pork belly served with apple, celery slaw
- Smoked duck breast with a sour cherry dressing and herb salad (GF/DF)
- Lemon seared scallops, with sweet corn puree and chorizo chips (GF/DF)

### MAIN

- Pork loin cutlet with peppercorn sauce, sautéed broccolini and sweet and sour pineapple chutney (GF)
- Peppered Black Angus eye fillet with sautéed wild mushrooms, Dutch baby carrot and a port wine reduction (GF/DF)
- Lamb rack with sweet potato pave, sautéed spinach, blistered cherry tomato and a French onion jus (GF)
- Mediterranean chicken supreme, semi dried tomato risotto and broccolini (GF)
- Cauliflower steak, pea hummus and chimichurri sauce (GF/DF/V/VG)
- Crispy skinned salmon, crushed kipfler potato, pencil asparagus and herb beurre blanc (GF)

### DESSERTS

- Dark couverture fudge brownie, smoked cola glaze, double cream, dark butter salt ganache, and chocolate wisps
- Fresh strawberry, velvet sponge, cheesecake cream, Chambord blackcurrant gel
- Golden banana caramel “Creamwich” with Chantilly and cookie crumble
- Lightly toasted vacherin, coconut mousse, raspberry, fresh watermelon, Prosecco syrup (GF)
- Black Forest slice, dark chocolate ganache, cherry gel, chocolate almond cake, sour cherries, cherry coulis
- Tarte au Citron, raspberry coulis, Chantilly

All menus served with freshly baked bread & butter on the table





## CANAPÉ PACKAGES

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### **30 mins**

\$25.00 per person | Selection of 3 canapés

### **1 hour**

\$37.00 per person | Selection of 4 canapés

### **2 hours**

\$55.00 per person | Selection of 6 canapés & 2 substantial items

### **UPGRADES**

Substantial additional | \$10.00 per person

Additional food items are available for \$5.00 per person, per item





## CANAPÉ MENU

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### COLD CANAPÉS

- Chicken rice paper rolls
- Prawn rice paper rolls
- Cherry tomato stuffed with crab crème fraiche (GF)
- Rockmelon wrapped in prosciutto (GF/DF)
- Smoked salmon roulade with caper cream cheese (GF)
- Pressed watermelon with goats' cheese curd (GF/V)
- Chicken liver parfait with sour dough crisp
- Seared tuna with wasabi mayo and pickled ginger (DF)
- Mini Gazpacho (GF/V/DF/VG)

### HOT CANAPÉS

- Bacon and mozzarella donut
- Stuffed zucchini flowers with tomato salsa (V)
- Moroccan fried cauliflower (V)
- Mushroom arancini with chili mayo
- Vegetarian dumpling with soy dressing (DF/V)
- Lamb kofta with cumin spiced mint yoghurt (GF)
- Pumpkin, spinach and hummus tartlet (VG)
- Oven baked mini pepperoni calzone
- Beef cheek with pea and potato

### SWEET CANAPÉS

- Assorted macarons
- Assorted friands (V)
- Salted caramel tart (V)
- Apple rhubarb and cherry Jalousie (V)
- Choux au craquelin filled with vanilla crème (V)

### SUBSTANTIAL CANAPÉS

- Salmon Poke bowl, sushi rice with Tasmanian Salmon, edamame beans, crispy shallots, toasted sesame, wasabi mayonnaise and pickled vegetables (GF/DF)
- Crispy chicken Boa buns served with Asian slaw and chipotle mayonnaise
- Pork belly bao buns with Asian slaw and chipotle mayonnaise
- Mini wagyu beef burger with coleslaw and truffle mayonnaise on a brioche bun
- Roasted mushroom served on mini brioche buns with rainbow slaw and truffle mayonnaise
- Beef and ginger stir fry with Hokkien noodles (DF)
- Satay chicken skewers with basmati rice and coriander
- Wild mushroom risotto (GF,V)
- Barramundi spring rolls kaffir lime aioli (DF)





## BEVERAGES

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### **STANDARD PACKAGE**

1 hour \$30.00 | 2 hours \$40.00 | 3 hours \$48.00 | 4 hours \$56.00

### **PREMIUM PACKAGE**

1 hour \$40.00 | 2 hours \$48.00 | 3 hours \$56.00 | 4 hours \$64.00

### **MAGNIFIQUE PACKAGE**

1 hour \$54.00 | 2 hours \$68.00 | 3 hours \$76.00 | 4 hours \$84.00

### **NON-ALCOHOLIC PACKAGE**

Unlimited soft drinks and juices | \$20.00 per person





## BEVERAGE PACKAGES

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### STANDARD PACKAGE

- Legacy NV Legacy
- Legacy Semillon Sauvignon Blanc
- Legacy Shiraz Cabernet
- Hahn Super Dry
- Hahn Lite
- Toohey's New
- XXXX Gold
- Orange Juice and Soft Drinks
- Non-Alcoholic Wines & Beers

### PREMIUM PACKAGE

- Chandon Cuvee Brut
- Farm to Table Sauvignon Blanc
- Rising Chardonnay
- Snake & Herring Dirty Boots Cabernet Sauvignon
- Head Red Shiraz
- Heineken
- James Boags Premium
- James Boags Lite
- Hahn Super Dry
- Orange Juice and Soft Drinks
- Non-Alcoholic Wines & Beers

### MAGNIFQUE PACKAGE

- Veuve Ambal Blanc De Blanc
- Villa Maria Private Bin Sauvignon Blanc
- Red Claw Pinot Gris
- Penney's Hill Cabernet Sauvignon
- Penfolds Bin 28 Shiraz
- Eumundi Refreshing Lager
- Little Creatures Pacific Ale
- Little Creatures Pale Ale
- Kirin Ichiban
- Birra Moretti
- James Boag's Lite
- Orange Juice and Soft Drinks
- Non-Alcoholic Wines & Beers





## BEVERAGES ON CONSUMPTION

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### SPARKLING WINES & CHAMPAGINES

#### Legacy NV

\$10.00 per glass | \$41 per bottle

#### Chandon Brut Cuvee

\$17.00 per glass | \$80.00 per bottle

#### Veuve Ambal Blanc De Blanc

\$14.00 per glass | \$60.00 per bottle

#### Veuve Clicquot Yellow Label NV

\$38.00 per glass | \$165.00 per bottle

#### Veuve Clicquot Rose NV

\$44.00 per glass | \$200.00 per bottle

#### Ruinart Brut NV

\$280.00 per bottle

### WHITE WINES

#### Legacy Semillon Sauvignon Blanc

\$10.00 per glass | \$41 per bottle

#### Farm to Table Sauvignon Blanc

\$12.00 per glass | \$50.00 per bottle

#### Villa Maria Private Bin Sauvignon Blanc

\$15.00 per glass | \$70.00 per bottle

#### Leeuwin Estate Art Series Sauvignon Blanc

\$18.00 per glass | \$85.00 per bottle

#### Catalina Sounds Sauvignon Blanc

\$79.00 per bottle

### OTHER WHITE VARIETALS

#### Riesling No. 5 Riesling

\$15.00 per glass | \$70.00 per bottle

#### Man O' War 'Waiheke & Ponui' Island Pinot Gris

\$16.00 per glass | \$75.00 per bottle

#### Rising Chardonnay

\$17.00 per glass | \$80.00 per bottle

#### Nick Spencer Hilltops Rosé

\$16.00 per glass | \$75.00 per bottle

#### Amelia Park Semillon Sauvignon Blanc

\$65.00 per bottle

### DESSERT & FORTIFIED

#### Chambers Old Vine Muscat

\$13.00 per glass | \$65.00 per bottle

For events please choose two white and two red wines





## BEVERAGES ON CONSUMPTION

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### RED WINES

#### Legacy Shiraz Cabernet

\$10.00 per glass | \$41 per bottle

#### Amelia Park Cabernet Merlot

\$16.00 per glass | \$75.00 per bottle

#### Stormy Bay Pinot Noir Tasmania

\$16.00 per glass | \$75.00 per bottle

#### Snake & Herring Dirty Boots Cabernet Sauvignon

\$15.00 per glass | \$65.00 per bottle

#### Two Hands 'Sexy Beast' Cabernet Sauvignon

\$18.00 per glass | \$85.00 per bottle

#### Head Red Shiraz

\$15.00 per glass | \$65.00 per bottle

#### Penfolds Bin 28 Shiraz

\$20.00 per glass | \$95.00 per bottle

#### Leeuwin Estate Art Series Shiraz

\$120.00 per bottle





## BEVERAGES ON CONSUMPTION

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### LOCAL BEER

**\$10.00 per bottle**

Hahn Super Dry  
Tooheys New  
James Boags Premium  
James Boag's Premium Lite  
XXXX Gold  
Hahn Lite

### PREMIUM BEER

**\$12.00 per bottle**

Heineken  
Eumundi Refreshing Lager  
Little Creatures Pale Ale  
Kirin Ichiban  
Birra Moretti

### HOUSE SPIRITS

**\$10.00 | 30 mL per serve (with mixer)**

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

**Capi Still Spring Water (500ml)**

\$9.00 per bottle

**Perrier Sparkling Spring Water (750ml)**

\$11.00 per bottle

### SOFT DRINKS

**\$6.00 per glass**

Coca Cola  
Coca Cola Zero  
Sprite  
Lift

### FRUIT JUICE

**\$6.00 per glass**

Orange  
Pineapple  
Apple

For events please choose a selection of 4 local or premium beers





## CONTACT US TODAY

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**S O F I T E L**  
GOLD COAST BROADBEACH