



# SOFITEL GOLD COAST BROADBEACH CHRISTMAS EVENTS





## COCKTAIL PARTY

\$145.00 per person

Select eight options to be served alternatively during a two-hour period.

Three-hour standard beverage package

Venue hire

### HOT

Stuffed pumpkin flowers, maple mayonnaise

Pork belly bites, mustard sauce

Ham croquettes, relish

Fried smoked salmon cakes, caper crème

Grilled chicken skewers, honey sesame BBQ

### COLD

Freshly shucked oysters, mignonette

Chilled tiger prawn, avocado mousse

Sushi selection

Teriyaki chicken rice paper rolls

Wagyu beef bresaola with beetroot

### SWEETS

White Christmas, meringue, white chocolate, berries

Rocky road bites, marshmallows, cherries, Valrhona chocolate

Chocolate strawberry truffles

Caramel profiteroles

Coconut panna cotta, caramelised pineapple, bourbon syrup



## **BUFFET MENU**

\$195.00 per person | minimum 50 guests

Three-hour standard beverage package

Venue hire

### **SEAFOOD**

Whitsunday tiger prawns

Freshly shucked Pacific oysters

Mornay rock lobster

Cocktail sauce, red onion mignonette, tartare sauce,  
lemon wedges

### **STARTERS**

Freshly baked gourmet boulangerie

Selection of antipasto, marinated vegetables, olives, French  
and local cheeses

Persian feta, zucchini and sundried tomato salad, seeded  
mustard and fragrant herbs

Caesar salad, garlic croutons, shaved Grana Padano, crispy  
bacon

Spinach with green peas, buffalo mozzarella, chili and EVOO

Mixed leaf garden salad

### **HOT**

Baked Coral Coast barramundi fillets, asparagus, sauce  
vierge, sauce hollandaise

Pistachio and cranberry stuffed turkey breast, crisp  
sage and cranberry jus

Slow-roasted pork loin, crackle, apple sauce

Ricotta ravioli, Mediterranean vegetables, romesco and  
green herbs

Roasted garlic and rosemary root vegetables

Panache of seasonal steamed vegetables, olive oil and  
black pepper

### **DESSERT**

A selection of Christmas sweet treats, tarts and  
decadent desserts

Selection of ice cream

Seasonal fruits

Selection of Australian cheeses, water crackers, dried  
fruits, lavosh

Freshly brewed coffee and Dilmah teas





## PLATED DINNER

\$175.00 per person | minimum 50 guests

Select two options to be served alternatively  
Three-hour standard beverage package  
Venue hire

### ENTRÉE

Traditional ham croquettes, mustard chutney  
Prawn pastel, avocado, yuzu pearls, frisee  
Poached chicken roulade, candied walnuts, apricot vinaigrette  
Heirloom beetroot salad, beet gel, amaranth, beet fondant  
Beef carpaccio, truffle aioli, parmesan, rocket

### MAINS

Baked barramundi fillet, prawn vinaigrette, braised leek  
Stuffed turkey roll, pistachio filling, candied yams, cranberry gravy  
Honey roast ham, maple pumpkin, granola, French beans  
Charred beef fillet, fondant potato, heirloom carrots, juniper jus  
Truffled portobello mushroom stuffed with goats curd and spinach, pomegranate, leek sauce

### DESSERT

White Christmas, meringue, white chocolate, berries  
Rocky road, marshmallows, cherries, Valrhona chocolate, kirsch syrup  
Traditional crème caramel, vanilla baked custard  
Summer berry pudding, cinnamon glaze  
Coconut panna cotta, caramelised pineapple, bourbon syrup





81 Surf Parade, Broadbeach, 4218

TEL: +61 (07) 5592 2250  
EMAIL: [h0454-SL@sofitel.com](mailto:h0454-SL@sofitel.com)