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Magnifique Weddings

at Sofitel Gold Coast Broadbeach

Tip



To navigate this document please use the menu bars, top or bottom, and click on the pink underlined links to jump straight to the menus.

SOFITEL
HOTELS & RESORTS

GOLD COAST BROADBEACH

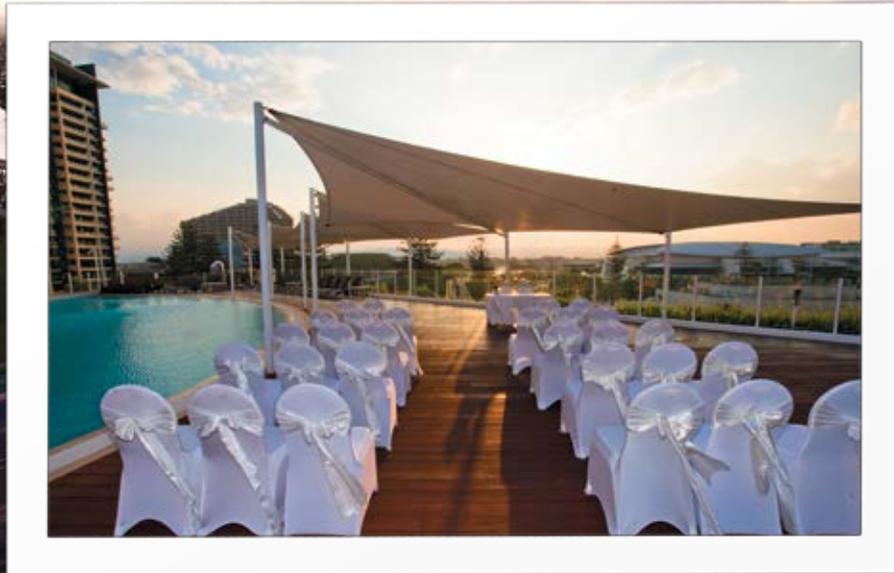


TURN YOUR WEDDING INTO AN INSPIRED EVENT

Embark on your lifelong journey together at one of the most prestigious addresses on the Gold Coast, where Parisian style meets modern design and French savoir-faire fuses with warm Queensland hospitality.

Located in the heart of cosmopolitan Broadbeach, just moments from golden beaches and parks, Sofitel Gold Coast Broadbeach offers a luxurious wedding venue for your perfect day.

Catering for weddings from 30 to 250 guests, Sofitel Gold Coast Broadbeach features two stunning outdoor ceremony locations and a range of versatile function rooms, providing the ideal backdrop for an enchanting wedding reception.



One Magnifique Day



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Sofitel Gold Coast Broadbeach offers an integrated and luxurious wedding venue for discerning brides and grooms. The fairytale begins at *My Bridal*.

When you make an appointment with our dedicated Wedding Executive, you will be inspired in our specialised *My Bridal* room. The room is themed in chic Parisian style and features a glistening chandelier, custom European wallpaper, ornate candles and frames, flower and wedding cake displays and an inspiration wall.

During your appointment with our dedicated Wedding Executive you will be treated to a glass of Champagne, tea and coffee and petit French treats.

One Magnifique Day

your wedding inspiration

Follow our blog for your wedding inspiration! Featuring real weddings, advice from our experienced wedding planners, wedding trends and ideas, you'll love browsing our library of gorgeous photos.

<http://onemagnifiqueday.com>



COURTYARD CEREMONY

- Personalised Wedding Executive to assist in planning your ceremony
- Seating for up to 30 guests, dressed with white lycra chair covers and your choice of coloured sash
- Red carpet set down the centre aisle
- Elegantly dressed table with two chairs for the registry signing
- Ceremony rehearsal
- Fresh flower petals for a flower shower for up to 30 guests
- Use of the hotel's palatial pool deck with spectacular views for wedding photos
- In the event of wet weather an alternative function space will be made available

800.00



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POOL DECK CEREMONY

- Personalised Wedding Executive to assist in planning your ceremony
- Seating for up to 50 guests, dressed with white lycra chair covers and your choice of coloured sash
- Red carpet set down the centre aisle
- Elegantly dressed table with two chairs for the registry signing
- Ceremony rehearsal
- Bubble blowers for 50 guests
- Use of the hotel's palatial pool deck with spectacular views for wedding photos
- In the event of wet weather an alternative function space will be made available

1,000.00



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Le Classique Package

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LE CLASSIQUE PACKAGE

- Personalised Wedding Executive to assist in planning your idyllic day
- Begin your very special event with canapés served upon arrival to your guests
- **Classique Beverage Package** – Served to your guests for the duration of five hours.
- **Le plated menu** or **Le Buffet** prepared by our world class chefs
- Personalised menus designed to suit your reception theme
- Professional disc jockey with your personalised music selection and lighting for five hours
- Stunning fresh floral centrepieces of your choice designed to suit your reception theme
- White or black lycra chair covers with your choice of coloured sash
- Tea light candles set around the table centrepieces
- Elegantly dressed bridal, present and cake tables
- Lectern and microphone for the bridal toast
- Staging for the bridal table along with a dance floor where the bride and groom can enjoy their first dance
- Your enchanting reception room for five hours
- Use of the hotel's palatial pool deck with spectacular views for wedding photos
- A special accommodation rate for your guests attending the wedding
- Complimentary honeymoon suite: After the reception indulge in one of our stylish, luxurious and elegant luxury ocean spa rooms for the evening and enjoy our scrumptious full buffet breakfast in Bistro On3
- A wedding gift from Sofitel Gold Coast Broadbeach for the bride and groom

180.00 per person

Minimum 60 Guests



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Le Magnifique Package

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LE MAGNIFIQUE PACKAGE

- Personalised Wedding Executive to assist in planning your idyllic day
- Begin your very special event with canapés served upon arrival to your guests
- **Le Magnifique Beverage Package** - Served to your guests for the duration of five hours.
- **Le Plated menu** or **Le Seafood Buffet** prepared by our world class chefs
- Personalised menus designed to suit your reception theme
- Stunning fresh floral centrepieces designed to suit your reception theme

- White or black lycra chair covers with your choice of coloured sashes
- Tea light candles set around the table centrepieces
- Elegantly dressed bridal, present and cake tables
- Staging for the bridal table along with a dance floor where the bride and groom can enjoy their first dance
- Your enchanting reception room for five hours
- Professional disc jockey with your personalised music selection and lighting for five hours
- Use of the hotel's palatial pool deck with spectacular views for wedding photos
- A special accommodation rate for your guests

attending the wedding

- Complimentary honeymoon suite: After the reception indulge in one of our stylish, luxurious and elegant Luxury Ocean Spa rooms for **two nights** including a full buffet breakfast in Bistro On3 and a late check out at 2 pm
- A wedding gift from Sofitel Gold Coast Broadbeach for the bride and groom
- Celebrate your first anniversary in style with dinner for two at Sofitel Gold Coast Broadbeach

220.00 per person

Minimum 60 Guests



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Le Luxe Cocktail Package

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LE LUXE COCKTAIL RECEPTION

- Personalised Wedding Executive to assist in planning your day
- **Le Magnifique Beverage Package** - beverages served at your cocktail reception for four hours.
- Your selection of ten **hot and cold luxe canapes** served by our waiters over three hours
- Your enchanting reception room for four hours
- Stunning fresh floral cocktail table centrepieces of your choice designed to suit your reception theme
- Occasional seating set around the room with white chair covers and your choice of coloured sash
- Elegantly dressed present and cake tables

- Complimentary dance floor where the bride and groom can enjoy their first dance
- Complimentary lectern and microphone for bridal toasts
- Use of the hotel's palatial pool deck with spectacular views for wedding photos
- A special accommodation rate for your guests attending the wedding
- Complimentary honeymoon suite: After the reception indulge in one of our stylish, luxurious and elegant luxury ocean spa rooms for the evening and enjoy our scrumptious full buffet breakfast in Bistro On3
- A wedding gift from Sofitel Gold Coast Broadbeach for the bride and groom

135.00 per person

Minimum 30 Guests



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Le Plated Menu

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LE PLATED MENU

Choice of 2 options for each course (served alternately)

ENTRÉE

Seared scallops

sweet-corn puree, pork glass, sauce vierge (gf)

Twice cooked pork belly

honey apple puree, apple salad (gf)

Seared tuna

nicoise, kipfler potato, confit vine tomato, green bean, lemon dressing (gf)

Confit duck

pistachio praline, orange salad, port jus

Pepper loin of beef carpaccio

shaved radish, crispy capers, sage, whole grain mayonnaise

Textures of beetroot

goats cheese salad (v, gf)

Crab and King Prawn Tian

petit herb salad, green olive oil (gf)

Ham hock rillettes

apple and celeriac remoulade, lotus crisp, quince gel (gf)

MAIN COURSE

Angus beef fillet

mushroom puree, potato fondant, confit vine tomato, glazed Dutch carrots, veal jus (gf)

Lamb rack

shallot puree, exotic mushrooms, sweet potato, asparagus, jus (gf)

Corn fed chicken breast

carrot gratin, glazed shallots, beetroot puree, chicken jus (gf)

Roasted barramundi

fennel puree, confit vine tomato, clams, Dutch carrots, bisque crème (gf)

Pan seared Atlantic salmon

peas a la Francoise, roasted baby beetroot, asparagus, Bourgogne chardonnay reduction

Lamb rump

pumpkin puree, glazed shallot, fig muesli, sauté spinach

Pork loin sous vide

potato gratin, pea puree, pancetta crisp, apple cider jus

DESSERT

Salted caramel and chocolate tart

seasonal berries, cream, brandy snap biscuit

Coconut and cherry teardrop,

almond sponge, coconut mousse, cherry glaze, chocolate ganache

Chocolate mille-feuille

chocolate cheesecake mousse, mango and popping candy

Hazelnut heaven

hazelnut meringue, milk chocolate cream, mixed berry compote

Opera slice chocolate pastry,

almond biscuit, chocolate ganache, hazelnut, butter cream, gold leaf (gf)

Deconstructed pavlova

fresh fruits, double cream, raspberry and mango coulis (gf)

Add Cheese or Petit Fours after Dessert
\$8.00 per person per upgrade

Cheese Platter: International and Australian
cheese selection

Our Pastry chef's selection of petit fours

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Le Buffet Menu

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LE BUFFET MENU

- Chef's selection of freshly baked assorted loaves and rolls (v)

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 option for
15.00 per person

HOT BUFFET MENU

- Atlantic salmon fillets, citrus beurre blanc
Accompanied by: Broccoli, 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 chats
- Chicken and chorizo fricasee, 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 arana 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)

SEAFOOD >>>
DECADENCE >>>

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DECADENCE

- Chef's selection of sweet treats, tarts, individual desserts
- Cheese platter with accompaniments
- Fresh seasonal fruit platter (v, gf, df)
- Served with freshly brewed coffee, Ronnefeldt tea and Sofitel chocolates

SEAFOOD SELECTION

Included in Le Magnifique package.

Add to Le Classique package for 25.00 per person

- 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



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LE LUXE COCKTAIL MENU

Selection of 10 Canape Items

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
- Seared tuna, wasabi mayonnaise, fennel salad
- Selection of sushi rolls, pickled ginger, wasabi, organic soy
- Peking duck crepes, cucumber and shallots, scorched chilli jam (df)
- Bamboo rockmelon skewers, Serrano ham, mozzarella, fresh mint
- Tomato and basil gazpacho shots (v, 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 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 and 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
- Chocolate pistachio marquee
- Classic opera slice, gold leaf
- Assorted French tartlets
- Mini cheese cake
- Profiteroles
- Chocolate-dipped strawberries (gf)
- Mixed macaroons, Chef's selection of assorted flavours

NOODLE BOXES >>>

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NOODLE BOXES

Add noodle boxes for
8.00 per person per box

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)



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LE CLASSIQUE BEVERAGE PACKAGE

A selection of Local Beers, Legacy NV, Legacy Semillon Sauvignon Blanc, Legacy Shiraz Cabernet, Orange Juice and Soft Drinks

Upgrade from Le Classique beverage package to Le Magnifique beverage package - **15.00 per person**

LE MAGNIFIQUE BEVERAGE PACKAGE

A selection of Premium beers, Deloraine NV Yarra Valley Brut, Tai Nui Sauvignon Blanc, Cool Woods Chardonnay, Norfolk Rise Merlot, Endless Shiraz, Orange Juice and Soft Drinks

Upgrade from the Le Magnifique beverage package to the Premium beverage package - **15.00 per person**

PREMIUM BEVERAGE PACKAGE

A selection of Imported Premium Beers, Veuve Ambal Vin Mousseux, Alta Sauvignon Blanc, Nelson & Way Chardonnay, Terra Barossa Cabernet Sauvignon, Nelson & Way Shiraz, Orange Juice and Soft Drinks



LE SPIRITS

Bundaberg Rum	8.00 per nip
Bacardi White Rum	8.00 per nip
Johnnie Walker Red Scotch.....	8.00 per nip
Smirnoff Red Label Vodka	8.00 per nip
Jim Beam White Label Bourbon.....	8.00 per nip
Barossa Brandy	8.00 per nip
Gordons Gin.....	8.00 per nip
Jose Cuervo Tequila	8.00 per nip

Premium Spirits and Ports available on request
Upgrade your beverage package to include house spirits for all guests - **15.00 per person per hour.**

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Wedding Cakes

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Wedding Cakes

Our world-class Pastry Chef can create your dream wedding cake, with unique and exquisite designs to suit your individual style.

Have a personalised appointment with our Pastry Chef to discuss your dream cake, made to your exact specifications.

Tastings and prices available on application.



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