



WEDDING PLATED MENU

ENTREE

COLD ENTRÉE MAY BE PRE-SET

Rare Beef Carpaccio, Confit Field Mushroom, Frisee Lettuce, Blue Cheese and Walnut Bread Toast

Tasmanian Smoked Salmon, Crab and Coriander Salad, Roasted Sweet Potato, Basil and Pine Nut Salad, Baby Beetroot, Aioli (GF)

Double Baked Goat Cheese Soufflé, Pear and Walnut Salad, Baby Beetroot, Aged Balsamic Dressing (Hot, V)

Seared Scallop, Creamy Desire Potato with White Fish, Salmon Roe, Light Lemon Grass Cream Sauce (Hot, GF)

Home Smoked Lamb Fillet, Quinoa and Vegetable Salad, Roasted Red Onion, Charred Artichoke, Tzatziki Dressing (GF)

Home Smoked Duck Breast on Dupuis Lentils and Balsamic, Micro Beetroot Leaves, Green Peppercorn Jelly (GF)

MAIN COURSE

Oven Roasted Chicken Breast served on Sweet Potato Anna, Smoked Corn Puree, Broccolini and Light Jus (GF)

Tandoori Roasted Chicken Breast, Cinnamon Byriani Rice, Pineapple-Mustard Seed Chutney, Raita (GF)

Roast Beef Fillet, Potato & Onion Gratin, Field Mushroom, Wilted Spinach, Carrot & Thyme, Bone Marrow Jus (GF)

Grain Fed Beef Tenderloin, Garlic Potato Puree, Braised Endive & Speck, Roast Pumpkin and Shiraz Jus (GF)

Light Smoked Loin of Lamb, Sautéed Potato, Provencal Ratatouille, Braised Baby Fennel and Laurel and Kalamata Jus (GF, De-Light)

Seared Tasmanian Salmon Fillet Saltimbocca, Sweet Corn Chardonnay Risotto, Basil Hollandaise Sauce (GF)

Seared Barramundi with Fresh Herb Crust, Saffron and Mussel Risotto, Tomato Farcie, Asparagus and Lemon Butter Sauce





WEDDING PLATED MENU

DESSERTS

Baked Berry Cheesecake, Raspberry Coulis and Toasted Hazelnut Nougatine and Caramelized Meringue

White Chocolate & Pistachio Cake, White Chocolate Mousse, Pistachio Toconde and Glace Cherry Biscuit

Sweet Passion Fruit Tartlet, Passion Fruit Cream, Raspberry Sauce and Strawberry

Poire Belle-Helene Tartlet, Pear William Anglaise and White Chocolate Cigar

Chocolate Paris, Hazelnut Cream and Angelico Cream Anglaise





WEDDING BUFFET MENU

BREAD ROLL AND BUTTER

FULL SEAFOOD BUFFET

ADDITIONAL \$25.00PP

- Freshly Shucked Oysters
- Cooked King Prawns
- Locals Crabs
- Marinated Mussels
- Smoked Salmon

ANTIPASTO PLATTER ON THE TABLE

- Saucisson
- Smoked Ham
- Cornichons and Pickled Onion
- Marinated Lamb Fillet
- Dolmades, Turkish Bread
- Baba Ganoush
- Spicy Prawns and Chilli Lime Dressing
- Sweet and Chilli Chicken strips
- Vegetable Dips

SALAD SELECTION

SELECT SIX

- Vine Ripe Tomato with Pesto and Parmesan Shavings
- Baby Cos Salad, Bacon, Garlic Croutons, Anchovy Dressing
- Baby Spinach and Rocket Salad with Blue Cheese and Walnut Dressing
- Green Bean and Field Mushroom Salad with Garlic Dressing
- New Style Nicoise Salad
- Marinated Salmon with Crab Meat, Green Papaya, Grapefruit, Mint Salad
- Beetroot and Goat Cheese Salad with Garlic and Herb Croutons
- Vietnamese Style Salad, Glass Noodles, Soy Bean Tofu
- Smoked Chicken with Cucumber, Daikon and Spring Onion Salad
- Spicy Marinated Octopus Salad



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WEDDING BUFFET MENU

SOUP

SELECT ONE

- Vegetable Soup of The Day (V)
- Minestrone (V)
- Creamed Pumpkin and Potato Soup (V)

FORK DISH

SELECT SIX

- Fried Rice with Squid, Chicken, Prawns and Spicy Sausage
- Mild Indian Butter Chicken, Pappadam, Chutney, Yoghurt Dip
- Chicken Tagine with Preserved Lemon, Thyme, Green Olives, Couscous
- Free Range Chicken Thigh, Fresh Provencal Ratatouille (GF, DF)
- Seared Barramundi Fillet, Basil and Tomato Risotto, Pesto Drizzle
- Seared Salmon Fillet, Slow Roasted Tomatoes and Eggplant (GF, DF)
- Herb Crusted White Fish with Olives, Parsley, Tomatoes, Couscous (DF)
- Beef Stroganoff and Creamy Mash Potato
- Veal Scaloppini, Mixed Mushroom Cream Sauce, Boulanger Potatoes
- Mustard Seed Low Cooked Rump of Beef, Roasted Chat Potatoes (GF)
- Old Fashion Braised Beef Cheeks, Red Wine Jus, Roast Potatoes (DF)
- Veal, Creamy Peppercorn Sauce, Roasted Pumpkin and Pine Nuts (GF)
- Scaloppini Veal Picatta, Potato Gnocchi and Gremolata
- Potato Gnocchi with Tomato, Gorgonzola Cream Sauce
- Home Baked Spinach and Ricotta Cannelloni, Tomato Cream Sauce
- Pumpkin, Ricotta & Parmesan Ravioli with Napoli and Basil Sauce

DESSERT SELECTION FROM PASTRY CHEF

- Mini Vanilla Slice
- Macaroon Selection
- Chocolate Profiterole
- Mini Tartlet Lemon Meringue
- Petit Opera
- Mini Chocolate Brownie





WEDDING INDIAN BUFFET MENU

INDIVIDUAL ENTRÉE PLATE

- Chicken Tikka,
- Tandoori Prawn
- Samosa Pea and Potato
- Onion Bhaji
- Paneer Tikka

SALAD SELECTION

SELECT SIX

- Vine Ripe Tomato with Pesto and Parmesan Shavings
- Baby Cos Salad, Bacon, Garlic Croutons, Anchovy Dressing
- Baby Spinach and Rocket Salad with Blue Cheese and Walnut Dressing
- Green Bean and Field Mushroom Salad with Garlic Dressing
- New Style Nicoise Salad
- Marinated Salmon with Crab Meat, Green Papaya, Grapefruit, Mint Salad
- Beetroot and Goat Cheese Salad with Garlic and Herb Croutons
- Vietnamese Style Salad, Glass Noodles, Soya Bean Tofu
- Smoked Chicken with Cucumber, Daikon and Spring Onion Salad
- Spicy Marinated Octopus Salad

FORK DISH SELECTION

SELECT SIX

- Tandoori Chicken, Scented Basmati Rice, Mint Chutney, Yoghurt Dip, Pappadums
- Kaju's Butter Chicken, Rich Tomato Sauce with Butter and Cream
- Chicken Tikka Masala, Simmered in Onion and Tomato Sauce
- Chicken Tagine with Preserved Lemon, Thyme, Green Olives, Couscous
- Free Range Chicken Thigh, Fresh Provencal Ratatouille (GF, DF)
- Seared Barramundi Fillet, Basil and Tomato Risotto, Pesto Drizzle
- Seared Salmon Fillet, Slow Roasted Tomatoes and Eggplant (GF, DF)
- Fish Goan Curry with Coriander Seeds and Coconut Rice





WEDDING INDIAN BUFFET MENU

- Beef Stroganoff and Creamy Mash Potato
- Veal Scaloppini, Mixed Mushroom Cream Sauce, Boulanger Potatoes
- Beef Vindaloo, Spicy Sauce with Dash of Malt Vinegar
- Lamb Korma, Aromatic Sauce with Ground Cashew Nuts and Mild Spice Rice
- Potato Gnocchi with Tomato, Gorgonzola Cream Sauce
- Home Baked Spinach and Ricotta Cannelloni, Tomato Cream Sauce
- Pumpkin, Ricotta & Parmesan Ravioli with Napoli and Basil Sauce
- Dhal Punjabi
- Kaju's Mixed Vegetable Curry
- Palak Paneer, Ricotta Cooked in Curry Sauce with Spinach and Spices

DESSERT SELECTION FROM PASTRY CHEF

- Gulab Jamun
- Rice Kheer
- Mini Vanilla Slice
- Macaroon Selection
- Chocolate Profiterole
- Mini Tartlet Lemon Meringue
- Mini Chocolate Brownie



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