

Inspired Meetings at Sofitel Gold Coast Broadbeach

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SOFITEL
HOTELS & RESORTS

GOLD COAST BROADBEACH

Tip

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

BONJOUR

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Inspired Meetings at Sofitel Gold Coast Broadbeach

Our conference team is committed to making your event a success. Our dedication and passion is unrivalled and our location is unmatched. Allow us to create unforgettable memories for you and your guests, and enjoy peace of mind knowing we are dedicated to your event from beginning to end. We aim to inspire and we look forward to welcoming you and your guests to Sofitel Gold Coast Broadbeach.



Ms Amery Burleigh
General Manager
Sofitel Gold Coast Broadbeach

- 296 ACCOMMODATION ROOMS
- 10 MEETING SPACES
- 3 RESTAURANTS
- 2 OUTDOOR FUNCTION SPACES
- NATURAL LIGHT IN MANY ROOMS
- EXCLUSIVE SKY-HIGH MEETING VENUE
- ONSITE AUDIO VISUAL TEAM
- AWARD-WINNING BANQUET CHEFS AND WORLD-CLASS SOFITEL CATERING
- LOCATED OPPOSITE GOLD COAST CONVENTION CENTRE
- MONORAIL LINK TO JUPITERS CASINO
- BEACH, SHOPS AND RESTAURANTS AT YOUR DOORSTEP

VENUE

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VENUE	SIZE	CEILING-HEIGHT	BANQUET	CABARET	COCKTAIL	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE
GRAND BALLROOM	312m ²	4.5m	220	176	350	350	170	60	66
SORRENTO	253m ²	3.4m	160	128	200	200	100	40	57
BROADBEACH	230m ²	2.9m	120	80	200	180	110	40	52
PARADISE 1&2 (COMBINED)	153m ²	2.7m	100	80	150	140	90	50	42
PARADISE 1	69m ²	2.7m	40	32	50	60	30	18	21
PARADISE 2	84m ²	2.7m	50	40	70	80	45	26	24
SOVEREIGN 1&2 (COMBINED)	115m ²	3.0m	60	48	80	110	54	40	39
SOVEREIGN 1	59m ²	3.0m	20	24	40	50	20	18	18
SOVEREIGN 2	56m ²	3.0m	20	24	50	40	20	20	16
CHEVRON	50m ²	2.6m	30	18	-	40	20	10	15
POOL DECK	180m ²	-	120	96	300	-	-	-	-
TWENTYTHREE	99m ²	2.5m	40	32	40	40	-	30	Lounge: 16
THE BOARDROOM	40m ²	2.4m	-	-	-	-	-	12	-

CONFERENCE PACKAGES

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LE CONFÉRENCE PACKAGE

79.00 PER PERSON

Half-Day 70.00 per person
(Minimum 20 delegates)

- Venue hire
- Sofitel notepads and pencils
- Bottled mineral water and individual mints
- A whiteboard or flipchart
- Lectern and microphone
- Morning tea from our [Refreshment Breaks](#) menu
- [Sandwich Working Lunch](#) or [Hot Working Lunch](#)
- Afternoon tea from our [Refreshment Breaks](#) menu



LE GRAND PACKAGE

89.00 PER PERSON

Half-Day 80.00 per person
(Minimum 20 delegates)

- Venue hire
- Sofitel notepads and pencils
- Bottled mineral water and individual mints
- A whiteboard or flipchart
- Lectern and microphone
- Audio-visual screen
- Morning tea from our [Refreshment Breaks](#) menu
- [Sandwich Working Lunch](#), [Hot Working Lunch](#) or [Barbecue Working Lunch](#)
- Afternoon tea from our [Refreshment Breaks](#) menu



The Sorrento Room

LE PREMIER PACKAGE

109.00 PER PERSON

Half-Day 99.00 per person
(Minimum 30 delegates)

- Venue hire
- Sofitel notepads and pens
- Bottled still and sparkling water and individual mints
- A whiteboard or flipchart
- Lectern and microphone
- A full data projector and screen package
- Floral arrangement to enhance your meeting space
- An individual refreshment plate for morning and afternoon sessions
- Morning tea from either the [Refreshment Breaks](#) or [Magnifique Breaks](#) menus
- Arrival tea and coffee
- Specialty coffee cart with private barista
- Choose from [Sandwich Working Lunch](#), [Hot Working Lunch](#), [Barbecue Working Lunch](#) or the [Tapas Working Lunch](#)
- Afternoon tea from either the [Refreshment Breaks](#) or [Magnifique Breaks](#) menus

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EXPRESS BREAKFAST

19.50 PER PERSON

- 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

EXPRESS BOXED BREAKFAST

22.50 PER PERSON

- Croissant with preserves (v)
- Gourmet fruit yoghurt (v)
- Cereal
- Muesli bar
- Whole fruit
- Multi-Vitamin juice

WORKING BREAKFAST

(Minimum 20 delegates)

A stand-up canapé option perfect for conference registration or a working breakfast.

½ HR - PLEASE SELECT 3 ITEMS

21.00 PER PERSON

1HR - PLEASE SELECT 6 ITEMS

35.00 PER PERSON

- Selection of French pastries (v)
- Seasonal fruit kebabs (v, gf, df)
- Bircher muesli and mixed berry parfait (v)
- Persian feta and baby spinach frittata, tomato relish (v, gf)
- Mini bagel, smoked salmon, soft herb ricotta
- Energizer banana smoothie shots (v)
- Smoked pancetta and truffled egg puff pastries
- Mini croque monsieurs
- Ham and cheese croissants
- Bacon and egg tortilla wraps
- Selection of mini muffins
- Freshly brewed coffee and Ronnefeldt teas

CHEF'S PLATED BREAKFAST

39.00 PER PERSON

ALTERNATE DROP 4.50 PER PERSON

(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

38.00 PER PERSON

(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 muesli (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



BREAKFAST ADDITIONAL ITEMS

- | | |
|--|------------------|
| ■ French and Australian cheese with dried fruit, quince and crackers | 6.00 per person |
| ■ Smoked salmon, crème fraiche and chives | 6.00 per person |
| ■ Antipasto selection | 8.00 per person |
| ■ Fresh juice station | 10.00 per person |
| ■ Serviced omelette station | 15.00 per person |
| ■ Serviced crepe station | 15.00 per person |
| ■ Serviced pancake station (v) | 15.00 per person |
| ■ Espresso machine with your own barista | 500.00 per day |

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REFRESHMENT BREAKS

12.00 PER PERSON PER ITEM

Select one item from below for each refreshment break.

Freshly Brewed Coffee and Ronnefeldt teas with one of the following items:

- Petite French fruit tartlets (v)
- Home-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)

ADD AN ADDITIONAL ITEM 6.00 PER PERSON PER ITEM

MAGNIFIQUE BREAKS

18.00 PER PERSON

(Minimum 20 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 shortcake, strawberry tart, chocolate-dipped strawberries, strawberry cheesecake cups, strawberry macarons

EVERYTHING APPLES

- A variety of apple inspired treats: petite apple pies, apple tea cake, apple sherbet popcorn, toffee apples, fresh apple juice and whole apples

TROPICAL DELIGHT

- Assorted tropical desserts: Pineapple cake, apple chabousse, mango roulade, citrus tart, fruit macarons, banoffee pies

BEVERAGE ONLY AND UPGRADE OPTIONS

- | | |
|---|------------------|
| ■ Freshly brewed coffee and Ronnefeldt teas | 5.00 per person |
| ■ Assorted soft drinks and juices | 10.00 per person |
| ■ Continuous service of freshly brewed coffee and Ronnefeldt teas (8 hours) | 18.00 per person |
| ■ Espresso coffee machine and private barista for conference breaks | 500.00 per day |

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MIXED SNACKS

- Mixed nuts and dried fruits 14.00 per bowl
- Individually wrapped Tim Tams 16.00 per bowl
- Muesli bars 16.00 per bowl
- Fresh whole fruit 16.00 per bowl

Each bowl serves approximately 8 delegates

INDIVIDUAL REFRESHMENTS

- Red Bull 4.50 per person
- Red Bull Sugar Free 4.50 per person
- Berocca Performance (Twist 'n' Go bottle) 4.80 per person
- Kit Kat 4 finger bar (45g) 3.00 per person
- Lindt Lindor chocolate ball 2.50 per person
- Pringles Original small tin (50g) 3.00 per person
- Pringles Salt and Vinegar small tin (50g) 3.00 per person

Served on your conference tables or registration desk, these are a great enhancement to your meeting, or a perfect morning boost after a late evening.



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SANDWICH WORKING LUNCH

36.00 PER PERSON

- 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

HOT WORKING LUNCH

40.00 PER PERSON

(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

BARBECUE WORKING LUNCH

45.00 PER PERSON

(Minimum 20 delegates)

- Grilled pork sausages (gf)
- Marinated chicken kebabs
- Gourmet beef burgers
- Vegetable patties (v)
- Beef burger condiment station
- Selection of sliced breads and rolls (v)
- Potato salad with mustard mayonnaise, crispy bacon and shallots (gf)
- Spinach and feta salad with roasted pumpkin and pine nuts (v)
- Individual sweet treats (v)
- Seasonal sliced fruit platter (v,gf)
- Freshly brewed coffee and Ronnefeldt teas
- Orange juice

TAPAS WORKING LUNCH

50.00 PER PERSON

(Minimum 20 delegates)

- Selection of four [Tapas](#) items
- Selection of two [Hot Buffet](#) dishes
- Chef's selection of two gourmet salads
- Individual sweet treats
- Assorted cheese platter
- Seasonal sliced fruit platter
- Freshly brewed coffee and Ronnefeldt teas
- Orange juice

BISTRO ON3 BUFFET

55.00 PER PERSON

(Minimum 30 delegates)

UPGRADE YOUR CONFERENCE PACKAGE FOR 10.00 PER PERSON

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.

CHEF'S PLATED LUNCHEON

(Minimum 20 delegates)

2 COURSE MENU 60.00 PER PERSON

3 COURSE MENU 72.00 PER PERSON

ALTERNATE DROP 7.50 PER PERSON

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

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GOURMET SANDWICH SELECTION

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

HOT BUFFET SELECTION

- 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 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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TAPAS SELECTION

- Salt and pepper squid, royal sauce, chilli shallots (df)
- Fish cakes, sauce gribiche
- Baguette, prawn cocktail, avocado, marie rose
- Rice-studded five spiced prawns, chilli jam (df)
- Prosciutto wrapped asparagus, 10 year balsamic (gf,df)
- Pork ribs, tangy BBQ sauce (df)
- Pork croquettes aioli
- Moroccan lamb koftas, sweet tomato chutney (df)
- Vegetable tempura, black sesame seed, ponzu dressing (v, df)
- Mushroom and truffle arancini (v)

Tapas lunch is served with grilled breads.

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[CHEF'S PLATED DINNER](#)

(Minimum 20 guests)

2 COURSE MENU 60.00 PER PERSON

3 COURSE MENU 72.00 PER PERSON

ALTERNATE DROP 7.50 PER PERSON

[CHEF'S PLATED DINNER - SMALL GROUPS](#)

(For groups under 20 guests)

2 COURSE MENU 60.00 PER PERSON

3 COURSE MENU 72.00 PER PERSON

[BARBECUE BUFFET](#)

65.00 PER PERSON

(Minimum 20 guests)

ADD LIVE COOKING 5.00 PER PERSON

ADD SEAFOOD UPGRADE 25.00 PER PERSON

[EPICUREAN BUFFET](#)

75.00 PER PERSON

(Minimum 30 guests)

ADD [SEAFOOD UPGRADE](#) 25.00 PER PERSON

DINNER PACKAGES

Everything you need for a fantastic evening!

Based on tables of 10 - additional charges apply for variations

[CLASSIQUE DINNER PACKAGE](#)

121.00 PER PERSON

(Minimum 40 guests)

[GALA DINNER PACKAGE](#)

149.00 PER PERSON

(Minimum 50 guests)

[POOL DECK DINNER PACKAGE](#)

139.00 PER PERSON

(Minimum 40 guests)



THEMED DINNER PACKAGES

Try one of our amazing all-inclusive themed dinners for a truly exceptional affair that your delegates will remember long after the conference.

[THE IGLOO](#)

165.00 PER PERSON

(Minimum 60 guests - Maximum 150 guests)

ADD [SEAFOOD UPGRADE](#) 25.00 PER PERSON

[THE GINGERBREAD HOUSE](#)

\$175.00 PER PERSON

(Minimum 100 guests - Maximum 200 guests)

ADD [SEAFOOD UPGRADE](#) 25.00 PER PERSON



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CHEF'S PLATED LUNCHEONS & DINNERS

(Minimum 20 guests)

2 COURSE MENU 60.00 PER PERSON

3 COURSE MENU 72.00 PER PERSON

ALTERNATE DROP 7.50 PER PERSON

Choose from our delicious [Chef's Plated menu](#) or our [De-Light by Sofitel menu](#).

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 beetroot 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

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DISCOVER DE-LIGHT BY SOFITEL

A gastronomic adventure in healthy eating, De-Light by Sofitel is a pleasurable surprise of refined taste with the freshest ingredients and tempting flavors. Developed exclusively by Thalassa Sea & Spa, the recognised nutrition and wellness experts in France for over 40 years, De-Light by Sofitel reflects the unique skills of our Sofitel Chefs in creating an innovative array of well-balanced, low-calorie, portion controlled meals to help you meet your health and weight goals in delicious style.

ENTREE

- Spinach and lentil soup with pancetta, vegetables and grated parmesan cheese (98 cal)
- Grilled Thai chicken salad with mango, fresh ginger and Thai chili (130 cal)

MAIN COURSE

- Grilled salmon with grape relish, olives and red wine vinegar (129 cal)
- Fillet Bourguignon with pearl onions, mushrooms and mashed potatoes (468 cal)

DESSERT

- Summer fruits terrine with raspberry and basil sauce (115 cal)
- French apple tart with cinnamon and honey (133 cal)



Menu and prices subject to change. All prices include GST. Prices valid until 30 April 2016

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v = vegetarian gf = gluten free df = dairy free

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GROUPS UNDER 20 GUESTS

2 COURSE MENU 60.00 PER PERSON

3 COURSE MENU 72.00 PER PERSON

Single choice per course only

Choose from our gourmet [small groups menu](#) below or our new [De-Light by Sofitel menu](#).

ENTRÉE SELECTION

- Citrus spiced poached pear, Danish blue cheese, red wine reduction, candied walnuts (v, gf)
- Seared scallops, sweet corn puree, sauce vierge, pancetta
- Confit of duck, orange segments, baby herb salad, pistachio praline, port jus

MAINS SELECTION

- Spinach and ricotta cannelloni, tomato passata, Greek salad (v)
- Pan-fried barramundi, poached clams, cauliflower silk, confit vine tomato, asparagus, seafood bisque
- Corn fed chicken, prosciutto and thyme mash, baby carrots, butter poached leeks
- Grain-fed beef fillet, potato gratin, Dutch carrots, glazed shallots, port wine reduction

DESSERT SELECTION

- Macadamia nut and ginger parfait, Baileys anglaise
- Kahlua and milk chocolate terrine, cherry centre, blood orange coulis (gf)
- 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



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BUFFETS

EPICUREAN BUFFET

75.00 PER PERSON

(Minimum 30 guests)

- 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 chat potatoes
- Chicken and chorizo fricassee, roasted peppers, kalamata olives, *accompanied by:* Fragrant jasmine rice (gf)
- 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:* Pommies 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)

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

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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BARBECUE BUFFET

65.00 PER PERSON

(Minimum 20 Guests)

Perfect for poolside dining and casual welcome receptions.

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

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)

DECADENCE

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

Served with freshly brewed coffee, Ronnefeldt tea and Sofitel chocolates



ADD LIVE COOKING 5.00 PER PERSON

UPGRADE TO SEAFOOD 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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DINNER PACKAGES

Let us do all the organising for you - Everything you need for a fantastic evening!

Based on tables of 10 - additional charges apply for variations

CLASSIQUE DINNER PACKAGE

121.00 PER PERSON

(Minimum 40 guests)

- [3-course](#) or [buffet meal](#)
- 3 hour [standard beverage package](#)
- Venue hire
- Background music
- Elegant uplighting in your choice of colour
- Dancefloor
- Stage
- Lectern & microphone
- Tea lights
- Personalised menus
- Table numbers

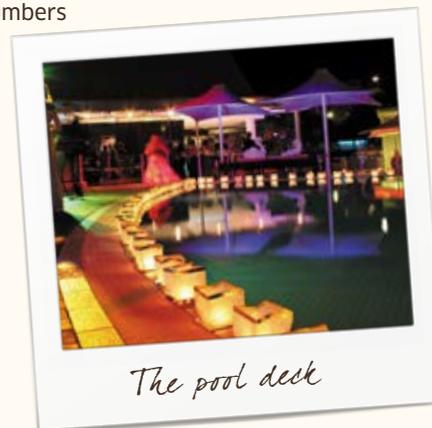


POOL DECK DINNER PACKAGE

139.00 PER PERSON

(Minimum 40 guests)

- [Buffet meal](#)
- 3 hour [standard beverage package](#)
- Venue hire
- Outdoor set up on the pool deck
- Area lighting package
- Area audio package including background music
- Tea lights
- Personalised menus
- Table numbers



GALA DINNER PACKAGE

149.00 PER PERSON

(Minimum 50 guests)

- [3-course](#) or [buffet meal](#)
- 4 hour [standard beverage package](#)
- Venue hire
- DJ for four hours
- Black lycra chair covers
- Black lycra table wraps
- Coloured table runner of your choice
- Elegant crystal chandelier centrepiece or floral centrepiece in your choice of colours
- Dancefloor
- Stage
- Elegant uplighting in your choice of colours
- Lectern & microphone
- Tea lights
- Personalised menus
- Table numbers

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THEMED DINNER PACKAGES

Try one of our amazing all-inclusive themed dinners for a truly exceptional affair that your delegates will remember long after the conference.

THE IGLOO

165.00 PER PERSON

(Minimum 60 guests - Maximum 150 guests)

Enter an icy blue world and experience an evening of crystal cool in our custom-built 'Igloo', including full theming around the walls, shimmering table decorations, crisp white linen and white covered chairs with your own snow machine and ice sculpture.

- [3-course](#) or [buffet meal](#)
- 4 hour [standard beverage package](#)
- Venue hire
- DJ for four hours
- LED Ice cube centrepieces
- "Icy" Igloo wall theming
- White chair covers
- Ice sculpture
- Snow machine
- Dance floor
- Stage
- Lectern & microphone
- Tea lights
- Personalised menus
- Table numbers

the
IGLOO



THE GINGERBREAD HOUSE

175.00 PER PERSON

(Minimum 100 guests - Maximum 200 guests)

Step into the fairytale and re-live your childhood in this candy wonderland of edible delights and vibrant colour. Including full theming around the Ballroom walls, dine inside your very own gingerbread house with edible centrepieces and a delectable buffet.

- [3-course](#) or [buffet meal](#)
- 4 hour [standard beverage package](#)
- Venue hire
- DJ for four hours
- Edible gingerbread house centrepieces
- Chocolate brown chair covers
- Chocolate brown table overlays
- Gingerbread wall theming
- Fairytale entrance
- Gingerbread scent
- Dance floor
- Stage
- Lectern & microphone
- Tea lights
- Personalised menus
- Table numbers

THE
GINGER-BREAD
HOUSE



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CANAPÉS

½ HOUR 25.00 PER PERSON

Chef's selection of 4 items per person

1 HOUR 35.00 PER PERSON

Selection of 6 items per person

2 HOURS 48.00 PER PERSON

Selection of 8 items per person

3 HOURS 55.00 PER PERSON

Selection of 10 items per person

4 HOURS 65.00 PER PERSON

Selection of 12 items per person

ADD [NOODLE BOXES](#): \$8.00 PER PERSON PER SELECTION.

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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NOODLE BOXES

8.00 PER PERSON PER SELECTION

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, df)
- 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)

PLATTERS

- | | |
|---|------------------|
| ■ Nuts and pretzels | 6.00 per person |
| ■ Selection of continental breads, gourmet dips & olive oil | 8.00 per person |
| ■ Antipasto platter | 8.00 per person |
| ■ Sushi platter | 10.00 per person |
| ■ Asian delights: Spring rolls, dim sims, samosas | 12.00 per person |
| ■ Assorted international cheese platter | 15.00 per person |



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STANDARD BEVERAGE PACKAGE

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

1 HOUR PACKAGE	26.00 PER PERSON
2 HOUR PACKAGE	32.00 PER PERSON
3 HOUR PACKAGE	40.00 PER PERSON
4 HOUR PACKAGE	48.00 PER PERSON
5 HOUR PACKAGE	56.00 PER PERSON

DELUXE BEVERAGE PACKAGE

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

1 HOUR PACKAGE	32.00 PER PERSON
2 HOUR PACKAGE	36.00 PER PERSON
3 HOUR PACKAGE	44.00 PER PERSON
4 HOUR PACKAGE	52.00 PER PERSON
5 HOUR PACKAGE	60.00 PER PERSON

PREMIUM BEVERAGE PACKAGE

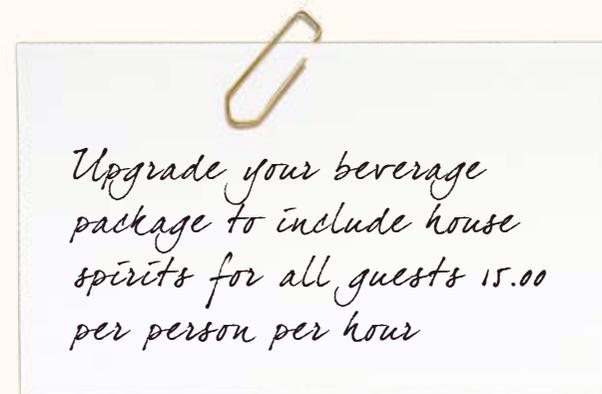
A selection of Imported Premium Beers, Veuve Ambal Vin Mousseux Blanc de Blanc NV, Alta Sauvignon Blanc, Nelson & Way Chardonnay, Terra Barossa Cabernet Sauvignon, Nelson & Way Shiraz, Orange Juice and Soft Drinks

1 HOUR PACKAGE	45.00 PER PERSON
2 HOUR PACKAGE	55.00 PER PERSON
3 HOUR PACKAGE	65.00 PER PERSON
4 HOUR PACKAGE	75.00 PER PERSON
5 HOUR PACKAGE	85.00 PER PERSON

SOFT DRINK PACKAGE

A selection of juices, soft drinks, still and sparkling waters

1 HOUR PACKAGE	15.00 PER PERSON
2 HOUR PACKAGE	18.00 PER PERSON
3 HOUR PACKAGE	22.00 PER PERSON
4 HOUR PACKAGE	25.00 PER PERSON
5 HOUR PACKAGE	38.00 PER PERSON



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WINES

SPARKLING WINES AND CHAMPAGNES

■ NV Legacy Brut	35.00 per bottle
■ NV Deloraine Yarra Valley Brut	45.00 per bottle
■ NV Veuve Ambal Vin Mousseux Blanc de Black	55.00 per bottle
■ NV Laurent Perrier Champagne	150.00 per bottle
■ NV Billecart-Salmon Champagne	170.00 per bottle

WHITE WINES

■ Legacy Semillon Sauvignon Blanc	35.00 per bottle
■ Tai Nui Sauvignon Blanc	45.00 per bottle
■ Cool Woods Chardonnay	45.00 per bottle
■ Howard Park Mad Fish Semillon Sauvignon Blanc	45.00 per bottle
■ Howard Park Mad Fish Chardonnay	45.00 per bottle
■ Rockbare Chardonnay	45.00 per bottle
■ Alta Sauvignon Blanc	60.00 per bottle
■ Catalina Sounds Sauvignon Blanc	60.00 per bottle
■ Pizzini King Valley Pinot Grigio	60.00 per bottle
■ Nelson & Way Chardonnay	60.00 per bottle
■ Howard Park Riesling	79.00 per bottle
■ William Fevre Petit Chablis	80.00 per bottle
■ 2009 Leeuwin Estate Art Series Chardonnay	170.00 per bottle

RED WINES

■ Legacy Shiraz Cabernet	35.00 per bottle
■ Norfolk Rise Merlot	45.00 per bottle
■ Howard Park Mad Fish Premium Cabernet Merlot	45.00 per bottle
■ Endless Victoria Shiraz	45.00 per bottle
■ Molly's Cradle Shiraz	45.00 per bottle
■ Rockbare Shiraz	55.00 per bottle
■ Innocent Bystander Pinot Noir	60.00 per bottle
■ Howard Park Miamup Cabernet Sauvignon	60.00 per bottle
■ Terra Barossa Cabernet Sauvignon	60.00 per bottle
■ Nelson & Way Shiraz	60.00 per bottle
■ 2008 Leeuwin Estate Art Series Cabernet Sauvignon	160.00 per bottle

BIODYNAMIC, CERTIFIED ORGANIC WINES

■ 2010 Seresin Estate Marlborough Sauvignon Blanc	45.00 per bottle
■ 2011 Cullen Estate Margaret River Red	60.00 per bottle
■ 2011 Cullen Estate Margaret River White	60.00 per bottle



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BEER

AUSTRALIAN BEER

- Tooheys New 7.00 per bottle
- XXXX Gold 7.00 per bottle
- Hahn Light 7.00 per bottle
- Boag's Premium 8.00 per bottle
- Hahn Premium 8.00 per bottle

IMPORTED BEER

- Corona 9.00 per bottle
- Heineken 9.00 per bottle
- Kirin 9.00 per bottle

HOUSE 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

Corkage Fee—wine only 15.00 per person
Corkage Fee—beer and wine 25.00 per person

NON-ALCOHOLIC BEVERAGES

MINERAL WATER

- Yaru Still Spring Water (500ml) 6.50 per bottle
- Yaru Sparkling Spring Water (500ml) 6.50 per bottle

SOFT DRINK

- Coca Cola, Coca Cola Zero, Sprite, Lift, Fanta 5.00 each

FRUIT JUICE

- Orange, pineapple, apple 6.00 each



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EVENTS AT SOFITEL GOLD COAST BROADBEACH APP

The Events App can be tailored to your specific event at Sofitel Gold Coast Broadbeach. Delegates are able to view the program and meeting room locations, access speaker information, receive notifications and agenda changes, communicate with exhibitors and network with other delegates from their mobile phone or device. All information gathered via the app is compiled for the organizer's evaluation.

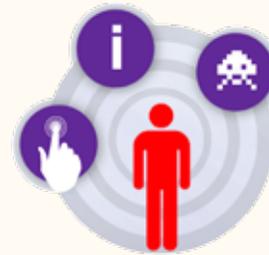


Compatible with iOS, Android and HTML 5, all delegates with a smart phone will be able to access the app.

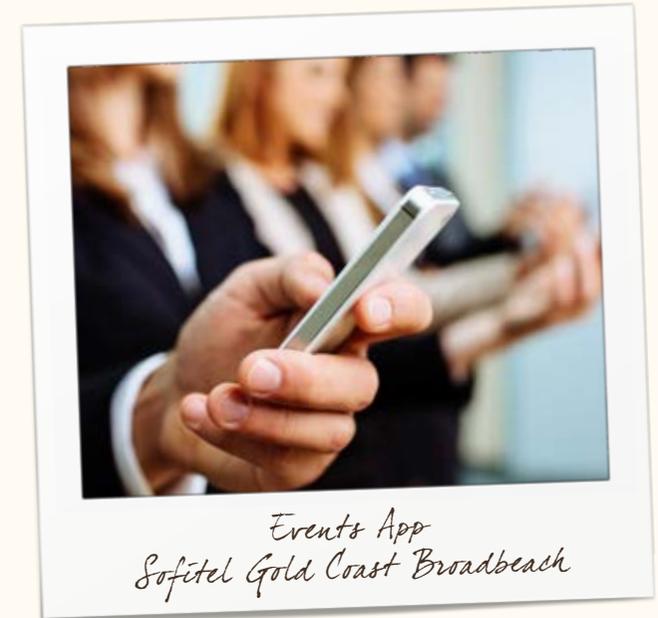


Delegates can view important information pertaining to the event and also interact with each other by leaving comments and sharing posts and images.

The app is able to be integrated with Facebook, Twitter and LinkedIn.



Events at Sofitel Gold Coast Broadbeach is engaging and intuitive, giving users a Magnifique experience. The social features and information ensure it is both practical and enjoyable for delegates.



For further information contact [AV Partners](#) on 07 5570 0368 or search for Events at Sofitel Gold Coast Broadbeach in the iTunes, Android or HTML App Stores.

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AVPARTNERS

AVPartners is an Australian audiovisual company built from the ground up to do just one thing:

"Provide an unrivalled audiovisual outsourcing service to Australia's leading conference hotels and venues"

In a world where technology is a part of everyday life, AVPartners strives not only deliver the very best in audiovisual products but do so with a personal touch and customer service second to none, helping you keep up with the last trends in event production.

OUR EXPERIENCE

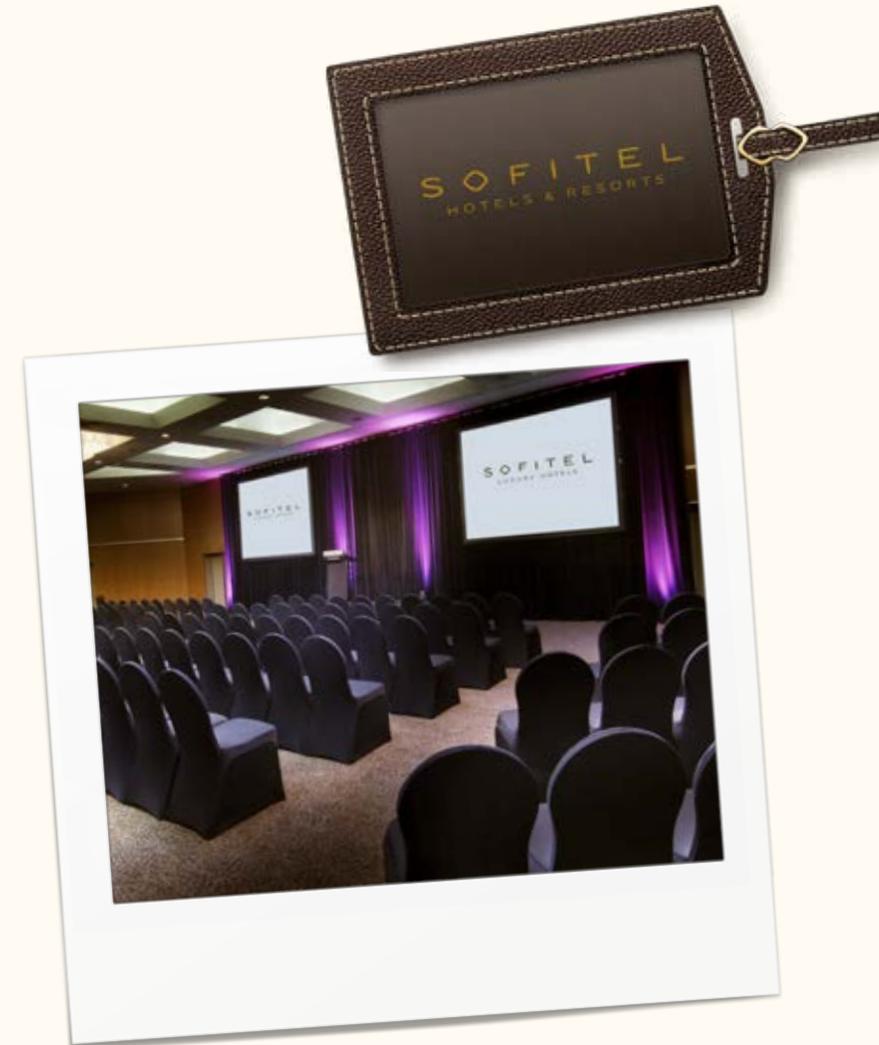
Like all the best professional services companies, AVPartners draws its strength from the skill and experience of the company's partners and team members.

AVPartners has a rich heritage - a lineage of experience that ensures success.

The team at AVPartners Sofitel Gold Coast is a diverse group of highly experienced, professionals who place great emphasis on providing your event with five-star service. We are dedicated to exceeding expectations for every event.

AVPartners™

For further information contact AV Partners on
07 5570 0368 or email mclarke@avpartners.com



GOURMET MASTERCLASS

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2 HOUR GOURMET MASTERCLASSES

95.00 PER PERSON

(Minimum 5 and up to 30 guests)

DESSERT STYLING

Our creative Pastry Chef will show you the tricks of the trade to create truly unique and beautiful desserts. Each delegate will decorate their own cake with a variety of ingredients and tools, which will then be packaged up for them to take home as a delicious and beautiful souvenir.

MACARON CREATION WITH HIGH TEA

Learn how to make fashionable French macarons from a professional! After a delightful session creating these beautiful mini morsels, delegates will sit down together to enjoy them as part of a luxurious high tea with 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 with tea and coffee.

CHOCOLATE MODELLING

Our Pastry Chef will teach you how to create stunning and distinctive chocolate creations. Each delegate will create their own chocolate work using the skills learned in the class. Delegates will then sit down to enjoy tea or coffee and their own handiwork for a truly memorable morning or afternoon tea.

WINE APPRECIATION

Savour Australian and international wines, and experience a tutored tasting with our award-winning sommelier. Have fun discovering the differences between wine styles, locations and grapes, and enjoy luxurious tapas created in our award-winning Room81 restaurant.



Menu and prices subject to change. All prices include GST. Prices valid until 30 April 2016

Click on the [blue](#) links to jump straight to the menus

FLORAL MENU

[ABOUT](#)[CONFERENCE PACKAGES](#)[BREAKFAST](#)[REFRESHMENT BREAKS](#)[LUNCHES](#)[DINNERS](#)[COCKTAIL RECEPTIONS](#)[BEVERAGES](#)[TECHNOLOGY](#)[GOURMET MASTERCLASS](#)[FLORAL MENU](#)

For a truly magnifique touch, why not add flowers to your meeting or event? Sofitel Gold Coast Broadbeach can arrange this for you - please see below for our most popular selections.

LONG AND LOW CENTREPIECE 75.00

This is the perfect choice for the centre of boardroom style tables

MEDIUM VASE ARRANGEMENT 79.00

This arrangement is perfect for registration desks, and also looks great on trade or exhibition displays

TALL VASE ARRANGEMENT 83.00

This adds a special touch to your buffet table or end tables

LARGE STAGE DISPLAY FROM 175.00

A very tall arrangement that is designed to decorate your conference or awards stage

SMALL COCKTAIL CENTREPIECE 39.00

A small upright centrepiece designed to enhance your cocktail high bars

BANQUET TABLE CENTREPIECE 30.00

The perfect centrepiece for your gala dinner tables, or just to brighten up your conference sessions

GALA BANQUET TABLE CENTREPIECE 58.00

A more impressive centrepiece for your gala dinner tables

BUD VASES 15.00

Compliment any table with a stylish vase and single flower spray



Let us know if you have a special event theme or colour scheme and we can arrange the floral arrangement to suit your needs.

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