Inspired Meetings™
and
Catering Portfolio

SOFITEL
HOTELS & RESORTS

FIJI RESORT & SPA
Location & Access

Located on Denarau Island, just 13km drive via causeway from Nadi International Airport, 7km drive from Nadi Town and 2 minutes drive from Port Denarau – gateway to exploring the idyllic sun drenched tropical outer islands. The fully integrated hub features a scenic marina and fantastic opportunities for shopping, dining and experiencing the local culture. The commercial complex offers a range of shopping destinations, from fashion boutiques and beachwear shops to local craft stores.
Turn your meeting into an inspired event

Sofitel Fiji retains its crown as one of Fiji’s leading conference and incentive specialists. Catering to the growing needs of the market with its uniquely French five star features. We offer an exceptional range of modern technology and leisure facilities, to ensure an unrivalled and varied choice of options to help personalise your next conference or themed event.
Welcome

Sofitel Fiji Resort & Spa is the ultimate conference and incentive destination. Boasting 296 luxurious rooms on a beautiful beachfront location. Flexible enough to cater for events large or small, Sofitel’s meeting options are endless. Ranging from boardrooms, to ballrooms and private gardens.

With Nadi Bay as a stunning backdrop, it is all but guaranteed that an audience will be left wowed with memories that last. Theme dinner options include a Beach Party, International Foodstalls, and traditional Fijian Lovo.

The resort provides one of Fiji’s most versatile conference facilities with eight meeting rooms and a ballroom that seats 700 delegates (or 550 for a sit-down dinner), plus unlimited open air and beachside locations to make the most of the amazing climate and Sofitel’s ocean views.

Renowned for its creative events and themed dinners, the hotel specialises in water, culture and unique adventure options.

Onsite Staging Connections provide state-of-the-art events technology, so you’ll have everything you need to make it a memorable event.
Your Contacts
Sofitel Inspiredmeetings™ are organised by experts who capture the essence of your project in order to make your event unique and personalised – an Event where life is magnifique. Committed to building completely successful tailored Meetings and Events, your dedicated Inspiredmeetings™ team will suggest creative and custom-made banquetg options, customise the environment with modern and high-tech equipment to fit your needs, recommend innovative activities to stimulate your participants – and much more. Your Event Manager will manage every detail of your event and oversee the smooth running of your conference during your stay with us.

*All prices are in Fijian dollars and inclusive of all current taxes. All taxes are subject to change based on Government reviews.

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Resort Features
Luxury Family Room
Rooms

With a prime address on Denarau Island the resort is a modern, integrated destination which unfolds across 26-acres of lush gardens with views extending across Nadi bay. Every one of Sofitel Fiji’s luxury rooms and suites face the ocean and set the scene for relaxation with either a balcony or terrace that is ideal for Fiji’s great climate. Modern creature comforts such as LED televisions and Sofitel’s specially designed ‘MyBed™’ to relax in style.

Exclusively designed for Sofitel hotels, MyBed™ provides made-to-perfection plush comfort and support that transforms every night into a truly magnificent sleeping experience. Sofitel MyBed™ combines a perfectly balanced Multispire® mattress and plush feather bed with a fluffy, down duvet, elegant sheets and an extensive menu of soft pillows to create a night of sleep like no other.

Stitched high leather bed-heads, desk chairs and polished shell writing desks provide a handsome structure reminiscent of Louis Vuitton’s tell tale travel totes and luggage. The vibrant yet refined concept is inspired by the muted yellow and leather colours. The rooms and suites are complemented by the otherwise soft yet elegant furnishings punctuated with crisp white quilts and cool colonial style shutters to provide light relief from the midday sun.
Opera Suite

Outdoor family living

Superior King Room
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Waitui Beach Club

The Waitui Beach Club is an exclusive adult’s only retreat within Sofitel Fiji Resort & Spa, featuring a luxury room category & access to the Waitui Beach Club where guests enjoy a range of privileges.

Waitui Beach Club

Luxury Beach Club King Room

Luxury Beach Club Twin Room
An Adults Only area where guests can dine, relax and be entertained. On arrival guests will enjoy a separate, dedicated check in area, and be personally escorted to their rooms. At sunset the mood and lighting changes to a more vibrant, party atmosphere where guests can enjoy a range of food and beverages. The Club also features a 25m lap pool with swim up bar, private poolside cabanas, gymnasium and Veuve Clicquot Champagne Bar. Guests staying in our Suites also receive complimentary access to the Waitui Beach Club.
**La Parisienne**
Open daily: 6.00am - 7.00pm
Our sidewalk French-style café, offers great coffee, café style breakfast, stylish lunches and a delicatessen perfect for those in transit or on the go. Conveniently located at the front of the resort adjacent to the lobby, with café seating, a lounge area and seated bar, the café offers mountain views and is a perfect rest and meeting point.

**Lagoon Restaurant**
Breakfast: 6.30am - 10.30am
Dinner: 6.00pm – 10.00pm
Located on the ground floor of the central building is open for breakfast and dinner with live cooking stations. Popular for its seven themed buffet options. The Lagoon Restaurant is also available for private conference buffet lunches at the time that suits your meeting agenda.

**Salt Restaurant**
Open daily: 10.00am till late
Award winning restaurant set between our pristine pool, offers guests casual lunch from 12.00pm to 6.00pm and dinner from 6.00pm to 10.00pm.

**V Restaurant**
Open daily: 6.00pm - 10.00pm
Sofitel’s signature restaurant is the perfect place to celebrate something special, host a memorable business event, or delight in a world class gourmet experience. Our Executive Chef has created a menu that showcases the best local produce and selected imported delicacies, making V the place to be on Fiji’s food trail.
**WAITUI BEACH CLUB**
Open to public: 6.00pm till late
At sunset the mood and lighting will change to a more vibrant, party atmosphere where guests can enjoy a range of food and beverages. The Club will also feature a 25m pool with swim up bar, gymnasium and Private Cabanas.

**LATITUDE 17**
Open daily: 7.00am till late
Adjacent to V Restaurant on the ground floor of the resort, Latitude 17 is an intimate bar, perfect for pre-dinner drinks, a quiet nightcap in the evening or espresso coffee.

**SALT BAR**
Open from 10.00am till late
Located between the ocean and the resort’s lagoon pool is the ideal location for an ice cold beer, wine or beverage of your choice.

**HAVANA BREEZE BAR**
Open daily: 5.00pm till late
Overlooking the resort’s lagoon style pool and out to sea, Havana Breeze Bar is a rum and Cuban inspired lounge offering soulful Latin American jazz, Cuban classic cocktails and our take on Cuban food.
Conference & Events
Be Inspired!
Sofitel Fiji Resort & Spa offers flexible meeting and event spaces to accommodate functions of up to 550 delegates.

### Layout & Capacities

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**Service Corridor**

**Executive Boardroom and Walu Room**
**Event Venues**

**WALU ROOM AND WALU TERRACE**
Venue Type: Indoor & Outdoor Venue
Private venue hire of FJ$650.
Maximum number of guests 50.

**LAGOON BURE**
Venue Type: Outdoor Venue
Private venue hire of FJ$650
Themed nightly buffet menu.
Private menu also available.
Maximum number of guests 45.

**MEKE LAWN**
Venue Type: Outdoor Venue
Private venue hire of FJ$850.
Maximum number of guests 350.
Outdoor lighting is required.

**SOFITEL BEACHFRONT**
Venue Type: Outdoor Venue
Private venue hire of FJ$850.
Maximum number of guests 350.
Outdoor lighting is required.
POOLSIDE TERRACE
Venue Type: Outdoor Venue
Private outdoor venue hire of FJ$850.
Maximum number of guests 350.
Outdoor lighting is required.

GRAND BALLROOM
Venue Type: Indoor Venue
Private venue hire of FJ$1500.
Maximum number of guests 550

SALT COURTYARD
Venue Type: Outdoor Venue
Private venue hire of FJ$850.
Maximum number of guests 350.
Outdoor lighting is recommended.

WAITUI BEACH CLUB
Venue Type: Outdoor Venue
Private venue hire from FJ$5000
Outdoor lighting is required.
Private Venue hire from 7pm till 10pm
Packages & Menus
MENUS
Sofitel Fiji Resort & Spa has the pleasure to offer you a personalized service. Our dishes are served with fresh seasonal vegetables chosen by our Executive Chef. Gluten Free, Vegan and Dairy Free options available on request.

PRICES
Except if it is indicated differently, prices are per person and are in Fiji Dollars inclusive of 9% VAT & 10% HTT & 6% Environmental Levy. The prices and taxes can be modified without notice.

HACCP Accreditation
Sofitel Fiji Resort & Spa has passed the International Hazard Analysis and Critical Control Point (HACCP) Accreditation for the third year in a row. HACCP system guarantees food safety by identifying and monitoring potential food hazards. This certification recognizes the hotel’s continuous efforts to ensure the highest level of quality and safety for guests.

FOOD AND BEVERAGES
Sofitel Fiji Resort & Spa does not authorize its clients to bring food prepared offsite into the hotel. A minimum revenue in food and drinks before service and taxes will be requested to book our rooms. Please note that all menu items are subject to change, due to ingredients seasonality and availability.

AUDIO-VISUAL
Your Event Executive will coordinate your audio-visual needs with the collaboration of the hotel’s supplier.

GUARANTEE
The number of people guaranteed for the event is asked fourteen (14) business days prior to the date of the event. If we do not have your number of guests guaranteed within that timeframe, we will charge the most recent communicated guaranteed numbers.
For all orders of food and beverages, the number ordered must reflect the number guaranteed of guests. This guarantee must reflect the number of people physically present during the event.

Decoration, Music and Photos
Please refer to our list of preferred suppliers >>
Venue hire based on minimum numbers for respective venues
Sofitel Notepads, pens, bottled water and mints
Morning Tea served with 4 catering items from Refreshment Break Menu

Working Lunch served with Soft Drinks and Juice
Afternoon Tea served with 4 catering items
Complimentary Wi-Fi internet for all delegates
Dedicated Conference Attendant
Group rates for residential conferences available on request
Audio Visual requirements are available on request (price on application)

LE GRAND PACKAGE

Half Day Delegate Package
FJ$80 per person - (includes one tea break)

Full Day Delegate Package
FJ$95 per person - (includes two tea breaks)
REFRESHMENT BREAK

Morning and Afternoon Tea Breaks
(Select any 4 items)

Option to upgrade an additional item to the Half day $5 per person
or Full Day $10 per person

- Caramel choux
- Vudi caramel pie
- Mini muffins
- Knackerli nut tart
- Fresh Island fruits
- Wild berry shortbread
- Tropical fruit tartlet
- Chocolate ginger scone
- Almond rocher
- Mango coconut short bread
- Fig and pine nut scones
- Hand crafted cookies

- Roasted cherry chocolate brownie
- Coconut cupcakes
- Chocolate kahlua puff
- Island date and nut tart
- Pineapple shortcake
- Assorted Danish
- Walnut Cake
- Mini Cheese Cakes
- Spring Rolls
- Home made Chicken sausage rolls
- Assorted Sandwiches
- Croissants with Cheese and tomato filling

Gutten Free, Vegan and Dairy Free options available on request
Refreshment Break

THEMED BREAKS
Morning and Afternoon Tea Breaks

Morning or afternoon tea is charged at FJ$30 per person when not part of a delegate package, a venue hire fee will also apply.

Tropical
- Mini pinacolada cheese cake
- Coconut jelly with tropical fruits
- Smoked fish vol au vents with pineapple marmalade
- Avocado mousse with dipping crudités and croute

Healthy Wellness
- Energy smoothie made from beetroot, assorted berries, yoghurt, honey and oats
- Mini green tea cake with Matcha and white chocolate ganache
- Quinoa and miti pot
- Healthy green frittata consisting of peas, spinach, broccoli and asparagus

Fijian
- Coconut Lolo buns
- Mini Banana cakes with pineapple frosting
- Kokoda with Avocado puree
- Lovo chicken finger sandwiches

Healthy Wellness
- Barfi
- Chai custard with tropical fruit
- Spiced egg and potato curry pots
- Dwhali and dip
*Working Lunch Selection*

A working lunch break is charged at FJ$60 per person when not part of a delegate package, a venue hire fee will also apply.

**Working Lunch Menu #1**

**Sandwiches**
- Croque Monsieur
- Tabouli and hummus wrap
- Tuna, preserved lemon and dill mini roll
- Roast Beef, Swiss cheese, rocket and horse radish cream, Turkish bread

**Hot Dishes**
- Beef stroganoff
- Steamed jasmine rice

**Salads**
- Zucchini rocket and parmesan salad
- Couscous salad

**Desserts**
- Blueberry cheese cake
- Tropical fruit platter

**Working Lunch Menu #2**

**Sandwiches**
- Salami, Swiss cheese and pickle baguette
- Hummus, grilled capsicum and rocket wrap
- Chicken avocado and brie roll
- Veal schnitzel and aioli pide

**Hot Dishes**
- Chicken Cacciatore
- Potato gratin

**Salads**
- Greek salad
- Niçoise salad

**Desserts**
- Assorted gourmet lamingtons
- Tropical fruit platter
**Working Lunch Menu #3**

**Sandwiches**
- Tomato, artichoke and Bocconcini open sandwich
- Chicken and corn salad pita bread
- Smoked salmon fried capers and crème fraiche bagel
- Mustard chicken and rocket wrap

**Hot Dishes**
- Fried fish with beurre blanc sauce
- Root crop chips

**Salads**
- Vietnamese coleslaw
- Roast pumpkin, balsamic onions, spinach and fetta salad

**Desserts**
- Coconut and pawpaw mille feuille
- Tropical fruit platter

**Working Lunch Menu #4**

**Sandwiches**
- Curried egg and lettuce ciabatta
- Grilled vegetable and goat's cheese wrap
- Pesto chicken mini rolls
- BLAT bacon lettuce avocado and tomato on baguette

**Hot Dishes**
- Smokey bbq chicken
- Special fried rice

**Salads**
- Caesar salad
- Pasta salad

**Desserts**
- Pineapple crumble
- Tropical fruit platter
**Canape Menu**

**SO SOFITEL COCKTAIL**

**1/2 Hour FJ$35 per person**
Selection of 3 hot and 3 cold - 6 items

**1 Hour FJ$40 per person**
Selection of 4 hot and 4 cold - 8 items

**1 1/2 Hours FJ$45 per person**
Selection of 5 hot and 5 cold - 10 items

**Cold selection**
- Vichyssoise with salmon caviar and baby basil
- Kokoda, ceviche of fish with coconut cream and avocado pudding
- Assorted Japanese sushi with soy, pickled ginger and wasabi
- Cucumber cups with hummus
- Vietnamese rice paper roll
- Smoked fish mousse en croute with crispy caper
- Besan flour chip with pea puree
- Asian pepper mussel with tomato custard
- Duck and pork rillette with gherkin cream
- Slow roasted tomato, chive cottage cheese on croute
- Chicken liver parfait with bacon and onion jam
- Spice crusted tuna with bloody mary jelly

**Hot selection**
- Braised beef cheek with cauliflower puree and beetroot dust
- Crispy pork belly with Asian pepper mayo
- Leek and fetta gratin with onion jam
- Salmon strips skewers with celeriac puree
- Mushroom Arancini with aioli
- Prosciutto and brie melt on briouche
- Tea smoked ocean trout, citrus mash in pastry shell
- Mini beef burgers with Swiss cheese and onion jam
- Mini chicken, brie and mushroom wellington
- Smoked fish crouquetes with pea puree
- Mini croque monsieurs with parmesan crumble
- Tempura Mussel with wasabi custard
- Triple cheese baked soufflé

**2 Hours FJ$55 per person**
Selection of 5 hot and 5 cold - 12 items

**2 1/2 Hours FJ$60 per person**
Selection of 5 hot and 5 cold - 14 items

**3 Hours FJ$65 per person**
Selection of 5 hot and 5 cold - 16 items

**Desserts**
- Strawberries and cream tarts
- Chocolate mouse with raspberry jelly
- Mini lemon meringue
- New York baked cheese cake
- Eton mess with passionfruit cream
- Whiskey fudge with caramel

**$16.00 per person**
**Add one dish - Substantial Standing Menu**
- Vietnamese chicken salad with praline
- Forest mushroom risotto drizzled with truffle oil
- Fettuccini with semi dried tomato, toasted macadamia and baby spinach
- Pan seared gnocchi tossed with asparagus and forest mushrooms
- Braised lamb shoulder with Mediterranean mash and red wine jus
- Atlantic salmon with celeriac remoulade and lobster sauce
- Chicken medallion with buttered leek on top of citrus mash
SOFITEL BANQUET SET MENU

FJ$130.00 per person
One choice from each of the following selections:

ENTREE

**Vuata Waitui**
Fruits of the ocean including smoked octopus, fish and pea terrine, sea grapes, pickled mussel, salmon mousse and parmesan crumble

**Crusted cauliflower**
Cumin and parmesan crusted cauliflower florets with Hummus, dried tomato, crispy chickpeas and preserved lemon aioli

**Pork belly**
Braised pork belly with a citrus and pistachio gremolata, baked apple, orange caramel and red wine jus

**Sesame crusted tuna**
With snake bean salsa, olive tapenade, egg yolk puree, baked potato crisp and lyonnaise pickled onion

**Saffron battered prawns**
Served with banana créme and mango salsa with a moca spinach and feta salad

**Tempura mushroom**
Exotic mushrooms in tempura batter served with a creamy mushroom veloute, local garlic spinach and a porcini foam

**Beef Sirloin**
Char grilled beef sirloin with Mediterranean mash, balsamic roasted onions, blistered tomato, broccoli crumbs and a port wine jus

**Crusted cauliflower**
Cumin and parmesan crusted cauliflower florets with Hummus, dried tomato, crispy chickpeas and preserved lemon aioli

**Pork belly**
Braised pork belly with a citrus and pistachio gremolata, baked apple, orange caramel and red wine jus

**Sesame crusted tuna**
With snake bean salsa, olive tapenade, egg yolk puree, baked potato crisp and lyonnaise pickled onion

**Saffron battered prawns**
Served with banana créme and mango salsa with a moca spinach and feta salad

**Tempura mushroom**
Exotic mushrooms in tempura batter served with a creamy mushroom veloute, local garlic spinach and a porcini foam

**Chicken breast**
Seared chicken breast stuffed with buttered leek and feta with potato rosti, sauté garlic moca and bacon, smoked tomato relish and red wine port jus

**Walu**
Fillet of walu seared and served with creamed citrus potato, pumpkin peanut and honey puree and a broccoli citrus and chilli salad

**Tofu & eggplant**
Spice crusted tofu with stuffed eggplant, broccoli puree and herb tomato petal

**Salmon fillet**
With garlic courgette, celeriac remoulade, lobster bisque and mussel Rockefeller

**Pork loin**
Vanilla infused pork loin on corn puree with potato dauphine, asparagus, onion marmalade and crackling dust

MAINS

**Salmon fillet**
With garlic courgette, celeriac remoulade, lobster bisque and mussel Rockefeller

**Pork loin**
Vanilla infused pork loin on corn puree with potato dauphine, asparagus, onion marmalade and crackling dust

**Beef Sirloin**
Char grilled beef sirloin with Mediterranean mash, balsamic roasted onions, blistered tomato, broccoli crumbs and a port wine jus

**Chicken breast**
Seared chicken breast stuffed with buttered leek and feta with potato rosti, sauté garlic moca and bacon, smoked tomato relish and red wine port jus

**Walu**
Fillet of walu seared and served with creamed citrus potato, pumpkin peanut and honey puree and a broccoli citrus and chilli salad

**Tofu & eggplant**
Spice crusted tofu with stuffed eggplant, broccoli puree and herb tomato petal

**DESSERT**

**Banana pudding**
Baked banana pudding with coconut crumbles, caramel sauce, burnt banana and passionfruit cream

**Bavarois with Drunken Fruits**
Banana bavarois with a citrus champagne jelly, compressed fruits in coconut rum and candy orange

**Whiskey and chocolate fudge**
Warmed Rich dark Adi chocolate and whiskey fudge served with berry ice cream, orange caramel and citrus coconut shaving

**Trio of cheese cake**
Mango, strawberry and white chocolate cheese cakes with chocolate soil and mint cream

**Lemon and pineapple meringue**
Short bread with Italian meringue, lemon curd and raspberry and vanilla custard

**Additional $10.50**
Sweet treats with coffee
Chocolate friands
Pineapple and hazelnut fudge
BUFFET MENUS

TRADITIONAL FEAST

FJ$120 per person
Minimum 30 pax

Bakery
- Selection of gourmet breads

Cold selection
- Citrus and garlic infused Ura (local fresh water prawn)
- Kokoda (island fish marinated in lime and coconut milk)
- Mitì (tomato, cucumber, red onion, coriander and coconut milk)
- Wild spinach (ota) with coconut milk, tomato and red onion
- Plantain and pineapple salad with chillies
- Honey roasted kumala
- Potato red onion and mustard leaf salad
- Mixed cabbage salad
- Mixed roquette, cos and mustard leaf
- Dressings and condiments

Hot selection
- Soup du jour
- Fried reef fish with coconut, tomato and coriander
- Palusami (mutton seasoned and baked in the lovo in taro leaves with tomato)
- Lovo baked potato and Kumala
- Buttered corn
- Fried uto (bread fruit)

Carved – From the lovo
- Suckling pig seasoned and baked in coconut leaf
- Chicken with garlic and herbs

Island Desserts
- Coconut tart
- Cassava cake
- Uvi yam cake
- Banana roulade
- Roasted pineapple and banana in coconut
- Babakau

SOFITEL BBQ

FJ$120 per person
Minimum 30 pax

Bakery
- Selection of gourmet breads

Cold selection
- Potato salad with seeded mustard, bacon, spring onion and egg
- Mixed garden salad of local seasonal vegetables
- Caesar salad station
- Pasta salad of pesto mayonnaise with semi dried tomatoes and pickled onion
- Fatouche salad, rocket, tomato, cucumber coriander & sumac dressing and croutons
- Coleslaw, mixture of green cabbage and pickled red cabbage with carrot, Spanish onion and a honey Dijon mayonnaise
- Beetroot salad, with cucumber, walnuts, coriander and yoghurt
- Curried rice salad

Make your own burger
- Crusty hamburger buns
- Salad ingredients: Shredded lettuce, slice tomato, cucumber, onion, grated carrot, sliced beetroot, sliced cheese, sliced gherkins, avocado, pineapple
- Beef patties or Chickpea
- Battered Onion rings
- Fried eggs
- Condiments: Tomato sauce, BBQ sauce, Dijon mustard, jalapeno mayonnaise and tomato relish

From the grill
- Whole fish baked with herb butter
- Chicken and vegetable skewers
- Smokey BBQ marinated chicken drumettes
- Gourmet sausages
- Sauté onion and mushrooms
- Potato gratin
- Steamed broccoli with fetta and almond flakes
- Corn on the cob with paprika and garlic butter

Desserts
- Pavlova with tropical fruit salsa and berry cream
- Trifle
- Water melon pizza
- Duo of ice cream
BUFFET MENUS

SOFITEL SEAFOOD
FJ$130 per person
Minimum 30 pax

Bakery
- Bread station with an assortment of gourmet handcrafted loaves and rolls

Cold selection
- Citrus and garlic infused Ura (local prawns)
- Kokoda (local fish ceviche with coconut cream and salad vegetables)
- Marinated octopus salad with lemon and chilli oil
- Sashimi of tuna and salmon with pickled ginger soy dipping sauce and wasabi
- Pickled green lip mussels
- Lemon and dill seafood terrine
- Mixed garden vegetable salad
- Green beans and carrot salad with honey, seeded mustard and vinegar dressing
- Roasted pumpkin, caramelised onion petals, local spinach and feta salad
- Seared Courgette, rocket and parmesan salad with a balsamic vinaigrette
- Potato salad with caper and gherkin dressing

Hot selection
- Tea smoked ocean trout pie
- South Indian mud crab curry
- Mixed Seafood gratin
- Mussels with a smoked tomato and bacon sauce
- Chicken and mushroom Blanquette
- Saffron and cardamom rice pilaf
- Baby potatoes with mint butter
- Steamed snake beans with salsa verde

Live station
- Whole baked fish with herb butter

Desserts
- Brioche and butter pastry bread and butter pudding
- Oreo cheese cake
- Mini Eton mess
- Island fruits with citrus jelly

SOFITEL BOLLYWOOD
FJ$120 per person
Minimum 30 pax

For the table
- Bara fried split peas
- Papadum and Garlic Naan bread for the table

Live station
- Masala roasted whole chicken in the tandoori oven

Cold selection
- Chickpea and almond salad with spice vinaigrette
- Indian carrot salad
- Cucumber salad with cumin raita
- Spiced cauliflower salad
- Choka (Indian spiced potato salad)
- Green bean and sultana
- Beetroot and yoghurt salad
- Watermelon, mint salad and mustard dressing

Condiments
- Tamarind chutney
- Carrot riata
- Mint and yoghurt
- Pickled chilli
- Pickled lime
- Tomato and vegetable chutney

Hot selection
- Basmati rice
- Biriyani
- Madras chicken curry
- Vegetable sambar
- Kadai Dhal
- Kashmiri lamb curry
- Pork Vindaloo
- South Indian fish curry
- Fried spiced okra and potatoes

Desserts (Indian sweets)
- Kheer
- Rasgula
- Barfi
- Peda
- Semolina ladou
- Jalebi
- Gulab jamun
- Khaaja
- Tropical fruit salad
Beverage Packages

- BULA PACKAGE - per person includes wine, beer and soft drinks
  - 1 Hour Package FJ$65
  - 2 Hour Package FJ$85
  - 3 Hour Package FJ$105
  - 4 Hour Package FJ$125
  - 5 Hour Package FJ$145
deBortoli Sparkling Brut
deBortoli Shiraz cabernet
deBortoli Sauvignon Blanc
Fiji Bitter & Gold Beer
Soft drinks

- SOFITEL PACKAGE - per person includes wine, beer and soft drinks
  - 1 Hour Package FJ$75
to include local spirits FJ$85
  - 2 Hour Package FJ$95
to include local spirits FJ$105
  - 3 Hour Package FJ$115
to include local spirits FJ$125
  - 4 Hour Package FJ$135
to include local spirits FJ$145
  - 5 Hour Package FJ$155
to include local spirits FJ$155
Trapiche Sparkling rose
Anakena Sauvignon Blanc
Anakena Cabernet Sauvignon
Fiji Bitter & Gold Beer
Soft drinks

- PREMIUM PACKAGE - per person includes wine, beer and soft drinks
  - 1 Hour Package FJ$85
to include local spirits FJ$95
  - 2 Hour Package FJ$105
to include local spirits FJ$115
  - 3 Hour Package FJ$125
to include local spirits FJ$135
  - 4 Hour Package FJ$145
to include local spirits FJ$155
  - 5 Hour Package FJ$165
to include local spirits FJ$175
Evans & Tate Chardonnay
Evans & Tate Shiraz
Fiji Bitter & Gold Beer
Soft drinks

- DELUXE PACKAGE - per person includes wine, beer and soft drinks
  - 1 Hour Package FJ$95
to include imported spirits FJ$115
  - 2 Hour Package FJ$115
to include imported spirits FJ$135
  - 3 Hour Package FJ$135
to include imported spirits FJ$155
  - 4 Hour Package FJ$155
to include imported spirits FJ$175
  - 5 Hour Package FJ$175
to include imported spirits FJ$195
Sileni Brut
Oyster Bay Sauvignon Blanc
Oyster Bay Pinot Noir
Vonu beer, Fiji Bitter & Fiji Gold
Soft drinks

Non alcoholic beverages include:
Soft drinks
Fruit juice
Water

Local Spirits include:
Czarina Vodka
Bounty White and Dark Rum
Regal Whiskey
Regal Gin
Coconut Liqueur

Imported Spirits include:
42 below Vodka
Captain Morgan Black Rum
Bacardi White Rum
Jim Beam White Label Bourbon
J&B Scotch Whiskey
Tanqueray Gin

- Selected wines and prices may be subject to change, however, the quality of the wines will be retained
- Prices for non alcoholic beverages, upgrade wines are available on request
**Banquet Wine List**

### Apéritif

#### Champagne & Sparkling

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Country</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV Veuve Clicquot Brut</td>
<td>Reims</td>
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<td>NV Moët et Chandon Brut Impérial</td>
<td>Épernay</td>
<td>FRA</td>
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<td>NV Cattier Champagne Premier</td>
<td>Brut Chigny les Roses</td>
<td>FR</td>
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<tr>
<td>NV Bottega Prosecco</td>
<td>Veneto</td>
<td>ITA</td>
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</tr>
<tr>
<td>NV Nautilus Cuvee Brut</td>
<td>Marlborough</td>
<td>NZ</td>
<td>$100</td>
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<tr>
<td>NV De Bortoli Family Selection</td>
<td>Brut Riverina</td>
<td>AUS</td>
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### Vin Blanc

#### Riesling

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<td>Hugel Riesling</td>
<td>Alsace</td>
<td>FRA</td>
<td>$170</td>
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<tr>
<td>Villa Maria Private Bin</td>
<td>Marlborough</td>
<td>NZ</td>
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<tr>
<td>Saint Clair</td>
<td>Marlborough</td>
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<tr>
<td>Chateau St Michelle</td>
<td>Washington</td>
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### Sauvignon Blanc & Blends

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<td>Marlborough</td>
<td>NZ</td>
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<tr>
<td>De Bortoli Family Selection SB</td>
<td>Riverina</td>
<td>AUS</td>
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<tr>
<td>Evans &amp; Tate Expressions SSB</td>
<td>Margaret River</td>
<td>AUS</td>
<td>$79</td>
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<tr>
<td>Trapiche SB</td>
<td>Mendoza</td>
<td>ARG</td>
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### Pinot Gris

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<td>Soho</td>
<td>Marlborough</td>
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<tr>
<td>Yalumba &quot;Y&quot; Series Pinot Gris, Hāhā Single Vineyard</td>
<td>Angaston</td>
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<tr>
<td>Hāhā Single Vineyard</td>
<td>Hawkes Bay</td>
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### Chardonnay & Blends

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<tbody>
<tr>
<td>Cigalus Gérard Bertrand</td>
<td>Languedoc</td>
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<td>Oyster Bay</td>
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<td>Coldstream Hills</td>
<td>Coldstream</td>
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<td>Riverina</td>
<td>AUS</td>
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<tr>
<td>Evans &amp; Tate Butterball</td>
<td>Margaret River</td>
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### Vin Rose

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<td>Villa Maria, Merlot Pinot Gris</td>
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<td>NZ</td>
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<td>Gérard Bertrand Gris Blanc</td>
<td>Languedoc</td>
<td>FRA</td>
<td>$95</td>
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<tr>
<td>Esk Valley Rosé</td>
<td>Hawkes Bay</td>
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### Vin Rouge

#### Pinot Noir

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<tbody>
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<td>Hāhā Single Vineyard</td>
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<td>NZ</td>
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<tr>
<td>Soho McQueen</td>
<td>Central Otago</td>
<td>NZ</td>
<td>$170</td>
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<tr>
<td>Ninth Island</td>
<td>Piper’s Brook</td>
<td>AUS</td>
<td>$140</td>
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</table>
Merlot
Two Vines Merlot                                             California, USA      $79

Cabernet & Shiraz Blends
De Bortoli Selection Shiraz Cabernet                              Riverina, AUS      $69
Babich Merlot Cabernet                                               Hawkes Bay, NZ     $89
Dourthe Grand Terroir                                      Bordeaux, FRA      $95

Cabernet Sauvignon
Jim Barry Clover Drive Cabernet Sauvignon                      Clare Valley, AUS     $140
Two Vines Cabernet Sauvignon                                Colombia Valley, USA     $89
Trapiche Cabernet Sauvignon                                      Mendoza, Argentina     $65

Shiraz
Evans & Tate Range Shiraz                                       Margaret River, AUS     $79
Yalumba Y Series Shiraz Viognier                               Barossa Valley, AUS     $109
Jim Barry Cover Lodge Hill                                       Clare Valley, AUS     $140
Under & Over Shiraz                                                  Heathcote Victoria, AUS     $130

Vin Dessert
McWilliams Inheritance Tawny Port                                Central Tablelands, AUS                   $69
Yalumba Botrytis Viognier                                          Eden Valley, AUS     $109
De Bortoli Noble One Botrytis                                     Wrattonbully, AUS      $160
Final touches
WHAT TO DO

Tours & Excursions

EXCITOR FIJI
Excitor is the fastest boat of its size and kind in Fiji and definitely not to be missed whilst visiting Fiji! Offering unique high-speed tours and transfers around Port Denarau and the Mamanuca Islands. Introducing Excitor Fiji, a custom purpose, 18 metre, 55 seat 1500 Horsepower exciting vessel. Operating numerous and varied excursions daily out of the marina in Port Denarau, Nadi.

Seaspray Day Sailing Adventure
Explore the beautiful beaches, lagoons and crystal clear waters of the Mamanuca Islands on board ‘Seaspray’, South Sea Cruises magnificent classic schooner. Seaspray cruises gently up past Mana Island, enroute to an uninhabited island of extreme beauty: Modriki. This tiny island is best-known as the island Tom Hank’s was stranded on in his movie ‘Castaway’.

Off-Road Cave Safari
Go OFF ROAD with Fiji’s Original and number one Off Road experience. Discover the Fijian interior aboard our custom built Off Road vehicle. Take the road less travelled and see firsthand the beauty of the Fijian interior. Your journey from Sigatoka Town begins with a 10mile excursion in your Off-Road Cave safari mini coach. This short journey inland allows you to see the people of Sigatoka Valley going about their daily lives including children going to school, people working the land and many more who are simply on Fiji time.

Rivers Fiji - Whitewater Rafting & Kayaking Adventures
Rivers Fiji offers unique river and sea kayaking trips that are great for experienced veterans or novices. Our selection of trips provides and incredible opportunity to experience remote highland village, dense tropical forests and aqua-blue ocean alive with brilliant corals and wildlife. Rivers Fiji Ltd was established in 1997 to foster the importance of our ecosystem and the environment and also to empower resource owners by giving them a choice to conserve and preserve their natural resources whilst at the same time earn them something in return from tourism.
Tours & Excursions

Zipline Nadi
ZIP FIJI’S newest zipline, only 35 minutes from Nadi, is an unprecedented adventure of 5km of ziplines woven into a truly spectacular wilderness settings of caves, canyons and mountaintops. Soaring higher, faster and longer than ever before these 16 giant ziplines offer, jaw-dropping speeds, breath taking ocean views with the added adventure of limestone cave exploration. In this tour, you’ll experience three different ecosystems.

Cloud 9
OUR FLOATING PARADISE!
Cloud 9 is Fiji’s only two level floating platform with an internationally stocked bar and Italian wood-fired pizzeria surrounded by turquoise blue water and picturesque views. Cloud 9 caters to all events at the ocean - whether it’s your special day tying the knot, a unique private party, or a corporate function with a twist! Cloud 9 is here to create an ambience perfect for all.

Sigatoka River Safari
Fiji’s original and multiple award winning Sigatoka River Safari will transport you deep into the Fijian interior aboard our custom built safari jet boat. To bring your safari to life, your guide will introduce you to the rich culture of the Fijian people in the heart & soul of Fiji.
Your adventure begins from the coastal town of Sigatoka

Captain Cook Cruises
Cruise to the exclusive tivua island - our exclusive atoll surrounded by a circle of white sandy beach and 500 acres of coral gardens. Offering a taste of the islands, your day begins when you climb aboard our magnificent white-sailed tall ship, Ra Marama, or the luxurious, sleek sailing catamaran Fiji One. From there, you’ll embark on a journey to Tivua island. You’ll have the opportunity to take a medicine nature walk, learn to husk and weave coconut fibres and partake in a traditional Kava ceremony. While you’re there, you’ll also see the serene beauty of the countryside. For those of you who’d rather take the day to relax, we’ve got beach massages, catered food and drink, relaxing glass-bottomed boat tours, and the services of the Senekai Day Spa.
## AT YOUR SERVICE

<table>
<thead>
<tr>
<th>Preferred suppliers</th>
<th>Destination Management Companies</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rosie DMC</strong></td>
<td><strong>Chris Green</strong></td>
</tr>
<tr>
<td></td>
<td>E: <a href="mailto:chris@rosie.com.fj">chris@rosie.com.fj</a></td>
</tr>
<tr>
<td></td>
<td>T:+679 6722755</td>
</tr>
<tr>
<td><strong>Pacific Destinations Fiji</strong></td>
<td><strong>Anthony Mason</strong></td>
</tr>
<tr>
<td></td>
<td><a href="mailto:anthony@pdfj.com.fj">anthony@pdfj.com.fj</a></td>
</tr>
<tr>
<td></td>
<td>T:+679 6725 177</td>
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<tr>
<td><strong>ATS</strong></td>
<td><strong>Pauline Cama</strong></td>
</tr>
<tr>
<td></td>
<td>E: <a href="mailto:pauline.cama@ats.com.fj">pauline.cama@ats.com.fj</a></td>
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<tr>
<td></td>
<td>T:6722811</td>
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<tr>
<td><strong>Audio Visuals</strong></td>
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<td><strong>Staging Connections</strong></td>
<td><strong>Seretha Low</strong></td>
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<tr>
<td></td>
<td>E: <a href="mailto:slow@stagingconnections.com.fj">slow@stagingconnections.com.fj</a></td>
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<tr>
<td></td>
<td>T:9904690</td>
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<tr>
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<tr>
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<tr>
<td></td>
<td>E: <a href="mailto:cultureband.accounts@outlook.com">cultureband.accounts@outlook.com</a></td>
</tr>
<tr>
<td><strong>Helava Entertainment Group</strong></td>
<td><strong>Paul or Api</strong></td>
</tr>
<tr>
<td></td>
<td>T: +679 9448483</td>
</tr>
<tr>
<td><strong>DJ Workz</strong></td>
<td><strong>Andrew Lee</strong></td>
</tr>
<tr>
<td></td>
<td>E: <a href="mailto:djworksfiji@gmail.com">djworksfiji@gmail.com</a></td>
</tr>
<tr>
<td></td>
<td>T: 997 5501</td>
</tr>
<tr>
<td><strong>DJ Universal Tunes</strong></td>
<td><strong>William Lee</strong></td>
</tr>
<tr>
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</tr>
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<td>T:+679 9379355</td>
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<tr>
<td><strong>Photographers</strong></td>
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<tr>
<td><strong>Impressive Photography</strong></td>
<td><strong>Arvind Kumar</strong></td>
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</tr>
<tr>
<td></td>
<td>T:+679 9948000</td>
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<tr>
<td><strong>Nadi Bay Photography</strong></td>
<td><strong>Elaine Patterson</strong></td>
</tr>
<tr>
<td></td>
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</tr>
<tr>
<td></td>
<td>T: +679 6722228 or M: +679 9219729</td>
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<tr>
<td><strong>Handicraft</strong></td>
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<tr>
<td><strong>Nands Handicraft</strong></td>
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<tr>
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<tr>
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<td>T:+679 9082022</td>
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<tr>
<td><strong>Jacks Handicraft</strong></td>
<td><strong>Biunavulo Tadranu Veikauyaki</strong></td>
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<td>Jacks Group of Companies</td>
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<tr>
<td></td>
<td>E-mail: <a href="mailto:biut@jacksfiji.com">biut@jacksfiji.com</a></td>
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<td>$35 Tropical Flowers.</td>
</tr>
</tbody>
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