

S O F I T E L

FIJI RESORT & SPA

MAGNIFIQUE WEDDINGS

WEDDING PACKAGES

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All prices are in Fijian dollars and are inclusive of 15% Government Taxes. Please note that taxes are subject to change. We would be delighted to discuss your wedding in more detail. Please email weddings@sofitelfiji.com.fj or call +679 675 7718

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SAY YES AT SOFITEL

A true love story never ends, especially when it starts at Sofitel. Allow your dream day to unfold effortlessly in front of you as our dedicated wedding planner and skilled banquet team attend to every detail with impeccable care, from first concept to the cutting of your custom designed cake. We invite you to begin your new life together with a once-in-a-lifetime celebration at Sofitel Fiji Resort & Spa.



VOW RENEWAL PACKAGE

Garden or Beachside Venue
Personal Wedding Executive
Marriage Minister/Celebrant
Tropical wedding bouquet for the bride
Tropical boutonhole for the groom
Tropical wedding arbour
Keepsake certificate
Bottle of Lanson Brut or Rose
1 hour couples massage
Hair & makeup plus manicure & pedicure for the bride
Romantic 3 course dinner on the beach

FJ\$2,725

WANANAVU CEREMONY

CEREMONY

Garden or Beachside Venue
Marriage Minister/Celebrant
Marriage License
Hair & makeup for the bride
Manicure & pedicure for the bride
Return transfers to Registry office
Tropical wedding bouquet for the bride
Buttonhole or lei for the groom
Fijian Warrior escort for the bride
Tropical wedding arbour
1-hour photography to include unlimited images on USB
Seating for guests
Signing table with floral arrangement
Suitable location will be used in the event of wet weather

RECEPTION

3-course dinner on the beach (for wedding couple only) including
a bottle of Lanson Champagne (Choice of Rose or Brut)
1 tier wedding cake
1 hour couples massage

ACCOMODATION

2 nights in a Luxury King Room including full breakfast,

FJ\$5,775

Minimum & maximum guest numbers apply per venue. Please enquire for lower numbers, as we have a number of bespoke event spaces just waiting to be tailored to suit your specific celebration.



MAGNIFIQUE CEREMONY

CEREMONY

Choice of Northwest Lawn, Sunset Beachfront or Cabana Beachfront
Personal Wedding Executive
Marriage Minister/Celebrant and Marriage License
Hair & makeup for the bride
Manicure & pedicure for the bride
Escorted return transfers to Registry appointment in Nadi
Tropical wedding bouquet for the bride
Button hole or lei for the groom
Fijian Warrior to escort the bride
Tropical wedding arbour
Signing table with floral arrangement

PRE-DINNER DRINKS

1 hour complimentary drinks after the ceremony includes beer, wines, still & sparkling water, and soft drinks

RECEPTION

Choice of Northwest Lawn, Sunset Beachfront, Cabana Beachfront or Meke Lawn
Choice of Buffet Menu (Traditional Feast or Sofitel BBQ)
3 hour beverage package includes Fiji Bitter, Fiji Gold, red & white wine, sparkling wine & soft drinks
2 tier wedding cake
Outdoor Lights
DJ for 4 hours
FJ\$800 bar tab at Republik for after party

ACCOMMODATION

4 nights in a Luxury Waitui Beach Club Room
Including full breakfast, access to exclusive adults-only Waitui Beach Club with all club inclusions

BONUS SPA & DINNER

A Sanctuary Couple's spa experience including 150-minute couple's massage, romantic milk Jacuzzi with a bottle of Champagne, followed by a 3-course dinner at Solis with bottle of Chanoine

MAY-OCTOBER: FJ\$19,900

NOVEMBER-APRIL*: FJ\$17,950

*Blackout dates 24th December - 12th January.
Package price is based on 30 guests.

Additional Guest - FJ\$340pp

VOU WEDDING

CEREMONY

Choice of Northwest Lawn, Sunset Beachfront or Cabana Beachfront
Personal Wedding Executive
Marriage Minister/Celebrant and Marriage License
Hair & makeup plus manicure & pedicure for the bride
Escorted return transfers to Registry appointment in Nadi
Tropical wedding bouquet for the bride & boutonhole for the groom
Fijian Warrior escort for the bride
Tropical wedding arbour

PRE-DINNER DRINKS

1 hour complimentary drinks after the ceremony includes beer, wines, still & sparkling water, and soft drinks
Chef choice of 6 canapé varieties

RECEPTION

Choice of Northwest Lawn, Sunset Beachfront, Cabana Beachfront or Meke Lawn
Choice of Buffet Menu (Traditional Feast or Sofitel BBQ)
4 hour beverage package including Fiji Bitter, Fiji Gold, red & white wine, sparkling wine & soft drinks.
Lanson Brut for bridal party table.
2 tier wedding cake
DJ for 4 hours. Outdoor lights and fairy lights
FJ\$1,200 bar tab at Republik for after party

ACCOMMODATION

4 nights in a Luxury Waitui Beach Club Room
Including full breakfast, access to exclusive adults-only Waitui Beach Club with all club inclusions.

BONUS HENS PARTY

Hens Party - Spa Treatment to choose from: Express Manicure, Express Pedicure, 30-min massage, 30-min facial or 30-min body scrub. Followed by afternoon tea with sparkling wine, fruit & detox juices.
Max 3 guests (Bride + 2 hens). FJ\$90pp for additional guests.

MAY-OCTOBER: FJ\$29,900

NOVEMBER-APRIL*: FJ\$26,900

*Blackout dates 24th December - 12th January.

Package price is based on 50 guests.

Additional Guest - FJ\$330pp

TAILOR YOUR PERFECT WEDDING

WEDDING CEREMONY

- Beach or Garden - FJ\$950
- Marriage Minister - FJ\$315
- Marriage License - FJ\$60
- Transfer to and from Registry Office - FJ\$100
- Warrior escort - FJ\$96
- 1-hour photography to include unlimited images on USB - FJ\$959
- Videographer, digital coverage up to an hour with 30-45 minutes - FJ\$1433
- Bride's bouquet - FJ\$140
- Buttonhole or Lei - FJ\$30
- Floral arrangement (signing table) - FJ\$80
- Flower pews (10 pews) - FJ\$99
- Seating plan boards - FJ\$60
- Apostille stamp - FJ\$180
- Corsage - FJ\$45
- Guest's neck Leis - FJ\$30
- Flower basket - FJ\$70
- Children's posy - FJ\$70
- Floral tiara - FJ\$20
- Hair piece - FJ\$15
- Fijian Flower Girl - FJ\$105
- Fijian Flower Boy - FJ\$100
- Choir - FJ\$500
- Floral arch - FJ\$735
- Flower cones - FJ\$15



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ROMANTIC CEREMONY VENUES



North West Lawn

Minimum 10 guests & maximum 100 guests



Sunset Beachfront

Minimum 10 guests & maximum 60 guests



Cabana Beachfront

Minimum 10 guests & maximum 100 guests



Spa Lawn - Extra FJ\$500

Minimum 10 guests & maximum 100 guests

REFINED RECEPTION VENUES



Sunset Beachfront

Minimum 10 guests & maximum 50 guests



North West Lawn

Minimum 10 guests & maximum 350 guests



Meke Lawn

Minimum 10 guests & maximum 350 guests



Cabana Beachfront

Minimum 10 guests & maximum 80 guests

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ESSENTIAL INFORMATION

CHOOSE A DATE

Decide which month you would like to get married. Try and book as far in advance as possible. Some weddings may need to be booked 12 months before departure.

PRE TRAVEL

Three months before you travel, make sure we have all your documentation to process your wedding license. A month before, keep all your original documentation safe and ready to take with you.

WHAT YOU WILL NEED

- 1 - Birth Certificate of both parties
- 2 - Passport of both parties
- 3 - Recent passport size photos of both parties
4. Divorce Papers (if either party is divorced)
5. Death Certificate (if either party's spouse is deceased)
6. Two witnesses and their valid photo ID
7. Application letter for the special license
- 8 - Certificate of Single Status/Certificate of Search (or) Certificate of no legal impediment is required to be produced by the following marriage applicants:
 - a) Marriage applicants where one party is a local while the other is a foreigner
 - b) Marriage applicants who were former citizens of Fiji attaining citizenship abroad for two years and above
 - c) Marriage applicants who are foreigners

Note: Total number of years for the search should be done between 18yrs of age (legal age to get married) until your current age and the certificate has to be dated 1-2 months prior to your arrival. If you have recently moved from another country, then you will be required to apply for 2 certificates - current country and last country or birth country you lived in.

Your Wedding Executive will be on hand to assist with the above requirements.

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3RD PARTY VENDORS

To complete your flawless wedding, we are pleased to present some suggested suppliers and local businesses. We encourage you to browse their websites/social media pages and read reviews to help choose your preferred supplier.

WEDDING THEMING

Rosie Fiji | Liti Ratunivabea | liti.ratunivabea@rosiefiji.com
Paradise Bride | Pooja Natasha | paradisebride@connect.com.fj
Weddings & Events Atelier | Akanisi Resina |
fijiweddingatelier@gmail.com
Fiji Weddings & Party Events Fiji | Albert & Esther |
sales@events.com

AUDIO VISUALS

Encore | Damien Kumar | damien.kumar@encore-anzpac.com

ENTERTAINMENT

Mesake Naikula | redbits.ent@hotmail.com
Fire Dance & Polynesian Show / Fireworks / Initial Led Lights
Dance Floor | William Lee | utunesfj@gmail.com

PHOTOGRAPHERS/VIDEOGRAPHERS

Nadi Bay Photography | Elanie |
info@nadibayphotography.com
Zoom Fiji | Bianca Southwick | bianca@zoomfiji.com
Ocean Studio | Yoshi Kawai | yoshi@oceanstudiofiji.com
Peachylini Photography | Rosi | +679 976 6563

WEDDING FAVOURS & GIFTS

Wedding favours are a way of saying thank you to your guests; a small token of your appreciation for their sharing of your special day.

We invite you to celebrate your love with your friends and family by choosing Eco-friendly, Fiji-made first for your guests.

Your Wedding Executive will be delighted to recommend wedding favours to suit your preferences.

Rise Beyond the Reef | order@risebeyondthereef.org
The Projects Collective | bula@theprojectsfiji.com

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WEDDING HAIR & MAKEUP

At Sofitel Salon, we know that one of the most important days of a woman's life is her wedding day. That is why we go the extra mile to make our bridal clients the most glamorous and exquisite that they can be.

We offer a variety of wedding hairstyles and makeup options through our bridal and wedding services to make you shine bright on your wedding. Our stylist team always take care to make sure your special day is relaxed and most of all memorable from start to finish.

Please click [here](#) for our Wedding Menu or contact sofitelspa@sofitelfiji.com.fj.

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SOFITEL BANQUET SET MENU | FJ\$145PP

One choice from each of the following selections:

ENTRÉE

- Chilled Octopus Nicoise Salad - Served with grilled prawns, green beans, fennel and red wine vinaigrette
- Slow Cooked Pork Belly - Braised pork belly with a citrus and pistachio gremolata, baked apple, and orange caramel and red wine jus
- Atlantic Tuna Tartar - Served with pickled salad, cumin yoghurt, and crispy wonton
- New Zealand Poached Pear - Poached in red wine and porto served with bleue cheese, candied nuts, green beans and Romaine salad, lemon dressing - V
- Saffron Battered Prawns - Served with mango salsa, rocket and pickled cucumber salad
- Cauliflower Veloute - Served with mushroom duxelle, confit potato and truffle cream - V

MAINS

- Seared Australian Beef Striploin - Served with truffle oil mashed potato, sautéed cherry tomato and asparagus in rosemary, smoked onions with a red wine jus
- Farm Chicken Breast - Stuffed with buttered leek and feta with Dauphinois potato gratin, sautéed spinach and garlic, red wine port jus
- Braised Beef Short Rib - Served with creamy goat cheese raisin polenta, buttered broccoli and sautéed potato, onion jam and crackling dust
- Roasted Atlantic Salmon - Served with honey spiced pumpkin puree, local beans ragout tossed corn and chorizo and caper lemon sauce
- Forest Mushroom and Beetroot Risotto - Served with vegetables pastilla, crispy tofu tempura, pickled salad - V

DESSERTS

- Banana Pudding - Baked banana pudding with coconut crumbles, caramel sauce, burnt banana and passionfruit cream
- 50 Shades of Cocoa - Valrhona dark chocolate marquise with honeycomb crumble and passion fruit ice cream
- Apple Vanilla Panacotta - Served with apple compote, almond biscotti and apple cinnamon ice cream
- New York Cheesecake - Red berry custard cream, chantilly
- Lemon and Pineapple Meringue - Short bread with Italian meringue, lemon curd and raspberry and vanilla custard with coconut cream

ADDITIONAL \$16PP

- Sweet Treats with coffee
- Chocolate Friands
- Pineapple and Hazelnut Fudge



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SOFITEL BOLLYWOOD**FJ\$145PP**

Minimum 30 guests

COLD SELECTION

Chickpea & almond salad w spice vinaigrette
 Indian carrot salad
 Cucumber salad w cumin raita
 Spiced cauliflower salad
 Choka - Indian potato salad
 Green bean and sultana
 Beetroot yoghurt salad
 Watermelon, mint salad & mustard dressing

HOT SELECTION

Basmati rice
 Biryani
 Madras chicken curry
 Vegetable sambar
 Kadai Dhal
 Kashmiri lamb curry
 Pork Vindaloo
 South Indian fish curry
 Fried spiced okra & potatoes

LIVE STATION

Masala roasted whole chicken in the tandoori oven

FOR THE TABLE

Bara fried split peas
 Papadum & Garlic Naan bread for the table

CONDIMENTS

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

DESSERTS (Indian Sweet)

Kheer
 Rasgula
 Barfi
 Peda
 Semolina ladou
 Jalebi
 Gulab jamun
 Khaaja
 Tropical fruit salad

SOFITEL BBQ**FJ\$145PP**

Minimum 30 guests

FOR THE TABLE

A selection of gourmet breads

COLD SELECTION

Piemontaise potato salad w seeded mustard, bacon, spring onion & egg
 Mixed garden salad of local seasonal vegetables
 Roasted pumpkin, green beans & feta
 Italian pasta salad w pesto
 mayonnaise, sundried tomatoes & roasted capsicum
 Fatouche salad w rocket, tomato, cucumber, coriander, sumac dressing & croutons
 Couscous salad w cucumber, chickpeas, mint & cumin olive oil dressing
 Beetroot salad w sautéed carrot, walnuts, coriander & yoghurt
 Rice & tuna salad w red onion, diced tomato, parsley & lemon mayo

FROM THE CARVERY BBQ

Whole racks of BBQ pork ribs
 Spice rubbed whole BBQ chickens

FROM THE GRILL

Whole fish & lemon caper sauce
 Middle Eastern chicken thighs
 Australian Lamb cutlets
 Gourmet sausages
 Long beans, sautéed onion & almonds
 Potato gratin
 Steamed broccoli, feta & coriander
 Corn on the cob w paprika & garlic butter

DESSERTS

Pavlova w tropical fruit salsa & berry cream
 Chocolate ganache tart
 Seasonal fruits skewers
 Sticky Date pudding w butterscotch sauce



SOFITEL SEAFOOD

FJ\$145PP

Minimum 30 guests

BAKERY

Bread station w assortment of gourmet hand crafted loaves & rolls

COLD SELECTION

Grilled prawns skewer w paprika olive oil
 Kokoda, ceviche of fish, coconut cream, coriander lime & chili
 Spain grilled octopus salad, chorizo, sundried tomato & charred pineapple
 Trio of tuna, salmon & vegetarian sashimi, served w condiments
 New Zealand green lip mussels w vierge sauce
 Lemon & dill seafood terrine w garlic aioli
 Nicoise salad w seared tuna, tomato, green bean, potato, olive & herb olive oil
 Greek salad w cucumber, black olive, sundried tomato, feta & mint olive oil
 Roasted vegetables salad w parmesan & balsamic vinaigrette
 Tex Mex salad w red bean, capsicum, sautéed corn, red onion, chili dressing

HOT SELECTION

Seared Atlantic salmon, caper beurre blanc
 South Indian mud crab curry
 Mixed seafood gratin
 Mussels "mariniere" w white wine sauce, shallot & herbs
 Chicken ragout mushroom sauce
 Saffron & cardamom rice pilaf
 Roasted potatoes w garlic & herb butter
 Sautéed beans & broccoli w feta & toasted almond

LIVE STATION

Whole baked salmon, lemon beurre blanc
 Roasted American chicken wings

DESSERTS

Banana cake pudding w custard cream
 Opera
 Chocolate éclair
 Island fruits with citrus jelly

TRADITIONAL FEAST

FJ\$140PP

Minimum 30 guests

COLD SELECTION

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

CARVED - FROM THE LOVO

Suckling pig seasoned & baked in coconut leaf
 Chicken w garlic & herbs

BAKERY

Selection of gourmet breads

HOT SELECTION

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

ISLAND DESSERTS

Coconut tart
 Cassava cake
 Uvi yam cake
 Banana roulade
 Roasted pineapple & banana in coconut
 Babakau



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CANAPÉ MENU

1/2 HOUR CANAPÉS FJ\$45pp
Selection of 3 hot & 3 cold - 6 items

1 HOUR CANAPÉS FJ\$50pp
Selection of 4 hot & 4 cold - 8 items

1 1/2 HOUR CANAPÉS FJ\$55pp
Selection of 5 hot & 5 cold - 10 items

2 HOUR CANAPÉS FJ\$65pp
Selection of 6 hot & 6 cold - 12 items

2 1/2 HOUR CANAPÉS FJ\$70pp
Selection of 7 hot & 7 cold - 14 items

3 HOUR CANAPÉS FJ\$75pp
Selection of 8 hot & 8 cold - 16 items

COLD CANAPÉS

Orange & soy cured salmon skewers

Kokoda w coconut cream & avocado

Smoked salmon & dill tea sandwich

Mini vegetarian pancake w nutmeg
béchamel - V

Curried carrot bruschetta w basil
chips - V

Prawn cocktail on dalo chips

Besan flour chip with pea puree

Green leaf mussel w miso custard

Rare beef & parmesan toast w
horseradish cream

Duck breast croquette with dijon sauce

Chicken liver crostini w cornichon
fleurette

Crusted poppy seed tuna w pineapple
sauce

HOT CANAPÉS

Crispy pork belly w Asian pepper mayo

Beef skewer w szechuan sauce

Fill fish cake lollipop w lemony hummus

Tempura prawns w miso emulsion

Masala fish skewers w yoghurt

Mushroom arancini w lemongrass
mayo - V

Mini "croque monsieur"

Ratatouille goat cheese tart w basil
mayo - V

Mini burgers w swiss cheese & onion
jam

Mini chicken brie melt w tomato &
lemon mayo

Octopus tempura w lemony aioli

Mini chickpea burger w cumin
yoghurt - V

DESSERT CANAPÉS

Strawberries & cream tart

Mini opera cake w coffee custard cream

Mini lemon meringue

New York baked cheese cake

Chocolate ganache tart w passionfruit
coulis

Whiskey fudge w caramel



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BULA PACKAGE

Includes wine, beer and soft drinks.
Add \$8 to include local spirits and
\$16 for imported spirits.

1 HOUR FJ\$59pp

2 HOURS FJ\$79pp

3 HOURS FJ\$99pp

4 HOURS FJ\$119pp

5 HOURS FJ\$139pp

DB Sparkling Brut

DB Sauvignon Blanc & Merlot (AUS)
or

Luis Felipe Sauvignon Blanc & Cab Sauvignon (CHI)

Fiji Gold & Fiji Bitter

Soft Drinks (Juice & Soda)

PREMIUM PACKAGE

Includes wine, beer and soft drinks.
Add \$8 to include local spirits and
\$16 for imported spirits.

1 HOUR FJ\$79pp

2 HOURS FJ\$99pp

3 HOURS FJ\$119pp

4 HOURS FJ\$139pp

5 HOURS FJ\$159pp

Veuve Ambal Charles Roux Blanc de Blanc Brut

Babich Sauvignon Blanc and Syrah (NZ)
or

Lindenman's Sauvignon Blanc and Merlot (AUS)

Fiji Gold & Fiji Bitter

Soft Drinks (Juice & Soda)

DELUXE PACKAGE

Includes wine, beer and soft drinks.
Add \$8 to include local spirits and
\$16 for imported spirits.

1 HOUR FJ\$99pp

2 HOURS FJ\$119pp

3 HOURS FJ\$139pp

4 HOURS FJ\$159pp

5 HOURS FJ\$179pp

DB Prosecco Brut

Oyster Bay Sauvignon Blanc and Merlot (NZ)
or

Yalumba Sauvignon Blanc and Shiraz (AUS)

Heineken & Corona

Soft Drinks (Juice & Soda)

LOCAL SPIRITS

Vula Viti | Blue Turtle Gin | Regal Whisky | Kalo Kalo Rum

IMPORTED SPIRITS

Absolut | Bombay | J.W Red Label | Bacardi Rum (BULA & PREMIUM PACKAGE)

IMPORTED SPIRITS

Grey Goose | Hendrick's | J.W Double Black | Kraken Rum (DELUXE PACKAGE)

Selected wines and prices may be subject to
change, however, the quality of the wines
will be retained



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WEDDING EXECUTIVE

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weddings@sofitelfiji.com.fj

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Cancellation within 60 days from arrival will attract a 100% cancellation fee.

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Please contact our Wedding Executive for further details.

