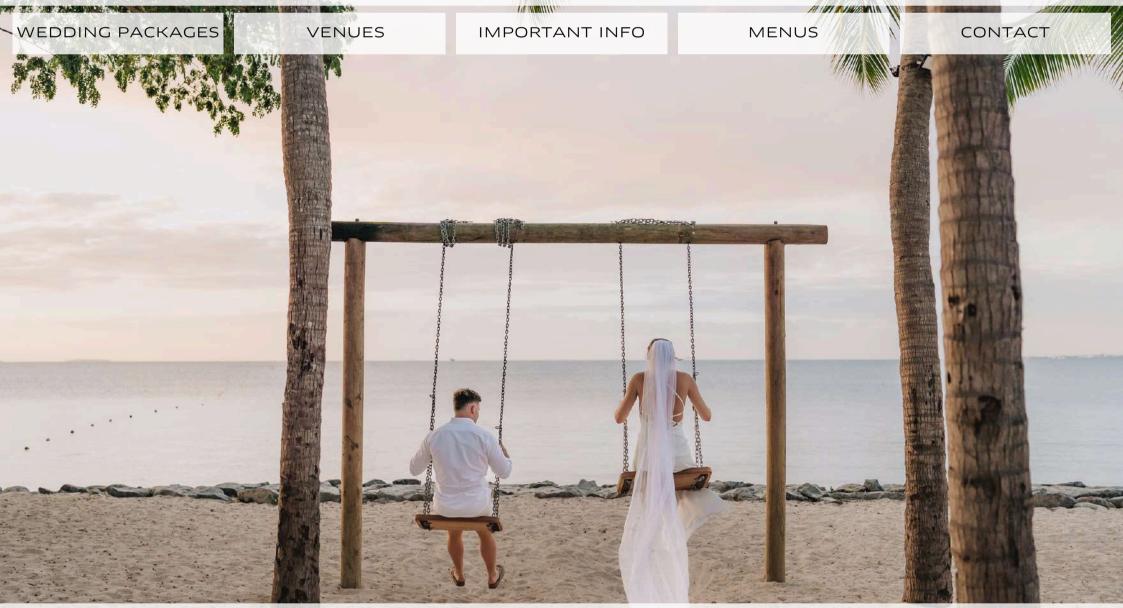


MAGNIFIQUE WEDDINGS



FIJI RESORT & SPA

WEDDING PACKAGES

VENUES

IMPORTANT INFO

MENUS

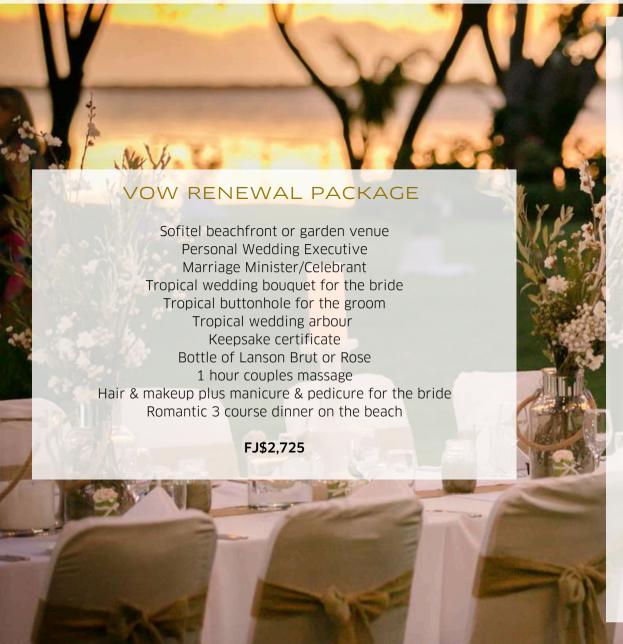
CONTACT

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.



SOFITEL



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

PRF-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 Food, Beverage & Spa Credit

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 & buttonhole 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

D I for 4 hours. Outdoor lights and fairy lights

DJ for 4 hours. Outdoor lights and fairy lights FJ\$1,200 Food, Beverage & Spa Credit

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). For additional guests please contact fiji.spa@sofitel.com.

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

SOFITEL

FIJI RESORT & SPA



VENUES

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ROMANTIC CEREMONY VENUES



North West Lawn
Minimum 10 guests & maximum 100 guests



Cabana Beachfront
Minimum 10 guests & maximum 100 guests



Sunset Beachfront
Minimum 10 guests & maximum 60 guests



Spa Lawn - Venue Hire Fee AppliesPlease discuss with your Wedding Executive



REFINED RECEPTION VENUES



Sunset Beachfront - Venue Hire Fee AppliesPlease discuss with your Wedding Executive





North West Lawn
Minimum 10 guests & maximum 350 guests



VENUES

IMPORTANT INFO

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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 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.



WEDDING PACKAGES VENUES IMPORTANT INFO MENUS CONTACT

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 | Decor & Dance Floors | info@fijiweddings.com

AUDIO VISUALS

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

ENTERTAINMENT

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.

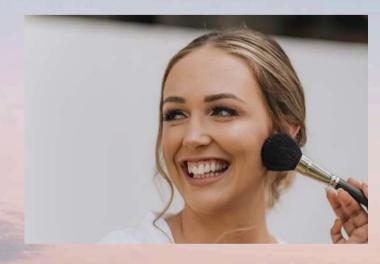
Rise Beyond the Reef | order@risebeyondthereef.org
The Projects Collective | bula@theprojectsfiji.com

VENUES

IMPORTANT INFO

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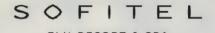


WEDDING HAIR & MAKEUP

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 <u>here</u> for our Wedding Menu or contact fiji.spa@sofitel.com



VENUES

IMPORTANT INFO

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SOFITEL BANQUET SET MENU | FJ\$145PP

One choice from each of the following selections:

FNTRÉF

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

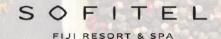
DESSERTS

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





SOFITEL BOLLYWOOD

FJ\$145PP Minimum 30 guests

COLD SELECTION

HOT SELECTION

Basmati rice
Biriyani
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 BBO

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 BBO

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 been, potato, olive & herb olive

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

Honey roasted kumala
Potato red onion & mustard leaf salad
Mixed cabbage salad
Mixed roquette, cos & mustard leaf
Dressings and condiments

Plantain & pineapple salad with

chillies

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





VENUES

IMPORTANT INFO

MENUS

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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 voghurt

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





VENUES

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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)

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)

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



SOFITEL

FIJI RESORT & SPA

WEDDING PACKAGES

VENUES

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CONTACT

WEDDING EXECUTIVE

+679 675 7718 fiji.weddings@sofitel.com

All prices are in Fijian dollars and are inclusive of all Government Taxes. Please note that taxes are subject to change. Wedding Packages are valid until 20th December 2026. Prices and menus are subject to change.

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

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Please contact our Wedding Executive for further details.