

MAGNIFIQUE
MEETINGS



S O F I T E L

GOLD COAST BROADBEACH



ALLSAFE

YOUR HEALTH AND SAFETY IS OUR ABSOLUTE PRIORITY

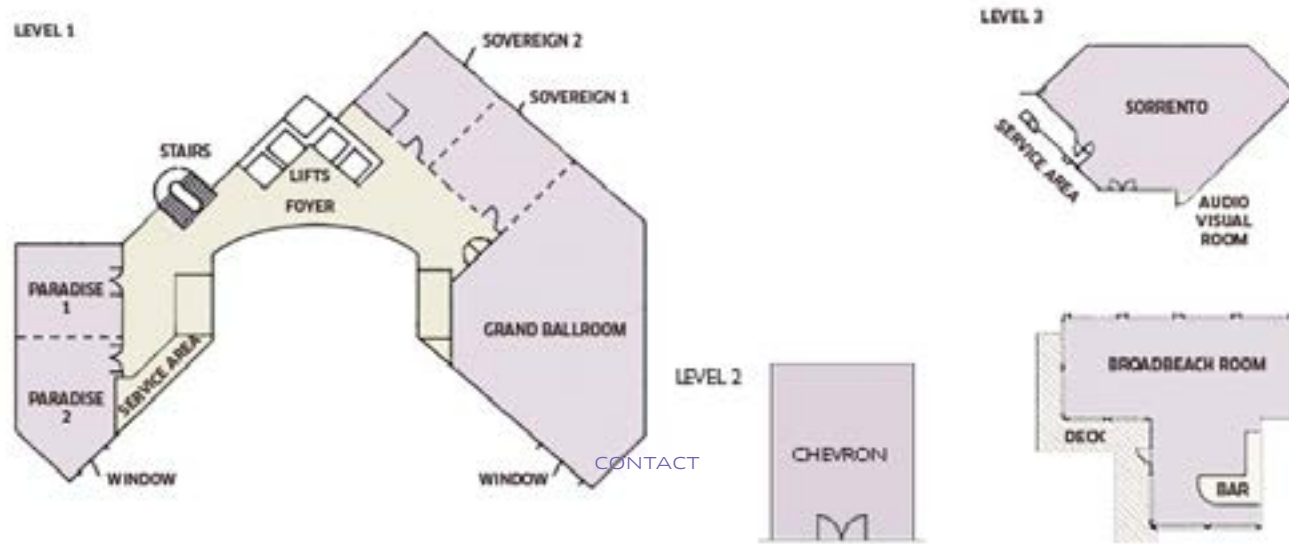
Welcoming, safeguarding and taking care of others is at the very heart of what we do and who we are at Accor and Sofitel Gold Coast Broadbeach. The health, safety and well-being of our staff, guests, delegates and partners remains our top priority as the world recovers from this unprecedented crisis.

With the launch of Accor's new global cleanliness & prevention label, **ALLSAFE**, we have established some of the most stringent cleaning standards & operational procedures in the world of hospitality. These standards have been developed with and vetted by Bureau Veritas, a world leader in testing inspections & certification. ALLSAFE also partners with Global medical support for all guests in a partnership with AXA.

The Accor ALLSAFE program has been implemented at Sofitel Gold Coast Broadbeach and aligns with all Queensland Health Covid19 Safety & Hygiene Protocols. Our mission is to protect our staff, guests, owners and partners, and to reassure you that you can meet safely and confidently at Sofitel Gold Coast Broadbeach.

Thank you for considering Sofitel Gold Coast Broadbeach for your next event, and we look forward to deliver a safe, luxurious and memorable experience to you and your guests.

CAPACITY



MEETING ROOMS	AREA (M ²)	HEIGHT (M)	BANQUET	CABARET	COCKTAIL	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE
GRAND BALLROOM	312	4.5	64	48	-	81	57	-	-
SOVEREIGN ROOM 1	59	3	-	-	-	15	-	-	-
SOVEREIGN ROOM 2	56	3	-	-	-	15	-	-	-
SOVEREIGN ROOM (COMBINED)	115	3	-	-	-	30	-	-	-
PARADISE ROOM 1	69	2.7	16	12	-	20	10	6	-
PARADISE ROOM 2	84	2.7	16	12	-	20	10	6	-
PARADISE ROOM (COMBINED)	153	2.7	32	24	-	39	21	-	-
CHEVRON ROOM	48	2.6	6	6	-	6	6	6	6
SORRENTO ROOM	253	3.4	40	30	-	69	36	-	-
BROADBEACH ROOM	230	2.9	32	24	-	50	22	-	-
THE BOARDROOM	42	2.4	20	-	-	8	-	12	-
POOL DECK	180	-	120	96	-	-	-	-	-



CONFERENCE PACKAGES

HALF DAY DELEGATE PACKAGE

Minimum 20 delegates

Venue hire
Morning tea or afternoon tea
Sandwich Lunch or Hot Working Lunch
Bottled mineral water and mints
Notepads and pens
Lectern and microphone
Wi-Fi 1GB

FULL DAY DELEGATE PACKAGE

Minimum 20 delegates

Venue hire
Morning tea
Sandwich Lunch or Hot Working Lunch
Afternoon tea
Bottled mineral water and mints
Notepads and pens
Lectern and microphone
Wi-Fi 1GB

UPGRADE TO A PREMIUM DELEGATE PACKAGE

Minimum 30 delegates

Full day delegate package inclusions plus
An additional 1GB Wi-Fi
Floral arrangement



CHEF'S PLATED BREAKFAST

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

Upgrade | Alternate Drop

EXPRESS BREAKFAST

- 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



REFRESHMENT BREAKS

Freshly brewed coffee and Ronnefeldt teas with one of the following items

- Petite French fruit tartlets (v)
- House-made scones with Chantilly cream and jam (v)
- Assorted pure bliss cookies (v)
- Trio of assorted muffins (v)
- Petit lamingtons (v)
- Chocolate-dipped strawberries (v, gf)
- Cheese plate, quince paste, lavosh bread, water crackers (v)
- 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)

COFFEE CART

Upgrade to a coffee cart with a private barista and stay refreshed throughout your meeting or conference at Sofitel Gold Coast Broadbeach.

MAGNIFIQUE BREAKS

Minimum 2 delegates

Freshly brewed coffee and Ronnefeldt teas with one of the following items

STRAWBERRY FIELDS

A variety of strawberry desserts: Strawberry cream roulade, strawberry short-cake, strawberry tart, chocolate-dipped strawberries, strawberry cheese-cake cups, strawberry macarons

HEALTH AND WELLBEING

A selection of chia and date protein balls, energise seed cake, raw slice, coconut water detox shots, acai with summer fruits, natural yoghurt and honey granola, matcha green tea cake, goji berry trail mix

ENERGISER BREAK

A selection of protein bars, celery juice shots, carrot juice shots, banana and lime skewers, peanut butter and banana mini toasties, toasted almonds

SANDWICH LUNCH

Served individually packaged

- 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

Minimum 10 delegates

- Selection of one noodle box
- 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



GOURMET SANDWICH SELECTION

WRAPS

Avocado, brie, sundried tomato and red onion

Ham, cheese and salad

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

NOODLE BOX SELECTION

- Atlantic salmon fillets, citrus beurre blanc accompanied by broccolini, toasted hazelnuts
- Malaysian chicken coconut curry accompanied by basmati rice (gf, df)
- Pappardelle pasta, mushroom and chive cream, roasted pumpkin, baby spinach, pine nuts (v)
- Gourmet fried rice with egg and chicken
- Cheese & spinach scrolls

CHEF'S PLATED LUNCHEON

2 Course | 3 Course

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

[Upgrade](#) | [Alternate Drop](#)





COCKTAIL

Cold Canapés | Hot Canapés | Sweet Canapés | Cold Noodle Box | Hot Noodle Box

1/2 HOUR PACKAGE

Selection of 4 items per person

1 HOUR PACKAGE

Selection of 6 items per person

2 HOUR PACKAGE

Selection of 8 items per person

3 HOUR PACKAGE

Selection of 10 items per person

4 HOUR PACKAGE

Selection of 12 items per person

COCKTAIL CANAPÉS

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)
- Selection of sushi rolls, pickled ginger, wasabi, organic soy
- Bamboo rockmelon skewers, Serrano ham, mozzarella, fresh mint
- Tuscan bruchetta, rocket pesto, marinated vegetables, Persian feta, shaved parmesan (v)
- Caramelised onion jam and brie tartlets (v)
- Olive tapenade with feta roast tomato

HOT CANAPÉS

- Pumpkin and ricotta arrancini (v)
- Chicken satay, spicy peanut sauce (gf)
- Macaroni and cheese bites, roasted garlic aioli (v)
- Indian vegetable samosa, mint cucumber yoghurt (v)
- Beef wellington, bearnaise sauce
- Potato wrapped shrimps, red curry coconut dip (gf)
- Sausage roll, curry ketchup

SWEET CANAPÉS

- Assorted French tartlets
- Torched raspberry meringue
- Mini doughnut with nutella filling
- Chili churros, dulce de leche cream
- Miniature ice cream cones
- Assorted macarons, fruit sauces (gf)

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)
- 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)





DINNER

CHEF'S PLATED DINNER

Minimum 20 delegates

2 Course Menu

3 Course Menu

Upgrade | Alternate Drop

DINNER PACKAGES

Based on tables of 10 delegates

Classic Dinner

Gala Dinner

CHEF'S PLATED DINNER

ENTRÉE SELECTION

- Exotic mushroom soup, crème fraiche, white truffle oil
- Seared scallops, sweet corn puree, sauce vierge, pancetta glass
- Beetroot three ways: roasted baby beets, beetroot chips, sweet beet-root puree, marinated Persian feta, aged balsamic (gf, v)
- King prawns, avocado, pink grapefruit, blackened corn (gf)
- Burrata cheese, cherry tomatoes, balsamic reduction, fried basil (gf, v)
- Rocket salad, roasted pear goat cheese, walnuts, lemon dressing (gf, v)

MAINS SELECTION

- Goldband snapper fillet, braised leeks, sweet butternut pumpkin, tomato petals, lemon butter sauce
- Corn-fed chicken, prosciutto and thyme mash, baby carrots, butter poached leeks
- Roasted medley of seasonal vegetables, butter pastry, sweet potato mash, poached asparagus (v)
- Asian pork belly, pickled daikon, bok choy, xo sauce, star anise dust
- Mediterranean salmon, pesto crust, parsnip puree, local peppers, tomato confit (gf)
- Pan fried barramundi, white kim chi rice, warm ginger garlic dressing, grilled green onions (gf)
- Beef tenderloin, parmesan potato churro, pepperonata, asparagus, madeira jus

DESSERT SELECTION

- Chocolate opera slice: layers of almond biscuit, decadent chocolate ganache, hazelnut butter cream, topped with gold mocha bean
- Berry pavlova, fresh passion fruit, mascarpone vanilla cream (gf)
- New York style cheese cake, berry compote, coconut tuille
- Chef selection of seven miniature desserts - served family style per table
- Selection of King Island and Yarra Velly cheeses, pear paste, dried apple and apricot, pistachios, lavoshe and grissini

Served with freshly brewed coffee, Ronnefeldt tea and Sofitel chocolates

DINNER PACKAGES

CLASSIC DINNER PACKAGE

- Venue hire
 - 3-course or buffet meal
 - 3 hour superior beverage package
 - Background music
 - LED uplighting
 - Stage
 - Lectern & microphone
-

GALA DINNER PACKAGE

- Venue hire
- 3-course or buffet meal
- 4 hour superior beverage package
- DJ for four hours
- Black lycra chair covers
- Elegant table centrepiece
- Dancefloor
- Stage
- Room atmosphere lighting
- Lectern & microphone





BEVERAGE PACKAGES

STANDARD PACKAGE

1 hour | 2 hour | 3 hour | 4 hour | 5 hour

Legacy NV

Legacy Semillon

Sauvignon Blanc

Legacy Shiraz Cabernet

Local Beers

Orange Juice and Soft Drinks

PREMIUM PACKAGE

1 hour | 2 hour | 3 hour | 4 hour | 5 hour

Fresco Frizzanti NV

Tai Nui Sauvignon Blanc

Cool Woods Chardonnay

Norfolk Rise Merlot

Endless Shiraz

Premium Beers

Orange Juice and Soft Drinks

LUXURY PACKAGE

1 hour | 2 hour | 3 hour | 4 hour | 5 hour

Veuve Ambal Vin Mousseux Blanc de Blanc NV

Alta Sauvignon Blanc

Terra Barossa Cabernet Sauvignon

Premium Beers

Orange Juice and Soft Drinks

BEVERAGES ON CONSUMPTION

WINES

SPARKLING WINES AND CHAMPAGNES

- Legacy NV
- Fresco Frizzante NV
- NV Veuve Ambal Vin Mousseux Blanc de Black
- Veuve Clicquot Brut NV

WHITE WINES

- Legacy Semillon Sauvignon Blanc
- Tai Nui Sauvignon Blanc
- Cool Woods Chardonnay
- Mad Fish Sauvignon Blanc Semillon
- Mad Fish Chardonnay
- Rockbare Chardonnay
- Alta Sauvignon Blanc
- Catalina Sounds Sauvignon Blanc
- Pizzini King Valley Pinot Grigio

RED WINES

- Legacy Shiraz Cabernet
- Norfolk Rise Merlot
- Mad Fish Cabernet Sauvignon Merlot
- Endless Shiraz
- Molly's Cradle Shiraz
- Rockbare Shiraz
- Innocent Bystander Pinot Noir
- Terra Barossa Cabernet Sauvignon

BEVERAGES ON CONSUMPTION

BEER

LOCAL BEER

- Hahn Light
- Tooheys New
- XXXX Gold
- Hahn Premium
- James Boag's Premium

PREMIUM BEER

- Heineken
- Kirin

HOUSE SPIRITS

30ml per serving

- Bundaberg Rum
- Bacardi White Rum
- Johnnie Walker Red Scotch
- Jim Beam White Label Bourbon
- Gordons Gin
- Jose Cuervo Tequila
- Smirnoff Red Label Vodka
- Jack Daniel's

NON-ALCOHOLIC BEVERAGES

MINERAL WATER

- Yaru Still Spring Water (500ml)
- Yaru Sparkling Spring Water (500ml)
- Evian (750ml)

SOFT DRINK

- Coca Cola
- Coca Cola Zero
- Sprite
- Lift

FRUIT JUICE

- Orange
- Pineapple
- Apple



AUDIO VISUAL

Sofitel Gold Coast Broadbeach's production is managed in-house by AVPartners, our onsite audiovisual, styling and stage production specialists.

AVPartners offers the highest quality audio visual services with state of the art equipment, including but not limited to:

- Audiovisual Production
- Event Styling
- Stage Sets
- Entertainment Bookings
- Personalised Event App
- Professional Technical Assistance

The AVPartners team knows how to bring all the pivotal elements together - from creative to technical, to entertainment - to create a seamless event experience for yourself and each of your delegates.

To contact our Audio Visual Team, please contact Mitch Tucker directly:

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AVPartners[™]

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