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Ceremonies

Le Classique Package

Le Magnifique Package

Le Luxe Cocktail Package

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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.

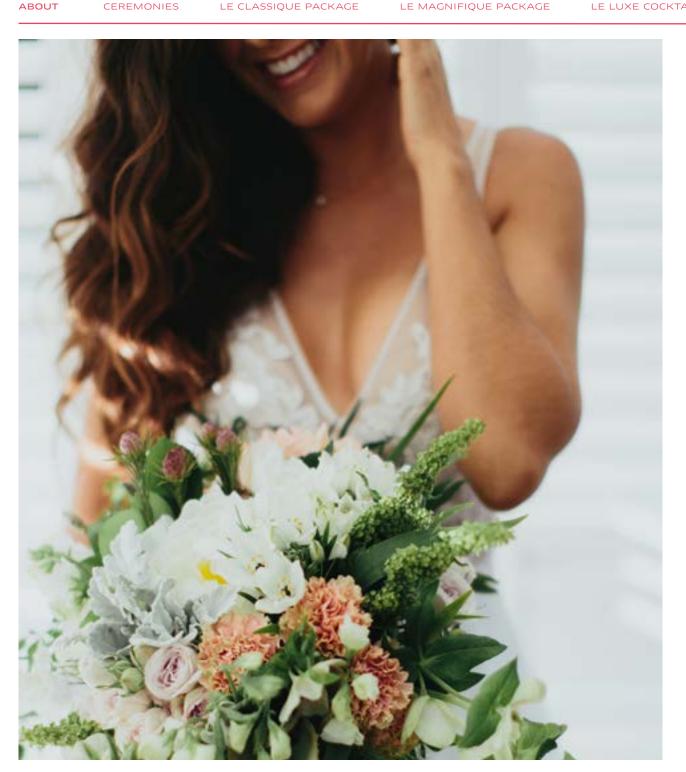
The health, safety and well-being of our staff, guests, delegates and partners remains our top priority as the world recovers from this unprecedented crisis.

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.

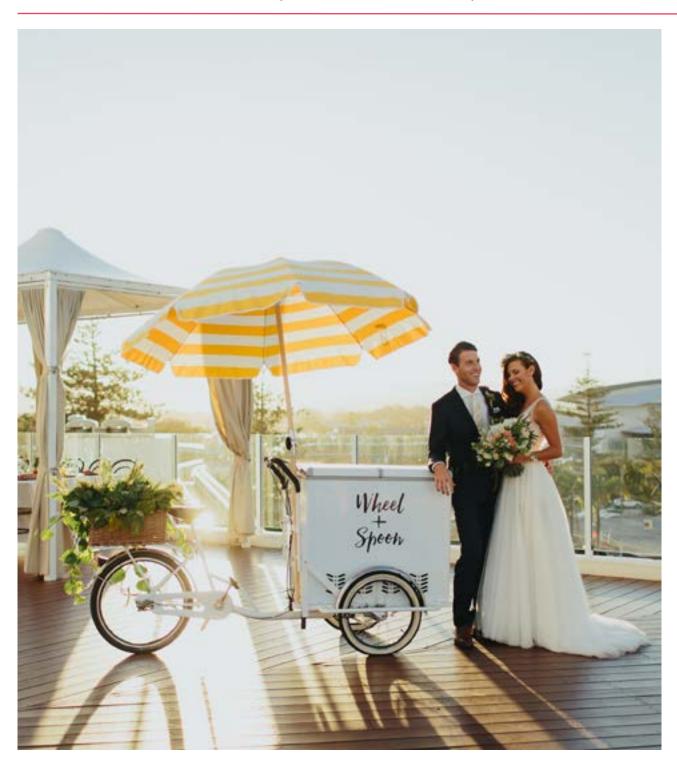


TURN YOUR WEDDING INTO AN INSPIRED EVENT

Embark on your lifelong journey together at one of the most prestigious addresses on the Gold Coast, where Parisian style meets modern design and French savoir-faire fuses with warm Queensland hospitality.

Located in the heart of cosmopolitan Broadbeach, just moments from golden beaches and parks, Sofitel Gold Coast Broadbeach offers a luxurious wedding venue for your perfect day.

Catering for weddings from 30 to 65 guests, Sofitel Gold Coast Broadbeach features two stunning outdoor ceremony locations and a range of versatile function rooms, providing the ideal backdrop for an enchanting wedding reception.

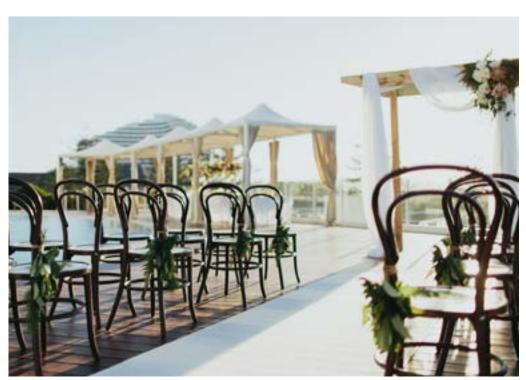


CEREMONIES

Courtyard Ceremony from \$1,000.00 Pool Deck Ceremony from \$1,800.00

Courtyard Ceremony \$1,000.00

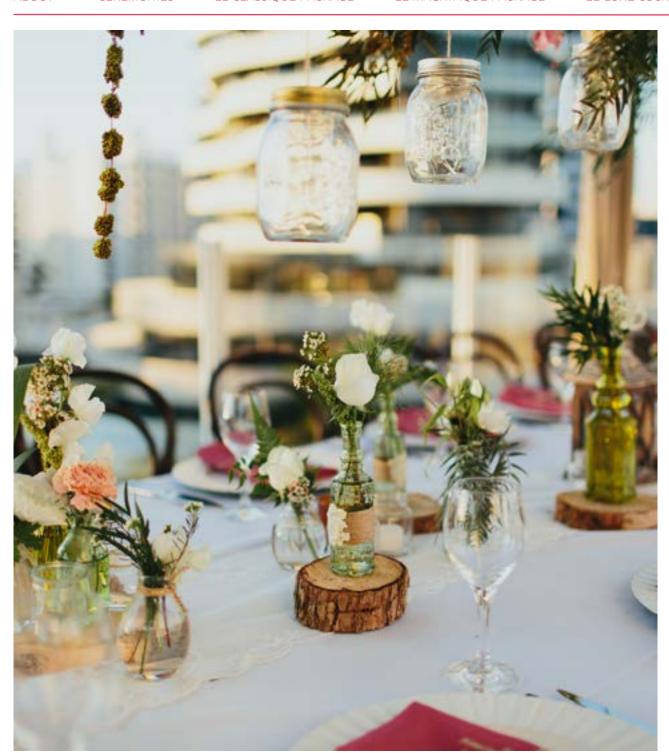
- Personalised Wedding Executive to assist in planning your ceremony
- Seating for up to 15 guests, dressed with white lycra chair covers and your choice of coloured sash
- Red carpet set down the centre aisle
- Elegantly dressed table with two chairs for the registry signing
- Ceremony rehearsal
- Use of the hotel's palatial pool deck with spectacular views for wedding photos
- In the event of wet weather an alternative function space will be made available





Pool Deck Ceremony \$1,800.00

- Personalised Wedding Executive to assist in planning your ceremony
- Seating for up to 20 guests, dressed with white lycra chair covers and your choice of coloured sash
- Red carpet set down the centre aisle
- Elegantly dressed table with two chairs for the registry signing
- Ceremony rehearsal
- Use of the hotel's palatial pool deck with spectacular views for wedding photos
- In the event of wet weather an alternative function space will be made available



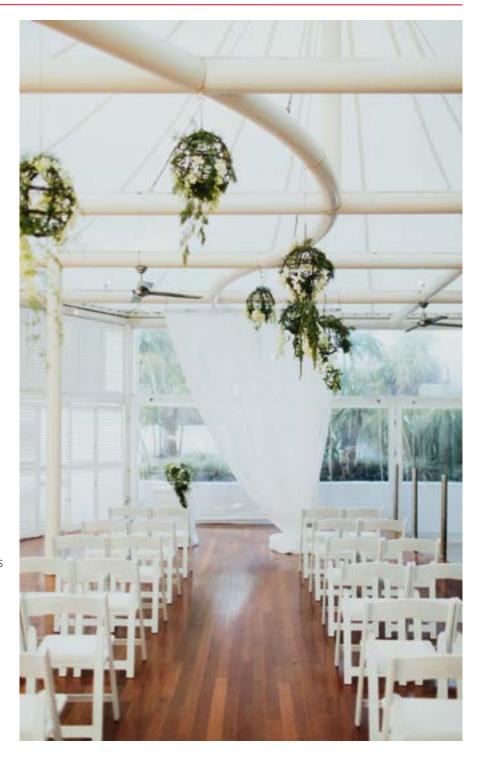
PACKAGES

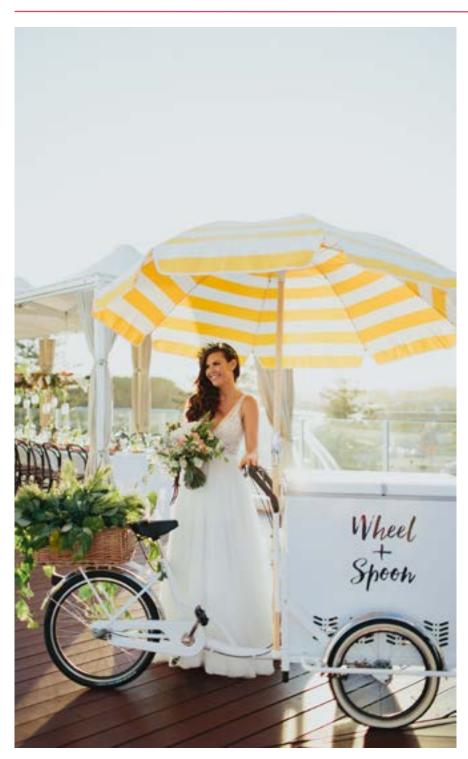
Le Classique Package from \$200.00 Le Magnifique Package from \$240.00 Le Luxe Cocktail Package from \$150.00

LE CLASSIQUE PACKAGE

\$200.00 PER PERSON | Minimum 30 Guests

- Personalised Wedding Executive to assist in planning your idyllic day
- Begin your very special event with canapés served upon arrival to your guests
- Classique Beverage Package Served to your guests for the duration of five hours
- Le plated menu prepared by our world class chefs
- Personalised menus designed to suit your reception theme
- Professional disc jockey with your personalised music selection and lighting for five hours
- Stunning fresh floral centrepieces of your choice designed to suit your reception theme
- White or black lycra chair covers with your choice of coloured sash
- Tea light candles set around the table centrepieces
- Elegantly dressed bridal, present and cake tables
- Lectern and microphone for the bridal toast
- Staging for the bridal table along with a dance floor where the bride and groom can enjoy their first dance
- Your enchanting reception room for five hours
- Use of the hotel's palatial pool deck with spectacular views for wedding photos
- A special accommodation rate for your guests attending the wedding
- Complimentary honeymoon suite: After the reception indulge in one of our stylish, luxurious and elegant luxury ocean spa rooms for the evening and enjoy our scrumptious à la carte breakfast in Bistro On3
- A wedding gift from Sofitel Gold Coast Broadbeach for the bride and groom





LE CLASSIQUE PACKAGE

LE MAGNIFIQUE PACKAGE

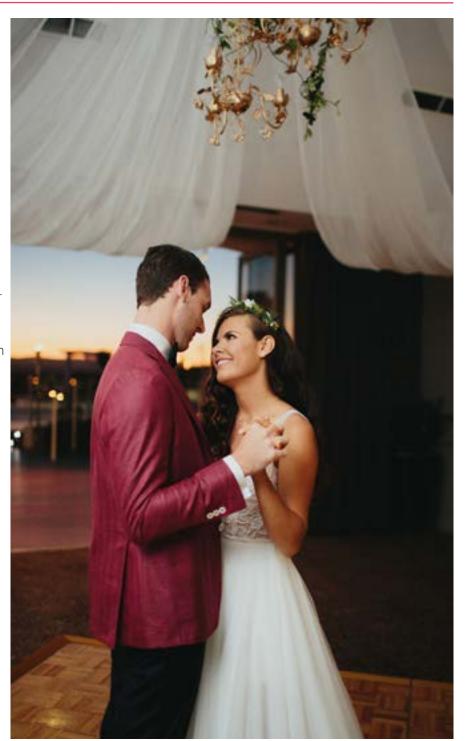
\$240.00 PER PERSON | Minimum 30 Guests

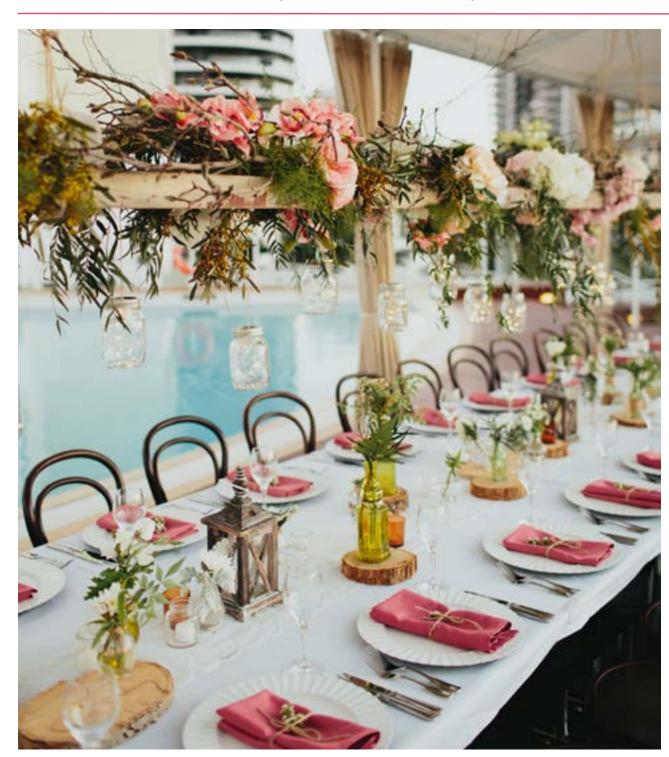
- Personalised Wedding Executive to assist in planning your idyllic day
- Begin your very special event with canapés served upon arrival to your guests
- Le Magnifique Beverage Package Served to your guests for the duration of five hours.
- Le Plated menu prepared by our world class chefs
- Personalised menus designed to suit your reception theme
- Stunning fresh floral centrepieces designed to suit your reception theme
- White or black lycra chair covers with your choice of coloured sashes
- Tea light candles set around the table centrepieces
- Elegantly dressed bridal, present and cake tables
- Staging for the bridal table along with a dance floor where the bride and groom can enjoy their first dance
- Your enchanting reception room for five hours
- Professional disc jockey with your personalised music selection and lighting for five hours
- Use of the hotel's palatial pool deck with spectacular views for wedding photos
- A special accommodation rate for your guests attending the wedding
- Complimentary honeymoon suite: After the reception indulge in one our stylish, luxurious and elegant Luxury Ocean Spa rooms for two nights including à la carte breakfast in Bistro On3 and a late check-out at 2 pm
- A wedding gift from Sofitel Gold Coast Broadbeach for the bride and groom
- Celebrate your first anniversary in style with dinner for two at Sofitel Gold Coast Broadbeach

LE LUXE COCKTAIL PACKAGE

\$150.00 PER PERSON | Minimum 30 Guests

- Personalised Wedding Executive to assist in planning your day
- Le Magnifique Beverage Package beverages served at your cocktail reception for four hours.
- · Your selection of ten hot and cold luxe canapes served by our waiters over three hours
- Your enchanting reception room for four hours
- Stunning fresh floral cocktail table centrepieces of your choice designed to suit your reception theme
- Occasional seating set around the room with white chair covers and your choice of coloured sash
- Elegantly dressed present and cake tables
- Complimentary dance floor where the bride and groom can enjoy their first dance
- Complimentary lectern and microphone for bridal toasts
- Use of the hotel's palatial pool deck with spectacular views for wedding photos
- A special accommodation rate for your guests attending the wedding
- Complimentary honeymoon suite: After the reception indulge in one of our stylish, luxurious and elegant luxury ocean spa rooms for the evening and enjoy our scrumptious à la carte breakfast in Bistro On3
- A wedding gift from Sofitel Gold Coast Broadbeach for the bride and groom





MENUS

Le Plated Menu Le Luxe Cocktail Menu

LE PLATED MENU

ENTRÉE

- Seared scallops sweet-corn puree, pork glass, sauce vierge (gf)
- Twice cooked pork belly honey apple puree, apple salad (gf)
- Seared tuna
 nicoise, kipfler potato, confit vine tomato, green
 bean, lemon dressing (gf)
- Confit duck
 pistachio praline, orange salad, port jus
- Pepper loin of beef carpaccio shaved radish, crispy capers, sage, whole grain mayonnaise
- Textures of beetroot goats cheese salad (v, gf)
- Crab and King Prawn Tian petit herb salad, green olive oil (gf)
- Ham hock rillettes
 apple and celeriac remoulade, lotus crisp, quince gel (gf)

MAIN COURSE

- Angus beef fillet
 mushroom puree, potato fondant, confit vine
 tomato, glazed Dutch carrots, veal jus (gf)
- Lamb rack
 shallot puree, exotic mushrooms, sweet potato, asparagus, jus (gf)
- Corn fed chicken breast carrot gratin, glazed shallots, beetroot puree, chicken jus (gf)
- Roasted barramundi
 fennel puree, confit vine tomato, clams, Dutch
 carrots, bisque crème (gf)
- Pan seared Atlantic salmon
 peas a la Francoise, roasted baby beetroot, as paragus, Bourgogne chardonnay reduction
- Lamb rump
 pumpkin puree, glazed shallot, fig muesli, sauté
 spinach
- Pork loin sous vide
 potato gratin, pea puree, pancetta crisp, apple
 cider jus

DESSERT

- Salted caramel and chocolate tart seasonal berries, cream, brandy snap biscuit
- Coconut and cherry teardrop
 almond sponge, coconut mousse, cherry glaze,
 chocolate ganache
- Chocolate mille-feuille chocolate cheesecake mousse, mango and popping candy
- Hazelnut heaven
 hazelnut meringue, milk chocolate cream, mixed
 berry compote
- Opera slice chocolate pastry
 almond biscuit, chocolate ganache, hazelnut,
 butter cream, gold leaf (gf)
- Deconstructed pavlova fresh fruits, double cream, raspberry and mango coulis (gf)

LE LUXE COCKTAIL MENU

LE CLASSIQUE PACKAGE

COLD CANAPÉS SELECTION OF 10 CANAPE ITEMS

- Smoked salmon grissini, dill cream cheese
- Selection of rice paper rolls, salmon, prawn, chicken (gf)
- Coffin Bay oysters, sauce vierge, white balsamic (gf, df)
- Citrus cured ocean trout, crispy wonton cones, soft herb mascarpone
- · Seared tuna, wasabi mayonnaise, fennel salad
- Selection of sushi rolls, pickled ginger, wasabi, organic soy
- Peking duck crepes, cucumber and shallots, scorched chilli jam (df)
- Bamboo rockmelon skewers, Serrano ham, mozzarella, fresh mint
- Tomato and basil gazpacho shots (v, gf)
- Tuscan bruchetta, rocket pesto, marinated vegetables.
- Persian feta, shaved parmesan (v)
- Goat's curd tartlet, fresh fig jam, sugar-cured tomato (v)
- Caramelised onion jam and brie tartlets (v)
- Belgian endive, blue cheese, candied walnuts, shaved pear, 25 year balsamic (v)
- Cherry bocconcini skewers, grape tomato, sweet basil (v, gf)

HOT CANAPÉS

- Seared scallops, cauliflower silk, glass pork crackling
- Crumbed whiting fillets, sauce gribiche, lemon
- Rice-studded five spiced prawns, chilli jam (df)
- Salt and pepper squid, royal dipping sauce (df)
- Chicken satay skewers, warm peanut sauce, coriander
- Twice cooked spiced quail, garlic, chilli and shallots (df)
- Confit pork croquettes, olive oil aioli
- Steamed pork buns, plum sauce
- Selection of mini pies and sausage rolls
- Moroccan lamb koftas, capsicum and tomato coulis (df)
- Vegetable spring rolls, sweet chilli sauce (v, df)
- Exotic mushroom and white truffle arancini (v)
- Baked mushrooms, butter pastry, fresh thyme, white wine, double cream (v)
- Crisp asparagus, Japanese crumbs, Parmigiano Reggiano, lime aioli (v)

SWEET CANAPÉS

- Chocolate mousse truffles (gf)
- Tart au citron
- Chocolate pistachio marquee
- Classic opera slice, gold leaf
- Assorted French tartlets
- · Mini cheese cake
- Profiteroles
- Chocolate-dipped strawberries (gf)
- Mixed macaroons, Chef's selection of assorted flavours

COLD NOODLE BOXES

\$10.00 PER PERSON PER BOX

- 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)flavours

HOT NOODLE BOXES

\$10.00 PER PERSON PER BOX

- 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)



BEVERAGES

LE CLASSIQUE BEVERAGE PACKAGE

Local Beers | Legacy NV | Legacy Semillon Sauvignon Blanc | Legacy Shiraz Cabernet | Orange Juice and Soft Drinks

LE MAGNIFIQUE BEVERAGE PACKAGE

Premium beers | Deloraine NV Yarra Valley Brut | Tai Nui Sauvignon Blanc | Cool Woods Chardonnay | Norfolk Rise Merlot | Endless Shiraz | Orange Juice and Soft Drink

PREMIUM BEVERAGE PACKAGE

Premium Beers | Veuve Ambal Vin Mousseux | Alta Sauvignon Blanc | Nelson & Way Chardonnay | Terra Barossa Cabarnet Sauvignon | Nelson & Way Shiraz | Orange Juice and Soft Drinks

LE SPIRITS \$8.00 PER PERSON

Bundaberg Rum | Bacardi White Rum | Johnnie Walker Red Scotch | Smirnoff Red Label Vodka | Jim Beam White Label Bourbon | Barossa Brandy | Gordons Gin | Jose Cuervo Tequila

Upgrade your beverage package



SOFITEL GOLD COAST BROADBEACH

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WWW.SOFITELGOLDCOAST.COM.AU

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