

MAGNIFIQUE MEETINGS



LIVE THE FRENCH WAY



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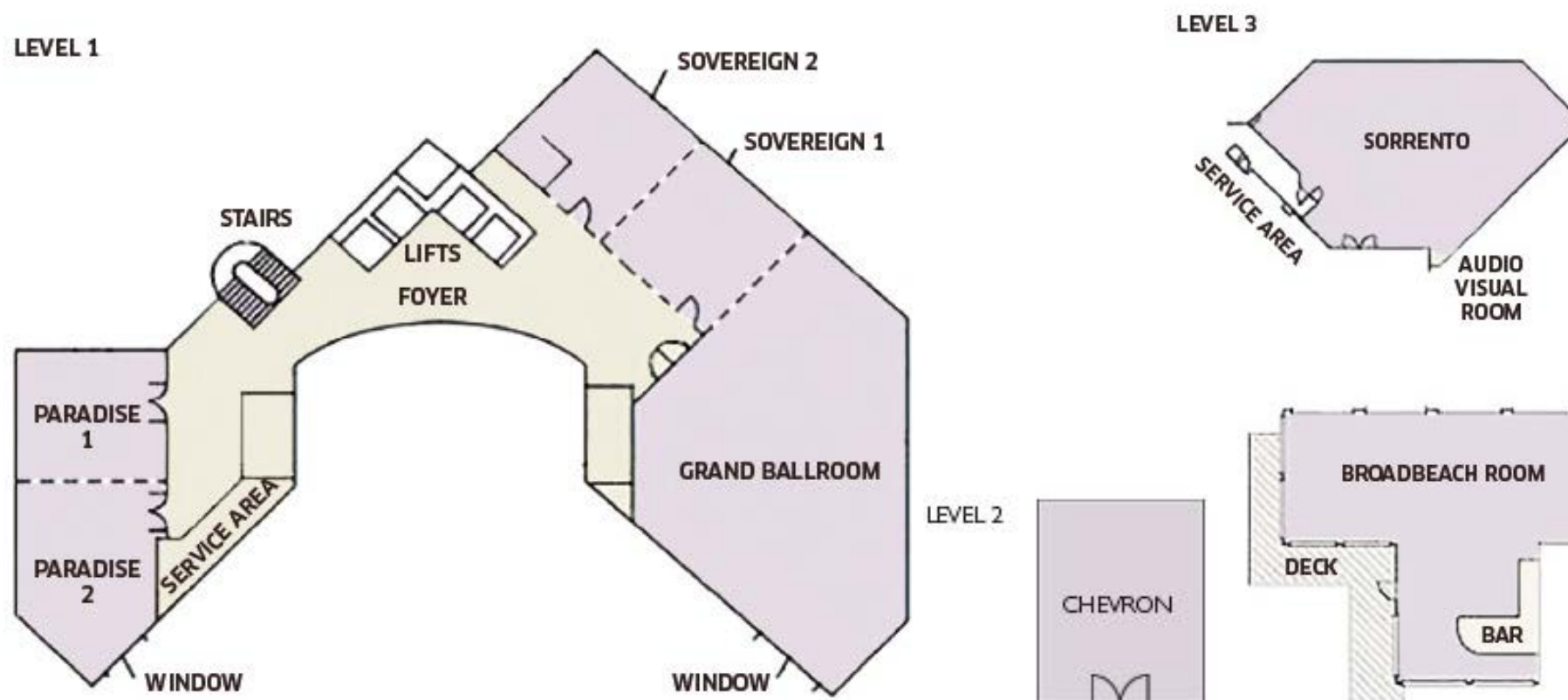
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CAPACITY &
FLOOR PLAN

MEETING ROOMS	AREA (M ²)	HEIGHT (M)	BANQUET	CABARET	COCKTAIL	THEATRE	CLASSROOM	BOARD ROOM	U-SHAPE
GRAND BALLROOM	312	4.5	220	176	350	350	170	60	66
SOVEREIGN ROOM 1	59	3	20	24	50	50	20	18	18
SOVEREIGN ROOM 2	56	3	20	24	40	40	20	22	16
SOVEREIGN ROOM (COMBINED)	115	3	60	48	110	110	54	40	39
PARADISE ROOM 1	69	2.7	40	32	60	60	36	18	21
PARADISE ROOM 2	84	2.7	50	40	80	80	48	26	24
PARADISE ROOM (COMBINED)	153	2.7	110	88	126	126	84	50	36
CHEVRON ROOM	48	2.6	30	21	-	40	18	12	15
SORRENTO ROOM	253	3.4	160	128	200	200	100	40	57
BROADBEACH ROOM	230	2.9	120	80	200	180	110	54	52
THE BOARDROOM	42	2.4	20	16	20	20	24	12	15
POOL DECK	180	-	120	-	300	-	-	-	-



CONFERENCE PACKAGES

FULL DAY DELEGATE PACKAGE

Minimum 20 Delegates

- Venue Hire
- Morning Tea
- Light Lunch or Working Lunch (served with a selection of soft drinks and juice)
- Afternoon Tea
- Still water & mints
- Notepads & pens

HALF DAY DELEGATE PACKAGE

Minimum 20 Delegates

- Venue Hire
- Refreshment Break
- Light Lunch or Working Lunch (served with a selection of soft drinks and juice)
- Still water & mints
- Notepads & pens

VIP DELEGATE UPGRADE

Additional per person, per table

- Morning: mixed almonds and sultanas
- Afternoon: candied nut selection



BREAKFAST PACKAGES

NETWORKING BREAKFAST

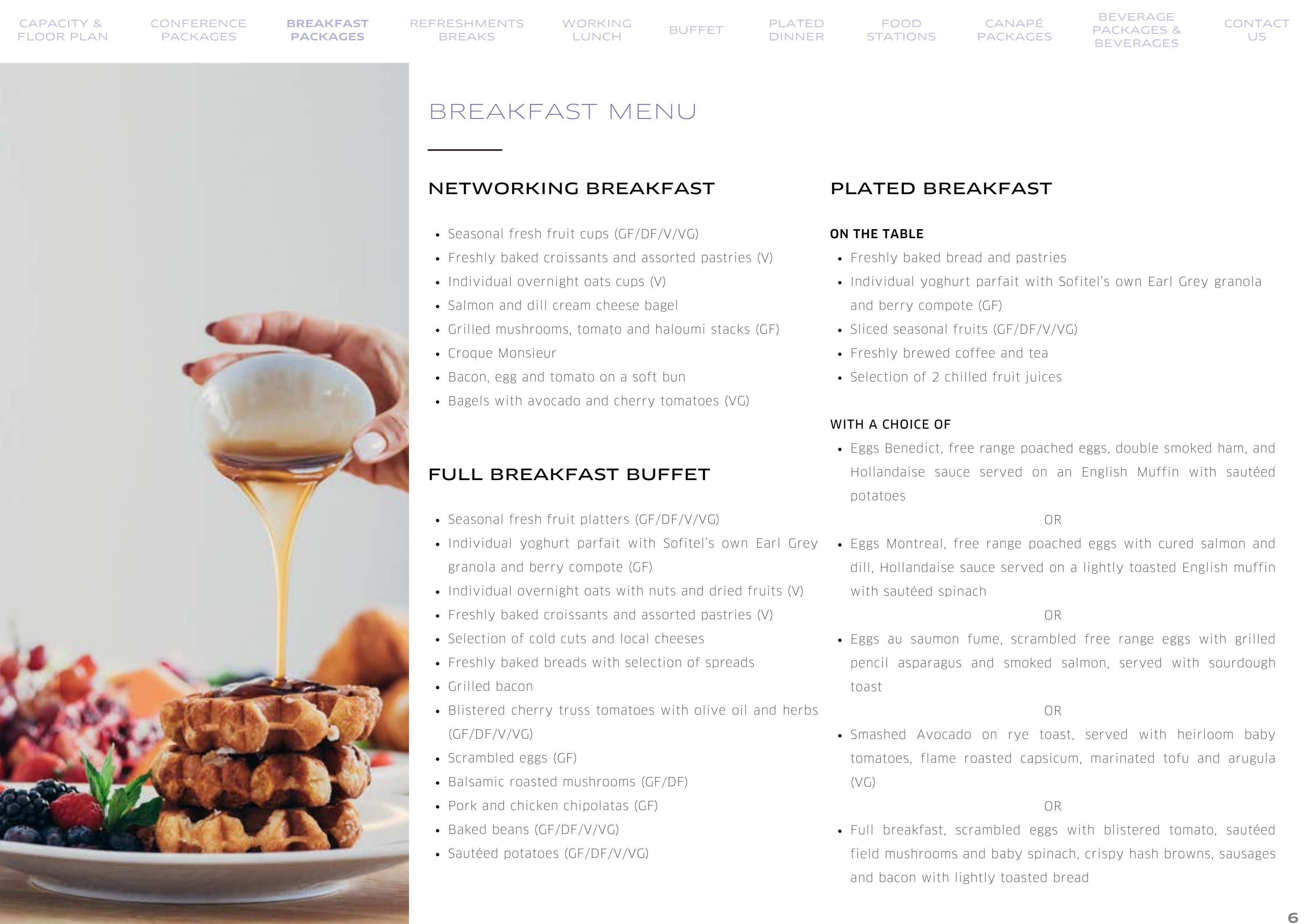
Minimum 20 delegates

FULL BREAKFAST BUFFET

Minimum 20 delegates

PLATED BREAKFAST

Minimum 20 delegates



BREAKFAST MENU

NETWORKING BREAKFAST

- Seasonal fresh fruit cups (GF/DF/V/VG)
- Freshly baked croissants and assorted pastries (V)
- Individual overnight oats cups (V)
- Salmon and dill cream cheese bagel
- Grilled mushrooms, tomato and haloumi stacks (GF)
- Croque Monsieur
- Bacon, egg and tomato on a soft bun
- Bagels with avocado and cherry tomatoes (VG)

FULL BREAKFAST BUFFET

- Seasonal fresh fruit platters (GF/DF/V/VG)
- Individual yoghurt parfait with Sofitel’s own Earl Grey granola and berry compote (GF)
- Individual overnight oats with nuts and dried fruits (V)
- Freshly baked croissants and assorted pastries (V)
- Selection of cold cuts and local cheeses
- Freshly baked breads with selection of spreads
- Grilled bacon
- Blistered cherry truss tomatoes with olive oil and herbs (GF/DF/V/VG)
- Scrambled eggs (GF)
- Balsamic roasted mushrooms (GF/DF)
- Pork and chicken chipolatas (GF)
- Baked beans (GF/DF/V/VG)
- Sautéed potatoes (GF/DF/V/VG)

PLATED BREAKFAST

ON THE TABLE

- Freshly baked bread and pastries
- Individual yoghurt parfait with Sofitel’s own Earl Grey granola and berry compote (GF)
- Sliced seasonal fruits (GF/DF/V/VG)
- Freshly brewed coffee and tea
- Selection of 2 chilled fruit juices

WITH A CHOICE OF

- Eggs Benedict, free range poached eggs, double smoked ham, and Hollandaise sauce served on an English Muffin with sautéed potatoes
- OR
- Eggs Montreal, free range poached eggs with cured salmon and dill, Hollandaise sauce served on a lightly toasted English muffin with sautéed spinach
- OR
- Eggs au saumon fume, scrambled free range eggs with grilled pencil asparagus and smoked salmon, served with sourdough toast
- OR
- Smashed Avocado on rye toast, served with heirloom baby tomatoes, flame roasted capsicum, marinated tofu and arugula (VG)
- OR
- Full breakfast, scrambled eggs with blistered tomato, sautéed field mushrooms and baby spinach, crispy hash browns, sausages and bacon with lightly toasted bread



REFRESHMENT BREAKS

ARRIVAL TEA & COFFEE

ARRIVAL TEA & COFFEE WITH CROISSANT

MORNING & AFTERNOON TEA BREAK

Select 2 options from the refreshment menu

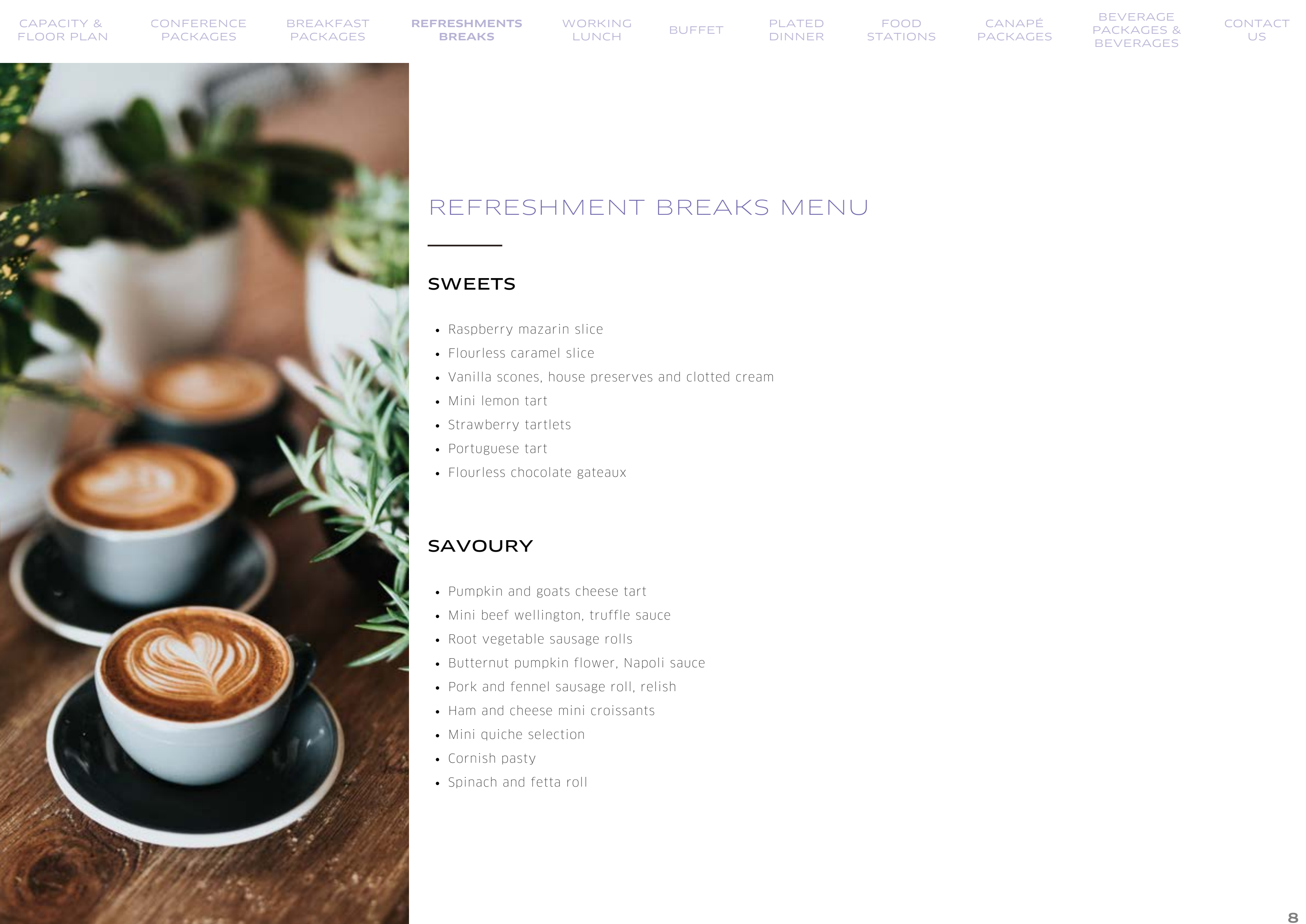
Additional food items are available for \$5.00 per person, per item

ALL DAY TEA & COFFEE STATION

Replenished all day

UPGRADE TO A COFFEE CART

Upgrade to a coffee cart with a private barista



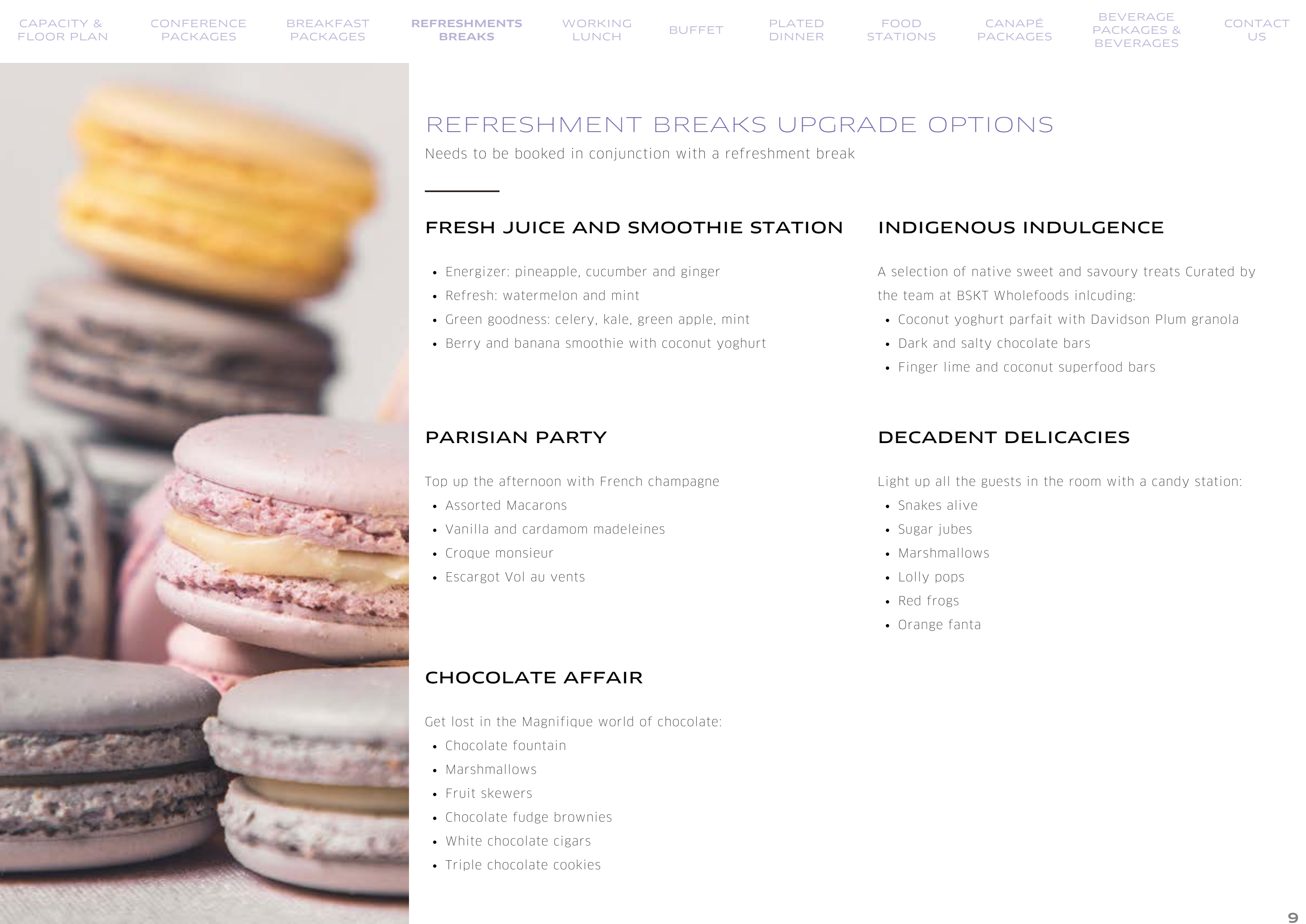
REFRESHMENT BREAKS MENU

SWEETS

- Raspberry mazarin slice
- Flourless caramel slice
- Vanilla scones, house preserves and clotted cream
- Mini lemon tart
- Strawberry tartlets
- Portuguese tart
- Flourless chocolate gateaux

SAVOURY

- Pumpkin and goats cheese tart
- Mini beef wellington, truffle sauce
- Root vegetable sausage rolls
- Butternut pumpkin flower, Napoli sauce
- Pork and fennel sausage roll, relish
- Ham and cheese mini croissants
- Mini quiche selection
- Cornish pasty
- Spinach and fetta roll



REFRESHMENT BREAKS UPGRADE OPTIONS

Needs to be booked in conjunction with a refreshment break

FRESH JUICE AND SMOOTHIE STATION

- Energizer: pineapple, cucumber and ginger
- Refresh: watermelon and mint
- Green goodness: celery, kale, green apple, mint
- Berry and banana smoothie with coconut yoghurt

INDIGENOUS INDULGENCE

A selection of native sweet and savoury treats Curated by the team at BSKT Wholefoods including:

- Coconut yoghurt parfait with Davidson Plum granola
- Dark and salty chocolate bars
- Finger lime and coconut superfood bars

PARISIAN PARTY

Top up the afternoon with French champagne

- Assorted Macarons
- Vanilla and cardamom madeleines
- Croque monsieur
- Escargot Vol au vents

DECADENT DELICACIES

Light up all the guests in the room with a candy station:

- Snakes alive
- Sugar jubes
- Marshmallows
- Lolly pops
- Red frogs
- Orange fanta

CHOCOLATE AFFAIR

Get lost in the Magnifique world of chocolate:

- Chocolate fountain
- Marshmallows
- Fruit skewers
- Chocolate fudge brownies
- White chocolate cigars
- Triple chocolate cookies



WORKING LUNCH

LIGHT WORKING LUNCH

Minimum 10 delegates

Selection of two sandwiches, two salads, freshly sliced tropical fruit platter

PREMIUM WORKING LUNCH

Minimum 20 delegates

Selection of two main buffet dishes, two salads and two desserts

DELUXE WORKING LUNCH

Minimum 20 delegates

Selection of two main buffet dishes, two salads, two sides and two desserts, freshly sliced tropical fruit platter



LIGHT WORKING LUNCH MENU

SANDWICHES

- Sofitel Club - turkey, ham, lettuce, tomato, sour dough
- Smoked Tasmanian salmon ‘open’ bagel, pickled onion, caper mayonnaise
- Tandoori chicken wrap, crisp cos, ranch mayo
- Truffled egg on rye, alfalfa and nigella seeds
- Grilled Mediterranean vegetables, multi grain roll, hommous
- Shaved pastrami, sauerkraut, French mustard, dill pickle, whole meal

SALADS

- Heirloom tomato salad, balsamic reduction
- Cucumber and dill salad, fetta cheese
- Gem lettuce, mustard vinaigrette, shaved parmesan
- Creamy coleslaw, Italian parsley, sriracha dressing
- Broccoli salad, smoked almonds, fine shallots
- Mixed garden salad, toasted quinoa, lemon vinaigrette
- Edamame, bean shoots, tofu and ginger salad, teriyaki dressing

DESSERTS

- Lemon meringue tart
- Chocolate eclairs
- Iced donuts
- Coconut blancmange



HOT WORKING LUNCH MENU

SALADS

- Heirloom tomato salad, balsamic reduction
- Cucumber and dill salad, fetta cheese
- Gem lettuce, mustard vinaigrette, shaved parmesan
- Creamy coleslaw, Italian parsley, sirracha dressing
- Broccoli salad, smoked almonds, fine shallots
- Mixed garden salad, toasted quinoa, lemon vinaigrette
- Edamame, bean shoots, tofu and ginger salad, teriyaki dressing

SIDES

- Butter rice pilaf
- Steamed vegetables with olive oil and dukkah
- Roasted new potatoes, garlic butter
- Roast heirloom baby carrots, toasted pistachio
- Hot chips, truffle aioli

HOT

- 18 hour cola braised brisket, roast new potatoes, spiced corn
- Greek style lamb shoulder, risoni, broccolini, yoghurt sauce
- Baked Tasmanian salmon fillet, hollandaise, asparagus
- Charred marinated chicken, eggplant and zucchini, chimmi churri
- Wild mushroom gnocchi, toasted pine nuts, white wine cream
- Teriyaki beef stir fry, bok choy, steamed rice

DESSERTS

- Lemon meringue tart
- Chocolate eclairs
- Iced donuts
- Coconut blancmange



BUFFET

MAGNIFIQUE BUFFET

Minimum 30 delegates

Selection of two salads, two hot, two dessert

GRAND BUFFET

Minimum 30 delegates

Selection of two salads, two hot, two sides, two dessert, freshly sliced tropical fruit platter

SEAFOOD BUFFET

Minimum 30 delegates

No selection required

BARBEQUE BUFFET

Minimum 30 delegates

No selection required



MAGNIFIQUE & GRAND BUFFET MENU

SALADS

- Greek style salad, heirloom tomatoes, marinated fetta, cucumber, dressing
- Caesar salad station- prosciutto, crouton, cos lettuce, anchovies, aioli
- Kipfler potato salad, crisp bacon, seeded mustard
- Tabbouleh salad, freekeh, cous cous, parsley, mint, coriander
- Thai style noodle salad, spiced ginger dressing
- Caprese salad, buffalo mozzarella, ripened tomatoes, fresh basil

HOT

- Steamed North Queensland barramundi, XO sauce, sautéed bok choy
- Slow roasted beef fillet, red wine jus, garlic roasted potatoes
- Lemon pepper roast chicken, grilled asparagus, honey butter sauce
- Spiced lamb rump, ratatouille, napolitana
- Sweet potato korma, basmati rice, roti bread
- Truffle cream baked penne, gratinated camembert

SIDES

- Stir fried Asian greens
- Honey roast vegetables
- Twice cooked garlic roast potato
- Parmesan mash
- French beans, toasted almonds
- Buttered broccolini

DESSERTS

- Baked apple and rhubarb crumble, anglaise
- Mini quay lime pies
- Strawberry shortcakes
- Sticky date pudding
- Tropical Queensland pavlova
- Triple chocolate torte

Served with freshly baked bread rolls & butter on the side



SEAFOOD BUFFET

Minimum 30 delegates

Served with freshly baked gourmet boulangerie

SALAD

- Selection of Antipasto, marinated vegetables, olives, French and local cheeses
- Roasted Cauliflower salad, cashews, chickpeas, pumpkin seeds, pomegranate and baby spinach
- Persian feta, zucchini and sundried tomato salad, seeded mustard
- Caesar salad, garlic croutons, shaved Grana Padano, crispy bacon
- Tuna Nicoise Salad
- Mixed leaf garden salad

HOT

- Baked Barramundi fillets, asparagus, Hollandaise
- Twice cooked lamb leg, red wine jus, mint jelly
- Slow roasted beef fillet, mustard jus, baby spinach
- Tagliatelle, Mediterranean vegetables, romesco and green herbs
- Roasted garlic and rosemary root vegetables
- Panache of seasonal steamed vegetables, olive oil, and black pepper

SEAFOOD

- Whitsunday Tiger prawns, cocktail sauce
- Freshly shucked Pacific oysters, mignonette
- Tasmanian smoked salmon, capers, pickled onion
- Chilled blue swimmer crab

DESSERT

- Peanut butter and white chocolate tart, pecan brittle, honey and lemon syrup
- Berry and bitter chocolate mousse, coulis, choc soil
- Banana pudding, salted caramel, crème Chantilly
- Seasonal fruits
- Selection of Australian cheeses, water crackers, dried fruits, lavosh



BARBEQUE BUFFET

Minimum 30 delegates

Served with freshly baked gourmet boulangerie

SALAD

- Vine ripened tomato and mozzarella salad, sweet basil, green olives, aged balsamic (v)
- Spinach and feta salad, sweet pumpkin, toasted pine nuts (v, gf)
- Salad nicoise, baby beans, potatoes, egg, cherry tomatoes, kalamata olives, anchovies (gf)
- Mixed leaf salad with French vinaigrette (v, gf, df)
- Caesar salad, smoked bacon, croutons, parmesan, anchovy dressing

ANTIPASTO

- Selection of cured meats (df)
- Dips and olives (v)
- Grilled marinated vegetables (v, gf, df)

HOT

- Prime smoky barbeque pork ribs (df)
- Red wine marinated scotch filled (df, gf)
- Gourmet beef and pork sausages (df)
- Honey and soy chicken drumettes (df)
- Organic vegetables burgers (v)
- Steamed chat potatoes with sour cream and chives (v, gf)
- Grilled super-sweet corn cobs (v, gf)

DESSERT

- Chef selection of sweet treats, tarts, individual desserts
- Selection of boutique cheese with accompaniments
- Fresh seasonal fruit platter (v, gf, df)



THEMED LUNCH UPGRADE OPTIONS

Needs to be booked in conjunction with a chosen buffet

VIETNAMESE STYLE LUNCH

- Selection of rice paper rolls
- Crispy noodle salad,
- Lettuce cups with ginger and chili beef
- Bahn Mi, crusty baguettes filled with pork belly
- Pate and Asian slaw
- Macerated melon salad

JAPANESE STYLE LUNCH

- Selection of Sushi and nigiri
- Salmon sashimi with pickled ginger
- Japanese mushroom salad with wafu
- Katsu chicken with curry sauce
- Steamed rice
- Matcha sponge

AMERICAN BBQ LUNCH

- Coleslaw with ranch
- Biscuits
- Coca cola beef brisket with soft rolls
- Pulled BBQ pork
- Honey chicken wings
- Marshmallows and berries



BUFFET UPGRADE OPTIONS

Needs to be booked in conjunction with a buffet

SUSHI AND SASHIMI STATION

- Hiramasa Kingfish
- Yellow fin Tuna
- New Zealand king salmon
- XO prawn salad
- Pickled ginger
- Soy, wasabi, mirin, daikon, wakame, yuzu sesame seeds

GRAZING TABLE

- Grilled and marinated vegetables
- Marinated bocconcini
- French and local cheese selection
- Dips, olives and rustic bread
- Charcuterie including prosciutto and pâté
- Fresh fruits



PLATED DINNER

2-COURSE PLATED DINNER

Minimum 20 delegates

Select two main courses and one dessert or select one entrée and two main courses (main course served as alternate drop)

3-COURSE PLATED DINNER

Minimum 20 delegates

Select one entrée, two main courses, one dessert (main served as alternate drop)

3-COURSE PLATED DINNER

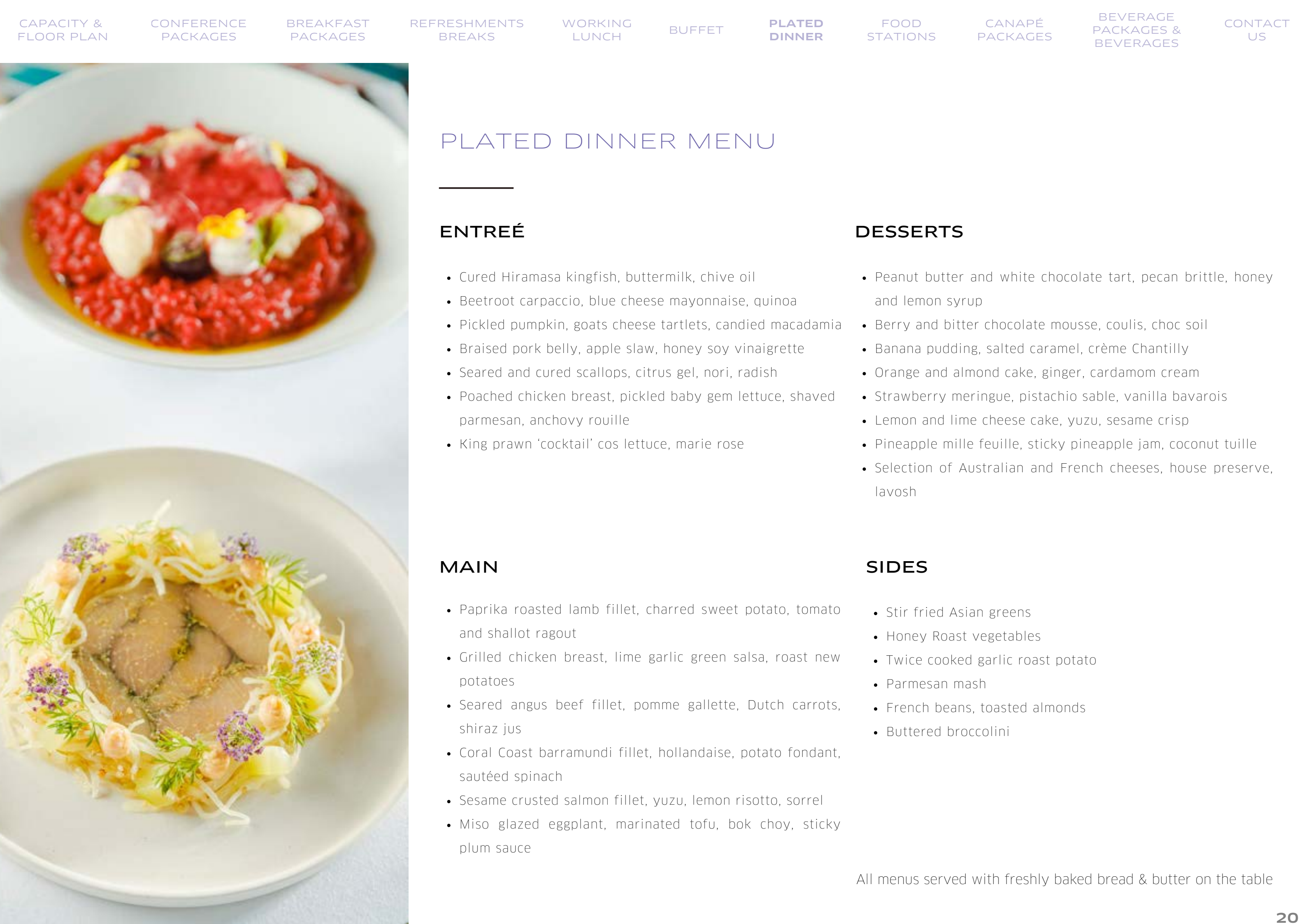
Minimum 20 delegates

Select two entrées, two main courses, two desserts (all courses served as alternate drop)

ADD ONS

Add sides per person, per table

Upgrade to a shared dessert platter or cheese platter



PLATED DINNER MENU

ENTREÉE

- Cured Hiramasa kingfish, buttermilk, chive oil
- Beetroot carpaccio, blue cheese mayonnaise, quinoa
- Pickled pumpkin, goats cheese tartlets, candied macadamia
- Braised pork belly, apple slaw, honey soy vinaigrette
- Seared and cured scallops, citrus gel, nori, radish
- Poached chicken breast, pickled baby gem lettuce, shaved parmesan, anchovy rouille
- King prawn ‘cocktail’ cos lettuce, marie rose

MAIN

- Paprika roasted lamb fillet, charred sweet potato, tomato and shallot ragout
- Grilled chicken breast, lime garlic green salsa, roast new potatoes
- Seared angus beef fillet, pomme galette, Dutch carrots, shiraz jus
- Coral Coast barramundi fillet, hollandaise, potato fondant, sautéed spinach
- Sesame crusted salmon fillet, yuzu, lemon risotto, sorrel
- Miso glazed eggplant, marinated tofu, bok choy, sticky plum sauce

DESSERTS

- Peanut butter and white chocolate tart, pecan brittle, honey and lemon syrup
- Berry and bitter chocolate mousse, coulis, choc soil
- Banana pudding, salted caramel, crème Chantilly
- Orange and almond cake, ginger, cardamom cream
- Strawberry meringue, pistachio sable, vanilla bavarois
- Lemon and lime cheese cake, yuzu, sesame crisp
- Pineapple mille feuille, sticky pineapple jam, coconut tuille
- Selection of Australian and French cheeses, house preserve, lavosh

SIDES

- Stir fried Asian greens
- Honey Roast vegetables
- Twice cooked garlic roast potato
- Parmesan mash
- French beans, toasted almonds
- Buttered broccolini

All menus served with freshly baked bread & butter on the table



FOOD STATIONS

Minimum 80 delegates

Selection of 4 food stations



FOOD STATIONS MENU

DIM SUM STATION

- Steamed pork buns
- Chinese Bbq sauce
- Chicken Pot stickers, soy and mirin
- Steamed mushroom dumplings,
- Bao buns with crispy chicken and slaw
- Fried Barramundi spring rolls, hoi sin sauce
- Pickled radish salad
- Steamed rice

SLIDER STATION

- BBQ pulled pork
- Louisiana style brisket
- Fried chicken
- Grilled mushroom
- Brioche slider buns
- Coleslaw and salads
- Selection of sauces

UPGRADE CAVIAR SERVICE

(Our Executive chef will host your service and share and educational experience on the delights of caviar)

- Polish Avruga
- French Beluga
- Western Australian scampi and Victorian Salmon caviar
- Blinis and toast points,
- Cured Egg yolks

POKE BOWL LIVE STATION

- Freshly diced salmon
- Marinated tofu
- Fried karaage chicken
- Edamame
- Soba noodles
- Crisp salad, cucumber, cherry tomatoes, mesclun, radish
- Selection of sauces, sweet soy, Kewpie, sesame, pickled ginger

CHOCOLATE FOUNTAIN

- Marshmallows
- Fruits selection including strawberries, rockmelon and pineapple
- Brownie cubes
- Jaconde sponge
- Choice of chocolate- white, dairy milk, rich dark



CANAPÉ PACKAGES

30 mins

Selection of 3 canapés

1 hour

Selection of 4 canapés

2 hours

Selection of 6 canapés & 2 substantial items

UPGRADES

Substantial additional

Food station upgrades

Additional food items are available



CANAPÉ MENU

CANAPÉS

- Sushi selection, wasabi and soy, pickled ginger
- Teriyaki chicken Vietnamese rice paper rolls
- Vegetarian Vietnamese rice paper rolls
- Tiger prawn Vietnamese rice paper rolls
- Seared tataki beef fillet nigiri, wasabi mayonnaise
- Ratatouille and homous tartlet- vegan
- Cherry tomato, caramelised onion and goats cheese tartlet
- Chicken and mushroom filo pastry
- Spicy lamb filo roll
- Thai spiced fish cake, sweet chilli mayonnaise
- Kataifi pastry tiger prawn, sweet spiced BBQ sauce
- Sweet potato and cashew empanada
- Spinach, chorizo involtini
- Mini angus beef and beer pie
- Chicken and leek pie
- Spanish wagyu sausage roll
- Moroccan fried cauliflower
- Thai red curry duck dumpling, sweet soy

SUBSTANTIAL CANAPÉS

- Sticky BBQ pork belly and Asian slaw
- Mini steamed dumpling selection
- Fried spring roll basket
- Stuffed Mediterranean pumpkin flowers with Napoli
- Thai beef salad, crispy noodles
- Butter chicken cups, basmati rice
- Mini wagyu slider burgers
- Char sui pork buns, hoi sin sauce
- Spinach and feta filo parcels



BEVERAGES

STANDARD PACKAGE

1 hour | 2 hours | 3 hours

PREMIUM PACKAGE

1 hour | 2 hours | 3 hours

MAGNIFIQUE PACKAGE

1 hour | 2 hours | 3 hours

NON-ALCOHOLIC PACKAGE

Unlimited soft drinks and juices

ADD BASIC SPIRITS TO PACKAGE

ADD FRENCH CHAMPAGNE

(only with a 3 hour package)

\$65.00 per person

Choose from: NV Moët Chandon Brut Cuvée or
NV Veuve Clicquot Yellow Label



BEVERAGE PACKAGES

STANDARD PACKAGE

- Legacy NV Legacy
- Legacy Semillon Sauvignon Blanc
- Legacy Shiraz Cabernet
- Hahn Super Dry
- Hahn Lite
- Toohey's New
- XXXX Gold
- Orange Juice and Soft Drinks
- Non-Alcoholic Wines & Beers

PREMIUM PACKAGE

- Chandon Cuvee Brut
- Farm to Table Sauvignon Blanc
- Rising Chardonnay
- Snake & Herring Dirty Boots Cabernet Sauvignon
- Head Red Shiraz
- Heineken
- James Boags Premium
- James Boags Lite
- Hahn Super Dry
- Orange Juice and Soft Drinks
- Non-Alcoholic Wines & Beers

MAGNIFIQUE PACKAGE

- Veuve Ambal Blanc De Blanc
- Villa Maria Private Bin Sauvignon Blanc
- Red Claw Pinot Gris
- Penney's Hill Cabernet Sauvignon
- Penfolds Bin 28 Shiraz
- Eumundi Refreshing Lager
- Little Creatures Pacific Ale
- Little Creatures Pale Ale
- Kirin Ichiban
- Birra Moretti
- James Boag's Lite
- Orange Juice and Soft Drinks
- Non-Alcoholic Wines & Beers

ADDED BASIC SPIRITS

- Jose Cuervo tequila
- Smirnoff vodka
- Bundaberg rum
- Johnnie Walker Red
- Jim Beam
- Gordons gin
- Served with soda, coke, dry ginger, tonic or lemonade



BEVERAGES ON CONSUMPTION

SPARKLING WINES & CHAMPAGINES

- Legacy NV
- Chandon Brut Cuvee
- Veuve Ambal Blanc De Blanc
- Veuve Clicquot Yellow Label NV
- Veuve Clicquot Rose NV
- Ruinart Brut NV

WHITE WINES

- Legacy Semillon Sauvignon Blanc
- Farm to Table Sauvignon Blanc
- Villa Maria Private Bin Sauvignon Blanc
- Leeuwin Estate Art Series Sauvignon Blanc
- Catalina Sounds Sauvignon Blanc

OTHER WHITE VARIETALS

- Riesling No. 5 Riesling
- Man O’ War ‘Waiheke & Ponui’ Island Pinot Gris
- Rising Chardonnay
- Nick Spencer Hilltops Rosé
- Amelia Park Semillon Sauvignon Blanc

DESSERT & FORTIFIED

- Chambers Old Vine Muscat

For events please choose two white and two red wines



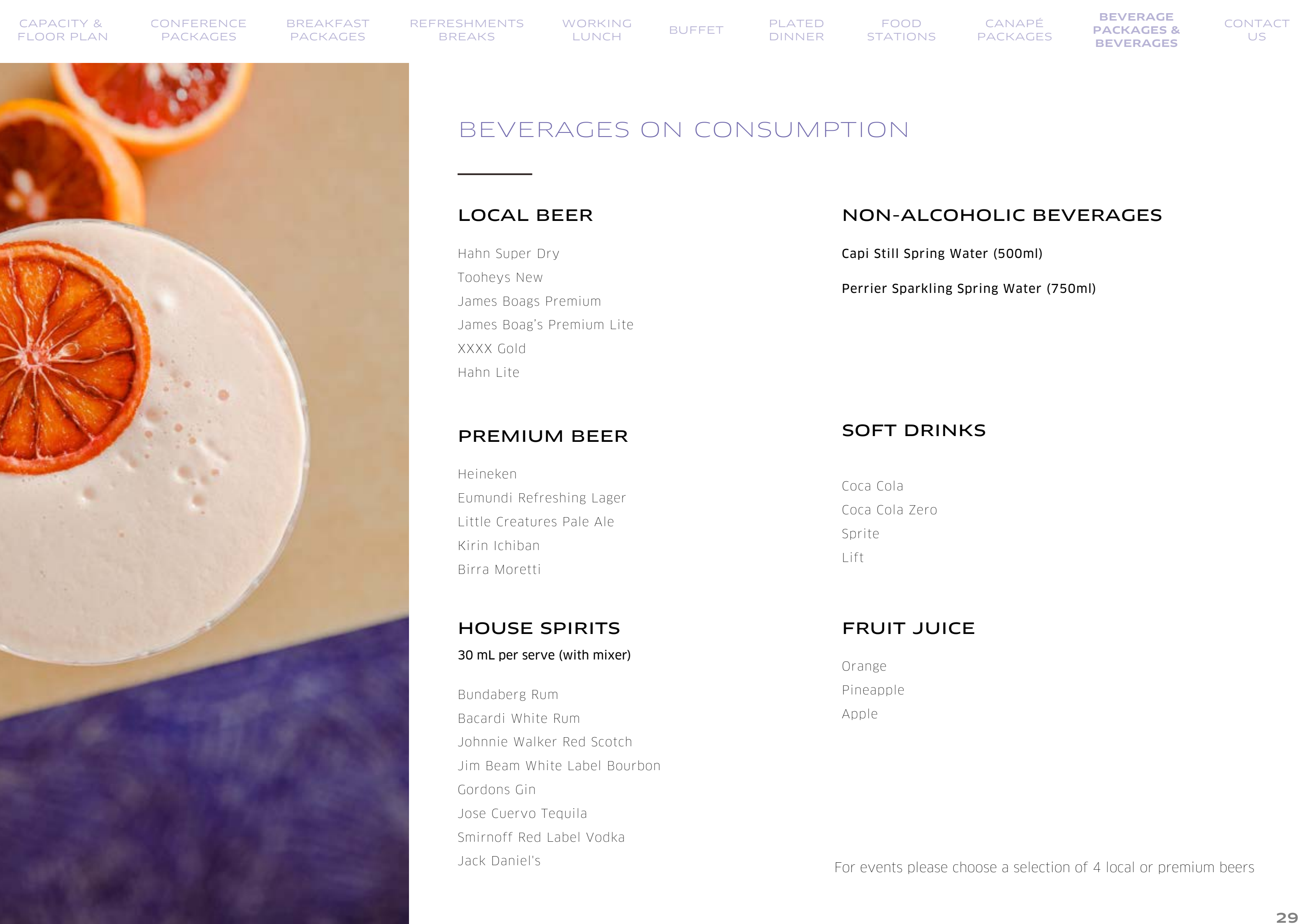
BEVERAGES ON CONSUMPTION

RED WINES

- Legacy Shiraz Cabernet
- Amelia Park Cabernet Merlot
- Stormy Bay Pinot Noir Tasmania
- Snake & Herring Dirty Boots Cabernet Sauvignon
- Two Hands ‘Sexy Beast’ Cabernet Sauvignon
- Head Red Shiraz
- Penfolds Bin 28 Shiraz
- Leeuwin Estate Art Series Shiraz

COCKTAILS

- Mimosa
 - French Sparkling, orange juice
- Espresso Martini
 - Vanilla vodka, kahlua, coffee liquor, espresso
- Aperol Spritz
 - Aperol, Biancavigna Prosecco, soda, orange and mint
- Mojito
 - Rum, lime juice, sugar syrup, soda, fresh mint
- Classic Margarita
 - Tequila, Cointreau, lime juice, agave syrup, ice



BEVERAGES ON CONSUMPTION

LOCAL BEER

- Hahn Super Dry
- Tooheys New
- James Boags Premium
- James Boag’s Premium Lite
- XXXX Gold
- Hahn Lite

PREMIUM BEER

- Heineken
- Eumundi Refreshing Lager
- Little Creatures Pale Ale
- Kirin Ichiban
- Birra Moretti

HOUSE SPIRITS

30 mL per serve (with mixer)

- 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

- Capi Still Spring Water (500ml)
- Perrier Sparkling Spring Water (750ml)

SOFT DRINKS

- Coca Cola
- Coca Cola Zero
- Sprite
- Lift

FRUIT JUICE

- Orange
- Pineapple
- Apple

For events please choose a selection of 4 local or premium beers



CONTACT US TODAY

Sofitel Gold Coast Broadbeach
81 Surf Parade - Broadbeach QLD 4218
07 5592 2250 - h0454@sofitel.com

<https://www.sofitelgoldcoast.com.au/>

S O F I T E L
GOLD COAST BROADBEACH