

New Year's Eve
Sofitel Brisbane Central

New Year's Eve *at Bistro Suzette*

31 December 2025

Welcome the New Year with an indulgent buffet at Bistro Suzette, where French-inspired elegance meets festive celebration. Begin the evening with a glass of French sparkling on arrival, then savour an exquisite selection of fresh seafood, vibrant salads, succulent roasts, and decadent desserts, thoughtfully crafted for the occasion. Raise your glass to new beginnings and indulge in a night of flavour, joy, and celebration.

**New Year's Eve Dinner Buffet with a glass of
French sparkling wine on arrival**

Adult: \$195

Child: \$100 (8-12yrs) | \$80 (4-7yrs)

S O F I T E L
BRISBANE CENTRAL

New Year's Eve Buffet Menu

La Boulangerie *the bakery*

Bakers bread selection
Grissini
Pepe saya butter
Selection of EVOO and aged vinegars

Le Plateau de Charcuterie *the grazing board*

Chef's favourite cheeses from France and Australia (v/gf)
Artisanal charcuterie selection (gf)
Antipasto, crudités and pickles
Assortment of dips and condiments

Les Salades *the salads*

King prawn, wakame, crushed cucumbers, sesame
Shaved fennel, orange segments and aged balsamic (v/gf)
Baby beets, rocket and walnuts (v/gf)
Fresh coleslaw, fresh herbs and raisin (v/gf)

Les Fruits de Mer *the seafood*

Moreton Bay Bug
Mooloolaba tiger prawns
Native Australian oysters
Blue swimmer crab
Beetroot gravlax salmon
Black mussels, creamy white wine sauce
Hokkaido scallops thermidor
Sauces and condiments

Le Buffet Chaud *the hot selection*

Beef short ribs, red wine jus (gf)
Peking duck & plum sauce
Mirror Dory fillet, 'beurre blanc' (gf)
Truffled potato gratin (v)
Brussel sprout, green pea, asparagus and mint casserole (v/gf)

Les Boucheries *the carveries*

Crispy skin "Apple tree" pork belly (QLD), cinnamon granny smith chutney (gf)
White Pyrenees lamb roast, Mint chimichurri, jus

Les Desserts *the sweets*

Ice cream station

Raspberry sorbet
Chocolate
Vanilla

Chocolate Fountain Station

White and dark chocolates
Marshmallows
Strawberries & pineapples
Pretzels
Madeleines
Canelé
Profiteroles with chiboust cream
Chantilly

Les Pâtisseries *the pastries*

Fruit mince tart
Mini Paris-brest with praline cream
Petit opera slice
Mini baked pecan tart
Candied orange rice pudding
Frasier bavaroise (mini)
Mousse au chocolat
Framboise mousse
Mousse au chocolat
Mousse aux fruits à la mangue
Mini pavlova with seasonal fruits and cream
Hot sticky toffee pudding with chantilly and caramel sauce

Menu subject to change*