

*Festive Season at
Sofitel Brisbane Central*

Christmas Day *at Bistro Suzette*

25 December 2025

Indulge in a lavish festive banquet featuring Christmas's finest, from seafood and vibrant salads to succulent roasts and decadent desserts. A joyful buffet crafted to delight every palate.

Your celebration includes a two-hour beverage package, and a special visit from Santa.

Christmas Day Lunch Buffet

Adult: \$335

Child: \$110 (8-12yrs) | \$80 (4-7yrs)

Christmas Day Dinner Buffet

Adult: \$325

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

S O F I T E L
BRISBANE CENTRAL

Christmas Day Bistro Suzette

Sample Buffet Menu

La Boulangerie *the bakery*

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

Le Plateau de Charcuterie *the grazing board*

Chef's favorite cheeses from France and Australia (v/gf)
Artisanal charcuterie selection (gf)
Chicken, leek and truffle terrine
Duck and cherry pate
Antipasto, crudités and pickles
Assortment of dips and condiments

Le Foie Gras *the foie gras*

Traditionnal French foie gras terrine | Confit figs relish | Apple and cinnamon crackers

L'apero *the tapas*

Duck rillettes, cornichon and bread croquant (gf)
Tuna tataki, caramelised onion soubise, wasabi (gf)
Assorted nigiri (gf)
Cucumber gazpacho, mint & fetta shooter (v/gf)

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 | Eastern rock lobster
Blue swimmer crab | Beetroot gravlax salmon
Black mussels, creamy white wine sauce
Harvey Bay scallops thermidor | Sauces and condiments

Les 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)
Oven baked Woombye camembert cheese & caramelised onions

Les Boucherie *the carvery*

Black Angus Prime Rib & Béarnaise sauce (gf)
Honey Glazed Ham, Milawa mustards (gf)
Turkey breast with chestnuts and sage, cranberry sauce (gf)

Kids Mac and Cheese Bar *the mac and cheese bar*

Wagyu beef sliders | Chicken popcorn
Crumbed fish | Honey ham
Fetta cheese | Fresh herbs

Les Desserts *the sweets*

Ice cream station
Raspberry sorbet | Chocolate | Vanilla | Rum raisin

Chocolate fountain station

White and dark chocolates

Marshmallow | Strawberries | Pineapples | Pretzelz | Madeleine
Canelle | Macaroons | Profiteroles with chiboust cream
Assorted Christmas lollies | Chantilly

Christmas mini cup cake | Fruit mince tart | Mini Paris-brest with praline cream
Dubai chocolate with pistachio filling Yule Log | Chestnut Yule Log
Petit opera slice | Mini baked pecan tart
Candied orange rice pudding | Christmas frasier bavaroise (mini)
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