



WHERE celebrations *begin*

S O F I T E L
BRISBANE CENTRAL



FESTIVE *Packages*

Sofitel Brisbane Central offers the perfect setting to reward your team this festive season, with beautifully curated traditional festive packages for up to 550 guests.

Festive Plated Lunch or Dinner

Minimum of 50 guests

TWO-COURSES \$105 per person

+ add your preferred beverage package option

THREE-COURSES \$115 per person

+ add your preferred beverage package option

ALTERNATE SERVE +\$6 per person, per course

Festive Feasting Lunch or Dinner

Minimum of 50 guests

SHARING STYLE \$155 per person

+ add your preferred beverage package option

Festive Canapés

Minimum of 50 guests

HALF-HOUR \$29 per person

TWO-HOUR \$52 per person

THREE-HOUR \$78 per person

Beverage Options

BEVERAGE PACKAGES starting from \$32 per person

BEVERAGES ON CONSUMPTION starting from \$25 per person

* Venue hire fee may apply

* Dietaries available upon request

SOFITEL BRISBANE CENTRAL



FESTIVE PLATED

Lunch & Dinner Menu

All plated lunches and dinners include artisan bread and butter.

Entrée

Ocean trout rillette

Celeriac and granny smith remoulade, fresh dill
or

Chicken, leek & truffle terrine

Peach and muscatel chutney, cornichons and fresh herbs salad

Main

Gypsy double smoked ham (QLD)

Leatherwood honey, confit figs, pomme duchessee, baby carrots, wholegrain mustard jus
or

Woodfire chestnuts turkey breast

Brussel sprouts, potato gratin, cranberry chutney

Dessert

Bûche de Noël / Yule log

Rolled pavlova, passionfruit mousse, wattleseed crumble
or

Vanilla slice

Single origin dark chocolate, mixed berries

* Venue hire fee may apply

* Dietaries available upon request



FESTIVE *Sharing Menu*

All plated lunches and dinners include artisan bread and butter.

Seafood Tower

Hokkaido scallop tartare

Morton Bay bug roll, Tarragon and native wattle seed, brioche

Sydney rock oysters and mignonette

Mooloolaba king prawn

Black mussels, creamy riesling sauce

Cold

Vanella burrata, heriloom tomato, prosciutto, fresh basil "pistou"

Caramelised pumpkin, balsamic, crumbled feta cheese, rocket, macadamia

Hot

Gypsy double smoked ham (QLD), leatherwood honey glaze, confit figs, wholegrain mustard jus

Woodfire chestnuts turkey and cranberry chutney

Pomme Duchesse

Steamed brussel sprouts, garlic butter

Sweet

Bûche de Noël / Yule log

Rollled pavlova, passionfruit mousse, wattleseed crumble

Vanilla slice

Single origin dark chocolate, mixed berries

* Venue hire fee may apply

* Dietaries available upon request



FESTIVE *Canapés Menu*

30min SERVICE

\$29pp

Choice of two (2) cold and one (1) hot canapé

2 HOUR SERVICE

\$52pp

Choice of three (3) cold and three (3) hot canapés

3 HOUR SERVICE

\$78pp

Choice of three (3) cold, three (3) hot, two (2) substantial and one (1) sweet canapé

Cold selection

Chicken liver pate, pomegranate cracker, confit figs

Confit tomato tapenade, stracciatella, basil, charcoal tartlet

Wild ocean trout rillettes, pickle, flat bread

Blinis, crème fraîche, avruga caviar

Hot selection

Vol au vent, riesling and smoked chicken, shaved 36 month Comté (FR)

Beef Wellington, wild mushroom duxelle, bush tomato chutney

Potato rosette, Jerusalem artichoke and truffle purée

Substantial selection

Gypsy double smoked ham (QLD), leatherwood honey, coleslaw, brioche slider

Spinach and ricotta, ratatouille niçoise, pine nuts, herbs and parmesan

Sweet Selection

Coffee and walnut bite, coffee butter cream and walnut crumble

* Venue hire fee may apply
* Dietaries available upon request



THEMED *Stations*

Elevate your celebration with festive add-ons

Yarra Valley caviar live station

Meet the chef and embark on a flavour journey to the Yarra Valley, featuring premium caviar served with bespoke accompaniments for an unforgettable experience.

Additional \$36 per person

Premium grazing station

Add a touch of indulgence with a lavish spread of artisan cheeses, cured meats, antipasti, and seasonal accompaniments. Carefully selected from France and Australia by our chefs, showcasing the finest flavours and craftsmanship.

Additional \$36 per person

Festive cakes station

Bring the elegance of French tradition to your guests, featuring a selection of classic patisserie delights crafted by our pastry chefs.

Additional \$31 per person

* Venue hire fee may apply

* Dietaries available upon request



BEVERAGE *Packages*

Superior Beverage Package

SELECT FOUR WINES AND THREE BEERS

Legacy Brut Sparkling, NSW
Legacy Sauvignon Blanc, NSW
Legacy Chardonnay, NSW
Legacy Pinot Grigio, NSW
Legacy Cabernet Merlot, NSW
Legacy Shiraz Cabernet, NSW
Legacy Rosé, NSW

XXXX Gold 3.5% QLD
Heineken 5%, Netherlands
James Squire Lashes Pale Ale 4.2%, NSW
Hahn Premium Light 2.2%, NSW
Heineken 0.0%, Netherlands

Soft drinks and juices

1 HOUR	\$34 per person
2 HOURS	\$44 per person
3 HOURS	\$54 per person
4 HOURS	\$64 per person
5 HOURS	\$74 per person

Luxury Beverage Package

SELECT FOUR WINES AND THREE BEERS

Munro Valley Sparkling Brut NV, VIC
Cloud Street Sauvignon Blanc, VIC
Redbank Victorian Chardonnay, VIC
Redbank Victorian Pinot Grigio, VIC
Reverie Rose, Pays d'Oc, FR
Cloud Street Pinot Noir, VIC
Bruno Shiraz, SA

Hahn Super Dry (GF) 4.2%, NSW
Heineken 5%, Netherlands
James Squire Lashes Pale Ale 4.2%, NSW
Hahn Premium Light 2.2% NSW
Heineken 0.0%, Netherlands

Soft drinks and juices

1 HOUR	\$40 per person
2 HOURS	\$52 per person
3 HOURS	\$64 per person
4 HOURS	\$75 per person
5 HOURS	\$86 per person

Deluxe Beverage Package

SELECT FOUR WINES AND THREE BEERS

Veuve Ambal Blanc de Blancs NV, Burgundy FR
Penfolds Koonunga Hill Autumn Riesling, SA
Tai Tira Sauvignon Blanc, Marlborough NZ
Penfolds Koonunga Hill Chardonnay, SA
Rameau d'Or Petit Amour Rose, Provence FR
Reverie Pinot Noir, Pays d'Oc FR
Penfolds Koonunga Hill Shiraz, SA

Hahn Super Dry (GF) 4.2%, NSW
Kirin 5%, Japan
Little Creature Pale Ale 5.2%, WA
Hahn Premium Light 2.2%, NSW
Heineken 0.0%, Netherlands
5 Seeds Crisp Apple Cider 5%, NSW

Soft drinks, juices and sparkling water

1 HOUR	\$54 per person
2 HOURS	\$66 per person
3 HOURS	\$76 per person
4 HOURS	\$86 per person
5 HOURS	\$96 per person



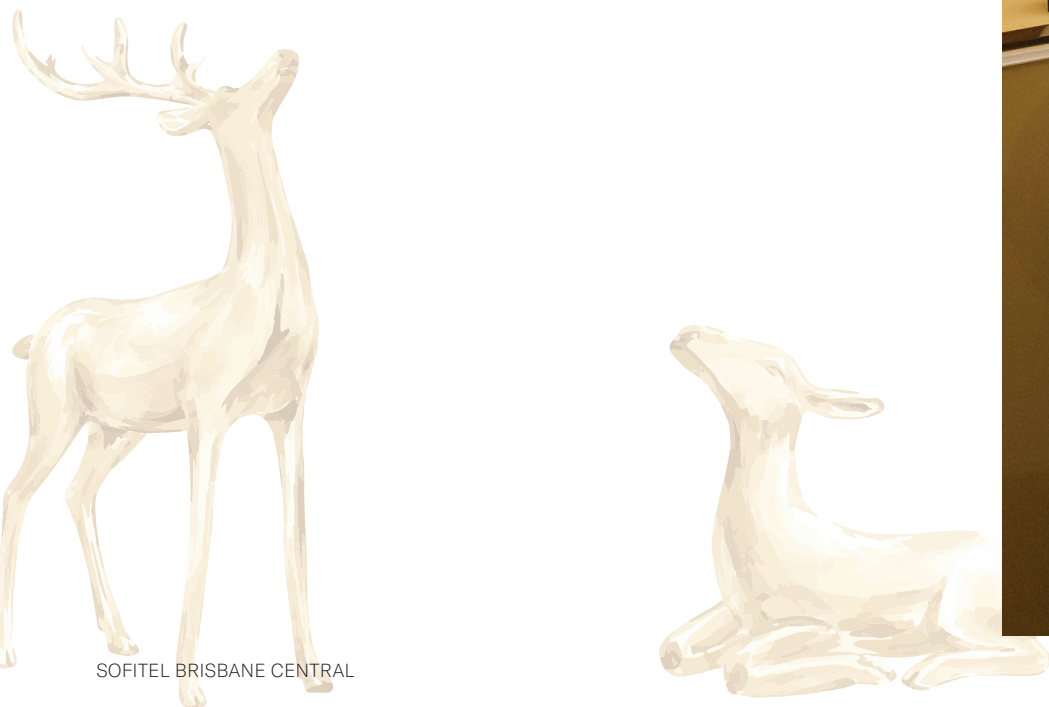
BEVERAGE *Upgrades*

Pommery Cart

Create a sense of occasion with our Pommery Champagne Cart, designed to bring elegance, theatre and timeless French sophistication to your event.

POMMERY CART HIRE (INCLUDES STAFFING)

1 HOUR	\$150
2 HOURS	\$250
Pommery Brut Royal 750mL	\$165
Pommery Brut Royal Magnum 1.5L	\$280
Pommery Brut Royal Jeroboam 3L	\$840
Pommery Brut Royal Methuselah 6L	\$1,600
Pommery Brut Royal Salmanazar 9L	\$2,800
Pommery Brut Royal Nebuchadnezzar 15L	\$4,200





BEVERAGE *Upgrades*



Festive cocktails

Welcome guests in style with a festive signature cocktail, crafted to compliment your festive celebrations.

CHRISTMAS IN PINK	\$25
<i>Grey Goose vodka, rose liqueur, pineapple juice, cranberry juice, lemon served in a flute with dehydrated raspberries</i>	
MIDNIGHT CLAUS OLD FASHIONED	\$25
<i>Planetary dark rum infused with house bread and croissant, orange honey butter and chocolate bitters served in a rock glass with croissant stick.</i>	
ELDER VIOLET SPRITZ	\$25
<i>St Germain elderflower liqueur, crème de violet, lavender liqueur, prosecco, lemon juice served in a plumm wine glass with a fresh lavender sprig.</i>	

Spirits

A premium spirits selection to elevate your celebration, available as an addition to your beverage package.

Grey Goose Vodka, France · Citadelle Gin, France · Planteray 3 Stars Rum, Caribbean · Maker's Mark Bourbon, Kentucky USA · Monkey Shoulder Scotch, Scotland · Baileys Irish Cream, Ireland

1 HOUR	\$22 per person
2 HOURS	\$32 per person
3 HOURS	\$42 per person
4 HOURS	\$50 per person

BEVERAGE *on Consumption*

Sparkling Wine & Champagne

Legacy Brut Sparkling, NSW	\$61
Munro Valley Sparkling Brut NV, VIC	\$67
Veuve Ambal Blanc de Blancs NV, Burgundy FR	\$75
Kismut Moscato, Piedmont IT	\$67
Pommery Brut Royal 750ml	\$165

White Wine

Legacy Sauvignon Blanc, NSW	\$61
Legacy Chardonnay, NSW	\$61
Legacy Pinot Grigio, NSW	\$61
Cloud Street Sauvignon Blanc, VIC	\$67
Redbank Victorian Chardonnay, VIC	\$67
Redbank Victorian Pinot Grigio, VIC	\$67
Tai Tira Sauvignon Blanc, Marlborough NZ	\$72
Penfolds Koonunga Hill Autumn Riesling, SA	\$72
Penfolds Koonunga Hill Chardonnay, SA	\$72

Beers & Ciders

Heineken 0.0%, Netherlands	\$10
Hahn Premium Light 2.2%, NSW	\$12
XXXX Gold 3.5%, QLD	\$12
Heineken 5%, Netherlands	\$12
James Squire Lashes Pale Ale 4.2%, NSW	\$12
Hahn Super Dry (GF) 4.2%, NSW	\$12
Kirin Ichiban 5%, Japan	\$13
Little Creatures Pale Ale 5.2%, WA	\$13
5 Seeds Crisp Apple Cider 5%, NSW	\$12

Rosé

Legacy Rosé, NSW	\$61
Reverie Rosé, Pays d'Oc FR	\$67
Rameau d'Or Petit Amour Rosé, Provence FR	\$75

Red Wine

Legacy Cabernet Merlot, NSW	\$61
Legacy Shiraz Cabernet, NSW	\$61
Cloud Street Pinot Noir, VIC	\$67
Reverie Pinot Noir, Pays d'Oc FR	\$67
Bruno Shiraz, SA	\$67
Penfolds Koonunga Hill Shiraz, SA	\$72

Spirits & Liqueurs

Grey Goose Vodka, France	\$13
Citadelle Gin, France	\$13
Planteray 3 Stars Rum, Caribbean	\$13
Maker's Mark Bourbon, Kentucky USA	\$13
Baileys Irish Cream, Ireland	\$13





NON-ALCOHOLIC *Beverages*

Whether or not you choose to drink alcohol, our non-alcoholic selection delivers the same sense of elegance, balance and indulgence.

Soft Drinks and Juice Package

Inclusive of selection of soft drinks and juices.

1 HOUR	\$15 per person
2 HOURS	\$19 per person
3 HOURS	\$23 per person
4 HOURS	\$27 per person

Non-alcoholic Luxury Package

Inclusive of selection of soft drinks, juices and Lyre's Classico Sparkling, Lyre's G&T, Lyre's Amalfi Spritz.

1 HOUR	\$24 per person
2 HOURS	\$34 per person
3 HOURS	\$42 per person
4 HOURS	\$50 per person

On consumption

Post-mix Soft Drinks	\$5
Fruit Juices	\$6
Bottled Soft Drinks and Juice	\$6
Lyre's Classico Sparkling	\$9
Lyre's G&T	\$9
Lyre's Amalfi Spritz	\$9
QUO Still Water 750mL	\$10
QUO Sparkling Water 750mL	\$10





SOFITEL BRISBANE CENTRAL PREPARES MULTIPLE FOOD ON SHARED EQUIPMENT - TRACES OF PEANUTS, NUTS, MILK, WHEAT, GLUTEN, FISH, SHELLFISH, SOY, SESAME SEEDS, EGGS AND SOYBEANS MAY BE PRESENT.

PRICING AND MENUS WITHIN THIS DOCUMENT ARE SUBJECT TO CHANGE

CONTACT US

FOR FESTIVE ENQUIRIES

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FOR ACCOMMODATION ENQUIRIES

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BRISBANE CENTRAL



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