

*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 *Buffet Menu*

La Boulangerie *the bakery*

Bakers bread selection
Christmas stollen
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 pâté
Antipasto, crudités and pickles
Assortment of dips and condiments

Le Foie Gras *the foie gras*

Traditionelle French foie gras terrine
Confit figs relish
Apple and cinnamon crackers

L'apéro *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

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)
Oven baked Woombye camembert cheese & caramelised onions

Les Boucheries *the carveries*

Black Angus prime rib & béarnaise sauce (gf)
Honey glazed ham, Milawa mustard (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

Christmas Day Bistro Suzette

Buffet Menu

Les Desserts *the sweets*

Ice cream station

Raspberry sorbet
Chocolate
Vanilla
Rum raisin

Chocolate Fountain Station

White and dark chocolates
Marshmallows
Strawberries
Pineapples
Pretzels
Madeleines
Canelé
Macarons
Profiteroles with chiboust cream
Assorted Christmas lollies
Chantilly

Les Pâtisseries *the pastries*

Christmas mini cupcake
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