

S O F I T E L



CHRISTMAS JOY



FESTIVE SEASON SUZETTE BUFFET

FROM 01 DECEMBER 2023

Christmas comes early in Suzette with the return of our famed buffet lunch and dinner from Friday 01 December 2023.

Enjoy all your favourite buffet items and indulge in a wide selection of much-loved festive dishes as the countdown to Christmas officially begins.

LUNCH

Adult: \$129
Child: \$52

Available Saturday
& Sunday

DINNER

Adult: \$129
Child: \$52

Available Friday
& Saturday

CHRISTMAS EVE LUNCH & DINNER

Adult: \$185 | Child: \$89

Child price applies to 5-12 year olds. 0-4 year olds complimentary.

BOOK NOW VIA [SOFITELBRISBANE.COM.AU](https://www.sofitelbrisbane.com.au)

FESTIVE SEASON SAMPLE MENU

LA BOULANGERIE

Selection of artisan bread loaves (GFOA)
Freshly baked rolls and baguettes (VG)

LES FRUITS DE MER *FRESH SEAFOOD SERVED ON ICE*

Mooloolaba prawns (GF/DF/NF)
Green Lip mussels with red pepper and chive vinaigrette (GF/DF/NF)
Freshly shucked Pacific oysters with condiments and sauces (GF/DF/NF)
Chilled Moreton Bay bugs tails (GF/DF/NF)
Tasmanian salt-crusted salmon (GF/DF/NF)
Condiments and sauces (GF/DF/NF)

HOT SEAFOOD SELECTION

Oysters Kilpatrick
Salt and pepper calamari
Steamed fresh mussels (GF)

**Seafood selection subject to market availability.*

LA SELECTION FROIDE *COLD SELECTION*

Premium charcuterie and cured meats (GF/DF/NF): mortadella, salami, pastrami, turkey and rillettes
Antipasto (GF/DF/NF/VG), tzatziki (GF/NF/V), beetroot and fetta dip (GF/NF/V), eggplant dip (GF/DF/NF/VG), hummus (GF/DF/VG), caramelised onion dip (GF/DF/NF/VG), basil pesto (GF/V), red pesto (GF/V), and marinated and grilled vegetables (GF/DF/NF/VG)
Condiments (GF/DF/NF/VG): Vegetable pickles, cornichons, capers, olives, corn relish, beetroot relish, mustard, tomato chutney, red onions, lemons.

FESTIVE CLASSIC SALADS

Caesar salad with lettuce, croutons, Parmesan, bacon and roasted garlic dressing
Mixed greens with dried cranberries, candied pecans, fetta and vinaigrette (GF/V)
Potatoes, hard-boiled eggs, celery, and mustard-based dressing (GF/V/DF/NF)
Mediterranean Greek salad with tomatoes, fetta and kalamata olives (GF/V/NF)
Prawns with Queensland mangoes, rocket and citrus vinaigrette (GF/DF/NF)

ROTISSERIE

Golden roasted ham with honey and clove glaze
Roasted beef with rich wine gravy and mushroom sauce
Roasted golden pumpkin and potatoes with spices and herbs
Fresh seasonal vegetable panache, beans, broccoli, savoy cabbage and sugar snap peas

LA SELECTION CHAUDE *HOT SELECTION*

Roasted Turkey Ballantine with cranberry reduction and savory pomme purée
Red wine braised chicken “a la coq au vin” with bacon and mushrooms
White wine braised lamb “à la navarin” with root vegetables
Baked barramundi with petit herbs and a cherry tomato and caper salsa
Barbecue pork ribs with a brandy glaze
Chef Patricia’s artisanal pizza of the day
Chef’s pasta of the day
Malaysian prawn and chicken laksa
Golden Thai cauliflower and chickpea curry
Gruyère-encrusted vegetables
Fragrant steamed jasmine rice

FESTIVE DESSERTS

Petit fruit mince pies (V)
Assorted gelati (GF/V)
Petit pavlovas topped with macerated seasonal berries (GF)
Chef’s dessert of the day (V)
Chocolate fountain with marshmallows and condiments (GF)
Selection of French pastries, tarts and desserts

FROMAGE *CHEESE*

Artisanal selection of King Island cheeses accompanied by quince and fig paste, fresh fruits, nuts, lavosh and crisp crackers

Please note menu is subject to change based on availability of produce.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free NF Nut Free GFOA Gluten Free Option Available



CHRISTMAS DAY SUZETTE

25 December 2023

Our famous Suzette transforms into an all day Christmas soir e with an overflowing selection for lunch and dinner.

Enjoy the festivities with family and friends whilst you sink your teeth into an array of traditional Christmas dishes along with a beverage package.

Plus, Santa will make an appearance with gifts for the little ones at lunchtime too.

LUNCH

Adult: \$310
Child: \$100 (8-12 yrs)
\$80 (4-7 yrs)

DINNER

Adult: \$310
Child: \$100 (8-12 yrs)
\$80 (4-7 yrs)

Includes 2.5 hours beverage package

Prices exclude Eventbrite booking fees. Pre-paid event. Maximum table size is 10 people. AccorPlus discounts not applicable on Christmas Day. 0-4 year olds complimentary.

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CHRISTMAS DAY SAMPLE MENU

LA BOULANGERIE

Selection of artisan bread loaves (GFOA)
Freshly baked rolls and baguettes
Paysan Breton Butter

LES FRUITS DE MER *FRESH SEAFOOD SERVED ON ICE*

Mooloolaba prawns (GF/DF)
Green Lip mussels with tosazu and chive vinaigrette (GF/DF)
Freshly shucked Australian oysters (GF/DF)
Fresh crabs (GF/DF)
Chilled Moreton Bay bug tails (GF/DF)
Provençal herb baked salmon (GF/DF)
Horseradish cocktail sauce (GF/DF)
Citrus and shallot vinaigrette (GF/DF)
Saffron aioli (GF/DF)
Fresh lemon wedges (GF/DF)

LA SELECTION FROIDE *COLD SELECTION*

Assorted norimaki and nigiri with pickled ginger, soy sauce and wasabi
Tasmanian smoked salmon (GF/DF)
Cured meats and cold cuts with condiments
Pork and pistachio terrine
Antipasto vegetables (GF/VE)
Traditional Caesar Salad with condiments
Artisan local and Imported cheeses with quince paste and crackers (GFOA)

SALADS

Heirloom tomatoes with watermelon, basil and citrus vinaigrette (GF/VE)
Middle Eastern couscous and prawn salad
Roasted pumpkin, Puy lentils, dates and herb dressing (GF/VE)
Crushed potato, radicchio, crispy prosciutto, artichokes and lemon aioli
Beetroot, orange and goat cheese with petit herbs

POTAGE

Creamy celeriac, hazelnut and truffle soup

ROTISSERIE

Turkey
Apricot and mustard glazed leg of ham (GF)
Grilled lamb chops with preserved lemon yoghurt (GF)
Yorkshire pudding
Roasted potatoes with rosemary (GF/VE)
Balsamic roasted root vegetables (GF/VE)

LA SELECTION CHAUDE *HOT SELECTION*

Baked Barramundi fillet with sweet soy sauce, coriander and crispy shallots
Thai yellow chickpea and cauliflower curry (GF/VE)
Rigatoni with tomato sugo, Kalamata olives, artichokes and capers (VE)
Wok-tossed vegetables with sweet chilli soy reduction (VE)
Braised beef cheeks a la bourguignon (GF/DF)
Fragrant steamed rice (GF)
Oven-fresh tarte flambée
Porchetta with pickled figs
Pommes purée (GF)

RACLETTE STATION

Gourmet Swiss cheese melted with oven-fresh baguette and pickles

CHRISTMAS DESSERTS

Oven-fresh madeleines
Sticky date pudding with butterscotch sauce
Chocolate fountain with luxurious sweets (GF)
Buche de Noel
Petit fruit mince pies
Festive ice creams (GFOA)
Christmas sable biscuits
Petit pavlovas with macerated berries (GF)
Spiced mousse au chocolat
Seasonal fruit platter (GF/VE)
Chocolate profiteroles
Peach and whiskey caramel spiced trifle
Fruits rouges prosecco jellies (GF/VE)

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