

S O F I T E L
BRISBANE CENTRAL

WHERE festive
memories
are *made*



Christmas Eve Buffet Dinner

Thursday, 24 December at Bistro Suzette

Buffet Menu

Grazing Board

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

Tapas

Duck rillettes, cornichon and bread croquant
Tuna tataki, caramelised onion soubise, wasabi
Assorted nigiri

Salads

King prawn, wakame, crushed cucumbers, sesame
Baby beets, rocket and walnuts
Fresh coleslaw, fresh herbs and raisins

Seafood

Moreton Bay Bug
Mooloolaba tiger prawns
Native Australian oysters
Blue swimmer crab
Beetroot gravlax salmon
Hokkaido scallops thermidor
Sauces and condiments

Details

Timings: 5:30PM & 6:00PM

Pricing: Adults \$248pp | \$89pp (8 - 11) | \$50pp (4 - 7) | Free (under 3 years old)

Includes a glass of sparkling wine on arrival

Elevate your experience with guaranteed window seating for \$25pp.

Only limited window seats are available.

ALL Accor+ Explorer members receive 30% off.

Hot Selection

Beef short ribs, red wine jus
Peking duck & plum sauce
Mirror Dory fillet, 'beurre blanc'
Truffled potato gratin
Brussels sprouts, green peas, asparagus and mint casserole
Oven baked Woombye camembert cheese and caramelised onions

Carveries

Honey-glazed ham, Milawa mustard
Turkey breast with chestnuts and sage, cranberry sauce

Sweets

Ice cream station
Chocolate fountain station

Pastries

Fruit mince tarts
Mini Paris-Brest with praline cream
Mini baked pecan tart
Candied orange rice pudding
Fraisier 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



Christmas Day Buffet Lunch & Dinner

Friday, 25 December at Bistro Suzette

Indulge in a lavish festive buffet at Bistro Suzette. From the freshest seafood to succulent roasts, and an irresistible selection of decadent desserts. Thoughtfully curated to delight every palate, it's a celebration of exceptional flavours and cherished moments.

Your festive experience also includes a two-hour beverage package, a glass of Champagne on arrival, and a special visit from Santa.

Lunch Details

Timings: 11:30AM

Pricing: Adults \$358pp | \$115pp (8 - 11) | \$85pp (4 - 7) | Free (under 3 years old)

Includes two-hour beverage package and a glass of Champagne on arrival.

Dinner Details

Timings: 5:30PM & 6:00PM

Pricing: \$345pp | \$115pp (8 - 11) | \$85pp (4 - 7) | Free (under 3 years old)

Includes two-hour beverage package and a glass of Champagne on arrival.

Elevate your experience with guaranteed window seating for \$25pp.

Only limited window seats are available.



Christmas Day Buffet Lunch

Friday, 25 December at Sofitel Grand Ballroom

Celebrate Christmas with an indulgent festive buffet lunch of fresh seafood, vibrant salads, succulent roasts, festive favourites, and decadent desserts, crafted to delight every guest. Enjoy your lunch in our elegant foyer, with the buffet beautifully set within the Grand Ballroom.

Your celebration includes a two-hour beverage package, a glass of Champagne on arrival, and a special visit from Santa for a touch of festive magic.

Details

Timings: 11:00AM & 11:30AM

Pricing: Adults \$348pp | \$115pp (8 - 11) | \$85pp (4 - 7) | Free (under 3 years old)

Includes two-hour beverage package and a glass of Champagne on arrival.



Christmas Day Buffet Menu

La Boulangerie *the bakery*

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

La Plateau de Chacuterie *the grazing board*

Chef's favourite cheeses from France and Australia
Artisanal charcuterie selection
Chicken, leek and truffle terrine
Duck and cherry pâté
Antipasto, crudités and pickles
Assortment of dips and condiments

L'apéro *the tapas*

Duck rillettes, cornichon and bread croquant
Tuna tataki, caramelised onion soubise, wasabi
Assorted sushi
Cucumber gazpacho, mint and fetta shooter

Les Salades *the salads*

King prawn, wakame, crushed cucumbers, sesame
Shaved fennel, orange segments and aged balsamic
Baby beets, rocket and walnuts
Fresh coleslaw, fresh herbs and raisins

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
Harvey Bay scallops thermidor
Sauces and condiments

La Buffet Chaud *the hot selection*

Beef short ribs, red wine jus
Peking duck and plum sauce
Mirror Dory fillet, 'beurre blanc'
Truffled potato gratin
Brussels sprouts, green peas, asparagus and mint casserole

Les Boucheries *the carveries*

Black Angus prime rib & béarnaise sauce
Honey-glazed ham, Milawa mustard
Turkey breast with chestnuts and sage, cranberry sauce

Kids Mac & Cheese Bar

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

Ice Cream Station

Raspberry sorbet
Chocolate
Vanilla
Rum raisin

Chocolate Fountain Station

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

Les Pâtisseries *the pastries*

Christmas mini cupcake
Fruit mince tarts
Mini Paris-Brest with praline cream
Dubai chocolate with pistachio filling Yule Log
Chestnut Yule Log
Petit Opéra slice
Mini baked pecan tart
Candied orange rice pudding
Christmas fraiser 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



New Year's Eve Buffet Dinner

Thursday, 31 December at Bistro Suzette

Buffet Menu

Grazing Board

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

Tapas

Duck rillettes, cornichon and bread croquant
Tuna tataki, caramelised onion soubise, wasabi
Assorted nigiri

Salads

King prawn, wakame, crushed cucumbers, sesame
Baby beets, rocket and walnuts
Fresh coleslaw, fresh herbs and raisins

Seafood

Moreton Bay Bug
Mooloolaba tiger prawns
Native Australian oysters
Blue swimmer crab
Beetroot gravlax salmon
Hokkaido scallops thermidor
Sauces and condiments

Details

Timings: 5:30PM & 6:00PM

Pricing: Adults \$215pp | \$89 (8 - 11) | \$50pp (4 - 7) | Free (under 3 years old)

Additional beverage package for \$60pp.

Elevate your experience with guaranteed window seating for \$25pp.

Only limited window seats are available.

ALL Accor+ Explorer members receive 30% off.

SOFITEL BRISBANE CENTRAL

Hot Selection

Beef short ribs, red wine jus
Peking duck & plum sauce
Mirror Dory fillet, 'beurre blanc'
Truffled potato gratin
Brussels sprouts, green pea, asparagus and mint casserole
Oven baked Woombye camembert cheese and caramelised onions

Carveries

Crispy skin Apple Tree pork belly, cinnamon granny smith chutney
Black Angus prime rib and béarnaise sauce

Sweets

Ice cream station
Chocolate fountain station

Pastries

Fruit mince tarts
Mini Paris-Brest with praline cream
Petit Opéra slice
Mini baked pecan tart
Candied orange rice pudding
Fraisier 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

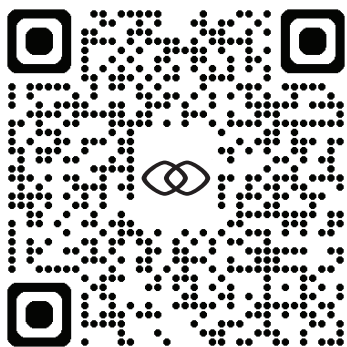


Reservations

Reservations are available to book online

Restaurant reservations are available to book
Monday - Sunday between 10:00AM - 4:00PM
on 3835 3535 or h5992@sofitel.com

Bookings are prepaid with a 14 day cancellation refund policy.
Menu is subject to seasonal availability and may change without notice.



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