



SOFITEL
BRISBANE CENTRAL



Suzette Celebrate Life's Moments

with French Zest

In the heart of Brisbane, Bistro Suzette is the perfect setting for life's most memorable celebrations — from milestone birthdays and anniversaries to intimate gatherings with family and friends. Executive Chef Alex Goyard presents a menu that transports guests to France, where timeless dishes such 'oeufs mimosa au caviar' showcase authentic technique and the finest Australian seasonal ingredients. With its blend of classic French sophistication and contemporary design, Bistro Suzette offers an atmosphere that is both intimate and festive, providing the ideal backdrop to create lasting memories.

Minimum 4 guests
Maximum 60 guests





Privé An Intimate Escape

Step into Privé, where exclusivity meets elegance in the heart of Brisbane. Our private dining space is your canvas for unforgettable events, from intimate dinners, grand celebrations or corporate moments made exceptional. With refined French-inspired cuisine, luxurious ambience, and impeccable service, every detail is curated to delight.

Capacity

Up to 30 guests on one long table
Up to 50 guests using side booths
Minimum of 8 guests

Minimum spend required

\$2,500 | Sundays to Thursdays
\$3,500 | Fridays and Saturdays



Sharing Menu

Three-course \$119 per person

Two-course \$109 per person

La baguette tradition

A.O.P Lescure butter demi sel

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Oeufs mimosa au caviar

Organic Jen's hens farm eggs QLD, shaved yolk,
French Sturia Oscietra caviar

Rillettes de truite

Creamy wild caught Petuna trout, preserved veggies, a bit of dill

Tarte de boeuf

Hand cut Pure Angus eye fillet, QLD quail egg, pickles, watercress

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Coq au vin

QLD free range chicken, beechwood smoked lardon,
Shiraz and wild mushrooms

Chateaubriand

MB4+ Angus grass fed eye fillet, tawny onions, café de Paris butter
and green peppercorn sauce

Garlic green beans

Skin-on fries

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Crêpes Suzette

Grand Marnier, orange, almonds, vanilla Chantilly

Available for groups from 4 guests.

Alternate Serve

Three-course \$99 per person

Two-course \$89 per person

La baguette tradition

A.O.P Lescure butter demi sel

Les Entrées *the entrées*

Rillettes de truite

Creamy wild caught Petuna trout, preserved veggies, a bit of dill

Tartare de boeuf

Hand cut Pure Angus eye fillet, QLD quail egg, pickles, watercress

Les Plats *the mains*

Coq au vin

QLD free range chicken, beechwood smoked lardon, Shiraz and wild mushrooms

Goldband snapper

Wild caught, confit fennel, almond crumble, black garlic beurre blanc

Le Accompagnement *the side*

Butter mash potato

Les Desserts *the desserts*

Crème Brûlée

QLD vanilla, chocolat macadamia biscuit

Available for groups from 4 guests.





Beverage Packages

Celebrate in style with packages designed to keep the glasses flowing and the mood sparkling. Where French sophistication meets the joy of Australian gatherings. Available for groups from 4 guests.

Soirée Package

1 HOUR	\$34 per person
2 HOURS	\$45 per person
3 HOURS	\$55 per person

SPARKLING & WINES

Dunes & Greene Brut NV, South Australia
Penfolds Koonunga Hill Autumn Riesling, Eden Valley SA
Redbank Victorian Chardonnay, King Valley VIC
Penfolds Koonunga Hill Shiraz, Multi-regional SA
Réverie Pinot Noir, Pays d'Oc France

BEERS & CIDER

Heineken 0%, Netherlands
XXXX Gold 3.5%, QLD
Heineken 5%, Netherlands
Little Creatures Pale Ale 5.2%, WA
James Squire Orchard Crush Apple Cider 4.8%, NSW

SOFT DRINKS AND JUICES

The Celebration Package

1 HOUR	\$44 per person
2 HOURS	\$62 per person
3 HOURS	\$78 per person

SPARKLING & WINES

Veuve Ambal Vin Mousseux Blanc de Blancs NV, Burgundy France
Rieslingfreak No.3 Riesling, Clare Valley SA
Shaw & Smith Sauvignon Blanc, Adelaide Hills SA
Château La Gordonne BIO Rosé, Provence France
Head Red GSM, Barossa Valley SA
Louis Jadot Château Des Jacques Beaujolais-Villages, Beaujolais France

BEERS & CIDER

Heineken 0%, Netherlands
XXXX Gold 3.5%, QLD
Heineken 5%, Netherlands
Byron Bay Premium Lager 4.2%, NSW
Stone & Wood Pacific Ale 4.4%, NSW
James Squire Orchard Crush Apple Cider 4.8%, NSW

SOFT DRINKS AND JUICES

La Grande Soirée Package

1 HOUR	\$75 per person
2 HOURS	\$95 per person
3 HOURS	\$110 per person

SPARKLING & WINES

Pommery Brut Apanage NV, Reims France
Domaines Schlumberger Les Princes Abbés Riesling, Alsace France
Shaw & Smith Sauvignon Blanc, Adelaide Hills SA
Giant Steps 'Yarra Valley' Chardonnay, Yarra Valley VIC
Cullen Dancing in the Moonlight Rosé, Margaret River WA
Giant Steps 'Yarra Valley' Pinot Noir, Yarra Valley VIC
Langmeil Valley Floor Shiraz, Barossa Valley SA
Frogmore Creek Iced Riesling, Coal River Tasmania

BEERS & CIDER

Heineken 0%, Netherlands
XXXX Gold 3.5%, QLD
Heineken 5%, Netherlands
Byron Bay Premium Lager 4.2%, NSW
Stone & Wood Pacific Ale 4.4%, NSW
James Squire Orchard Crush Apple Cider 4.8%, NSW

PREMIUM SELECTION OF SPIRITS

Citadelle Gin, France
Grey Goose Vodka, France
Maker's Mark Bourbon, USA
The Macallan Double Cask 12yr Single Malt, Scotland
Hennessy VSOP Cognac, France
Patrón XO Café Tequila, Mexico

SOFT DRINKS AND JUICES



Cocktails on Arrival

Add cocktail on arrival \$25 per person

Rosé Reverie

Grey Goose Vodka, Rose Liqueur, Pineapple Juice, Cranberry Juice, Lemon

Served in a Coupe beneath a Mixed Berry Smoked Bubble

Passion Épicée

Patrón Reposado Tequila, Los Siete Misterios Mezcal, Agave, Passionfruit Purée,
Tasmanian Pepperberry Salt

Served in a Rocks Glass with Mango Pearls

Figaro

Fig Infused Michter's Bourbon, Fig Liqueur, Disaronno Amaretto, Lime Juice

Served in a Rocks Glass with Raspberry Meringue

Mister Negroni

Citadelle Gin, Lustau Vermut Rojo, Campari

Served in a mini glass bottle with smoke & dehydrated orange slice



Add-ons

Canapés on Arrival

Indulge in the Chef's curated selection of two canapés on arrival
\$20 per person*

Crêpes Suzette Live Station

Watch the magic unfold as delicate crepes are flambéed tableside
\$20 per person*

Champagne on Arrival

Raise your glass and celebrate in style with Pommery Brut Apanage NV, Reims France
\$25 per person

* Minimum of 15 guests.



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