

SOFITEL

FIJI RESORT & SPA

MEETINGS AT SOFITEL

[MAP](#)

[RESORT](#)

[CONFERENCE](#)

[SAMPLE MENUS](#)

[CONTACT](#)



We would be delighted to discuss your event in more detail.
Please email h5706-sb12@sofitelfiji.com.fj or call +679 675 7725.

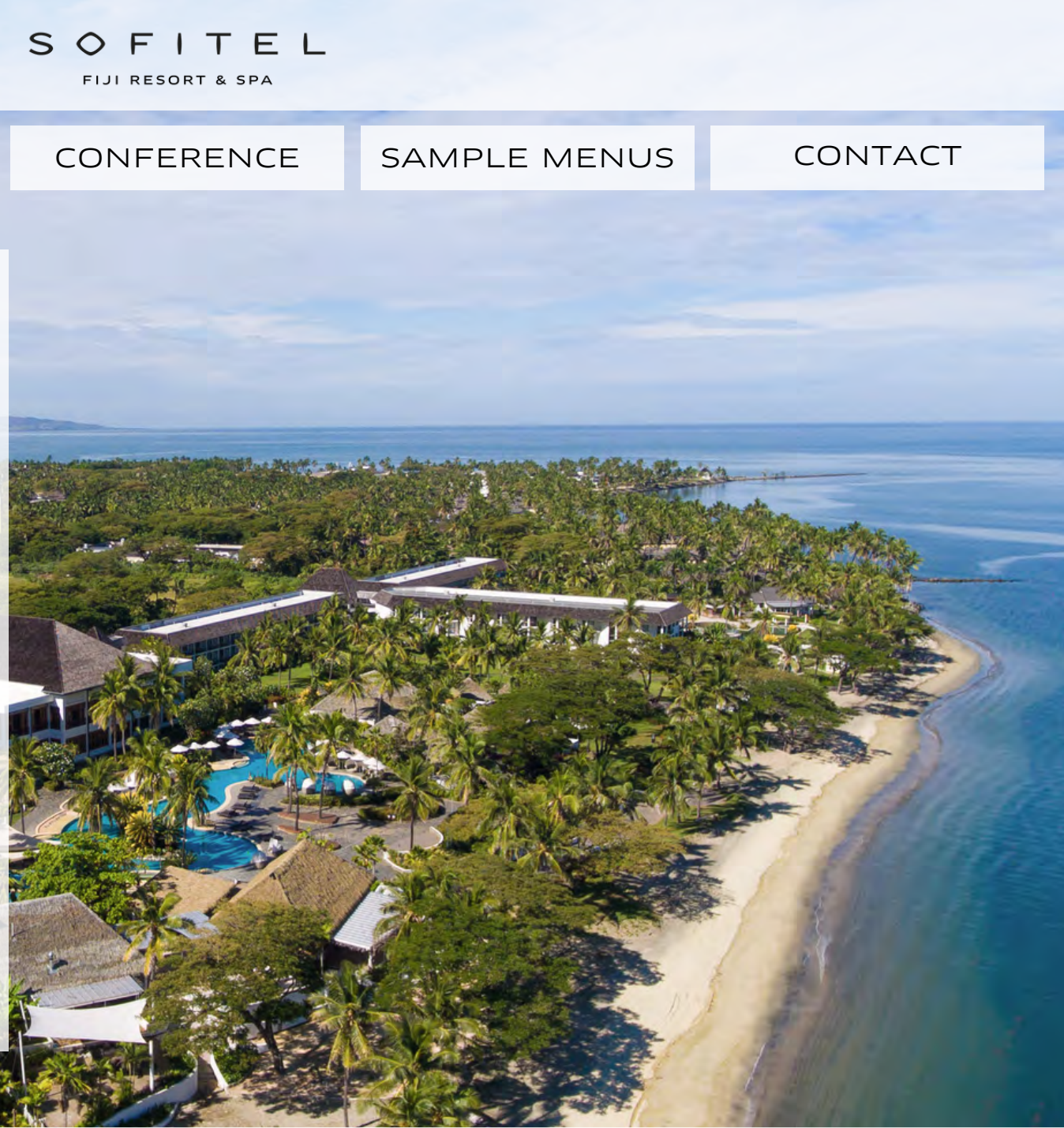
[MAP](#)[RESORT](#)[CONFERENCE](#)[SAMPLE MENUS](#)[CONTACT](#)

BIENVENUE

Surrounded by azure waters of Nadi Bay on one side and gently cocooned by lush tropical gardens from the other, Sofitel Fiji Resort & Spa retains its crown as one of Fiji's leading event specialists.

The Resort is conveniently located on Denarau Island, a 20 minute drive from Nadi International Airport, 10 minute drive from Nadi Town and 2 minute drive from Port Denarau - gateway to the outer islands. Add a touch of refinement and French flair to your conference at Sofitel Fiji Resort & Spa as it unfolds effortlessly into a memorable event, complimented by personalised, elegant service.

Choose from the extensive indoor and outdoor event venues and leisure facilities, including the exclusive adults only Waitui Beach Club.



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MAP

RESORT

CONFERENCE

SAMPLE MENUS

CONTACT

ABOUT SOFITEL

- Four Restaurants / Four Bars
- Sofitel Spa with nine treatment rooms, Jacuzzi, Hair Salon, Holistic Wellness Studio & Nail Salon
- Adults only Waitui Beach Club
- Niu Beach Club for kids
- Teen Zone (Arcade Game activity zone designed for our guests aged 8-16)
- Republik Nightclub (only nightclub in Denarau)
- Executive Journal Lounge
- Free non-motorized water sports
- Complimentary use of Fitness Centre including daily group fitness classes
- All rooms fully refurbished (298 rooms)
- 55 inch TVs / Free movies on demand



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RESTAURANTS & BARS



Bazaar Kitchen & Bar



Solis Restaurant



Suka Bar



La Parisienne Cafe



Waitui Bar & Grill



Republik Nightclub



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RESORT FACILITIES



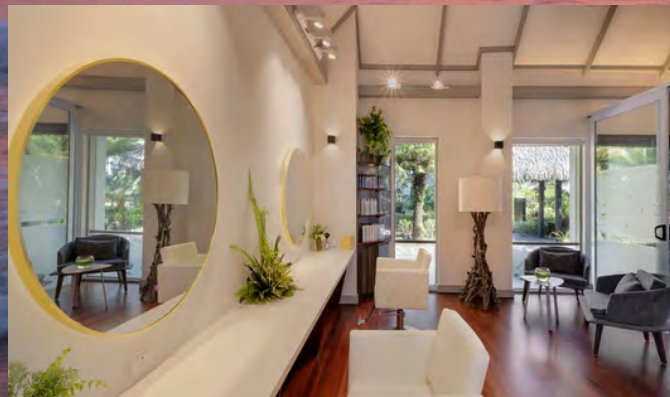
Sofitel Spa



Sofitel Fitness Center



Niu Beach Club for Kids



Sofitel Hair & Nail Salon



Executive Journal Lounge



Fiji Airways Check-In Desk



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MAP

RESORT

CONFERENCE

SAMPLE MENUS

CONTACT

RESORT ROOMS

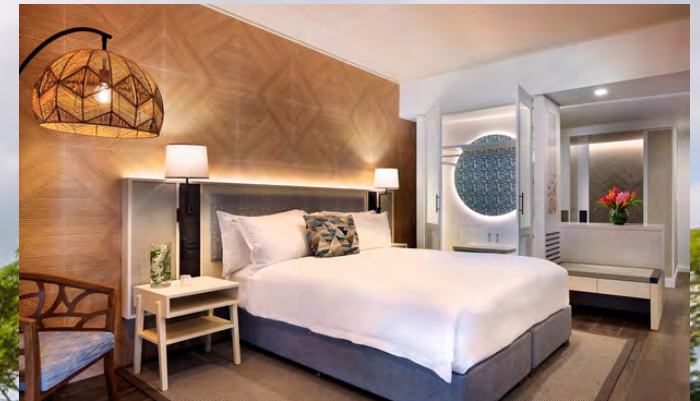
Please contact us for a quote.

All rooms inclusive of:

- Daily breakfast at Bazaar Kitchen
- Tea & Coffee facilities
- Daily resort activities
- Complimentary non-motorised water sports
- WiFi
- TV with unlimited movies

Group rate is available for 3 days pre and post main group stay dates.

Different room categories available. Contact us for more information.



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MAP

RESORT

CONFERENCE

SAMPLE MENUS

CONTACT

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Sofitel Fiji Resort & Spa has some of the island's largest, most flexible conference and event spaces, along with some of the most advanced A/V equipment available in Fiji. Our Grand Ballroom will accommodate up to 550 delegates. The ballroom is divisible into 5 separate rooms if required for breakout sessions.

The ballroom has natural light and opens onto the ocean veranda where morning and afternoon tea is served while enjoying the view of the pool and the beachfront. For your conference day we will offer free of charge wireless internet for all your delegates in the conference room.

For A/V requirements please contact Encore Technologies for a quote.

Email: Damien.Kumar@encore-anzpac.com

Phone: +679 990 4690



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OUR VENUES

Inspired by a tropical paradise setting, discover Magnifique events at Sofitel Fiji Resort & Spa. Set to create magical and sublime experiences, our flexible event spaces range from executive style boardrooms, grand ballrooms and private tropical gardens. We would be delighted to give you a personal tour of our beautiful event spaces. To enquire, please e-mail our expert Conferencing & Events team who will be happy to assist you with your event.



Executive Boardroom



Walu Room



Meke Lawn



Waitui Beach Club



Grand Ballroom



Beachfront



Solis Courtyard



Bazaar Bure



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VENUE HIRE

Sofitel Fiji Resort & Spa offers flexible meeting and event spaces that can host functions of up to 550 delegates. Venue Hire fees include – set up and break down of the private area, staffing,

Choose from:

Grand Ballroom 1, 2, 3, 4 or 5

Walu 1 or 2

Executive Boardroom

Walu Terrace

Bazaar Bure

Meke Lawn

Northside Lawn








Sofitel Beachfront

Poolside Terrace

Solis Courtyard

VENUE	VENUE TYPE	PRIVATE HIRE	MAX NO. GUESTS
Walu Room & Terrace	Indoor / Outdoor	Please enquire.	50 guests
Meke Lawn	Outdoor	Please enquire.	350 guests (outdoor lighting required)
Bazaar Bure	Outdoor	Please enquire.	50 guests banquet / 75 guests cocktail
Sofitel Beachfront	Outdoor	Please enquire.	350 guests (outdoor lighting required)
Poolside Terrace	Outdoor	Please enquire.	350 guests (outdoor lighting required)
Grand Ballroom	Indoor	Please enquire.	550 guests
Solis Courtyard	Outdoor	Please enquire.	350 guests
Waitui Beach Club	Outdoor (7-10pm)	Please enquire.	350 guests (outdoor lighting required)
Northside Lawn	Outdoor	Please enquire.	350 guests (outdoor lighting required)

LAYOUT & CAPACITIES

Meeting Rooms	THEATRE STYLE	CABARET STYLE	CLASSROOM STYLE	USHAPE	DOUBLE U-SHAPE	BOARDROOM STYLE	BANQUET	DIMENSIONS	
								SPACE	HEIGHT
								M ²	M
Grand Ballroom	758	480	492	-	-	-	550	800	6
Ballroom 1	140	80	75	42	72	36	90	250	6
Ballroom 2	264	144	162	69	128	50	160	300	6
Ballroom 3	140	80	75	42	72	36	90	250	6
Ballroom 4	70	48	36	34	-	30	50	83	6
Ballroom 5	70	48	36	34	-	30	50	83	6
Ballroom 1 & 5	234	120	138	62	114	50	140	333	6
Ballroom 1,2 & 5	498	264	327	-	-	50	320	633	6
Ballroom 3 & 4	234	120	138	62	114	50	140	333	6
Ballroom 2, 3 & 4	498	264	327	-	-	50	320	633	6
Walu room	60	50	60	38	65	30	50	93	3
Walu 1	35	24	30	26	-	22	20	46	3
Walu 2	35	24	30	26	-	22	20	46	3
Executive Boardroom	-	-	-	-	-	18	-	55	3



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DAY DELEGATE PACKAGE

Minimum 15 guests

Welcome Tea

Freshly brewed coffee & selection of teas

Morning & Afternoon Tea

Freshly brewed coffee & selection of teas
Your choice of 4 items from the Refreshment Breaks menu

[VIEW MENU](#)

Lunch

Choose from four Working Lunch Menus, served with soft drinks and juice.

[VIEW MENU](#)

Price on enquiry

HALF DAY DELEGATE PACKAGE

Minimum 15 guests

Welcome Tea

Freshly brewed coffee & selection of teas

Morning OR Afternoon Tea

Freshly brewed coffee & selection of teas
Your choice of 4 items from the Refreshment Breaks menu

[VIEW MENU](#)

Lunch

Choose from four Working Lunch Menus, served with soft drinks and juice.

[VIEW MENU](#)

Price on enquiry



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1 WORKING LUNCH MENU

Sandwiches

Ham, edam cheese & pickle in a baguette
Grilled vegetarian wrap w hummus, grilled capsicum & greens
Roasted chicken w fresh avocado & brie in multigrain

Hot Dishes

Roasted chicken breast w herbs, polenta, caramelized onion & jus
Dauphinoise potato gratin
Fish w lolo sauce

Salads

Greek salad w cucumber & feta
Nicoise salad w grilled tuna & french dressing
Watermelon, local tomato, grilled pineapple & fresh basil

Desserts

Assorted gourmet lamingtons
Tropical fruit platter
Mini chocolate tart ganache

2 WORKING LUNCH MENU

Sandwiches

Croque Monsieur "gratin"
Grilled vegetarian wrap w pumpkin, hummus & coriander in a cumin yoghurt sauce
Roast beef w onion jam, swiss cheese, greens, horse radish cream & sourdough

Hot Dishes

Beef Bourguignon
Sautéed potato in herbs
White fish in lemon caper sauce

Salads

Caesar salad w tomato & roasted chicken
Oriental couscous salad
Piemontaise potato salad w ham, cornichon, tomato & mustard mayo

Desserts

Blueberry cheese cake
Tropical fruit platter
Chocolate brownie w chocolate fudge sauce

3 WORKING LUNCH MENU

Sandwiches

BLTT w bacon, lettuce, tomato, ham & spicy mayo
Grilled vegetable wrap w goat cheese, coriander & balsamic reduction
Pesto chicken mini rolls

Hot Dishes

Whole roasted BBQ chicken
Garlic buttered vegetables
Grilled mahi mahi w herb risotto & lemon sauce

Salads

Caesar salad
Italian pasta salad
Long bean salad w grilled red onion

Desserts

Mini chocolate éclair
Seasonal fruit tart
Lemon meringue tart

4 WORKING LUNCH MENU

Sandwiches

Chicken kebab w tomato, onion & cumin sauce in pita bread
Grilled vegetable wrap w babaganoush & shredded parmesan
Smoked salmon bagel with crème fraiche, cucumber & fried capers

Hot Dishes

Fried fish in beurre blanc sauce
Root crop chips
Grilled chicken breast w grandma potato puree in a rich & spicy tomato sauce

Salads

Vietnamese coleslaw
Mediterranean pasta w olive, feta & fresh basil
Waldorf salad w apple, cucumber & raisin

Desserts

Coconut paw paw
Fruit skewers
Black forest cup cakes



AM & PM TEA

Choose 4 items from menus

Fruits & Smoothies

Assortment of mini fruit smoothies
Seasonal slices fruit platter
Fruit skewer

Sandwich Platter

Mini salmon bagel
Mini vegetarian wrap
Mini chicken hot dog & condiment
Mini "croque monsieur"

Cookies & Brownies

Double fudge cookie
White chocolate cookie
Grandma banana bread
Icing carrot cake

French Bakery "viennoiseries"

Viennoiserie basket includes croissant,
pain au chocolat, danish
Served with jam & butter

Popcorn & Peanuts

Salted popcorn
Cheese popcorn
Salted peanuts
Nut & dry fruit mix

Petits Fours

Mini opera
Mini millefeuille
Mini éclair
Mini seasonal fruit tart

HIGH TEA SELECTION

Choose 4 items from menus

Our Savouries

Dill & lemony smoked salmon
Organic vegetables stuffed choux - V
Chicken pate "tartine" & cornichon
Eggplant roulade hummus & capsicum - V
Brie & ham slider w sweet onion chutney
Dry ham cream cheese cornichon &
crostini
Grilled vegetable goat cheese tart &
balsamic - V
Mini seared tuna sandwich w black white
sesame seed miso mayo

Our Sweets

Assortment of scones w cream
& jam - GF
Classic opera
Mini fruit tart
Mini chocolate éclair
Mango cheesecake
Dark chocolate tart
Lemon tart meringue
Petit fruity pavlova - GF

Coffee & Tea

A choice of filter, latte, cappuccino, espresso, macchiato, mocha or
americano coffee
A choice of traditional breakfast, earl grey, green, peppermint, Darjeeling,
chamomile or decaffeinated tea
Smoothie shot of the day
Champagne Chanoine
Sparkling and still water

BREAKFAST BOX 1

Price on enquiry

Assortment of pastries (3)
Vegetarian wrap
Fruit salad
Cookie
Bottle of juice or water

BREAKFAST BOX 2

Price on enquiry

Mixed green salad or potato salad
Vegetarian wrap
BLT - bacon, lettuce, tomato,
roasted chicken & spicy mayo
Potato chips
Chocolate chip cookie



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CANAPÉ MENU

1/2 HOUR CANAPÉS

Selection of 3 hot & 3 cold - 6 items

1 HOUR CANAPÉS

Selection of 4 hot & 4 cold - 8 items

1 1/2 HOUR CANAPÉS

Selection of 5 hot & 5 cold - 10 items

2 HOUR CANAPÉS

Selection of 6 hot & 6 cold - 12 items

2 1/2 HOUR CANAPÉS

Selection of 7 hot & 7 cold - 14 items

3 HOUR CANAPÉS

Selection of 8 hot & 8 cold - 16 items

Price on enquiry

COLD CANAPÉS

Orange & soy cured salmon skewers

Kokoda w coconut cream & avocado

Smoked salmon & dill tea sandwich

Mini vegetarian pancake w nutmeg
béchamel - V

Curried carrot bruschetta w basil
chips - V

Prawn cocktail on dalo chips

Besan flour chip with pea puree

Green leaf mussel w miso custard

Rare beef & parmesan toast w
horseradish cream

Duck breast croquette with dijon sauce

Chicken liver crostini w cornichon
fleurette

Crusted poppy seed tuna w pineapple
sauce

HOT CANAPÉS

Crispy pork belly w Asian pepper mayo

Beef skewer w szechuan sauce

Fill fish cake lollipop w lemony hummus

Tempura prawns w miso emulsion

Masala fish skewers w yoghurt

Mushroom arancini w lemongrass
mayo - V

Mini "croque monsieur"

Ratatouille goat cheese tart w basil
mayo - V

Mini burgers w swiss cheese & onion
jam

Mini chicken brie melt w tomato &
lemon mayo

Octopus tempura w lemony aioli

Mini chickpea burger w cumin
yoghurt - V

DESSERT CANAPÉS

Strawberries & cream tart

Mini opera cake w coffee custard cream

Mini lemon meringue

New York baked cheese cake

Chocolate ganache tart w passionfruit
coulis

Whiskey fudge w caramel



SOFITEL BANQUET SET MENU SAMPLE

One choice from each of the following selections:

ENTRÉE

Chilled Octopus Nicoise Salad - Served with grilled prawns, green beans, fennel and red wine vinaigrette

Slow Cooked Pork Belly - Braised pork belly with a citrus and pistachio gremolata, baked apple, and orange caramel and red wine jus

Atlantic Tuna Tartar - Served with pickled salad, cumin yoghurt, and crispy wonton

New Zealand Poached Pear - Poached in red wine and porto served with bleue cheese, candied nuts, green beans and Romaine salad, lemon dressing - V

Saffron Battered Prawns - Served with mango salsa, rocket and pickled cucumber salad

Cauliflower Veloute - Served with mushroom duxelle, confit potato and truffle cream - V

MAINS

Seared Australian Beef Striploin - Served with truffle oil mashed potato, sautéed cherry tomato and asparagus in rosemary, smoked onions with a red wine jus

Farm Chicken Breast - Stuffed with buttered leek and feta with Dauphinoise potato gratin, sautéed spinach and garlic, red wine port jus

Braised Beef Short Rib - Served with creamy goat cheese raisin polenta, buttered broccoli and sautéed potato, onion jam and crackling dust

Roasted Atlantic Salmon - Served with honey spiced pumpkin puree, local beans ragout tossed corn and chorizo and caper lemon sauce

Forest Mushroom and Beetroot Risotto - Served with vegetables pastilla, crispy tofu tempura, pickled salad - V

DESSERTS

Banana Pudding - Baked banana pudding with coconut crumbles, caramel sauce, burnt banana and passionfruit cream

50 Shades of Cocoa - Valrhona dark chocolate marquise with honeycomb crumble and passion fruit ice cream

Apple Vanilla Panacotta - Served with apple compote, almond biscotti and apple cinnamon ice cream

New York Cheesecake - Red berry custard cream, chantilly

Lemon and Pineapple Meringue - Short bread with Italian meringue, lemon curd and raspberry and vanilla custard with coconut cream

ADDITIONAL

Sweet Treats with coffee

Chocolate Friands

Pineapple and Hazelnut Fudge



MAP

RESORT

CONFERENCE

SAMPLE MENUS

CONTACT

SOFITEL BOLLYWOOD

GJa d`Y Menu
Minimum 30 guests

COLD SELECTION

Chickpea & almond salad w spice vinaigrette
Indian carrot salad
Cucumber salad w cumin raita
Spiced cauliflower salad
Choka - Indian potato salad
Green bean and sultana
Beetroot yoghurt salad
Watermelon, mint salad & mustard dressing

HOT SELECTION

Basmati rice
Biryani
Madras chicken curry
Vegetable sambar
Kadai Dhal
Kashmiri lamb curry
Pork Vindaloo
South Indian fish curry
Fried spiced okra & potatoes

LIVE STATION

Masala roasted whole chicken in the tandoori oven

FOR THE TABLE

Bara fried split peas
Papadum & Garlic Naan bread for the table

CONDIMENTS

Tamarind chutney
Carrot riata
Mint and yoghurt
Pickled chilli
Pickled lime
Tomato & vegetable chutney

DESSERTS (Indian Sweet)

Kheer
Rasgula
Barfi
Peda
Semolina ladou
Jalebi
Gulab jamun
Khaaja
Tropical fruit salad

SOFITEL BBQ

GJa d`Y Menu
Minimum 30 guests

FOR THE TABLE

A selection of gourmet breads

COLD SELECTION

Piemontaise potato salad w seeded mustard, bacon, spring onion & egg
Mixed garden salad of local seasonal vegetables
Roasted pumpkin, green beans & feta
Italian pasta salad w pesto
mayonnaise, sundried tomatoes & roasted capsicum
Fatouche salad w rocket, tomato, cucumber, coriander, sumac dressing & croutons
Couscous salad w cucumber, chickpeas, mint & cumin olive oil dressing
Beetroot salad w sautéed carrot, walnuts, coriander & yoghurt
Rice & tuna salad w red onion, diced tomato, parsley & lemon mayo

FROM THE CARVERY BBQ

Whole racks of BBQ pork ribs
Spice rubbed whole BBQ chickens

FROM THE GRILL

Whole fish & lemon caper sauce
Middle Eastern chicken thighs
Australian Lamb cutlets
Gourmet sausages
Long beans, sautéed onion & almonds
Potato gratin
Steamed broccoli, feta & coriander
Corn on the cob w paprika & garlic butter

DESSERTS

Pavlova w tropical fruit salsa & berry cream
Chocolate ganache tart
Seasonal fruits skewers
Sticky Date pudding w butterscotch sauce



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SOFITEL SEAFOOD

Sample Menu
Minimum 30 guests

BAKERY

Bread station w assortment of gourmet hand crafted loaves & rolls

COLD SELECTION

Grilled prawns skewer w paprika olive oil
Kokoda, ceviche of fish, coconut cream, coriander lime & chili
Spain grilled octopus salad, chorizo, sundried tomato & charred pineapple
Trio of tuna, salmon & vegetarian sashimi, served w condiments
New Zealand green lip mussels w vierge sauce
Lemon & dill seafood terrine w garlic aioli
Nicoise salad w seared tuna, tomato, green bean, potato, olive & herb olive oil
Greek salad w cucumber, black olive, sundried tomato, feta & mint olive oil
Roasted vegetables salad w parmesan & balsamic vinaigrette
Tex Mex salad w red bean, capsicum, sautéed corn, red onion, chili dressing

HOT SELECTION

Seared Atlantic salmon, caper beurre blanc
South Indian mud crab curry
Mixed seafood gratin
Mussels "mariniere" w white wine sauce, shallot & herbs
Chicken ragout mushroom sauce
Saffron & cardamom rice pilaf
Roasted potatoes w garlic & herb butter
Sautéed beans & broccoli w feta & toasted almond

LIVE STATION

Whole baked salmon, lemon beurre blanc
Roasted American chicken wings

DESSERTS

Banana cake pudding w custard cream
Opera
Chocolate éclair
Island fruits with citrus jelly

TRADITIONAL FEAST

Sample Menu
Minimum 30 guests

COLD SELECTION

Citrus & garlic infused Ura (local fresh water prawn)
Smoked fish platter
Kokoda (island fish marinated in lime & coconut milk)
Miti (tomato, cucumber, red onion, coriander & coconut milk)
Wild spinach (ota) w coconut milk, tomato and red onion
Plantain & pineapple salad with chillies
Honey roasted kumala
Potato red onion & mustard leaf salad
Mixed cabbage salad
Mixed roquette, cos & mustard leaf Dressings and condiments
CARVED - FROM THE LOVO
Suckling pig seasoned & baked in coconut leaf
Chicken w garlic & herbs

BAKERY

Selection of gourmet breads

HOT SELECTION

Soup du jour
Fried reef fish with coconut, tomato & coriander
Palusami (mutton seasoned and baked in the lovo in taro leaves with tomato)
Lovo baked potato & Kumala
Buttered corn
Fried uto (bread fruit)

ISLAND DESSERTS

Coconut tart
Cassava cake
Uvi yam cake
Banana roulade
Roasted pineapple & banana in coconut
Babakau



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Sofitel Inspired Meetings™ are organised by experts who capture the essence of your project in order to make your event unique and personalised.

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DENARAU ISLAND, NADI, FIJI ISLANDS

TEL. +679 675 7725

WWW.SOFITEL-FIJI.COM

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Please contact our team for the full conference kit including pricing.



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