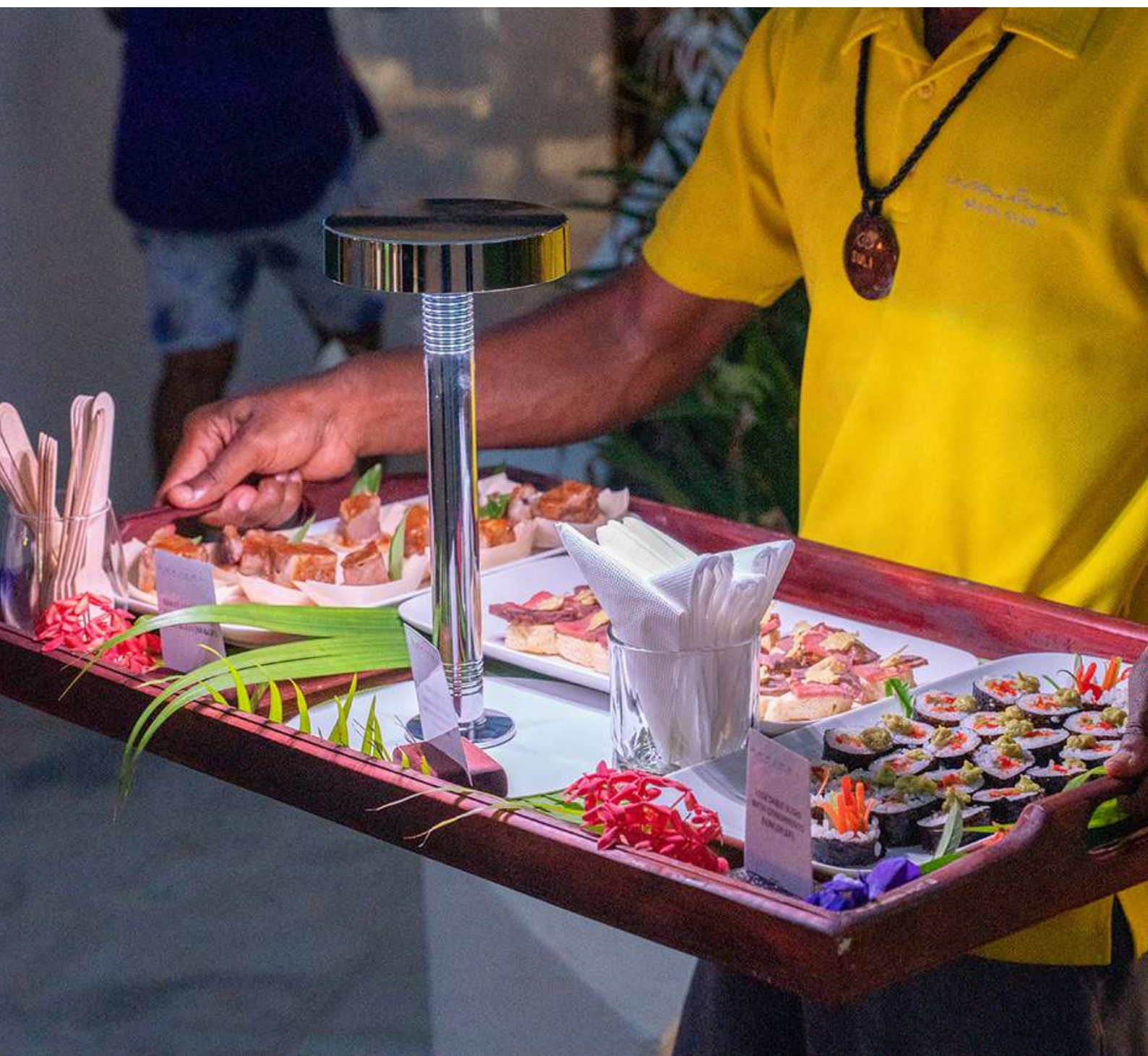




MENU INFORMATION

SOFITEL
FIJI RESORT & SPA



REFRESHMENTS BREAK MENU

Morning & Afternoon Tea

Choose 4 individual items from the following menu selection. Served with freshly brewed coffee & selection of teas.

Fruits & Smoothies

Assortment of mini fruit smoothies
Seasonal slices fruit platter
Fruit skewer

Sandwiches

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

WORKING LUNCH MENU

Choice of working lunch menu. Served with soft drinks and juice.

WORKING LUNCH ONE

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 lol 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

WORKING LUNCH TWO

Sandwiches

Croque Monsieur "gratiné" | Grilled vegetarian wrap w pumpkin, hummus & coriander in a cumin yoghurt sauce | Roast beef w onion jam, swiss cheese, greens, horseradish 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

WORKING LUNCH THREE

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

WORKING LUNCH FOUR

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



CANAPÉ MENU

ENTRÉE

- 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

COLD CANAPÉS

- Home-cured salmon skewer | olive | apricot
- Traditional Kokoda | fresh coconut milk | lime
- Smoked salmon | rye bread | cream cheese
- Turmeric idli | cumin | tamarind pineapple jam - V
- Shaved carrot curry | tomato toast | coriander - V
- Prawn cocktail | dalo chips | Marie Rose sauce
- Chickpea hummus | cucumber | shallot crisp - V
- Cold-marinated Mussel in Yuzu-soy sauce
- Classic beef tartare on toast | grated parmesan
- Japanese Bacon Korokke | mayonnaise
- Chicken Pate | crostini | cornichons
- Seared tuna | burned pineapple salsa

HOT CANAPÉS

- Togarashi crust pork belly | spices mayonnaise
- Beef skewer | Szechuan peppercorn | sweet soy
- White fish mousse lollipop | lemon hummus
- Prawn tempura | siracha mayo
- Masala fried fish skewers | lime yoghurt
- Mushroom arancini | mustard | mozzarella - V
- Mini Ham "Croque-Monsieur"
- Mini ratatouille & goat cheese wellington - V
- Petit Beef Burger | asian coleslaw
- Chicken wonton | sesame oil | sweet chilli
- Braised baby octopus | squid ink toast | tartar sauce
- Mini Falafel burger | Swiss cheese | onion jam - V

DESSERT CANAPÉS

- Lemon opera
- Raspberry cheesecake
- Baked chocolate tart & berry pearls
- Lemon meringue cookies
- Profiterole
- Kumquat pistachio financier



SOFITEL BANQUET SET MENU

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



SOFITEL BOLLYWOOD BUFFET

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
Indian carrot salad

CONDIMENTS

Tamarind chutney | Carrot raita | Mint and yoghurt | Pickled chili
Pickled lime | Tomato & Vegetable chutney

DESSERTS (Indian Sweet)

Kheer
Rasgula
Barfi
Peda
Semolina ladou
Jalebi
Gulab Jamun
Khaaja Tropical

SOFITEL BBQ BUFFET

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, 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

A 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



SOFITEL SEAFOOD BUFFET

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, 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, shallots & 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



SOFITEL TRADITIONAL FEAST BUFFET

COLD SELECTION

Citrus & garlic infused Ura (local fresh water prawn)
Smoked fish platter
Kokoda (island fish marinated in lime and 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 rocket, 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

FROM THE GRILL

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

BEVERAGE PACKAGES

BULA PACKAGE

Includes wine, beer and soft drinks.
Choice of local or imported spirits package.

1 Hour | 2 Hour | 3 Hour | 4 Hour | 5 Hour

DB Sparkling Brut
DB Sauvignon Blanc & Merlot (AUS) or Luis Felipe Sauvignon Blanc & Cab Sauvignon (CHI)
Fiji Gold & Fiji Bitter
Soft Drinks (Juice & Soda)

PREMIUM PACKAGE

Includes wine, beer and soft drinks.
Choice of local or imported spirits package.

1 Hour | 2 Hour | 3 Hour | 4 Hour | 5 Hour

Veuve Ambal Charles Roux Blanc de Blanc Brut
Babich Sauvignon Blanc and Syrah (NZ) or Lindenman's Sauvignon Blanc and Merlot (AUS)
Fiji Gold & Fiji Bitter
Soft Drinks (Juice & Soda)

DELUXE PACKAGE

Includes wine, beer and soft drinks.
Choice of local or imported spirits package.

1 Hour | 2 Hour | 3 Hour | 4 Hour | 5 Hour

DB Prosecco Brut
Oyster Bay Sauvignon Blanc and Merlot (NZ) or Yalumba Sauvignon Blanc and Shiraz (AUS)
Heineken & Corona
Soft Drinks (Juice & Soda)

LOCAL SPIRITS

Vula Viti | Blue Turtle Gin | Regal Whisky | Kalo Kalo Rum

IMPORTED SPIRITS

Absolut | Bombay | J.W Red Label | Bacardi Rum (BULA & PREMIUM PACKAGE)

IMPORTED SPIRITS

Grey Goose | Hendrick's | J.W Double Black | Kraken Rum (DELUXE PACKAGE)

Selected wines and prices may be subject to change, however, the quality of the wines will be retained.

HIGH TEA SELECTION

Choose 4 items from the following menu:

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



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