

# HEAVENLY WEDDINGS

FIJI



PLANNING GUIDE

SOFITEL  
HOTELS & RESORTS

FIJI RESORT & SPA

## ISLAND RUSTIC THEME UPGRADE FJ\$840

### CEREMONY

Our Island rustic set up entwines natural tones and textures with fresh vibrant flowers to create a unique ceremony set up brimming tropical elegance.



## NAUTICAL GRACE THEME UPGRADE FJ\$1,719

### RECEPTION

Handcrafted and heartfelt - Grace Creation exclusive reception theme setup. Based on a maximum of 50 guests, this look is soft, enduring and gracefully delicate. Add a touch of whimsy to your special day with sandy beachside tones, seaside chic hurricane jars and sand filled mason jars. Bring a sense of grandeur and romance with charming centrepieces, candles, burlap runners, burlap sashes and overhead fairy lights.



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## WEDDING FAVOURS

Wedding favours are a way of saying thank you to your guests; a small token of your appreciation for their sharing in your special day.

We invite you to celebrate your love with your friends and family by choosing Eco friendly, Fiji-made gifts for your guests.

Your Wedding Executive will be delighted to recommend wedding favours to suit your preferences.



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## BANQUET SERVICE GUIDELINES

### MENUS

Sofitel Queenstown Hotel & Spa remains true to its French origins by offering an elegant, personalised service. Our inspired menus are served with fresh seasonal vegetables, fresh breads, butter and aromatic coffee

### PRICES

Except where indicated differently, prices are **per person** and are in **Fiji Dollars** inclusive of 9%VAT & 10%HTT & Environmental Levy 6%. The prices and taxes can be modified without notice.

### FOOD AND BEVERAGES

Sofitel Fiji Resort & Spa does not authorize its clients to bring food or beverages inside the hotel. A minimum revenue in food and drinks before service and taxes will be requested to book our rooms for guests wishing to dine at V Restaurant.

If you wish to offer your guests the possibility for a choice of main course, this is limited to two (2) options. Extra fees will apply. In the case where you bring a wedding cake, a fee of \$2 will be charged per person for cakeage.

Please note that all menu items are subject to change, due to ingredients seasonality and availability.

### AUDIO-VISUAL

Your Wedding Executive will coordinate your audio-visual needs with the collaboration of the hotel's supplier.

### GUARANTEE

The number of people guaranteed for the event is asked three (3) business days prior to the date of the event. If we do not have your number of guests guaranteed within that time lapse, we will charge the last or the most recent communicated guaranteed number, even if it is superior to the real number. For all orders of food and beverages, the number ordered must reflect the number guaranteed of guests. This guarantee must reflect the number of people physically present during the event.

### DECORATION, MUSIC AND PHOTOS

Your Wedding Executive will be delighted to suggest suppliers.

# SET MENU

## SOFITEL BANQUET SET MENU | FJ\$130PP

One choice from each of the following selections:

### ENTRÉE

Vuata Waitui - Fruits of the ocean including smoked octopus, fish and pea terrine, sea grapes, pickled mussels, salmon mousse and parmesan crumble

Crusted cauliflower - Cumin and parmesan crusted cauliflower florets with hummus, dried tomato, crispy chickpeas and preserved lemon aioli

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

Sesame crusted tuna - With snake bean salsa, olive tapenade, egg yolk puree, baked potato crisp and lyonnaise pickled onion

Saffron battered prawns - Served with banana crème and mango salsa with a moca spinach and fetta salad

Tempura mushroom - Exotic mushrooms in tempura batter served with a creamy mushroom velouté, garlic spinach and a porcini foam

### MAINS

Beef Sirloin - Char grilled beef sirloin with Mediterranean mash, balsamic roasted onions, blistered tomato, broccoli crumbs and a port wine jus

Pork loin - Vanilla infused pork loin on corn puree with potato dauphine, asparagus, onion marmalade and crackling dust

Salmon fillet - With garlic courgette, celeriac remoulade, lobster bisque and mussel rockefeller

Chicken breast - Seared chicken breast stuffed with buttered leek and feta with potato rosti, sauté garlic moca and bacon, smoked tomato relish and red wine port jus

Walu - Fillet of walu seared and served with creamed citrus potato, pumpkin peanut and honey puree and a broccoli citrus and chilli salad

Tofu & eggplant - Spice crusted tofu with stuffed eggplant, broccoli puree and herb tomato petal

### DESSERTS

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

Whiskey and chocolate fudge - Warmed Rich dark Adi chocolate and whiskey fudge served with berry ice cream, orange caramel and citrus coconut shaving

Lemon and pineapple meringue - Short bread with Italian meringue, lemon curd and raspberry and vanilla custard

Bavarois with Drunken Fruits - Banana bavarois with a citrus champagne jelly, ompressed fruits in coconut rum and candy orange

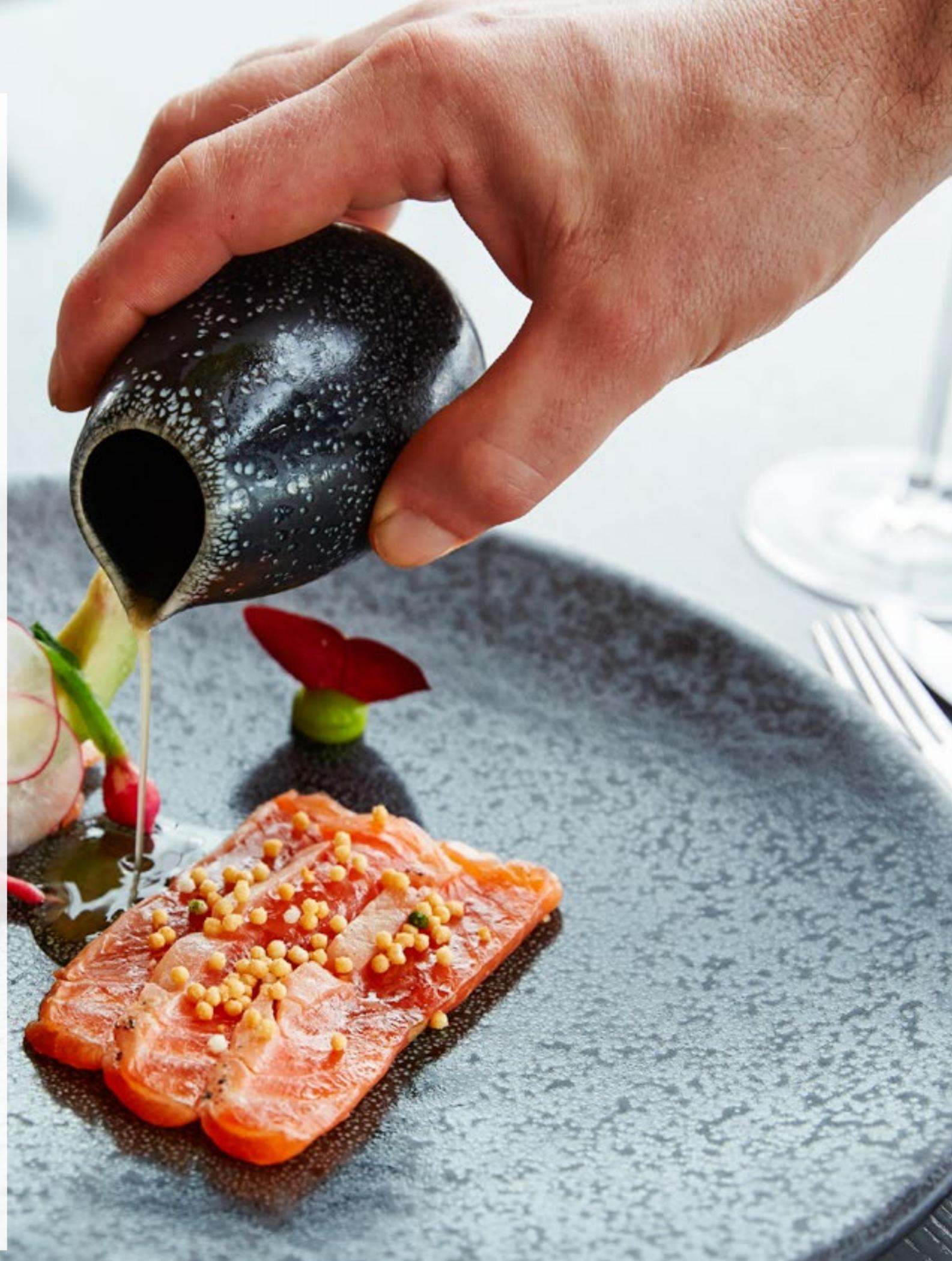
Trio of cheese cake - Mango, strawberry and white chocolate cheese cakes with chocolate soil and mint cream

### ADDITIONAL \$10.50PP

Sweet treats with coffee

Chocolate friands

Pineapple and hazelnut fudge



## BUFFET MENU SOFITEL BOLLYWOOD

FJ\$120  
PER PERSON

Minimum 30 guests



### FOR THE TABLE

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

### LIVE STATION

Masala roasted whole chicken in the tandoori oven

### COLD SELECTION

Chickpea and almond salad with spice vinaigrette  
Indian carrot salad  
Cucumber salad with cumin raita  
Spiced cauliflower salad  
Choka (Indian spiced potato salad)  
Green bean and sultana  
Beetroot and yoghurt salad  
Watermelon, mint salad and mustard dressing

### CONDIMENTS

Tamarind chutney  
Carrot raita  
Mint and yoghurt  
Pickled chilli  
Pickled lime  
Tomato and vegetable chutney

### HOT SELECTION

Basmati rice

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

### DESSERTS (INDIAN SWEETS)

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

## BUFFET MENU SOFITEL BBQ

FJ\$120  
PER PERSON

Minimum 30 guests



### FOR THE TABLE

A selection of gourmet breads

### COLD SELECTION

Potato salad with seeded mustard, bacon, spring onion and egg  
Mixed garden salad of local seasonal vegetables  
Caesar salad station  
Pasta salad of pesto mayonnaise with semi dried tomatoes and pickled onion  
Fatouche salad, rocket, tomato, cucumber, coriander & sumac dressing and croutons  
Coleslaw, mixture of green cabbage and pickled red cabbage with carrot, Spanish onion and a honey Dijon mayonnaise  
Beetroot salad, with cucumber, walnuts, coriander and yoghurt  
Curried rice salad

### MAKE YOUR OWN BURGER

Crusty hamburger buns  
Salad ingredients: Shredded lettuce, sliced tomato, cucumber, onion, grated carrot, sliced beetroot, sliced cheese, sliced gherkins, avocado, pineapple  
Beef patties or Chickpea  
Battered Onion rings

Fried eggs

Condiments: Tomato sauce, BBQ sauce, Dijon mustard, jalapeno mayonnaise and tomato relish

### FROM THE GRILL

Whole fish baked with herb butter  
Chicken and vegetable skewers  
Smokey BBQ marinated chicken drumettes  
Gourmet sausages  
Sautéed onions and mushrooms  
Potato gratin  
Steamed broccoli with feta and almond flakes  
Corn on the cob with paprika and garlic butter

### DESSERTS

Pavlova with tropical fruit salsa and berry cream  
Trifle  
Water melon pizza  
Duo of ice cream



**BUFFET MENU  
SOFITEL SEAFOOD**

**FJ\$130  
PER PERSON**  
Minimum 30 guests

**BUFFET MENU  
TRADITIONAL  
FEAST**

**FJ\$120  
PER PERSON**  
Minimum 30 guests

**BAKERY**

Bread station with an assortment of gourmet hand crafted loaves and rolls

**COLD SELECTION**

Citrus and garlic infused Ura (local prawns)  
Kokoda (local fish ceviche with coconut cream and salad vegetables)  
Marinated octopus salad with lemon and chilli oil  
Sashimi of tuna and salmon with pickled ginger soy dipping sauce and wasabi  
Pickled green lip mussels  
Lemon and dill seafood terrine  
Mixed garden vegetable salad  
Green beans and carrot salad with honey, seeded mustard and vinegar dressing  
Roasted pumpkin, caramelised onion petals, local spinach and feta salad  
Seared courgette, rocket and parmesan salad with balsamic vinaigrette  
Potato salad with caper and gherkin dressing

**HOT SELECTION**

Tea smoked ocean trout pie  
South Indian mud crab curry  
Mixed seafood gratin  
Mussels with a smoked tomato and bacon sauce  
Chicken and mushroom blanquette  
Saffron and cardamom rice pilaf  
Baby potatoes with mint butter  
Steamed snake beans with salsa verde

**LIVE STATION**

Whole baked fish with herb butter

**DESSERTS**

Brioche and butter pastry bread and butter pudding  
Oreo cheese cake  
Mini Eton mess  
Island fruits with citrus jelly

**BAKERY**

Selection of gourmet breads

**COLD SELECTION**

Citrus and 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 and coconut milk)  
Wild spinach (ota) with coconut milk, tomato and red onion  
Plantain and pineapple salad with chillies  
Honey roasted kumala  
Potato, red onion and mustard leaf salad  
Mixed cabbage salad  
Mixed roquette, cos and mustard leaf  
Dressings and condiments

**HOT SELECTION**

Soup du jour  
Fried reef fish with coconut, tomato

and coriander  
Palusami (mutton seasoned and baked in the lovo in taro leaves with tomato)  
Lovo baked potato and kumala  
Buttered corn  
Fried uto (bread fruit)

**CARVED - FROM THE LOVO**

Suckling pig seasoned and baked in coconut leaf  
Chicken with garlic and herbs

**ISLAND DESSERTS**

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



## CANAPÉ MENU

### 1/2 HOUR FJ\$32 PER PERSON

Selection of 3 hot and 3 cold - 6 items pp

### 1 HOUR FJ\$40 PER PERSON

4 hot and 4 cold - 8 items pp

### 1 1/2 HOURS FJ\$45 PER PERSON

5 hot and 5 cold - 10 items pp

### ADD \$16PP CHOICE OF ONE Substantial Standing Menu

Vietnamese chicken salad with praline  
Forest mushroom risotto drizzled with truffle oil  
Fettuccini with semi dried tomato, toasted macadamia and baby spinach  
Pan seared gnocchi tossed with asparagus and forest mushrooms

### 2 HOURS FJ\$55 PER PERSON

5 hot and 5 cold - 10 items pp

### 2 1/2 HOURS FJ\$60 PER PERSON

5 hot and 5 cold - 10 items pp

### 3 HOURS FJ\$65 PER PERSON

5 hot and 5 cold - 10 items pp

Braised lamb shoulder with Mediterranean mash and red wine jus  
Atlantic salmon with celeriac remoulade and lobster sauce  
Chicken medallion with buttered leek on top of citrus mash

## COLD SELECTION

Vichyssoise with salmon caviar and baby basil  
Kokoda, ceviche of fish with coconut cream and avocado pudding  
Assorted Japanese sushi with soy, pickled ginger and wasabi  
Cucumber cups with hummus  
Vietnamese rice paper roll  
Smoked fish mousse en crouete with crispy caper  
Besan flour chip with pea puree  
Asian pepper mussels with tomato custard  
Duck and pork rilette with gherkin cream  
Slow roasted tomato, chive cottage cheese on crouete  
Chicken liver parfait with bacon and onion jam  
Spice crusted tuna with bloody mary jelly

## HOT SELECTION

Braised beef cheek with cauliflower puree and beetroot dust  
Crispy pork belly with Asian pepper mayonnaise

Leek and fetta gratin with onion jam  
Salmon strips skewers with celeriac puree  
Mushroom Arancini with aioli  
Prosciutto and brie melt on brioche  
Tea smoked ocean trout, citrus mash in pastry shell  
Mini beef burgers with Swiss cheese and onion jam  
Mini chicken, brie and mushroom wellington  
Smoked fish croquette with pea puree  
Mini croquet-monsieurs with parmesan crumble  
Tempura mussel with wasabi custard  
Triple cheese baked soufflé

## DESSERTS

Strawberries and cream tarts  
Chocolate mousse with raspberry jelly  
Mini lemon meringue  
New York baked cheese cake  
Eton mess with passionfruit cream  
Whiskey fudge with caramel

## BEVERAGE PACKAGES

### BULA PACKAGE

Includes wine, beer and soft drinks

1 hour FJ\$65pp  
with local spirits \$75pp

2 hours FJ\$85pp  
with local spirits \$95pp

3 hours FJ\$105pp  
with local spirits \$115pp

4 hours FJ\$125pp  
with local spirits \$135pp

5 hours FJ\$145pp  
with local spirits \$155pp

DeBortoli Sparkling Brut  
DeBortoli Shiraz Cabernet  
DeBortoli Sauvignon Blanc  
Fiji Bitter & Gold Beer  
Soft drinks

### SOFITEL PACKAGE

Includes wine, beer and soft drinks

1 hour FJ\$75pp  
with local spirits \$85pp

2 hours FJ\$95pp  
with local spirits \$105pp

3 hours FJ\$115pp  
with local spirits \$125pp

4 hours FJ\$135pp  
with local spirits \$145pp

5 hours FJ\$155pp  
with local spirits \$165pp

Trapiche Sparkling Rosé  
Anakena Sauvignon Blanc  
Anakena Cabernet Sauvignon  
Fiji Bitter & Gold Beer  
Soft drinks

### PREMIUM PACKAGE

Includes wine, beer and soft drinks

1 hour FJ\$85pp  
with local spirits \$95pp

2 hours FJ\$105pp  
with local spirits \$115pp

3 hours FJ\$125pp  
with local spirits \$135pp

4 hours FJ\$145pp  
with local spirits \$155pp

5 hours FJ\$165pp  
with local spirits \$175pp

Evans & Tate Chardonnay  
Evans & Tate Shiraz  
Fiji Bitter & Gold Beer  
Soft drinks

### DELUXE PACKAGE

Includes wine, beer and soft drinks

1 hour FJ\$95pp  
with imported spirits \$115pp

2 hours FJ\$115pp  
with imported spirits \$135pp

3 hours FJ\$135pp  
with imported spirits \$155pp

4 hours FJ\$155pp  
with imported spirits \$175pp

5 hours FJ\$175pp  
with imported spirits \$195pp

Sileni Brut  
Oyster Bay Sauvignon Blanc  
Oyster Bay Pinot Noir  
Vonu beer, Fiji Bitter & Fiji Gold  
Soft drinks

#### Non-alcoholic beverages:

Soft drinks  
Fruit juice  
Water

#### Local Spirits:

Czarina Vodka  
Bounty White and Dark Rum  
Regal Whiskey  
Regal Gin  
Coconut Liqueur

#### Imported Spirits:

42 below Vodka  
Captain Morgan Black Rum  
Bacardi White Rum  
Jim Beam White Label Bourbon  
J&B Scotch Whiskey  
Tanqueray Gin

NOTE: Selected wines and prices may be subject to change, however, the quality of the wines will be retained. Prices for non alcoholic beverages, upgrade wines are available on request.



## OUR TRUSTED PARTNERS

To complete your flawless Wedding, we are pleased to present our preferred suppliers and local businesses. They are true specialists in their fields and we are delighted to confidently recommend them to you.

### BRIDAL HAIR & MAKE UP

SO SPA | Sonia Prasad | h5706-sp01@sofitelfiji.com.fj

### WEDDING THEMING

GRACE CREATION | Akanisi | gracecreations.fiji@gmail.com | +679 830 3197

ROSIE HOLIDAYS | Litiana | rosiedmc@rosie.com.fj | +679 6722 755

ATS PACIFIC | Pauline | paulinec@atspacific.com.fj | +679 6722 811

### AUDIO VISUALS

STAGING CONNECTIONS | Luisa Mate | LMate@stagingconnections.com | +679 893 6882

### ENTERTAINMENT

DIVINE BAND | divineband@connect.com.fj

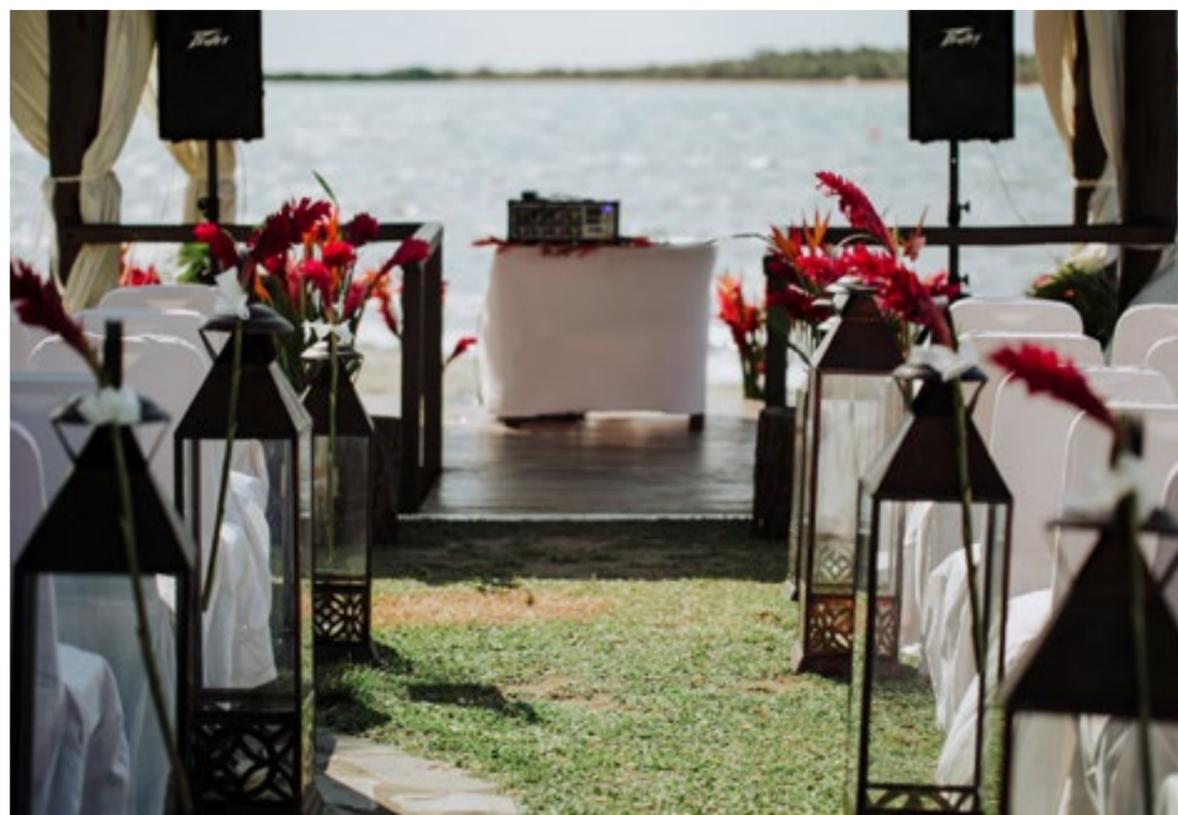
KIXENT | wais.naulivou@yahoo.com

MAKARE | simi.rover@hotmail.com

KULTURE BAND | kultureband.accounts@outlook.com

HELAVA ENTERTAINMENT GROUP | Paul or Api | +679 9448 483

DJ UNIVERSAL TUNES | William Lee | utunesfj@gmail.com | +679 9379 355



### PHOTOGRAPHERS

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IMPRESSIVE PHOTOGRAPHY | Arvind Kumar | impressivephotography@ymail.com | +679 994 8000

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NADI BAY PHOTOGRAPHY | Elanie Patterson | elanie@nadibayphotography.com | +679 672 2228 | +679 921 9729

### WEDDING FAVOURS & GIFTS

NANDS HANDICRAFT | Ravin Salesh | nandshandicraft@yahoo.com | +679 908 2022



WEDDING EXECUTIVE  
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All rates are inclusive of 9% VAT and 10% Service Turnover Tax, Environmental levy 6% and are quoted in Fijian dollars.

Wedding packages are valid until 31 March 2020. Prices and menus are subject to change. Cancellation within 60 days from arrival will attract a 100% cancellation fee. Images Copyright to Sofitel Fiji Resort & Spa, Leezett Birch Photography, Chris McLennan Photography, Nadi Bay Photography, Cheer photography & Kama Catch Me Photography. Theming credited to Sofitel Fiji Resort & Spa, Grace Creations and Rosie DMC.

**S O F I T E L**  
HOTELS & RESORTS

FIJI RESORT & SPA