

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.



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.



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 riata
Mint and yoghurt
Pickled chilli
Pickled lime
Tomato and vegetable chutney

HOT SELECTION

Basmati rice

Biriyani
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



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

BUFFET MENU
SOFITEL BBQ

FJ\$120
PER PERSON

Minimum 30 guests

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 croute with crispy caper
Besan flour chip with pea puree
Asian pepper mussels with tomato custard
Duck and pork rillette with gherkin cream
Slow roasted tomato, chive cottage cheese on croute
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 m ussel 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

CHEER PHOTOGRAPHY | Michelle Cheer | www.cheerweddingphotography.com

LEEZETT BIRCH | leezett@leezettphotography.com | +679 943 710

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

KAMA CATCH ME WEDDING PHOTOGRAPHY | Ropate & Gitte | hello@kamacatchme.com

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

WEDDING FAVOURS & GIFTS

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



WEDDING EXECUTIVE CONTACT

679 675 1111

WEDDINGS@SOFITELFIJI.COM.FJ

WWW.SOFITEL-FIJI.COM

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