

LOCATION & ACCESS

Located on Denarau Island, just 13km drive via causeway from Nadi International Airport, 7 km drive from Nadi Town and 2 minutes drive from Port Denarau – gateway to exploring the idyllic sun drenched tropical outer islands. The fully intergrated hub features a scenic marina and fantastic opportunities for shopping, dining and experiencing the local culture. The commercial complex offers a range of shopping destinations, from fashion boutiques and beachwear shops to local craft stores.







Lobby

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TURN YOUR MEETING INTO AN INSPIRED EVENT

Sofitel Fiji retains its crown as one of Fiji's leading conference and incentive specialists. Catering to the growing needs of the market with its uniquely French five star features. We offer an exceptional range of modern technology and leisure facilities, to ensure an unrivalled and varied choice of options to help personalise your next conference or themed event.



Port Cochere



Havana Breeze Bar



Waitui Beach Club



WELCOME

Sofitel Fiji Resort & Spa is the ultimate conference and incentive destination. Boasting 296 luxurious rooms on a beautiful beachfront location. Flexible enough to cater for events large or small, Sofitel's meeting options are endless. Ranging from boardrooms, to ballrooms and private gardens.

With Nadi Bay as a stunning backdrop, it is all but guaranteed that an audience will be left wowed with memories that last. Theme dinner options include a Beach Party, International Foodstalls, and traditional Fijian Lovo.

The resort provides one of Fiji's most versatile conference facilities with eight meeting rooms and a ballroom that seats 700 delegates (or 550 for a sit-down dinner), plus unlimited open air and beachside locations to make the most of the amazing climate and Sofitel's ocean views.

Renowned for its creative events and themed dinners, the hotel specialises in water, culture and unique adventure options.

Onsite Staging Connections provide state-of-the-art events technology, so you'll have everything you need to make it a memorable event.







YOUR CONTACTS







MEETINGS & EVENTS TEAM

Sofitel Inspiredmeetings™ are organised by experts who capture the essence of your project in order to make your event unique and personalised – an Event where life is magnifique. Committed to building completely successful tailored Meetings and Events, your dedicated Inspiredmeetings™ team will suggest creative and custom-made banqueting options, customise the environment with modern and high-tech equipment to fit your needs, recommend innovative activities to stimulate your participants – and much more.

Your Event Manager will manage every detail of your event and oversee the smooth running of your conference during your stay with us.

*All prices are in Fijian dollars and inclusive of all current taxes. All taxes are subject to change based on Government reviews.

Michael Bell

Director of Sales & Marketing

Direct: +679 675 7721 Mobile: +679 777 7253 Fax: +679 675 7777

Email: michael.bell@sofitelfiji.com.fj

Minnie Raddock

Business Development Executive

Direct: +679 675 7884 Email: events@sofitelfiji.com.fj

Alena Bekanimoli Groups Reservations Coordinator

Direct: +679 675 7757

Email: h5706-re03@sofitelfiji.com.fj

Natanya Tabua

Events Manager

- Inspired Meetings

Direct: +679 675 7752 Mobile: +679 777 7263

Email: h5706-sb08@sofitelfiji.com.fj

Alesi Chambers

Senior Events Coordinator

- Inspired Meetings

Direct: +679 675 7724 Mobile: +679 777 7274

Email: h5706-sb10@sofitelfiji.com.fj

Evline Kumar

Weddings & Events Coordinator

Direct: +679 75 7724 Mobile: +679 777 7274

Email: h5706-sb10@sofitelfiji.com.fj

RESORT FEATURES





Luxury Family Room



ROOMS

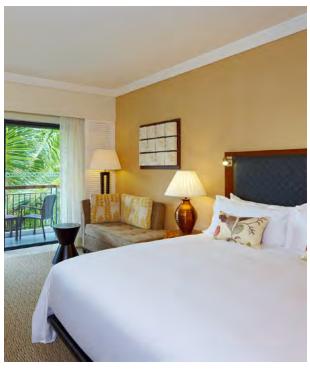
With a prime address on Denarau Island the resort is a modern, integrated destination which unfolds across 26-acres of lush gardens with views extending across Nadi bay.

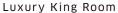
Every one of Sofitel Fiji's luxury rooms and suites face the ocean and set the scene for relaxation with either a balcony or terrace that is ideal for Fiji's great climate. Modern creature comforts such as LED televisions and Sofitel's specially designed 'MyBed™' to relax in style.

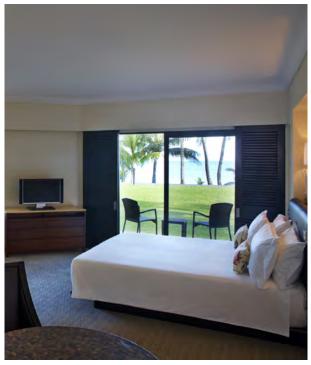
Exclusively designed for Sofitel hotels, MyBed[™] provides made-to-perfection plush comfort and support that transforms every night into a truly magnificent sleeping experience. Sofitel MyBed[™] combines a perfectly balanced Multispires[®] mattress and plush feather bed with a fluffy, down duvet, elegant sheets and an extensive menu of soft pillows to create a night of sleep like no other.

Stitched high leather bed-heads, desk chairs and polished shell writing desks provide a handsome structure reminiscent of Louis Vuitton's tell tale travel totes and luggage.

The vibrant yet refined concept is inspired by the muted yellow and leather colours. The rooms and suites are complemented by the otherwise soft yet elegant furnishings punctuated with crisp white quilts and cool colonial style shutters to provide light relief from the midday sun.







Prestige Suite





Opera Suite



Outdoor family living



Superior King Room



ROOMS

Accomodation & Bed Configuration						
Category	Room Type	No. of Rooms	Configuration	Average Area(m²)		
Superior	Superior King	44	King Bed + Sofa Bed	35 m²		
	Superior Twin	65	Queen + Double Bed	35 m²		
	Physically challenged	3	Queen Bed + Sofa Bed	35 m²		
	Family	9	Queen + 2 Tier Bunk Beds	35 m²		
Luxury	Luxury King	62	King Bed	35 m²		
	Luxury Twin	13	Queen + Queen	35 m²		
	Luxury Beach Club King	66	King Bed	35 m²		
	Luxury Beach Club Twin	8	Queen +Queen	35 m²		
	Luxury Family	16	Queen + 2 Tier Bunk Beds	48 m²		
Suites	Prestige Suite	6	King Bed	61m²		
	Opera Suite	2	King Bed	84m2		
	Imperial Suite	2	King Bed	106m²		



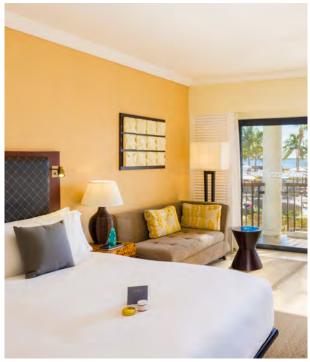
Imperial Suite

WAITUI BEACH CLUB

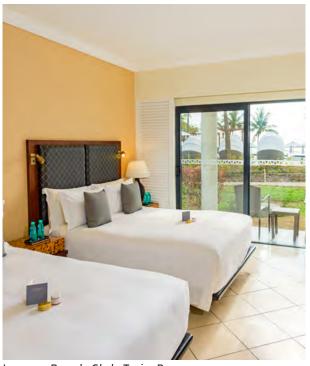
The Waitui Beach Club is an exclusive adult's only retreat within Sofitel Fiji Resort & Spa, featuring a luxury room category & access to the Waitui Beach Club where guests enjoy a range of privileges.



Waitui Beach Club



Luxury Beach Club King Room



Luxury Beach Club Twin Room



WAITUI BEACH CLUB

An Adults Only area where guests can dine, relax and be entertained. On arrival guests will enjoy a separate, dedicated check in area, and be personally escorted to their rooms.

At sunset the mood and lighting changes to a more vibrant, party atmosphere where guests can enjoy a range of food and beverages. The Club also features a 25m lap pool with swim up bar, private poolside cabanas, gymnasium and Veuve Clicquot Champagne Bar. Guests staying in our Suites also receive complimentary access to the Waitui Beach Club.



State of the art gym



Sunken Lounge



RESTAURANTS



LA PARISIENNE Open daily: 6.00am - 7.00pm

Our sidewalk French-style café, offers great coffee, café style breakfast, stylish lunches and a delicatessen perfect for those in transit or on the go. Conveniently located at the front of the resort adjacent to the lobby, with café seating, a lounge area and seated bar, the café offers mountain views and is a perfect rest and meeting point.

LAGOON RESTAURANT

Breakfast: 6.30am - 10.30am Dinner: 6.00pm - 10.00pm

Located on the ground floor of the central building is open for breakfast and dinner with live cooking stations. Popular for its seven themed buffet options. The Lagoon Restaurant is also available for private conference buffet lunches at the time that suits your meeting agenda.





SALT RESTAURANT

Open daily: 10.00am till late

Award winning restaurant set between our pristine pool, offers guests casual lunch from 12.00pm to 6.00pm and dinner from 6.00pm to 10.00pm.

V RESTAURANT Open daily: 6.00pm - 10.00pm

Sofitel's signature restaurant is the perfect place to celebrate something special, host a memorable business event, or delight in a world class gourmet experience. Our Executive Chef has created a menu that showcases the best local produce and selected imported delicacies, making V the place to be on Fiji's food trail.





BARS

WAITUI BEACH CLUB

Open to public: 6.00pm till late

At sunset the mood and lighting will change to a more vibrant, party atmosphere where guests can enjoy a range of food and beverages. The Club will also feature a 25m pool with swim up bar, gymnasium and Private Cabanas.





LATITUDE 17
Open daily: 7.00am till late

Adjacent to V Restaurant on the ground floor of the resort, Latitude 17 is an intimate bar, perfect for pre-dinner drinks, a quiet nightcap in the evening or espresso coffee.



Located between the ocean and the resort's lagoon pool is the ideal location for an ice cold beer, wine or beverage of your choice.





HAVANA BREEZE BAR

Open daily: 5.00pm till late

Overlooking the resort's lagoon style pool and out to sea, Havana Breeze Bar is a rum and Cuban inspired lounge offering soulful Latin American jazz, Cuban classic cocktails and our take on Cuban food.



CONFERENCE & EVENTS

BE INSPIRED!

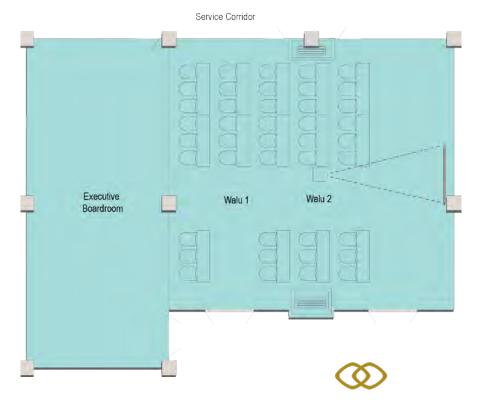


CONFERENCE VENUES

Sofitel Fiji Resort & Spa offers flexible meeting and event spaces to accommodate functions of up to 550 delegates.

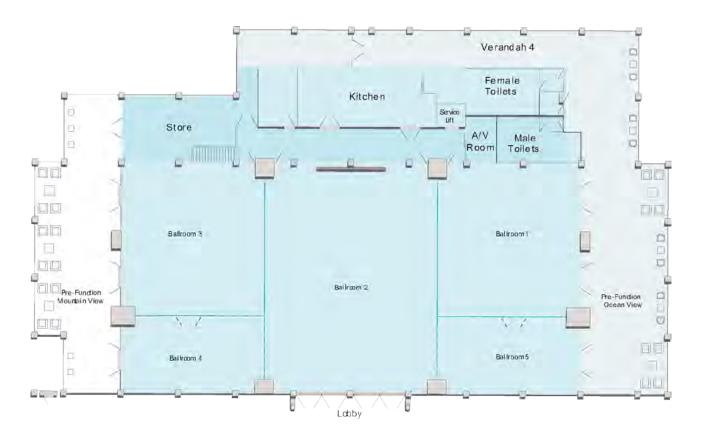
LAYOUT & CAPACITIES

Meeting Rooms	THEATRE STYLE	CABARET STYLE	CLASSROOM STYLE	USHAPE	DOUBLE U-SHAPE	BOARDROOM STYLE	BANQUET	DIMENSIONS	
	******** ******* ******* ******* ******							SPACE M ²	HEIGHT M
Grand Ballroom	758	480	492	-	-	-	550	788	6
Ballroom 1	140	80	75	42	72	36	90	162	6
Ballroom 2	264	144	162	69	128	50	160	300	6
Ballroom 3	140	80	75	42	72	36	90	162	6
Ballroom 4	70	48	36	34	-	30	50	80	6
Ballroom 5	70	48	36	34	-	30	50	80	6
Ballroom 1 & 5	234	120	138	62	114	50	140	243	6
Ballroom 1,2 & 5	498	264	327	-	-	50	320	543	6
Ballroom 3 & 4	234	120	138	62	114	50	140	243	6
Ballroom 2, 3 & 4	498	264	327	-	-	50	320	543	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

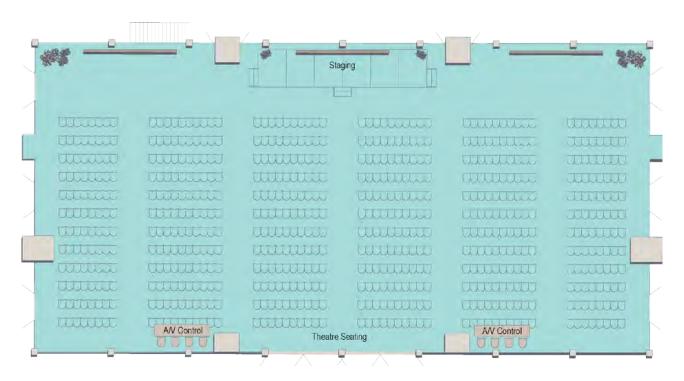


EXECUTIVE BOARDROOM AND WALU ROOM

GRAND BALLROOM AND PRE FUNCTION AREAS



GRAND BALLROOM THEATRE SEATING





EVENT VENUES

WALU ROOM AND WALU TERRACE

Venue Type: Indoor & Outdoor Venue Private venue hire of FJ\$650.

Maximum number of guests 50.

LAGOON BURE

Venue Type: Outdoor Venue Private venue hire of FJ\$650.

Themed nightly buffet menu. Private menu also available. Maximum number of guests 45.





MEKE LAWN

Venue Type: Outdoor Venue Private venue hire of FJ\$850.

Maximum number of guests 350.

Outdoor lighting is required.

SOFITEL BEACHFRONT

Venue Type: Outdoor Venue Private venue hire of FJ\$850.

Maximum number of guests 350. Outdoor lighting is required.





EXCLUSIVE EVENT VENUES

POOLSIDE TERRACE

Venue Type: Outdoor Venue Private outdoor venue hire of FJ\$850.

Maximum number of guests 350. Outdoor lighting is required.

GRAND BALLROOM

Venue Type: Indoor Venue Private venue hire of FJ\$1500.

Maximum number of guests 550





SALT COURTYARD

Venue Type: Outdoor Venue Private venue hire of FJ\$850.

Maximum number of guests 350. Outdoor lighting is recommended.

WAITUI BEACH CLUB

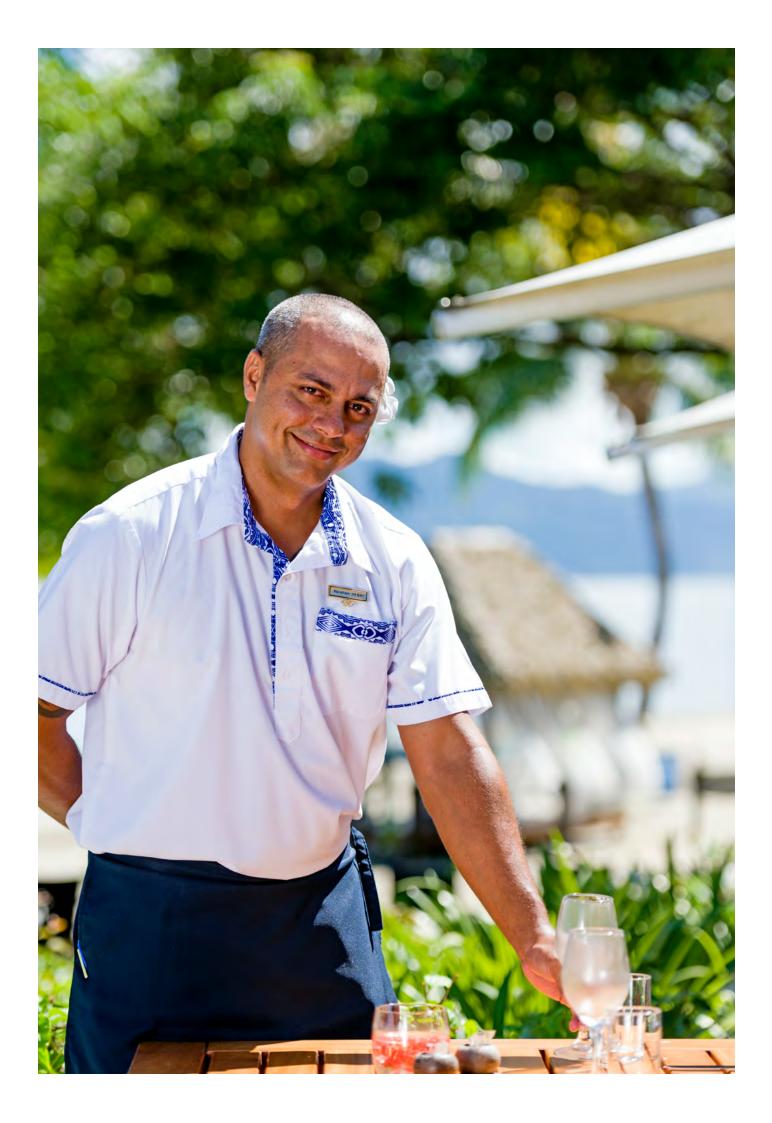
Venue Type: Outdoor Venue
Private venue hire from FJ\$5000

Outdoor lighting is required.

Private Venue hire from 7pm till 10pm







PACKAGES & MENUS

BANQUET SERVICE GUIDELINE

MENUS

Sofitel Fiji Resort & Spa has the pleasure to offer you a personalized service. Our dishes are served with fresh seasonal vegetables chosen by our Executive Chef. Gulten Free, Vegan and Dairy Free options available on request.

PRICES

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

HACCP Accreditation

Sofitel Fiji Resort & Spa has passed the International Hazard Analysis and Critical Control Point (HACCP) Accreditation for the third year in a row. HACCP system guarantees food safety by identifying and monitoring potential food hazards. This certification recognizes the hotel's continuous efforts to ensure the highest level of quality and safety for guests.



FOOD AND BEVERAGES

Sofitel Fiji Resort & Spa does not authorize its clients to bring food prepared offsite into the hotel. A minimum revenue in food and drinks before service and taxes will be requested to book our rooms. Please note that all menu items are subject to change, due to ingredients seasonality and availability.

AUDIO-VISUAL

Your Event 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 fourteen (14) business days prior to the date of the event. If we do not have your number of guests guaranteed within that timeframe, we will charge the most recent communicated guaranteed numbers. 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

Please refer to our list of preferred suppliers >>



CONFERENCE PACKAGE

LE GRAND





- Venue hire based on minimum numbers for respective venues
- Sofitel Notepads, pens, bottled water and mints
- Morning Tea served with 4 catering items from Refreshment Break Menu

Working Lunch served with Soft Drinks and Juice

- Afternoon Tea served with 4 catering items
- Complimentary Wi-Fi internet for all delegates
- Dedicated Conference Attendant
- Group rates for residential conferences available on request
- Audio Visual requirements are available on request (price on application)

LE GRAND PACKLAGE Half Day Delegate Package

FJ\$80 per person - (includes one tea break)

Full Day Delegate Package

FJ\$95 per person - (includes two tea breaks)



REFRESHMENT BREAK

Morning and Afternoon Tea Breaks (Select any 4 items)

Option to upgrade an additional item to the Half day \$5 per person or Full Day \$10 per person

- Caramel choux
- Vudi caramel pie
- Mini muffins
- Knackerli nut tart
- Fresh Island fruits
- Wild berry shortbread
- Tropical fruit tartlet
- Chocolate ginger scone
- Almond rocher
- Mango coconut short bread
- Fig and pine nut scones
- Hand crafted cookies

- Roasted cherry chocolate brownie
- Coconut cupcakes
- Chocolate kahlua puff
- Island date and nut tart
- Pineapple shortcake
- Assorted Danish
- Walnut Cake
- Mini Cheese Cakes
- Spring Rolls
- Home made Chicken sausage rolls
- Assorted Sandwiches
- Croissants with Cheese and tomato filling

Gulten Free, Vegan and Dairy Free options available on request





REFRESHMENT BREAK

THEMED BREAKS

Morning and Afternoon Tea Breaks

Morning or afternoon tea is charged at FJ\$30 per person when not part of a delegate package, a venue hire fee will also apply.

Tropical

- Mini pinacolada cheese cake
- Coconut jelly with tropical fruits
- Smoked fish vol au vents with pineapple marmalade
- Avocado mousse with dipping crudités and croute



Healthy Wellness

- Energy smoothie made from beetroot, assorted berries, yoghurt, honey and oats
- Mini green tea cake with Matcha and white chocolate ganache
- Quinoa and miti pot
- Healthy green frittata consisting of peas, spinach, broccoli and asparagus



Fijian

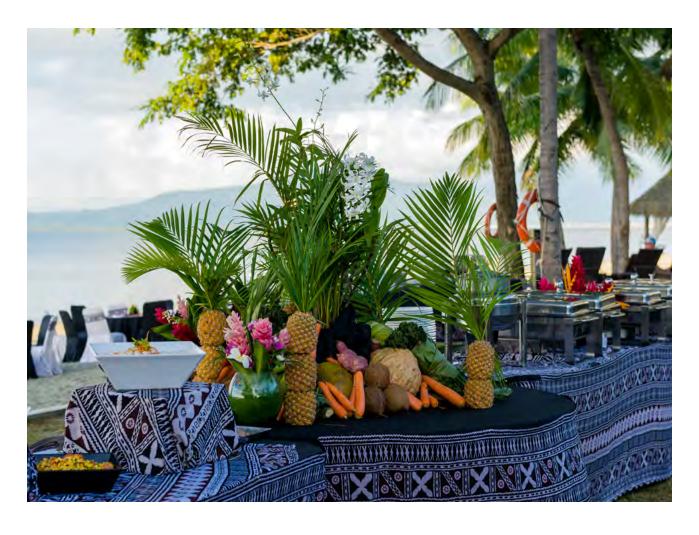
- Coconut Lolo buns
- Mini Banana cakes with pineapple frosting
- Kokoda with Avocado puree
- Lovo chicken finger sandwiches



Indian

- Barfi
- Chai custard with tropical fruit
- Spiced egg and potato curry pots
- Dwhali and dip









WORKING LUNCH SELECTION

A working lunch break is charged at FJ\$60^{per person} when not part of a delegate package, a venue hire fee will also apply.

Working Lunch Menu #1 Sandwiches

- Croque Monsieur
- Tabouli and hummus wrap
- Tuna, preserved lemon and dill mini roll
- Roast Beef, Swiss cheese, rocket and horse radish cream, Turkish bread

Hot Dishes

- Beef stroganoff
- Steamed jasmine rice

Salads

- Zucchini rocket and parmesan salad
- Couscous salad

Desserts

- Blueberry cheese cake
- Tropical fruit platter



Working Lunch Menu #2 Sandwiches

- Salami, Swiss cheese and pickle baguette
- Hummus, grilled capsicum and rocket wrap
- Chicken avocado and brie roll
- Veal schnitzel and aioli pide

Hot Dishes

- Chicken Cacciatore
- Potato gratin

Salads

- Greek salad
- Niçoise salad

Desserts

- Assorted gourmet lamingtons
- Tropical fruit platter



Working Lunch Menu #3 Sandwiches

- Tomato, artichoke and Bocconcini open sandwich
- Chicken and corn salad pita bread
- Smoked salmon fried capers and crème fraiche bagel
- Mustard chicken and rocket wrap

Hot Dishes

- Fried fish with beure blanc sauce
- Root crop chips

Salads

- Vietnamese coleslaw
- Roast pumpkin, balsamic onions, spinach and fetta salad

Desserts

- Coconut and pawpaw mille feuille
- Tropical fruit platter



Working Lunch Menu #4 Sandwiches

- Curried egg and lettuce ciabatta
- Grilled vegetable and goat's cheese wrap
- Pesto chicken mini rolls
- BLAT bacon lettuce avocado and tomato on baguette

Hot Dishes

- Smokey bbq chicken
- Special fried rice

Salads

- Caesar salad
- Pasta salad

Desserts

- Pineapple crumble
- Tropical fruit platter









CANAPE MENU

SO SOFITEL COCKTAIL

1/2 Hour FJ\$35 per person

Selection of 3 hot and 3 cold - 6 items per person

1 Hour FJ\$40 per person

Selection of 4 hot and 4 cold - 8 items per person

11/2 Hours FJ\$45 per person

Selection of 5 hot and 5 cold - 10 items per person

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 wasahi
- Cucumber cups with hummus
- Vietnamese rice paper roll
- Smoked fish mousse en croute with crispy caper
- Besan flour chip with pea puree
- Asian pepper mussel 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 mayo
- Leek and fetta gratin with onion jam
- Salmon strips skewers with celeriac puree
- Mushroom Arancini with aioli
- Prosciutto and brie melt on briouche
- 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 crouquete with pea puree
- Mini croque monsieurs with parmesan crumble
- Tempura Mussel with wasabi custard
- Triple cheese baked soufflé

2 Hours FJ\$55 per person

Selection of 5 hot and 5 cold - 12 items per person

21/2 Hours FJ\$60 per person

Selection of 5 hot and 5 cold - 14 items per person

3 Hours FJ\$65 per person

Selection of 5 hot and 5 cold - 16 items per person

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

\$16.00 per person Add one dish - 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
- 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

SET MENU

SOFITEL BANQUET SET MENU

FJ\$130.00 per person

One choice from each of the following selections:

ENTREE

Vuata Waitui

Fruits of the ocean including smoked octopus, fish and pea terrine, sea grapes, pickled mussel, 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 veloute, local 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 fetta 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

DESSERT

Banana pudding

Baked banana pudding with coconut crumbles, 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, compressed 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 \$10.50

Sweet treats with coffee Chocolate friands Pineapple and hazelnut fudge





BUFFET MENUS

TRADITIONAL FEAST

FJ\$120 per person Minimum 30 pax

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

SOFITEL BBO

FJ\$120 per person Minimum 30 pax

Bakery

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, slice 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
- Sauté onion and mushrooms
- Potato gratin
- Steamed broccoli with fetta 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 MENUS

SOFITEL SEAFOOD

FJ\$130 per person Minimum 30 pax

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 fetta salad
- Seared Courgette, rocket and parmesan salad with a 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

SOFITEL BOLLYWOOD

FJ\$120 per person Minimum 30 pax

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









BEVERAGE PACKAGES

- BULA PACKAGE per person includes wine, beer and soft drinks
- 1 Hour Package FJ\$65 to include local spirits FJ\$75
- 2 Hour Package FJ\$85
 to include local spirits FJ\$95
- 3 Hour Package FJ\$105 to include local spirits FJ\$115
- 4 Hour Package FJ\$125
 to include local spirits FJ\$135
- 5 Hour Package FJ\$145 to include local spirits FJ\$155

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

- **SOFITEL PACKAGE** per person includes wine, beer and soft drinks
- 1 Hour Package FJ\$75 to include local spirits FJ\$85
- 2 Hour Package FJ\$95
 to include local spirits FJ\$105
- 3 Hour Package FJ\$115 to include local spirits FJ\$125
- 4 Hour Package FJ\$135 to include local spirits FJ\$145
- 5 Hour Package FJ\$155 to include local spirits FJ\$165

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

- **PREMIUM PACKAGE** per person includes wine, beer and soft drinks
- 1 Hour Package FJ\$85 to include local spirits FJ\$95
- 2 Hour Package FJ\$105 to include local spirits FJ\$115
- 3 Hour Package FJ\$125 to include local spirits FJ\$135
- 4 Hour Package FJ\$145 to include local spirits FJ\$155
- 5 Hour Package FJ\$165 to include local spirits FJ\$175

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

- **DELUXE PACKAGE** per person includes wine, beer and soft drinks
- 1 Hour Package FJ\$95 to include imported spirits FJ\$115
- 2 Hour Package FJ\$115 to include imported spirits FJ\$135
- 3 Hour Package FJ\$135 to include imported spirits FJ\$155
- 4 Hour Package FJ\$155
 to include imported spirits FJ\$175
- 5 Hour Package FJ\$175 to include imported spirits FJ\$195

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

Non alcoholic beverages include:

Soft drinks Fruit juice Water

Local Spirits include:

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

Imported Spirits include:

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

- 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









BANQUET WINE LIST

Apéritif			
Champagne & Sparkling			
NV Veuve Clicquot Brut	Reims, FRA	\$294	
NV Moët et Chandon Brut Impérial	Épernay, FRA	\$300	
NV Cattier Champagne Premier	Brut Chigny les Roses, FR	\$248	
NV Bottega Prosecco,	Veneto,ITA	\$170	
NV Nautilus Cuvee Brut	Marlborough NZ	\$100	
NV De Bortoli Family Selection	Brut Riverina, AUS	\$69	
Vin Blanc			
Riesling			
Hugel Riesling	Alsace, FRA	\$170	
Villa Maria Private Bin	Marlborough, NZ	\$100	
Saint Clair	Marlborough, NZ	\$100	
Chateau St Michelle	Washington, USA	\$89	
Chatead St Michelle	Washington, OSA	ψ05	
Sauvignon Blanc & Blends	A4 II A17	400	
Babich Sauvignon Blanc SB	Marlborough, NZ	\$89	
De Bortoli Family Selection SB Evans & Tate Expressions SSB	Riverina, AUS Margaret River, AUS	\$69 \$79	
Trapiche SB	Mendoza, ARG	\$75 \$75	
Trapiene 36	McHadza, And	Ψ7.5	
Pinot Gris			
Soho	Marlborough, NZ	\$110	
Yalumba "'Y" Series Pinot Gris,	Angaston, AUS	\$130	
Hãhã Single Vineyard	Hawkes Bay, NZ	\$89	
Chardonnay & Blands			
Chardonnay & Blends Cigalus Gérard Bertrand	Languedoc, FRA	\$150	
Howard Park	Margaret River, AUS	\$220	
Oyster Bay	Marlborough, NZ	\$100	
Coldstream Hills	Coldstream, AUS	\$185	
De Bortoli Family Selection	Riverina, AUS	\$69	
Evans & Tate Butterball	Margaret River, AUS	\$79	
Vin Rose			
Villa Maria, Merlot Pinot Gris	Marlborough, NZ	\$89	
Gérard Bertrand Gris Blanc	Languedoc, FRA	\$95	
Esk Valley Rosé	Hawkes Bay, NZ	\$100	
Vin Rouge Pinot Noir			
	Marilla are code N.7	#+0=	
Hãhã Single Vineyard	Marlborough, NZ	\$125 \$170	
Soho McQueen	Central Otago, NZ	\$170	



\$140

Piper's Brook, AUS

Ninth Island

	~ "	-
IV/		

Two Vines Merlot	California, USA	\$79
Cabernet & Shiraz Blends De Bortoli Selection Shiraz Cabernet Babich Merlot Cabernet Dourthe Grand Terroir	Riverina, AUS Hawkes Bay, NZ Bordeaux, FRA	\$69 \$89 \$95
Cabernet Sauvignon Jim Barry Clover Drive Cabernet Sauvignon Two Vines Cabernet Sauvignon Trapiche Cabernet Sauvignon	Clare Valley, AUS Colombia valley, USA Mendoza, Argentina	\$140 \$89 \$65
Shiraz Evans & Tate Range Shiraz Yalumba Y Series Shiraz Viognier Jim Barry Cover Lodge Hill Under & Over Shiraz	Margaret River, AUS Barossa Valley, AUS Clare Valley, AUS Heathcote Victoria, AUS	\$79 \$109 \$140 \$130
Vin Dessert McWilliams Inheritance Tawny Port Yalumba Botrytis Viognier De Bortoli Noble One Botrytis	Central Tablelands, AUS Eden Valley, AUS Wrattonbully, AUS	\$69 \$109 \$160





FINAL TOUCHES

WHAT TO DO

Tours & Excusions



EXCITOR FIJI

Excitor is the fastest boat of its size and kind in Fiji and definitely not to be missed whilst visiting Fiji! Offering unique high-speed tours and transfers around Port Denarau and the Mamanuca Islands. Introducing Excitor Fiji, a custom purpose, 18 metre, 55 seat 1500 Horsepower exciting vessel. Operating numerous and varied excursions daily out of the marina in Port Denarau, Nadi.

Seaspray Day Sailing Adventure

Explore the beautiful beaches, lagoons and crystal clear waters of the Mamanuca Islands on board 'Seaspray', South Sea Cruises magnificent classic schooner. Seaspray cruises gently up past Mana Island, enroute to an uninhabited island of extreme beauty: Modriki. This tiny island is best-known as the island Tom Hank's was stranded on in his movie 'Castaway'.





Off-Road Cave Safari

Go OFF ROAD with Fiji's Original and number one Off Road experience. Discover the Fijian interior aboard our custom built Off Road vehicle. Take the road less travelled and see firsthand the beauty of the Fijian interior. Your journey from Sigatoka Town begins with a 10mile excursion in your Off-Road Cave safari mini coach. This short journey inland allows you to see the people of Sigatoka Valley going about their daily lives including children going to school, people working the land and many more who are simply on Fiji time.

Rivers Fiji - Whitewater Rafting & Kayaking Adventures

Rivers Fiji offers unique river and sea kayaking trips that are great for experienced veterans or novices. Our selection of trips provides and incredible opportunity to experience remote highland village, dense tropical forests and aqua-blue ocean alive with brilliant corals and wildlife. Rivers Fiji Ltd was established in 1997 to foster the importance of our ecosystem and the environment and also to empower resource owners by giving them a choice to conserve and preserve their natural resources whilst at the same time earn them something in return from tourism.





WHAT TO DO

Tours & Excusions



Zipline Nadi

ZIP FIJI'S newest zipline, only 35 minutes from Nadi, is an unprecedented adventure of 5km of ziplines woven into a truly spectacular wildness settings of caves, canyons and mountaintops. Soaring higher, faster and longer than ever before these 16 giant ziplines offer, jaw-dropping speeds, breath taking ocean views with the added adventure of limestone cave exploration. In this tour, you'll experience three different ecosystems.

Cloud 9

OUR FLOATING PARADISE!

Cloud 9 is Fiji's only two level floating platform with an internationally stocked bar and Italian wood-fired pizzeria surrounded by turquoise blue water and picturesque views. Cloud 9 caters to all events at the ocean - whether it's your special day tying the knot, a unique private party, or a corporate function with a twist! Cloud 9 is here to create an ambience perfect for all.





Sigatoka River Safari

Fiji's original and multiple award winning Sigatoka River Safari will transport you deep into the Fijian interior aboard our custom built safari jet boat. To bring your safari to life, your guide will introduce you to the rich culture of the Fijian people in the heart & soul of Fiji.

Your adventure begins from the coastal town of Sigatoka

Captain Cook Cruises

Cruise to the exclusive tivua island – our exclusive atoll surrounded by a circle of white sandy beach and 500 acres of coral gardens Offering a taste of the islands, your day begins when you climb aboard our magnificent white-sailed tall ship, Ra Marama, or the luxurious, sleek sailing catamaran Fiji One. From there, you'll embark on a journey to Tivua island. You'll have the opportunity to take a medicine nature walk, learn to husk and weave coconut fibres and partake in a traditional Kava ceremony. While you're there, you'll also see the serene beauty of the countryside. For those of you who'd rather take the day to relax, we've got beach massages, catered food and drink, relaxing glass-bottomed boat tours, and the services of the Senekai Day Spa.



AT YOUR SERVICE







AT YOUR SERVICE

Preferred suppliers				
Destination Management Companies				
Rosie DMC	Chris Green E: chris@rosie.com.fj T:+679 6722755			
Pacific Destinations Fiji	Anthony Mason anthony@pdfj.com.fj T:+679 6725 177 M: +679 995 9171			
ATS	Pauline Cama E:pauline.cama@ats.com.fj T:6722811			
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Divine Band Kixent Makare Kulture Band	E: divineband@connect.com.fj E: wais.naulivou@yahoo.com E: simi.rova@hotmail.com E:cultureband.accounts@outlook.com			
Helava Entertainment Group	Paul or Api T: +679 9448483			
DJ Workz	Andrew Lee E: djworksfiji@gmail.com T: 997 5501			
DJ Universal Tunes	William Lee E: utunesfj@gmail.com T:+679 9379355			
	Photographers			
Impressive Photography	Arvind Kumar E:impressivephotography@ymail.com T:+679 9948000			
Nadi Bay Photography	Elaine Patterson E: elaine@nadibayphotography.com T: +679 6722228 or M: +679 9219729			
Handicraft				
Nands Handicraft	Ravin Salesh E: nandshandicraft@yahoo.com T:+679 9082022			
Jacks Handicraft	Biunavulo Tadranu Veikauyaki Jacks Group of Companies E-mail: biut@jacksfiji.com Phone: +679 6700744 Mobile:+679 992 6961			









FLORAL INSPIRATION

Type of Arrangement		Small (Cost)	Medium (Cost)	Large (Cost)
Long & Low		\$35 Tropical Flowers.	\$45	\$65+ Include: Orchids Anthirums
The Triangle The L-shaped arrangement	Economic Control of Con	\$35 Tropical Flowers.	\$55	\$75+ Include: Orchids Anthirums
The Vertical Arrangement Tall and narrow effect	Netters!	\$45 Tropical Flowers.	\$65	\$85+ Include: Orchids Anthirums
The Hogarth Curve	Hogarft cense	\$35 Tropical Flowers.	\$45	\$65+ Include: Orchids Anthirums
The Crescent Curve Arrangement	Crescent form Viewing	\$45 Tropical Flowers.	\$55	\$75+ Include: Orchids Anthirums
The All-Round Arrangement		\$35 Tropical Flowers.	\$55	\$85+ Include: Orchids Anthirums



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"FREE SITE VISIT" includes:

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- Full site of the resort
- Hosted dinner by resort management
- Assistance to set up supplier appointments

Michael Bell Director of Sales & Marketing

Direct: +679 675 7721 Mobile: +679 777 7253 Fax: +679 675 7777

Email: michael.bell@sofitelfiji.com.fj





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