

MAGNIFIQUE MEETINGS

S O F I T E L

BRISBANE CENTRAL

SOFITEL BRISBANE CENTRAL

249 TURBOT STREET - BRISBANE - QUEENSLAND - AUSTRALIA
TEL. +61 (7)3835 3535 - H5992-SB@SOFITEL.COM
WWW.SOFITELBRISBANE.COM.AU



379 LUXURIOUS ROOMS
& 37 SUITES

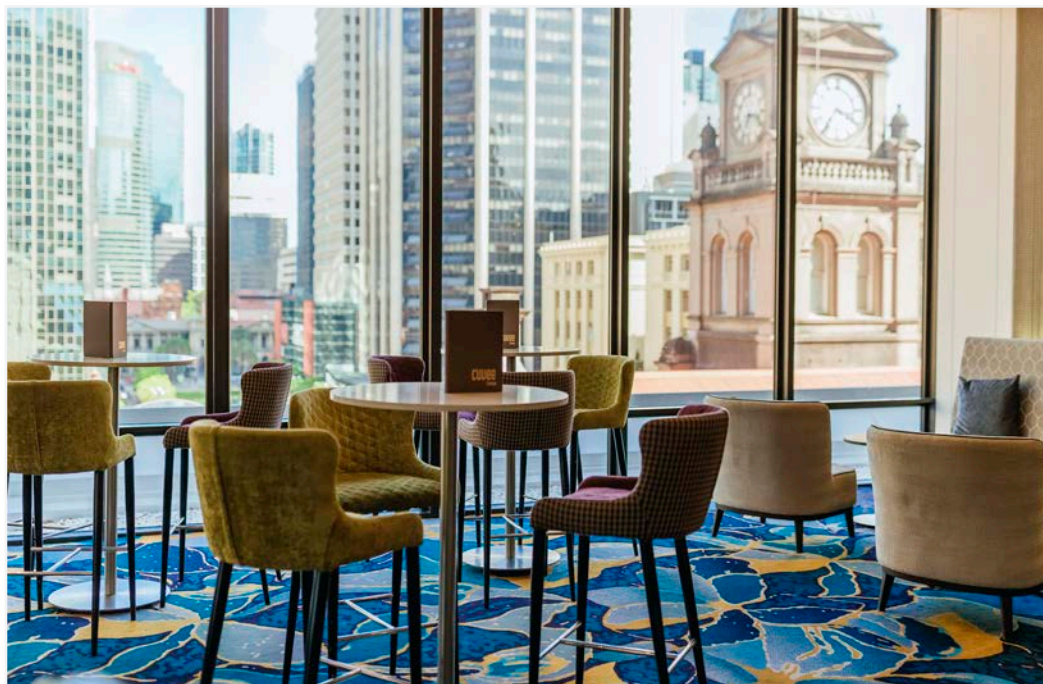
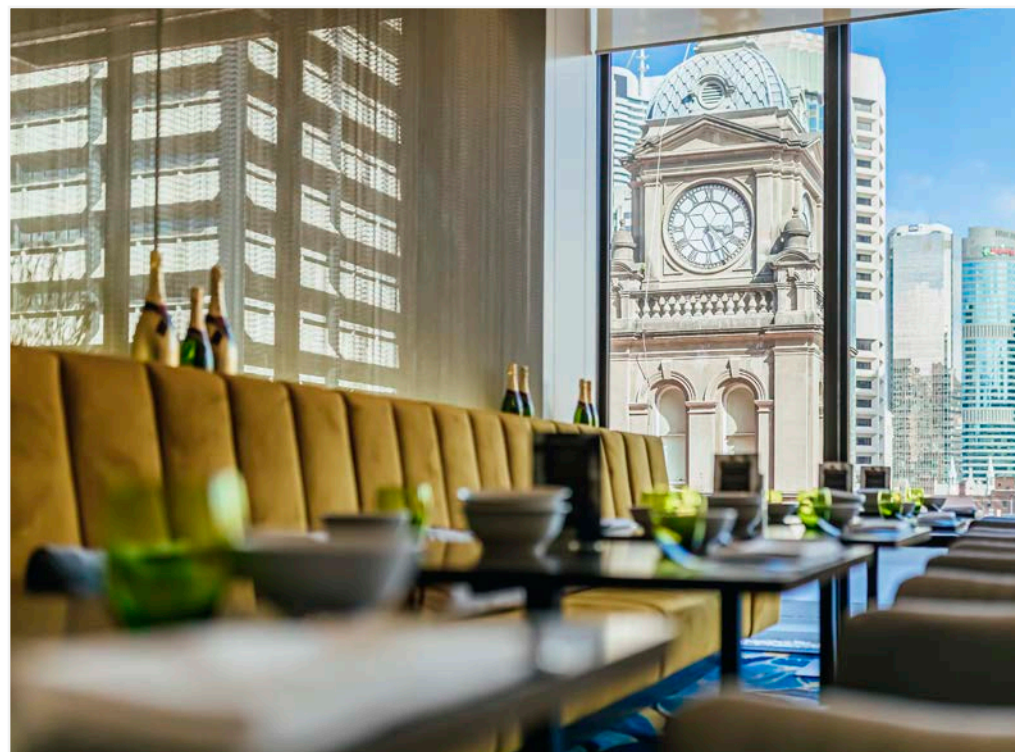
ACCOMMODATION

Luxurious interior spaces that offer relaxation in the heart of Brisbane City. Savour exceptional views from the iconic ANZAC square, to our exquisite city skyline and the famed Sunshine Coast hinterland.

RESTAURANTS & BARS

CUVÉE

At Cuvée discerning tastes are indulged with vintage and non-vintage labels from the world's great Champagne houses, complemented by a connoisseur's selection of Australian, European and New World wines and bespoke cocktails. By day, the lounge is a popular meeting place to enjoy coffee and a European inspired all-day menu.



SUZETTE

Suzette delivers a unique all-day a la carte dining experience, infusing worldwide culinary trends with the sophistication of Brisbane and its cuisine.

We hope to deliver an indulgent dining experience through our passion for service and providing unforgettable moments for our guests, Suzette offers diners the perfect place to relax, indulge, and celebrate.

SERVICES

- Brisbane's largest hotel meeting and event venue
- Meeting rooms accommodating events of up to 1,100 delegates
- State of the art audio visual partner- AV Partners
- Elite high performance gymnasium
- Stephanies Spa Retreat
- Swimming pool and spa
- SoFit gymnasium
- 24 hour reception
- 24 hour in-room dining
- Guest laundry





CONFERENCE PACKAGES

LUXURY MEETING PACKAGE

\$90PP

- Arrival tea and espresso/pod machine coffee
- Morning tea including espresso/pod machine coffee and tea with two break food items
- Working lunch served with espresso/pod machine coffee, tea soft drinks and juice with your choice of a served buffet or boxed lunch
- Afternoon tea including espresso/pod machine coffee and tea with two break food items
- Whiteboard or flipchart
- Sofitel notepads and pens
- Chilled water and individually wrapped mints

MAGNIFIQUE PACKAGE

\$100PP

- Arrival tea and espresso/pod machine coffee with one break food item
- Whole seasonal fruit served on arrival
- Morning tea including espresso/pod machine coffee and tea with two break food items
- Working lunch served with espresso/pod machine coffee, tea, soft drinks and juice `with your choice of a served buffet or boxed lunch
- Afternoon tea including espresso/pod machine coffee and tea with two break items
- Whiteboard or flipchart
- Sofitel notepads and pens
- Chilled bottled still and sparkling water with individually wrapped mints and sweets

BREAKFAST & REFRESHMENT BREAKS

BREAKFAST

Continental breakfast from \$35.00pp
Chef's breakfast from \$45.00pp
Breakfast Box from \$24.00pp
Min 20 guests

BREAKS

Freshly brewed coffee and a selection of traditional, infused and herbal teas
30min duration \$8.00pp
4 hour duration \$15.00pp
8 hour duration \$20.00pp

MORNING/ AFTERNOON TEA

Your choice of one break item served with freshly brewed coffee and a selection of traditional, infused and herbal teas.
Energised/focused breaks from \$13.00pp

UPGRADE OPTIONS

Additional break item \$6.00pp
Assorted soft drinks and fruit juices \$8.00pp
Sofitel smoothie of the day \$10.00pp
Whole seasonal fruit \$2.50 per piece

MAGNIFIQUE BREAKS FROM \$25.00PP

BARISTA COFFEE CART - PRICE AVAILABLE ON REQUEST



LUNCH & DINNER

LUXURY & MAGNIFIQUE WORKING LUNCH

MINIMUM OF 20 PEOPLE

Selection of salads, platters, hot dishes, seasonal fruit and desserts

Served with tea, coffee, soft drinks and fruit juice

From \$49.00pp

LUNCH BOX

Gourmet filled baguette or roll, cheese and crackers, sweet treat, fruit yoghurt, whole piece of seasonal fruit & bottle of fruit juice

From \$32.00pp

SUZETTE SET MENU

MAXIMUM OF 20 PEOPLE

Seasonal, semi set menu featuring three entrée choices, three main course choice

Served with tea, coffee and mini biscuits and chocolate

From \$59.00pp

PLATED LUNCH OR DINNER

MINIMUM OF 20 PEOPLE

2 courses from \$69.00pp

3 courses from \$85.00pp

Alternate Drop from \$6.00pp

All plated lunches & dinners include freshly baked bread rolls, tea and coffee

BUFFET LUNCH & DINNER MENU

MINIMUM OF 30 PEOPLE

Freshly baked bread rolls, salads, hot dishes, seasonal fruit and desserts

Served with tea and coffee.

From \$78.00pp

BARBEQUE BUFFET MENU

MINIMUM OF 30 PEOPLE

Chefs selection of freshly baked bread rolls, antipasto, salads, barbeque selection and desserts.

Served with tea and coffee.

From \$78.00pp





COCKTAIL RECEPTIONS

CANAPE MENUS

MINIMUM OF 20 PEOPLE

1/2 HOUR PACKAGE

3 hot and 2 cold
\$26.00pp

1 HOUR PACKAGE

4 hot and 3 cold
\$34.00pp

2 HOUR PACKAGE

6 hot and 4 cold
\$44.00pp

3 HOUR PACKAGE

6 hot and 4 cold
\$54.00pp

FORK FOOD PACKAGE

Stand up 1 hour at \$44.00pp
2 cold, 3 hot and 1 hot fork selection

Stand up 2 hour at \$58.00pp
3 cold, 6 hot and 1 hot fork selection



BEVERAGE PACKAGES

SUPERIOR PACKAGE

Your choice of 2 wines and 2 beers from the below

1 hour \$27.00pp	4 hour \$48.00pp
2 hour \$34.00pp	5 hour \$55.00pp
3 hour \$41.00pp	

- Legacy Brut NV
- Legacy Sauvignon Blanc or Chardonnay
- Legacy Cabernet Merlot or Shiraz Cabernet
- XXXX Dry
- XXXX Gold
- Hahn Premium Light
- Selection of juice and soft drinks

LUXURY PACKAGE

Your choice of 3 beers from the below. All wines inclusive

1 hour \$34.00pp	4 hour \$55.00pp
2 hour \$41.00pp	5 hour \$62.00pp
3 hour \$48.00pp	

- Mortar & Pestle Brut NV
- Mountadam 550 Chardonnay
- Vidal Sauvignon Blanc
- Marty's Block Shiraz Cabernet
- De Bortoli Regional Reserve Cabernet Sauvignon
- XXXX Dry
- Furphy
- Heineken 3
- Hahn Premium Light
- Selection of juice and soft drinks



PREMIUM PACKAGE

Your choice of 3 beers from the below. All wines inclusive

1 hour \$50.00pp	4 hour \$83.00pp
2 hour \$61.00pp	5 hour \$94.00pp
3 hour \$72.00pp	

- Veuve D’Argent
- Leftfield Sauvignon Blanc
- Forest Hill Highbury Fields Chardonnay
- Jim Barry The Atherley Cabernet Sauvignon
- Langmeil The Long Mile Shiraz
- Heineken
- James Squire 150 Lashes
- Heineken 3
- Hahn Premium Light
- Selection of juice, soft drinks and sparkling water

SPIRIT PACKAGE

1 hour \$11.00pp	3 hour \$19.00pp
2 hour \$15.00pp	4 hour \$24.00pp

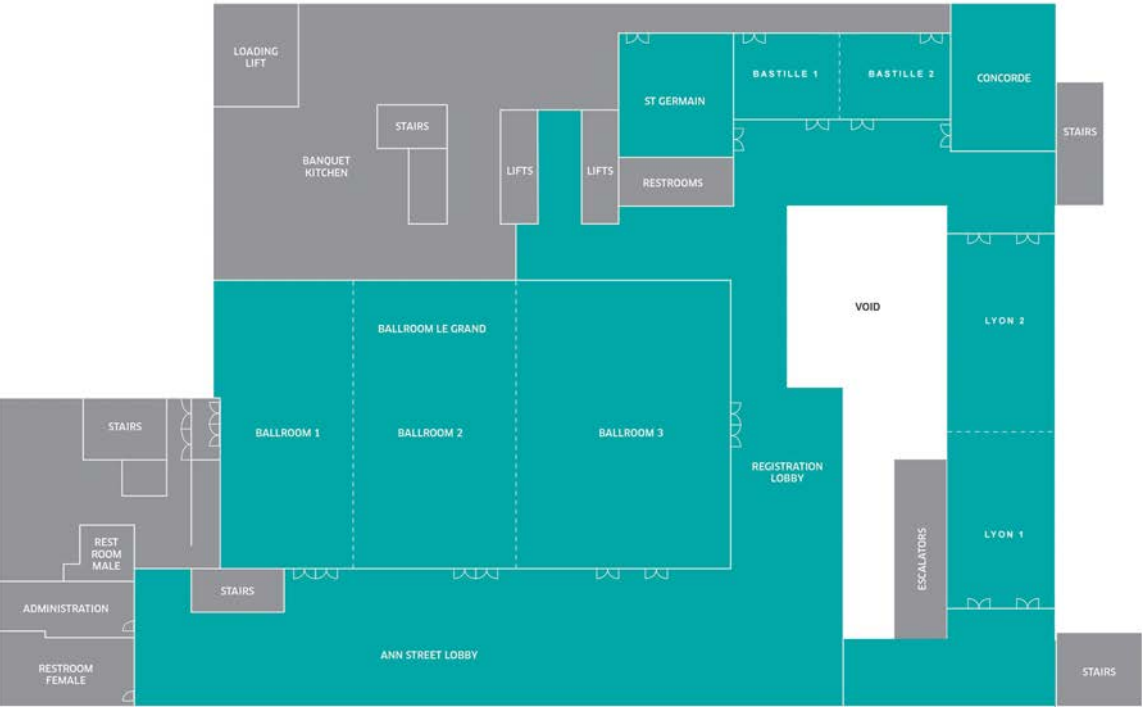
- Vodka
- Gin
- Bourbon
- White Rum
- Dark Rum
- Whisky
- Brandy
- All served with post mix
- Add to any beverage package

SOFT DRINK PACKAGE

1 hour \$12.00pp	3 hour \$20.00pp
2 hour \$16.00pp	4 hour \$24.00pp

Includes a selection of soft drinks and juices

CAPACITY & FLOOR PLAN



FUNCTION ROOM	SURFACE M²	HEIGHT M	CLASSROOM	CABARET	THEATRE	U-SHAPE	BOARDROOM	DINNER
BALLROOM LE GRAND	798	6.5	550	440	1056	-	-	580
BALLROOM THREE	331.8	6.5	252	176	400	-	-	220
BALLROOM TWO	254.1	6.5	216	136	300	-	-	170
BALLROOM ONE	212.1	6.5	120	112	200	-	-	140
ANN STREET LOBBY	450	2.8	-	-	-	-	-	-
REGISTRATION LOBBY	198	6.5	-	-	-	-	-	-
ST GERMAIN	63.51	2.7	30	32	50	18	18	40
BASTILLE	106.24	2.7	72	48	90	39	39	60
BASTILLE ONE	49.92	2.7	24	24	40	15	15	20
BASTILLE TWO	56.32	2.7	24	24	40	15	15	20
CONCORDE	80.5	2.7	45	40	70	24	24	50
ODEON	128	2.4	81	64	100	36	40	80
SOIREE	143	-	-	-	-	-	-	150
LYON	240	3	126	112	230	-	-	140
LYON ONE	112.8	3	54	48	108	36	24	60
LYON TWO	127.2	3	63	64	120	36	30	80
NORMANDY	18.24	2.4	-	-	-	-	8	8
BORDEAUX	12.8	2.4	-	-	-	-	6	6



AUDIO VISUAL

Sofitel Brisbane Central's production is managed in-house by AV Partners, Australia's most experienced, innovative and professional audio visual organisation.

The AV Partners team work alongside the Sofitel Brisbane Central Conference and Events department to ensure a flawless 5-star event experience for yourself and each of your delegates.

For any enquiries please contact our on-site Audio Visual Manager Brendon Biffin on +61 (07) 3835 4731.

AVPartners™

S O F I T E L

BRISBANE CENTRAL