

*Festive Season at
Sofitel Brisbane Central*

SOFITEL
BRISBANE CENTRAL

New Year's Eve at *Bistro Suzette*

31 December 2024

Finish the year on a high with our seafood buffet. Fill your plate with fresh, locally-caught seafood, salads, meats, internationally-inspired hot dishes, decadent desserts and more whilst enjoying panoramic views of Brisbane City.

Inclusive of a glass of Moët & Chandon Champagne on arrival.

New Year's Eve Seafood Buffet

Two seatings: 5pm to 7.15pm & 7.30pm till Late

Adult: \$179

Child: \$80 (4-12yrs)

New Year's Eve Bistro Suzette

Sample Buffet Menu

La Boulangerie

Selection of artisan bread loaves (GFOA)
Freshly baked rolls and baguettes
Roast pumpkin sage and chestnut soup

Les Fruits de Mer *Fresh Seafood Served On Ice*

Mooloolaba prawns (GF/DF)
Green Lip mussels with mango and chilli (GF/DF)
Freshly shucked Pacific oysters (GF/DF)
Chilled Moreton Bay bugs (GF/DF)
Tasmanian smoked salmon with black caviar (GF/DF)
Condiments and sauces: Horseradish cocktail sauce (GF/DF), citrus and shallot vinaigrette (GF/DF), fresh lemon wedges (GF/DF), mango, chilli and coriander salsa

La Selection Froide *Cold Selection*

Cured meats and cold cuts with condiments
Antipasto vegetables (GF/VE)
Selection of Artisan local and imported cheeses with quince paste and crackers (GFOA)

Festive Classic Salads

Traditional Caesar salad with condiments
Prosciutto, peach, mizuna and almond salad
Roasted sweet potato, field mushroom rocket salad with mustard seed dressing
Granny Smith apple and coleslaw salad

Rotisserie

Rosemary garlic lamb (GF/DF)
Roasted beef rump
Roasted potatoes with rosemary (GF/VE)
Roasted root vegetables (GF/VE)
Gruyere gratin cauliflower
Summer steamed greens
Yorkshire pudding
Condiments: Mint jelly, cranberry sauce, red wine sauce

La Selection Chaude *Hot Selection*

Baked barramundi fillet with soy reduction, fried shallots and ginger (GF)
Penne with creamy tomato sauce, sundried tomatoes and parmesan and cheese (V)
Butter chicken
Fragrant steamed rice (GF)
Oven-fresh pizzas topped with prosciutto and burrata

Festive Desserts

Tiramisu cake
Chocolate fountain with luxurious sweets (GF)
Chocolate raspberry crunch log
Gianduja and hazelnut slice
Festive mango sorbet and double chocolate ice cream (GFOA)
Petit pavlovas with macerated berries (GF)
Spiced chocolate mousse
Petit fruit tartelettes
Lemon meringue pies
Seasonal fruit platter (GF/VE)
Profiteroles
Champagne and strawberry jellies
Festive fruits (GF/VE)
Warm banana and date pudding with butterscotch sauce
Crème brûlée