



Conference & Event *Menus*

S O F I T E L



Breakfast Menu

Menu Petit-Déjeuner

SOFITEL NETWORKING BREAKFAST - \$55.00 Per Person

Seasonal fresh fruit platters
Freshly baked croissants and assorted pastries
Individual bircher muesli cups
Salmon and dill cream cheese bagels
Assorted individual yoghurts
Croque monsieurs
Chef's selection bowls of nuts
Tomato and cheese croissants

FULL BREAKFAST BUFFET - \$55.00 Per Person

Seasonal fresh fruit platters
Flavoured yoghurts
Bircher muesli with nuts and dried fruits
Freshly baked croissants and assorted pastries
Selection of cold cuts and local cheeses
Freshly baked breads with selection of spreads
Streaky bacon
Balsamic roasted tomatoes
Free-range scrambled eggs
Sautéed mushrooms with thyme
Pork and fennel sausages
Crispy hash browns

CONTINENTAL BREAKFAST BUFFET - \$45.00 Per Person

Seasonal fresh fruit platters
Flavoured yoghurts
Selection of cereals
Freshly baked croissants and assorted pastries
Selection of cold cuts and local cheeses
Freshly baked breads with selection of spreads

Price is GST inclusive
Minimum of 20 guests required for these menus
We will be delighted to arrange suitable alternatives for guests with dietary requirements



Plated Breakfast Menu

Menu Petit-Déjeuner à l'Assiette

\$55.00 Per Person

On The Table

Freshly baked croissants and pastries
Marmalade and honey
Freshly sliced seasonal fruits
Freshly brewed coffee and tea
Selection of chilled fruit juices

Eggs Montreal

Poached egg with cured salmon and hollandaise sauce
served on an English muffin with roasted vine tomatoes

Eggs Benedict

Poached eggs with smoked ham and hollandaise sauce
served on an English muffin with roasted vine tomatoes

Eggs Florentine

Poached eggs with sautéed spinach and hollandaise sauce
served on an English muffin with roasted vine tomatoes

Smashed Avocado & Feta On Toast

With scrambled eggs and pico de gallo, roasted vine tomatoes and sautéed spinach

Full Breakfast

Scrambled eggs with roasted tomatoes, sautéed field mushrooms and baby spinach,
free-range bacon and sausages with lightly toasted bread

Price is GST inclusive

Minimum of 20 guests required for this menu

We will be delighted to arrange suitable alternatives for guests with dietary requirements



Tea Breaks

Sélection de Petits Fours

Arrival tea & coffee at \$7.00 per person

Morning & afternoon tea breaks at \$20.00 per person with two food options

All day tea & coffee at \$15.00 per person

Selection of fresh juices for an additional \$6.00 per person

Additional food items are available for \$8.00 per person, per item

SWEET

Marble loaf

Vanilla panna cotta, mango coulis

Assorted danishes

Chocolate & berry tarts

Orange friands

Macarons

Seasonal fresh fruit platters

Selection of mini donuts

SAVOURY

Gourmet finger sandwiches

Pomegranate & goat cheese bites

Smoked salmon bites with capers and cream cheese

Vegetarian wontons

Mini house-made beef pies

Ham & cheese croissants

Tomato & cheese croissants

House-made mini sausage rolls

Price is GST inclusive

Minimum of 20 guests required for this menu

We will be delighted to arrange suitable alternatives for guests with dietary requirements



Working Lunch

Le déjeuner

\$65.00 Per Person

Please select two items from each category below

Served with freshly brewed tea & coffee

SALAD

- Beetroot and carrot salad with orange and cashew nuts
- Asian slaw with peanut basil, red chilli, sunflower seeds, apple and sweet & sour dressing
- Caesar salad with eggs, croutons and anchovy dressing
- Potato and scallion salad with honey vinaigrette
- Classic green garden salad with honey balsamic dressing
- Broccoli salad with almonds, raisins, celery toasted bacon and mayonnaise

HOT

- Chicken breast with mushroom white sauce
- Marinated lamb rump with mint yoghurt
- Moroccan spiced cauliflower with carrot sauce, pomegranate, fried chickpeas and chopped herbs
- Butter chicken
- Baked salmon with fennel and orange beurre blanc
- Sliced New Zealand beef sirloin with béarnaise sauce

SIDES

- Steamed jasmine rice
- Charred root vegetables with garlic and thyme oil
- Wok tossed bok choy and broccoli in soy sauce
- Roasted cauliflower with babaganoush, chickpeas and pomegranate
- Cumin-baked chickpeas and kale with parmesan with pickled onions

DESSERT

- Apple and rhubarb crumbled served with custard
- Lemon meringue tart
- Fresh seasonal fruit platters
- Orange friand
- Chocolate loaf
- Coconut and berry panna cotta
- Dark chocolate brownie
- Selection of individual ice cream and sorbet

Price is GST inclusive

Minimum of 20 guests required for this menu

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Light Lunch Option

Sur le pouce

\$55.00 Per Person

Please select two options each from the below categories

Served with freshly brewed tea & coffee

SANDWICHES

Selection of sandwiches

Fried chicken bao buns, pickled ginger, chilli mayo

Beef sliders, pickled, burger sauce

Croque monsieur

SALAD

Beetroot and carrot salad with orange and cashew nuts

Asian slaw with peanut basil, red chilli, sunflower seeds, apple and sweet & sour dressing

Caesar salad with eggs, croutons and anchovy dressing

Potato and scallion salad with honey vinaigrette

Classic green garden salad with honey balsamic dressing

Broccoli salad with almonds, raisins, celery toasted bacon and mayonnaise

DESSERT

Apple and rhubarb crumbled served with custard

Lemon meringue tart

Fresh seasonal fruit platters

Orange friand

Chocolate loaf

Coconut and berry panna cotta

Dark chocolate brownie

Selection of individual ice cream and sorbet

Price is GST inclusive

Minimum of 20 guests required for this menu

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Lunch & Dinner Set Menus

Menu pour le déjeuner et le diner

2 COURSE MENU - \$105.00 Per Person

Select one entrée and two main courses

or

Select two main courses and one dessert

(Main course served as alternate drop)

(\$10.00 additional per person, per course for selection of choice)

3 COURSE MENU - \$120 Per Person

Select one entrée, two main courses and one dessert

(Main course served as alternate drop)

(\$10.00 additional per person, per course for selection option)

3 COURSE MENU - \$130.00 Per Person

Select two entrées, two main courses and two desserts

(All courses served as alternate drop)

(\$10 additional per person, per course for selection option)

All menus served with freshly baked bread and butter on the table

ENTRÉE OPTIONS TO SELECT FROM:

- Citrus cured salmon with lemon gel, avocado, dill and radish (GF, DF)
- Beef carpaccio with horseradish crème fraîche, pickled vegetables and watercress
- Roasted baby beetroot, berry vinaigrette, goat cheese and lettuce (GF, VG)
- Smoked duck with mango chutney, pickled radish, jus and nasturtium
- White fish ceviche with coconut, chilli and coriander

MAIN COURSE OPTIONS TO SELECT FROM:

- Glory Bay salmon, caramelised fennel, cauliflower purée and herbs
- Savannah eye fillet with potato mash, bok choy and bone reduction (GF)
- Lamb rump, pea purée, roasted garlic, green vegetables finished with Madeira jus
- Chicken breast, cardamom pumpkin purée and seasonal vegetables
- Market fish with grilled zucchini, olive and blood orange sauce (GF)
- Charred cauliflower with homemade hummus, cumin yoghurt, pickled shitake and hazelnuts (GF, VG)

DESSERT OPTIONS TO SELECT FROM:

- Lemon and lime meringue tart
- Hazelnut and caramel cake
- Intense berry mousse and light Tongan vanilla bean cream
- Chocolate delight, Valrhona 70% dark chocolate mousse, cocoa crumble and dark chocolate sponge
- Tropical mousse, coconut sponge and passion fruit gel

Price is GST inclusive

Minimum of 20 guests required for this menu

We will be delighted to arrange suitable alternatives for guests with dietary requirements

Special seasonal menu can be created on request - price on application

Buffet Menus

Menu buffet

PETIT BUFFET - \$99.00 Per Person

2x cold / 2x mains / 2x sides / 2x sweets

GRAND BUFFET - \$120.00 Per Person

3x cold / 3x mains / 3x sides / 3x sweets

Served with freshly-baked bread rolls and butter on the side

COLD

Selection of dips, cured meats and pickles

Potato and egg salad

Asian slaw with peanut basil, red chilli, sunflower seeds, apple and sweet & sour dressing

Chicken caesar salad with boiled eggs, croutons, parmesan cheese

Broccoli salad with almond, raisin, celery tasted bacon and mayonnaise

Smoked salmon, caper berries, lemon and fresh herbs

HOT

Baked salmon with fennel and orange beurre blanc

Sliced New Zealand beef sirloin with bearnaise sauce

Chicken breast with mushroom white sauce

Marinated lamb rump with mint yoghurt

Oven-baked market fish with cheese sauce

Butter chicken

SIDES

Steamed jasmin rice

Woked bok choy with soy sauce and sesame

Baked broccoli with Mornay sauce

Steamed garden vegetables with fleur de sel

Roasted baby potatoes with garlic and thyme oil

DESSERT

Lemon meringue tart

Valrhona chocolate mousse

Intense Tongan vanilla bean panna cotta served with berries and tropical coulis

Orange and almond cakes

Assorted macarons

The '20 inch' Sofitel berry cake

Selection of sorbet and ice creams

Price is GST inclusive

Minimum of 20 guests required for this menu

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Canapés

\$7.00 Per Canapé

\$38.00 Per Person for 6 Canapés Per Hour

\$48.00 Per Person for 8 Canapés Per Hour

HOT

Searched scallops with carrot cream (GF)
Shumai prawns with ginger and soy sauce
Chicken karaage with chilli mayo
Tempura prawns with lemon aioli

COLD

Beef tataki with harissa gel (GF, DF)
Prawn cocktail on baby cos
Salmon tart with caviar
Smoked duck with harissa gel (GF, DF)

VEGETARIAN

Marinated halloumi with bell pepper (GF)
Vegetarian samosas with cocktail sauce
Jalapeño bombs with chipotle mayo

VEGAN

Vegan pie
Vegan rolls with chipotle
Vegan hotdog with ketchup

SWEET

Lemon meringue tart
Seasonal - winter tropical snowball / summer berries snowball
Selection macarons
Valrhona dark chocolate brownies

Price is GST inclusive
Minimum of 20 guests required for this menu
We will be delighted to arrange suitable alternatives for guests with dietary requirements



Platters Menu

Plateaux de luxe

SEAFOOD - \$380.00

Herb marinated lemon prawns, cold smoke salmon, marinated mussels, fish ceviche, lemon aioli and capers

INDIAN - \$300.00

Tandoori chicken thighs, lamb korma, curried prawns, parathas, samosas, mint yoghurt and mango chutney

ASIAN - \$300.00

Pork moneybags, satay chicken, fried siu mai, vegetarian dumplings and spring rolls, chipotle mayo, sweet chilli

CHEESE - \$260.00

Selection of New Zealand and French cheese, dried fruit, nuts, quince, fresh fruits and crackers

CHARCUTERIE - \$260.00

Salami, chorizo, pastrami, prosciutto served with pitted olives, cornichon, sun-dried tomato, baguette and chips

LUXURY SEAFOOD PLATTER - ON REQUEST

Oysters, hot smoked salmon, king crab legs, langoustines, prawns, caviar (optional), lemon aioli, capers, cornichons, feijoa vinegar

Price is GST inclusive

Each platter serves up to 10 people

We will be delighted to arrange suitable alternatives for guests with dietary requirements



Beverage Package

Forfaits boissons de luxe

GOLD

1 hour - \$42.00 | 2 hours - \$54.00 | 3 hours - \$66.00 | 4 hours - \$72.00

BEER

Steinlager Range (Pure / Pure Light)
Corona Extra

WINES

Romeo & Juliet Prosecco
The Grayling, Sauvignon Blanc
Pinot Gris
Chardonnay
Pinot Noir
The Ned, Rosé

ELITE

1 hour - \$54.00 | 2 hours - \$66.00 | 3 hours - \$76.00 | 4 hours - \$84.00

BEER

(Please select any four of the below)

Steinlager Range (Pure / Pure Light)
Panhead Range (APA / XPA / Pilsner)
Corona Extra

WINES

Cloudy Bay, Pelorus Sparkling
Brancott, Sauvignon Blanc
Maude, Pinot Gris
Mâcon Villages Cave de Lugny, Chardonnay
AIX, Rosé
Brancott, Pinot Noir
Delas Côtes du Rhône Saint-Esprit, Syrah
Château Carbonneau Séquoia Cabernet Franc, Merlot

Champagne upgrade

Additional \$15.00 to upgrade to GH Mumm Brut

Additional \$12.00 to upgrade to house spirits
(Vodka, gin, whiskey, rum)

Price is GST inclusive



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