



FÆSTIVE SEASON AT SOFITEL



"Enjoying Christmas and making memories
with my family are among my fondest
childhood memories"

Patrice Falantin - Executive Chef,
Sofitel Brisbane Central

EXPERIENCE FESTIVE SEASON
FROM NOVEMBER TO DECEMBER

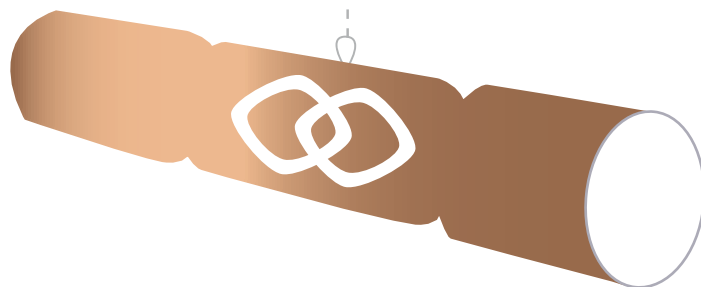
INSPIRED BY CHILDREN,
ENJOYED BY ADULTS

S O F I T E L

Thyme² Restaurant Breakfast

Thyme² Restaurant Lunch & Dinner

Prive249



Click any of the above icons for more information
The festive season is approaching and what better way to celebrate than with a
Magnifique dining experience at the luxurious Sofitel Brisbane Central.

[For more information and bookings please click here](#)

Also visit sofitelbrisbane.com.au



Thyme² Restaurant Breakfast

From Friday 4th November 2016 to Saturday 31st December 2016.

Excluding Christmas Day 25th December 2016.

Enjoy a leisurely breakfast this festive season including all of your breakfast favourites.
On weekends you can also enjoy free flowing sparkling wine.

Monday to Friday

From 6:30am to 10:00am

Adult – Full Breakfast \$39

Adult – Continental Breakfast \$35

Child – Full Breakfast \$19*

Child – Continental Breakfast \$17*

Saturday and Sunday

From 6:30am to 10:30am

Adult – Full Breakfast \$49

Adult – Continental Breakfast \$45

Child – Full Breakfast \$24*

Child – Continental Breakfast \$22*

Weekend Breakfast includes complimentary sparkling wine (Available from 9am to 10.30am)

[> view menu](#)

Discover more at sofitelbrisbane.com.au or call (07) 3835 3535

[ONLINE STORE Book here](#)

Festive Season Menu is available for Breakfast, Lunch and Dinner from Friday 4th November 2016 to Saturday 31st December 2016.

Excluding Christmas Eve 24th December, Christmas Day 25th December and New Years Eve 31st December 2016.

Accor Plus and Entertainment Book discounts are not applicable Christmas Eve 24th December 2016, Christmas Day 25th December 2016 and New Years Eve 31st December 2016.

*Children aged 5-12 years.



BACK



Breakfast Menu

La Boulangerie

Selection of artisan bread loaves, rolls, mini bagels

White, raisin, wholemeal, muffin, multigrain toast

French croissants, chocolate croissants and fruit danishes

Breakfast Festive Specialty

La Brioche de Noël au Chocolat

Seasonal Fresh Fruit Selection

Juicy mango cheeks and red cherries

Homemade scented poached fruit

Fresh and chilled juice

Selection of Breakfast Cereals

Sweet and unsweetened breakfast cereals

Sofitel bircher muesli

Homemade Christmas granola with dry fruit and nuts

Gluten Free Selection

Gluten free breads, muffins, and

Muesli bars

Cold Cuts and Small Goods

Gypsy ham, mortadella, and turkey slices

Brown rice and red quinoa salad with cranberry

Curried pumpkin, quinoa and coconut salad

Tasmanian smoked salmon mousse, whole smoked rainbow trout,

Peppered mackerel and roll mop herring with capers, red onions and lemon

Hot Selection

Omelette station with wide selection of fillings

Fried, poached and scrambled eggs

Homemade pancakes and waffles

Bacon, sausages, baked bean casserole

Breakfast potatoes, eggs benedict, oven roasted parsley

Garlic tomato, steamed greens

Asian breakfast specialties

Sweet and Natural

Natural, sweet, fruit yoghurt with berry compote

Fruit smoothies,

Parfait (sweet yoghurt, muesli and fruit coulis)





Thyme² Restaurant Lunch & Dinner

Delight in a Magnifique menu this festive season as Thyme² Restaurant takes centre stage for lunch and dinner.

Thyme² Restaurant delivers a totally unique and inspiring dining experience, reflecting world-wide dining trends and the sophistication of the city and its cuisine.

A fresh Seafood Buffet, gourmet International Cuisine, desserts created in the hotel's own

Patisserie featuring in the extensive choices for Lunch or Dinner

Enjoy the theatre and movement of an open-plan kitchen and a seafood inspired buffet boasting the freshest produce, traditional festive delicacies and Christmas trimmings.

Lunch

Monday – Thursday - From 12 noon to 2:30pm | Adults \$69 | Children 5-12 years \$34

Friday - From 12 noon to 2:30pm | Adults \$79 | Children 5-12 years \$40

Saturday and Sunday Lunch - From 12 noon to 2:30pm | Adults from \$89 | Children 5-12 years from \$45

Seniors - From 12 noon to 2:30pm | \$57 (Every Wednesday Only, 9th November to 23rd December)

[> view menu](#)

Dinner

Sunday – Thursday From 6:00pm to 10:30pm Adults from \$79 | Children from \$40

Friday and Saturday Early bird in by 6:00pm Adults from \$99 | Children from \$50

Friday and Saturday From 6:30pm to 10:30pm Adults from \$119 | Children from \$59

[> view menu](#)

Menu is available for breakfast, lunch and dinner from Friday 4th November 2016 to Saturday 31st December 2017.

Excludes Christmas Eve 24th December, Christmas Day 25th December and New Year Eve 31st December 2016

Accor Plus and Entertainment Book discounts not applicable for Christmas Eve

Discover more at sofitelbrisbane.com.au or call (07) 3835 3535

Festive Season Wine Buffet

Enjoy our wine buffet featuring sparkling, white & red wines.

From only \$32pp for Lunch and \$35pp for Dinner (\$28 for Lunch and \$31 for Dinner with Accor Plus membership)

Festive Party Package

Celebrate in style with our Magnifique table centre pieces, bon bons, streamers and novelties for an additional \$7 per person.



BACK



LUNCH & DINNER MENU

La Boulangerie

Selection of artisan bread loaves, baguettes, rolls,
Grissini sticks, sesame rolls, multigrain rolls, ciabatta rolls,
Olive bread, walnut bread and sourdough loaves

Fresh Seafood Selection

All Days Lunch and Dinner

Fresh cooked Queensland prawns
Green lip mussels with red pepper and chive dressing
Shucked Australian oysters with condiments and sauces
Tasmanian smoked salmon mousse

All Days Dinner

Fresh crabs claws

Every Friday, Saturday & Sunday Lunch

Steamed mussels and cockles, with white wine and shallots (hot)

Fresh crabs claws

Tasmanian smoked salmon and condiments

Every Friday and Saturday Dinner

Queensland fresh crabs

Chilled Moreton Bay bugs

Whole poached salmon and dill

Oysters Kilpatrick (hot)

*Seafood selection subject to market availability

Cold Selection

Assortment of nori maki and nigiri with Japanese condiments

A festive selection of salads such as:

Green bean, seared tuna, tomato, basil, caper and olive salad

Thai style marinated bbq octopus and coriander salad

Brown rice and red quinoa salad with cranberry

Curried pumpkin, quinoa and coconut salad

Roasted beetroot, ricotta and crispy pancetta with wild rocket leaves

Traditional Caesar salad and condiments

Australian farm house cheeses

Condiments and crackers

Selection of charcuterie, cured meat, salami and pates

Hot Soup Selection

Soup of the Day

Festive Season Carvery

Traditional roast turkey breast stuffing, cranberry sauce

Roasted leg of ham, glazed with honey and cloves

Hot Selection

Monday and Tuesday: porchetta and baked apples

Wednesday and Thursday: barramundi quenelle with shellfish bisque

Friday and Saturday: baked whole reef fish

Sunday: roasted leg of lamb rosemary and garlic

Braised ossobucco a la milanese

Baked potatoes boulangere

Pasta of the day

Greek chicken with lemon, garlic and yoghurt marinade

Vegetarian Indian curry, condiments

Catch of the day Provencal

Fragrant steamed rice

Roasted golden pumpkin, cocktail potatoes with spices and herbs

Fresh seasonal vegetable panache: beans, broccoli, brussel sprouts and snow peas

Christmas Dessert Buffet Chocolate masterpieces by our Executive patisserie chef joel helot

Beautiful chocolate truffles

Madeleines, mince pies and Christmas biscuits

Chocolate fountain, condiments

Selection of chocolate desserts

Christmas yule logs, chocolate profiteroles

Berry pavlova, prune flan, mango pudding, passion fruit meringue tart

Christmas pudding and brandy sauce, fresh fruit salad, whipped cream,

Festive ice creams and sorbets

Summer fresh fruit platter

Juicy mango cheeks and red cherries





Festive Season at Privé249 Restaurant

For the ultimate festive celebration,
Privé249 provides exquisite fine dining in an exclusive venue
Known for its customised menus featuring a unique signature French touch,
Privé249 can create your perfect Festive vent from a stunning
three course luncheon to a decadent degustation dinner
from 10 guests to 50 guests.

Tailor made experiences in Privé249 are enhanced by five star service,
expertly matched wines and the added extravagance
of our renowned Champagne trolley.

Let Privé249 be the star on your tree this festive season.

Discover more at sofitelbrisbane.com.au or call (07) 3835 3535

W YORK PÆRME DUBAI PÆRIS LONDON
T BUENOS AIRES SYDNEY VIENNA RIO D
H NUSÆ DUA ROME ATHÈNES SIEM REA
VIENNA NEW YORK PÆRME DUBAI PÆR
FRANKFURT BUENOS AIRES SYDNEY VI
ROME ATHÈNES SIEM REAP BRUSSELS
W YORK PÆRME **BRISBANE** PÆRIS LONDON
T BUENOS AIRES SYDNEY VIENNA RIO D
H NUSÆ DUA ROME ATHÈNES SIEM REA
VIENNA NEW YORK PÆRME DUBAI PÆR
FRANKFURT BUENOS AIRES SYDNEY VI
ROME ATHÈNES SIEM REAP BRUSSELS
W YORK PÆRME DUBAI PÆRIS LONDON
T BUENOS AIRES SYDNEY VIENNA RIO D