



## FUNCTION & CATERING PACKAGES

Lucente Hospitality proudly brings you three distinct venues — **Sofia's Restaurant & Bar** and **Luna's Broadbeach**,— each offering a unique atmosphere and tailored experiences.

Whether it's a coastal-inspired celebration, a relaxed Italian long lunch, or a European-style gathering, our venues are designed to suit every occasion. Each location offers exclusive function packages to help you create unforgettable moments with ease.

We also offer **Sofia's Catering** services, bringing the same exceptional quality and attention to detail to your chosen location. From intimate gatherings to large-scale events, our team can craft bespoke menus and setups to make any event truly memorable.



# SOFIA'S

RESTAURANT & BAR

Our coastal European menu has something for every occasion and is all about enjoying simple, delicious food with your favourite people.

At Sofia's you can count on our team to give the best experience to large groups, special occasions and functions.

Whatever the request,  
We're more than happy to accommodate.



# SOFIA'S

RESTAURANT & BAR

## CAPACITY

### **Alfresco Dining area**

Dinner setting (max pax 40)

Cocktail setting (max 50 pax)

### **Main Dining area**

Dinner setting (max 60 pax)

Cocktail setting (max 100 pax)

### **Exclusive venue hire**

Dinner setting (max 110 pax)

Cocktail setting (max 160 pax)



FOOD

# SOFIA'S

RESTAURANT & BAR

## MANGIA BANQUET \$65 PP

### ENTRÉE (to share):

- Sofia's famous house-made bread (GF available), extra virgin olive oil, oregano, sea salt
- Heirloom Tomato salad, fresh basil, truffle & balsamic reduction
- San Danielle Prosciutto
- Luca's Burrata olive oil, oregano, black lava salt
- Brussels Sprouts, deep-fried brussels sprouts topped with a balsamic glaze, crispy prosciutto & parmesan

### MAINS (alternate drop):

- Spaghetti Carbonara, traditional carbonara, served with guanciale, egg yolk, pecorino & black pepper
- Spicy Tomato Rigatoni, rigatoni, spicy roasted cherry tomatoes, fresh stracciatella, basil oil

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# SOFIA'S

RESTAURANT & BAR

## MAMMA MIA BANQUET

\$95 PP

### ENTRÉE (to share):

- Sofia's famous house-made bread (GF available), extra virgin olive oil, oregano, sea salt
- Luca's Burrata, extra virgin olive oil, black lava salt
- Heirloom Tomato salad, fresh basil, truffle & balsamic reduction
- Beef Carpaccio, grass fed beef, topped with a capers, mustard, parmesan & anchovies dressing
- San Danielle Prosciutto
- House-marinated warm mixed olives

### MAINS (to share):

- Enjoy a premium char-grilled Riverine Black Angus T-bone , carefully chosen by our chef, grilled to perfection and served with chimichurri sauce.
- Spicy Tomato Rigatoni, rigatoni, spicy roasted cherry tomatoes, fresh stracciatella, basil oil

### SIDES (to share):

- Summer Salad, rocket, shaved fennel, fresh orange, almond flakes, pecorino & a orange white balsamic dressing
- Shoestring Fries, sea salt, oregano

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# SOFIA'S

RESTAURANT & BAR

## FOCACCIA BOARD

\$22pp

### Choice of 2:

- MORTADELLA

house-made foccacia, stracciatella, pistachio mortadella, house-made pesto, and toasted pistachios

- PROSCIUTO

house-made foccacia, San Daniele prosciutto, rocket, heirloom tomatoes, stracciatella, balsamic, basil

- ROASTED VEGETABLES

house-made foccacia, house-made basil pesto, char-grilled peppers, olives, stracciatella.



BEVERAGE

# SOFIA'S

RESTAURANT & BAR

## STANDARD

3 hours package

\$75 PP (additional hour \$25pp)

## SPARKLING

NV Matho Prosecco Brut DOC Veneto, Italy

**WINE** (choice of 2 white, 1 rose and 2 red)

### White

2023 Matho Pinot Grigio 2023, Veneto, IT

2023 Tomassi Soave Classico DOC Valpolicella, IT

### Rose

2024 Longview "Juno" Nebbiolo Rosato, Adelaide Hills, SA

### Red

2023 Langmeil "Long Mile" Shiraz, Barossa Valley, SA

2023 O'Leary Walker Nero d'Avola, Adelaide Hills, SA

## SOFT DRINKS AND BOTTLED JUICES

## ADD TAP BEER ESTRELLA DAMM

additional \$9 pp

Obs.: Beverage packages are only available for functions, 20pax or above however we will do our best to accommodate all request.



# SOFIA'S

RESTAURANT & BAR

## DELUXE

3 hours package  
\$95 PP (additional hour \$35pp)

## BEER

Estrella Damm — Spain (served on tap)

Selected bottled beers

## SPARKLING

NV Louis Bouillot Perle de Vigne Grande  
Reserve Brut Burgundy, FR

## WINE

### White

2024 Saint Clair Pioneer Block 3 Sauvignon Blanc,  
Marlborough, NZ

2024 Jim Barry Assyrtiko, Clare Valley, SA

2023 Tiefenbrunner Pinot Grigio, Alto Adige

### Rose

2023 Antinori Santa Cristina Rose Tuscany, IT

### Red

2022 Rocche di Costamagna Barbera, Piemont, IT

2022 Palliser Estate Pencarrow Pinot Noir,  
Martinborough, NZ

2022 Jim Barry "The Farm" Single Vineyard Cabernet  
Sauvignon, Clare Valley, SA

## SOFT DRINKS AND FRESH JUICES

Obs.: Beverage packages are only available for functions, 20pax or above however we will do our best to accommodate all request. List of the house spirits list and cocktails add on upon request.



# SOFIA'S

RESTAURANT & BAR

## EXTRAS

Looking to make your celebration even more memorable? We offer a few thoughtful extras—like a welcome cocktail or sparkling wine on arrival.

Just let us know what you have in mind, and we'll be happy to help bring it to life!

- Arrival Glass of Matho Prosecco - **\$12 pp**
- Arrival Glass of Champagne Ayala Brut - **\$25 pp**
- Arrival Cocktail - **\$18 pp each**
  - Aperol Spritz
  - Limoncello Spritz
  - Hugo Spritz
  - Lychee Martini
- Add House Spirits to your package (3h)— **additional \$32 pp**
- Add selected Cocktails to your package (3h)— **additional \$45 pp**





TO BOOK YOUR EVENT WITH LUCENTE HOSPITALITY,

PLEASE CONTACT:

**ISABELA PIASSENTINI GERALDI**  
RESERVATIONS & EVENTS MANAGER

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