



## 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

## CATERING

From intimate board meetings and corporate workshops to large-scale launches and end-of-year celebrations, Sofia's Catering delivers bespoke menus and seamless service that elevate every occasion.

We work closely with personal assistants, event planners, and corporate teams to craft experiences that perfectly reflect your brand and event goals.

With meticulous attention to detail and a commitment to exceptional hospitality, we ensure your catering is executed flawlessly from start to finish.



# SOFIA'S

RESTAURANT & BAR

## CANAPE

\$45PP (\$9pp additional canapes)

### Choice of 3:

- Pulled Genovese Beef Ragu with sundried tomato, mascarpone on a piadina Romagna;
- Eggplant Caponata bruschetta;
- Kingfish or King Ora Salmon tartare on a focaccia tuile;
- Steak tartare on a millefeuille crisp;
- Watermelon, goat cheese, basil, and chili;
- Cacio e Pepe Polenta Chips, Calabrian chili mayonnaise;
- Shoestring Fries, Calabrian chili mayonnaise;
- Beetroot hummus, hazelnut, lemon balm;
- Calamari fritto, lightly fried calamari, served with fennel salt;
- Mortadella, stracciatella & pistachio cocomi;
- Caprese on a stick with bocconcini, cherry tomato, and fresh basil leaves;
- Bresaola roll with stuffed lemon, ricotta, and rucola;
- Grilled chorizo, goat cheese with capsicum in a homemade focaccia;
- Salmon pearls & stracciatella blinis.

## SUBSTANTIAL CANAPE

### Choice of 1:

- Truffle Gemelli; small version of the traditional Luna's gemelli (twisted pasta), truffle sauce, mascarpone, parmesan
- Spicy Tomato Rigatoni , small portion version of Sofia's rigatoni (tubular pasta), spicy roasted cherry tomatoes, fresh stracciatella, basil oil

# SOFIA'S

RESTAURANT & BAR

## STANDARD

2 hours package  
\$50 PP (additional hour \$20pp)

## SPARKLING

NV Matho Prosecco Brut DOC Veneto, Italy

## Red

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

## WINE

### White

2024 Ant Moore A+ Sauvignon Blanc, Marlborough, NZ

2024 Forest Hill Highbury Fields Chardonnay, Mt Barker

2022 Palliser Estate Pencarrow Pinot Noir

Martinborough, NZ

## BEER

Peroni 3.5%

### Rose

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

## SOFT DRINKS

Coke

Coke Zero

Lemonade

## BEVERAGE ADD-ONS

- Arrival mocktail - **\$12 pp**
- Add House Spirits to your package – additional - **\$42 pp**
- Add Champagne to your package – additional - **\$44 pp**
- **Cocktail Bar option available upon request**

\* Please note additional staff hours may apply.



# SOFIA'S

RESTAURANT & BAR

## CATERING EXTRAS

Want to add on a little extra? Explore our range of canapé add-on options and let us help you create a truly memorable event.

- **INTERACTIVE - APPELLATION OYSTERS BAR**

3 oysters per person  
\$20 per person

Sydney Rock Appellation oysters per person, hand sucked to order, served with mignonette, fresh lemon.

- **INTERACTIVE – CACIO E PEPE STATION**

80g bowl portion per person  
\$15 per person

Sofia's famous Cacio e Pepe pasta, made live and tossed in our 40kg Parmesan wheel, served with cracked pepper. Full station.

## BEVERAGE ADD-ONS

- Arrival mocktail - **\$12 pp**
- Add House Spirits to your package – additional - **\$42 pp**
- Add Champagne to your package – additional - **\$44 pp**
- **Cocktail Bar option available upon request**

\* Please note additional staff hours may apply.



TO BOOK YOUR EVENT WITH LUCENTE HOSPITALITY,

PLEASE CONTACT:

**ISABELA PIASSENTINI GERALDI**  
RESERVATIONS & EVENTS MANAGER

PHONE: (07) 5504 6985

EMAIL: ISABELA@LUCENTEHOSPITALITY.COM.AU