



LUCENTE
HOSPITALITY

FUNCTION & CATERING PACKAGES

Lucente Hospitality proudly brings you 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.

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SOFIA'S

RESTAURANT & BAR

CAPACITY

Alfresco Dining area

Dinner setting (max pax 40)

Cocktail setting (max 60 pax)

Main Dining area

Dinner setting (max 55 pax)

Cocktail setting (max 100 pax)

Exclusive venue hire

Dinner setting (max 100 pax)

Cocktail setting (max 160 pax)



FOOD

SOFIA'S

RESTAURANT & BAR

MANGIA BANQUET \$110 PP

ENTRÉE (to share):

- Sofia's famous house-made bread (GF available), extra virgin olive oil, oregano, sea salt
- San Danielle Prosciutto, thinly sliced San Daniele del Friuli Prosciutto, aged for a minimum of 18 months
- Burrata olive oil, oregano, black lava salt

Choice of:

- Piquillo Peppers fire roasted bell peppers, marinated & topped with white anchovies, pickled shallots & hazelnuts
- Heirloom tomato salad heirloom tomatoes, truffle & balsamic reduction topped with fresh basil

MAINS (to shared):

- 375g Oven-roasted Spatchcock Oven-roasted spatchcock stuffed with a chili & herb butter, topped with a chicken & chive jus

Choice of:

- Truffle Mafaldine, truffle sauce, mascarpone, truffle oil and shaved black truffle
- Wild Boar Ragu, pappardelle, slow cooked wild boar ragu topped with shaved pecorino 38

DESSERT ADD ON:

\$7 EXTRA PP

. House-made tiramisu – to share

Large-size desserts available on enquiry

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SOFIA'S

RESTAURANT & BAR

MAMMA MIA BANQUET \$170 PP

Matho Prosecco on arrival

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
- Kingfish Tartare, finely diced kingfish, white balsamic dressing, citrus zest
- Wagyu Bresaola, thinly sliced wagyu bresaola, served with wild rocket & Parmigiano Reggiano

MID COURSE (to share):

- Sofia's Cacio e Pepe, spaghetti, cream, cracked peper, served tableside tossed in our 40kg Parmigiano Reggiano wheel

MAINS (to share)

- Premium char-grilled Riverine Black Angus T-bone , carefully chosen by our chef, grilled to perfection and served with chimichurri sauce.
- The Grand Caesar an outrageously big Caesar - with crisp iceberg lettuce, fried mushrooms, radicchio, wild rocket, Caesar dressing, sourdough croutons, and grated Parmigiano Reggiano

DESSERT ADD ON:

\$7 EXTRA PP

. House-made tiramisu – to share

Large-size desserts available on enquiry

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SOFIA'S

RESTAURANT & BAR

CANAPE

\$35PP (\$9pp additional canapes)

Choice of 4x hot and cold canapes
and 1x substantial:

COLD CANAPÉS

- Fish of the Day Tartare
Served on a thinly sliced baguette cracker
- Scallop Tartare
Served on the shell with apricot liqueur, lemon gel & lemon balm
- Kingfish Crudo
Thinly sliced kingfish, salsa verde, toasted almonds
- Beef Carpaccio Roll
Rocket, parmesan, anchovy mayo & crispy fried capers
- Ricotta & San Daniele Prosciutto
Ricotta, lemon zest & San Daniele prosciutto on a thinly sliced baguette cracker
- Caprese Stick with Truffle Balsamic
Heirloom cherry tomatoes, bocconcini, fresh basil, truffle balsamic reduction
- Stracciatella & House-Made Chilli
Honey Stracciatella cheese, Calabrian chilli & toasted focaccia

HOT CANAPÉS

- Calamari Cone
Tossed in fennel sea salt, served in a cone
- Zucchini Flowers
Stuffed with parmesan, ricotta, lemon zest & nutmeg, finished with black salt
- Shoestring Fries
Tossed in sea salt & oregano, served in a cone

SUBSTANTIAL

- House-made Truffle Pasta
Choice of house-made pasta with signature truffle cream sauce.

ADD ON:

Signature T-Bone platter \$12PP

Sous-vide then pan-seared, chimichurri & toasted house-made focaccia

***Only available for groups of 30 people
or more and or exclusive uses.**

SOFIA'S

RESTAURANT & BAR

ITALIAN HOUSE-MADE CANNOLI CANAPE ADD ON

\$7 per person

A mix of an Italian flavours cannoli to indulge your experience. Choose a mix or only one flavour from the list below:

- Traditional Lemon Ricotta
- Amaretto, mascarpone and candied orange
- Coffee liqueur, mascarpone and cocoa dust

CHEESE BOARD EXPERIENCE

\$23 per person

A beautifully curated selection featuring blue cheese, Grana Padano, goat's cheese, and double cream brie, served with house-baked focaccia, grissini, marinated olives, and seasonal fruits.

SALUMI ADD ON:

extra \$10 per person

Complemented with a fine selection of salumi: San Danielle prosciutto, sliced guanciale, sopressa salami, Italian salami, Cacciatore Calabrese, and Cacciatore Italiano.

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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 - **\$20 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
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