



**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

## 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 3x 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

## 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.

- **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

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RESTAURANT & BAR

- **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.

- **FOCACCIA BOARD EXPERIENCE**

\$22 per person

An excellent way to start your event, featuring our house-made focaccia, freshly baked and served on arrival. This option is ideal as part of a complete dining experience or as a light nibble for quick meetings, launch events, or informal gatherings, offering a warm and delicious welcome for your guests.

**Choice of 2:**

- **MORTADELLA** -house-made focaccia, stracciatella, pistachio mortadella, house-made pesto, and toasted pistachios
- **PROSCIUTO** - house-made focaccia, San Daniele prosciutto, rocket, heirloom tomatoes, stracciatella, balsamic, basil
- **ROASTED VEGETABLES** - house-made focaccia, house-made basil pesto, char-grilled peppers, olives, stracciatella.

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## STANDARD DRINKS PACKAGE

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

## SPARKLING

NV Matho Prosecco Brut DOC Veneto, Italy

## WINE

### White

2024 Ant Moore A+ Sauvignon Blanc, Marlborough, NZ

2024 Forest Hill Highbury Fields Chardonnay, Mt Barker

### Rose

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

### Red

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

2022 Palliser Estate Pencarrow Pinot Noir  
Martinborough, NZ

## BEER

Peroni 3.5%

## 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

## STAFF COST

All staff are charged at a flat rate of \$45 per hour, per staff member.

The required number of staff will be determined once the final number of attendees is confirmed.

A minimum of two staff members is required at all times.

A site visit will be scheduled prior to the event with the key contact to assess the space and ensure all event requirements are properly understood.

**Looking for something more exclusive than what's included in our packages — such as a pizza chef, a private chef in your home, or a buffet-style dinner?**

No problem at all. Simply email [isabela@lucentehospitality.com.au](mailto:isabela@lucentehospitality.com.au) with your plans and ideas, and our team will be delighted to tailor a bespoke experience just for you.



TO BOOK YOUR EVENT WITH LUCENTE HOSPITALITY,

PLEASE CONTACT:

**ISABELA PIASSENTINI GERALDI**  
RESERVATIONS & EVENTS MANAGER

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