

MAGNIFIQUE WEDDINGS

WEDDING PACKAGES

VENUES

IMPORTANT INFO

MENUS

CONTACT



We would be delighted to discuss your wedding in more detail. Please email fiji.weddings@sofitel.com or call +679 675 7718. All prices are in Fijian dollars and are inclusive of Government Taxes. Please note that taxes are subject to change. A 10% surcharge is applicable on Fiji Public Holidays.



Na Tomba at a glance

Two Restaurants / Two Bars
24/7 Fitness Center
Adults Only Pool
Access to Sofitel Spa with nine treatment rooms & Jacuzzi
Choice of King/Twin Rooms, Family Rooms or Two Bedroom Apartments
Access to Sofitel Hair & Makeup Salon / Nail Salon
Access to Republik Nightclub (only nightclub in Denarau)
Free non-motorized water sports



All prices are in Fijian dollars and are inclusive of 15% Government Taxes. Please note that taxes are subject to change. Wedding Packages are valid from September 2026 to December 2027. Prices and menus are subject to change. Cancellation within 60 days from arrival will attract a 100% cancellation fee.

Where happily
ever after begins



WEDDING VENUES

Celebrate your love amidst the breathtaking beauty of Fiji at Na Tomba. Whether you dream of an intimate ceremony or a grand affair, our dedicated wedding team will tailor every detail to reflect your unique style and vision. From exquisite cuisine crafted by our talented chefs to impeccable service, we ensure that every moment of your wedding is nothing short of extraordinary.

SOFITEL NORTHWEST LAWN



NA TOMBA BALLROOM



MAGNIFIQUE WEDDING PACKAGE

CEREMONY

Choice of Sofitel Northwest Lawn or Na Tomba Ballroom
Personal Wedding Executive
Marriage Minister | Celebrant and Marriage License
Courier Fee for MC
Hair & makeup for the bride | Manicure & pedicure for the bride
Escorted return transfers to Registry appointment in Nadi
Tropical wedding bouquet for the bride
Button hole or lei for the groom
Fijian Warrior to escort the bride
Tropical wedding arbor
Signing table with floral arrangement
Seating for guests | Cold water station

PRE-DINNER DRINKS

1 hour complimentary drinks after the ceremony includes beer, wines, still & sparkling water, and soft drinks

RECEPTION

Na Tomba Ballroom
Choice of Buffet Menu (Traditional Feast or BBQ)
3 hour beverage package includes Fiji Bitter, Fiji Gold, red & white wine, sparkling wine & soft drinks
2 tier wedding cake
Fairy Lights
DJ for 4 hours

ACCOMMODATION

4 nights in a Two-Bedroom Apartment
Including full breakfast

BONUS ROMANTIC DINNER

A 3-course dinner at Solis with bottle of Chanoine

SEVENTH HEAVEN BONUS

Complimentary Seventh Heaven day trip for up to 6 guests
Additional Guests to Seventh Heaven - FJ\$140pp

MAY-OCTOBER: FJ\$16,900

NOVEMBER-APRIL: FJ\$15,300

*Blackout dates 24th December - 12th January.

Package price is based on 30 guests.

Additional Guest - FJ\$360pp

VOU WEDDING PACKAGE

CEREMONY

Choice of Sofitel Northwest Lawn or Na Tomba Ballroom
Personal Wedding Executive
Marriage Minister
Celebrant and Marriage License
Courier Fee for MC
Hair & makeup for the bride | Manicure & pedicure for the bride
Escorted return transfers to Registry appointment in Nadi
Tropical wedding bouquet for the bride
Button hole or lei for the groom
Fijian Warrior to escort the bride
Tropical wedding arbor
Signing table with floral arrangement
Seating for guests | Cold water station

PRE-DINNER DRINKS

1 hour complimentary drinks after the ceremony includes beer, wines, still & sparkling water, and soft drinks
Chef's choice of 6 canapé varieties

RECEPTION

Na Tomba Ballroom
Choice of Buffet Menu (Traditional Feast or BBQ)
4 hour beverage package including Fiji Bitter, Fiji Gold, red & white wine, sparkling wine & soft drinks.
Lanson Brut for bridal party table.
2 tier wedding cake
DJ for 4 hours
Fairy Lights

ACCOMMODATION

4 nights in a Two-Bedroom Apartment
Including full breakfast

SEVENTH HEAVEN BONUS

Complimentary Seventh Heaven day trip for up to 6 guests
Additional Guests to Seventh Heaven - FJ\$140pp

MAY-OCTOBER: FJ\$28,500

NOVEMBER-APRIL: FJ\$25,650

*Blackout dates 24th December - 12th January.
Package price is based on 50 guests.
Additional Guest - FJ\$350pp

TAILOR YOUR PERFECT WEDDING

WEDDING CEREMONY

Beach or Garden - FJ\$950 (includes seating for guests)

Marriage Minister - FJ\$315

Marriage License - FJ\$60

Transfer to and from Registry Office - FJ\$100

Warrior escort - FJ\$96

1-hour photography to include unlimited images on USB - FJ\$959

Videographer, digital coverage up to an hour with 30-45 minutes - FJ\$1433

Bride's bouquet - FJ\$140

Buttonhole or Lei - FJ\$30

Floral arrangement (signing table) - FJ\$80

Flower pews (10 pews) - FJ\$99

Apostille stamp - FJ\$180

Corsage - FJ\$45

Guest's neck Leis - FJ\$30

Flower basket - FJ\$70

Children's posy - FJ\$70

Floral tiara - FJ\$20

Hair piece - FJ\$15

Fijian Flower Girl - FJ\$105

Fijian Flower Boy - FJ\$100

Choir - FJ\$500

Floral arch - FJ\$735

Flower cones - FJ\$15

ESSENTIAL INFORMATION

CHOOSE A DATE

Decide which month you would like to get married. Try and book as far in advance as possible.
Some weddings may need to be booked 12 months before departure.

PRE TRAVEL

Three months before you travel, make sure we have all your documentation to process your wedding license.
A month before, keep all your original documentation safe and ready to take with you.

WHAT YOU WILL NEED

- 1 - Birth Certificate of both parties
- 2 - Passport of both parties
- 3 - Recent passport size photos of both parties
4. Divorce Papers (if either party is divorced)
5. Death Certificate (if either party's spouse is deceased)
6. Two witnesses and their valid photo ID
7. Application letter for the special license
- 8 - Certificate of Single Status/Certificate of Search (or) Certificate of no legal impediment is required to be produced by the following marriage applicants:
 - a) Marriage applicants where one party is a local while the other is a foreigner
 - b) Marriage applicants who were former citizens of Fiji attaining citizenship abroad for two years and above
 - c) Marriage applicants who are foreigners

Note: Total number of years for the search should be done between 18yrs of age (legal age to get married) until your current age and the certificate has to be dated 1-2 months prior to your arrival. If you have recently moved from another country, then you will be required to apply for 2 certificates – current country and last country or birth country you lived in.

Your Wedding Executive will be on hand to assist with the above requirements.

3RD PARTY VENDORS

To complete your flawless wedding, we are pleased to present some suggested suppliers and local businesses. We encourage you to browse their websites/social media pages and read reviews to help choose your preferred supplier.

WEDDING THEMING

Rosie Fiji I Liti Ratunivabea I liti.ratunivabea@rosiefiji.com
 Paradise Bride I Pooja Natasha I paradisebride@connect.com.fj
 Weddings & Events Atelier I Akanisi Resina I
 fijiweddingatelier@gmail.com
 Fiji Weddings I Decor & Dance Floors I info@fijiweddings.com

ENTERTAINMENT

Fire Dance & Polynesian Show / Fireworks / Initial Led Lights Dance
 Floor I William Lee I utunesfj@gmail.com

PHOTOGRAPHERS/VIDEOGRAPHERS

Nadi Bay Photography I Elanie I
 info@nadibayphotography.com
 Zoom Fiji I Bianca Southwick I bianca@zoomfiji.com
 Ocean Studio I Yoshi Kawai I yoshi@oceanstudiofiji.com
 Peachylini Photography I Rosi I +679 976 6563

WEDDING FAVOURS, GIFTS, & STATIONARIES

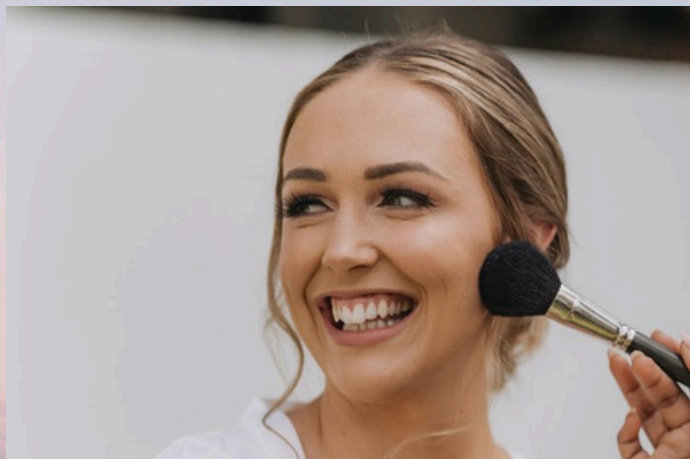
(WELCOME SIGN, SEATING CHART, NAME CARDS, PERSONALIZED MENUS)

Wedding favours are a way of saying thank you to your guests; a small token of your appreciation for their sharing of your special day.

We invite you to celebrate your love with your friends and family by choosing Eco-friendly, Fiji-made first for your guests.

Your Wedding Executive will be delighted to recommend wedding favours to suit your preferences.

Rise Beyond the Reef I order@risebeyondthereef.org
 The Projects Collective I bula@theprojectsfiiji.com

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WEDDING HAIR & MAKEUP

At Sofitel Salon, we know that one of the most important days of a woman's life is her wedding day. That is why we go the extra mile to make our bridal clients the most glamorous and exquisite that they can be.

We offer a variety of wedding hairstyles and makeup options through our bridal and wedding services to make you shine bright on your wedding. Our stylist team always take care to make sure your special day is relaxed and most of all memorable from start to finish.

Please click [here](#) for our Wedding Menu or contact fiji.spa@sofitel.com

WEDDING PACKAGES

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NA TOMBA BANQUET SET MENU | FJ\$145PP

One choice from each of the following selections:

ENTRÉE

- Chilled Octopus Nicoise Salad - Served with grilled prawns, green beans, fennel and red wine vinaigrette
- Slow Cooked Pork Belly - Braised pork belly with a citrus and pistachio gremolata, baked apple, and orange caramel and red wine jus
- Atlantic Tuna Tartar - Served with pickled salad, cumin yoghurt, and crispy wonton
- New Zealand Poached Pear - Poached in red wine and porto served with bleue cheese, candied nuts, green beans and Romaine salad, lemon dressing - V
- Saffron Battered Prawns - Served with mango salsa, rocket and pickled cucumber salad
- Cauliflower Veloute - Served with mushroom duxelle, confit potato and truffle cream - V

MAINS

- Seared Australian Beef Striploin - Served with truffle oil mashed potato, sautéed cherry tomato and asparagus in rosemary, smoked onions with a red wine jus
- Farm Chicken Breast - Stuffed with buttered leek and feta with Dauphinois potato gratin, sautéed spinach and garlic, red wine port jus
- Braised Beef Short Rib - Served with creamy goat cheese raisin polenta, buttered broccoli and sautéed potato, onion jam and crackling dust
- Roasted Atlantic Salmon - Served with honey spiced pumpkin puree, local beans ragout tossed corn and chorizo and caper lemon sauce
- Forest Mushroom and Beetroot Risotto - Served with vegetables pastilla, crispy tofu tempura, pickled salad - V

DESSERTS

- Banana Pudding - Baked banana pudding with coconut crumbles, caramel sauce, burnt banana and passionfruit cream
- 50 Shades of Cocoa - Valrhona dark chocolate marquise with honeycomb crumble and passion fruit ice cream
- Apple Vanilla Panacotta - Served with apple compote, almond biscotti and apple cinnamon ice cream
- New York Cheesecake - Red berry custard cream, chantilly
- Lemon and Pineapple Meringue - Short bread with Italian meringue, lemon curd and raspberry and vanilla custard with coconut cream

ADDITIONAL \$16PP

- Sweet Treats with coffee
- Chocolate Friands
- Pineapple and Hazelnut Fudge

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NA TOMBA BOLLYWOOD

FJ\$145PP

Minimum 30 guests

COLD SELECTION

Chickpea & almond salad w spice vinaigrette
Indian carrot salad
Cucumber salad w cumin raita
Spiced cauliflower salad
Choka - Indian potato salad
Green bean and sultana
Beetroot yoghurt salad
Watermelon, mint salad & mustard dressing

HOT SELECTION

Basmati rice
Biryani
Madras chicken curry
Vegetable sambar
Kadai Dhal
Kashmiri lamb curry
Pork Vindaloo
South Indian fish curry
Fried spiced okra & potatoes

LIVE STATION

Masala roasted whole chicken in the tandoori oven

FOR THE TABLE

Bara fried split peas
Papadum & Garlic Naan bread for the table

CONDIMENTS

Tamarind chutney
Carrot raita
Mint and yoghurt
Pickled chilli
Pickled lime
Tomato & vegetable chutney

DESSERTS (Indian Sweet)

Kheer
Rasgula
Barfi
Peda
Semolina ladou
Jalebi
Gulab jamun
Khaaja
Tropical fruit salad

NA TOMBA BBQ

FJ\$145PP

Minimum 30 guests

FOR THE TABLE

A selection of gourmet breads

COLD SELECTION

Piemontaise potato salad w seeded mustard, bacon, spring onion & egg
Mixed garden salad of local seasonal vegetables
Roasted pumpkin, green beans & feta
Italian pasta salad w pesto mayonnaise, sundried tomatoes & roasted capsicum
Fatouche salad w rocket, tomato, cucumber, coriander, sumac dressing & croutons
Couscous salad w cucumber, chickpeas, mint & cumin olive oil dressing
Beetroot salad w sautéed carrot, walnuts, coriander & yoghurt
Rice & tuna salad w red onion, diced tomato, parsley & lemon mayo

FROM THE CARVERY BBQ

Whole racks of BBQ pork ribs
Spice rubbed whole BBQ chickens

FROM THE GRILL

Whole fish & lemon caper sauce
Middle Eastern chicken thighs
Australian Lamb cutlets
Gourmet sausages
Long beans, sautéed onion & almonds
Potato gratin
Steamed broccoli, feta & coriander
Corn on the cob w paprika & garlic butter

DESSERTS

Pavlova w tropical fruit salsa & berry cream
Chocolate ganache tart
Seasonal fruits skewers
Sticky Date pudding w butterscotch sauce

NA TOMBA SEAFOOD

FJ\$145PP

Minimum 30 guests

BAKERY

Bread station w assortment of gourmet hand crafted loaves & rolls

COLD SELECTION

Grilled prawns skewer w paprika olive oil
Kokoda, ceviche of fish, coconut cream, coriander lime & chili

Spain grilled octopus salad, chorizo, sundried tomato & charred pineapple

Trio of tuna, salmon & vegetarian sashimi, served w condiments

New Zealand green lip mussels w vierge sauce

Lemon & dill seafood terrine w garlic aioli

Nicoise salad w seared tuna, tomato, green been, potato, olive & herb olive oil

Greek salad w cucumber, black olive, sundried tomato, feta & mint olive oil

Roasted vegetables salad w parmesan & balsamic vinaigrette

Tex Mex salad w red bean, capsicum, sautéed corn, red onion, chili dressing

HOT SELECTION

Seared Atlantic salmon, caper beurre blanc

South Indian mud crab curry

Mixed seafood gratin

Mussels "mariniere" w white wine sauce, shallot & herbs

Chicken ragout mushroom sauce

Saffron & cardamom rice pilaf Roasted potatoes w garlic & herb butter

Sautéed beans & broccoli w feta & toasted almond

LIVE STATION

Whole baked salmon, lemon beurre blanc

Roasted American chicken wings

DESSERTS

Banana cake pudding w custard cream

Opera

Chocolate éclair

Island fruits with citrus jelly

TRADITIONAL FEAST

FJ\$140PP

Minimum 30 guests

COLD SELECTION

Citrus & garlic infused Ura (local fresh water prawn)

Smoked fish platter

Kokoda (island fish marinated in lime & coconut milk)

Miti (tomato, cucumber, red onion, coriander & coconut milk)

Wild spinach (ota) w coconut milk, tomato and red onion

Plantain & pineapple salad with chillies
Honey roasted kumala

Potato red onion & mustard leaf salad

Mixed cabbage salad

Mixed roquette, cos & mustard leaf

Dressings and condiments

CARVED - FROM THE LOVO

Suckling pig seasoned & baked in coconut leaf

Chicken w garlic & herbs

BAKERY

Selection of gourmet breads

HOT SELECTION

Soup du jour

Fried reef fish with coconut, tomato & coriander

Palusami (mutton seasoned and baked in the lovo in taro leaves with tomato)

Lovo baked potato & Kumala

Buttered corn

Fried uto (bread fruit)

ISLAND DESSERTS

Coconut tart

Cassava cake

Uvi yam cake

Banana roulade

Roasted pineapple & banana in coconut

Babakau

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CANAPÉ MENU

1/2 HOUR CANAPÉS FJ\$45pp
Selection of 3 hot & 3 cold - 6 items

1 HOUR CANAPÉS FJ\$50pp
Selection of 4 hot & 4 cold - 8 items

1 1/2 HOUR CANAPÉS FJ\$55pp
Selection of 5 hot & 5 cold - 10 items

2 HOUR CANAPÉS FJ\$65pp
Selection of 6 hot & 6 cold - 12 items

2 1/2 HOUR CANAPÉS FJ\$70pp
Selection of 7 hot & 7 cold - 14 items

3 HOUR CANAPÉS FJ\$75pp
Selection of 8 hot & 8 cold - 16 items

COLD CANAPÉS

Orange & soy cured salmon skewers
Kokoda w coconut cream & avocado
Smoked salmon & dill tea sandwich
Mini vegetarian pancake w nutmeg béchamel - V
Curried carrot bruschetta w basil chips - V
Prawn cocktail on dalo chips
Besan flour chip with pea puree
Green leaf mussel w miso custard
Rare beef & parmesan toast w horseradish cream
Duck breast croquette with dijon sauce
Chicken liver crostini w cornichon fleurette
Crusted poppy seed tuna w pineapple sauce

HOT CANAPÉS

Crispy pork belly w Asian pepper mayo
Beef skewer w szechuan sauce
Fill fish cake lollipop w lemony hummus
Tempura prawns w miso emulsion
Masala fish skewers w yoghurt
Mushroom arancini w lemongrass mayo - V
Mini "croque monsieur"
Ratatouille goat cheese tart w basil mayo - V
Mini burgers w swiss cheese & onion jam
Mini chicken brie melt w tomato & lemon mayo
Octopus tempura w lemony aioli
Mini chickpea burger w cumin yoghurt - V

DESSERT CANAPÉS

Strawberries & cream tart
Mini opera cake w coffee custard cream
Mini lemon meringue
New York baked cheese cake
Chocolate ganache tart w passionfruit coulis
Whiskey fudge w caramel

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BULA PACKAGE

Includes wine, beer and soft drinks.
Add \$8 to include local spirits and
\$16 for imported spirits.

1 HOUR FJ\$59pp

2 HOURS FJ\$79pp

3 HOURS FJ\$99pp

4 HOURS FJ\$119pp

5 HOURS FJ\$139pp

DB Sparkling Brut

DB Sauvignon Blanc & Merlot (AUS)

or

Luis Felipe Sauvignon Blanc & Cab Sauvignon (CHI)

Fiji Gold & Fiji Bitter

Soft Drinks (Juice & Soda)

PREMIUM PACKAGE

Includes wine, beer and soft drinks.
Add \$8 to include local spirits and
\$16 for imported spirits.

1 HOUR FJ\$79pp

2 HOURS FJ\$99pp

3 HOURS FJ\$119pp

4 HOURS FJ\$139pp

5 HOURS FJ\$159pp

Veuve Ambal Charles Roux Blanc de Blanc Brut

Babich Sauvignon Blanc and Syrah (NZ)

or

Lindenman's Sauvignon Blanc and Merlot (AUS)

Fiji Gold & Fiji Bitter

Soft Drinks (Juice & Soda)

DELUXE PACKAGE

Includes wine, beer and soft drinks.
Add \$8 to include local spirits and
\$16 for imported spirits.

1 HOUR FJ\$99pp

2 HOURS FJ\$119pp

3 HOURS FJ\$139pp

4 HOURS FJ\$159pp

5 HOURS FJ\$179pp

DB Prosecco Brut

Oyster Bay Sauvignon Blanc and Merlot (NZ)

or

Yalumba Sauvignon Blanc and Shiraz (AUS)

Heineken & Corona

Soft Drinks (Juice & Soda)

LOCAL SPIRITS

Vula Viti | Blue Turtle Gin | Regal Whisky | Kalo Kalo Rum

IMPORTED SPIRITS

Absolut | Bombay | J.W Red Label | Bacardi Rum (BULA & PREMIUM PACKAGE)

IMPORTED SPIRITS

Grey Goose | Hendrick's | J.W Double Black | Kraken Rum (DELUXE PACKAGE)

Selected wines and prices may be subject to
change, however, the quality of the wines will
be retained

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CONTACT

WEDDING EXECUTIVE

+679 675 7718

fiji.weddings@sofitel.com

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Please contact our Wedding Executive for further details.