

WEDDING PACKAGES

VENUES

IMPORTANT INFO

MENUS

CONTACT



We would be delighted to discuss your wedding in more detail. Please email [fiji.weddings@sofitel.com](mailto: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 October 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 TOMBBA 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 18 years 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.

[WEDDING PACKAGES](#)[VENUES](#)[IMPORTANT INFO](#)[MENUS](#)[CONTACT](#)

## 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 | Liti Ratunivabea | [lii.ratunivabea@rosiefiji.com](mailto:lii.ratunivabea@rosiefiji.com)  
Paradise Bride | Pooja Natasha | [paradisebride@connect.com.fj](mailto:paradisebride@connect.com.fj)  
Weddings & Events Atelier | Akanisi Resina | [fijiweddingatelier@gmail.com](mailto:fijiweddingatelier@gmail.com)  
Fiji Weddings | Decor & Dance Floors | [info@fijiweddings.com](mailto:info@fijiweddings.com)

### ENTERTAINMENT

Fire Dance & Polynesian Show / Fireworks / Initial Led Lights Dance Floor | William Lee | [itunesfj@gmail.com](mailto:itunesfj@gmail.com)

### PHOTOGRAPHERS/VIDEOGRAPHERS

Nadi Bay Photography | Elanie | [info@nadibayphotography.com](mailto:info@nadibayphotography.com)  
Zoom Fiji | Bianca Southwick | [bianca@zoomfiji.com](mailto:bianca@zoomfiji.com)  
Ocean Studio | Yoshi Kawai | [yoshi@oceanstudiofiji.com](mailto:yoshi@oceanstudiofiji.com)  
Peachylini Photography | Rosi | +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 | [order@risebeyondthereef.org](mailto:order@risebeyondthereef.org)  
The Projects Collective | [bula@theprojectsfiji.com](mailto:bula@theprojectsfiji.com)



## 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](mailto:fiji.spa@sofitel.com)

## 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

## 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 riata  
Mint and yoghurt  
Pickled chilli  
Pickled lime  
Tomato & vegetable chutney

### DESSERTS (Indian Sweet)

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

## NA TOMBA BBQ

FJ\$145PP

Minimum 30 guests

### 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 bean, 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

### 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

## 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 leemony 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 leemony 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

### 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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### WEDDING EXECUTIVE

+679 675 7718

[fiji.weddings@sofitel.com](mailto:fiji.weddings@sofitel.com)

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Please contact our Wedding Executive for further details.