



# Festive Brochure



**VOCO** | Brisbane  
by an IHG hotel City Centre



## Refreshingly Different this Christmas

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At voco® Brisbane City Centre, a new style of elevated accommodation awaits. Relax in premium rooms that feature plush bedding, modern bathrooms and sweeping vistas over the city or river. Bask in the warmth of the Queensland sun as you take a dip at the rooftop pool, or enjoy classic snacks, craft brews and local wines at our cafe-come-lounge bar, Kraft & Co.

Be charmed by sun-soaked, laid-back Queensland and experience a refreshing style of accommodation in Brisbane CBD. Perched on the banks of the Brisbane River in up-and-coming North Quay, walk to your next meeting or meander to some of Brisbane's best shopping, sporting and entertainment venues – all just a stone's throw away.

## Festive Packages

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Christmas is about coming together, and in 2023, we have a festive package to suit your every need. We have curated our menus and dining experiences to suit an array of needs. With some of Brisbane's newest and most unique event venues to choose from, Brisbane is the perfect location to celebrate in a refreshingly different way in 2023.



Festive Menu Options  
2023

# Festive Season Parties

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Discover the Ultimate Christmas Packages at voco® Brisbane City Centre! Unveil the ideal venue for your festive celebration, whether it's a grand gala or an intimate gathering. With an impressive selection of 15 unique spaces, voco® and neighboring Hotel Indigo offer the perfect backdrop for your Christmas event. Dive into the holiday spirit with our thoughtfully crafted Festive Season Party Packages, featuring:

Grazing Stations

Share Platters

Sit-Down Menu with Alternate Drop

No matter your choice, our offerings promise to elevate your festive experience to new heights.



# Grazing Table

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\$35 per person, 20 Guests Minimum

## Antipasto

char grilled eggplant | fire roasted bell pepper | Moroccan spiced zucchini | marinated kalamata olives | balsamic mushrooms | pickled vegetables

## Cheese

cheddar | brie | blue | nuts | dried fruits | lavash | grissini |

## Crudites

baby carrot | cucumber | bell peppers | celery | watermelon radish

## Charcuterie

prosciutto | salami | nduja

## Dips

hummus | babaganoush | labneh

## Fruits

Watermelon | grapes | peaches | plums | nectarines | grapes | figs | melon

# Seafood Upgrade

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\$60pp

Pacific oysters

North QLD Spanner crab

Mooloolaba prawns

Mussels cooked with white wine, chilli & garlic

Scallop, prawn & smoked salmon salad with Marie rose sauce

Livornese style seafood linguine

Tartar sauce, cocktail sauce, lemon & lime wedges

# Shared Platters

Option 1 & 2 | 10 Serves | \$300

Option 3 | 10 Serves | \$350

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## Option 1 Saporito

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Crudit  with edamame & sesame  
dip

Spanish wagyu sausage roll

BBQ pork bun

Korean chicken sliders

Assorted vegetarian sushi rolls with  
soy, pickled ginger & wasabi

Peri-peri falafel, tzatziki

## Option 2 Dolce Amore

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Christmas pudding with brandy  
anglaise

European profiteroles

Festive boutique petit four

Mix berry pavlova

Stollen

Opera delight

## Option 3 Ploughman's

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Stokes point smoked cheddar

Gippsland blue

Willow grove double brie

Parmigiano Reggiano

Antipasto- kalamata olives,  
flavoured cherry tomato, pickles,  
cocktail onion, marinated feta

Quince, crackers, dried fruits & nuts,  
celery sticks, grapes

# Sit Down Dinner Menu

2 Course \$79pp

3 Course \$88pp

Alternate Drop

Available from 1st November

## Entree

Horseradish beef carpaccio

Mustard aioli | tarragon | roast grapes | pickled shallots | croutons

Seared scallop

Pancetta | caramelised cauliflower puree | raisin vinaigrette | fennel fronds

Goat's cheese baked

Ratatouille | hazelnuts | mustard greens

## Main

Traditional Christmas turkey & glazed ham

Pistachio stuffing | root vegetables | cranberry jus

Macadamia & herb crusted lamb rack

Spiced pumpkin puree | harissa eggplant | tomato feta crumb | sorrel

Butternut squash

Roasted with garlic & thyme | mushroom risotto | kale chips | shallot & pea crumble

Tasmanian salmon

Lemon mash | wilted greens | blistered cherry tomatoes | chimichurri

## Dessert

Christmas pudding

Brandy cream fraiche | maple ice cream

Pavlova

QLD mango | cream Chantilly | raspberry | shaved white chocolate

Valrhona chocolate three ways

Chocolate tart | baked white chocolate & coconut cheesecake | Milk chocolate with yuzu  
& sesame





Christmas Dining Experiences  
2023



# Christmas Dining Experiences

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Celebrate the season with your loved ones in style, surrounded by the enchanting ambiance of holiday cheer. Make this Christmas truly special with the unparalleled dining experiences at voco Brisbane City Centre. Book your table now and let the festivities begin! Choose from the following:

Christmas Eve Dinner

Christmas Day Breakfast

Christmas Day Lunch Buffet

Please book via [eventbrite](#)



# Christmas Eve Dinner

Hosted in Zuma Restaurant with Janz Tasmania Cuvée on Arrival

2 Course-\$110pp

3 Course-\$130pp

80 Guests max

## Entree

Akami Tuna

Porzu | baby rocket | shiso | lime

Herb crusted lamb loin carpaccio

Scooped pumpkin | caramelised parsnip puree | raisin vinaigrette | fennel fronds

Paired Wines - Hāhā Marlborough Sauvignon Blanc OR Pencarrow Pinot Noir, Martinborough, NZ

## Main

Traditional Christmas turkey & glazed ham

Pistachio stuffing | root vegetables | cranberry jus

Macadamia & herb crusted lamb rack

Spiced pumpkin puree | paprika kiftler potatoes | tomato feta crumb | sorrel

Tasmanian salmon

Lemon mash | broccolini | blistered cherry tomatoes | chimichurri

Paired Wine - Xanadu Cabernet Sauvignon Margaret River, WA

## Dessert

Sharing dessert plater

Christmas pudding, Mix berry pavlova, Golden chocolate crumble,

Brandy cream fraiche | fruit coulis | fresh berries

Paired Wine - Campbells Rutherglen Muscat, Riverina, NSW





# Christmas Day Hot & Cold Breakfast

\$59 Per Person  
25th December 2023



## Cereal selection

Kellogg's | Bircher Muesli | Fruit & nut granola | Weetabix

## Yoghurts

Greek Yoghurt | Fruit yoghurt | Coconut yoghurt with passionfruit

## Whole fruit selection

Bananas | Grapes | Apple | Peaches | Plums | Strawberries

## Cut fruits

Watermelon | Melon | Pineapple | Mango

## Nuts, seeds & dried fruits

Dried fruits 3-Apple | Prunes | Pineapple  
Nuts 3-Almond | Cashew nuts | Pecans  
Seeds 3-Pumpkin | Sunflower | Flax seeds

## V Viennoiserie

Croissant | Danish | Pain au chocolat  
Vanilla or/and chocolate chip muffin

## Breads

Sourdough | Multigrain loaf | Gluten free  
Slice bread-White | Brown | Seeded | Multigrain bread

## Christmas Specials

Mimosa

Maple glazed ham with cranberry sauce  
Stollen | Panettone | Gingerbread pancakes | Crumpets with cinnamon butter | Cranberry scones  
Everything bagels with smashed avo  
Mince pies | Santa hat brownies | Raspberry, blueberry & marshmallow skewers

## Butter & Preserves

Blueberry | Strawberry | Thick cut marmalade  
Honeycomb  
Nutella | Marmite | Peanut butter | Lemon curd

## Cold pressed juices

Orange | Cloudy apple | Pineapple | Apple, spinach & peach smoothie

## Milk selection

Full cream | Skim | Lactose free | Soy milk  
Alternate-Almond milk | Oat milk (On request)

## Cheese board

Brie | Cheddar | Blue veined | Emmenthal

## Charcuterie

Traditional sliced ham | Salami | Chicken Or turkey  
Smoked salmon

## Fruit compote

Summer berry compote | Poached pears | Prunes | Rhubarb

## Hot Buffet

Free-range pork chipolatas  
Beechwood smoked bacon  
Slow roasted vine cherry tomatoes  
Hash brown  
Low sugar & salt Heinz baked beans  
Scrambled eggs with chives & sour cream  
Waffles | French Toast | Pancakes  
Homemade strawberry topping, maple syrup & vanilla ice cream

## Condiments

Tomato ketchup | Tabasco | HP sauce | Dijon | Seeded mustard

## Live egg station

2 eggs-Poached, fried or omelette with choice of fillings  
Onion | tomato | mushroom | ham | cheese | spinach | kalamata olives

## Special dietary requirements

GF & VG banana bread  
GF & VG Muesli bars  
GF Individually packed cereal, muesli & low sugar healthy option  
Vegan pastry at least 1 variety  
GF Bread & separate toaster

# Christmas Day Lunch

Newborn - 2 years: No Charge | 3 - 12 years: \$69 | 13 - 18 years: \$79

18+: \$249 | Seniors (55+): \$239

25th December 2023

Inc. 3 hour beverage package

## Fresh Seafood

Pacific oysters  
Sydney rock oysters  
North QLD Spanner crab  
Mooloolaba prawns  
New Zealand green lip mussels  
Lemon | lime | mignonette dressing | sweet chili & coriander dressing | tartare sauce | cocktail sauce

## Salad selection

Edamame, spinach, roasted pumpkin & heirloom tomato salad VG, GF, NF  
Niçoise salad with southern bluefin tuna GF, LF  
Insalata caprese GF  
Superfood salad- Lentil, quinoa, kale, seaweed, fava bean VG, GF, NF  
Chickpea & sweet potato chsat GF, VG  
Smoked Chicken, couscous, roast beetroot, feta

## Soup

Smoked Dutch seafood Chowder  
Tomato & basil soup  
Assorted breads- Baguette | rolls | sourdough | focaccia  
Butter & DF spread

## Charcuterie

Champagne ham sliced GF, LF, NF  
Turkey GF, LF, NF  
Hungarian salami  
Roast beef GF, LF, NF  
Smoked salmon GF, LF, NF  
Charred Mediterranean vegetables | marinated kalamata olives | comichons | pickled pearl onions  
Dips - Hummus, capsicum & fig Jam, Beetroot chutney

## Hot Selection

Stir fry prawn & scallops noodles with Italian, Bok choy & peppers  
Grilled snapper, garlic chili hollandaise with baked herb potatoes GF, LF  
Slow roast Portuguese spiced chicken with tomato parsley couscous  
Fritto misto  
Orecchiette shrimp pasta, basil, garlic parmesan cream NF  
Chef Bala's south Indian vegan curry with yellow lemon rice GF, LF, VG  
Steamed panache vegetables with basil & semi dried tomatoes GF, LF, VG, NF  
Paranipa & baby carrots roasted with tarragon & honey GF, LF, NF

## Carvery

Roast leg of lamb with rosemary & garlic GF  
Honey glazed ham GF  
Cranberry stuffed turkey legs  
Miso aioli | chermoula sauce | smoked red chili chimichurri | cranberry jus

## Desserts

Australian cheese board with nuts, grapes, crackers & lavash  
Christmas pudding with brandy anglaise  
Coffee walnut slice  
Mix berry pavlova  
Mini chocolate churros  
Lamingtons  
Festive boutique petit four  
Opera delight  
Red velvet  
European profiteroles  
Triple chocolate gateaux  
Stollen  
Lolly buffet  
Ice cream station  
Macadamia supreme | chocolate & milk | strawberry | Mango passion frozen yoghurt | lemon sorbet | waffle cones | crushed peanuts | chocolate sauce | butterscotch sauce









# Beverage Packages

## The voco® Package

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1 x Sparkling, 1x White, 1x Red, 2x Beers:

Sparkling NV Chardonnay  
Pinot Noir Brut Cuvee  
The voco "Candy Cane" Christmas inspired mocktail  
Soft drink and juice

White - Select One De Bortoli Vivo Sauvignon Blanc De Bortoli Vivo Chardonnay

Red - Select One De Bortoli Vivo Cabernet Merlot De Bortoli Vivo Shiraz Cabernet

Beers - Select two James Boags Premium Byron Bay Brewery Premium Lager James Squire Orchard Crush Cider James Squire 150 Hanh Light

1 Hour \$26

2 Hour \$32

3 Hour \$39

4 Hour \$46

5 Hour \$53

Items may be subject to product availability

Upgrade beverage options available on request









## Make a night of it

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Stay at the voco® Brisbane City Centre  
for 25% OFF best available rate when  
booking one of our packages.

Ask us how.

Subject to availability at the time of booking.  
Conditions apply.



## Terms and conditions

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All offers, prices and party dates are subject to availability and must be pre-booked and paid in advance. A minimum of 10 guests must be purchased for our Christmas parties (excludes share platters space specific).

Provisional bookings must be confirmed within 7 days and secured with a non-refundable, non-transferable deposit of the full balance is payable per contract terms pre-event, otherwise your reservation may be released.

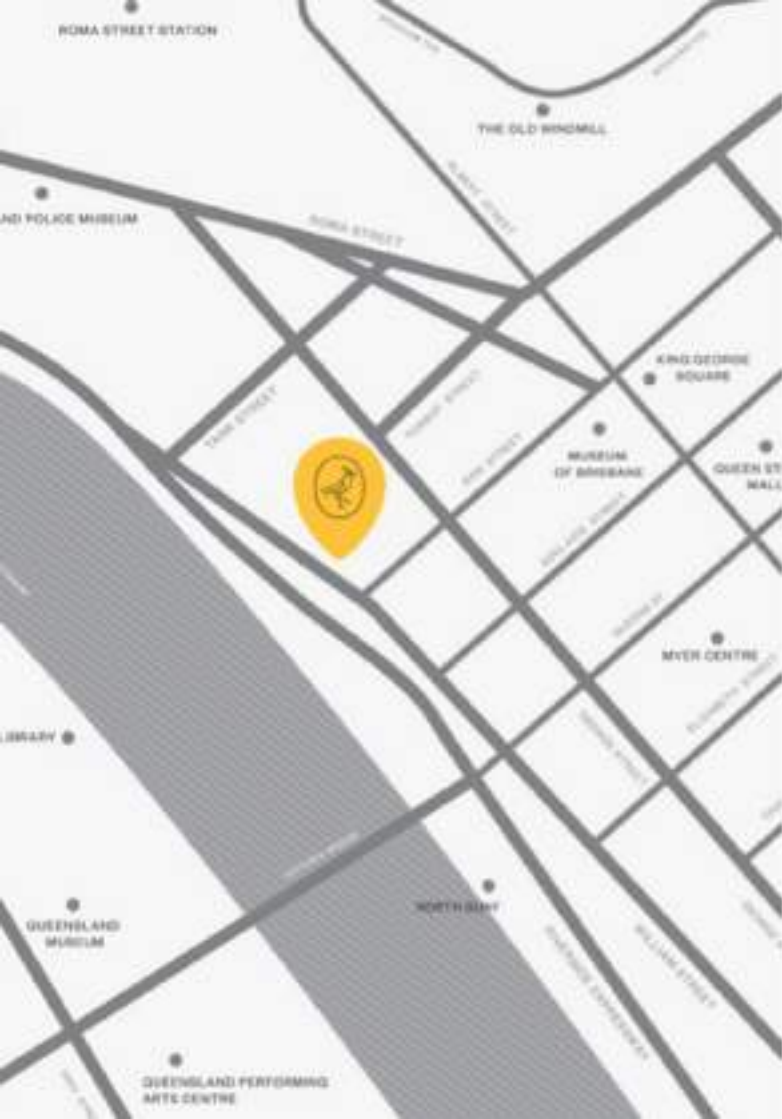
Full pre-payments on all Christmas and New Year events are non-refundable and non-transferable. voco® Brisbane City Centre reserves the right to alter prices and menu content due to fluctuating market conditions.

All accommodation rates are subject to availability. For full terms and conditions, please view our website. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain ingredients.

Please note before placing your order please inform a member of the team if anyone in your party has a food allergy to ensure catering options.



Celebrate the most wonderful time  
of the year at  
voco® Brisbane City Centre.



## Finding us

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Conveniently located on the banks of the Brisbane River in a precinct undergoing an exciting renaissance, voco® Brisbane City Centre's North Quay position delivers on premium yet unstuffy accommodation for the leisure-seeker and business traveller alike.

Stroll to your next business meeting, or indulge in retail therapy at Queen Street Mall, just a ten minute walk away. King George Square and the Museum of Brisbane are all nearby, and the city's celebrated Art Precinct at South Bank is just a quick drive across the Brisbane River.

With cushy bedding, vibrant art, smart in-room technology and bathroom amenities that melt the stress of any day away, our 194 premium rooms are more than just a place to rest your head.

voco® Brisbane City Centre  
85-87 North Quay, Brisbane 4000  
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[voco®hotels.com/brisbane](http://voco®hotels.com/brisbane)