

VOCO®

AN IHG HOTEL

Brisbane City Centre

Breakfast

Standing Breakfast

Minimum 20 guests - \$25pp

Sliced seasonal fruits

Selection of chilled juices

Select one of the below

Beech wood smoked bacon, egg, and cheese roll (NF)

Tomato, caramelized onion & goats cheese croissant (NF)

Brie, bacon, and honey croissant (NF)

Continental Breakfast

Minimum 20 guests - \$30pp

Sliced seasonal fruits

Selection of cereals, nuts & dried fruit with skim, soy & full cream milk (VGA)

Freshly baked croissants, danish & mixed muffins (V, NF)

Toast station with selection of wholemeal, white & fruit loaf

Fig Bircher muesli with coconut & goji berries

Plain & fruit yogurt (V, GF, NF)

Fruit preserves & honey

Beverages

Freshly brewed coffee

Selection of tea

Selection of chilled juices

Please let us know if you have any dietary restrictions or special considerations, and we will do our best to accommodate you.
GF, DF, NF desserts are available for dietary- separate serving

Chef's Plated Breakfast

Minimum 20 guests - \$40pp

Sliced seasonal fruits

Freshly baked croissants, danish & mixed muffins (V, NF)

Select one of the below

Eggs Benedict with double smoked ham, poached eggs, hash brown, vine cherry tomatoes on
grilled sourdough

Scrambled eggs on grilled sourdough with bacon, pork sausage, vine cherry tomatoes, field
mushrooms & hash brown

Avocado toast with halloumi, sunflower seeds, corn, aleppo, pea shoots, field mushrooms &
cherry tomatoes (V, VGA, NF)

Shakshuka-Poached eggs | tomato pepper sauce | feta | parsley (V, GF, NF)

Vegan chickpea crepes with scrambled tofu, green tomato chutney (V, VG, NF, GF)

Plain omelette with hash brown, cherry tomatoes, bacon & sausages on grilled sourdough (NF)

Beverages

Freshly brewed coffee

Selection of tea

Selection of chilled juices

Buffet Breakfast

Minimum 20 guests - \$45pp

Cold Selection

Sliced seasonal fruits

Whole fruits

Freshly baked croissants, danish & mixed muffins (V, NF)

Toast station with selection of artisan loaves, multigrain, white & fruit loaf

Fig Bircher muesli with coconut & goji berries

Selection of cereals, nuts & dried fruit with skim, soy & full cream milk

Fruit preserves, plain yogurt, fruit yoghurt & honey

Charcuterie board

Buffet Breakfast

Minimum 20 guests - \$45pp

Hot Selection

Smoked bacon (GF, NF, DF)

Chicken thyme Sausages (NF)

Scrambled eggs with cream friache & chives (GF, NF)

Hash browns

Garlic & thyme roasted mushrooms (V, VG, GF, NF)

Slow roasted tomatoes (V, VG, GF, NF)

Braised chickpeas (V, VG, GF, NF)

Beverages

Freshly brewed coffee

Selection of tea

Selection of chilled juices

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Working Lunch

MONDAY

Salad bar

Roasted pulled pork sandwich with dill pickle & Australian
tomato chutney sliders NF

Lemon myrtle tuna and curried egg sandwich on Turkish bread
with cucumber & horseradish cream NF

Falafel, tabouli & hummus wrap V, GF, VG, NF

Chef selection of one handcrafted dessert

Seasonal sliced fruit platter V, GF, VG, NF

\$45.00 PER PERSON

TUESDAY

Salad bar

Smoked ham, cheddar, mustard & pickle sandwich on rye sourdough
NF

Chipotle chicken, guacamole & spinach wrap NF

Roast vegetable, capsicum spread & rocket sandwich on Turkish
bread V, VG, NF

Chef selection of one handcrafted dessert

Seasonal sliced fruit platter V, GF, VG, NF

\$45.00 PER PERSON

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GF, DF, NF desserts are available for dietary- separate serving

WEDNESDAY

Salad bar

Italian salami & roasted pepper on ciabatta with baby spinach
& garlic aioli NF

Peri peri chicken, cucumber & spinach wrap with lime aioli NF

Beetroot, goat's cheese & rocket sandwich with olive tapenade
V, NF

Chef selection of one handcrafted dessert

Seasonal sliced fruit platter V, GF, VG, NF

\$45.00 PER PERSON

THURSDAY

Salad bar

Moroccan chicken wrap with red onion, peppers & tomato with herb mayo NF

Classic Ceasar wrap with egg, bacon, cos, shaved parmesan and Ceasar dressing NF

Cucumber, tomato & cheedar cheese sandwich on brown bread V, NF

Chef selection of one handcrafted dessert

Seasonal sliced fruit platter V, GF, VG, NF

\$45.00 PER PERSON

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FRIDAY

Salad bar

Angus beef sliders, roast capsicum, mustard and
tomato relish DF, NF

Egg & mayo sandwich with basil & harissa on multigrain
bread NF

Char grilled pepper, pesto halloumi sandwiches on
ciabatta V NF

Chef selection of one handcrafted dessert

Seasonal sliced fruit platter V, GF, VG, NF

\$45.00 PER PERSON

**ADD ON ADDITIONAL HOT
DISH FOR
\$10PP**

Grilled chicken, herb potato & thyme jus

Italian chicken stew with bread rolls

Beef bulgogi with jasmine rice

Pan seared fish with parsley potato, grilled asparagus
and lemon beurre blanc GF, NF

Traditional butter chicken with steamed basmati rice
GF

Spinach and ricotta ravioli with pesto cream, sundried
tomatoes & baby spinach

GOURMET SALADS
Replace one of the offered
salads with a Chef's
handcrafted gourmet salad

\$3 extra pp

Butternut pumpkin, capsicum & cous cous salad V, GF, VG, NF

Roasted cauliflower, tahina, baby spinach & paprika salad V, GF,
VG

Chickpea & olive salad V, GF, VG, NF

Pumpkin, beetroot & walnut salad V, VG, NF

Traditional Greek salad V, NF

Caesar salad with cos lettuce, bacon, anchovies, parmesan &
garlic croutons

Salt bush flavoured tomato mozzarella salad with basil, balsamic &
rocket V, GF, NF

Kale and quinoa salad V, VG, GF

Vietnamese noodle salad V, GF, VG, NF

Mexican rice salad V, GF, VG, NF

**ADD ON AN ADDITIONAL
DESSERT FOR
\$3 pp**

Apple crumble

Macadamia & caramel slice

Triple chocolate fudge brownie

Assorted mini boutique desserts

Orange poppy seed cake

Blueberry cheesecake

Assorted boutique lamingtons NF

Mango passionfruit cheesecake

Mini boutique eclairs

Coffee walnut cake

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Small Bowls

Substantial Canapes

Minimum 30 Guests

Seafood Hokkien noodle box with Asian greens, oyster sauce & red chili NF, DF

\$12

Fish & chips with lemon wedges and tartar sauce NF

\$12

Thai green vegetable curry with jasmine rice V, GF, VG, NF

\$10

Loaded fries V, VG, NF

\$10

Burrito bowl with brown rice, beans, Pico de Gallo, pulled pork & corn chips NF

\$14

Middle Eastern falafel with tabouli and yogurt V, NF

\$11

Buffalo wings with ranch sauce DF, NF

\$11

Pork bao bun, Asian slaw, sweet chili sauce

\$10

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Brisbane City Centre

Plated Lunch and Dinner

Plated Lunch and Dinner
Minimum 25 guests
2 Course alternate serve \$75.0 PP
3 Course alternate serve \$85.0 PP

Entrée (Cold)

Insalata alla Caprese salad Burrata, heirloom cherry tomato, basil, balsamic V,
GF, NF

Red wine macerated beetroot & pear salad Goat's curd, falafel, sorrel GF, NF

Kaffir lime prawns Avocado puree, fennel, Pickled cucumber & radish GF, DF, NF

Furikake crusted Kingfish carpaccio Ponzu, baby rocket leaves, shiso, confit lime
Sea salt

Cured Beef and glass noodles salad. Red cabbage, shallots, Cucumber NF

Plated Lunch and Dinner

Minimum 25 guests

Entrée (Hot)

Thai fish cake NF

Mango avocado chili salsa

Slow cooked pork belly

Corn pure, charred pineapple salad, crisp lotus roots

Smoked duck breast GF, DF, NF

Asparagus, Corn chili salsa, Pea shoots

Hara bhara kebab V, NF, GF

Mint potato mash, Date & Pineapple Salsa

Plated Lunch and Dinner

Minimum 25 guests

Main Course

Greek Lamb shoulder GF, DF, NF Pumpkin puree, green pea mash, Braised carrot

Baked chicken breast GF Baby pea risotto, Asparagus, Thyme jus

Grilled Red Snapper GF, NF Lemon mash, Broccolini, Chimichurri

Braised beef cheeks GF, NF Asparagus, mashed potatoes, onion jam, red wine jus

Italian pork shoulder NF, DF Steamed broccolini, Honey chili glaze, Mascarpone

basil mash

Baked sweet potato patties V, VG, NF Hummus, wilted spinach, beetroot chutney

Wild mushroom & ricotta stuffed chicken breast NF Beetroot mash, Crisp kale,

pepper jus

Butternut squash V, GF, NF, DF Truffle mushroom risotto, kale chips

Pan-Seared Barramundi GF, NF Paprika-spiced kipfler potatoes, beans, Basil

hollandaise

Plated Lunch and Dinner

Minimum 25 guests

Dessert

Pavlova, Passion fruit curd, grapefruit, lemon balm GF

Lemon meringue tart Passion fruit coulis, Queensland strawberry, Persian floss

Sticky date pudding Butterscotch sauce, vanilla ice cream

Cheese board Brie, cheddar, blue, quince, grapes, pecans, lavash - Sharing

Vanilla panna cotta Macerated strawberries

Raspberry chocolate cake Coconut chocolate ganache VG, NF, VG

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Brisbane City Centre

Chefs Signature Menu

Chef's Signature Menu

2 Course alternate serve \$89.0 pp

3 Course alternate serve \$99.0pp

Entrée

Five Spiced Quail

Grilled forest mushrooms & signature XO sauce

Moreton Bay Bug Risotto GF

Crisp jamon, cheese wafer & tarragon oil

Beetroot & Dill Cured Salmon GF

Green tea crème fraiche, baby lettuce, & herb oil

Mains

Darling Down Angus Tenderloin GF

Fondant potatoes, charred broccolini, baby carrots & veal jus

Confit Duck Maryland GF

Du pay lentils, carrot mousse, asparagus & jus

Freshwater Barramundi GF

Potato rosti, romesco sauce & charred broccolini

Dessert

Raspberry Opera Cake V

Australian macadamia gelato

Mango & Coconut Mousse Gateaux V

Milk chocolate mousse & local berries

Green Tea & Mandarin Tiramisu V

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Signature International Buffet

Minimum 50 guests
\$89.0 pp

Freshly baked bread and rolls with butter, margarine, olive oil, and balsamic
vinegar

Soup of the day

Assorted house-made dips and crisp bread

Gourmet salad bar – Chef's selection of 3 gourmet salads based on the freshest
ingredients of the season

Locally sourced smoked and cured meats with accompaniments

Selection of hot buffet including meat dishes, pasta preparation, potato dish,
seasonal roast or steamed vegetables

Selection of handcrafted desserts

Freshly sliced seasonal fruits and local berries

Local and international cheese selection paired with traditional condiments

Locally caught fresh seafood upgrade \$45.0 PP

Includes freshly shucked Pacific oysters, chilled Mooloolaba king prawns,

Moreton Bay bugs and condiments

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Interactive Station

Live Oyster Station

Minimum 50 guests
\$500 set up fee per station

30 minutes \$40 pp
60 minutes \$60 pp
2 hours \$110 pp



Live Sydney rock or Pacific oysters with classic condiments

Choose up to 3 toppings

Natural

Kilpatrick

Mornay

Bloody mary

Mignonette dressing

Citrus pearls

Kushiyaki | Charcoal Grilled Skewers

Minimum 50 guests
\$500 set up fee per station

\$39.0 pp

Pork belly with yuzu miso

King oyster mushrooms with black garlic teriyaki

Chicken breast with tare

Wagyu beef rump with koji glaze

Singaporean Laksa Station

Minimum 50 guests
\$500 set up fee per station

\$35.0 pp

Nyonya Laksa & Sarawak Laksa

Served with bean curd, vermicelli noodles, hard-boiled egg, omelette, tofu, bean sprout, shredded chicken, shrimps, sambal, fried onion & fried garlic, lemon, fresh coriander, crushed peanuts, dried shrimp & chili flakes

Fresh Popcorn Station

Minimum 50 guests
\$500 set up fee per station

\$25.0 pp

Margarita

Salted caramel

Peri Peri

Tequila caramel

Cookies and cream

Paella Station

Minimum 50 guests
\$500 set up fee per station

\$29.0 pp

Indulge in the flavors of Spain with our classic paella, a vibrant medley of saffron-infused rice, succulent seafood, tender chicken, and flavourful chorizo, all simmered to perfection in a savory broth.

Savor the essence of tradition in every bite

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Share Platters

Platters can cater up to 10 guests

Asian Platter \$300.0

Garlic Prawn skewers

Pumpkin and Toasted Almond Samosa

Peking duck spring roll with sweet chili sauce

Singaporean curry puffs

Tandoori chicken Tikka skewers with minted yogurt

Karaage chicken with Japanese mayonnaise

Asian slaw

BBQ pork buns

Mint Yogurt / Sweet chili sauce / Japanese mayonnaise



Mezza Platter \$300.0

Thinly sliced Beef Bresaola

Spanish Jamon

Mild Italian Salami Salamanca

Marinated Spanish olives

Freshly baked baguette and Pita bread

Extra virgin Olive oil

Fine Balsamic vinegar Hummus / Tzatziki / Moroccan Matbucha

Marinated Artichoke / Pickled Chili

Crisp Lavosh / Grissini



Local and International Cheese Platter \$350.0

Stokes Point smoked cheddar

Gippsland blue

Willow Grove double brie

Quince, crackers

Smoked and cured vegetables

Dried fruits & nuts



Chefs handcrafted Dessert platter \$350.0

Assorted macaroons

Layered Nutella cake

Signature mango and coconut mousse cake

Spanish churros with dulce de leche

Vanilla bean panna cotta with berry salsa

Chilli lime crème brulee

Lemon curd tartlets

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Corporate Catering

Option One \$59.0 pp

Two types of gourmet salads

Three types of gourmet sandwiches and wraps

Chef's selection dessert of the day

Freshly sliced seasonal fruits and berries

Option Two \$35.0 pp

One gourmet salad

Two types of gourmet sandwiches and wraps

Freshly sliced seasonal fruits and berries

Option Three \$23.0 pp

Platter of sandwiches and wraps

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Tour Bound Menus

Tour Bound Menu

Minimum 10 guests

35.0 pp

Select one main below

Grilled chicken breast, broccolini, mash potatoes and red wine jus (GF, NF)

Salt & pepper calamari, chips and house salad (GF, NF, DF)

Fish of Day with baked herb potatoes, broccolini and white wine cream sauce

Classic Chicken Parmigianina with chips and house salad (NF)

Select one dessert below

Coconut panna cotta with melon salsa (NF, GF)

Apple tart tartin with vanilla bean ice cream (NF)

Famous Aussie pav with fresh berries, kiwi, and passionfruit coulis (GF, NF)

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Indian Live Stations

In addition to a buffet menu

Chatt Station

Minimum 50 guests

\$39.0 pp



Papdi chaat

Fruit chaat

Aloo tikki chaat

Accompaniments

Mint chutney, sweetened yogurt, date and tamarind chutney, sev, papdi, spicy

tomato mix

Tawa Station

Minimum 50 guests

\$29.0 pp



Mumbai pao bhaji

Accompaniments

Pao, chopped onion, butter, coriander

Sigdi – Indian Grill

Minimum 50 guests

\$59.0 pp

Spicy lamb cutlets or chicken tangdi kebabs

Paneer tikka or tandoori mushrooms

Accompaniments

Served with sirka onions, minted yogurt sauce, pomegranate yogurt, kebab masala, tandoori mayo and dhaba salad

Indian Kebabs

Minimum 50 guests

\$59.0 pp

Chicken malai tikka or chipli kebab

Dhai kebab roll or karara paneer tikka

Accompaniments

Served with sirka onions, minted yogurt sauce, pomegranate yogurt, kebab masala, tandoori mayo, and dhaba salad

Biryani

Minimum 50 guests

\$59.0 pp

Traditional goat or chicken biryani

Vegetable biryani

Accompaniments

Onion salad, papad, pickle, raita plain, cucumber raita, chili pickle

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Indian Plated Menu

2 Course Alternate serve - \$75pp
3 Course alternate serve - \$85pp
Minimum 20 Guest

Chaat

Dahi bhalla chaat, Sev, yogurt foam, chili pearls
Aloo tikki chaat, spicy mint chutney, sweeten yogurt, raisin onion sauce

Starters

Chicken tikka, Sirka onion, mint sauce
Cardamon cream chicken sirka onion, mint sauce
Spicy lamb outlets, Tadka aloo, beetroot chutney
Chapli kebab, Kachumber salad, Sago papdum
Haryali fish tikka, mint chutney, lemon, cucumber salad
Nimbu fish tikka mint chutney, lemon, cucumber salad
Anjeer paneer tikka, lacca onion, roasted capsicum, mint yogurt chutney
Tandoori bharwa mushroom, lacca onion, roasted capsicum, mint yogurt chutney

Main

Butter chicken, basmati rice, roasted papdum
Tandoori chicken, quinoa spinach galet, marinated asparagus, spicy butter chicken gravy
Kashmiri lamb shank, masala cous cous, mint yogurt
Muglai spice marinated lamb rack, lentil khiddi, chatpata sweet potato, chili almond sauce
Beef pepper fry steak, cumin potato, tempered broccolini, kasoondi mustard sauce
Matar paneer roulade, makhni sauce, garlic naan
Paneer pasanda, shahi gravy, kashmiri pula, sirka onion
Vegan navratan korma stew, basmati rice, kuchumber salsa

Dessert

Gulab Jamun, Vanilla icecream
Pista Kulfi, Saffron rabdi
Rasmalai, milk crumble
Gajar halwa

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Brisbane City Centre

Indian Buffet Menu

Lunch or Dinner

\$89 pp minimum - 50 Guests

Accompaniments

Papadum
Chutney
Pickle
Sirka onion
Chutney
Raita
Lemon

Salads - choose any one

Cucumber Salad
Spicy dhaba salad
Aloo anardana & chickpea salad
Garden salad
Indian salad

Chaat - choose any one

Papadi chaat
Fruit chaat
Aloo tikki chaat

Pass around snack/canape style - choose any three

Harra bhara kebab
Paneer tikka poppers
Tandoori kumbh
Malai brocolli
Onion bhajji
Vegetable manchurian
Aloo bonda
Chili chicken
Chicken tikka
Malai chicken tikka
Amritsari fish
Haryali fish tikka
Mutton podina kebab
Mutton seekh kebab

Mains - choose any three

Butter chicken
chicken korma
Lamb rogan josh
Lamb vindaloo
Malabar fish curry
Beef pepper fry curry
Butter paneer
Paneer lababdar
Palak paneer
Butternut squash, chickpea & cauliflower curry V,
GF, VG, NF

Sides - choose one from each

extra sides \$9 per person
Basmati rice/ Green pea onion pulao/ vegetable
pulao/ Lemon coriander rice
Plain naan/ Garlic naan
Yellow dhal or Dal Dhaba (lentil) curry V, GF, VG,
NF

Desserts - choose any two

Seasonal fresh fruit platter
Saffron rice kheer
Gulab jamun
Rasmalai
Ice cream- vanilla