

CONFERENCE BANQUET MENU

INSPIRED BY CULINARY
REGIONS OF THE SOUTH EAST

Sourced from within
200 culinary kilometres
of our hotel.

For more information,
speak to our Events Hosts today.
07 5588 8333 | events.vocogc@ihg.com



BREAKFAST

BUFFET BREAKFAST

\$39pp
(minimum 20 guests)

Includes selection of chilled juice: orange, apple, pineapple.
Freshly brewed tea and coffee.

Selection of natural and fruit infused Greek-style yoghurts.
Farmhouse style Bircher Muesli.

Sliced seasonal fruit and whole fruit.

Bakery basket: croissants, Danish pastries, sweet muffins.

Continental cold cuts, cherry tomatoes, sliced cheeses.

Artisan loaves, condiments, preserves.

Grilled Canadian bacon.

Honey chicken chipolatas.

Sautéed small field mushrooms.

Grilled tomatoes, Provencal crust.

Crispy hash browns.

Scrambled eggs finished with cream and parsley.

ADDITIONAL ITEMS

\$5pp

Smoked salmon.

Pancakes, maple syrup, cream.

Waffles, chocolate sauce, cream.

Eggs Benedict station.

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COCKTAIL FOOD

CANAPÉ PACKAGES

1 Hour Service

(minimum 25 guests)

\$32pp

Select: 2 cold items & 2 hot items

Includes: 1 Chef's selected dessert canapé

2 Hours Service

(minimum 25 guests)

\$42pp

Select: 3 cold items & 3 hot items

Includes: 1 Chef's selected dessert canapé

COLD CANAPÉS

Thai beef salad, spicy nam jim sauce [GF] [DF].

Roasted lamb rump, couscous, raita.

Herbed ricotta, sun-dried tomato en croute [V].

Smoked salmon, crème fraiche, salmon pearls, toasted rye bread.

Double brie, prosciutto, truffle tapenade.

Avocado tartlet, coriander salsa, crab meat salad [DF].

Caprese skewer – cherry tomato, mozzarella, roasted olives [V] [GF].

HOT CANAPÉS

Lamb madras samosas, mint chutney.

Prawns on lemongrass skewer, sweet chilli jam [GF] [DF].

Chicken and spring onion skewer, caramelised soy sauce [DF].

Pumpkin arancini, truffle mayonnaise [V].

Crab cakes, nam jim dipping sauce [GF] [DF].

Vegetable and haloumi skewers, pesto [V] [GF].

Mini Wagyu beef pies, bush tomato relish.

Panko king prawns, Japanese mayonnaise, BBQ sauce [DF].

Vegetable spring rolls, sweet chilli dipping sauce [V] [DF].

Chicken and beef satay skewers, spicy peanut dipping sauce [DF].

UPGRADE TO SUBSTANTIAL CANAPÉS

(Available as an addition to your canapé package selection)

\$6 pp per item

Bao bun, slow cooked pork belly, Sriracha sauce.

Breaded reef fish, soft bun, tartare sauce [DF].

Mini Wagyu beef sliders.

Shanghai noodles, pork belly, scallions [VA] [DF].



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WORKING LUNCH

\$29pp
(maximum 20 guests)

MONDAY

The Gold Coast Hinterland

Spiced and chargrilled chicken wrap, mountain avocado and marinated fetta.
Grilled vegetables with herbs and hummus, in a wrap.
Mountain cheese selection, fig paste, grapes and toasted baguette.
Frittata, dressed rocket, shaved parmesan.
Chef's selection of sweet treats.
Fresh sliced sub-tropical fruit plate.

TUESDAY

Northern Rivers

Spinach, Bangalow salumi and oven dried tomatoes on Turkish loaf.
Roasted chicken mayo 'sliders' garlic aioli.
Charcuterie board, crostini, mustard and fruit chutney.
Mediterranean inspired garden salad.
Chef's selection of sweet treats.
Fresh sliced fruit plate.

WEDNESDAY

The Scenic Rim

Beef pastrami and relish subs.
Grilled Italian vegetables and hummus sliders.
Local cheese selection, fig paste, grapes and toasted baguette.
Shaved parma ham, melon, watercress and reduced balsamic.
Chefs selection of sweet treats.
Fresh sliced fruit plate.

THURSDAY

The Darling Downs

Ciabatta, black forest ham, brie, house made chutney.
Mezze selection, dips and grilled flat bread.
Grilled chicken fillets, Thai spices, herbs and mild chilli.
Oceil plains Chickpeas, tabouleh, lemon and olive oil salad.
Chef's selection of sweet treats.
Fresh sliced fruit plate.

FRIDAY

The Northern Coastline

Panko fish wraps, cos lettuce, tartare sauce.
Wholemeal wraps, raw vegetables, salad, hummus.
Simple ham and cheese finger sandwiches.
Quiche Lorraine.
Chef's selection of sweet treats.
Fresh sliced fruit plate.

SATURDAY & SUNDAY

Chef's Selection

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BUFFET LUNCH

\$39pp
(minimum 20 guests)

MONDAY

The Gold Coast Hinterland

Roasted pumpkin, cous cous and toasted pine nut salad.

Penne, semi dried tomatoes, rocket greens and pesto.

Caesar Salad, MYO.

Hinterland tomatoes, marinated bocconcini, reduced balsamic.

Wok-fried egg noodles, beef fillet, ginger and spring onion.

Canungra free range chicken in Memphis dry rub, BBQ sauce.

Steamed vegetables, olive oil and black pepper.

Chef's selection of sweet treats.

TUESDAY

Northern Rivers

New potatoes, poached eggs, mustard and scallions.

Garden greens, sprouts and seeds.

Sliced tomatoes, olive oil and sea salt.

Riverina Wagyu beef burger station.

Pasta carbonara, shaved parmesan, Bangalow pancetta.

Beer battered fries, ailo.

Chef's selection of sweet treats.

WEDNESDAY

The Scenic Rim

Roasted carrot and beetroot salad with cashews.

Watermelon, fetta and mint salad.

Thai marinated steak salad, chilli and herbs.

Dressed green beans, cherry tomatoes and pine nuts.

Indian Milly Hill lamb curry, accompaniments.

Egg and spring onion fried rice.

Grilled corn with chilli sambal.

Chef's selection of sweet treats.

THURSDAY

The Darling Downs

Crispy slaw, craisons, olive oil and lemon.

Sweet potato, ricotta and caramelised onions.

Garden salad station.

Chicken cacciatore, tomato sugo, basil and olives.

Penne pasta, olive oil and herbs.

Social house pizza selection.

Cheese selection, grilled baguette.

Chef's selection of sweet treats.

FRIDAY

The Northern Coastline

Salad nicoise, grilled sunshine coast tuna, olives and anchovies.

Penne, semi dried tomatoes, rocket greens and pesto.

Poached chicken salad, ranch dressing.

Table tomatoes, marinated bocconcini, reduced balsamic.

Wok-fried Mooloolaba prawn and spring onion fried rice.

Crispy fried reef fish, lime mayonnaise.

Beer battered steak fries.

Chef's selection of sweet treats.

SATURDAY & SUNDAY

Chef's Selection

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PLATED MENUS

MENU OPTIONS

2 COURSE

(minimum 20 guests)

\$59pp

3 COURSE

(minimum 20 guests)

\$69pp

Select an entrée, main and dessert
Filtered coffee and gourmet teas included

ENTRÉE

COLD

Poached King prawns, pineapple, cucumber,
toasted coconut, rice wine vinaigrette [GF] [DF].

Seared tuna sashimi style, pickles, seasoned wakame, soy, wasabi

Peking duck rice paper rolls, crispy shallots, hoisin dressing [GF].

Salad of grilled beef fillet, aromatic herbs, spring onion, dried chilli, fresh lime [GF] [DF].

Grilled chicken Caesar salad, baby gem lettuce, crispy Parma ham, Parmesan,
poached egg, croutons, classic dressing [VA].

Caprese salad, fresh mozzarella, cherry tomatoes salad, fresh avocado,
roasted olives, dressed rocket [H] [GF] [V].

HOT

Seared Atlantic salmon fillet, wilted fennel salad,
cauliflower foam, lemon dressing [GF] [DF].

Seared Frenched double lamb outlet, Greek salad, Persian feta,
reduced balsamic dressing, extra virgin olive oil [GF].

Slow cooked pork belly, Japanese scallops, cauliflower purée, chorizo.

Grilled haloumi, dukkha spices, smoked eggplant velvet,
yoghurt, flatbread [GF] [V].

MAIN

Twice cooked chicken breast, pancetta, thyme, grilled asparagus,
roasted garlic, potato puree [GF].

Pan-roasted barramundi, sautéed baby potatoes, green beans,
tomato-lime salsa [H] [GF] [DF].

Seared Atlantic salmon, asparagus, garlic pomme purée,
salsa verde, stock reduction [GF].

Herb crusted loin of lamb, smoked eggplant, semi-dried tomatoes,
spinach, lamb jus [DF].

Grain-fed beef fillet, crispy potato rosti, sautéed English spinach,
pink peppercorn jus [GF].

Roasted field mushroom risotto, grilled asparagus spears,
roquette greens, truffle dressing [GF].

Pasta penne, roquette, grilled pumpkin, Labneh, olive oil.

DESSERT

Banoffee caramel tart, double cream.

Pavlova roulade, passionfruit curd, mango coulis [G].

New York style baked cheesecake, berries, chocolate shards.

Australian cheese selection, oat cakes, quince.

CELEBRATION CAKE

Cut and served with berry coulis and double cream.
(minimum 2 courses. Cake to be provided by client)

\$3pp

Cut & served on platters

\$2.50pp

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BUFFET MENU

SILVER BUFFET

\$59pp
(minimum 30 guests)

COLD SELECTION

Garden salad station, roquette, mesclun greens [GF].
Salad of roasted cocktail potatoes, thyme oil, capers [GF].
Penne, semi-dried tomatoes, roquette, pesto.
Dressed green beans, cherry tomatoes, pine nuts.
Hummus, tabbouleh, toasted flat breads [V].
House-baked frittata, dressed roquette, Parmesan vegetable crudités,
ricotta, herb dip [V] [GF].

HOT SELECTION

Indian lamb curry, accompaniments, pappadums [DF].
BBQ chicken in Memphis dry rub, BBQ sauce [DF].
Slow cooked pork loin, summer fruit chutney, sage, jus [GF] [DF].

ACCOMPANIMENTS

Steamed seasonal vegetables, garlic chips, olive oil.
Hand cut potato wedges, truffle oil, parmesan.
Steamed rice.

DESSERT

Chef's selection of sweet treats.
Freshly sliced fruit platter.

GOLD BUFFET

\$64pp
(minimum 30 guests)

COLD SELECTION

Hummus, tabbouleh, toasted flat breads [V]
Roasted pumpkin, couscous, toasted pine nuts, ricotta
BBQ fillet steak salad, aromatic herbs, spring onions, tamarind dressing [DF]
Cherry tomatoes, basil, fresh mozzarella [V] [GF]
Charcuterie Board, leg ham, salami, pastrami, crostini, mustard [DF]
Shaved parma ham, melon, watercress, balsamic glaze [GF]

HOT SELECTION

Steamed chicken, kaffir lime, mild chilli, green curry sauce [GF] [DF]
Confit lamb shank ragout, roasted olive jus, semi sun-dried tomato
Grain fed beef sirloin, wood-fire mushroom ragout and pan juices [GF]

ACCOMPANIMENTS

Potato bake, crispy pancetta, Parmesan
Steamed seasonal vegetables, garlic chips, olive oil
Egg and spring onion fried rice

DESSERT

Chef's selection of sweet treats
Freshly sliced fruit platter
Australian cheese selection



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BBQ BUFFET

LIVE COOKING STATIONS

\$79pp
(minimum 30 guests)

COLD SELECTION

Make-your-own caesar salad.

Crispy American slaw, dried cranberries.

Salad of roasted cocktail potatoes, thyme oil, capers [GF].

Traditional Waldorf salad, toasted nuts, seeds [GF].

New potatoes, poached eggs, smoked salmon, chives [GF].

King or tiger prawns, lemon and cocktail sauce (seasonal).

HOT SELECTION

(includes live cooking stations)

Lamb loin chops, garlic, thyme [GF].

Chicken skewers in Lebanese 7 spice [GF].

Grain fed beef sirloin 'minute steaks' [GF].

Smokey cheese kransky.

ACCOMPANIMENTS

Corn on the cob, grilled with chilli Sambal.

Steamed seasonal vegetables, garlic chips, olive oil.

Hand cut potato wedges, truffle oil, Parmesan Baked cauliflower,
cheese sauce, parmesan.

DESSERT

Chef's selection of sweet treats.

Freshly sliced fruit platter.

Australian cheese selection.



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DRINK PACKAGES

When it's time to get social & celebrate, our drink packages can be easily added onto any event or function. Simply choose from either our house or premium drink packages.

voco ESSENTIALS

Includes one; sparkling, white wine, red wine & beer from our house range.

1 hour	\$20pp
2 hours	\$30pp
3 hours	\$40pp
4 hours	Bar tab only

voco DELUXE

Select from our premium range of sparkling, white wine, red wine & beer.

1 hour	\$40pp
2 hours	\$50pp
3 hours	\$60pp
4 hours	Bar tab only

Looking to impress your guests?

Spirits	\$10pp
Mr Consistent Cocktail Selection	\$10pp

Non-alcoholic soft drinks & juice are complimentary with each package.
(Mr Consistent Cocktail Selection must be purchased in addition to the Spirits package)



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Ready to start planning your next conference or event?

voco® Gold Coast

31 Hamilton Ave, Surfers Paradise QLD 4217

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