

WELCOME TO BRISBANE

Gathering and Events Packages

HOTEL
INDIGO
AN IHG HOTEL
BRISBANE CITY CENTRE





CREATIVE MEETINGS AT THE HEART OF THE NEIGHBOURHOOD

At Hotel Indigo we love to bring people together, to mingle, to play, to celebrate, to inspire and share stories.

Our unique meeting places are at the heart of the neighbourhood where diverse makers, creators, thinkers and shakers gather to discover more and enjoy more.

THE HOTEL INDIGO SIGNATURE MOMENTS

With vibrant design, beautiful details, the latest tech and inspiring service we can help stir the senses, sparking our guests' creativity and curiosity as they form meaningful connections.

Hotel Indigo Gatherings & Events are experiences that are truly memorable, with the following inclusions...



SETTING THE SCENE

There's nothing like music to set the tone and liven up the atmosphere. Infuse it into the ambience in way that's rich in character – with a vinyl record player and a collection of music that reflects your neighbourhood's cultural scene.



NEVER A DULL MOMENT

We introduce a sense of play to the meeting routine, with a selection of accessories that each guest can enjoy individually. Nurture creativity, productivity and joy with our DIY Origami Butterfly kits - it's a unique way that that we reflect the playful side of our brand.



A TASTE OF LOCAL

We welcome guests in a unique way with a thoughtfully picked local treat from The Baking Bunch. This surprising touch creates a cheerful connection to the neighborhood as well as a memorable introduction to our delightful hospitality.

CHOOSE HOTEL INDIGO BRISBANE FOR YOUR NEXT EVENT

HOTEL INDIGO BRISBANE CITY CENTRE IS YOUR
CREATIVELY CURATED RETREAT TO DISCOVER, INDULGE
AND IMAGINE.

Wander and be immersed, discover unexpected finds and
neighbourhood tales - hidden in plain sight amongst the
multifaceted Brisbane City Centre.

Our hotel is peppered with hand painted artworks, sculptures,
and suspended overhead installations that reflect the city's bold
beginnings, and lead to 212 strikingly designed guest rooms.

We have 3 unique function spaces available suited for both
intimate gatherings to larger corporate events.

The Veranda

Featuring natural light and offering an exotic twist of food
and drinks, this space is ideal for intimate functions and
unique dining experiences and meetings.

GATHERINGS & EVENTS	CAPACITY
Banquet	34
Cocktail	45
Boardroom	15



Izakaya Publico

Located in Hotel Indigo Brisbane City Centre, Izakaya
Publico Restaurant is available as a unique reception
venue with a traditional Japanese style setting.

GATHERINGS & EVENTS	CAPACITY
Seated	100
Cocktail	180



Bar 1603

A contemporary speakeasy bar hidden inside Hotel
Indigo, offering the ideal space for social networking and
cocktail events.

GATHERINGS & EVENTS	CAPACITY
Banquet	55
Cocktail	70



CONFERENCE PACKAGES



DAY DELEGATE PACKAGE

Minimum 8 Delegates

FULL DAY DELEGATE PACKAGE

\$85 Per Person

Includes:

Tea and Barista Coffee during breaks
Morning Tea & Afternoon Tea Breaks with one selection served with Seasonal Sliced Fruit
Your choice of Lunch (pre-order)
TV Screen with HDMI Cable

HALF DAY DELEGATE PACKAGE

\$75 Per Person

Includes:

Tea and Barista Coffee during breaks
Morning Tea Break with one selection served with Seasonal Sliced Fruit
Your choice of Lunch (pre-order)
TV Screen with HDMI Cable

MORNING & AFTERNOON TEA OPTIONS

- Scones with Jam & Cream (V)
- Assorted mini quiches (V)
- Petite grilled beef & sauerkraut baguette
- Mini breakfast wrap with scrambled eggs, bacon, spinach & cheese
- Mini open-grill with sun-dried tomato, corn relish on Abbott's bread (V)

LUNCH OPTIONS

- Wagyu Beef Burger served with Shoestring Fries (GF Option)
 - Chicken Quesadilla Tostada
 - Singaporean Noodles (V)
- OR
- Bento Box with choice of Karaage Chicken, Pork Belly, Salmon Teriyaki or Yasai Tempura (GF/DF)
 - Poke Bowl with choice of Karaage Chicken, Pork Belly, Salmon Teriyaki or Yasai Tempura (GF/DF)



ADD ON OPTIONS

Elevate your Day Delegate Package with our exclusive Neighbourhood add on options

WORKING BREAKFAST

\$45 Per Person

Start your day on a high note with our Working Breakfast—a seamless blend of nourishment and indulgence, designed to fuel productivity and conversation.

Guests will enjoy a chef’s selection plated breakfast, thoughtfully crafted to provide the perfect balance of flavour and sustenance. Accompanied by freshly baked pastries, seasonal fruit, and a selection of premium coffee and tea, this breakfast experience sets the stage for a focused and energised day ahead.

Perfect for early morning meetings, brainstorming sessions, or simply gathering your team for a productive start.

MORNING & AFTERNOON TEA EXTRAS

1 x item with tea and coffee

\$16 Per Person

2 x items with tea and coffee

\$24 Per Person



DINNER & RECEPTION PACKAGES



OTSUMAMI PACKAGES

"Otsumami" (おつまみ) in Japanese refers to small, savory dishes or snacks, often served with drinks

Minimum 15 Delegates

1 HOUR PACKAGE
\$45 per person
3 warm & 3 chilled canapés

1.5 HOUR PACKAGE
\$55 per person
4 warm, 3 chilled & 1 substantial canapé

2 HOUR PACKAGE
\$75 per person
4 warm, 4 chilled & 2 substantial canapés

SUBSTANTIAL CANAPÉS - ADD ON
\$15 per person

SUBSTANTIAL CANAPÉS

- Wagyu Beef Slider with Lettuce, Tomato & American Cheese Sauce
- Beef Ragu & Truffle Mashed Potato
- Edamame Fried Rice (GF/V)
- Chicken Singaporean Noodles (DF)
- Mushroom Risotto (V)

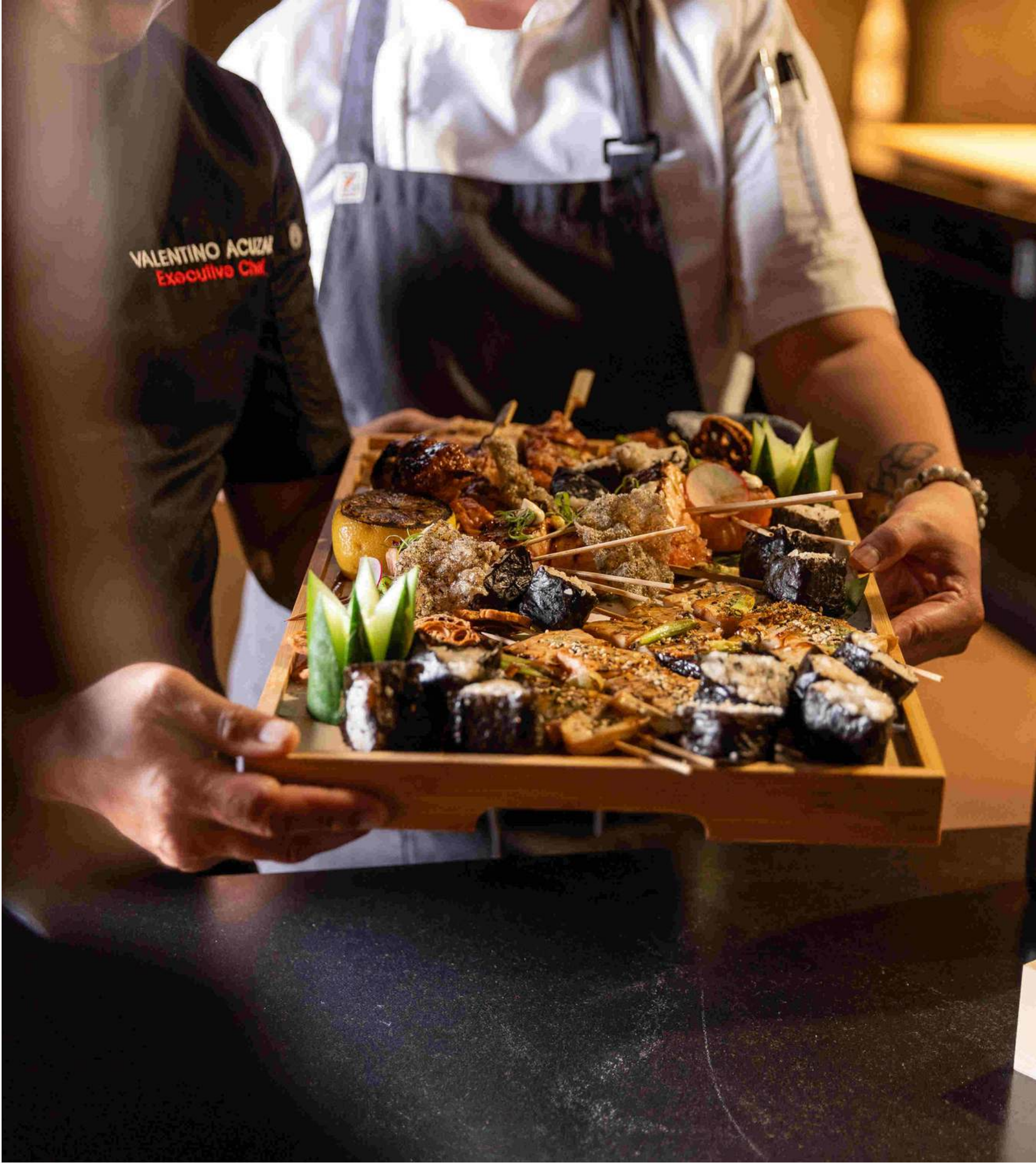
CHILLED CANAPÉS

- Kaki/Oyster (Pesc/DF/GF)
- Natural or Ponzu with Negi & Tosazu with Fish Roe
- Blue Swimmer Crab on Cucumber (GF/DF)
- Mushroom Duxelles & Hummus on Grilled Zucchini Fritter (Vegan)
- Salmon & Yuzu Avocado Mousse on Blini (DF)
- Duck Pancake (DF)
- Beef Ragu on Spoons (DF)
- Tartare Kingfish with Ginger Citrus

WARM CANAPÉS

- Karaage Bites (DF)
- Duck Spring Roll (DF)
- Prawn Cigar (DF)
- Italian Stuffed Mushroom (V)
- Pork Polpettes (GF)
- Pumpkin Arancini (Vegan)
- Vegetable Gyoza with Ponzu & Sriracha Dressing (DF)

GF – Gluten Free | DF – Dairy Free | V – Vegetarian



OZARA

"Ozara" (お皿) is a common Japanese word for a platter or plate

Recommendd 8-10 guests per platter

GRAZING PLATTER

\$165

Chef's Premium selections of:

- Australian cold meats; Prosciutto, Salami, Champagne Ham
- Vintage cheeses: Smoked Cheddar Cheese, Blue Vein, Camembert Cheese
- Dried fruits
- Char Grilled Vegetables
- Assorted Crackers & Lavosh
- Variety of Dips: Beetroot Hummus, Blue Cheese and Baba Ganoush

SLIDERS

\$125

BAO & BURGER SLIDER

Wagyu Beef, lettuce, tomato relish, cheese and Aioli

OR

CHICKEN TERIYAKI BAO

Pickled wombok lettuce, Cucumber and Spice Mayo

DELUXE GRAZING TABLE

25-80 guests \$25pp

Our deluxe Grazing Stations / Grazing Tables includes delivery/set-up/clean-up, professionally styled and beautifully styled to suit any theme.

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KAISEKI SET MENUS

In Japanese, "kaiseki" (懐石 or 会席) refers to a traditional multi-course Japanese meal, often considered the pinnacle of Japanese haute cuisine, emphasizing both visual and culinary artistry.

Minimum 6 Delegates

KAISEKI
GROUP SET MENU
\$65 per person

- Salmon Tataki (GF/DF)
- Edamame (V)
- Age Debasaki / Fried Chicken Wings (DF)
- Charred Asian Cabbage with Sesame Orange Glaze (V)
- Cooked on Coal Chicken Teriyaki (DF/GF)
- Rice (VEGAN)
- Stir-Fry Noodles (DF)

Please note: the above menus are subject to seasonal changes.

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PLATED MENUS

Minimum 25 Delegates

PACKAGE PRICING

SINGLE COURSE

\$65 per person

Your selection of an entrée or main dish

ALTERNATE DROP 2 COURSES

\$75 per person

Your selection of two entrées and two mains

ALTERNATE DROP 3 COURSES

\$90 per person

Your selection of two entrées, two mains and two desserts

ENTRÉE

Kingfish Ceviche (GF/DF)
Yuzu Miso| Micro Greens & Apple Slaw | Fried Edamame Beans | Black Caviar

Miso Glaze Eggplant (VG/GF/DF)
Robata Grilled Eggplant | Pumpkin Mashed | Hummus | Watercress

Pork Belly (GF)
Crispy Pork Belly | Daikon & Apple Salsa | Carrot Puree | Miso Orange Glazed

Truffle Beef (GF)
Beef Tataki | Beetroot Coulis | Pickled Shallots | Micro Herbs

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MAINS

Miso Mustard Salmon (GF)
Pan-Seared Salmon | Truffle Mash | Grilled Asparagus | Yuzu Dill Sauce

Wild Mushroom Pappardelle
Reduction Of Creamy White Wine Sauce | Truffle Oil | Parmigiano Reggiano

Tataki Wagyu Beef (GF)
Flamed Seared Wagyu Fillet | Candied Dutch Carrots | Buttery Potato Galette | Chimichurri

Ahiru / Duck (GF/DF)
Warayaki Duck Breast | Edamame Puree | | Burnt Leek | Citrus Duck Jus

HOMEMADE DESSERTS

Caramelized Granny Smith Apple Tartlet & Saikyo Miso Cream

Dulce De Le Che Creme Caramel (GF)

Homemade Blueberry Cheesecake With Fresh Cream, Berries And Sesame Ice Cream



PREMIUM SEAFOOD BUFFET

Minimum 25 Delegates

PACKAGE PRICING
\$155 per person

SOUPS, SALADS AND BREAD

- French Potato Salad (DF/GF/V)
- Vietnamese Chicken Salad (DF/GF)
- French Onion Soup (DF/GF/V)
- Creamy Pumpkin Soup (GF/V)
- Artisan Breads

SEAFOOD COLD SELECTIONS

- Oysters Natural with Lemon Wedge (DF/GF)
- Local Prawns with Thousand Islands (DF/GF)
- Smoked Salmon & Seafood Salad (DF/GF)
- Condiments

HOT DISHES

- Pork with Mustard Sauce & Gravy (GF)
- Roasted Potato & Pumpkin (Vegan)
- Rice (Vegan)
- Honey Mustard Chicken Maryland (GF)
- Sweet & Sour Fish Fillets (GF)
- Bread Rolls (GF-Optional)
- Beef Vindaloo Curry (DF/GF)
- Stir-Fry Beans with Garlic Sesame Sauce (GF)
- Condiments

DESSERTS

- Green Tea Sponge
- Mango Yuzu Cheesecake
- Miso Chocolate Brownie
- Yuzu Caramel Tart
- Blueberry Honey Mousse



DRINK PACKAGES

IZAKAYA PACKAGE

1 Hours \$32 | 2 Hours \$45
3 Hours \$55 | 4 Hours \$65

Chain of Fire Sparkling
Chain of Fire Pinot Grigio
Chain of Fire Chardonnay
Chain of Fire Shiraz
Chain of Fire Pinot Noir

Selection of Bottled Beer and Soft drinks

ZEN PACKAGE

2 Hours \$52 | 3 Hours \$62 | 4 Hours \$72

Marty block brut
Quilty & Gransden Sauvignon Blanc
Oxford Landing Pinot Grigio
Quilty & Gransden Chardonnay
La Vielle Ferme ROSE
Quilty & Gransden Merlot
Quilty & Gransden Cabernet Sauvignon

Selection of Bottled Beer and Soft drinks

GEISHA PACKAGE

2 Hours \$65 | 3 Hours \$75 | 4 Hours \$85
Cocktail on arrival OR Sake on arrival

Veuve Tailhan Blanc De Blanc
Wild Flower Prosecco
Opawa Pinot Gris
Cape Mentelle Marmaduke Chardonnay
Alcatraz Watervale Riesling
La Vielle Ferme Rose
Wicks Pinot Noir
Hinton's Hundred Coonawarra Shiraz
Terra Di Granito Cabernet Sauvignon Petit Verdot

Selection of Bottled Beer and Soft drinks



ON CONSUMPTION

UMESHU (PLUM WINE) 60ML

(CHOOSE A MAXIMUM OF 1 BOTTLE)

Choya Mutenka Umeshu	\$20
Hakutsuru Nigori Yuzu Umeshu	\$12
Ippongi Hannya Tou Umeshu	\$15
Ippin Mito Umeshu	\$13

BOTTLED BEER

(CHOOSE A MAXIMUM OF 3 BOTTLES)

Corona	\$12
Asahi	\$12
Cascade Light	\$11
Asahi 0%	\$8
Great Northern Super Crisp	\$11
Fat Yak Pale Ale	\$12

CIDER

Somersby Apple Cider	\$12
Somerby Pear Cider	\$12

SAKE 720ML

Emishiki Junmai Daiginjo Sensation Black	\$170
Ozeki Rai	\$78
Gokyo Junmai	\$85
Hakkaisan Hoppo Nigori Sake Niigata Sparkling	\$125

SPARKLING WINE/CHAMPAGNE

(CHOOSE A MAXIMUM OF 2 BOTTLE)

Marty Block Brut
Veuve Tailhan Blanc de Blanc
Wild Flower Prosecco
Pol Roger

WHITE WINE

(CHOOSE A MAXIMUM OF 3 BOTTLES)

Quilty & Gransden Sauvignon Blanc
Quilty & Gransden Chardonnay
Opawa Pinot Gris
Cape Mentelle Marmaduke Chardonnay
Pikorua Sauvignon Blanc
Alcatraz Watervale Riesling
West Cape Howe Semillon Sauvignon Blanc
Oxford Landing Pinot Grigio

RED WINE

(CHOOSE A MAXIMUM OF 3 BOTTLES)

La Vielle Ferme
Quilty & Gransden Merlot
Quilty & Gransden Cabernet Sauvignon
Wicks Pinot Noir
Hinton's Hundred Coonawarra Shiraz
Pikes "The Assemblage" Grenache Shiraz Mourvedre
Wirra Wirra Whites Hill Vineyard Cabernet Sauvignon
Terra Di Granito Cabernet Sauvignon Petit Verdot

LOCATION:

	\$55
South Australia	\$62
Loire Valley, France	\$58
South East, Australia	\$180
France	

LOCATION:

Orange, NSW	\$62
Orange, NSW	\$58
Marlborough, NZ	\$58
Margaret, WA	\$180
Marlborough, NZ	\$55
Clare Valley, SA	\$80
Mount Barker, SA	\$58
RiverLand, SA	\$56

LOCATION:

Rhone, France	\$70
Orange, NSW	\$50
Orange, NSW	\$50
Adelaide, Hills, SA	\$71
Coonawarra, SA	\$53
Clare Valley, SA	\$65
Mclaren Vale, SA	\$100
Granite Belt, QLD	\$65

BOTTLE:

	\$11
Ariane	\$13
Grey Goose	\$14

Vodka

Choose 1:

Haku	\$11
Ariane	\$13
Grey Goose	\$14

Tequila

Choose 1:

Patron Silver	\$14
Patron Resposado	\$15
Patron Anejo	\$16

Rum

Choose 1:

Bundaberg Rum	\$11
Captain Morgans	\$12
Kracken	\$13

Gin

Choose 1:

Roku Gin	\$11
Gordons	\$11
Whitey Neil	\$13
Hendricks	\$14

Japanese Whisky

Choose 1:

Toki	\$12
Kaijin Blended Whisky	\$14
Kurayoshi Sherry Cask	\$15

Liqueurs

Choose 1:

Baileys	\$12
Kahlua	\$14
Frangelico	\$15

EXPERIENCES



IZAKAYA PUBLICO

COOKING CLASSES

Minimum 10 Delegates

ROBATAYAKI & WARAYAKI
EXPERIENCE
\$170pp

Immerse yourself in an unforgettable culinary experience as you and your group learn to cook authentic Japanese dishes using traditional Robatayaki and Warayaki grilling techniques.

Guided by our expert chefs, this hands-on class offers an exciting blend of culture, flavour, and fire.

Perfect for corporate team-building or gathering with friends, your session concludes with a delicious banquet featuring your creations and a take-home gift to remember your dining experience.

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WHAT YOU WILL BE COOKING

Warayaki Tataki Snapper with Citrus Yuzu Butter (GF)

Wagyu Beef Warayaki with Miso Butter (GF)

Pork Tsukune Skewers (GF/DF)

Eringi-King Oyster Mushrooms with Black Garlic Teriyaki (V/GF/DF)

Salmon Skewers with Negi and Finger Lime (GF/DF)

Vegetable Gyozas (V)

Yakitori Chicken with Tare Glaze (GF)

Aonori Flatbread (V)



THE ZEN GARDEN HIGH TEA

2 Delegates - \$109pp

Savour our stunning Zen Garden High Tea V2 shareboard featuring a chef’s selection of both sweet and savoury delights.

And not to be missed, our edible Chocolate house is the perfect finishing touch to this decadent feast.

MENU

- Glass of Verve Talihan French Sparkling on arrival
- Moreton Bay Bug rolls
- Wagyu Beef Tataki (gf/df)
- Salmon Sashimi (gf/df)
- Chicken Karaage
- Vegetable gyoza (v)
- Chocolate House (df)
- Stone Mousse
- Flavored macaroons
- Chocolate Flakes
- Green Matcha Soil (gf)
- Matcha Tiramisu
- Fresh Strawberries (gf/df/vg)
- Yuzu Log
- Mango Cheesecake

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TERMS & CONDITIONS

Exclusive or Partial Use of Izakaya Publico and Bar 1603 is subject to a minimum spend, as outlined in your quote.

Veranda Conferencing and Private Dining Room also requires a minimum spend.

All food and beverage pricing includes 10% GST.

Menus and pricing are subject to change based on seasonal availability and market conditions.

We are committed to delivering an exceptional dining and event experience. If you have any special requests or dietary requirements, please let us know—we're here to make your event seamless and memorable.



THANK YOU

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