

GATHERING & EVENTS PACKAGES

Choose Hotel Indigo Brisbane City Centre 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.



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	200



Bar 1603

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

GATHERINGS & EVENTS	CAPACITY
Seated	55
Cocktail	70

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.

GATHERINGS & EVENTS	CAPACITY
Banquet	30
Cocktail	40
Boardroom	15



CONFERENCING

Minimum 8 Guests

DAY DELEGATE PACKAGE

\$75pp Half / \$80pp Full

Barista Coffee and Tea During Breaks
Morning Tea Break with a choice of one item and
Seasonal Sliced Fruit
Your choice of lunch option (pre-order)
Afternoon Tea Break with your choice of one item
and Seasonal Sliced Fruit
TV screen with HDMI cable

MORNING/AFTERNOON TEA

Scones with Jam & Matcha Cream (V)
Assorted Macaroons (V)
Mini Tamago Sandwich
Teriyaki Chicken Salad Matcha Wraps
Tuna & Mayo Ribbon Sandwich

LUNCH OPTIONS

Wagyu Beef Burger
Miso Mustard Sauce | Sesame Slaw | Shoestring Fries

Chicken Teriyaki Bao (3)
Pickled Wombok | Cucumber

Ramen Noodles
Tempura Vegetables | Udon Noodles | Negi | Sesame
Oil | Japanese Seasoning

Bento Box (gf/df)
Edamame | House Togarashi | Avocado | House
Salad | Assorted Pickles | Rice | Kewpie Mayo
Choice Of: Karaage Chicken | Sticky Pork Belly |
Salmon Teriyaki or Yasai Tempura

Poke salad Bowl (gf/df)
Onigiri Rice | Assorted Pickles | Kewpie Mayo
Choice Of: Karaage Chicken | Sticky Pork Belly |
Salmon Teriyaki or Yasai Tempura



UPGRADE TO:

THE KOYA – SUBSTANTIAL
LUNCH
\$10pp

COLD SELECTIONS

Kyabetsu Salad
Japanese Coleslaw (gf/df/vgn)
Wakame Salad (gf/df/vgn)
Teriyaki Chicken with Carrot &
Ginger Salad (df/gf)

HOT DISHES

Hibachi Chicken with Honey Soy
Glaze
Teriyaki Beef Soba Noodles
Tofu | Vegetable Katsu (vgn)
Rice

Add Chef's Choice of Desserts
\$5.50pp

GF - Gluten Free
DF - Dairy Free
V - Vegetarian
VGN - Vegan

OTSUMAMI

Minimum 15 Guests

CHILLED

Kaki I Oyster (df/gf)
Ponzu with Negi I Tosazu &
Fish Roe
Nigiri Salmon (gf/df)
Aburi Shitaki Sushi (vgn)
Maguro I Yuzu Avocado Mousse On Cucumber
(gf/df)
Tempura Ebi Sushi (df)
Karaage I Avocado Sushi (df)
Tartare Kingfish I Ginger Citrus & Yuzu Sauce
(gf/df)

WARM

Honey Glaze Teba Shio Salted Wings (gf/df)
Ahiru I Duck Spring Roll (df)
Tempura Prawns (df)
Yasei Kinoko Skewer I Miso Glaze (gf/vgn)
Butta Barra I Pork Skewer (gf)
Edamame with Brown Butter (gf/vgn-Optional)
Vegetable Gyoza I Ponzu & Siracha Dressing
(df)

SUBSTANTIAL CANAPE

Wagyu Beef Slider with Sesame Slaw I Miso
Mustard
Chicken Teriyaki Bao I Pickled Wombok &
Cucumber (df)
Kinoko Linguine (v)
Edamame Fried Rice (v/gf)
Yakisoba Noodle (vgn)



PACKAGE OPTIONS:

1 Hour

3 warm & 3 chilled canapes - \$45pp

1.5 Hour

4 warm, 3 chilled & 1 Substantial -
\$55pp

2 Hour

4 warm, 4 chilled & 2 Substantial -
\$75pp

Swap out any chilled or warm for a
sweet treat

Add a substantial canape for \$12 per
person

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OZARA

SUSHI PLATTER

\$145

(10 Pieces Of Each Item)

Tempura Ebi Sushi Roll
Katsu Chicken | Avocado Sushi Roll (df)
Teriyaki Salmon | Cucumber Roll (gf)
Avocado | Camembert Cheese Roll (gf)
Yasai Tempura Roll (gf/vgn)

SLIDERS

\$125

(20 Pieces)

Wagyu Beef Slider Burger |
Miso Mustard Sauce | Sesame Slaw

AGEMONO PLATTER

\$165

(10 Pieces Each Item)

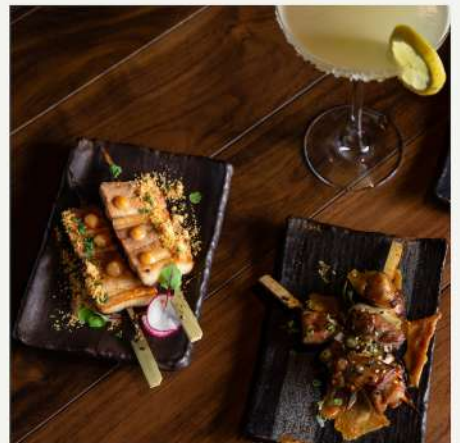
Teba Shio Wings
Yasai Tempura (v)
Tempura Prawns
Ahiru/Duck Spring Roll
Katsu Tofu (v)

BAO

\$105

(20 pieces)

Chicken Teriyaki Bao | Pickled Wombok |
Cucumber



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SET MENUS

Minimum 6 Guests

KAISEKI - GROUP SET

\$65pp

Rice
Sashimi Moriawase (gf)
Edamame (v)
Sticky Teba Shio
Tokyo Street Fries
Salmon Tare (gf/df)
Kyabetsu Salado (v)



KAISEKI - PREMIUM SET

\$90pp

Tataki Kingfish (gf)
Miso Soup (v)
Pork Gyoza (df)
Chicken Yakitori (v/df)
Soy Yakisoba (v)
Beef Cheek Matcha Tacos
Edamame Fried Rice (gf) Broccolini
Gomaae (v)
Madai | Snapper (gf)



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PLATED MENU

Minimum 30 People

ENTRÉE

Kingfish Sashimi (gf/df)
Miso Aioli | Micro Greens | Fried Edamame | Black Caviar

Miso Glaze Eggplant (v)
Aubergine | Kobocha Puree | Watercress | Miso Citrus Jus

Agemono Tempura
Tempura Vegetables | King Prawns | Wasabi Mayo | Ponzu Chili Dressing.

Hoba Miso | Mb-4 Wagyu Striploin (gf)
Burnt Leek | Beef Tataki | Grilled King Brown mushrooms

MAINS

Miso Mustard Salmon (gf)
Baked Salmon | Truffle Mash | Grilled Asparagus | Wakame

Kinoko Truffle Pappardelle
Aonori Sauce | Umami -Rich Mushrooms

Tataki Wagyu Beef (gf)
Flamed Seared Beef Fillet | Candied Dutch Carrots | Edamame Puree | Dulse Bourguignon

Ahiru Soba Tsuyu
Soy & Mirin Duck Breast | Kaeshi Sauce | Soba Birds Nest | Burnt Leek | Shiitake

DESSERTS

Caramelised Granny Smith Apple Tartlet | Saikyo Miso Cream

Candied Mango | Yuzu Lava Cake

Almond Matcha Castella | Strawberry Mochi Ice Cream (gf/df)



Single Drop 2 Course Meal
\$65pp

Alternate Drop 2 Course Meal
\$75pp

Alternate 3 Course Meal
\$90 pp

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THE ZEN FEAST BUFFET

minimum 30 guest

ZEN FEAST BUFFET

\$155pp

SALADS & SOUP

Jagaimo | Negi Salad

Wakame Salad (gf/df/vgn)

Teriyaki Chicken | Carrot & Giner Salad (df/gf)

SEAFOOD COLD SELECTION

Natural Oysters | Citrus (gf/df)

Prawns | Sakura Sauce

Smoked Salmon & Avocado Mousse | Crostini

HOT DISHES

Tonkatsu Roasted Beef | Miso Mustard Sauce (gf)

Tofu | Vegetable Katsu (vgn)

Edamame Fried Rice (gf/df)

Miso Mustard Chicken Maryland (gf)

Robata Grilled Butta Barra | Yuzo Miso (gf)

Roasted Jagaimo Potato | Brown Butter (gf)

Broccolini | Black Sesame Sauce (v/gf)

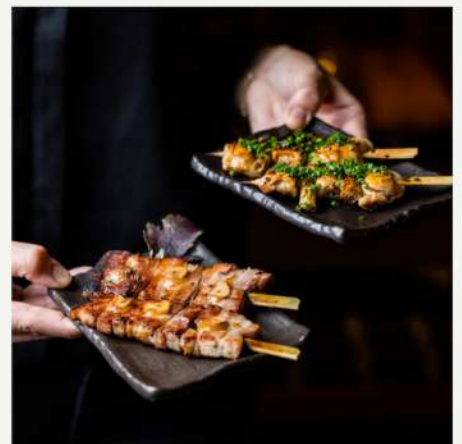
DESSERTS

Green Tea Matcha Sponge Cake

Mango Yuzu Cheesecake

Miso Chocolate Brownie

Yuzu Caramel Tart



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ZEN GARDEN HIGH TEA

10 - 50 people

ZEN GARDEN HIGH TEA

\$89pp

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

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

MENU

Glass of Prosecco on arrival

Kingfish Sashimi

Salmon Sashimi

Tuna Sashimi

Pork Gyoza

Rice Balls

Tamago Sando

Karaage Chicken

Matcha Mousse

Macarons

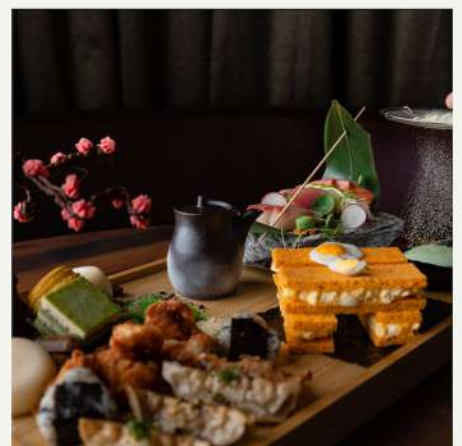
Gold Chocolate Nugget

Mochi & Icecream

Biscuit Crumbs

Matcha Sponge Cake

Chocolate Cherry Blossom Tree



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IZAKAYA COOKING EXPERIENCE

minimum 10 guest

ROBATAYAKI & WARAYAKI COOKING EXPERIENCE

\$170pp

Elevate your corporate dining occasions as you immerse yourself in a dynamic, relaxed cooking experience. Unite with colleagues and friends while navigating the art of crafting exquisite dishes, fostering teamwork and networking. This exceptional opportunity enhances bonds in a convivial setting, fostering creativity, collaboration, and shared memories. Guest receive a take-home gift to commemorate their dining experience.

MENU

Warayaki Tataki Snapper | Citrus Yuzu Butter (gf/df)

Wagyu Beef Warayaki | Miso Butter (gf/df)

Pork Tsukune Skewers (gf/df)

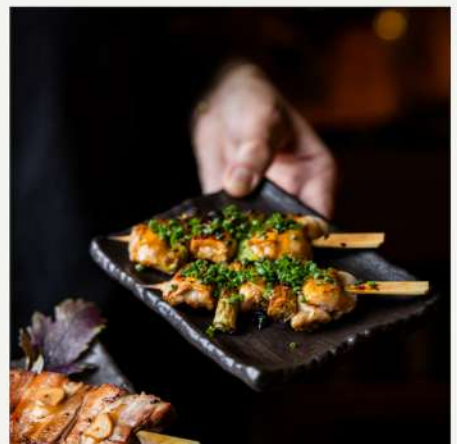
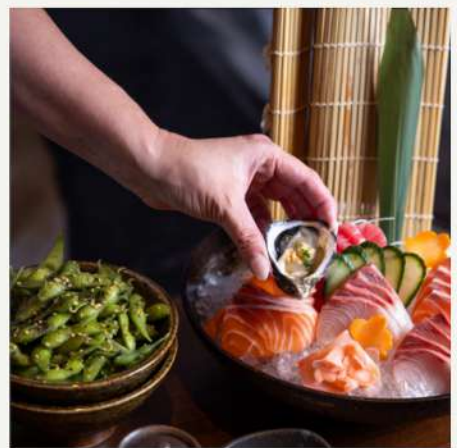
Eringi-King Oyster Mushrooms | Black Garlic Teriyaki
(v/gf/df)

Salmon skewers | Negi | Finger Lime (gf/df)

Vegetable Gyoza (v)

Yakitori Chicken | Tare Glaze (gf)

Aonori Flatbread (v)



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HOTEL
INDIGO[®]
AN IHG HOTEL
BRISBANE CITY CENTRE

DRINKS PACKAGES



DRINKS PACKAGES

IZAKAYA PACKAGE

1 Hours \$32 | 2 Hours \$40
3 Hours \$50 | 4 Hours \$60

ATE Sparkling
ATE Pinot Grigio
ATE Chardonnay
ATE Rose
ATE Shiraz
ATE Cab Sav
Selection of Bottled Beer
Soft drinks

ZEN PACKAGE

2 Hours \$50 | 3 Hours \$60 | 4 Hours \$70

Marty Block Brut
Dunes & Greene Prosecco
Oxford Landing Merlot
Oxford Landing Pinot Grigio
Langmeil 'Long Mile' Shiraz
Hay Shed Hill Vineyard series Morrison's Gift Chardonnay
La Vieille Verme Rose
Selection of Bottled beer and cider
Soft drinks

GEISHA PACKAGE

2 Hours \$65 | 3 Hours \$75
| 4 hours \$85

Cocktail on arrival
OR Sake on arrival

Cantine Lamberti Prosecco DOC
West Cape Howe Semillon Sauvignon Blanc
Hay Shed Hill Vineyard Series Morrison's Gift Chardonnay
Alamos Malbec
Palliser estate 'Pencarrow' Pinot Noir
Shut the gate Ripple Iron Sangiovese
Chaffey Bros Not your Grandmas Rose
Selection of Bottled beer and cider
Soft drinks

