



Conference Kit

2025

ACCOMMODATION OPTIONS

Stay Your Way

With 194 stylish guest rooms designed for comfort and ease, voco Brisbane City Centre offers the perfect place to unwind after a productive day of meetings or events. Our rooms feature thoughtful touches like plush bedding, fast Wi-Fi, and premium amenities, ensuring a restful stay for every guest.

Need more space? We're directly connected to our sister property, Hotel Indigo Brisbane City Centre. With an additional 212 boutique-style rooms inspired by Brisbane's rich stories and artistic spirit, we offer seamless group accommodation solutions across both hotels – all under one roof.

Whether you're hosting an intimate planning session or a large-scale conference, we make it easy to keep your guests close, comfortable, and connected in the heart of the CBD.





MEET WITH STYLE

Tailored Event Spaces

With 15 flexible event spaces and capacity for up to 600 guests, voco Brisbane City Centre is built for bold ideas and seamless execution. Whether it's a multi-day conference, executive workshop, gala dinner or cocktail celebration, our versatile venues can be tailored to suit every occasion.

Our centrepiece, The Grand Chelsea Ballroom, offers a sophisticated setting for large-scale events, while a range of breakout rooms and smaller spaces cater to more intimate gatherings. All rooms feature modern AV, adaptable layouts, and the support of our dedicated events team every step of the way.

From high-impact presentations to one-of-a-kind moments, we'll help you deliver an event that's anything but ordinary.

Ground Floor

Event Space	Size (sqm)	Area (LxWxH)	Banquet	Cabaret	Classroom	Theatre	U-Shape	Boardroom	Cocktail
Tamborine	39	7 x 8 x 2.4	30	24	21	40	15	18	30
Littabella	36	7 x 5 x 2.4	30	24	21	40	15	18	30
Pre-Function	75	7.5 x 10 x 2.4	-	-	-	-	-	-	50



Tamborine



Pre-Function Space



Littabella

*Capacities may change pending final AV / Staging requirements



EVENT SPACES & CAPACITIES

Grand Chelsea Ballroom

As one of Brisbane's premier event venues, The Grand Chelsea Ballroom offers 648m² of flexible space, created by combining the Sundown, Piper, Topaz and Daintree rooms.

With capacity for up to 600 guests theatre-style, it's the ideal setting for large conferences, gala dinners and standout presentations. Complete with modern AV and expert event support, The Grand Chelsea delivers big on space, style and service.

Size - 648m²

	Banquet	500
	Cabaret	360
	Classroom	324
	Theatre	600
	U-Shape	70
	Boardroom	70
	Cocktail	500

*Capacities may change pending final AV / Staging requirements

[Virtual Tour](#)

Mezzanine

Event Space	Size (sqm)	Area (LxWxH)	Banquet	Cabaret	Classroom	Theatre	U-Shape	Boardroom	Cocktail
Daintree	322	12 x 27x 3.5	200	160	180	350	72	68	300
Sundown	94	12 x 8 x 3.5	50	48	42	90	27	30	90
Piper	75	12 x 6 x 3.5	40	48	42	90	27	30	80
Topaz	156	12 x 12 x 3.5	80	64	60	120	33	30	120



Daintree



Sundown



Piper



Topaz

*Capacities may change pending final AV / Staging requirements






EVENT SPACES & CAPACITIES

Chelsea Lane

Based in Brisbane's City Centre this unique function space makes the most of the amazing Queensland climate. You and your guests can enjoy the outside while still protected by our operable roof.

The dazzling Chelsea Lane lights create an engaging function experience for your cocktail, long table, product lunch, or any gathering/event.

Size - 246m²

	Banquet	100
	Cabaret	80
	Theatre	150
	Boardroom	60
	Cocktail	200

*Capacities may change pending final AV / Staging requirements

[Virtual Tour](#)



Mezzanine & Level 1

Event Space	Size (sqm)	Area (LxWxH)	Banquet	Cabaret	Classroom	Theatre	U-Shape	Boardroom	Cocktail
Ansett	119	17 x 7 x 3	80	56	50	100	40	40	100
Riverview	200	25 x 8 x 2.4	80	64	72	120	21 / 42 (Dual Setup)	18 / 36 (Dual Setup)	150



Riverview



Riverview Pre-Function Space



Ansett






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Legends

A hidden spot to discover next to Voco Brisbane Lobby in the heart of Brisbane's CBD.

Bathed in natural light and offering an exotic twist on food and drinks this space is ideal for long table dinners, cocktail events, parties of any type, or a thought-provoking meeting there is an enclave of spaces to escape the ordinary.

Size - 246m²

	Banquet	80
	Cabaret	64
	Theatre	200
	Boardroom	60
	Cocktail	150

*Capacities may change pending final AV / Staging requirements

[Virtual Tour](#)



Level 2

Event Space	Size (sqm)	Area (LxWxH)	Banquet	Cabaret	Classroom	Theatre	U-Shape	Boardroom	Cocktail
The Grand Palms	283	17 x 20 x 3	200	160	180	250	87	96	225
Pre-Function	185	14 x 13 x 3	-	-	-	-	-	-	160
Zuma	260	37 x 7 x 3	80	64	-	-	-	-	160



The Grand Palms



Pre-Function



Zuma

*Capacities may change pending final AV / Staging requirements

EVENT SPACES & CAPACITIES

Level 2

Event Space	Size (sqm)	Area (LxWxH)	Banquet	Cabaret	Classroom	Theatre	U-Shape	Boardroom	Cocktail
Claremont	80	13 x 6 x 3	60	48	36	80	27	30	60
Maleny	92	13 x 7 x 3	60	48	54	80	33	30	75
The Palms	111	17 x 7 x 3	80	64	60	100	33	42	100



Claremont



Maleny



The Palms

*Capacities may change pending final AV / Staging requirements

EVENT SPACES & CAPACITIES

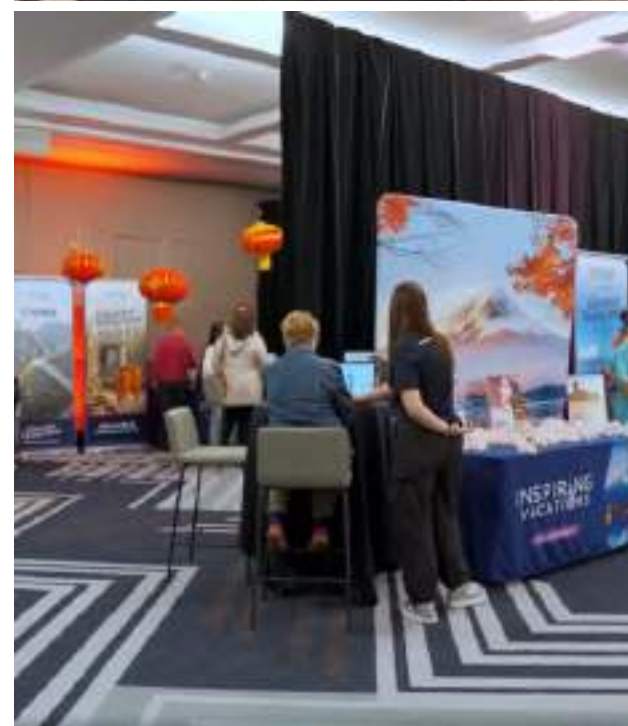
Trade Shows & Expos

With two dedicated function levels and space for up to 72 trade display booths, voco Brisbane City Centre is perfectly suited for your next exhibition or trade show event.

Our flexible floorplans and customisable booth options (powered or non-powered) ensure your exhibitors have everything they need to make a lasting impression.

Event Space	Size (sqm)	Area (LxWxH)	Trade Booths (3x2)
Sundown	94	12 x 8 x 6	8
Piper	75	12 x 6 x 6	8
Topaz	156	12 x 12 x 6	10
Daintree	322	12 x 27x 6	21
Grand Chelsea Ballroom	648	24 x 27x 6	48
Chelsea Lane	246	35 x 6 x 9	12
Chelsea Pre-Function	240	30 x 8 x 6	7
Full Chelsea Floor	1134	-	72
The Grand Palms	283	17x 20 x 3	18
Level 2 Pre-Function	185	14 x 13 x 3	6

*Capacities may change pending final AV / Staging requirements



Conference Packages



Breakfast Packages

MINIMUM 20 DELEGATES



Standing Breakfast

\$25 PER PERSON

Includes a selection of sliced seasonal fruits and chilled juices along with one selection of the below options:

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

Tomato, caramelized onion & goats cheese croissant (NF)

Brie, bacon, and honey croissant (NF)



Continental Breakfast

\$30 PER PERSON

Includes a selection of sliced seasonal fruits, tea, coffee, and chilled juices, along with a variety of cereals, nuts, and dried fruit, accompanied by skim, soy, and full cream milk (VGA). Freshly baked croissants, Danish pastries, and mixed muffins (V, NF) toast station featuring wholemeal, white, and fruit loaf breads. Fig Bircher muesli with coconut and goji berries, plain and fruit yogurt (V, GF, NF), and fruit preserves with honey.



Chef's Plated Breakfast

\$45 PER PERSON

Includes sliced seasonal fruits, freshly baked croissants, Danish pastries,

Your selection of a single Breakfast Plated option

(Alternate drop @ \$4.00pp)

Beverages include freshly brewed coffee, tea, and chilled juices.



CONFERENCE PACKAGES

Buffet Breakfast Package

\$49 PER PERSON

MINIMUM 20 DELEGATES

Start your day with a delightful selection of both cold and hot dishes, offering something for everyone. Whether you're in the mood for fresh fruits, hearty hot options, or light bites, our buffet breakfast ensures you're energized and ready for your day ahead.

Cold Selection:

- Sliced seasonal fruits
- Whole fruits
- Freshly baked croissants, Danish pastries, and mixed muffins (V, NF)
- Toast station with artisan loaves, multigrain, white, and fruit loaf
- Fig Bircher muesli with coconut and goji berries
- Selection of cereals, nuts, and dried fruit with skim, soy, and full cream milk
- Fruit preserves, plain yogurt, fruit yogurt, and honey
- Charcuterie board

Beverages:

- Freshly brewed coffee
- Selection of tea
- Selection of chilled juices

Hot Selection:

- Smoked bacon (GF, NF, DF)
- Chicken thyme sausages (NF)
- Scrambled eggs with crème fraîche and chives (GF, NF)
- Hash browns
- Garlic and thyme roasted mushrooms (V, VG, GF, NF)
- Slow-roasted tomatoes (V, VG, GF, NF)
- Braised chickpeas (V, VG, GF, NF)

CONFERENCE PACKAGES

Small Groups Day Delegate Menu

10 DELEGATES AND BELOW

Our Day Delegate Packages feature a rotating daily menu, offering a fresh and diverse culinary experience each day. Carefully curated to suit a variety of tastes and dietary needs, the menu includes seasonal arrival refreshments, morning and afternoon tea with sweet and savoury options, as well as a vibrant sandwich lunch menu featuring gourmet salads, wraps, and indulgent desserts.

Whether you're joining us on a Monday or Friday, each day offers something new to enjoy, ensuring a memorable and satisfying delegate experience.

Example Menu

ON ARRIVAL

- Tea & Coffee
- Seasonal whole fruit bowl

MORNING TEA

- Freshly baked chocolate croissant (V / NF)
- Quiche Lorraine (NF)

AFTERNOON TEA

- Freshly baked cookies
- Peking duck Spring rolls with Thai sweet chilli sauce

LUNCH

- Caesar salad
- Mesclun salad (GF / VG / NF)
- Roast beef, Horse radish cream, Pickles and baby spinach sandwich on multigrain bread (NF)
- Curried egg and cucumber sandwich on Soft white bread (NF)
- Middle Eastern Falafel wrap (VG / NF)
- Sliced seasonal fruits (VG / GF / NF)
- Opera cake (V)



Day Delegate Package

10+ DELEGATES

Our Day Delegate Packages are designed to support a seamless and productive event experience.

All packages include complimentary Wi-Fi, notepads, pens, a dedicated registration desk – keeping your delegates connected, comfortable and energised throughout the day.

FULL DAY DELEGATE PACKAGE FROM \$85 PER PERSON

Includes:

- Arrival tea and coffee, served with seasonal whole fruit
- Morning tea with brewed coffee, premium teas, and two chef's selection break items
- Working lunch featuring a rotating selection of 4 hot dishes, 2 gourmet salads, seasonal fruit, and sweet treats – all served with brewed coffee and tea
- Afternoon tea with two more delicious break items, plus freshly brewed beverages
- Still filtered water throughout the day

HALF DAY DELEGATE PACKAGE FROM \$80 PER PERSON

Includes:

- Arrival tea and coffee, served with seasonal whole fruit
- Morning or afternoon tea with brewed coffee, premium teas, and two chef's selection break items
- Working lunch featuring a rotating selection of 4 hot dishes, 2 gourmet salads, seasonal fruit, and sweet treats – all served with brewed coffee and tea
- Still filtered water available throughout your event





CONFERENCE PACKAGES

Day Delegate Package Enhancements

Take your meeting to the next level with our curated add-on options designed to energise and impress your guests.

1 Hot Dish added to your Working Lunch
\$10 per person

Extra Morning Tea or Afternoon Tea item
\$9 per person

Energy Station
\$8.50 per person

Izakaya Bento Box (maximum 20 guests)
\$20 per person

Soft Drinks During Lunch Break
\$5 per person

Barista Coffee Cart

Includes unlimited espresso coffees with
1x dedicated barista

Catering Breaks only
(10minute grace period at start and end of
break)
\$1000.00 per day

Available at all times (8 hours of coverage)
\$1200.00 per day

Additional Barista fee @ \$250.00per Day

Dinner & Reception Packages





DINNER & RECEPTION PACKAGES

Cocktail Packages

MINIMUM 30 DELEGATES

1-hour package - \$60 per person

Includes 2 hot and 2 cold canapés, plus a with a 1-hour beverage package

2-hour package - \$85 per person

Includes 4 hot and 3 cold canapés, plus a 2-hour beverage package

3-hour package - \$100 per person

Includes 2 hot and 2 cold canapés, 2 substantial bowls, plus a 3-hour beverage package

Cold Canapés

- Vegetarian Sushi with Pickled ginger, Wasabi and Soy sauce (Veg / NF)
- Assorted non-vegetarian sushi: salmon, teriyaki chicken, soy beef- assorted with Pickled ginger, Wasabi and Soy sauce (NF)
- Smoked salmon and Cream cheese tartlets (NF)
- Prosciutto, fig jam and whipped ricotta crostini (NF)
- Goats cheese mousse and candid walnuts tartlets (Veg)
- Smoked pumpkin mousse, marinated fetta and caramelised onion tartlets (Veg / NF)
- Smoke salmon mousse, Fish caviar and cucumber crostini (GF / DF / NF)
- Vietnamese rolls: Teriyaki chicken

Hot Canapés

- Mushroom Arancini with garlic Aioli (V / NF)
- Japanese Karaage chicken with Wasabi mayonnaise (NF)
- Panko crumbed prawns with sweet chilli sauce (NF)
- Beef and red bean Empanada with Chimichurri sauce
- Lemongrass and coriander chicken skewers with Thai sweet chilli sauce (NF / DF)
- Peking duck spring roll
- Thai vegetable spring roll with Nam Jim sauce (NF / DF / V)
- Malaysian satay chicken skewers (DF)
- Lamb and haloumi skewers with Tzatziki sauce (GF)

DINNER & RECEPTION PACKAGES

Platters

EACH PLATTER SERVES BETWEEN 8-10 GUESTS

Cheese Platter \$350

- Stokes point smoked cheddar (GF, V)
- Gippsland blue (GF, V)
- Willow grove double brie (GF, V)
- Quince, crackers, Dried fruits & nuts (GF, V, VG)
- Biscuits and crackers (V, VG)

Dessert Platter \$350

- Assorted Macaroons
- Layered Nutella cake
- Signature mango and coconut mousse cake
- Mini boutique lamingtons
- European style boutique Profiteroles

Asian Platter \$300

- Garlic Prawn skewers (GF, DF, NF)
- Peaking duck spring roll with sweet chilli sauce
- Singaporean curry puffs (VG)
- Karaage chicken with Japanese mayonnaise
- BBQ pork buns
- Asian slaw
- Mint Yoghurt, Sweet chilli sauce, Japanese mayonnaise

Mezza Platter \$300

- Thinly sliced Beef Bresaola (GF, DF, NF)
- Spanish Jamon (GF, DF, NF)
- Mild Italian Salami (GF, DF, NF)
- Salamanca (GF, DF, NF)
- Marinated Spanish olives (GF, DF, NF)
- Freshly baked baguette and Pita bread
- Extra virgin olive oil
- Fine Balsamic vinegar
- Hummus (GF, DF, NF, VG)
- Tzatziki (GF, NF, V)
- Moroccan Matbucha (GF, DF, VG)
- Marinated Artichoke and Pickled Chilli (GF, DF, NF, VG)
- Crisp Lavosh & Grissini





DINNER & RECEPTION PACKAGES

Plated Dinner

**2 COURSE
ALTERNATE DROP
\$79 PER PERSON**

Includes:

- Your selection of Entrée & Main OR Main & Dessert served alternate drop

**3 COURSE
ALTERNATE DROP
\$89 PER PERSON**

Includes:

- Your selection of Entrée, Main and Dessert served alternate drop

Canapes

MINIMUM 30 DELEGATES

0.5 hour package - \$19 per person
Includes 1 hot and 1 cold canapés

1-hour package - \$28 per person
Includes 2 hot and 2 cold canapés

2-hour package - \$40 per person
Includes 4 hot and 3 cold canapés

3-hour package - \$55 per person
Includes 6 hot and 4 cold canapés



Entree Menu Options

Cold Selections

- Insalata a la Caprese Salad served with burrata, heirloom cherry tomatoes, basil, and balsamic glaze (V, GF, NF)
- Smoked Duck Breast served with grilled corn, chilli and asparagus salsa, wasabi aioli, and baby herbs (GF, DF, NF)
- Beetroot and Green Tea Cured Salmon served with whipped cream cheese, baby herb salad, dill, and honey mustard dressing (GF)
- Kaffir Lime Prawns served with smashed avocado, pickled baby cucumber and radish, and baby herb salad (GF, DF, NF)
- Beetroot, Goats Cheese Mousse, and Figs Salad (GF)
- Kingfish Ceviche served with yuzu and miso dressing, avocado mousse, salmon caviar, and baby herbs (GF, DF)
- Japanese Smoked Chicken served with soba noodle salad, sesame dressing, and baby herbs (DF)

Hot Selections

- Morton bay bug risotto Crispy Pancetta, parmesan and lemon olive oil (GF, NF)
- Kataifi wrapped prawns, Mango, Coriander, Bell pepper salsa & Smoked eggplant (DF, NF)
- Crispy pork belly Japanese pumpkin puree, house made pineapple and apple salsa and baby herbs (GF, DF, NF)
- Grilled Five spice quail Roasted forest mushrooms and sauce Vierge (GF, DF, NF)
- Thai fish cakes , Mango and avocado, chilli salsa, and herb salad (NF, DF)



Main Menu Options

- Darling Downs Beef Tenderloin served with creamy mashed potatoes, charred broccolini, baby carrots, and red wine jus (GF, NF)
- Pan-Seared Barramundi served with Spanish romesco sauce, potato rosti, and blanched asparagus (DF, NF)
- Braised Beef Cheeks served with mashed potatoes, asparagus, onion jam, and natural jus (GF, NF)
- Herb-Marinated Free Range Chicken Breast served with potato gratin, poached baby carrots, and natural jus (GF, NF)
- Pan-Seared Lamb Back Strap served with mushroom risotto and grilled king brown mushroom (GF, NF)
- Beef Osso Bucco served with risotto Milanaise, gremolata, and grilled king brown mushroom (GF, NF)
- Butternut Squash Risotto served with butternut squash, forest mushrooms, truffle, and aged parmesan cheese (GF, NF, VG)





DINNER & RECEPTION PACKAGES

Dessert Menu Options

- Chocolate Praline Tart served with white chocolate soil, whipped vanilla cream, and raspberry (V)
- Lemon Meringue Tart served with berry coulis and fresh berries (V, NF)
- Tiramisu served with house-baked almond biscotti and macerated strawberries (V)
- Raspberry Chocolate Cake served with white chocolate and coconut ganache (VG)
- Flourless Nutella and Chocolate Mousse Cake served with chocolate soil and salted caramel ice cream (V)
- New York Baked Cheesecake served with berry sorbet (V, NF)



DINNER & RECEPTION PACKAGES

Gala Dinner Packages

Transform your gala event at voco Brisbane City Centre's Grand Chelsea Ballroom. This exquisite venue offers the perfect setting for unforgettable memories, featuring impeccable amenities and service. Make your occasion truly exceptional with an evening of elegance, excitement, and lasting impressions.

2 COURSE ALTERNATE DROP \$115 PER PERSON

Includes:

- Entree & Main OR Main & Dessert served alternate drop
- 3 hour voco beverage package
- Glass vase centerpieces
- 2 Personalised menus per table
- Dancefloor
- Stage
- White or Black Table Cloth and Napkins

3 COURSE ALTERNATE DROP \$135 PER PERSON

Includes:

- Entree, Main and Dessert served alternate drop
- 4 hour voco beverage package
- Glass vase centerpieces
- 2 Personalised menus per table
- Dancefloor
- Stage
- White or Black Table Cloth and Napkins



Beverage Packages



Owl Package

1 hour \$25pp | 2 hour \$32pp | 3 hour \$39pp
4 hour \$46pp | 5 hour \$53pp

Chain of Fire Brut Cuvée
Chain of Fire Sauvignon Blanc
Chain of Fire Shiraz Cabernet
Great Northern Super Crisp
Peroni Nastro Azzurro
Cascade Premium Light



Finch Package

1 hour \$32pp | 2 hour \$39pp | 3 hour \$46pp
4 hour \$53pp | 5 hours \$60pp

CHOICE OF 2 REDS AND 2 WHITE/ROSÉS

Sparkling Wine: Veuve Tailhan Blanc de Blanc Brut

White Wines/Rosé: Hinton's Hundred Sauvignon Blanc,
Fiore Moscato, Quilty & Gransden Chardonnay, Quilty &
Gransden Rosé

Red Wines: Quilty & Gransden Merlot, Hinton's Hundred
Shiraz, Hinton's Hundred Cabernet Sauvignon

Peroni Nastro Azzurro, Asahi Super Dry, Cascade
Premium Light



Flamingo Package

1 hour \$37pp | 2 hour \$44pp | 3 hour \$51pp
4 hour \$58pp | 5 hour \$65pp

CHOICE OF 2 REDS AND 2 WHITE/ROSÉS

Sparkling Wine: Josef Chromy Sparkling NV

White Wines: Wicks Estate Sauvignon Blanc, Wicks Estate
Pinot Grigio, Wicks Estate Chardonnay, Fiore Moscato

Red Wines: Wicks Estate Pinot Noir, Wicks Estate Shiraz,
Wicks Estate Cabernet Sauvignon

Peroni Nastro Azzurro, Asahi Super Dry, Cascade
Premium Light

voco Beverage Pricelist

SPARKLING WINES

	GLS	BTL
Chain of Fire Brut Cuvee	\$10.00	\$42.00
Veuve Tailhan BDB Brut	\$12.00	\$52.00
Taltarni Victorian Brut Cuvee Victoria		\$76.00
Il Fiore Prosecco DOC Veneto		\$76.00
Josef Chromy Spk NV Tasmanian		\$120.00

WHITE WINES

	GLS	BTL
Chain of Fire SauvBlancoSem	\$10.00	\$42.00
Chain of Fire Chardonnay	\$10.00	\$42.00
Chain of Fire Pinot Grigio	\$10.00	\$42.00
Hintons Hundred Sauv Blanc Coonawarra	\$12.00	\$48.00
Quilty & Gransden Chard Central Ranges	\$12.00	\$48.00
Quilty & Gransden Rose Orange	\$12.00	\$48.00
Wicks Estate Sauv Blanc Adelaide Hills		\$65.00
Wicks Estate Pinot Grigio Adelaide Hills		\$65.00
Wicks Estate Chardonnay Adelaide Hills		\$65.00
Ara Sauv Blanc Marlborough		\$68.00
Young Poets Moscato	\$10.00	\$45.00
Fiore Moscato	\$13.00	\$55.00

OTHER BEVERAGES

	GLS	BTL
Assorted Soft Drinks	\$5.00	\$7.00
Assorted Juices	\$5.00	
House Spirits	\$10.00	

RED WINES

	GLS	BTL
Chain of Fire Shiraz Cab	\$10.00	\$42.00
Chain of Fire Merlot	\$10.00	\$42.00
Chain of Fire Pinot Noir	\$10.00	\$42.00
Quilty & Gransden Merlot Central Ranges	\$12.00	\$48.00
Hintons Hundred Shiraz Coonawarra	\$12.00	\$48.00
Hintons Hundred Cab Sauv Coonawarra	\$12.00	\$48.00
Wicks Estate Pinot Noir Adelaide Hills		\$72.00
Wicks Estate Shiraz Adelaide Hills		\$72.00
Wicks Estate Cab Sauv Adelaide Hills		\$72.00

BEERS

	BTL
Asahi Zero 0.0%	\$8.00
Cascade Premium Light	\$9.00
Peroni Nastro Azzuro 3.5% Mid	\$9.50
Asahi Superdry 3.5% Mid	\$9.50
Great Northern Super Crisp	\$10.00
4 Pines Pacific Ale	\$11.00
Asahi Superdry	\$11.00
Peroni Nastro Azzuro	\$11.00
Crown Lager	\$10.00
Corona	\$12.00
4 Pines Pale Ale	\$11.00
Pure Blonde	\$10.00

NEXT STEPS

Finding us

TRAVEL BY AIR

Brisbane Airport – 14km

TRAVEL BY RAIL

Central Station – 400m

South Brisbane Station – 850m

CONTACT US

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