



IBIS STYLES BRISBANE ELIZABETH STREET

BREAK ITEMS

SANDWICH LUNCH MENU

EXPRESS PLATED MENU

BUFFET, SERVED BY CHEF

PLATED SET MENU

PLATTER MENU



WELCOME TO IBIS STYLES BRISBANE!

WHERE WE BRING FUN & FREEDOM BACK TO HOTELS.

SHOWCASING A VIBRANT COLOUR PALETTE, A MODERN AESTHETIC DESIGN & AN ABUNDANCE OF ENERGY, THE HOTEL IS PLAYFUL, CONFIDENT & FULL OF PERSONALITY.

WE ARE SUPER EXCITED TO WELCOME YOU AND YOUR GUESTS TO ENJOY WHAT IBIS STYLES HAS TO OFFER.



BREAK ITEMS

ONE ITEM \$12 PER PERSON

ADDITIONAL ADDED ITEM \$5 PER PERSON

Day Delegate Package includes one item for morning and / or afternoon break. Each item, is served with seasonal whole or sliced fruit with a selection of teas and Nespresso coffee.

- Anzac Cookie
- Assorted Danish
- Assorted Protein Ball
- Banana Bread
- Chocolate Croissant
- Chocolate Muffin
- Fruit and Nut Slice
- Meat pie
- Caramel Donut
- Roast Pumpkin, Spinach and Fetta Fritters (gf)



SANDWICH LUNCH MENU

MINIMUM 20 GUESTS | \$40 PER PERSON

Enjoy a selection of baguettes, rolls or wraps with your choice of TWO (2) of the following fillings:

- Grilled chicken, Asian slaw with Japanese mayonnaise
- Smoked leg ham, vintage cheddar, tomato, spinach & mustard aioli
- Grilled eggplant, zucchini, roasted capsicum, crumbled fetta & hummus spread
- Smoke salmon, avocado, dill cream cheese & mesculin
- Smoked turkey, soft cheese, cranberry aioli and coral lettuce
- Roast beef, onion jam, pickled cucumber, mustard mayonnaise & mesculin
- Prosciutto, mozzarella, arugula, olive tapenade
- Roast chicken, cos lettuce, parmesan & garlic aioli

**gluten free available*





EXPRESS PLATED MENU

MAXIMUM 20 GUESTS | \$30 PER PERSON

Express break, no worries! Have your guest select ONE (1) of the following items, prior to the event and it will be served in the Social Restaurant (level 1):

100% Aussie Beef Burger* or Vegetable Burger* (gf available)
Lettuce, caramelized onions, tomato, melted cheese, served with chunky chips

Chicken Schnitzel
Golden crumbed chicken breast, petit salad, served with chips & aioli

Spaghetti Bolognese* (gf available)
House made bolognese, parmesan cheese, olive oil

Butter Chicken
Indian style chicken curry, jasmine rice, pappadums

Pizza Bianca
Chicken, mushroom, ricotta, truffle oil

Fish & Chips
Battered fish, petit salad with tartare sauce, served with chunky chips

Tofu Stir Fry (v)
Mushrooms, bok choy, carrots, served with crispy noodle

Chicken Schnitzel Salad
Golden crumbed chicken breast, with seasonal fresh salad

**gluten free available*



BUFFET, SERVED BY CHEF

MINIMUM 20 GUESTS | \$40 PER PERSON

MENU INCLUSIONS | Choice of ONE (1) salad and ONE (1) hot dish.

SALAD SELECTION

Please select ONE (1) salad from the following:

- Celery, apple, walnuts, sultanas and aioli (gf) (v)
- Cucumber, red onion, tomato, capsicum, olives & crumbled feta (gf) (v)
- Macaroni, celery, red onion, tomato, parsley & mustard mayonnaise (v)
- Chick peas, green lentils, roasted onion, grilled capsicum, tomato (gf) (v)
- Chat potatoes, crispy bacon, gherkins, eschalots, capers, mustard aioli (gf)
- Asian slaw, cabbage, onion, carrot, beansprouts, snow peas, coriander, with glass noodles (gf) (v)
- Sweet potato, capsicum, wild rice, celery, haloumi, orange dressing (gf) (v)
- Israel couscous, zucchini, mozzarella, garlic lemon dressing (v)

HOT DISH SELECTION

Please select ONE (1) hot dish from the following:

- Grilled barramundi, caper butter sauce, mash potatoes (gf)
- Stir fry beef, prawn crackers & Jasmin rice
- Pumpkin and spinach ravioli, creamy cheese sauce (gf)
- Grilled chicken, caponata, roast potatoes (gf)
- Grilled beef, sautéed mushrooms, root vegetables, red wine jus (gf)
- Indian butter chicken, crispy pappadums, ghee rice (gf),
served with a side of cucumber, red onion, tomato, coriander yoghurt (gf) (v)



PLATED SET MENU

MINIMUM 10 GUESTS

TWO (2) COURSE MENU | \$52 PER PERSON

THREE (3) COURSE MENU | \$56 PER PERSON

ENTRÉE

- Salt and pepper calamari, micro salad, lemon wedge, tartar sauce
- Mushroom arancini, tomato relish, micro herbs, balsamic glaze
- Spice buffalo chicken wings, blue cheese sauce, coral lettuce
- Beef Croquets, Sriracha mayonnaise, pineapple salsa

MAIN

- Beef cheek, Paris mash, crispy broccoli (gf)
- Cajun spices chicken breast, caponata, potato gratin du gras (gf)
- Pumpkin and Spinach ravioli, cream cheese sauce, basil oil (v)
- Grilled barramundi with harissa, preserved lemon and pearl couscous
- Beef rump, field mushrooms, roast potatoes, wilted spinach (gf)

DESSERT

- Tiramisu cheese cake and berry compote
- Chocolate brownie, chocolate soil and vanilla ice cream
- Sticky date with slated caramel
- Fruit salad with berry sorbet

**Alternative drop is available for 20 or more guests*



PLATTERS

BASED ON 10 PEOPLE, PER PLATTER \$80 PER PLATTER

PLATTERS

Please select three (3) items to create your own platter:

- Salt and pepper calamari
 - Vegetable spring rolls
 - Buffalo chicken wings
 - Mushroom arancini balls
 - Tempura fish
 - Chicken satay skewers
 - Beef meatballs
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