

VOCO
— BY IHG —
Malta

Moments
**ARE MADE
HERE**

CORPORATE EVENT
BROCHURE





UP TO

500
GUESTS

UP TO

300
SEATED

(depending on set up)



Set against the backdrop of St. Julian's Bay, LUMI offers a unique culinary journey that bridges the sun-soaked flavours of Malta with the vibrant spirit of California.

Perfect for corporate gatherings, incentive groups, and private receptions, LUMI blends the freshness of Mediterranean cuisine with the bold energy of California's food culture, both united by a citrus-inspired flair.

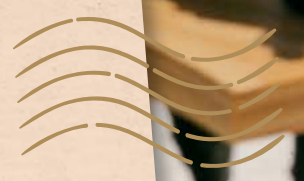
Set in a bright, contemporary space that shifts from sunlit elegance by day to an electrifying ambiance by night, LUMI offers a dynamic backdrop for meetings, networking events, and celebrations. For additional convenience - connected to InterContinental by a bridge.

LUMI AT voco MALTA



* sips and celebrations *





OUR SET MENUS



Set
Menu €.

€48
PER PERSON

STARTERS

STICKY WINGS

Lemon chicken wings | Spring onion |
Fresh coriander

OR

SALMON TERIYAKI

Teriyaki salmon | Mango | Wakame |
Sushi rice | Chilli spinach | Pomegranate
| Corn on the cob

OR

SOUTHWEST HARVEST BURRITO

Sweet potato | Red Leicester cheese |
Wild rice | Pistachio | Cilantro



MAIN COURSES

BONE-IN PORK RIBS

Char Siu Sauce Marinated Ribs | Sesame
Seeds | Pickled Kimchi Cabbage

OR

ARGENTINIAN BEEF STRIPLOIN PACHECO

Texas spice rub | Torchred baby gem |
Roasted shallot gravy

OR

SALMON

Bang Bang dressing | Edamame |
Sesame seeds

GOLDEN STATE WILD RICE BOWL

OR

Sweet potato | Forest mushrooms | Spring onion | Sweet corn | Dried cranberries

SIDE DISHES TO SHARE



DESSERT

CARROT AND PINEAPPLE CAKE

Carrot cake | Pineapple jelly | Honey
sauce | Cream cheese frosting | White
chocolate cream

OR

BLUEBERRY & PISTACHIO CAKE

Vegan mousse | Pistachio | Forest fruit
compote | Strawberry sauce

OR

MISSISSIPPI PECAN TART

Sweet pastry | Pecan tart mix | Caramel
sauce | Whipped white chocolate
ganache | Salted caramel ice cream

moments are *
made here! *

Set Menu B.

€56
PER PERSON

STARTERS

PORK BELLY

Pork belly | Honey | Sesame seeds |
Lime

or

LUMI TAGLIATELLE

Lemon sauce | Prawn tails | Heavy
cream | Parmesan cheese | Parsley

or

CRISPY DUCK

Duck | Watermelon | Pomegranate |
Rocket leaves



MAIN COURSES

GRIDDLE ROASTED FILLETED SEA BASS

Kung-Pao sauce | Ginger | Bell peppers |
Spring onion

or

BRICK-ROASTED COCKEREL

Lemongrass | Red curry | Coriander |
Coconut | Baby corn

or

ARGENTINIAN GRAIN FED RIB-EYE

Gochujang rub | Preserved lemon |
Ginger | Pickled broccolini

GOLDEN STATE WILD RICE BOWL

or

Sweet potato | Forest mushrooms | Spring onion | Sweet corn | Dried cranberries

SIDE DISHES TO SHARE



DESSERT

CARROT AND PINEAPPLE CAKE

Carrot cake | Pineapple jelly | Honey
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or

BLUEBERRY & PISTACHIO CAKE

Vegan mousse | Pistachio | Forest fruit
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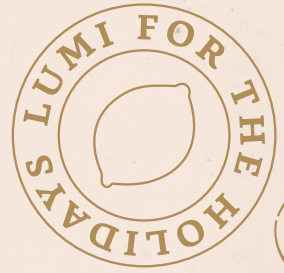
or

BROWNIE SUNDAY

Brownie cake | Dark chocolate mousse
| Chocolate sauce | Dark chocolate
Rocher | Coffee ice-cream



Kids Menus



RECEPTION MENU

SAVOURY

Cucumber and cheese sandwich
Vegetable mini-maki roll
Cured salmon blini
Turkey & mustard mini wrap

HOT DEGUSTATION

Tomato & cheese arancina
Mini beef sliders
Chicken popcorn
Beef & pork ball skewer
Mozzarella & cheese bites

SWEET INDEED

Mini doughnuts
Stuffed chocolate cookies



€18 PER
CHILD

BUFFET STATION

SAVOURY

Mini wraps with ham & cheese
Egg & tomato sandwich

PASTA

Macaroni | Cheese sauce | Breadcrumbs

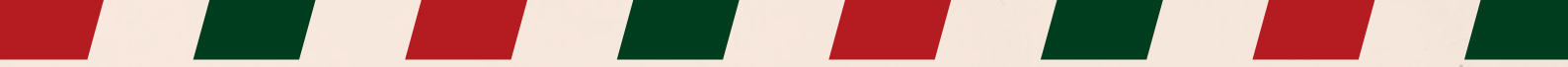
MAINS

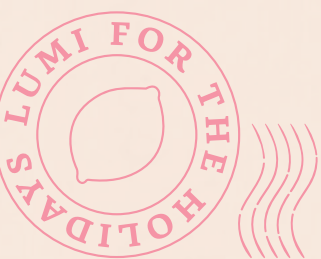
Fish goujons fries
Mini beef sliders
Chicken popcorn
Fries
Beef meatballs

SWEET INDEED

Mini doughnuts
Mini cake pops
Stuffed chocolate cookies

€20 PER
CHILD





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