



Corporate Package

Expect a hotel full of
character, where everything
is delivered with an informal,
unstuffy attitude.



A warm welcome to voco™ Gosford

WORK, REST AND PLAY

Get ready to experience the vibrant charm of voco® Gosford, coming to The Archibald precinct in 2025! Where modern elegance meets warm hospitality, this stylish hotel will be nestled in the heart of the Central Coast. Expect 130 modern guest rooms inspired by the relaxed, coastal surroundings, paired with six delightful restaurants and bars from a modern-Australian pub to the regions highest rooftop bar, and a generous 700m2 of conference and event space spanning across 2 levels. With easy access to public transport, stunning beaches and local attractions, voco® Gosford promises a refreshing escape for both business and leisure travellers.





Points to share

HOTEL BENEFITS

- The Archibald is a one of a kind, mixed-use hospitality precinct conveniently located in the heart of Gosford, on the NSW Central Coast, just a short trip from Sydney or Newcastle.
- 130 stylishly appointed voco® hotel guest rooms and suites inspired by the relaxed coastal spirit of the Central Coast.
- Six versatile meeting and event spaces spanning 700sqm and catering for up to 600 people.
- Six unique food and beverage venues offering all-day dining including a pub on the ground floor and signature restaurant led by celebrity chef Dany Karam.
- Enjoy refreshing cocktails at the region's highest rooftop bar on the 28th floor, with panoramic views of the beautiful Brisbane Waters.
- Leave the real world behind as you levitate mind and body to the laid-back, sophistication of the outdoor pool and swim up bar offering a place to relax and unwind.
- The on-site wellness centre boasts cutting-edge equipment and offers a variety of activities, including poolside yoga and Pilates, nutritional masterclasses, personalized training sessions, and early morning group jogging.
- Complimentary high speed internet access throughout the hotel to ensure guests and delegates can stay connected for the duration of their stay
- On the doorstep to some of the most sought after beaches such as Terrigal and Avoca, the pristine foreshore of Brisbane Water and scenic national parks
- A short stroll to Gosford Train Station which offers frequent trips in and out of Sydney, Newcastle and surrounding areas
- Be sure to catch a live sporting game or event at Central Coast Stadium, home of the A-Leagues Central Coast Marines, located just a stones throw from the hotel.

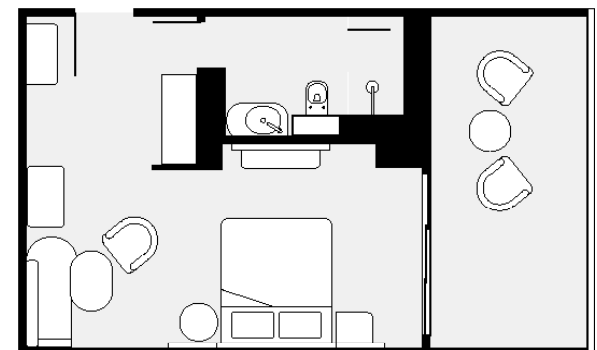




Guest Accommodation

Whether you choose a Standard, Premium or Suite, voco Gosford is much more than just a place to rest your head. All of the 130 rooms are fresh, contemporary and bathed in coastal sunshine. All rooms offer either water or mountain views – and most have private balconies.

Category	Room Count
1 King Standard	15
1 King Standard Bay View	13
1 King Premium Balcony	59
1 King Premium Bay View Balcony	12
2 Queen Premium Balcony	20
1 King Suite City View	3
1 King Suite City View Balcony	8



Conference and Event Space

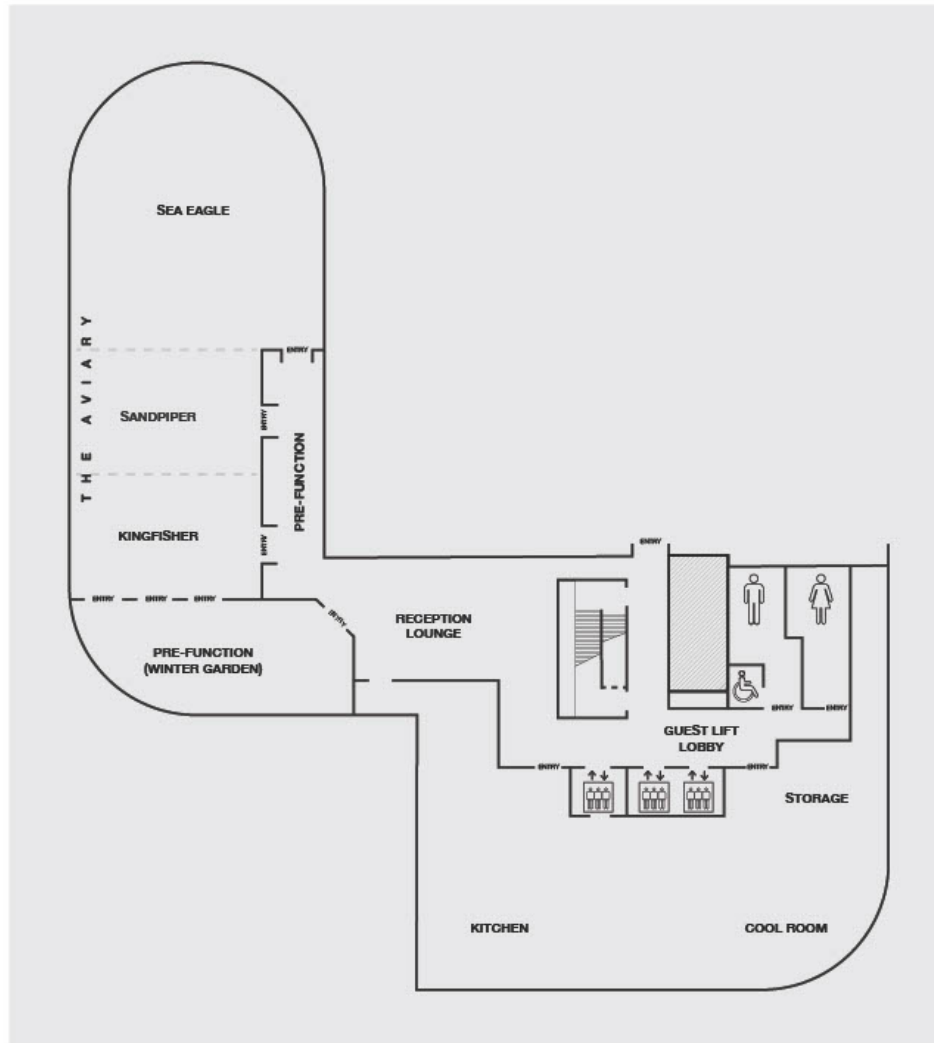
The Archibald precinct boasts six modern conferencing rooms and bespoke event spaces spanning 700sqm and catering for up to 600 guests. With a commitment to creating memorable experiences, these versatile and well-equipped venues offer a stylish and functional setting for both intimate gatherings and large-scale functions.

The Aviary (L6)	Dimensions L x W x H (m)	Floor Space (m2)	Theatre	Cocktail	Classroom	Boardroom	U-shape	Cabaret	Banquet
Kingfisher	10 x 6.5 x 3.5	65	60	70	30	24	21	48	60
Sandpiper	10 x 6.5 x 3.5	65	60	70	30	24	21	48	60
Sea Eagle	15 x 13 x 3.5	195	200	220	123	48	42	84	120
Combined	28 x 13 x 3.5	325	325	330	190	90	60	160	250

Altitude Grand Ballroom (L28)	Dimensions L x W x H (m)	Floor Space (m2)	Theatre	Cocktail	Classroom	Boardroom	U-shape	Cabaret	Banquet
Horizon	13 x 8 x 3.6	109	90	114	72	20	33	48	60
Orion	13 x 8.5 x 3.6	114	90	114	72	20	33	48	60
Polaris	13 x 8.5 x 3.6	114	90	114	72	20	33	48	60
Combined	25 x 13 x 3.6	337	378	340	216	120	60	176	270

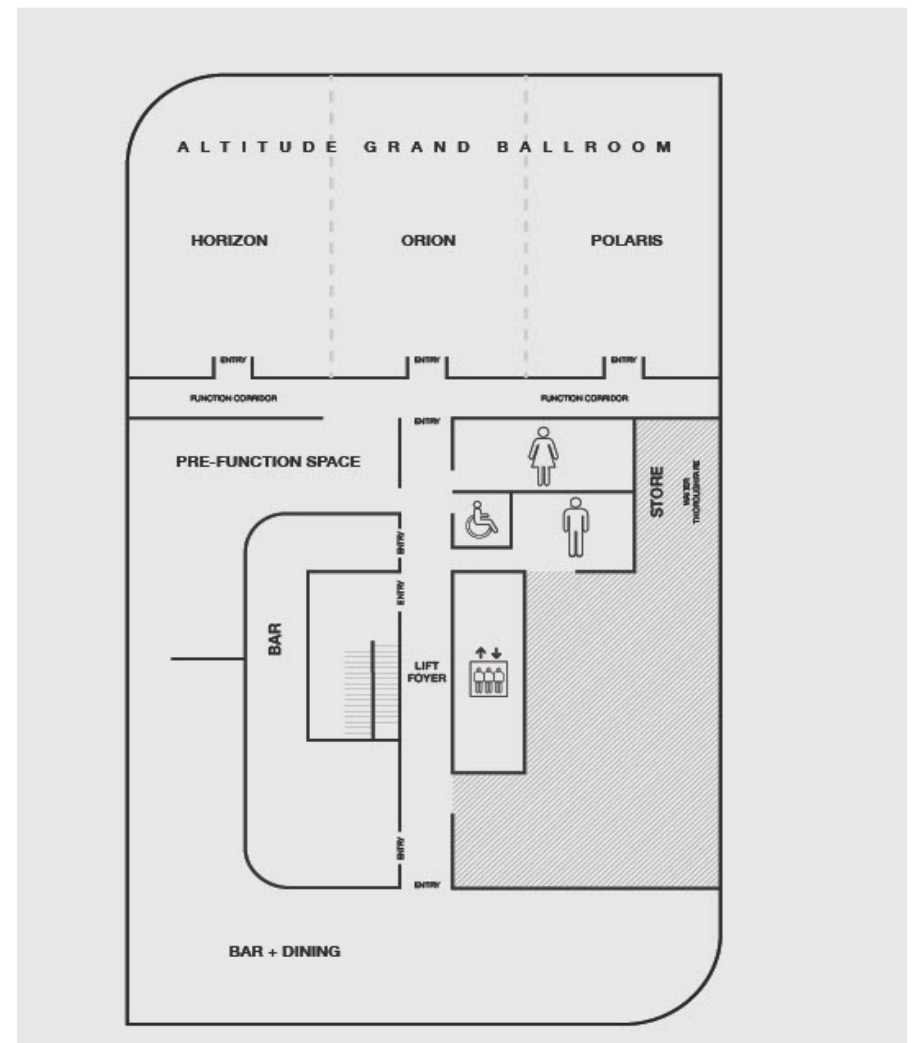
The Aviary

LEVEL 6



Altitude Grand Ballroom

LEVEL 28



Room Hire Only

FULL DAY (UP TO 8HRS)

Includes:

Room hire on level 6*

Unlimited still and sparkling water

Confectionery (mints or sweets)

Projector and screen, flipcharts (2) and markers

Notepads and pens (on request)

Wi-Fi

Catering options available at an additional cost

**Contact us for information about upgrading
to our event spaces on level 28*





Day Delegate Packages

Includes:

Room hire on level 6*

Unlimited still and sparkling water

Confectionery (mints or sweets)

Projector and screen, flipcharts (2) & markers

Notepads and pens (available on request)

Wi-Fi

**Minimum 20 guests. Contact us for information about upgrading to our event spaces on level 28*

HALF DAY DELEGATE PACKAGE

Freshly brewed coffee and
a selection of tea with biscuits

Morning OR afternoon tea

Working lunch

Up to 4 hours room hire

FULL DAY DELEGATE PACKAGE

Freshly brewed coffee and
a selection of tea with biscuits

Morning AND afternoon tea

Working lunch

Up to 8 hours room hire



Day Delegate Menu

MORNING TEA

Please select one option

OPTION 1

Assorted pastries

Fresh fruit salad

Yogurt & granola

OPTION 2

Bacon & egg wraps

Ham & cheese croissants

Fresh fruit salad

LUNCH

Please select one option

OPTION 1

Assorted gourmet sandwiches & wraps

Chicken Caesar salad wrap

Slow cooked brisket Swiss cheese pickled slaw brioche bun

Prosciutto rocket and parmesan baguette

Falafel Slider with pickles, beetroot relish, vegan aioli,
lettuce, tomato in Turkish bread

Salads

Pumpkin & halloumi with quinoa, almond,
mixed greens and yoghurt dressing

Rocket & pear with gorgonzola, balsamic and parmesan

OPTION 2

*Shared hot dishes served from a buffet
(Choose 2 options);*

Casarecce pasta with seasonal pesto, stracciatella and
pangrattato

Lamb shoulder – 8 hours braised, spiced rice, almond,
za'atar and kalamata

Rockhampton barramundi with Jerusalem artichoke, fennel
and apple salad

Charcoal corn fed chicken with corn and tomato
salsa and herbs salad

Salad

Rocket & pear with gorgonzola, balsamic and parmesan

UPGRADE YOUR LUNCH

*Two-course plated lunch. Choose either 2 entrees
and 2 mains or 2 mains and 2 desserts to be served
alternatively.*

Entrée

Hummus & wagyu with baharat spice, pomegranate
molasses dressing served with crispy bread

Salt and pepper squid salad, smokey chipotle, charred
lime

Pizzeta bruschetta heirloom tomato, basil and balsamic
glaze

Crispy goat cheese mix leave, fig chutney and white
balsamic dressing

Main

250g Rump with smoke mash, broccolini and beef jus

Charcoal corn fed chicken with corn and tomato salsa
and herb salad

Casarecce, seasonal pesto, stracciatella and pangrattato

Pumpkin & halloumi, quinoa, almond, mixed greens and
yoghurt dressing

Dessert

Chocolate fondant with cherry sorbet

Sorbet

Sticky date pudding served with dolce de lece

Panna cotta passionfruit gel and lemon balm

AFTERNOON TEA

Please select one option

OPTION 1

Assorted tartlets

Quiches

Pies & sausage rolls

OPTION 2

Cheese & antipasto board

*If you are staying multiple days, our chef will alternate menu items to ensure a varied and enjoyable conferencing experience.
Please note this is a sample menu only.*

Breakfast

CONTINENTAL BREAKFAST BUFFET

Minimum 20 guests

Freshly brewed coffee and a selection of tea

Selection of chilled fruit juices

Selection of whole and cut fresh fruit

Selection of cereals and Bircher muesli

Selection of full cream and low-fat milks

Natural and flavoured yoghurt with condiments

Fresh baked pastries and bakery treats

Selection of deli meats and sliced cheese

Selection of toasting breads with jam preserves and spreads

HOT BREAKFAST BUFFET

Minimum 20 guests

Includes all cold items in Continental Breakfast Buffet plus;

Gourmet sausages

Slow roasted tomato

Baked beans made in house with our Chefs' special recipe

Buttered mushrooms

Scrambled eggs

Crispy hash browns

PLATED BREAKFAST

Minimum 20 guests

Please choose one option from the below.

Smashin' Avo –
two poached eggs, seasoned smashed avocado, cherry tomatoes, marinated feta, beetroot hummus, balsamic reduction on sourdough

Eggs Bene –
Two poached eggs, wilted spinach asparagus, Smokey hollandaise, rocket & parmesan snow served on a croissant

Chilli Scrambled –
Chilli scrambled eggs, marinated prawns, house crispy chilli oil, siracha mayo, fried shallot, cucumber and carrot salad on an open baguette

Chiffle –
Southern-fried chicken with cucumber slaw, gochujang glaze, two poached eggs & hollandaise on a shallot waffle

Shrooms –
Mixed exotic mushrooms, two poached eggs, herb pesto, spinach, marinated feta, on brown miche sourdough & Manchego snow

BOTTOMLESS BRUNCH

Shared grazing served on a buffet style table

Minimum 20 guests

Coffee and selection of herbal leaf teas

Selection of chilled fruit juices

Grilled pita and taramasalata

Merimbula rock oysters with red wine mignonette (2 per person)

Marinated olives

Squid Churros
Popcorn crumb, nori, smoky chipotle and charred lime

Burrata, Sicilian eggplant & zucchini caponata

Lobster Roll

Butter poached lobster tail, yuzu mayo chives and bisque oil

Mediterranean octopus, gremolata and lemon

Selection of local cheeses, muscatel, crackers & grissini

Selection of whole and cut fresh fruit

Butter Lettuce salad, avocado, blood orange with French dressing

Chips with thyme and cherry vinegar salt

Zhuzh up your breakfast or brunch with;

Breakfast bellinis

Beer, wine and sparkling

Espresso martinis

*All menus include 1 barista coffee per person
Please note this is a sample menu only*



Lunch or Dinner

PLATED MENU

Minimum 8 guests

Entrée

Appellation Oysters (6) with caramelised red wine mignonette

Yellow Fin Tuna tartare, mango, avocado, aioli and crispy baguette

Beef tartare with anchovy mayo, cured egg yolk, salt and vinegar potato

Pizza Brushetta, heirloom tomato, basil and balsamic glaze

Main

Rump (250g) served with potato puree and broccolini

Rockhampton Barramundi with Jerusalem artichoke, fennel and apple salad

Whole Cauliflower Roasted with shawarma spices, whipped feta and herb salad

Charcoal Corn Fed Chicken with corn and tomato salsa and herbs salad

Dessert

Chocolate fondant with cherry sorbet

Sorbet

Sticky date pudding with dulce de leche

EIGHT-COURSE DEGUSTATION MENU

Minimum 8 guests

Oyster & Caviar –

Pickled cucumber smoked crème fraîche

Hummus & Wagyu –

Baharat spice, pomegranate molasses dressing

Kingfish Crudo, avocado, pickled radish, sorrel & coconut dressing

Beef Tartare, anchovy mayo, cured egg yolk, salt & vinegar potato

Toothfish glacier 51, enoki, cucumber and chilli salad

Flat Iron wagyu MB9+ –

Smoked mash charred baby leek bone marrow jus

Gin and tonic palette cleanser

Crème Brulee –

White chocolate crème brulee with passion fruit sorbet and macadamia tuilles

Add wine pairing - POA

Please note this is a sample menu only



Lunch or Dinner

SHARED BANQUET OPTION 1 – MODERN AUSTRALIAN

Feasting style, served to the table for guests to help themselves.

Minimum 8 guests.

On Arrival

Miche Sourdough, garlic,
herb butter

Entrée

Dips and Bread
*Marinated olives and pickles,
hummus, capsicum dip and
smoke labneh served with a
selection of bread*

Main (Choose 2)

Lamb Shoulder –
*8 hours braised, spiced rice,
almond, za'atar and kalamata*

Rockhampton Barramundi with
Jerusalem artichoke, fennel &
apple salad

Charcoal Corn Fed Chicken
with corn and tomato salsa and
herbs salad

Sides

Charred Brocolini with zaatar
garlic olive oil and lemon
dressing

Fattoush –

*Heritage tomato, cos lettuce,
cucumber, radish, capsicum with
pomegranate molasses dressing
and crispy bread*

Dessert

Sticky date pudding
dolce de leche

SHARED BANQUET OPTION 2 – GRAZIA ITALIANA

Feasting style, served to the table for guests to help themselves.

Minimum 8 guests.

On Arrival

Miche Sourdough, garlic,
herb butter

Entrée

Antipasti –
*Marinated olive, Wood fired bread,
prosciutto, burrata with Sicilian
zucchini and eggplant caponata,
mushroom arancini, fritto misto
and gnocchi fritto*

Main - Pasta (Choose 2)

Casarecce –
*Seasonal pesto,
stracciatella & pangrattato*

Linguine –
*Vongole, white wine, garlic,
chilli & parsley*

Squid Ink Fettuccine –
*King prawns, crustacean butter, cherry
tomatoes, chilli oil +\$5pp*

Pappardelle –

*Wagyu brisket & porcini ragu
with gremolata*

Linguine –

*Alla norma, pomodoro sauce,
eggplant, ricotta, basil oil*

Main – Pizza (Choose 2)

Margherita –
Napoletana, Fiore de latte, basil

Pepperoni –
Napoletana, Fiore de latte, pepperoni

Prawn & Chilli –
*Napoletana, prawns, fresh chilli, cherry
tomato and parsley*

Prosciutto Rocket –
*Napoletana, Fiore de latte, prosciutto
18-month, rocket, parmesan and
balsamic reduction*

Capricciosa –
*Napoletana, Fiore de latte, ham,
mushroom, artichoke*

Diavola –

*Napoletana, smoked
mozzarella, hot salami*

Aglio –

Confit garlic, Fiore de latte, rosemary

Vegetarian –

*Yellow tomato sauce, zucchini, ricotta,
eggplant and roasted capsicums*

Salsiccia e Patate –

*Confit garlic, Fiore de latte, fennel pork
sausages, potatoes and rosemary*

Sides

Caprese salad –

*Mixed heirloom tomato, bocconcini,
white balsamic dressing & basil*

Rocket & Pear salad with gorgonzola,
balsamic and parmesan

Dessert

Tiramisu

Please note this is a sample menu only

Lunch or Dinner

BUFFET OPTION 1 – FROM THE LAND

Antipasti's (choose 3 items)

Grilled pita bread, taramasalata, hummus
Charred sour dough, cold pressed olive oil, za'atar
Marinated grilled vegetable
Pickled vegetables

Salads (choose 3 items)

Fattoush heritage tomatoes, cos lettuce, cucumber, radish, capsicum, crispy pita bread
Heirloom vegetable salad, roasted vegetable, crispy poached egg, mustard walnut vinaigrette
Pumpkin & halloumi, quinoa, almond, mix greens, yoghurt dressing.
Butter lettuce salad, avocado, blood orange, French dressing

Hot Sides (choose 2 items)

Garlic ginger rice
Saffron pilaf
Wild rice pilaf
Brown rice and quinoa
Herb roasted potatoes
Roasted root vegetables

From the paddock (choose 2 items)

Porchetta, served with mustards, horseradish cream
Corn fed chicken casserole, mushroom, potatoes, chestnut & isigny crème fraiche
Oregano and lemon roasted whole chicken
Traditional Lamb kleftiko, tzatziki, pita,
Slow cooked beef brisket, and chimichurri

From the pan (choose 1 item)

GNOCCHI ALLA SORRENTINA
Napoletana sauce, Fiore de latte and basil
CASARECCE, seasonal pesto, stracciatella & pangrattato
LINGUINE Alla norma, pomodoro sauce, eggplant, ricotta, basil oil
Fried cauliflower, pearl onion gremolata

BUFFET OPTION 1 – FROM THE SEA

Choose your options from the 'From the Land' buffet menu plus choose 3 options from the following;

Oyster station –
served natural, and with a selection of dressings

QLD tiger prawns, cocktail sauce, lemon

Balmain bugs and blue swimmer crab

Grilled Octopus salad, saffron potato, gremolata, aioli, lemon

Chilli calamari salad

Smoked salmon and crème fraiche

Sushi and sashimi platter, complement with wasabi, pickle ginger, soy sauce

Please note this is a sample menu only



Canapés

Oyster and Caviar

pickled cucumber smoked crème fraîche

Hummus and Zaatar Bread

Baharat spice, pomegranate molasses dressing

Beef Tartare

smoked oyster mayo crispy rice, nori

Tuna Crispy Wonton

Tuna tartare, spicy mayo, crispy wonton

Prawn Toast

Prawn and spanner crab, karashi miso, tobiko

Wagyu Slider

Sweet pickles, Gruyère cheese, onion rings, crispy guanciale

KFC

Korean fried chicken, hot glaze and ranch sauce

Nugget

House made Free range chicken nugget and oscietra caviar

Crispy Prawn

Kataifi wrapped king prawn wasabi mayo

Lobster Roll

Butter poached lobster tail, yuzu mayo chives and bisque oil

Falafel Slider

Pickles, beetroot relish, vegan aioli, lettuce, tomato on brioche bun

Arancini

Pea, mint

Pizzeta Bruschetta

Heirloom tomato, basil and balsamic glaze

Please note this is a sample menu only

Platters

Finger Sandwich & wrap

Assorted sandwiches and wraps

Something Sweet

Chef's selection of mini cakes and petit fours

Asian Delights

Thai spring rolls, vegetarian curried samosas, Szechuan spiced chicken bites

Aussie Favourites

Assorted mini pies, quiche Lorraine, beef sausage rolls with tomato chutney

Taste of Middle East

Lamb kofta, shish kebab, grilled halloumi, pitta bread with baba ganoush

Mediterranean

Grilled seasonal vegetables, cured meats, fried tortillas, Turkish bread, assorted dips

Taste of Japan

Selection of assorted sushi, nigiri, salmon sashimi

Australian Cheese

King Island brie, blue and cheddar with crackers and dried fruits

Fruit Platter

Chefs selection of fresh sliced fruit- based on seasonality

Assorted Pastries

A selection of freshly baked pastries

Please note this is a sample menu only



Picnic Hamper

Heading out before or after your meeting to explore
some of the Central Coast's hidden gems?
Let us pack you a picnic lunch to go!

Packed ready to take to on your adventure away from the hotel;

Grilled seasonal vegetables, cured meats, king Island brie, blue
and cheddar cheeses and assorted dips served with crackers,
fresh bread, dried fruit & 2 bottles of water.

Why not add a bottle of wine or sparkling

*Please note that our menu may vary without prior notice,
depending on the availability of seasonal, locally sourced
ingredients*

Please note this is a sample menu only



voco® extras

ELEVATE YOUR CORPORATE EVENT

Make your delegates feel special by adding any of the following items to your Day Delegate Package. These items can be served at any time of the day to boost energy and increase productivity.

- Barista made coffee cart (minimum 20 guests)
- Loose leaf tea station
- Freshly squeezed Juice
- Live Smoothie Bar (minimum 20 guests)
- Energizer kit
- Energy drinks
- Sweets station
- Ice creams
- Sundown Soiree – 1 hour of canapes & beverage package at the sky bar (minimum 20 guests)
- Bowl of seasonal whole fresh fruit
- Morning or Afternoon Tea
- Refuel station – trail mix, muesli bars & lollies
- Acai Bar (minimum 20 guests)

Please note this is a sample menu only



Team building and wellbeing

In today's fast-paced world, the bonds we share with our teammates are more important than ever. Strengthening these connections can lead to greater collaboration, creativity, and a vibrant workplace culture. Whether you're a seasoned team or just starting to come together, the right team-building exercises can spark joy, encourage communication, and foster trust among colleagues. Here's a curated list of delightful activities designed to inspire laughter, teamwork, and lasting memories. Dive in and discover how to bring your team closer together, one exercise at a time.

- Prosecco & Pilates
- Vino & Vinyasa
- Champagne & oyster shucking
- Pinot & Pizza making at Paolo's
- Learn to make burrata
- Beginners sushi class
- Welcome to Country
- Darkinjung Cultural Tour
- Koala Encounter
- Reptile Encounter
- Horse Riding
- Quad Biking
- Winemakers Dinner
- Poolside Wellness Experience
- Nutrition workshop
- SUP Yoga
- Bootcamp



A more sustainable future

WE ALL WANT TO DO OUR BIT FOR THE PLANET AND TO MAKE TRAVEL MORE SUSTAINABLE. AT VOCO GOSFORD, WE'RE ON A JOURNEY TO A MORE SUSTAINABLE FUTURE, STEP BY STEP.

"Step by step" is our mantra for sustainability. It's characterised by two pillars:

1. A commitment to innovation and sustainability;
2. A belief that small steps collectively make a big difference.

Below are some examples of what voco Gosford is doing to contribute to sustainable meetings & stays;

- Where possible, the water in our meeting areas and guest rooms is filtered and served in refillable glass bottles, which saves an estimated 300+ plastic bottles per hotel room per annum (based on average consumption and 80% occupancy).
- Biodegradable coffee cups, straws and takeaway items can all be composted when they are correctly recycled.
- Aerated shower heads restrict the flow of water by mixing it with air. An equivalent, same-sized but non-aerated shower head uses 30-50% more water per minute, according to manufacturer tests.
- The plant-based, vegan-friendly ingredients of our refillable bathroom amenities are sourced to ensure that they do not negatively impact their ecosystem; and the refillable bottles help reduce plastic waste.
- The luxurious filling for our duvets and pillows is made from 100% recycled materials, and has GRS (Global Recycled Standard) certified.



PARTICIPATE IN 'A GREENER STAY'

'A Greener Stay' provides IHG guests, staying two nights or more*, with the option to opt out of housekeeping services to decrease their environmental impact. In return, IHG® One Rewards members receive 500 IHG One Rewards points per night.





Corporate Retreats

Nestled in the stunning landscapes of the Central Coast, voco Gosford offers a reliably different destination for your next corporate retreat. Picture your team brainstorming by the serene waterfront, collaborating amidst lush greenery, and recharging with invigorating outdoor activities. Our venues blend charming amenities with a touch of nature, fostering creativity and connection. From delegate conferencing to team-building adventures and serene wellness sessions, voco Gosford is designed to elevate productivity and camaraderie. Discover the ideal setting to inspire innovation and strengthen relationships—your corporate getaway starts here!

ALL-INCLUSIVE MEETING PACKAGE

Includes Full Day Delegate Package

One night accommodation in a Standard Room

Buffet breakfast at Saltfire Restaurant

Learn to make your own authentic Italian pizza dough at Paolo's

Access to the hotel gym and pool including swim up bar

Onsite parking

MINDFULNESS PACKAGE

Includes Half Day Delegate Package

Picnic hamper (client choice*) to enjoy lunch at one of the surrounding national parks, beaches or foreshore

One night accommodation in a Standard Room

Buffet breakfast at Saltfire Restaurant

Access to the hotel gym and pool including swim up bar

Onsite parking

60-minute poolside Pilates

Add a nutrition workshop, personal training session

**One choice per group. Will accommodate dietary requirements. Sunday to Thursday excluding school holidays and public holidays. Subject to availability. Price subject to change*

Drinking and Dining

ARCHIES IRONBARK

GROUND FLOOR

Archies featuring Ironbark Bistro is a modern Australian pub with a big heart, where good times roll and the atmosphere is always buzzing. Enjoy a cold drink, catch the latest sports on the big screens, or shoot some pool with friends while savouring classic pub favourites or mouthwatering bites from a menu featuring locally sourced meats and seafood grilled over a custom-made wood-burning grill.



PAOLO'S PIZZA *Mangia* PASTA

GROUND FLOOR

Ciao ragazzi! Paolo's is your local Italian enclave that celebrates the beautiful simplicity of fresh seasonal food, wine and great company. So bring the family, bring your amore or come as you are and share in our everyday moments of generosity and joy.



THE LOBBY BAR

GROUND FLOOR

By day, the Lobby Bar makes for an ideal setting for a catch-up with friends or family, or a place to relax and unwind during your stay at the hotel. As the sun sets and the night unfolds, the lounge transforms into a suave and sophisticated bar experience for discerning guests and locals alike.



Drinking and Dining

saltfire

LEVEL FIVE

At Saltfire, mornings are crafted with care. Located on Level 5 of The Archibald Precinct, this light-filled dining space serves breakfast daily from 6.30am to 10.30am, welcoming both in-house guests and visitors to savour a taste of the coast.



The POOL BAR

LEVEL FIVE

With lush green landscaping and uninterrupted views across Brisbane water, here you can swim up to the bar, sink into cushiony cabanas and sip on crafted cocktails as our resident DJ spins day into night.



astra

LEVEL TWENTY EIGHT

Perched 28 levels high atop the Archibald, Astra is a dazzling rooftop escape that seamlessly blends modern elegance with a retro flair reminiscent of golden eras gone by. This chic and discreet open-air space invites guests to immerse themselves in a sophisticated yet laid-back atmosphere, where every detail is designed for comfort and style.



Earn with IHG Business Rewards

When you make bookings on behalf of others, for business or for pleasure, we're here to reward you. with IHG® Business Rewards, you can earn points every time you book accommodations, meetings, or events at nearly 6,000 participating IHG® Hotels & Resorts worldwide. Here's how it works:

1

Join IHG® Business Rewards and earn 3 points per \$1 USD.

2

Book accommodation, corporate meetings and events for your group.

3

Take advantage of our promotions that can help you earn rewards faster.

JOIN IHG BUSINESS REWARDS







VOCO[®]
— BY IHG —
Gosford

Finding us

TRAVEL BY RAIL

500m / 8 minute walk from Gosford Train Station

TRAVEL BY ROAD

80kms / 70 minutes from Sydney CBD
90kms / 80 minutes from Newcastle CBD

TRAVEL BY AIR

80km / 80 minutes from Sydney (SYD) Airport
100km / 80minutes from Newcastle (NTL) Airport

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