



THE INCHCOLM

BY

ODE HOTELS

CONFERENCE & EVENTS KIT



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Penning heritage a luxurious new chapter, and setting the scene in Australia's most charming neighbourhoods, Ode is an anthology of boutique hotels; a library of experiences.

Historic locations have a way of leaving lasting impressions. The Inchcolm offers six unique and versatile function spaces, each exuding character and creativity, providing a captivating backdrop for any event.

Whether you're planning a corporate gathering, a private celebration, or the wedding of your dreams, our stunning venues cater to up to 120 guests in a cocktail or theatre style setting. Bathed in natural light and equipped with state-of-the-art AV, including audio systems, flatscreen TVs, projectors, and complimentary WiFi, our spaces are designed to inspire and impress.

73 Wickham Terrace, Spring Hill, QLD 4000



The Parlour

Step into a space that feels both familiar and extraordinary. Once the sitting room of Dr. John Thomson’s private home, The Parlour combines old-world charm with today’s modern comforts and technology.

Rich with history, The Parlour welcomes you with herringbone oak floors, curated art pieces, and floor-to-ceiling windows that fill the room with natural light. Equipped with state-of-the-art AV and operable walls, the space can adapt to any event, from private dining and business meetings to cocktail parties and intimate weddings. It can also be divided into three smaller rooms for private meetings or smaller events.

With capacity for up to 50 guests, The Parlour is more than just a venue. It’s an experience that celebrates the past while embracing the present, leaving a lasting impression on all who enter.

Capacities

MAX CAPACITY	50	DINNER LONG	40
COCKTAIL	50	BOARDROOM	40



The Parlour (One)

Experience the exclusive ambiance of The Parlour Section One, an intimate space for small, high-powered gatherings. Herringbone oak floors, natural light, and quirky artworks add personality to the room, while built-in AV, including a hidden plasma TV, ensures seamless presentations. Seating up to 15 guests, it’s the perfect setting for board meetings, private dining events, and more.

Capacities

MAX CAPACITY	15	DINNER LONG	12
COCKTAIL	15	BOARDROOM	12



The Parlour (Two)

The Parlour Section Two is the perfect balance between style and functionality. Large windows fill the room with natural light, while the freestanding TV lets you easily adapt the space to your needs. Whether you're hosting a corporate meeting, dinner party, or intimate cocktail soirée, this space can host up to 15 guests, offering plenty of room for both work and play.

Capacities

MAX CAPACITY	15	DINNER LONG	12
COCKTAIL	15	BOARDROOM	12



The Parlour (Three)

Filled with character, The Parlour’s third section is bathed in natural light and decorated with shelves of curious trinkets. Equipped with the latest AV technology, including an 80-inch plasma TV, it’s an ideal space for meetings, workshops, or private functions for up to 15 guests.

Capacities

MAX CAPACITY	15	DINNER LONG	12
COCKTAIL	15	BOARDROOM	12



The Charleston Room

Step into a space that embodies the lively spirit of the 1920s dance craze. The Charleston Room, a state-of-the-art conference and meeting venue, harmonises with the hotel’s unique theming. This versatile, pillarless room can be divided into three smaller spaces, each offering a distinct ambiance.

As tall heritage windows filter natural light during the day and city lights at night, you’ll find inspiration in every corner. Whether you’re planning a meeting, celebration, cocktail party, or wedding, The Charleston Room’s adaptable design and modern amenities make it the perfect backdrop for any occasion. With a capacity of up to 120 guests, the possibilities are endless.

Capacities

MAX CAPACITY	120	BANQUET	80
CABARET	65	COCKTAIL	120
BOARDROOM	60	CLASSROOM	52
U-SHAPE	40	THEATRE	120



The Charleston Room (One)

The Charleston Room One, where the main projector and screen take centre stage is filled with natural light and showcases the beautiful wallpaper adorning the walls. This space is ideal for business meetings, intimate celebrations, cocktail gatherings, and private functions. With a maximum capacity of 30 guests, The Charleston Room One offers a cosy yet sophisticated setting for your next event.

Capacities

MAX CAPACITY	30	BANQUET	24
COCKTAIL	30	BOARDROOM	10
CLASSROOM	26	U-SHAPE	16
THEATRE	30		



The Charleston Room (Two)

The largest of the three individual spaces. The Charleston Room Two is equipped with a smaller screen and projector, this room is bathed in natural light, creating a warm and inviting atmosphere. It's the ideal setting for business meetings, conferences, weddings, and private functions. With a maximum capacity of 40 guests, The Charleston Room Two offers ample space for your attendees to mingle, collaborate, and celebrate.

Capacities

MAX CAPACITY	40	BANQUET	20
COCKTAIL	20	BOARDROOM	16
CLASSROOM	20	U-SHAPE	20
THEATRE	40		



The Charleston Room (Three)

Discover the intimate charm of The Charleston Room Three, the smallest of the three spaces. Despite its size, this room features a built-in plasma screen, making it perfect for small meetings, workshops, and private gatherings. The Charleston Room Three offers a focused environment for up to 16 guests. Its intimate setting fosters meaningful conversations and encourages collaboration, ensuring that your event leaves a lasting impression on all who attend.

Capacities

MAX CAPACITY	20	BANQUET	20
COCKTAIL	20	BOARDROOM	16
CLASSROOM	20		



Day Delegate Packages

FULL DAY DELEGATE | Entry \$90

- Morning Tea
- One Inchcolm Sandwich
- One Substantial Item
- Two Sides
- Afternoon Tea
- Tea & Coffee Station

FULL DAY DELEGATE | Premium \$110

- Morning Tea + One Premium Option
- Two Substantial Items
- Two Sides
- Afternoon Tea + One Premium Option
- Tea & Coffee Station
- Juice Station | Two Flavours

HALF DAY DELEGATE | Entry \$80

- Morning Tea or Afternoon Tea
- One Inchcolm Sandwich
- One Substantial Item
- Two Sides
- Tea & Coffee Station

HALF DAY DELEGATE | Premium \$90

- Morning Tea or Afternoon Tea + One Premium Option
- Two Substantial Items
- Two Sides
- Tea & Coffee Station
- Juice Station | Two Flavours

Day Delegate Package Inclusions

Note Pads, Pens, Flip Chart/Whiteboards, Wi-Fi & Water

Day Delegate Package Upgrades

Assorted soft drinks & Juice \$5pp per break



Day Delegate Menus

MORNING TEA

Seasonal Whole Fruits

Homemade Scones - jam, cream

PREMIUM OPTIONS (PICK 1)

Banana Bread

Chia Pudding - berry compote

Assorted Danishes

AFTERNOON TEA

Mini Beef Pies - tomato chutney

Double Chocolate Brownie (GF)

PREMIUM OPTIONS (PICK 1)

Mixed Berry Muffins

Carrot & Walnut Cake

Homemade Chicken & Leek Gourmet Pies

INCHCOLM SANDWICHES (ENTRY PACKAGE PICK 1)

Roasted Chicken Wrap - spinach, avocado cream, heirloom tomato

Braised Brisket Open Sandwich - caramelised onion, Australian gruyere

Grilled Zucchini & House Focaccia - vegan cream cheese, capsicum salsa

LUNCH - SUBSTANTIAL (ENTRY PICK 1 PROTEIN, PREMIUM PACKAGE PICK 2 PROTEIN)

Braised Beef Brisket - smokey red wine jus, gremolata, pickled kohlrabi

Baked Salmon - fennel salad, citrus & caper butter sauce

Grilled Chicken - charred leek, lacto chilli, garlic honey

Spiced Cauliflower - herb coconut labneh, quinoa salad

Sides (Choice of 2)

French Fries - truffle pecorino

Maple Glazed Pumpkin - pepitas

Classic Potato Salad

Garden Leaves - citrus dressing

Roasted Seasonal Vegetables



Day Delegate Add-Ons

Individual Add-ons

10 PERSON MINIMUM

Jar of protein balls \$65

Jar of assorted cookies \$60

Assorted arrival pastries & danishes \$80

Naughty Package Add-ons \$12pp

10 PERSON MINIMUM

Arrival virgin Bloody Mary

Morning tea popcorn

Afternoon chilled Red Bull pick me up

Nice Package Add-ons \$12pp

10 PERSON MINIMUM

Ginger shot on arrival

Afternoon jar of protein balls

Daily special juice

Plated & Share Menus

ENTREES

Cherry Tomato & Pesto Tart - rocket, fermented garlic honey
Duck Rillettes - melba toast, quince paste, duck jus
Citrus Cured Kingfish - coconut dashi dressing, chili oil
Lamb Carpaccio - spiced labneh, mint gel

MAINS

Potato Gnocchi - pumpkin puree, pepita gremolata
Butter Poached Cobia - dashi cauliflower, saffron beurre blanc
Chicken Roulade - speck & beans, charred leek, chicken & madeira broth
Grass Fed Sirloin - parsnip puree, glazed parsnip, red wine jus

SIDES

Charred Greens - fermented broccolini gremolata
Glazed Carrots - goat's curd, wattle seed
Twice Cooked Chats - duck fat, rosemary
Mashed Sweet Potato - black garlic butter

DESSERTS

Vanilla Panna Cotta - rosé gel, vegan meringue chard
Mandarin Gateau - blancmange, dehydrated mandarin, orange gel
Strawberry Opera Cake - earl grey tea gel, compressed strawberry

FAMILY SHARE STYLE \$79pp

two entrees | two mains | one side

TWO COURSE ALTERNATE \$89pp

entree & main OR main & dessert | one side

THREE COURSE ALTERNATE \$99pp

entree, main & dessert | one side

ADDITIONAL SIDES \$10pp

PREMIUM UPGRADE \$125pp

Five Course Chef's Tasting Menu
Maximum 25 guests showcasing premium
Australian & International produce



Canapé Menus

COLD CANAPES

Hiramasa Kingfish Crudo - asian dressing, avocado crema
Smoked Salmon Blini - cream cheese & salmon caviar
Mini Bruschetta - tomato, onion, fresh herbs
Cape Grim Steak Tartare - gruyere aioli

HOT CANAPES

Lamb Croquettes - aioli
Free Range Chicken & Leek Baked Tart
Confit Duck Leg Pithivier
Tomato & Mozzarella Arancini

SUBSTANTIAL CANAPES

Lamb Shoulder - grain salad, gremolata
Braised Meatballs - tomato sugo, pecorino cheese
Chicken Skewers - chimichurri
Gnocchi - seasonal vegetables, herb butter sauce
Cauliflower Poppers - green goddess

DESSERT CANAPES

served petit four style

Assorted Macarons
Chocolate & Macadamia Gateaux
Vanilla Crème Cannoli

1 HOUR | \$35pp

4 standard canapés

2 HOUR | \$50pp

3 standard/2 substantial canapés

3 HOUR | \$68pp

3 standard/3 substantial/1 sweet canapés

4 HOUR | \$80pp

4 standard/4 substantial/2 sweet canapés

MINIMUM 20 GUESTS

SANDWICH PLATTER | \$140

Chef selection sandwiches - each platter serves 10

Canapé Stations

Sushi Station

\$40pp | Minimum 20 pax

Selection of raw & cooked nigiri
Selection of raw & cooked Sushi rolls
Seaweed salad & edamame
Wasabi, soy sauce & pickled ginger

Grazing Station

\$25pp | Minimum 20 pax

Selection of local cured meats & cheese
Vegetable dips & pickles
Sourdough bread, crackers & lavosh

Oyster Station

\$45pp

Selection of Australian Oysters
House-made condiments

Dessert Station

\$38pp

Selection of macarons
Churro bites with Dulce de leche
Caneles
Mini doughnuts
Fresh tropical fruit



Beverage Packages

CLASSIC PACKAGE

3 hours - \$59pp
4 hours - \$69pp
5 hours - \$79pp

Zilzie BTW Sparkling
Zilzie BTW Sauvignon Blanc
Zilzie BTW Chardonnay
Zilzie BTW Pinot Noir
Zilzie BTW Shiraz

LOCAL & IMPORTED BEERS

PREMIUM PACKAGE

3 hours - \$79pp
4 hours - \$89pp
5 hours - \$99pp

NV Dal Zotto ‘Pucino’ Prosecco, King Valley, VIC
Yealands ‘Single Block S1’ Sauvignon Blanc, Marlborough, NZ
Ross Hill ‘Maya’ Chardonnay, Orange, NSW
Luna Estate Pinot Noir, Martinborough, NZ
Woodstock ‘Deep Sands’ Shiraz, McLaren Vale, SA

LOCAL & IMPORTED BEERS

BOUGIE PACKAGE

3 hours - \$109pp
4 hours - \$129pp
5 hours - \$149pp

Mumm Marlborough Brut Prestige**
2023 Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA
2022 Vasse Felix ‘Filius’ Chardonnay, Margaret River, WA
2022 Oakridge ‘Yarra Valley’ Pinot Noir, Yarra Valley, VIC
2022 Torbreck ‘Woodcutters’ Shiraz, Barossa, SA

LOCAL & IMPORTED BEERS

**French Champagne available on request - additional charges apply



Beverage Packages

COCKTAIL ADD-ONS	FOUR Pillars Martini + Wine Package	CHAMPAGNE Tower	MOCKTAIL SUPPLEMENT	ARRIVAL ADD-ONS
3 hours - \$65pp 4 hours - \$85pp 5 hours - \$105pp	3 hours - \$100pp 4 hours - \$130pp 5 hours - \$160pp	Tower 1 - \$650 Tower 2 - \$1400 Tower 3 - \$1900	\$16 each mocktail	
Classic cocktails available pre, post or during event - must be organised prior and in addition to the Classic, Premium or Bougie beverage package Espresso Martini Negroni Old Fashioned Margarita Aperol Spritz Amaretto Sour	Choice of Four Pillars Dry Gin or Four Pillars Olive Leaf Gin with different condiments to build your way, paired with our Classic Beverage Package	The Ultimate Showstopper (Includes the tower + the bubbles) Tower 1 - 30 glasses 4 tiers Tower 2 - 55 glasses 5 tiers Tower 3 - 91 glasses 6 tiers	Lyre’s non-alcoholic curated mocktails available pre, post or during event - must be organised prior Italian Spritz Espresso Martini Amaretto Sour Margarita	Mimosa \$15 (from 10am) Margarita \$22 Martini \$22 ** SPIRITS & EXTENDED WINE LIST AVAILABLE ON REQUEST





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For more information, please contact The Inchcolm team directly.

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