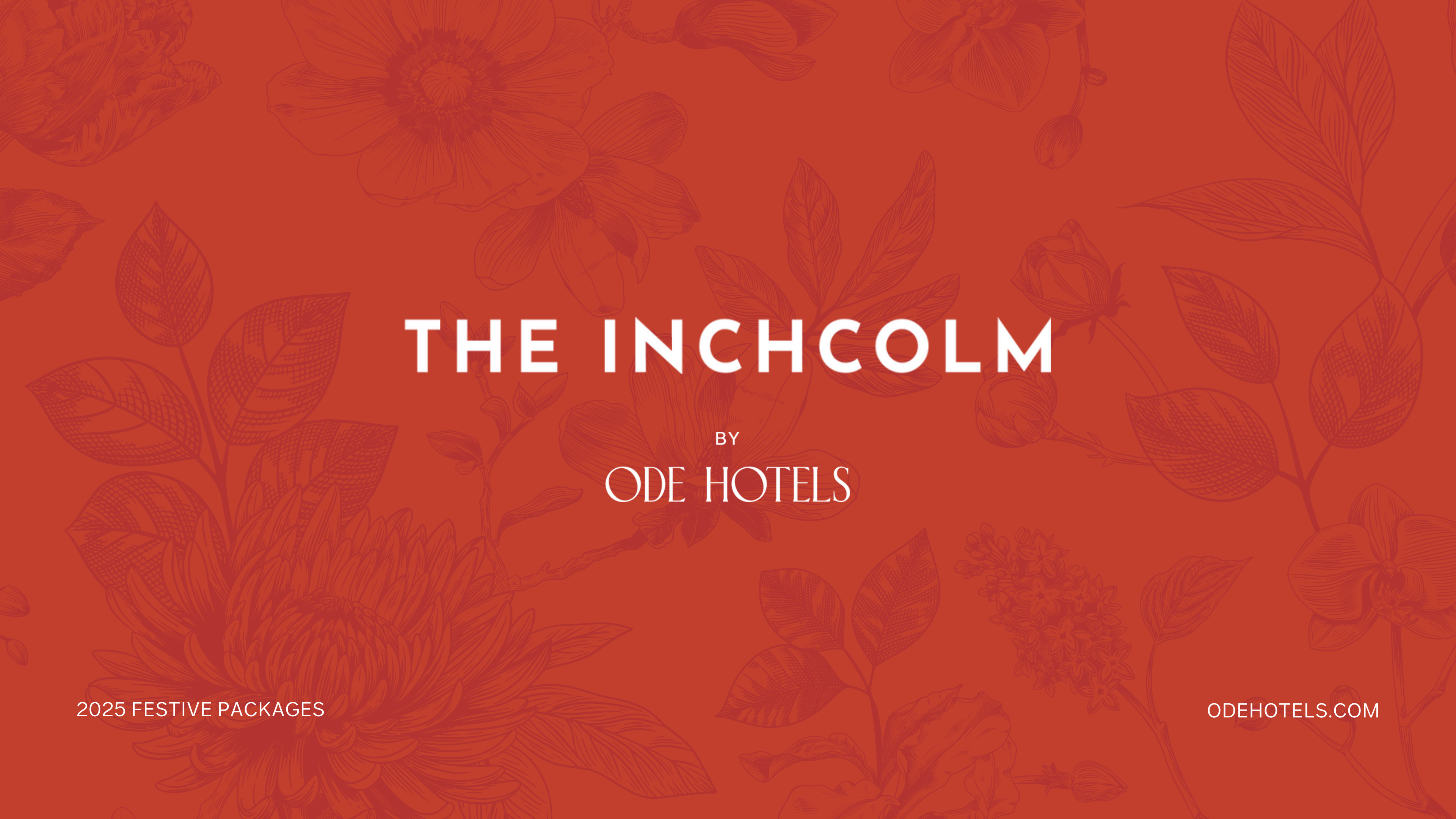




THE INCHCOLM

BY
ODE HOTELS

2025 FESTIVE PACKAGES

[ODEHOTELS.COM](https://odehotels.com)



Introduction

The season to celebrate is here, and The Inchcolm is ready to host.

Whether it's a long-table dinner in The Parlour or a glamorous cocktail evening in The Charleston Room, our character-filled spaces set the stage for Christmas parties, end-of-year functions, and festive moments with your favourite people.

With curated menus, state-of-the-art AV, space for up to 120 guests, and all the trimmings of a great celebration, we'll help you close out the year in style.

A grand finale, The Inchcolm way. Book your date now.



Canapé Menu

2 HOUR | \$50pp

3 standard canapés | 2 substantial canapés

3 HOUR | \$68pp

3 standard canapés | 3 substantial canapés
1 sweet canapé

STANDARD CANAPÉS

House smoked salmon rosti + horseradish + fried capers (GF)

Ham hock terrine + mustard crema + milk toast

Truffle porcini arancini + aioli

Oysters served with your choice of mignonette. green apple and wasabi, or finger lime

SUBSTANTIAL CANAPÉS

Lamb shoulder + grain salad + gremolata

Braised meatballs + tomato sugo + pecorino cheese

Chicken skewers + chimichurri

Gnocchi + seasonal vegetables + herb butter sauce

Cauliflower poppers + green goddess fish cake + chilli + thai dressing

SWEET CANAPÉS

Assorted macarons

Chocolate and macadamia gateaux

Vanilla crème cannoli

**ADD-ON: CHILLED AUSSIE SEAFOOD BAR \$65PP
(MIN. 10 PEOPLE)**

Oysters and accompaniments, prawns + marie rose sauce, moreton bay bugs, cured kingfish, salmon caviar, spanner crab and lettuce cups



ENTRÉE

Beetroot cured kingfish + avocado + tequila chamomile + soft herbs

Inchcolm prawn cocktail + kombu poached prawns + classic marie rose + katafi crunch

Chicken liver paté + pain de epice + caper raisin relish

Gnocchi parisienne + urban valley mushrooms + black garlic

MAIN

Brown sugar glazed ham + cumberland sauce + chou croute

Roast turkey + classic stuffing + cranberry conserve + honey carrots

Chicken roulade + pistachio farce + sauce putanesca

Charred eggplant + cashew cream + rocket and fennel

DESSERT

Eton mess. meringue + passionfruit curd + berry gel + summer fruits

Gingerbread scroll + chantilly cream + grandma's custard

Sticky date pudding + butterscotch sauce + vanilla bean ice cream

Charred eggplant + cashew cream + rocket and fennel

SIDE

Fried sprouts + cherry vinegar + crispy shallots

Duck fat potatoes + romesco

Seasonal leaf salad + honey mustard dressing

Paris mash, kettle chips + nduja

ADD-ON: CHILLED
AUSSIE SEAFOOD BAR
\$65PP (MIN. 10 PEOPLE)

Oysters and accompaniments,
prawns + marie rose sauce,
moreton bay bugs, cured kingfish,
salmon caviar, spanner crab and
lettuce cups

Plated Menu

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



Bundled Packages

Christmas Canapé Package

\$105pp

Arrival festive cocktail
3 hour canapés
3 hour classic beverage package

Signature Christmas Package

\$175pp

Arrival festive cocktail
1 hour canapés
2 course dinner (plated or shared)
3 hour classic beverage package
Includes bon bons & festive table décor

Ultimate Christmas Package

\$250pp

Arrival festive cocktail
Seafood bar
3 course dinner
4 hour premium beverage package
Includes bon bons & festive table décor



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



Beverage Packages

COCKTAIL ADD-ONS

3 hours - \$65pp
4 hours - \$85pp
5 hours - \$105pp

Classic cocktails available before, during, or after your event. Must be organised in advance and in addition to the Classic, Premium or Bougie beverage packages.

Espresso Martini
Negroni
Old Fashioned
Margarita
Aperol Spritz
Amaretto Sour

FOUR PILLARS MARTINI + WINE PACKAGE

3 hours - \$100pp
4 hours - \$130pp
5 hours - \$160pp

Choice of Four Pillars Dry or Four Pillars Olive Leaf Gin with assorted condiments to build your own, paired with our Classic Beverage Package.

CHAMPAGNE TOWER

Tower 1 - \$650
Tower 2 - \$1400
Tower 3 - \$1900

The Ultimate Showstopper
(Includes the tower and bubbles).

Tower 1 - 30 glasses | 4 tiers
Tower 2 - 55 glasses | 5 tiers
Tower 3 - 91 glasses | 6 tiers

MOCKTAIL SUPPLEMENT

\$16 each mocktail

Lyre's non-alcoholic mocktails available before, during, or after your event. Must be organised in advance.

Italian Spritz
Espresso Martini
Amaretto Sour
Margarita

ARRIVAL ADD-ONS

Mimosa \$15pp
Margarita \$22pp
Martini \$22pp

** SPIRITS AND EXTENDED WINE LIST AVAILABLE ON REQUEST**

THE INCHCOLM

For more information, please contact The Inchcolm team directly.

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