

A hand is shown garnishing a martini glass with olives. In the foreground, a plate of oysters is served with lemon wedges. The background is a dark, patterned wall.

# THE INCHCOLM

BY  
ODE HOTELS

CONFERENCE & EVENTS KIT

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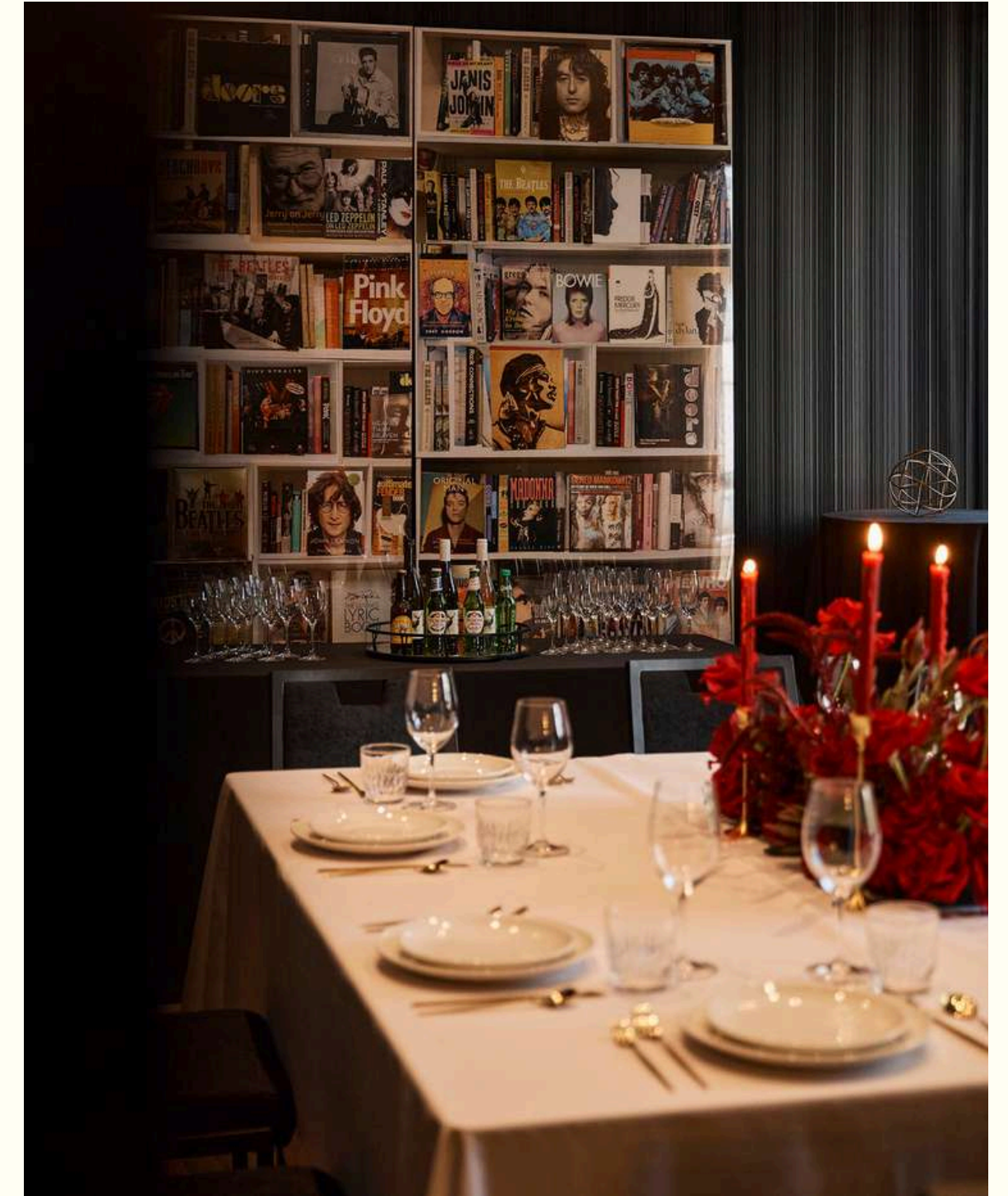
# ODE HOTELS

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

Part of the Ode Hotels collection, 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 venues cater to up to 120 guests. Bathed in natural light and equipped with state-of-the-art AV, including audio systems, flatscreen TVs, projectors, and complimentary Wi-Fi, our spaces are designed to inspire and impress.

73 WICKHAM TERRACE, SPRING HILL QLD 4000

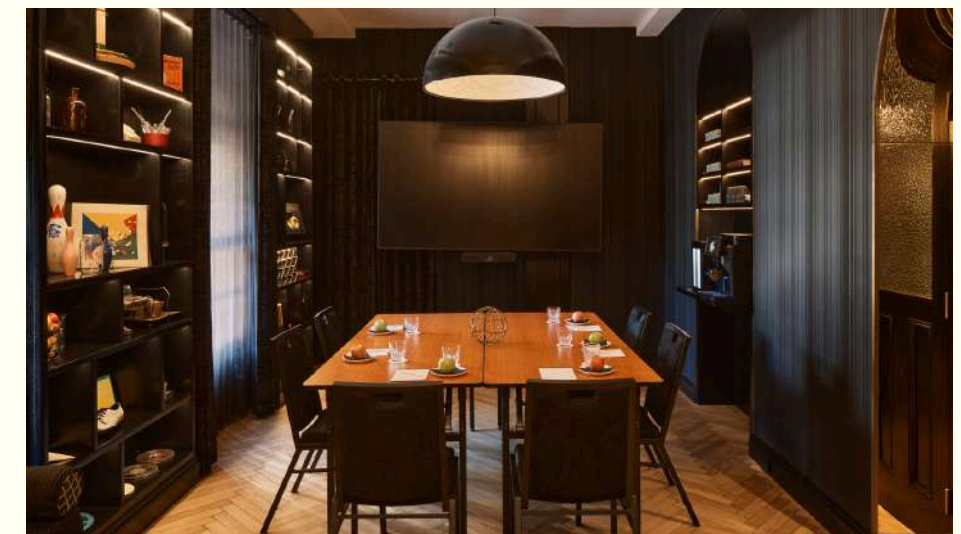
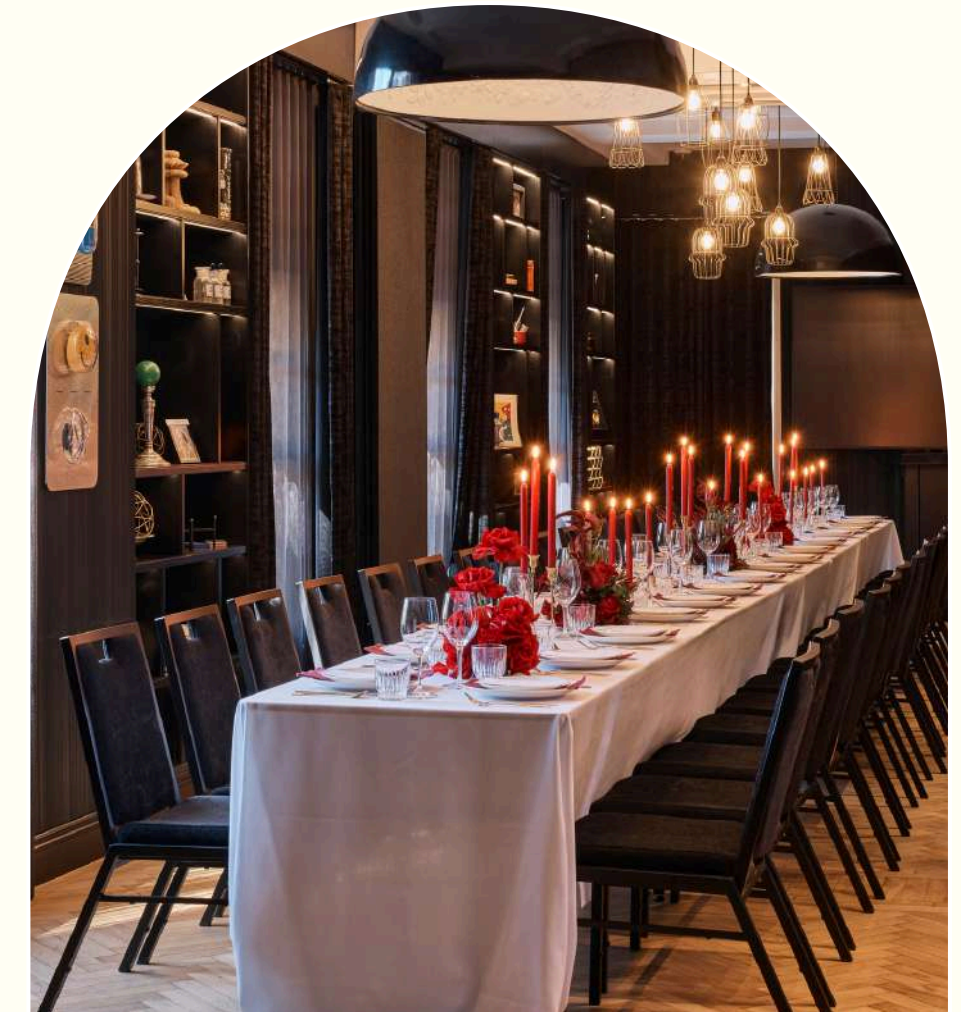


# The Parlour

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 in history, it welcomes guests with herringbone oak floors, curated art, and floor-to-ceiling windows that fill the room with natural light. With state-of-the-art AV and operable walls, The Parlour can be arranged as a full room for larger gatherings, a half room for mid-sized events, or one of three individual rooms for private occasions. Perfect for private dining, meetings, cocktail parties, and intimate weddings, this space accommodates up to 70 guests.

	Cocktail	Theatre	Boardroom	Dinner Long
Full Room Capacity (Parlour 1, 2 + 3)	70	60	40	44
Half Room Capacity (Parlour 1 + 2, or 2 + 3)	40	-	24 (Parlour 2 + 3 only)	24
Single Room Capacity (Parlour 1, 2 or 3)	20	-	12	12



# The Charleston Room

Step into a space that captures the lively spirit of the 1920s dance craze. The Charleston Room, a state-of-the-art conference and event venue, seamlessly complements the hotel's distinctive theming. This pillarless room can be configured as a full room for larger gatherings, a half room for mid-sized events, or one of three individual rooms for more intimate occasions.

Tall heritage windows filter natural light by day and city lights by night, creating an inspiring backdrop for meetings, celebrations, cocktail parties, and weddings. With integrated AV and a capacity of up to 120 guests, The Charleston Room offers the flexibility to bring any event to life.



	Classroom	Theatre	Boardroom	U-Shape	Banquet Round	Cabaret	Cocktail	Dinner Long Table
Full Room Capacity (Charleston 1, 2 + 3)	45	120	48	40	80	65	120	72
Half Room Capacity (Charleston 1 + 2, or 2 +3)	35	70	26	36	50	35	60	36
Single Room Capacity (Charleston 1, 2 or 3)	22	30	16	18	30	21	40	24



# Day Delegate Packages

## MORNING AND AFTERNOON TEA

### Standard Package

#### Morning Tea

Homemade scones with jam and cream  
Seasonal whole fruits

#### Afternoon Tea:

Mini beef pies with tomato chutney  
Double chocolate brownie (GF)

### Premium Package (Includes above)

#### Morning Tea (Pick 1)

Banana bread  
Chia pudding, berry compote  
Assorted danishes

#### Afternoon Tea (Pick 1)

Mixed berry muffins  
Carrot and walnut cake  
Homemade chicken & leek gourmet pies

## LUNCH

**Standard Package** choose 1 sandwich, 1 shared main, 2 shared sides

**Premium Package** choose 1 sandwich, 2 shared mains, 2 shared sides

#### Sandwiches

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

#### Mains

Braised beef brisket, smoky 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

French fries, truffle pecorino  
Maple glazed pumpkin, pepitas  
Classic potato salad  
Garden leaves, citrus dressing  
Roasted seasonal vegetables

## STANDARD DELEGATE PACKAGE

Half Day - \$85pp

Full Day - \$95pp

Includes Tea and Coffee Station

## PREMIUM DELEGATE PACKAGE

Half Day - \$95pp

Full Day - \$110pp

Includes Tea, Coffee & Juices Station

Day Delegate Package inclusions:  
Notepads, pens, flipchart, whiteboard, Wi-Fi, water



# Day Delegate Add-Ons

## Add-Ons

Virgin Bloody Mary on arrival - \$15pp  
Ginger shot on arrival - \$6.50pp  
Daily special juice on arrival - \$10pp  
Jar of protein balls - \$65  
Jar of assorted cookies - \$60

## Grazing Add-Ons

Grazing station of local cured meats and cheeses, vegetable dips & pickles, served with sourdough bread, crackers & lavosh - \$25pp

Assorted platter of freshly baked pastries & danishes - \$100 per platter

Platter of chef's gourmet sandwiches & wraps (feeds 10) - \$140 per platter

Cheese platter of 3 cheeses, quince paste, nuts & fruits, crackers - \$250 per platter / per 10 people

## Tea & Coffee Station Included

Tea and coffee are available from the machine outside The Charleston Room.

Vittoria barista-made coffee is available for an additional charge.

# Plated & Shared Breakfast

## PLATED BREAKFAST ALTERNATE DROP (PICK 2)

Avocado on toast, poached eggs, sourdough, cherry tomato, dukkah

Zucchini & corn fritter, poached egg, avocado cream, house pickle, rocket verde

Mushroom medley on toast, Persian feta, spinach purée, micro herbs

Truffle omelette, house-cured salmon, brioche toast, herb oil

The Inchcolm breakfast, eggs, grilled bacon, sourdough, Inchcolm beans, chipolata

## TABLE SHARE BREAKFAST PACKAGE

Seasonal fruit platter

Freshly baked danishes and pastries

Chia parfait, coconut labneh, berry compote, granola

Ham and cheese croissants

## ADDITIONAL ADD-ONS

Tea & coffee station - \$12pp

Tea, coffee and juice station - \$15pp

Assorted platter of freshly baked pastries & danishes - \$100 per platter

Virgin Bloody Mary on arrival - \$15pp

Ginger shot on arrival - \$6.50pp

Daily special juice on arrival - \$10pp

PLATED BREAKFAST ALTERNATE DROP | \$45pp

TABLE SHARE BREAKFAST PACKAGE | \$35pp

Minimum 20 people



# Banquet Menu

FAMILY SHARE STYLE | \$85pp

2-COURSE ALTERNATE | \$95pp

3-COURSE ALTERNATE | \$105pp

Minimum 20 people



**Family Shared Style** choose two entree, two mains, one side

**2-Course Alternate** choose two entree & two main OR two main & two dessert, one side

**3-Course Alternate** choose two entree, two main & two dessert, one side

## ENTRÉES

Cherry tomato & pesto tart, rocket, fermented garlic honey

Duck rilette, melba toast, quince paste, duck jus

Citrus cured kingfish, coconut dashi dressing, chilli oil

Lamb carpaccio, spiced labneh, mint gel

## DESSERTS

Vanilla panna cotta, rosé gel, vegan meringue shard

Mandarin gateau, blancmange, dehydrated mandarin, orange gel

Strawberry opera cake, earl grey tea gel, compressed strawberry

## MAINS

Potato gnocchi, pumpkin purée, pepita gremolata

Butter poached cobia, dashi cauliflower, saffron beurre blanc

Chicken roulade, speck & beans, charred leek, chicken & madeira broth

Grass fed sirloin, parsnip purée, 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

**Add additional sides - \$10pp**



# Chef's Tasting Experience Upgrade

\$125pp | Maximum 25 people

A bespoke five-course chef's tasting experience crafted around seasonal Australian and international produce. Designed for groups of up to 25 guests, each menu is personalised to the occasion and the season. Your chef will guide the table through each course, offering insight into ingredients, technique and inspiration.

Add a Wine Pairing Upgrade with matched wines per course (100ml pours) for \$100 per person.

**Note:** Larger groups can be arranged on request.



# 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, gruyère aioli

## HOT CANAPES

Lamb croquettes, aioli  
Free-range chicken & leek baked tart  
Beef cheek pithivier, slow-cooked beef cheek, red wine, carême puff pastry  
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

Assorted macarons  
Chocolate & macadamia gâteau  
Vanilla crème cannoli

**1 HOUR | \$38pp**

4 standard canapés

**2 HOUR | \$53pp**

3 standard | 2 substantial canapés

**3 HOUR | \$71pp**

3 standard | 3 substantial | 1 sweet canapés

**4 HOUR | \$83pp**

4 standard | 4 substantial | 2 sweet canapés

Minimum 20 people



# Canapé Stations

## Sushi Station \$40pp

Minimum 20 people

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

## Grazing Station \$25pp

Minimum 20 people

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

## Oyster Station Price on request

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

2 hours - \$52pp  
3 hours - \$62pp  
4 hours - \$72pp

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

Great Northern Light  
Great Northern Super Crisp  
Great Northern Original

Selection of soft drinks

## PREMIUM PACKAGE

2 hours - \$72pp  
3 hours - \$82pp  
4 hours - \$92pp

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

Great Northern Light  
Peroni 0.0%  
Peroni 3.5%  
Peroni Nastro  
Somersby Apple Cider  
Selection of soft drinks

## BOUJEE PACKAGE

2 hours - \$105pp  
3 hours - \$115pp  
4 hours - \$125pp

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

Great Northern Light  
Peroni 0.0%  
Peroni 3.5%  
Peroni Nastro  
Somersby Apple Cider  
Selection of soft drinks

## BEVERAGES ON CONSUMPTION

Beverages on consumption are available from the bar menu and charged at standard bar pricing.

Please let us know if you would like to view the current bar menu when planning your event.

### DRINK ADD-ONS

Mimosa on arrival - \$15pp  
Margarita on arrival - \$22pp  
Martini on arrival - \$22pp

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



# Audiovisual

When you host an event at The Inchcolm, every detail is taken care of, including your audiovisual needs. Our spaces are equipped with a range of modern AV technology, including data projector screens, plasma screen TVs, roaming microphones, lecterns, clickers, HDMI connectivity and complimentary Wi-Fi, ensuring your event feels seamless from start to finish.

For more specialised or bespoke AV requirements, we collaborate with Select AV, a trusted partner with over 50 years of combined event experience. Together, we create tailored solutions that bring your event vision to life with ease.

From boardroom meetings to corporate dinners, product launches and networking events, our team ensures every moment runs smoothly so you can focus entirely on your guests.



# THE INCHCOLM

For more information, please contact The Inchcolm team directly.

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