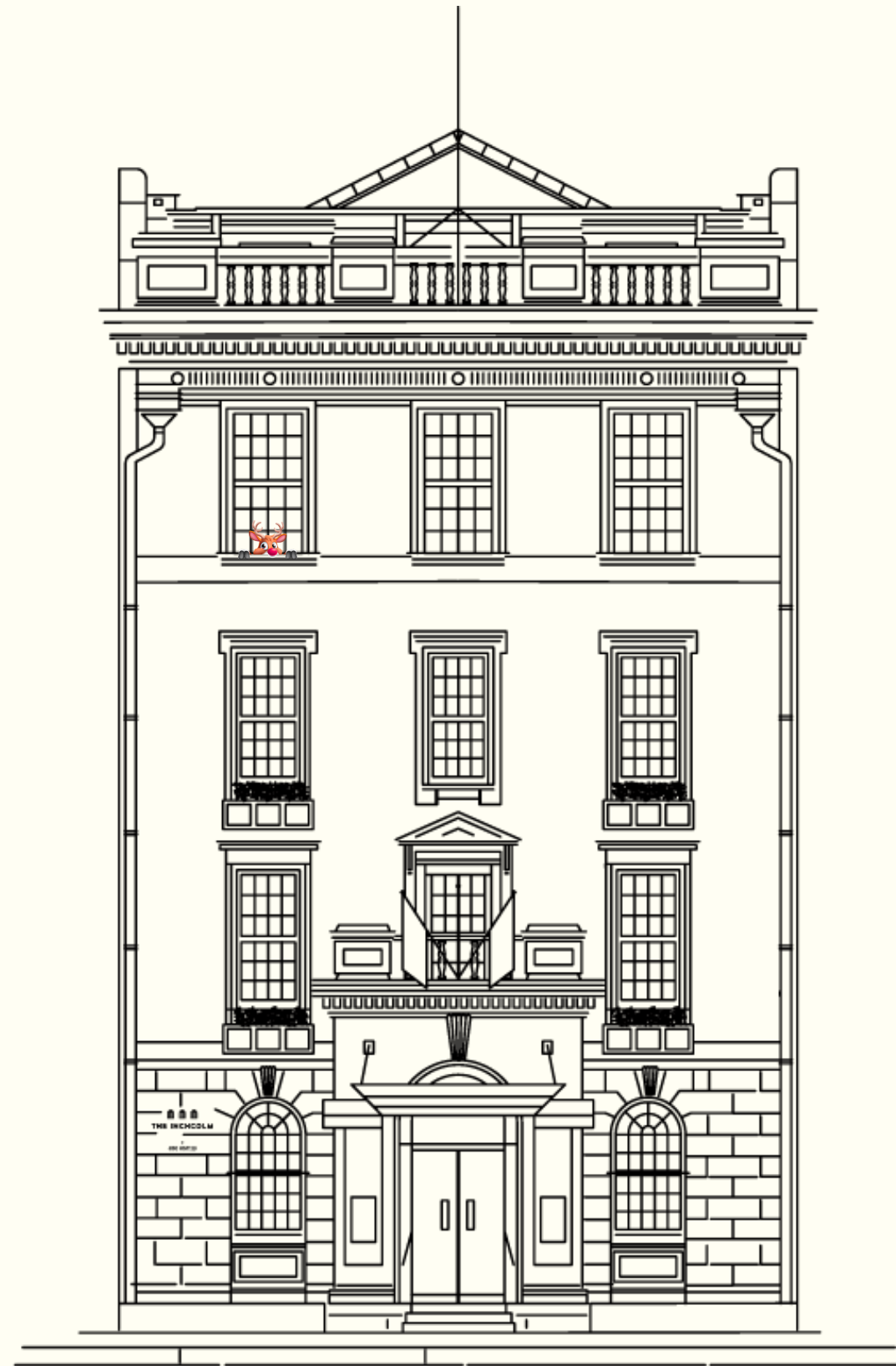


THE INCHCOLM

BY
ODE HOTELS

2026 FESTIVE PACKAGES

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



INTRODUCTION

Christmas parties, end-of-year events, festive functions, we do them all.

When it's time to wrap up the year, The Inchcolm knows how to set the stage for a good time. From corporate Christmas parties to friendmas lunches and team dinners, we'll help you throw an event to remember.

Intimate dinner parties in the Parlour Room? A long-table feast under soaring ceilings? Or maybe a relaxed lunch with good tunes and great wine? Whatever the occasion, we've got the perfect spot.

With curated menus, advanced AV, and a team that makes it all seamless, just bring the guest list and leave the rest to us.

Book now by emailing events_theinchcolm@evt.com or calling **07 3226 8888** - let's give 2026 the send-off it deserves.

Our Spaces

Set the scene for an unforgettable festive event.

THE PARLOUR

Rich in history, it welcomes guests with herringbone oak floors, curated art, and wall lined windows that fill the room with natural light and access to an outdoor balcony .

- Built-in AV
- Tall heritage windows
- Moody, quirky setting
- Elegant dining atmosphere
- Ideal for intimate dinners & cocktail-style events

Capacity

Cocktail: 70
Seated: 44



THE CHARLESTON

The Charleston Room, a state-of-the-art conference and event room, seamlessly complements the hotel's distinctive theming.

- Built-in AV
- Tall heritage windows
- Large, bright setting
- Elegant dining atmosphere
- Ideal for larger events, sit down dinners and cocktail soirees

Capacity

Cocktail: 120
Sit Down: 80



Choose a package that suits your celebration best, we'll handle the rest.

	Shaken, Spun & Merry	Festive Finest	Noël à l'Inchcolm
PRICE PER PERSON	\$90	\$120	\$150
INCLUSIONS	<ul style="list-style-type: none"> Exclusive private room hire Festive décor with linen Festive cocktail on arrival 2 Hours of Canapes House Martini 	<ul style="list-style-type: none"> Exclusive private room hire Festive décor with linen Champagne Tower Deluxe canapés Oysters Roaming caviar service Chocolate-covered strawberries 	<ul style="list-style-type: none"> Exclusive private room hire Festive décor with linen Welcome canapes 2-course shared style feast 3-hour classic beverage package
ENTERTAINMENT	Soft vinyl DJ included in package	In-house sound system	In-house sound system

[MORE FESTIVE DETAILS →](#)

Please note, minimum guest numbers may apply



SHAKEN, SPUN & MERRY

Shake up your Christmas party with martinis, vinyl grooves and festive bites at the iconic Inchcolm Hotel.

Inclusions:

- Festive cocktail on arrival
- 2-hour canape package
- House martini
- Soft vinyl DJ
- Festive decor

\$90 PER PERSON

MINIMUM GUEST NUMBERS MAY APPLY





FESTIVE FINEST

Festive finest is your excuse to go all-out. Bubbles, caviar, and a celebration that's a little extravagant in all the right ways.

Inclusions:

- Champagne tower on arrival
- Deluxe canapé selection:
 - Oysters
 - Mushroom and gruyere tartlets
 - Blini station featuring: Smoked salmon mousse with sour cream; Avruga caviar with spring onion, cream cheese & caramelised onion
- Roaming caviar service
- Chocolate-covered strawberries
- Festive Decor

\$120 PER PERSON

MINIMUM GUEST NUMBERS MAY APPLY





NOËL À L'INCHCOLM

Ooh la la - Christmas just got a French twist! Think festive cocktails, shared feasts, free flowing drinks and enough bon bons to make even Santa jealous.

Inclusions:

- Festive cocktail on arrival
- Welcome canapes
- 2-course shared style feast
- 3-hour classic beverage package
- Festive decor

\$150 PER PERSON

MINIMUM GUEST NUMBERS MAY APPLY



Plated Menus

FAMILY SHARE STYLE

CHOOSE TWO ENTREE, TWO MAINS, ONE SIDE - \$85PP

3-COURSE ALTERNATE

CHOOSE TWO ENTREE & TWO MAIN OR TWO MAIN & TWO DESSERT, ONE SIDE - \$95PP

2-COURSE ALTERNATE

CHOOSE TWO ENTREE, TWO MAIN & TWO DESSERT, ONE SIDE - \$105PP

ENTRÉE

Moreton Bay bug Thermidor + rich brandy & gruyère cream sauce
Herb-crusted lamb loin + sweet pea & mint purée + rosemary jus
Smoked duck breast + candied beetroot + orange glaze + hazelnut crumble
Heirloom tomato & burrata + basil + aged balsamic + cold pressed olive oil

MAIN

Wagyu eye fillet (MBS 5+) + truffled potato purée + bone marrow sauce
Pan-seared coral trout + native sea succulents + champagne caviar butter
Crispy skin barramundi + fennel citrus salad + green salsa
Slow-roasted Berkshire pork belly + crackling + apple quince chutney
Roasted Angus striploin + thyme garlic crust + red wine sauce

DESSERT

Deconstructed summer pavlova + mango-passionfruit curd + fresh berries
Chocolate fondant + molten center + macadamia praline ice cream
Classic Vanilla bean crème brulee + mascerated cherries + Almond biscotti
Inchcolm festive trifle + wild berry jelly + vanilla bean custard + fresh mango + double cream mousse

SIDE additional sides \$10pp

Duck fat roasted potatoes + rosemary + smoked sea salt
Charred asparagus & broccolini + flaked almonds + lemon oil
Festive leaf salad + roasted pumpkin + pomegranate + feta

Need dietary options? Speak with our friendly team.



Canape Menu

2 HOURS CHOOSE 3 STANDARD AND 2 SUBSTANTIAL CANAPES - \$53PP

3 HOURS CHOOSE 3 STANDARD AND 3 SUBSTANTIAL AND 1 SWEET CANAPES - \$71P

STANDARD CANAPES

Mooloolaba prawn tartlet + finger lime caviar + tarragon mayonnaise

Kingfish crudo spoon + radish salad + finger lime + chive emulsion

Melon & prosciutto shards + aged balsamic

Seared Hokkaido scallops + garlic butter + soft herbs

Wild mushroom & truffle arancini + aioli

Slow-cooked pork belly bites + apple ginger purée

SUBSTANTIAL CANAPES

The festive brioche slider + beef brisket + brie + onion relish

Crispy chicken bao + pickled cucumber + sriracha mayonnaise

SWEET CANAPES

Dark chocolate & salted caramel tart

Classic lemon meringue bite

Seasonal fruit macaron

Vanilla bean choux puff

Need dietary options? Speak with our friendly team.



'Tis the Season for More

Explore our festive add-ons to bring even more cheer to your celebration

CHILLED AUSSIE SEAFOOD BAR- \$85PP

Oysters and accompaniments, prawns, Moreton Bay bugs, cured kingfish, salmon caviar, cucumber wedges and lemon segments.

CHARCUTERIE & CHEESE GRAZING STATION - \$25PP

A premium selection of cured meats and cheeses served with honeycomb, pickles, spiced nuts, artisanal crackers, and fresh sourdough.

LUXURY PETIT FOUR STATION - \$22

An elegant assortment of gourmet tarts, macarons, and choux puffs, beautifully presented with fresh berries and a touch of edible gold.

CHAMPAGNE TOWER - \$650

Includes the tower, and the bubbles.
30 Glasses / 4 Tiers.

Beverage Packages

CLASSIC PACKAGE

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

PREMIUM PACKAGE

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

BOUJEE PACKAGE

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

BEVERAGES ON CONSUMPTION

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

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

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 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**



STAY THE NIGHT

When the celebrations are over, enjoy the after-glow in one of our 50 heritage-rich suites and treat the team to an easy, relaxed end to the night.

No taxis, no rushing off - just a short walk upstairs and a slow morning to follow.

✦ ✦ ✦
The Inchcolm recommends:
Heritage Queen Room
Thomson Suite



THE INCHCOLM 🎄

ENQUIRE NOW

For more information and to book your event, please contact us at
events_theinchcolm@evt.com

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