

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



ODEHOTELS.COM

ODE HOTELS

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



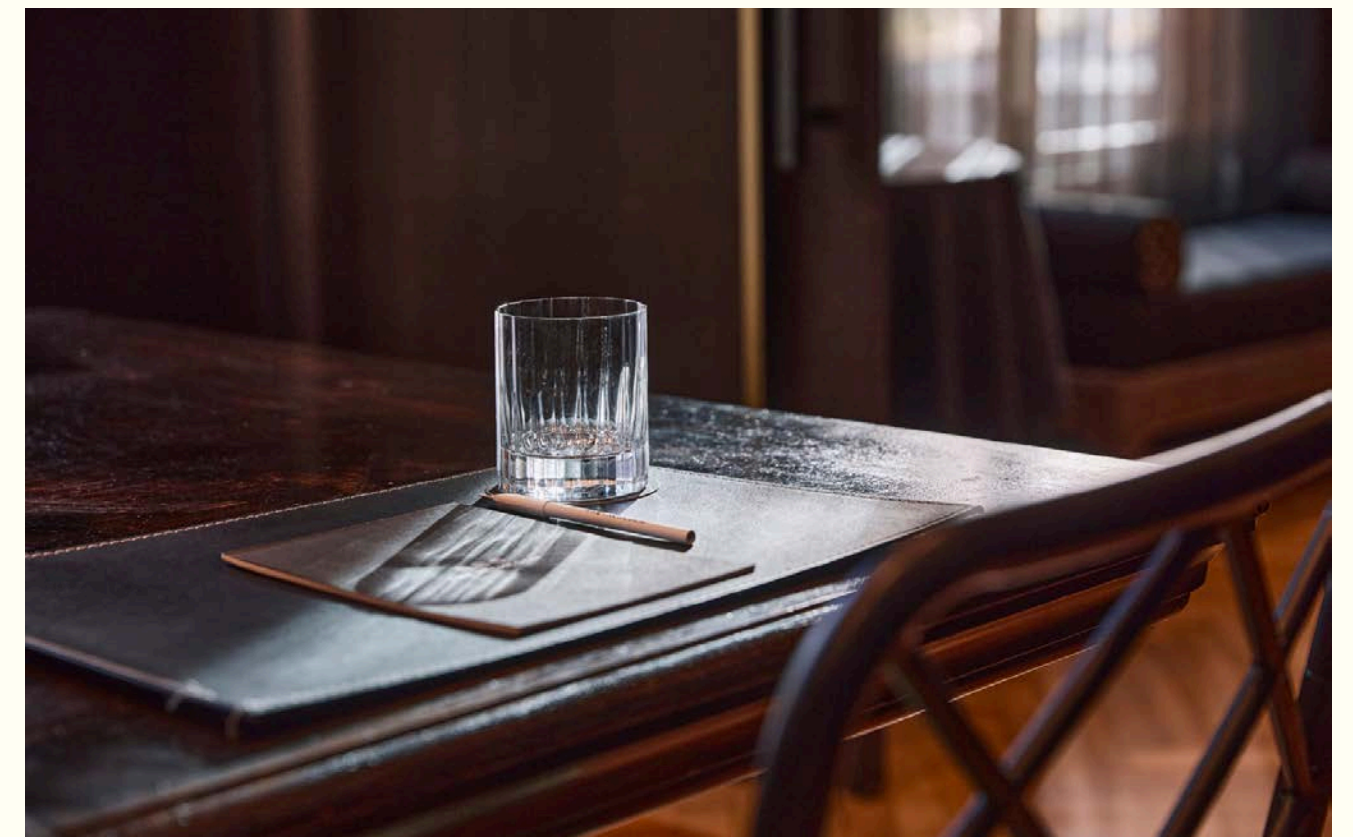
The Foxtrot Room

Experience the exclusive ambiance of The Foxtrot Room at The Inchcolm, an intimate space designed for small, high-powered gatherings. This room is the perfect setting for executive board meetings and private dinners, with built-in AV features that ensure seamless presentations and discussions.

Seating up to 10 people, The Foxtrot Room offers a level of privacy and sophistication that is unmatched. Whether you're making critical decisions or savouring a gourmet meal, The Foxtrot Room provides the ideal environment for your most important events.

Capacities

MAX CAPACITY	12	CABARET / BOARDROOM	10
BANQUET	12		



The Parlour

Say ‘hello’ to The Parlour, the original sitting room of Dr. John Thomson’s private home. This Art Deco-inspired space, with its herringbone oak floors, floor-to-ceiling windows, and grand granite fireplace, blends the comfort of home with the sophistication of an artistic hospitality venue.

Perfect for private dining experiences, The Parlour can accommodate up to 40 guests, making it perfect for intimate celebrations, business dinners, and cocktail gatherings. As you and your guests mingle amidst the room’s timeless charm, you’ll be transported to an era of style and grace.

The Parlour is more than just a venue; it’s an unforgettable experience that will leave a lasting impression on all who enter.

Capacities

MAX CAPACITY	40	BANQUET	30
COCKTAIL	40	BOARDROOM	28



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		

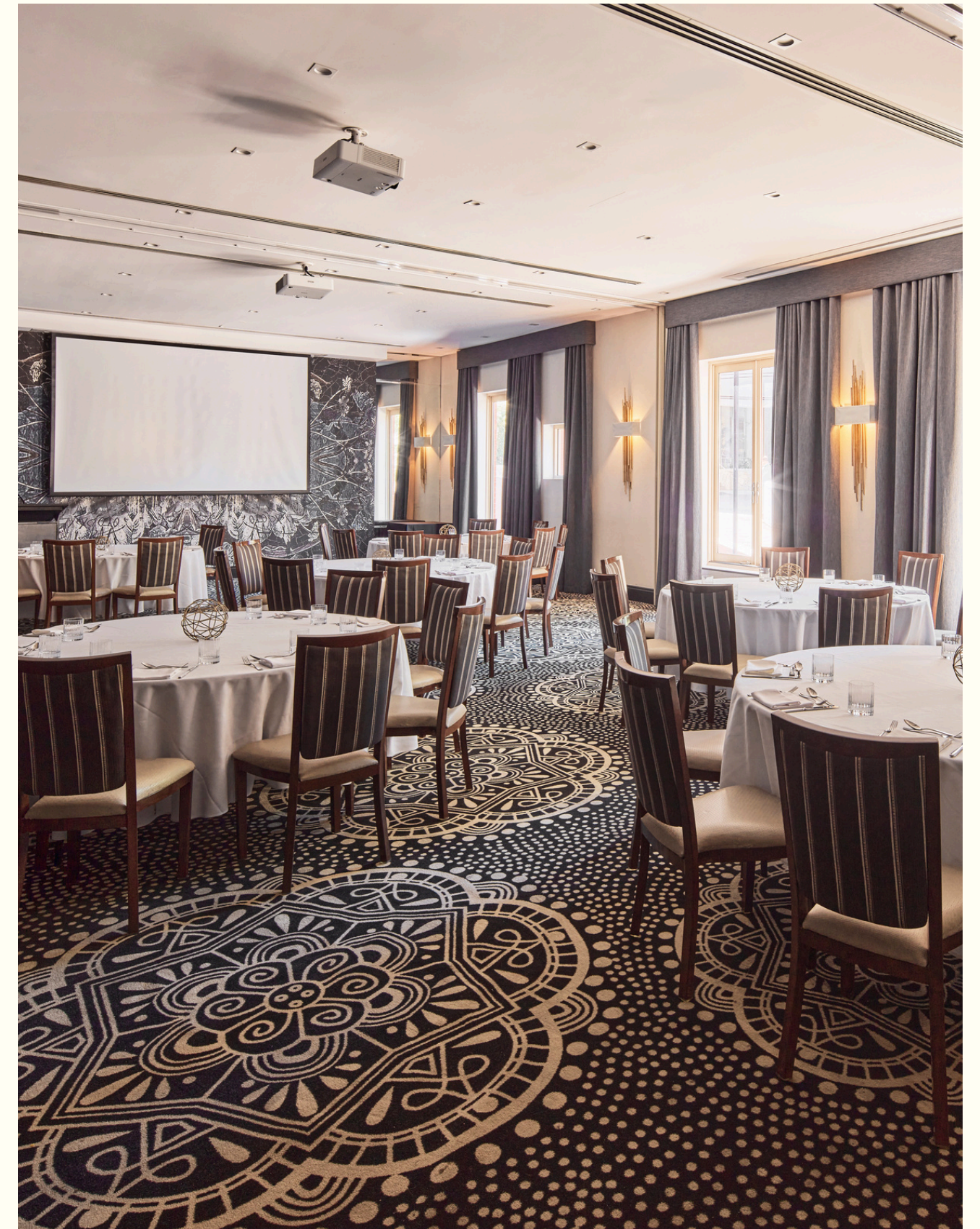


The Charleston Room (Two)

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



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, AV (PDR), Wi-Fi, Water

Day Delegate Package Upgrades

ALL DAY BARISTA COFFEE \$15PP
HALF DAY BARISTA COFFEE \$10PP (MAX 20 PAX)
ASSORTED SOFT DRINKS \$5PP



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 Tart

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 (PICK 1 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

Lemon Thyme Porchetta - finger lime gravy

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



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 Rilette - melba toast, quince paste, duck jus
Citrus Cured Kingfish - coconut dashi dressing, chili oil
Lamb Carpaccio - spiced labneh, mint gel
Baked Scallops - miso cashew butter, puffed black rice

MAINS

Potato Gnocchi - pumpkin puree, pepita gremolata
Prawn Bisque - mussels, scallops, gruyere puff, squid ink crisp
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
Roasted Beetroot - macadamia tarator, white balsamic
Mashed Sweet Potato - black garlic butter

DESSERTS

Vanilla Panna Cotta - rosé gel, vegan meringue chard
Mandarin Gateau - blancmange, dehydrated mandarin, orange gel
Pumpkin Cremeux - pan d'épieces, wild rice puff, dehydrated carrot
Hazelnut Dacquoise - white & dark chocolate ganache, almonds, pickled berry
Strawberry Opera Cake - earl grey tea gel, compressed strawberry

FAMILY SHARE STYLE \$35pp

two entrees | two mains | two sides

TWO COURSE ALTERNATE \$79pp

entree & main OR main & dessert | one side

THREE COURSE ALTERNATE \$89pp

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 - \$6pp/per canape

Hiramasa Kingfish Crudo - asian dressing, avocado crema
Smoked Salmon Blini - cream cheese & salmon caviar
Free Range Chicken Rillettes Crostini
Mini Bruschetta - tomato, onion, fresh herbs
Vegetarian Spanish Tortilla - aioli
Cape Grim Steak Tartare - gruyere aioli

HOT CANAPES - \$6pp/per canape

Cheese Gruyere Puff - caramelised onion, smoked salt
Lamb Croquettes - aioli
Free Range Chicken & Leek Baked Tart
Confit Duck Leg Pithivier
Tomato & Mozzarella Arancini

SUBSTANTIAL CANAPES - \$10pp/per canape

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 - chili, Thai dressing

DESSERT CANAPES - \$6pp/per canape

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 10 GUESTS

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 - \$59 PP
4 HOURS - \$69 PP
5 HOURS - \$79 PP

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

CRAFT BEERS

PREMIUM PACKAGE

3 HOURS - \$79 PP
4 HOURS - \$89 PP
5 HOURS - \$99 PP

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

CRAFT BEERS

BOUGIE PACKAGE

3 HOURS - \$109 PP
4 HOURS - \$129 PP
5 HOURS - \$149 PP

NV Perrier Jouet 'Grand Brut' Champagne
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

CRAFT BEERS



Beverage Packages

COCKTAIL ADD-ONS

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

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

FOUR PILLARS MARTINI + WINE PACKAGE

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

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

CHAMPAGNE TOWER

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

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

MOCKTAIL SUPPLEMENT

\$16 each mocktail

Lyre's non-alcoholic curated mocktails available pre, post or during event - must be organised prior

Italian Spritz
 Espresso Martini
 Amaretto Sour
 Margarita

ARRIVAL ADD-ONS

Mimosa \$15 (from 10am)
 Margarita \$22
 Martini \$22

** SPIRITS & EXTENDED WINE LIST AVAILABLE ON REQUEST





THE INCHCOLM

For more information, please contact The Inchcolm team directly.

73 WICKHAM TERRACE, SPRING HILL, QLD 4000
EVENTS_THEINCHCOLM@EVT.COM | +61 07 3226 8888 | ODEHOTELS.COM



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