



THE INCHCOLM

73 Wickham Terrace, Spring Hill QLD 4000

CONFERENCE & EVENTS OFFERS

Whatever your style is, we're up for it

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.



Day Delegate Packages

FULL DAY DELEGATE | Entry \$90

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

HALF DAY DELEGATE | Entry \$80

- Morning Tea or Afternoon Tea
- One Inchcolm Sandwich
- One Substantial Item
- Two Sides
- 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 | 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 Upgrades

All Day Barista coffee **\$15pp** / Half Day Barista Coffee **\$10pp (Max 20 pax)**

Assorted soft drinks **\$5pp**

Day Delegate Package Inclusions

- Note Pads
- Pens
- Flip Chart/Whiteboards
- AV (PDR)
- Wi-Fi
- Water

Day Delegate Menus

MORNING TEA

Seasonal Whole Fruits

Homemade Scones - *jam, cream*

PREMIUM OPTIONS (Pick one)

Banana Bread

Chia Pudding - *berry compote*

Assorted Danishes

AFTERNOON TEA

Mini Beef Pies - *tomato chutney*

Double Chocolate Brownie (GF)

PREMIUM OPTIONS (Pick one)

Mixed Berry Muffins

Carrot & Walnut Cake

Homemade Chicken & Leek Tart

INCHCOLM SANDWICHES (Entry package pick one)

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 one 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

FAMILY SHARE STYLE \$89pp

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

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'épices, wild rice puff, dehydrated carrot

Hazelnut Dacquoise - white & dark chocolate ganache, almonds, pickled berry

Strawberry Opera Cake - earl grey tea gel, compressed strawberry

Canapé Menus

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

COLD CANAPES - \$6pp/per canape

Hiramasa Kingfish Crudo - *asian dressing, avocado crema*

Smoked Salmon Blini - *cream cheese & salmon caviar*

Free Range Chicken Rilette 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

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 - \$85 pp
 4 hours - \$105 pp
 5 hours - \$125 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.

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