



THE INCHCOLM

BY OVOLO

Wedding Packages 2023

Wedding Packages

Ultimate Wedding Package - \$250pp

- Five hour venue hire
- One hour of canapes pre-reception
- Five hour premium beverage package - selection of premium wines, house and premium beers, non-alcoholic beverages
- Selection of entrée, main and dessert served alternatively with sides to share
- Your wedding cake served on platters
- One night complimentary accommodation for the couple on the wedding night in the Socialite or Thomson Suite with Champagne
- Valet parking for the happy couple
- Furniture to host your event, including tablecloths, napkins, cutlery, cake table, padded chairs and glassware
- Dedicated Event Manager to plan your wedding
- Dedicated Food and Beverage Manager on the day of your event

Minimum 20 x guests
Maximum 80 x guests

Signature Wedding Package - \$180pp

- Four hour venue hire
- One hour of canapes pre-reception
- Four hour classic beverage package - selection of house wines, house beers, non-alcoholic beverages
- Selection of entrée and mains served alternatively with sides to share
- Your wedding cake served as dessert, cut and plated by our Chef
- Furniture to host your event, including tablecloths, napkins, cutlery, cake table, padded chairs and glassware
- Dedicated Event Manager to plan your wedding
- Dedicated Food and Beverage Manager on the day of your event

Minimum 20 x guests
Maximum 80 x guests

Cocktail Soiree Package - \$150pp

- Four hour venue hire
- Five canapes per person, hot and cold options
- Cheese platter
- Antipasto platter
- Four hour classic beverage package - selection of house wines, house beers, non-alcoholic beverages
- Your wedding cake served on platters
- Furniture to host your event, including tablecloths, napkins, cutlery, cake table, chaise lounges and glassware
- Dedicated Event Manager to plan your wedding
- Dedicated Food and Beverage Manager on the day of your event

Minimum 20 x guests
Maximum 100 x guests

Creating memorable experiences and tailoring the event to meet your expectations is at the top of our list. If for some reason our packages are not of interest, share your ideas with us and we will customise a package to suit you. It's that easy!

Ultimate and Signature Wedding Package Menus

Menu subject to change

Entrees

- Orange caprese salad - heirloom tomato, buffalo mozzarella, basil
- Chicken liver parfait - plum, relish, brioche
- Hand cut steak tartare - mustard, cornichon, egg yolk, melba toast
- Seared scallops in beurre noisette - cauliflower puree, caper raisin, almonds
- French onion soup - gruyere and pecorino crouton
- Provencal ratatouille - eggplant, zucchini, tarragon, crumbed egg

Mains

- Pumpkin and sage ravioli - brown butter sauce, pecan, chevre
- Peri peri cauliflower - lime yoghurt, parsley mint salsa, cous cous
- Moreton bay bug orechiette - tomatoes, chilli, lemon, olive oil crumb
- Swordfish nicoise - warm salad of potatoes, beans, hens egg and olives
- BBQ spatchcock - peperonata, chimmi churri, toasted almonds, green olive
- Eye fillet - paris mash, port braised onions, madeira jus

Sides

- Charred broccolini, lemon oil, pepita
- Garden leaves, champagne vinaigrette
- Duck fat potatoes, rosemary and garlic
- French fries with truffled pecorino

Desserts

- Vanilla bean crème brûlée, biscotti
- Lemon tart, pine nut crust, creme fraiche
- Tiramisu, savoiardi, coffee creme
- Strawberry and yuzu sorbet

Cocktail Soiree Package Menus

Menu subject to change

Cold Canapes

- Premium rock oysters with mignonette
- Tomato and buffalo mozzarella tartine
- Hand chopped reef fish crudo
- Steak tartare on melba toast
- Yarra valley caviar and smoked salmon blini

Hot Canapes

- Gruyere cheese puffs
- Truffled pumpkin croquette
- Grilled polenta, olive tapenade and chevre
- Confit duck leg pithivier
- Chicken and taleggio parcel

Antipasto Platter

- Season vegetable crudites
- Casa motta burrata
- Charred artichokes
- Roasted peppers
- Marinated eggplant
- Grilled courgette
- Taramasalata
- Grilled sourdough

Cheese Platter

- Pyengana clothbound cheddar, TAS
- Gruyer, hiedi farm, TAS
- Chalston jersey brie, woodside, SA
- Stilton blue, nottinghamshire, UK

served with quince jam, muscatel, poached pear,
lavosh

Beverage Packages

Menu subject to change

Classic

Selection of wines

Sparkling
Sauvignon Blanc
Rose
Shiraz

Selection of beers

Lager
Pale Ale
Mid-Strength
Apple Cider

Assorted soft drinks
Pureeza still and sparkling water
Tea and coffee

Premium

Selection of wines

Prosecco
Chardonnay
Sauvignon Blanc
Rose
Shiraz
Blended International Red

Selection of beers

Lager
Pale Ale
Mid-Strength
Apple Cider

Assorted soft drinks
Pureeza still and sparkling water
Tea and coffee

Socialite

Selection of wines

Rose Brut
Chardonnay
Riesling
Sauvignon Blanc
Rose
Shiraz
Pinot Noir

Selection of beers

Lager
Pale Ale
Mid-Strength
Apple Cider

Assorted soft drinks
Pureeza still and sparkling water
Tea and coffee

Non-Alcoholic

Cold pressed juice
Assorted soft drinks
Pureeza still and sparkling water
Tea and coffee

Beverage On Consumption Menu

Menu subject to change

Sparkling

ATE sparkling \$45 per bottle
NV Dal Zotto Prosecco, King Valley, VIC \$59 per bottle
NV Deviation Road Rose Brut, Adelaide Hills, SA \$85 per bottle

White Wine

ATE Sauvignon Blanc \$45 per bottle
Morrison's gift, Chardonnay, Margaret River, WA \$60 per bottle
Black Cottage Sauvignon Blanc, Marlborough, NZ \$68 per bottle
Chaffrey Bros. "Triplepunkt" Riesling, Eden Valley, SA \$58 per bottle
Black Cottage Pinot Gris, Marlborough, NZ \$68 per bottle

Red Wine

ATE Shiraz \$45 per bottle
Penny Hills Shiraz, McLaren Vale, SA \$58 per bottle
Häähä Pinot Noir, Marlborough, NZ \$60 per bottle
La Vieille Ferme (Carignan + Cinsault + Grenache + Syrah), France \$48 per bottle

Rose

ATE Rose \$45 per bottle
Debussy "Reverie" Pays DOC Rose, Southern France \$55.00 per bottle

Beers and Cider

Peroni, Rome Italy \$10 each
Peroni Nastro 3.5%, Rome, Italy, \$8 each
Young Henry's Australian Pale Ale, Newtown, NSW \$10 each
Young Henry's Australian Cloudy Apple Cider, Newtown, NSW \$10 each

Non Alcoholic

Assorted soft drinks, \$5 each

Menus subject to change

Ceremonies

The Parlour

\$1,000 Monday - Thursday

\$1,500 Friday - Sunday

- One and a half hour use of the event space
- Chairs on each side of an aisle (maximum 28 chairs)
- Dressed registry table with linen and 2 chairs
- In house background music

The Charleston Room

\$2,000 Monday - Thursday

\$2,500 Friday - Sunday

- One and a half hour use of the event space
- Chairs on each side of an aisle (maximum 80 chairs)
- Dressed registry table with linen and 2 chairs
- AV/audio included

Wedding Upgrades

Champagne on Arrival

\$20 per person

Martini on Arrival

\$24 per person

Upgrade from the 4 hour Classic Beverage Package to the 4 hour Premium Beverage Package

\$9 per person

Blini Station

\$300 (20 x guests)

House made Blini - Smoked Salmon, Caramelised Onion and House Condiments

Add caviar for an additional \$200

Caviar Snuffing Experience

POA

Frequently Asked Questions

What's included in the package?

- In-room audio visual - projector & screen, lectern and microphone, in-room audio (Charleston Room only)
- Banquet tables, chairs, scattered cocktail tables
- Bridal suite on wedding evening (Ultimate Wedding Package only)
- 2 hour setup time is included prior to your wedding start time. Additional setup time can be requested through your event manager and is subject to availability. Additional charges will apply.

What about av & music?

- Ovolo background music (The Parlour and Foxtrot)
- In built sound system with detachable microphone and lectern (Charleston Room)
- An second roving microphone available on request, charged additionally (Charleston Room)
- Noise levels to be brought down to background music from 10:00pm due to the accommodation rooms being above the function room.

Can I have a band, DJ or play my own music?

- Yes, you can arrange a band, DJ or own music in the Charleston Room. For the Parlour, you can either have the Ovolo background music, or arrange a solo acoustic or jazz musician.
- Please note, entertainment conditions apply so please discuss your ideas with your event manager prior to booking any external suppliers.

How about menus, place cards & favours?

- Inchcolm branded A5 printed menus included
- Placement of name cards and favours included in setup if delivered day prior to the event
- Venue does not offer a full printing service as part of the package
- Additional styling- the couple are welcome to bring their own styling, however if you would like the happy helping hands of The Inchcolm team, additional charges will apply.

Can I put candles on the table?

Yes, so long as your candles are displayed safely in votives/ candle holders you can use them throughout the space. Please discuss any styling requests with your event manager.

Do you have a preferred supplier list?

Yes, we have a list of preferred suppliers who have worked in our venue previously and will work with you to create your dream day. This list includes:

- Audio Visual
- Photographer & Videographer
- Celebrant
- Stylist - ceremony, floral and centrepieces
- Harpist (Ceremony)
- Jazz performer or acoustic guitar (Parlour)

Am I able to bring my own suppliers?

You can certainly arrange your own suppliers. We would need their contact and insurance details prior to the day.

Frequently Asked Questions

Tell me more about food & beverage?

- An additional hour of the beverage package can be arranged, price on request
- Spirits are available on a consumption basis
- Welcome cocktails or Champagne, or bridal party specials are available, just ask us!
- Tea and coffee is included in our packages, upon request. For our Ultimate and Signature Packages, this will be offered following the final course.
- Menus and beverages are subject to availability and seasonality. Your event manager will be able to provide you with menus during the planning process.

Do I need to consider dietary requirements when selecting my menus?

Ovolo will cater to most dietary requirements outside of your meal selections at no additional cost. Additional charges apply for kosher meals.

Can I arrange a menu & beverage tasting?

A menu tasting can certainly be arranged at an additional cost. The tasting is normally held 6 to 8 weeks prior to the event date and can include a beverage tasting at cost price of the beverages selected. Your event manager will liaise with you to book this in.

Is there a charge to serve my cake?

Our Wedding Packages include service of your cake. If you are quoted a custom wedding quote, then this will be included for you.

Is there a children's meal option?

Yes, we offer a children's main and dessert for \$39 per child. Your event manager will arrange this for you during the planning process. .

Are there crew meals?

Yes, crew meals can be arranged at a cost of \$39 for one main meal. It is at the couple's discretion as to whether they would like to provide crew meals to their suppliers. Your supplier may have this as a requirement so please check their terms and conditions.

Can I do beverages on consumption rather than a package?

Yes, if you feel that beverages on consumption will be better for your wedding, then you are more than welcome to select this. A beverage menu must be agreed prior to the wedding with your event manager.

Can my guests pay for their own drinks?

Yes, this is possible so please ask your event manager for options.

For more information please contact us at events.inchcolm@ovolohotels.com
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