



## THE INCHCOLM

BY OVULO

### MEDIA RELEASE

For immediate release

## THE INCHCOLM BY OVULO, BRISBANE'S BEST KEPT SECRET

*- Brisbane's all-suite boutique hotel -*

Perched above Brisbane's CBD, the mysterious and captivating Neo-Georgian 50 all-suite hotel that is The Inchcolm by Ovolo, beckons future guests to discover the tantalising secrets that lie within its walls. Previously Ovolo Inchcolm, the hotel has undergone an evolution in the public spaces and guest experience to reflect its unique and classic boutique character of the hotel – this marks Ovolo's first By Ovolo Hotel in Australia.

By Ovolo Collective hotels are each unique and special; the more guests explore, the more they will find. The timeless design of The Inchcolm reflects this philosophy, dripping in characteristic heritage finishes, echoing a bygone era so vividly brought back to life, that subtle undertones of the roaring 20's can almost be heard throughout the hotel, giving the atmosphere an air of rhapsody.

The Inchcolm is an alluring sanctuary to explore and the perfect hide-away for those who wish to escape. It is a world away from reality full of tiny treasures, eccentricities and eclectic art pieces that will satisfy even the most curious of curiosities.

The styling and design draw inspiration from the property's rich architectural heritage, dating back to the 1920s, embodied in the Cabinet of Curiosity, curated by Stylist Anna Roberts. Here, guests will find an oddball mix of books, objects and artefacts paying homage to the building's history, while uniquely themed interiors alongside curated art from famed artists such as Mr Brainwash tell their own stories as guests make their way through the hotel.

Ovolo Group Managing Director ANZ, Dave Baswal says a staycay or vaycay at The Inchcolm is the ideal way to retreat, rendezvous, revel, or all of the above.

"Think a 1920s Paris salon where Gertrude, Ernest and Pablo would comfortably rub shoulders while sharing trailblazing ideas. From the moment guests set foot into the lobby of the all-suite boutique hotel, they are transported to another time and place where prestige and lushness reigned.

"The Inchcolm is the clandestine gem that history lovers, art lovers and just lovers in general are looking for." says Baswal.

Martini hour is a unique experience of the hotel in tribute to Marie Thomson, a well-known Brisbane socialite of the 1910's & 20's and original resident of The Inchcolm, who hosted many a party that notoriously included free flowing Martini's. Guest who book direct will receive a complimentary martini during martini hour amongst other unique perks such as a Sweets Bar, Fitness Centre access, Wi-Fi and more.

Constructed in 1880 by her husband Dr John Thomson, a pioneering surgeon, The Inchcolm was then redeveloped 20 years later into a medical practice where Dr Thomson treated the likes of patients such as General Douglas MacArthur, the American General who came to Brisbane to take command of the Pacific War against the Japanese.

Dr Thomson and his socialite wife Marie would welcome their patients into their practice and home in truly 20's fashion- with generous helpings of swing jazz and sweet vermouth.



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The history of the hotel is deeply ingrained within its walls today with guests needing but to ask any staff member to recount some of the famous tales of the mystifying lodge and be entertained for hours on end with tales of the past or opt for a ride in the original Otis lift built in New York in 1928. With ample and diverse spaces, The Inchcolm is the perfect venue to host functions, indulge in private getaways, or take advantage of a cosy spot to unwind, relax, and enjoy a bone-dry martini in solitude.

The new The Inchcolm Bar brings back the golden age of bistro dining to Brisbane with timeless classics and edible prescriptions. A carefully crafted cocktail menu pays tribute to a bygone era with full drink service available seven days a week from midday until late.

Shelter in the comfortable velvety surrounds of The Inchcolm Bar with the Signature Martini Hour (5:30pm-6:30pm daily) with five martinis to choose from. Relax and unwind with a standout The Inchcolm Martini created from Ketel One Vodka, Sipsmith London Dry Gin, Fennel infused Dry Vermouth Orange Bitters and Olive Juice. For something more floral, opt for the Cucumber Rose with Cucumber infused Tanqueray Gin, Marie Brizard Elderflower, Rosewater, Prosecco, Cucumber ribbon and rose petal. There's no rush, time goes slowly – just sit back and enjoy.

Libations continue with wine and a selection of spirits including gin, vodka, mezcal, whisky and, rum, or beer and cider for something less sinful. A speakeasy-esque backdrop to whet your whistle in plush boutique lounge surrounds, where you can pass your evening by with late night decadence over intimate conversations.

“The bar alone begets a time when cocktails were clinically endorsed, spirits were king and bartenders were celebrated! Our Martini Hour is a standout feature in honour of this golden age,” said Jared Thibault, Director of F&B Operations Australia. “Alongside bistro classic food, The Inchcolm Bar provides a secluded and intimate place to relax, eat and drink.”

The Inchcolm Bar's all-day dining menu sees rich and indulgent fare form approachable luxury, celebrating local produce that sings on the tastebuds and references the golden age of dining.

With nibbles to share alongside perfectly paired martinis, experience a selection of caviar served with house condiments and blinis, add a dozen oysters served natural or Kilpatrick or take on the steak tartare – classic dishes for a classic boutique hotel.

Treat yourself to something more substantial with Moreton Bay Bug Spaghetti and Potato Gnocchi in a creamy mushroom ragu with truffle oil and pecorino. Not shy on the meat, opt for the Steak Frites with shoestring fries and port wine jus or The Inchy Wagyu Beef Burger with American cheddar, pickle, and caramelised onion on a milk bun.

The Inchcolm will seduce guests and diners alike with its old-world charm through design and dining fusing together modern artistic elements and sophistication from the 1920's, 30's and 40's.

A place for hidden and discreet meetings, romantic sojourns, and late-night decadence or a lavish party. Indulge and see what's new at the classically boutique The Inchcolm by Ovolo.

Experience The Inchcolm by Ovolo, book now at [ovolohotels.com](https://www.ovolohotels.com)

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IMAGERY [HERE](#).

PRESS KIT [HERE](#).

DETAILS:

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Bar: Sunday to Thursday 12pm-11pm, Friday & Saturday 12pm-midnight

Food Service: Tuesday to Saturday 12pm-9pm

Other Information:

- \$12 Martini Hour, 5:30pm-6:30pm Daily
- Dog Friendly with dog amenities and a Doggie Loot Bag
- Book accommodation direct to experience exclusive unique guest Perks
  - Access to Local Fitness Centre
  - Self Service Laundry
  - Sweet Treats – a complementary sweets bar
  - Martini Hour – guest receive a complimentary martini daily
  - Wi-Fi
  - Apple TV
- Record players in selected Suites
- Unique Function Spaces available for weddings and corporate and private events

Press material on Ovolo Hotels:

[https://hindgroup-my.sharepoint.com/:f:/g/personal/ovaus\\_ovolohotels\\_com/EuiPupQtiKNLg5AH9RvtI5ABoHkynL7ojiMvOVhCKGg\\_FQ?e=hhif3s](https://hindgroup-my.sharepoint.com/:f:/g/personal/ovaus_ovolohotels_com/EuiPupQtiKNLg5AH9RvtI5ABoHkynL7ojiMvOVhCKGg_FQ?e=hhif3s)

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**About Ovolo Group:**



## THE INCHCOLM

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The Ovolo Group was founded by entrepreneur Girish Jhunjhnuwala and first entered the real estate market in 2002; then further expanded into the hotel industry in 2010. Ovolo Hotels quickly became one of Hong Kong and Australia's most dynamic independent owner operated hospitality firms by providing guests with the best in effortless living across hotels and food and beverage outlets.

The Ovolo Group is a collection of contemporary hotels that keep you connected to the little luxuries you love, all effortlessly included. The company prides itself on being in touch with the modern traveller through award-winning interior designs, detail-driven comforts, complimentary value-added services like the mini bar and breakfast, with cutting-edge technology. Ovolo Hotels have been acknowledged for Hotel and Accommodation Excellence, receiving the accolade "Hotel Brand of the Year", at the 2019 and 2020 HM Awards.

A proud Hong Kong brand, Ovolo Group remains a family-owned and privately-operated business operating four hotels and three restaurants in Hong Kong, and seven hotels and five restaurants across Australia in Sydney, Melbourne, Canberra and Brisbane. A new hotel is being developed in Melbourne, Australia, Ovolo South Yarra.

Ovolo also has the By Ovolo Collective within its portfolio of hotels, a distinctive collection of four hotels each one unique, each one special, the more guests explore, the more they'll find. These include Nishi Apartments in Canberra Australia, The Sheung Wan by Ovolo in Hong Kong, and Mamaka Kuta Beach in Bali Indonesia.

As of March 2021, Dash Living collaborated with Ovolo Hotels to launch two new generation of serviced rental solutions in Hong Kong. A total of 135 rooms and suites that form part of a new generation of serviced rental solutions for hyper-mobile millennials will be available for booking. The Aberdeen by Dash Living, soon-to-be converted from Mojo Nomad By Ovolo, offers 79 rooms ranging from studios to executive suites. The 56-room The Sheung Wan By Ovolo, only remaining under Ovolo's management for stays under 7 days, will offer units from studio, one bedroom, to family room options.