



THE INCHCOLM

BY OVOLO

Seated Packages 2023

Lunch and Dinner Seated Package Menus

Minimum 10 x guests

Two Course - alternate drop

- select 2 x entrees, 2 x mains or 2 x mains, 2 x desserts
- \$70pp
- \$85pp with sides to share

Three Course - alternate drop

- select 2 x entrees, 2 x mains, 2 x desserts
- \$85pp
- \$95pp with sides to share

Package Inclusions

- 2 x projectors and 2 x screens (The Charleston Room)
- 1 x lectern, 1 x roving microphone (The Charleston Room)
- 1 x 65 inch plasma (The Foxtrot Room)
- High speed WIFI
- Table water
- Dedicated Event Coordinator to plan your event
- Dedicated Operations Team to deliver your event on the day

Lunch and Dinner Seated Package Menus

Minimum 10 x guests

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 brulée, biscotti
- Lemon tart, pine nut crust, creme fraiche
- Tiramisu, savoiardi, coffee creme
- Strawberry and yuzu sorbet

Fromage (to share or select one)

- Pyengana clothbound cheddar, TAS
- Stilton blue, Nottingham, UK
- Chalston jersey brie, woodside, SA

served with quince jam, muscatel, pear, lavosh

Lunch/Dinner Upgrades

Glass of Taittinger Champagne
on arrival - \$20pp

Begin with 2 x roaming
canapes - \$8pp

Finish with 2 x dessert canapes
- \$8pp

Additional side - \$10pp/per
side