



# THE INCHCOLM

BY OVOLO

Wedding Packages 2023

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# Wedding Packages

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## Ultimate Wedding Package - \$310pp

- Five hour venue hire
- One hour of canapes pre-reception
- Five hour premium beverage package - Selection of sparkling cocktails, premium Australian and International wines, house and premium beers, non-alcoholic beverages, tea & coffee
- Your selection of entrée, main and dessert served alternatively with sides to share
- Your wedding cake served on platters
- Champagne for the bridal table
- One night complimentary accommodation for the couple on the wedding night in the Socialite or Thomson Suite with bubble bath and champagne
- Wedding lunch for the bridal party getting ready on site
- Valet parking for the happy couple
- Dedicated Wedding Coordinator to plan event
- Furniture to host your event, including tablecloths, napkins, cutlery, cake table, padded chairs, chaise lounges and glassware
- Dedicated Food and Beverage Manager on the day of your event
- Optional on-site ceremony for 1 hour (not suitable for more than 30 guests)

**Minimum 20 x guests**  
**Maximum 80 x guests**

## Signature Wedding Package - \$245pp

- Four hour venue hire
- One hour of canapes pre-reception
- Four hour classic beverage package - Selection of house wines, house beers, non-alcoholic beverages, tea & coffee
- Your selection of entrée and mains served alternatively with sides to share
- Your wedding cake served as dessert, cut and plated by our Chef
- One night complimentary accommodation in a Large Heritage Suite for the couple on the wedding night
- Dedicated Wedding Coordinator to plan event
- Furniture to host your event, including tablecloths, napkins, cutlery, cake table, padded chairs, chaise lounges and glassware
- Dedicated Food and Beverage Manager on the day of your event

**Minimum 20 x guests**  
**Maximum 80 x guests**

## Cocktail Soiree Package - \$195pp

- 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, tea & coffee
- Your wedding cake served as dessert, cut and plated by our Chef
- One night's complimentary accommodation in a Large Heritage Suite for the couple on the wedding night
- Dedicated Wedding Coordinator
- Furniture to host your event, including tablecloths, napkins, cutlery, cake table, padded chairs, chaise lounges and glassware
- Dedicated Food and Beverage Manager on the day of your event

**Minimum 20 x guests**  
**Maximum 100 x guests**

# Ultimate and Signature Wedding Package Menus

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## 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

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## 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

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## Classic

ATE Sparkling  
ATE Sauvignon Blanc  
ATE Rose  
ATE Shiraz

### Selection of beers

Lager  
Pale Ale  
Mid-Strength  
Apple Cider

Assorted soft drinks  
Pureeza still and sparkling water

## Premium

NV Dal Zotto Prosecco  
Morrisons Gift Chardonnay  
Dog Point Sauvignon Blanc  
Debussy "Reverie" Pays DOC Rose  
Penny Hills "Cracking Black" Shiraz  
La Vieille Ferme Blend, France

### Selection of beers

Lager  
Pale Ale  
Mid-Strength  
Apple Cider

Assorted soft drinks  
Pureeza still and sparkling water

## Socialite

NV Deviation Road Rose Brut  
Morrisons Gift Chardonnay  
Chaffey Bros "Trippelpunkt" Riesling  
Black Cottage Sauvignon Blanc  
Debussy "Reverie" Pays DOC Rose  
Penny Hills "Cracking Black" Shiraz  
Palliser "Pencarrow" Pinot Noir  
Black Cottage Pinot Noir

### Selection of beers

Lager  
Pale Ale  
Mid-Strength  
Apple Cider

Assorted soft drinks  
Antipodes still and sparkling water

## Non-Alcoholic

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

## Beverage On Consumption Menu

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### 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
- Hähä 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
- Asahi Super Dry \$10
- Asahi Soukai \$9
- Green Beacon "Grappler" Lager, QLD \$12
- Green Beacon Pale Ale, QLD \$12
- Green Beacon IPA \$12
- Somersby Apple Cider, Denmark \$10

### Non Alcoholic

- Assorted soft drinks, \$5 each

# Event Upgrades

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## **Mimosa on Arrival**

\$5 per person

## **Cocktail Cart on Arrival**

\$20pp

House Martini Selection - Martinez, Vesper Lynn, Cucumber Rose, Old Pal

## **Martini on Arrival**

\$24pp

## **Martini Masterclass**

\$59pp

## **Oyster Station**

\$800 (20 x guests)

Selection of fresh Australian Oysters served with a selection of house made condiments

## **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