

Weddings

Picture perfect
location for your
special day.

Holmesglen at Eildon

Conferences • Functions • Events



With one of Victoria's most stunning and beautiful landscapes as a backdrop, Holmesglen at Eildon is the perfect venue choice for your wedding day.

Everything you need all in the one place.

Whether your day is to be an intimate ceremony, relaxed cocktail party or a fully-seated formal event, our function rooms, decks and gardens provide a space to suit. Our reception rooms all enjoy spectacular views out over the valley towards the Goulburn River and surrounding ranges.

Nestled in a gully behind Barkers Ridge, with the Rubicon State Forest as a backdrop, Holmesglen at Eildon is located on a 660 acre property that features a working cattle farm, agro forestry and a wildlife zone. Lush pastures grazed by our Angus cattle roll down towards Snobs Creek on one side of the property. The facility lies alongside bushland punctuated by rocky outcrops and spectacular views.

Our professional team will work very closely with you to ensure you, and your guests, have a truly amazing day. Our menus feature the finest local gourmet products from the Upper Goulburn Valley, including our own farmed Angus Beef. We tailor make a package to suit your individual style and budget. Attached are some options available to you.

With regards to beverages you can choose a pre-paid drink package, a tab with a pre-determined selection of beer, wine, cider and soft drinks or an open cash bar where your guests can buy their own drinks.

We offer modern, beautifully presented accommodation and each room has its own spectacular views of the valleys below. Your guests can choose from our Corporate king, queen or twin share rooms with ensuites or our Standard rooms, which are great for families that have up to four single beds with private facilities.

Having a buffet breakfast on the morning after your wedding is a lovely way to continue the celebrations with your friends and family and we offer a special breakfast rate from \$30 per person. Why not put on a slide show of photos from the wedding whilst your guests enjoy a cooked selection of our Region's finest ingredients. Free range eggs, bacon, tomatoes, pancakes, the works!

Our beautiful Homestead is a convenient and private place for you and your bridal party or family to stay. It has eight bedrooms and can sleep up to 16 guests in a combination of queen and single beds. The Homestead is fully self-contained and has a large open living area, tv room, games room, open fire, full length verandah, bbq facilities, kitchen with pantry, laundry and a total of five bathrooms to share. It offers uninterrupted views of the surrounding valleys. Should you book a wedding or celebration at our function centre, minimum 60 people, we offer you either the Homestead (and Extension) for 2 nights at a 15% discount, or a complimentary corporate room in our main function area.

Please do not hesitate to contact us directly if we can be of assistance or perhaps you would like to make a time to have a look around and see first hand what we have on offer. You can also view our property on Holmesglen's website: www.holmesglenateildon.com
We look forward to being of assistance for your special day.



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Wedding package price guide

Venue Fee \$800

What's included?

- Choice of ceremony space (gazebo near dam, poolside garden, other)
- Maximum of 50 chairs set up
- Linen clothed table and 2 chairs for signing of Marriage Certificate
- Pack up

Extras – to be quoted upon request

- Portable microphone/speakers
- Music
- Bunting
- Celebrant
- Photographer
- Clothed aisle/carpet
- Flower petals
- Directional signage to ceremony
- Balustrades

Reception Fee \$800

What's included?

- Exclusive use of reception venue
- Set up including napery, cutlery, glassware and linen according to menu selected
- Table numbers
- 2 hour set up time for room decoration at an agreed time
- Clothed table for wedding cake plus cake knife and cake slide
- Bar service to 11pm. Function area closes at 12 midnight

Extras – to be quoted upon request

- Extended liquor licence service to 1am. Function area closes at 2am (additional \$250)
- Dance floor (size 8 x 8 metres) \$500
- Stage
- Photographer
- Music (live band/ DJ / acoustic)
- Karaoke \$400
- Hair and makeup
- Fireworks in winter months only (permit required)
- Floristry
- Table seating plan
- Table decorations
- Chair covers
- Room decorations



Prices inclusive of GST. Valid 01 January - 31 December 2020

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Wedding Accommodation

Purpose built for functions and events.

Corporate Rooms – King, Queen & Twin ★★★★★

These rooms are beautifully appointed and presented. Facilities include: Ensuite bathroom, range of guest amenities, hair dryer, linen and towels, television, desk, bar fridge, tea and coffee making facilities, iron and board, air-conditioning and heating. Amazing views from every room. 4 star rating.

\$ 205.00 per room per night - single occupancy - including breakfast
\$ 260.00 per room per night - double occupancy - including breakfast
\$ 260.00 per room per night - twin share - including breakfast

Standard Rooms – Quad, Triple & Twin ★★★★★

The rooms contain 4 single beds (not bunks) complete with linen and towels. Each sleeping space is separated by a wardrobe. The room facilities include tea and coffee making facilities, hair dryer and guest amenities, iron, heating and fans. There is a central dining table and chairs and individual lockers. The ensuite bathroom area is designed for sharing with a separate shower room, separate toilet and separate vanity. There is no television, air conditioning or fridge in standard rooms. Amazing views from every room. 3.5 star rating.

\$ 220.00 per room per night - twin share - including breakfast
\$ 300.00 per room per night - triple share - including breakfast
\$ 360.00 per room per night - quad share - including breakfast

The Homestead ★★★★★

The Homestead is a magnificently appointed house that sits gracefully upon a ridge which offers, what are arguably, the most beautiful views in the valley. Together with the extension wing, there are 8 bedrooms which share a total of 5 bathrooms and one powder room. It has a well equipped kitchen including tea and coffee making facilities, laundry, TV room, lounge with fire place and dining room. The house also features a games room with a pool table, table tennis table and dart board. There is an outdoor dining BBQ area. Equipped with air-conditioning and a DVD player, all linen, towels and guest amenities are provided. 4 star rating. While the Homestead is a self catering facility, we can also offer catering for your group. Guests who wish to join the post wedding breakfast at the main centre are invited to do so at \$30 per person.

Homestead only: 2 night stay \$1,950.00
Additional nights \$500.00 per night
Sleeps up to 8 people in 4 bedrooms

Homestead and Extension Wing: 2 night stay \$2,950.00
Additional nights \$800.00 per night
Sleeps up to 16 people in 8 bedrooms



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Wedding Catering

We follow a 'low miles' food ethos to ensure our meals are local and fresh.

COCKTAIL STYLE

From \$65 per person

- Cocktail style function with a selection of 10 canapés served throughout the night which include both hot and cold savoury and sweet options:
4 cold, 3 hot, 3 sweet from canapés menu selection.
- Your wedding cake cut and presented on platters for guests to self serve with tea and coffee

SEATED FUNCTIONS

From \$70 per person: one course

- Main course: provincial platters on each table featuring two meats: our beef and chicken. Served with roast potatoes, seasonal vegetables, dressed green salad and farm style bread. (This can also be served buffet style).
- Your wedding cake cut and presented on platters for guests to self serve with tea and coffee.

From \$80 per person: two courses

- Entrée: choice of 1 entrée to be served.
- Main course: provincial platters on each table featuring your choice of two meats: our beef, chicken, lamb, pork, freshwater salmon or trout. Served with roast potatoes, seasonal vegetables, dressed green salad and farm style bread. (This can also be served buffet style).
- Note: Dessert can be selected as an alternative to an entrée.
- Your wedding cake cut and presented on platters for guests to self serve with tea and coffee.

From \$90 per person: two courses

- EITHER Entrée: choice of 2 entrées served alternately.
- Main course: provincial platters on each table featuring your choice of two meats: our beef, chicken, lamb, pork, fresh water salmon or trout. Served with roast potatoes, seasonal vegetables, dressed green salad and farm style bread. (This can also be served buffet style).
- OR Dessert: choice of two desserts served alternately.
- Your wedding cake cut and presented on platters for guests to self serve with tea and coffee.

Consider serving pre-dinner canapés and drinks for guests to enjoy whilst you have photos taken. See next page; Wedding Canapés for a wide selection of savoury gourmet options.

SEATED FUNCTIONS

From \$100 per person: three courses

- Choice of 2 entrées served alternately
- Provincial platters with your choice of up to 3 gourmet meats: our beef, duck, lamb, trout, freshwater salmon, chicken or pork. Served with duck fat potatoes, seasonal vegetables, gourmet salads and farm style bread.
- Choice of 2 desserts served alternately
- Your wedding cake cut and presented on platters for guests to self serve with tea and coffee

From \$110 per person: three courses

- Choice of 2 entrées served alternately
- Main course - Choice of 2 specially selected main courses served alternately
- Choice of 2 desserts served alternately
- Your wedding cake cut and presented on platters for guests to self serve with tea and coffee

Additional option

- Dessert Buffet instead of individual plated option.
Additional \$20 per person

Prices based on a minimum of 60 guests.
Menu subject to change and availability of produce.
10% surcharge if event held on Sunday.
20% surcharge if event held on public holiday weekend.



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Wedding Canapés

Paddock to plate culinary experience.

PRE-DINNER CANAPÉS

\$3.00 selection

- Asian style chicken money bags
- Bocconcini and pumpkin bites with chimichurri sauce
- Bruschetta
- Spicy beef meatballs
- Teriyaki chicken meatballs
- Vegetarian arancini balls
- Vegetarian quiches

\$4.00 selection

- Beef, olive and tomato filo cups
- Chicken lollipops in tempura
- Mini red onion marmalade tartlets with blue cheese, pickled walnut and pear
- Pumpkin, pinenut and spinach spoons
- Rare roasted beef and horseradish spoons
- Smoked trout blini with creme fraiche
- Spiced pork bon bons
- Sriracha spiced chicken tarts

\$6.00 selection

- Asian style duck wonton cups
- Fillet of lamb with pickled baby beets and Persian fetta
- Greek style lamb koftas with tzatziki sauce
- Housemade salmon gravlax with goats cheese
- Mini Yorkshire puddings with roasted beef
- Peking duck pancakes
- Slow cooked pulled pork with honey and goats cheese crostini

DESSERT CANAPÉS

\$5.00 selection

- Assorted mini cupcakes
- Chocolate brownie bites
- Key lime pie
- Lemon cream pies
- Lemon meringue cheesecake
- Mini blueberry mousse cakes
- Mini sticky date pudding spoons with butterscotch sauce
- Mini strawberry mousse cups
- Mini tiramisu shots
- Profiteroles
- Raspberry cream tarts
- Salted caramel and banana shots
- Strawberry cream puffs
- Trio chocolate mousse
- Triple chocolate mini cheesecakes

COCKTAIL STYLE FUNCTION CANAPÉS

\$65 per person

Cocktail style function with a selection of **10** canapés served through the night which include both hot and cold savoury and sweet options (**4** cold, 3 hot and 3 sweet).

Cold savoury - select four

- Asian style duck wonton cups
- Bocconcini and pumpkin bites with chimichurri sauce
- Bruschetta
- House made salmon gravlax with goat's cheese
- Mini red onion marmalade tartlets with blue cheese
- Pumpkin, pine nut and spinach spoons
- Rare roasted beef and horseradish spoons
- Smoked trout blini
- Vegetarian quiches

Hot savoury - select three

- Asian style chicken money bags
- Greek style lamb koftas with tzatziki sauce
- Peking duck pancakes
- Spiced pork bon bons
- Sriracha spiced chicken tarts
- Teriyaki chicken meatballs
- Vegetarian arancini balls

Dessert sweet - select three

- Chocolate brownie bites
- Lemon meringue cheesecake
- Mini blueberry mousse cakes
- Mini sticky date pudding spoons with butterscotch sauce
- Mini tiramisu shots
- Raspberry cream tarts
- Trio choc mousse

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Sample Menu

All menu selections are prepared fresh, in house, on the day.

ENTRÉE LIST

- Cured local salmon with horseradish, cucumber and a wild garlic sauce
- Ginger and chilli infused chicken with a Caprese salad and balsamic dressing
- Haloumi fritters with a red onion and baby beetroot salad and a minted yoghurt dressing
- Pan-fried quail with a Cypriot salad and a spiced honey and yoghurt dressing
- Rare fillet of beef served with a finger lime, baby fennel and radish salad with a chilli and lime dressing
- Roasted vegetable agnolotti with basil oil and an heirloom cherry tomato sauce
- Slow cooked crispy pork belly with Asian slaw and a sticky sweet BBQ sauce
- Smoked local trout with dill, baby potatoes and a seeded mustard vinaigrette

MAINS

- Baked fillet of salmon with a dukkah crumb, baby spinach, asparagus and a red onion hollandaise
- Crispy skin spiced duck breast with pumpkin puree and a heirloom tomato and raddish salad
- Herb crusted lamb loin with baby potatoes, steamed greens and a honey mustard sauce
- Housemade potato gnocchi with pumpkin, goats cheese and sage
- Panfried local trout fillet with a celeriac and pancetta galette, green beans and a lime butter sauce
- Roasted chicken breast with potato puree, pinenuts and a thyme infused port wine jus
- Seared eye fillet of beef with sweet potato mash, seasonal vegetables and a red wine jus
- Sweet and sticky tofu with baby bok choy and udon noodles

DESSERT

- Caramel and apple crisp cheesecake
- Cheese plate with housemade lavosh, fresh fruit and two cheeses
- Lemon semi freddo with Génoise sponge, lemon curd and candied lemon zest
- Native aniseed panna cotta with rhubarb, Davidson plum and a macadamia nut soil
- Rich chocolate mousse cake with raspberry sauce
- Steamed banana pudding with crème anglaise and salted caramel
- Sticky date pudding with a rich butterscotch sauce and creamy vanilla ice cream
- Trio of strawberries - strawberry champagne jelly custard shots, strawberry ice cream and lavender cream shortbreads

CHEESE PLATTER

Cheese platter to share based on numbers booked for function. This will cost an additional \$12 per person.

- Hand selected local cheeses served with house made quince paste, fresh seasonal fruits, house made lavosh and breads, plus mixed nuts.



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