

Functions and events 2024

We know how to make it happen.

Holmesglen at Eildon

Conferences • Functions • Events



With one of Victoria's most stunning landscapes as a backdrop, Holmesglen at Eildon is the perfect venue choice for any occasion.

Versatile spaces with everything you need all in the one place.

Whether you are looking to organise a family reunion, social club gathering or formal function, our purpose built facility has a space to suit. Located on 660 acres, just 2 hours from Melbourne, we offer onsite accommodation for 150, a wide range of entertaining space both inside and out and a facility that truly reflects its natural surrounds. With rolling hills and spectacular sunsets the views are a perfect backdrop for any occasion.

Our professional team has extensive experience in management, hospitality and tourism, both within Australia and overseas and we truly understand what it takes to create a successful event!



Our seasonal menus are designed to feature the finest local gourmet products from the Upper Goulburn Valley including our own farmed Angus Beef. We can also tailor a package to suit your individual style and budget. Please refer to our Menu Pricings on page 4.

Beverage options include a choice of prepaid drink package, a tab with a predetermined selection of beer, wine, sparkling and soft drinks or you may opt for an open cash bar where guests can pay as they go.

We offer modern, beautifully presented accommodation and your guests can choose from our 4 star Corporate King, Queen or Twin Share Rooms with ensuites or our 3.5 star Standard Rooms which have single beds and cater for 2, 3 or 4 guests. Standard rooms feature private bathroom facilities, with separate shower and toilet, which are great for groups or families sharing.

We also have on site our beautiful 4 star Homestead which can accommodate up to 16 persons.

We offer a Breakfast Buffet from \$30 per person, as having a brunch on the morning after your function is a lovely way to end your stay with us. Your guests will enjoy a cooked selection of our region's finest ingredients including free range eggs, bacon, tomatoes, as well as pancakes, toast, cereals, juice and tea/coffee, the works!

We look forward to hearing from you soon. Contact us today or make a time to come and see first hand what we have on offer. You can also view our property and room types on our website www.holmesglenateildon.com We look forward to being of assistance for your event.

Function Spaces

Purpose built for functions and events.

With a variety of indoor and outdoor spaces available to you, Holmesglen at Eildon is the perfect venue for your next function.

Our venue is state-of-the-art, complete with three function rooms in the main centre and two smaller board rooms, all with a full range of audio visual equipment, integrated data projection and free Wi-Fi. Inside, we can accommodate groups of up to 200 people cocktail style or 150 for a seated function. Our lounges, decks, gazebo and gardens provide function guests with numerous breakout spaces and dining options.

The spacious grounds include a sports oval that can be used for larger events with festival marquee and sails erected. The recreation precinct has a 20 metre swimming pool, a multipurpose floodlit tennis/basketball court and expansive undercover deck.

Our lounge is the ideal space for pre-dinner drinks and canapes.



Enjoy spectacular views from your function.



Our recreation room offers data projection equipment, free Wi-Fi, and also boasts pool table, table tennis, kitchenette and gazebo with undercover fire pit.

Our main function centre themed for a Christmas event.



Combined decks offer 180 square metres of additional function space.



The recreation precinct is great for an informal poolside BBQ.



Menu Pricings

Paddock to plate culinary experience.

We offer a tailor-made menu using the finest fresh, local, seasonal produce. It may be a simple farm roast, provincial platters of two, three or four meats including the option of freshwater salmon or local trout, or a selection of beautiful vegetarian dishes.

Our Catering Team can help you design a menu to suit your event. We also offer menus for special occasions such as a milestone birthday, family reunion or Christmas celebration with all the trimmings. We expertly cater for the pre-advised dietary needs of function attendees.

We can serve canapés with pre-dinner drinks. You may prefer a cocktail function instead of a seated function. Maybe a cheese platter for after dinner to enjoy around the cosy fireplace. Let's discuss your event and our experienced Catering Team can purpose design a menu to match your requirements.

Menu Pricing for groups of 20 or more guests

PRE-FUNCTION CANAPÉS

- Chef selected x 3 Canapés, \$10pp, or
- Chef selected x 4 Canapés, \$12pp, or
- Pre-select from Canapés List (minimum 3 to be selected) \$5 per Canapé pp.

ENTRÉES

- Chef selected Entrée, \$15pp, or
- Chef selected 2 Entrées, \$20pp (served alternate drop only for groups of 40 or more), or
- Pre-select 1 Entrée from options, \$20pp, or
- Pre-select 2 Entrées served alternate drop, \$25pp (only for groups of 40 or more).

MAINS

- Provincial platters of meats, roasted potatoes, vegetables or salad, with our own farmed Beef and Chicken, \$60pp, or
- Your choice 2 meats, \$70pp, or
- Your choice 3 meats, \$80pp, or
- Your choice 4 meats, \$90pp
choose from: Beef, Chicken, Lamb, Pork, Duck, Freshwater Salmon or Trout.
- Chef selected Main course from options, \$50pp, or
- Chef selected 2 Mains, \$55pp (served alternate drop only for groups of 40 or more), or
- Pre-select Main course from options, \$55pp, or
- Pre-select 2 Mains, \$60pp (served alternate drop only for groups of 40 or more)

DESSERTS

- Chef selected Dessert, \$15pp, or
- Chef selected 2 Desserts, \$18pp (served alternate drop only for groups of 40 or more), or
- Pre-select Dessert from options, \$18pp, or
- Pre-select 2 Desserts, \$20pp (served alternate drop only for groups of 40 or more)

INCLUSIONS: All menus include our freshly baked breads, full napery and table service.

BEVERAGES can be paid on consumption, pre-selected and on tab to be paid at end of function by coordinator, or we offer a prepaid 5 hour drink package, \$90pp.

Prices include GST. Valid 1 January - 31 December 2024



Pre-selected Menu Options

CANAPÉS

- Tomato and basil bruschetta with a balsamic glaze (V, GF)
- Rare roasted beef spoons with horseradish (GF)
- Mini red onion marmalade tartlets with blue cheese, pickled walnuts and caramelized pear (V, GF)
- Smoked trout blinis with creme fraiche
- Roast duck rice paper rolls with kaffir lime sauce (GF)
- Beef and heirloom tomato arancini with black garlic aioli
- House made salmon gravlax with goat's cheese and salmon caviar
- Greek style lamb koftas with tzatziki sauce (GF)
- Spiced quail, toasted cumin pancake and a sambal chilli salad
- Master stock pork belly bao, pickled cucumber and siracha mayo (GF)
- Mini smoked brisket burgers, raclette, house pickles and roquette
- Mini tomato tart tatin, shallot jam and chervil (V, GF)
- Tea smoked duck with spiced plum sauce and crispy duck crackling
- Mini Pizza with oyster mushrooms, taleggio and a rosemary essence (V)
- Chicken karaage with pear gel, sesame and yuzu (GF)
- Slow roasted lamb with pistachio, pomegranate and minted yoghurt (GF)

ENTREÉS

- Hay smoked quail on de puy lentil, Kaiser flesh with swiss brown mushrooms and manchego foam (GF)
- Crispy pork belly with a rhubarb and kohlrabi slaw, chilli floss and calvados caramel (GF)
- Purple congo gnocchi with a fricassee of shitake mushroom, dehydrated balsamic cashews, broad beans and a brown butter (V, GF)
- Redgum smoked duck breast with a green papaya salad, Asian herbs and nhan jam (GF)
- Orange pekoe cured rainbow trout with smoked roe, succulents, and a Nasturtium emulsion (GF)
- Saffron basil tortellini with house made ricotta, bulls heart compote and a confit of purple garlic pearls and a pecorino wafer (V)
- Rare eye fillet of beef with finger lime radish salad, and a chilli lime glaze (GF)
- Fresh water salmon fillet with confit baby tomatoes, soused pearl onion, lemon myrtle and roasted garlic butter (GF)

MAINS

- Panfried fresh water salmon with smoked carrot puree, asparagus, toasted almonds served with a citrus sauce. (GF)
- Seared eye fillet of beef with fondant potatoes, baby vegetables and a rich red wine jus. (GF)
- Roasted lamb rump on parsnip mash and pea fricassee with a red currant infused port wine jus. (GF)
- Fried king brown mushrooms with Jerusalem artichokes, baby herbs and a miso burnt butter. (V, GF)
- Grilled chicken breast with pistachio pesto, maple glazed pumpkin smash and seasonal greens. (GF)
- Pan seared local trout fillets with a green harissa, mediterranean vegetable pearl cous cous and tomato salsa.
- Sous vide spiced duck breast with celeriac choucroute, bulgur wheat crisp and a bitter cherry glaze.
- Housemade potato gnocchi with burst heirloom tomatoes, basil oil and wild garlic in a brown butter. (V, GF)
- Pork rack with sweet potato, wombok and a spiced apple sauce and apple crisp. (GF)

DESSERTS

- Deconstructed lemon meringue pie with lemon curd and Italian meringue
- Chocolate Toblerone mousse cake with white chocolate and almonds
- Mille-feuille of raspberry with a citrus cream and raspberry sorbet
- Frozen mango parfait with a coconut crumb, coconut ice cream and a coconut crisp (GF)
- Espresso martini tira-misu
- Honeycomb and apple crisp cheesecake with salted caramel and chantilly cream (GF)
- Trio of strawberry desserts - strawberry shortcake, strawberry ice cream and champagne strawberry shots
- Flourless chocolate cake with bittersweet chocolate ganache and milk chocolate hazelnut mousse (GF)

Due to seasonality of produce, menu options may change.



Function 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.

\$ 200.00 per room per night - single occupancy

\$ 225.00 per room per night - double occupancy/twin share



Corporate Room

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

The rooms contain single beds (not bunks) complete with linen and towels. Each sleeping space is separated by a wardrobe. The room facilities include bar fridge, tea and coffee making facilities, hair dryer and guest amenities, iron, air conditioning, 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 in standard rooms. Amazing views from every room. 3.5 star rating.

\$ 200.00 per room per night - twin share

\$ 270.00 per room per night - triple share

\$ 320.00 per room per night - quad share



Corporate Room



Standard Room

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, 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. Ideal for small conference groups or extension to accommodation room numbers for larger groups. 4 star rating.

Homestead only: 2 night stay \$2,000.00

Additional nights \$700.00 per night

Sleeps up to 8 people in 4 bedrooms



Homestead Room

Homestead and Extension Wing: 2 night stay \$3,200.00

Additional nights \$1,000.00 per night

Sleeps up to 16 people in 8 bedrooms



Homestead Room

Prices inclusive of GST. Valid 1 January - 31 December 2024

We cater for functions large and small

Our function spaces cater for 1,000 people with marquees and sails, or a cocktail style function of 20 guests.

Consider joining us for one of our many seasonal functions!

Long Lazy Summer Lunch • Mother's Day Luncheon • Christmas in July Dinner • Grand Italian Feast



Guest numbers					
	Banquet	Cocktail	Area m ²	Length	Width
Room Capacity					
Red Gum Room	98	112	112	9.6	11.7
Ironbark Room	48	54	54	5	10.8
Red Gum Room and Ironbark Room	140	200	178	16.5	10.8
Eucalypt Room	70	83	82	7	11.8
Eucalypt Room and Lounge Room	70	100	112	+5	+6
Recreation Room	36	50	86	12	7.2
Break Out or Cocktail Party areas (weather dependent)					
Area Capacity			Area m²	Length	Width
Foyer	x	x	14.5	3.8	3.8
Lounge	x	x	48	6	8
Verandah	x	x	58	14.5	4
Deck 1	x	x	60.5	11	5.5
Deck 2	x	x	60.5	11	5.5
Combined Deck	x	x	180	45	4 - 5.5
Tennis Court, Gazebo and Oval combined	Catering for up to 1,000 people with marquee/sails erected				



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