



Weddings





About

The Rabbit Hole Inn @ Harvest Home

Firstly, Congratulations!

We would like to extend our heartfelt congratulations and excitement at sharing this new chapter with you.

Secondly, welcome to The Rabbit Hole Inn, at Harvest Home. If you are looking for a relaxed and friendly yet professional venue, then you have certainly come to the right place. Our very own Secret Garden, Victorian olde-world charm, and hint of boheme, along with our locally sourced and house-grown produce, we are set to impress.

Take a leap of faith, and dive into the Rabbit Hole of flavours. You won't be disappointed.

GETTING HERE

The Rabbit Hole Inn at Harvest Home can be conveniently reached via public transport on the V-Line, or we are a scenic 1.5 hour drive from Metro Melbourne. We work with local bus companies that can charter your guests from other local towns.

PARKING

There is ample free parking directly out the front of the venue, along with street parking in Bank Street.

ACCOMMODATION

The Overlander is our biggest room, accommodating up to 4 people in our King and Double beds, and an additional 2 sleeping spaces on the sofa bed. This room makes for the perfect bridal suite or family room, where you can make use of the adjacent terrace with its natural light for getting make-up ready and snapping some pre-ceremony shots.

Additionally, there are 3 more rooms, each sleeping 2 guests, upstairs, and 2 rooms outside, each sleeping 2 guests. Sofa beds are provided in the two outside rooms also for additional sleeping room.



Venue

Wedding ceremonies and receptions at The Rabbit Hole Inn at Harvest Home are held in our spectacular garden that is home to a magnificent weeping elm, indoor pavilion bar, and swimming pool.

WE CAN ACCOMMODATE FROM AS LITTLE AS 20 PEOPLE, AND UP TO 160 COCKTAIL STYLE, AND 90 GUESTS SEATED.

For larger weddings we recommend hiring a marquee which we can arrange for you, which provides adequate cover from the elements and also comes with a large dancefloor, disco ball, and festoon lights.

TIMESLOTS

Daytime functions begin from 11am, with guests staying until 4pm. Evening functions begin from 4pm, with guests able to stay until 11:30pm.

ROOM AVAILABILITY

There are three rooms available for private functions and weddings:

- The Library, which seats up to 15 people, or 30 people standing.
- The Café, which seats up to 20 people, or 40 people standing.
- The Pavillion, which seats up to 90 people, or up to 200 standing for a cocktail style wedding.

There is a 15% surcharge for bookings on public holidays. Pricing and minimum spend requirements are subject to change.

DEPOSIT

A deposit of \$500 for indoor areas, or \$2,000 for The Coach House is required to secure your booking. 50% of the total is due 3 months before your event, with the remaining balance due 2 weeks before. Final numbers are also due at this time. All prices include GST.

Walk through the rustic garden gates, toward the elm tree, and say 'I do' in front of your nearest and dearest.

Ceremony inclusions \$650

- Event coordinator
- Celebrant (optional - \$800)
- 40 x Chairs
- Signing table
- Bronze mesh circle arbour
- Set up
- Giant light-up LOVE sign in the garden (spectacular for photos)

*** Weeping Elm is in season spring through to autumn ***

WET WEATHER

For larger events, we highly recommend hiring a marquee that provides adequate cover from all elements. We can arrange this for you.



COCKTAIL MENU

200 people maximum

Choose up to **seven options** with up to **three substantial** options included, plus an **additional two dessert** canapes. Canapes will be served in waves throughout the evening, both roaming, and placed at stations.

EVERYDAY EATS

- Pork & veal meatballs
- Smoked salmon blini
- Peking duck blini
- Mini spring rolls
- Fried calamari
- Vegetable Frittata
- Crumbed bocconcini
- Tempura fish lady fingers
- Chickpea fritters
- Sushi – chicken, smoked salmon or tuna
- Quiche – vegetable or bacon
- Bruschetta – tomato or mushroom
- Selection of dips – pumpkin & fetta, roasted capsicum, spicy avocado with crustini bread.
- Sandwiches - Ham, cheese & tomato, OR Chicken & avocado, OR Curried egg and lettuce, OR Mixed sandwiches.
- Soup shots – tomato, pumpkin, or white onion & cider
- Chicken liver parfait on toast with pear chutney
- Platters – charcuterie, antipasto or fruit (feeds 10)

SUBSTANTIAL EATS

- Tempura prawns
- Prawn cocktail
- Croquettes - Mac and cheese, mushroom & parmesan, or ham and cheese
- Duck n date curry puffs
- Gourmet sausage rolls
- Blue swimmer crab cakes
- Chicken strips (tenders)
- Fish goujons
- Mini sliders – beef or lamb
- Mini ratatouille pockets
- Vegetable arancini
- Satay skewers

DESSERTS

- Chocolate mousse with raspberries
- Vanilla strudel
- Eaton Mess
- Chocolate dipped fruit skewers
- Apple pie pockets
- Profiteroles
- Lemon bombs



Menu



SEATED OPTIONS

90 people maximum. Meals will be served as alternate drop. Choose two options per course.

If choosing a 2-course reception, options can be made up of either first and second course, or second and third course.

First course

- Seafood salad with Mary Rose sauce
- Crispy calamari with Sauce Nero
- Roast Pumpkin and Sundried Tomato Arancini with whipped ricotta and tomato fondue
- Saffron Risotto with Gremolata and Beurre Noisette
- Terrine of Pork with Sauce Gribiche and Apple and Fennel Salad
- Confit Truffle Chicken in a light broth with fine herbs

Second course

- Scotch fillet steak with choice of Mushroom, Pepper, Red Wine Jus, Bearnaise, or Mustard Hollandaise sauce, and served with Seasonal Vegetables.
- Baked breast of chicken with Sauce Riesling, Green Veg and Boulangerie Potatoes.
- Baked barramundi with saffron hollandaise and seasonal veg.
- Chicken chasseur (Hunters Chicken) with potato puree.
- Crispy skinned salmon with beetroot puree, potato fondant and a dill and parsley emulsion.
- Pressed pork belly with maple carrots, and potato Anna.
- Chicken, spinach and mushroom penne in a creamy white wine sauce, topped with parmesan cheese.

Third course

- Citrus tartlet, served with raspberry sorbet
- Mixed berry Eton Mess
- Tiramisu served with vanilla bean ice cream
- Vanilla and rhubarb Crème Brulee with apple sorbet
- Strawberry Cheesecake served with strawberry salad and vanilla bean ice cream.
- Chocolate mousse with burnt white chocolate pannacotta and fresh raspberries

CAKEAGE: If you would like your cake served with cream and ice cream, we charge a \$3.00 fee, however if you just wish to have it cut, this is at no additional charge.



Cocktail – cash bar **\$75**

Sit down 2 course – cash bar **\$75**

Sit down 3 course – cash bar **\$95**

Cocktail & 5 hours non-alcoholic beverages **\$115**

Sit down 2 course & 5 hours non-alcoholic **\$115**

Sit down 3 course & 5 hours non-alcoholic **\$135**

Cocktail & 5 hours alcoholic beverages **\$155**

Sit down 2 course & 5 hours alcoholic **\$155**

Sit down 3 course & 5 hours alcoholic **\$175**

Guests are entitled to UNLIMITED beer, wine, sparkling and soft drinks (except in the case of non-alcoholic or cash bar packages, where no alcohol will be offered unless guests are to pay for themselves). An *additional* Spirits Package can be taken which includes Jim Beam, Jack Daniels, Johnny Walker Red, Bundaberg Rum, Absolut Vodka, Big Tree Gin, Midori, Kahlua, Canadian Club, Aperol, Frangelico, and Bailey's Irish Cream. Please note – the bar will close 15 minutes prior to venue closing. We will refuse alcohol to any person we believe is intoxicated or unruly. Under no circumstances will alcohol be permitted outside of our venue. If an alcoholic beverage is unavailable a similar replacement will be offered.

Please discuss any specific beverage requests with us, and we will do our best to acquire it for you.

Beverages include:

- Tea/coffee
- Soft drinks
- Orange/Apple/Pineapple juice
- RED (choice of 2) – Pinot Noir, Shiraz, Cabernet Sauvignon, Merlot
- WHITE (choice of 2) – Moscato, Sauvignon Blanc, Pinot Grigio, Riesling, Chardonnay
- ROSÉ – La Vue Rosè
- SPARKLING – Box Grove Prosecco
- Beer/Cider on tap

*Wines from local vineyards may be subject to change due to availability, but please rest assured they are all local!



Additional extras

Upon entry or post ceremony – per person

- Pre-reception beverages package (Aperol spritz, Bellini, Pimms Cooler, Prosecco Spritz) **\$10**
- 2 x Roaming canapes **\$20**

Add-ons – per person

- Spirits package **2 hours \$60** OR Spirits package **3 hours \$90** (Jim Beam, Jack Daniels, Johnny Walker Red, Bundaberg Rum, Smirnoff Vodka, Gordon's Gin, Midori, Kahlua, Canadian Club, Aperol, Frangelico, and Bailey's Irish Cream)
- Children's meals **\$15** (ages 3 – 10, choice of tenders, penne or fish)
- Meals for suppliers **\$30** (1 course)
- Meals for suppliers **\$40** (2 courses)
- 1 hour of unlimited ice cream from the cart **\$500**
- Champagne tower **\$450** (includes 40 glasses)
- Additional canapes **\$8** per person

Great additions for the bridal party while getting ready, or for a recovery breakfast – per platter

- Breakfast pastries platter **\$60** (chocolate croissants, plain croissants, English muffins, quiche, apple turnover, mixed fruit, and a mix of jams and spreads)
- Breakfast platter (no pastries) **\$50** (condensed milk muesli slice, a range of cheeses, mixed fruit, freshly baked bread, bacon and egg muffins, mixed jams and spreads)
- Croissant platter **\$60** (chocolate, ham & cheese, ham, cheese & tomato, mushroom & brie, and plain croissants, with a mix of jams and whipped cream cheese)
- Grazing boards **\$60**
- Cheese platter **\$90**
- Fruit platter **\$40**
- Personalised wine and cheese 6 piece set to keep (cheese knife, corkscrew, wine bottle stopper, cheese fork, drip stop collar) **\$60**
- Champagne for the bridal party **\$150**



Accommodation

The Overlander (Bridal Suite)

FRI – SAT **\$390**
SUN – THU **\$350**

Sleeps up to 5

Upstairs room
King bed
Double bed
Sofa bed

The Farmhouse

FRI – SAT **\$310**
SUN – THU **\$280**

Sleeps 2

Upstairs room
King bed

The Cottage

FRI – SAT **\$300**
SUN – THU **\$270**

Sleeps 2

Upstairs room
Queen bed

The Terrace

FRI – SAT **\$310**
SUN – THU **\$280**

Sleeps 2

Upstairs room
King bed

The Bolt Hole

FRI – SAT **\$280**
SUN – THU **\$250**

Sleeps up to 3

Ground floor room
Queen bed
Sofa bed

The Garden View

FRI – SAT **\$280**
SUN – THU **\$250**

Sleeps up to 3

Ground floor room
Queen bed
Sofa bed

Check-in is 3:00pm, and check-out is 10:00am unless alternative arrangements have been made with the venue. No smoking or vaping is allowed in the rooms. There are designated smoking areas outside on the balcony or by the pool. Cleaning fees will apply. Any damage or additional cleaning will be charged to the card on file. Bookings may be cancelled up to 14 days prior to check-in. Cancellation within 14 days will incur a fee equal to 50%, or within 7 days will incur the full fee. Payment in full is required at the time of making each booking. By providing your credit card details you authorise Harvest Home Avenel to charge the nominated credit card for the amount of your stay as well as any additional services rendered or goods consumed in room, and/or from our restaurant and bar.