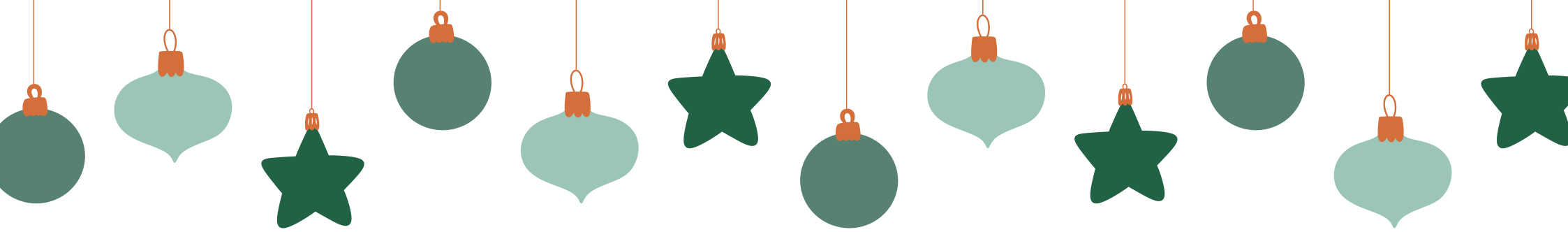


A top-down view of a beautifully set dinner table for a festive occasion. The table is covered with a light-colored, textured linen. In the center, a large roasted pig knuckle with a dark, glazed skin is sliced and served on a white rectangular platter, garnished with fresh thyme. To the left of the platter is a small white bowl of dark red cranberry sauce, topped with a sprig of rosemary. Further left is a rustic metal bowl filled with roasted vegetables, including carrots, parsnips, and small round potatoes. Above the cranberry sauce is a small blue bowl of green and black olives. A warm, glowing candle in a brass lantern sits near the top center. The table is also decorated with dried orange slices, fresh herbs like eucalyptus and rosemary, and gold-colored cutlery. Place settings with white plates and folded napkins tied with herbs are visible around the table. An orange glass is partially visible on the right.

FESTIVE EVENTS 2025





THE GIFT OF GIVING

 **Holiday Inn
& Suites**
AN IHG HOTEL
GEE LONG





THE GIFT OF GIVING

This festive season, Holiday Inn & Suites Geelong invites you to make your celebration count.

Book your end-of-year event with us between 1 November and 24 December, and a portion of your spend will be donated to Geelong Foodshare, helping provide meals to locals doing it tough.

Geelong Foodshare feeds over 20,000 people each week and works to build long-term community resilience through food, education, and connection.

Celebrate with purpose ❤️

End of Year Celebrations

Celebrate the end of the year in effortless style at Holiday Inn & Suites Geelong. Whether you're planning a chic cocktail party, an elegant sit-down dinner, or a relaxed gathering in our restaurant, we have the perfect space for you, including full restaurant buyouts for up to 90 guests.

Our festively decorated lobby and modern Level 1 event space set the scene, while our dedicated events team ensures every detail shines.

Each event is enhanced with:

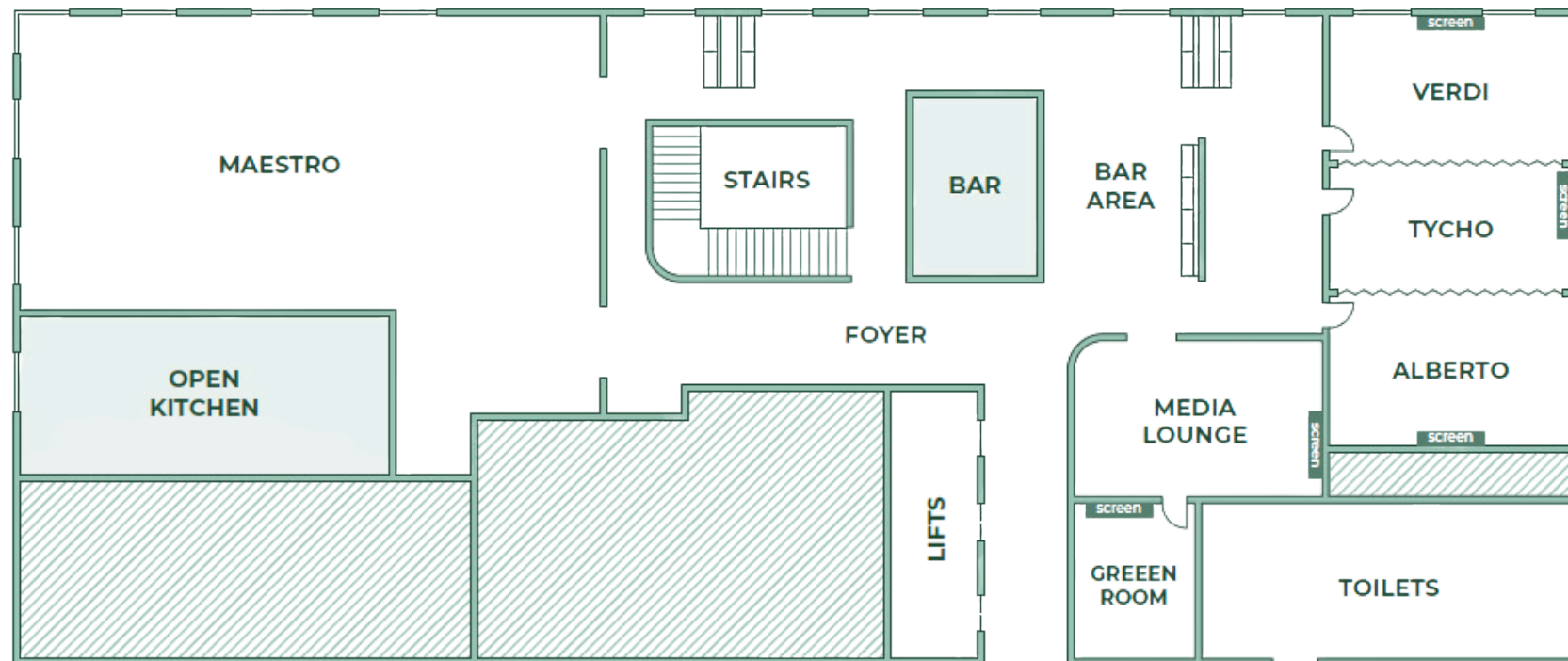
- Festive menus
- Elegant place cards
- Simple yet stylish table centres

With 180 contemporary accommodation rooms just upstairs, your guests can simply stroll to bed - no taxis, no fuss, just the perfect end to the year.



HOLIDAY INN GEELONG

LEVEL 1



Scan me for our 360 Virtual Tour
or [click here](#)

FUNCTION SPACE

64 -90 seated | 150 Cocktail

Our main event space is a stylish and flexible 102sqm plenary room, perfect for elegant sit-down dinners or end-of-year celebrations. Seating up to 64 guests banquet-style, the room features a large 150-inch projector with synced screen displays across multiple TVs for immersive 180-degree vision.

With fully automated AV, dimmable lighting, and simple HDMI connectivity, it's designed to make your event seamless and stress-free.

Adjacent to the plenary room is our sleek public bar and pre-function space, perfect for hosting arrival cocktails and canapés. For larger celebrations, this space transforms beautifully with the opening of concertina doors, accommodating up to 120 guests banquet-style in a spacious, open setting.



PLATED LUNCH & DINNER

We offer two- and three-course menus, along with festive shared plates for an extra special touch.

Two Courses \$80pp

Alternating entree or dessert

Alternating main

Shared sides

Bean-to-cup coffee & tea

Three Courses \$90pp

Alternating entree

Alternating main

Shared sides

Alternating dessert

Bean-to-cup coffee & tea

Sample menu items

Entrees

Smoked leg ham, house pickles w. maple olive oil & focaccia

Skull island tiger prawns, w. gremolata

Kingfish crudo w. blood orange, green olive & lemon vinaigrette

Mains

Half roasted barbeque chicken w. seasonal stuffing & umami papi chilli & lime

Roasted rolled turkey w. seasonal stuffing

Dessert

Seasonal pavlova w. passionfruit coulis & chantilly cream (trifle)

Sticky date pudding w. rum & raisin ice cream





Standard Beverage Package

- House Sparkling Wine
- House White Wine
- House Red Wine
- Furphy Ale
- Soft Drinks
- Mineral Water
- Juice

1 Hour - \$35pp
2 Hours - \$48pp

3 Hours - \$55pp
4 Hours - \$62pp

Premium Local Beverage Package

- Oakdene NV
- Jack Rabbit Riesling
- Cat Out of the Bag Shiraz
- Stone & Wood Pacific Ale
- Soft Drinks
- Mineral Water
- Juice

1 Hour - \$43pp
2 Hours - \$55pp

3 Hours - \$63pp
4 Hours - \$73pp

CANAPE PACKAGES

Light Aperitivo

\$42 per person

6 Menu Items

3 hot, 3 cold

Standard service duration ca. 1 hour

Something More

\$62 per person

10 Menu Items

5 hot, 5 cold

Standard service duration ca. 2 hours

The Full Package

\$78 per person

11 Menu Items

5 hot, 4 cold, 2 substantial

Standard service duration ca. 3 hours



ADDED FLAIR

add plates & platters to share

Fresh Locally Shucked Oysters or Oyster Bar

Grazing Table of Charcuterie, Local Cheeses, Mount Zero
Olive oil & Warm Bread & Crackers

Garlic & Herb Roasted Crayfish



FESTIVE COCKTAILS

Raise a Glass to the Season!

Kick off your celebration in style with a dazzling cocktail reception. Our talented bar team has crafted a selection of festive cocktails that sparkle with holiday spirit.

Festive Cocktail Menu

Gingerbell Rock

Tequila, cointreau, lemon, ginger syrup, fee foam

\$28

Fa La La Fizz

Bourbon, liquor 43, passionfruit, prosecco

\$19

Santa Baby

Chambord, sparkling wine

\$17



MAESTRO

90 seated

Our onsite restaurant Maestro is designed for groups as small as 5 guests - offering a relaxed, delicious way to wrap up the year. For larger gatherings, Maestro is also available for exclusive hire.

With a focus on Italian bistro-style dishes and modern Australian cuisine, our menu brings seasonal ingredients and bold flavours to the table in a warm, welcoming setting.

Perfect for intimate team catch-ups or company celebrations, our Festive 'Feasting' Package is a no-fuss way to dine in style, with carefully curated menu choices already made for you. Simply book, arrive, and enjoy.

Let Maestro take care of the food, service, and atmosphere - so you can focus on celebrating.

Two Course Shared Menu - \$75pp
Three Courses Shared Menu - \$85pp



THREE COURSE FEASTING MENU

Starters to share

Housemade focaccia, mount zero olive oil

Smoked leg ham w. maple olive oil

Burrata w. eggplant caponata, basil & focaccia crackers

Skull island tiger prawns w. gremolata

Kingfish crudo w. blood orange, green olive & lemon vinaigrette

Mains to share

Cone bay barramundi w. red pepper purée, beetroot & almonds

Roasted rolled turkey w. season stuffing

Mains are served with cranberry sauce & gravy on the side

Sides to share

Radicchio salad w. rocket, almonds & manchego

Wagyu fat-roasted potatoes

Dessert

Seasonal pavlova w. passionfruit coulis & chantilly cream



AUDIO VISUAL

At Holiday Inn & Suites Geelong, we understand that exceptional audio-visual services are key to making your event a success. That's why we partner with trusted local providers who bring years of experience in the audio-visual industry to the table, ensuring your event runs smoothly from start to finish.

Our dedicated Conference & Event Coordinator is here to handle all the logistics, arranging top-notch equipment tailored to your specific needs. We're committed to making the process as streamlined and hassle-free as possible, so you can focus on what matters most - creating an unforgettable experience for your attendees.

*For additional AV hire please contact our Conference & Events Coordinator at events.geelong@ihg.com

| | |
|----------------------------|---------------|
| Handheld Micrphone | \$100.00 |
| Lectern with Gooseneck Mic | \$140.00 |
| Lapel Microphone | \$100.00 |
| Powered Speakers | \$95.00 |
| Spotlight Lighting | \$60.00 ea |
| Stage | from \$350.00 |

*Audio-visual prices are indicative as of October 2024 and are subject to change if our suppliers increase their prices. Our Conference & Events Coordinator will advise if this is the case for your upcoming event. Delivery, set up & pack down fees apply.



Like what you see?

Contact our events team for
a tailored proposal today



events.geelong@ihg.com



(03) 42256183

 **Holiday Inn
& Suites**
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**GEE LONG
FOODSHARE**