



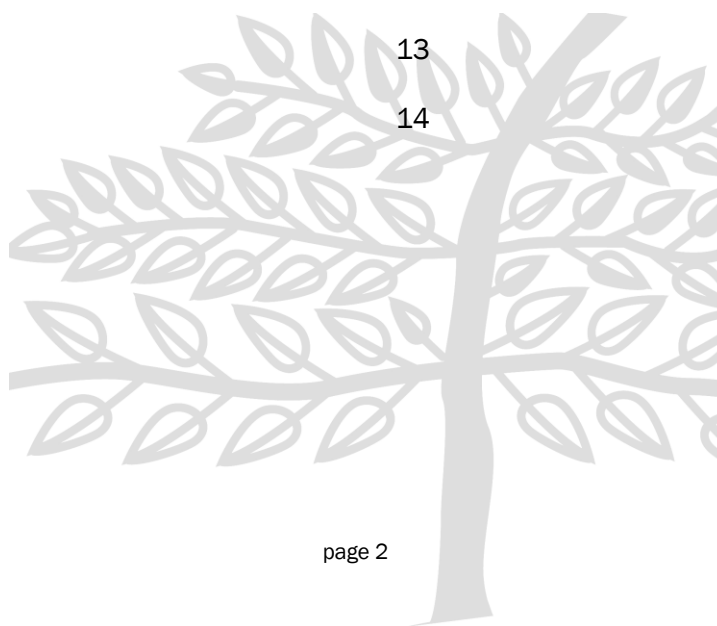
Christmas

events with a grand view...



Christmas @ Hillstone St Lucia

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A few reasons why ...

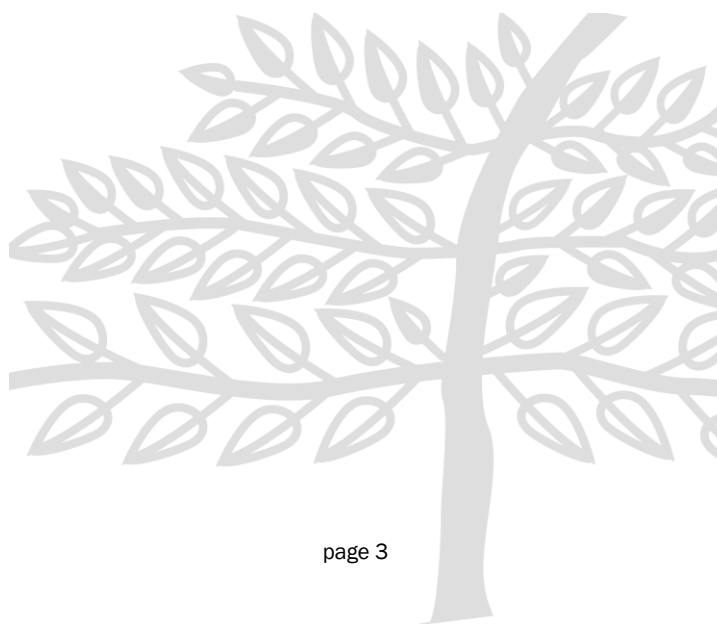
Celebrating Christmas at Hillstone St Lucia makes perfect sense!

Hillstone St Lucia was recently recognised by the Restaurant & Catering Industry as a **finalist for The Best Function/Convention Centre Caterer** in Brisbane 2009.

Experience the food, service and ambience of Brisbane's highly acclaimed and award-winning venue for your upcoming celebrations. With your choice of three rooms - to suit the size and style of your function and the option to choose from our extensive range of Christmas packages, our team will ensure your event is unique with a menu tailored just for you!

We will include all of the following in your package, at no additional cost:

- fully set tables with white napery
- festive centre-pieces and candelabras or tea-lights
- lectern, microphone and PA system (Grand View Room and Rosewood Room only)
- CD-stacker sound system
- dance floor and 6 pieces of staging (if required - Grand View Room only)
- Christmas tree and bon bons, if required





\$69.50 per person
Minimum 30 guests for catering.

30 - 50 guests @ hundred acre bar
50 - 150 guests @ Hillstone St Lucia

The Casual Christmas Lunch

*This traditional Christmas buffet has all the festive trimmings and is great value including a complimentary glass of wine with lunch!
Enjoy menu as a stand-up cocktail style event, or as a sit-down buffet...*

ON ARRIVAL

Hillstone MEZZE PLATTERS - a selection of dips, tapenades & salsas with warmed breads, lavosh crisps and a selection of Christmas canapés

CHRISTMAS LUNCH

Basket of warmed assorted WHOLEMEAL BREAD ROLLS with pesto & butter

TOSSED GARDEN GREENS with gold grape tomatoes, queen green olives, feta dressed with walnut oil & chardonnay vinegar

THE HILLSTONE CAESAR SALAD, baked serrano ham, parmesan aioli & garlic rubbed croutons

HOT BAKED BEENLEIGH HAM OFF THE BONE with pineapple and blood orange glaze and assorted condiments

ROASTED GRAIN-FED SIRLOIN with thyme and Dijon mustard, served with caramelized onion and jus

CRISP SKINNED BUTTERNUT PUMPKIN with chilli butter

THE SWEET END

To conclude your Christmas celebrations, our Pastry Chef will create a delicious buffet of sweet chocolate treats for you to enjoy with tea and coffee...

SWEET FLAVOURS include baby chocolate rum balls, white chocolate fudge snobinettes, raspberry mousse chocolate cups and assorted petite fours and nougats...

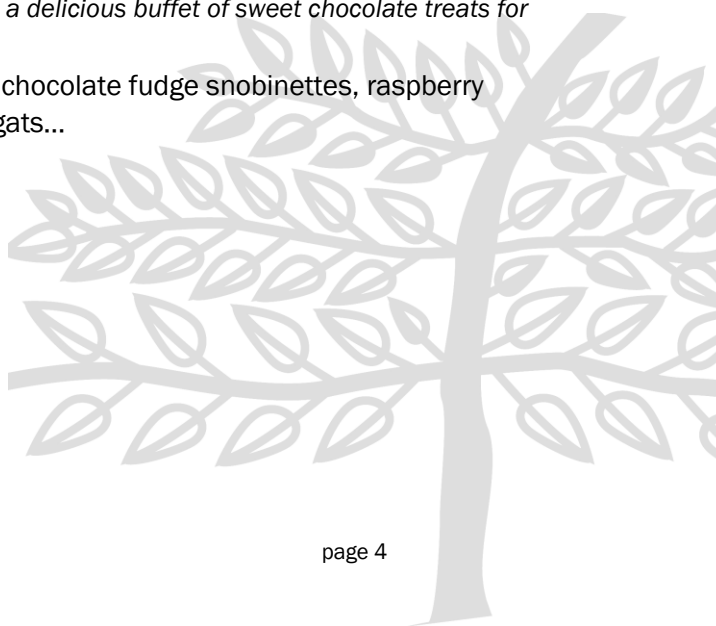
FOLLOWED BY

served buffet style

Vittoria fine roasted coffee (or Nespresso Package)

Selection of Twinings teas

Chocolate peppermints and traditional fruit mince pies!





Each station is available at an additional cost of \$15.00 per person

These extra options will be available on arrival for your guests for a one (1) hour duration.

Additional Christmas Cheer

To enhance your Christmas celebrations, why not include a little more extravagance?

Queensland Seafood

FRESH OCEAN KING PRAWNS

served over salted crushed ice, with traditional accompaniments including Thousand Island dressing, avocado and assorted sourdough breads

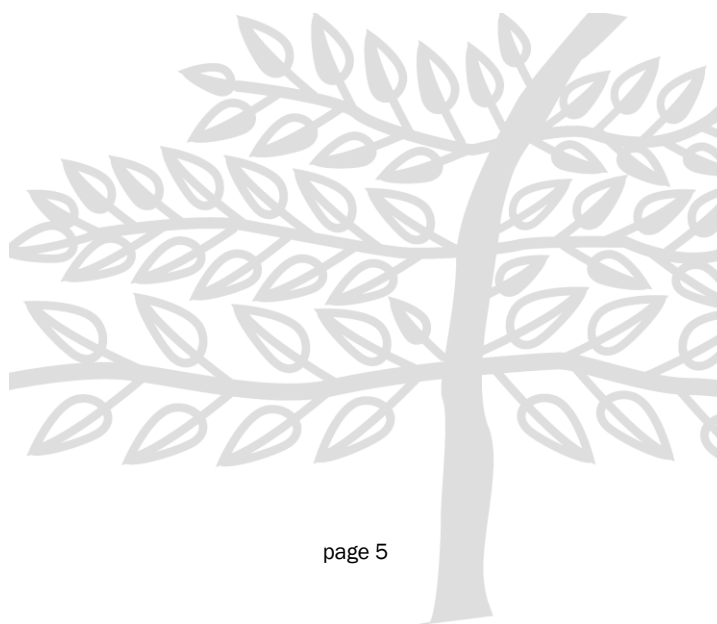
FRESHLY SHUCKED PREMIUM TASMANIAN OYSTERS

served over salted crushed ice: chilled kilpatrick with crispy pancetta with tabasco and worchester dressing. Served with turkish breads

TASMANIAN SALMON

served with horseradish crème, mustard cress and pickled walnut salad with crisp rye breads and cheese palmiers

You can also combine stations - just ask one of our friendly sales team to help you with your individual requirements!





Two-course menu (main & dessert) - \$102 per person
Two-course menu (entrée & main) - \$114 per person
Three-course menu - \$125 per person

Minimum 40 guests for catering.
Available for lunch or dinner.

The Festive Christmas Dinner

*This menu is a festive feast offering you the choice of a 2-course dinner or 3-course banquet.
Complete with bubbles and traditional Christmas pudding for dessert!*

THE RIDDLE RANGE BEVERAGE PACKAGE *Served for a 4 hour duration*

ON ARRIVAL

Our Chef's selection of festive hot & cold canapés

THE FIRST COURSE *Please select two dishes for alternate serve*

GRILLED SWORDFISH with gremolata, shaved bresaola, aged balsamic and orange oil, fresh asparagus, cress & charred apricots

HONEY GLAZED PORK BELLY with apple, green mango and pineapple marmalade, pak choy & shiraz jus

VINE RIPENED TOMATO & ONION TART TARTIN with tarago river goats feta, pinenuts, rocket salad & 25 year aged balsamic

DUCK PANCAKES with wok tossed wombok, mint, coriander, crispy noodles and peanuts with an orange & chilli dressing

TASMANIAN SALMON CARPACCIO with watercress, horseradish crème & blood orange olive oil

THE SECOND COURSE *Please select two dishes for alternate serve*

AGED BEEF TENDERLOIN with celeriac and silverbeet puree, sautéed exotic mushrooms, snake frittes & jus

PAN SEARED CORN FED CHICKEN BREAST with mascarpone mash, sweet pea and goat feta tapenade and crisp pancetta

BANGALOW PORK LOIN with sweet potato mash, gingered spinach & calvados apple jus

ALMOND CRUSTED SALMON with green beans, beetroot, caramelised walnuts, garlic white bean mash & romesco sauce

VICTORIAN LAMB LOIN with oven baked blue cheese polenta, baby bluegum pumpkin, ratatouille & rosemary jus

All mains are individually plated with steamed seasonal vegetables



THE BEST COURSE *Please select two dishes for alternate serve*

TRADITIONAL CHRISTMAS PUDDING with amaretto anglaise, whiskey butter cream & boysenberry compote

Hillstone St Lucia's VANILLA BEAN CRÈME BRULEE with poached peaches

WARMED FIG AND MACADAMIA PUDDING with burnt caramel sauce

DOUBLE CHOCOLATE AND HAZELNUT TORTE with chocolate fudge and bacio ice cream

SWEET CHERRY ALMANDINE TARTLET with raspberry and white chocolate gelato

OR

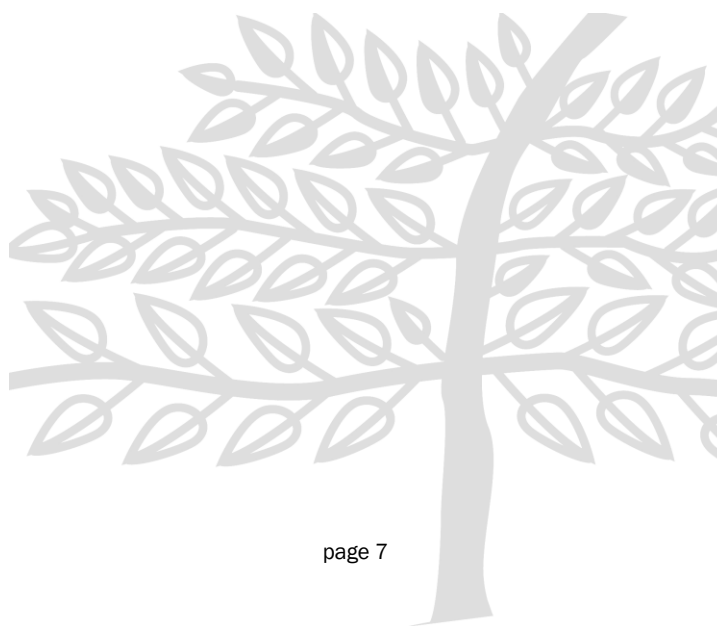
Hillstone selection of KING ISLAND CHEESES with poached figs, fruit paste, lavosh and raisin toast
(2 per table)

TO FINISH *Served buffet style*

Vittoria fine roasted coffee (or Nespresso Package)

Selection of Twinings teas

Pepper mints and dusted fruit mince pies





\$125.00 per person
Minimum 80 guests for catering.

(If your numbers are lower and you would like this package, just ask our friendly sales team)

Christmas Carols & Cocktails

*This is a modern day approach to a Christmas cocktail celebration - perfect for larger groups!
If you prefer a contemporary twist to celebrating this festive season,
look no further than our Christmas Cocktail menu!*

THE RIDDLE RANGE BEVERAGE PACKAGE *Served for a 4 hour duration*

ON ARRIVAL

Our Chef's selection of festive hot & cold canapés

THE FIRST COURSE *50% serve of each dish served in noodle boxes or on side plates*

POACHED SWORDFISH with sesame crust, soy, pickled ginger & pad thai noodles

SERRANO WRAPPED CHICKEN TENDERLOIN with baked kipflers, fennel, spinach & orange zested crème fraîche

THE SECOND COURSE *50% serve of each dish served in noodle boxes or on side plates*

TASMANIAN SALMON FILLET with steamed green beans, candied walnuts & baby beetroot

LAMB MEDALLION with blue cheese polenta, ratatouille & garlic aioli

THE BEST COURSE

To conclude your Christmas celebrations, our Pastry Chef will create a delicious buffet of sweet chocolate treats for you to enjoy with tea and coffee...

SWEET FLAVOURS include white Christmas, chocolate rum balls, dark chocolate truffles, an assortment of homemade petite fours and nougats and mini Christmas puddings with whiskey butter!

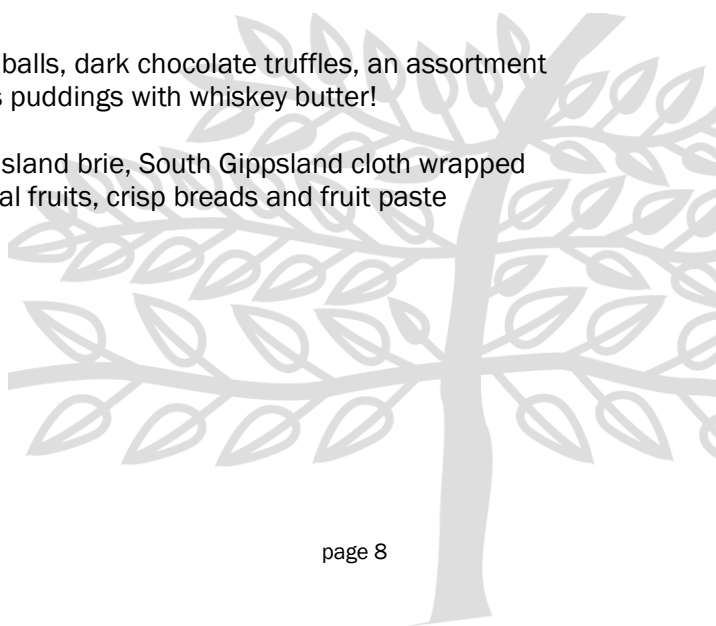
AUSTRALIAN SELECTION OF FINE CHEESES including King Island brie, South Gippsland cloth wrapped cheddar and Tasmanian Heritage blue, served with seasonal fruits, crisp breads and fruit paste

TO FINISH *Served buffet style*

Vittoria fine roasted coffee (or Nespresso Package)

Selection of Twinings teas

Pepper mints and dusted fruit mince pies





\$155.00 per person
Minimum 100 guests for catering.
Maximum 400 guests for catering.

Santa's Christmas Banquet

*A complete buffet experience including all the old favourites – glazed turkey, roast pork and let's not forget the traditional Christmas pudding and fruit mince pies!
The perfect choice for your Christmas celebration be it with family, friends or colleagues!*

THE RIDDLE RANGE BEVERAGE PACKAGE *Served for a 4 hour duration*

ON ARRIVAL

Our Chef's selection of festive hot & cold canapés

SANTA'S BANQUET

Baskets of selected organic WHOLEMEAL BREAD ROLLS with salted butter & pesto

MARKET FRESH

PICKED LETTUCE LEAVES with crumbled feta, grape tomatoes & champagne vinaigrette

THE HILLSTONE CAESAR SALAD

INSALATA CAPRESE with organic tomatoes, bocconcini, spinach, torn basil, balsamic & e.v.o

STEAMED GARDEN VEGETABLES with extra virgin olive oil

FRESH FROM THE SEA

CHILLED TASMANIAN SMOKED SALMON with horseradish and watercress salad, sour cream & rye breads

KING PRAWNS with citrus wedges & Thousand Island dressing

FRESHLY SHUCKED OYSTERS on salted ice with cornichons & red wine vinaigrette

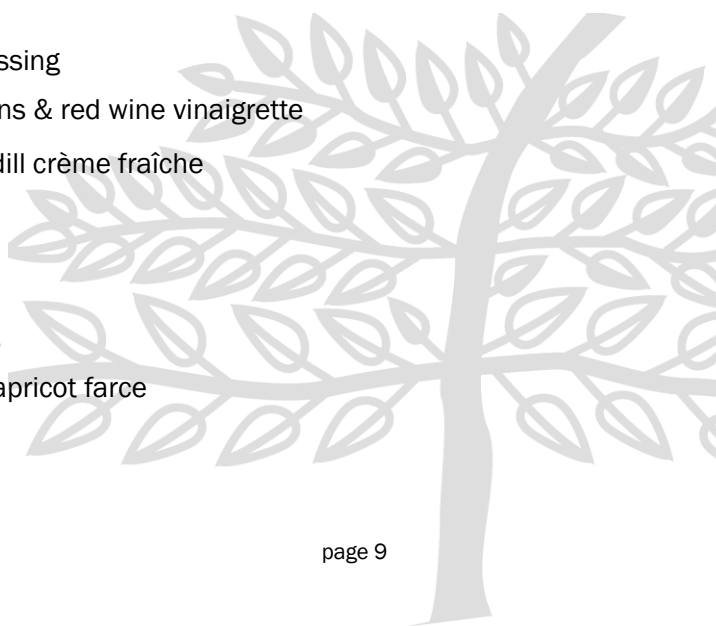
WHOLE POACHED SALMON FILLETS with caperberries & dill crème fraîche

MAGNIFICENT MEATS

TRADITIONAL LAMB ROAST with mint jelly & thyme jus

BANGALOW PORK LOIN with baked apples & calvados jus

CHESTNUT BUTTERED TURKEY BREAST with pistachio & apricot farce





FROM THE OVEN

Rosemary & thyme salted BABY CHAT POTATOES

ROASTED QUEENSLAND PUMPKIN with spinach, baked ricotta & kalamata olives

THE BEST COURSE

To conclude your Christmas celebrations, our Pastry Chef will create a delicious buffet of Christmas delights including...

TRADITIONAL CHRISTMAS PUDDINGS with amaretto anglaise, whiskey butter & vanilla gelato

PAVLOVAS served with vanilla cream, sugared berries & passionfruit puree

Our Pastry Chef's CHRISTMAS CHOCOLATE CREATIONS including rum balls and dark chocolate truffles

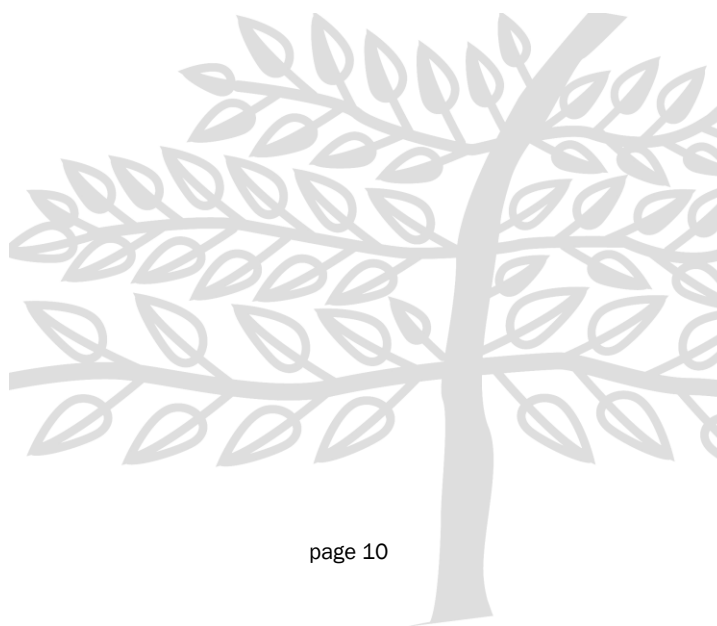
AUSTRALIAN SELECTION OF FINE CHEESES including King Island brie, South Gippsland cloth wrapped cheddar and Tasmanian Heritage blue, served with seasonal fruits, crisp breads and fruit paste

TO FINISH *Served buffet style*

Vittoria fine roasted coffee (or Nespresso Package)

Selection of Twinings teas

Pepper mints and dusted fruit mince pies





Festive Vegetarian Repertoire

We take care to provide appropriate meals for your friends and family with special dietary requirements.
The following options are available for vegetarian guests.

Please select one dish from each course.

Please let us know of any other special dietary requirements and we can cater accordingly.

THE FIRST COURSE

TERRINE OF MEDITERRANEAN VEGETABLES with fig balsamic & micro leaves (c) (v)

HOUSE MADE GNOCCHI MEDALLION with walnut & rocket pesto (v)

TRUSS TOMATO & CARAMELIZED ONION TART TARTIN with black cherry glaze

THE SECOND COURSE

WILD MUSHROOM RISOTTO with thyme scented pumpkin & baby spinach (c) (v) (l)

EGGPLANT CANNELLONI with zested ricotta, steamed greens, tomato & olive ragout (c)

SWEET CORN AND PUMPKIN SOUFFLÉ with pesto crème & watercress leaves

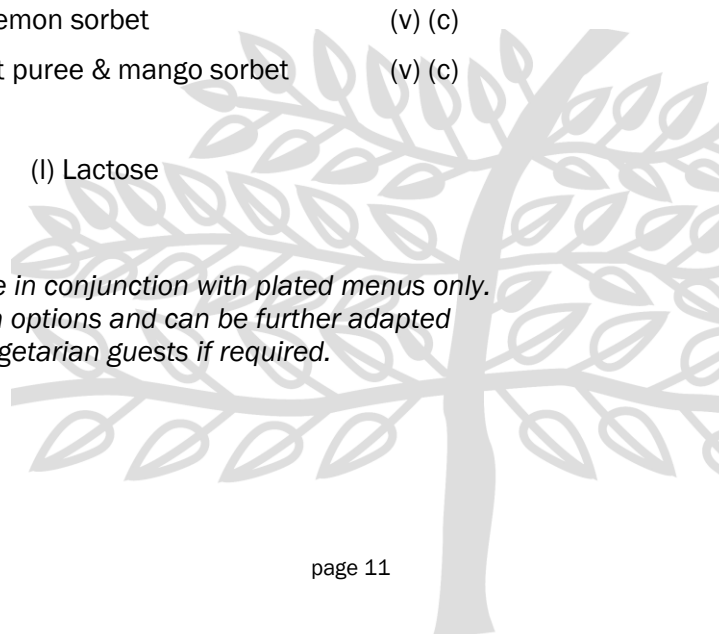
THE BEST COURSE

FRUIT SPLASH with tropical fruit pieces, mango crush & lemon sorbet (v) (c)

SUGARED SEASONAL BERRIES with passionfruit and mint puree & mango sorbet (v) (c)

(c) Coeliac (v) Vegan (l) Lactose

Please note The vegetarian repertoire menu is available in conjunction with plated menus only.
Please note that all buffet menus include vegetarian options and can be further adapted to suit functions with a large number of vegetarian guests if required.





Beverage Packages

THE RIDDLE RANGE

Hardys Brut Reserve
Hardys Chardonnay, Hardys Sauvignon Blanc
Hardys Cabernet Merlot

Draught Beers: Cascade Premium Light, Carlton Midstrength,
Victoria Bitter, Carlsberg Lager, Cascade Pale Ale, Pure Blonde
Schweppes Soft Drinks/Fresh Juices
House Port

*1 hour – \$16.50 per person
\$5.50 per person per hour thereafter*

THE CRU RANGE

Sir James NV Brut de Brut
Brookland Valley
2006 Verse 1 Semillon Sauvignon Blanc OR 'Verse 1' Chardonnay
2006 Verse 1 Cabernet Merlot OR Verse 1 Shiraz OR Rose

Draught Beers: Cascade Premium Light, Carlton Midstrength, Victoria Bitter,
Carlsberg Lager, Cascade Pale Ale, Stella Artois, Kronenbourg, Pure Blonde
Schweppes Soft Drinks/Fresh Juices
Premium Port

*1 hour – \$25.50 per person
\$6.50 per person per hour thereafter*

THE GRAND CRU RANGE

2006 Yarra Burn Non Vintage
2009 Kim Crawford SP Sauvignon Blanc
2008 Yarra Burn Chardonnay
2008 Yarra Burn Shiraz Viognier
2008 Yarra Burn Pinot Noir
2006 Yarra Burn Cabernet Sauvignon

Draught beers: Cascade Premium Light, Carlton Midstrength, Carlsberg Lager, Cascade Pale Ale,
Stella Artois, Kronenbourg, VB, Cascade Pale Ale, Pure Blonde, Crown Lager Stubbies
Schweppes Soft Drinks/Fresh Juices
Premium Port

*1 hour – \$29.50 per person
\$7.50 per person per hour thereafter*

Please note all beverages will be waiter-served to your guests unless otherwise stated.





Spirit Packages

HOUSE SPIRIT PACKAGE (available after main course is served)

\$12.00 per person for 1 hour

\$16.00 per person for 2 hours

\$20.00 per person for 3 hours

Important News from The Cellar

Whilst most of the event packages are inclusive of beverages, and you have the option to upgrade or extend your packages, it is important to know that we will tailor make an event to suit YOU, so here are a few more ideas to consider...

UPGRADING PACKAGES

Alternatively, if you find a menu that you like, but want a little extra from the Cellar, you can upgrade your Cellar Packages accordingly. Just ask your event coordinator!

RUNNING A TAB

You nominate a selection of drinks for your guests, and a dollar limit, and we'll run a tab for you, waiter-serving drinks all the while. You pay for the agreed minimum tab prior to your function and any additional amount at the close of your function.

WINE TASTING DISPLAYS

Now here is a terrific way to entertain your guests, particularly those with an interest in all things grape. Your wines can be presented in a stylish buffet-type tasting display so your guests can enjoy helping themselves to the sampling wines with the guidance and supervision (and knowledge!) of our in-house sommelier – *available on The Grand Cru Package only.*

FLEXIBLE OPTIONS

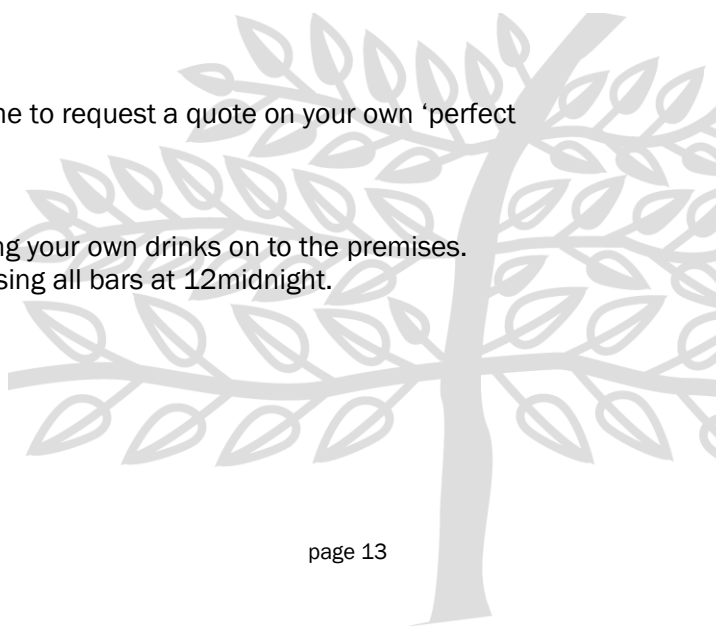
If none of the alternatives look suitable to you, you are welcome to request a quote on your own 'perfect option'.

LIQUOR LICENSING

Please note that liquor licensing laws do not permit you to bring your own drinks on to the premises. Hillstone St Lucia is obliged to abide by these permit laws, closing all bars at 12midnight.

VINTAGE INFORMATION

Vintages may change without notice subject to availability.





Terms and Conditions

- 1 **Tentative bookings** – Will be held for a period of five (5) working days, after which time the space will be released.
- 2 **Signing the Booking Agreement and forwarding the requested deposit within the designated time** – A function booking is not considered confirmed until we are in receipt of both the signed Booking Agreement and the requested deposit. Hillstone St Lucia therefore reserves the right to cancel the booking and allocate the space to another client, if your deposit and Booking Agreement is not received within five working days from verbal confirmation. The deposit amount will be either: \$500.00, \$1 000.00, \$3 000.00 or \$5 000.00 depending on the total value of the function.
- 3 **Cancellation by the client/agent** – Cancellations made after a Booking Agreement has been signed and a deposit has been received must be given in writing, and will be subject to the following:

For notice of cancellation between 120 & 91 days prior to the date of the function: Providing the space is subsequently re-sold, a cancellation fee will not be incurred. The deposit will be fully refunded. If the space is not re-sold, a cancellation fee will be charged consisting of the deposit and such amount of any other payments made in addition to the deposit as properly compensates Hillstone St Lucia for the cancellation.

For notice of cancellation between 90 & 61 days prior to the date of the function: A cancellation fee of 25% of the total projected revenue will apply. No refund of the deposit will be made.

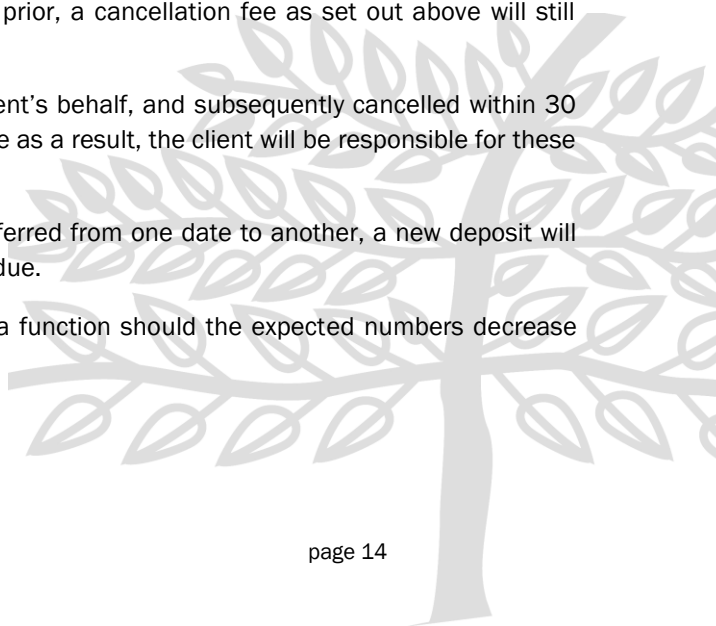
For notice of cancellation between 60 & 31 days prior to the date of the function: A cancellation fee of 50% of the total projected revenue will apply. No refund of the deposit will be made.

For notice of cancellation 30 days or less prior to the date of the function: A cancellation fee of 100% of the total projected revenue will apply. No refund of the deposit will be made.

Postponing an event: Outside the above cancellation criteria, and subject to Management's approval, the venue will consider postponement and re-allocation of deposit monies if the event is re-scheduled with a new and firm date. However, if notice of postponement is received less than 120 days prior, a cancellation fee as set out above will still apply.

Outside services: If any services are booked by the venue on the client's behalf, and subsequently cancelled within 30 days of the function and any fees or charges are incurred by the venue as a result, the client will be responsible for these charges in total.

- 4 **Transferring of booking date** – In the event of a function being transferred from one date to another, a new deposit will be required. All deposits will then be deducted from the final amount due.
- 5 **Re-allocation of space** – The venue reserves the right to reallocate a function should the expected numbers decrease below the confirmed minimum.





- 6 **Other functions** – The venue reserves the right to book other functions in the same function room up to one hour before the scheduled function commencement time and one hour after the scheduled function finishing time. Additionally, the venue reserves the right to book a concurrent function in adjoining rooms at any time.
- 7 **Commencement and vacating of rooms** – The organiser agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. If a function extends beyond the agreed finishing time, the venue reserves the right to impose a labour charge for each hour and part hour that the function space is occupied.
- 8 **Room hire** – Is subject to period required, numbers of guests in attendance and overall catering requirements. Our sales staff will discuss room hire along with your requirements.
- 9 **Final function details** – Menus, beverage arrangements, entertaining, audio visual requirements, room set ups, starting and finishing times must be confirmed 14 days prior to the function.
- 10 **Final numbers** – Are required three (3) working days prior to the function and charges will be based on minimum numbers or final head count, whichever is greater. Should the final number be less than the guaranteed minimum number specified in the event Booking Agreement specifications, the room hire sliding scale outlined in the Booking Agreement will apply. **Hillstone St Lucia reserves the right to charge a late fee of 20% on any additional numbers made less than 3 days prior to the function.**
- 11 **Payment** – All function accounts are to be paid in full three (3) days prior to the function unless alternative arrangements have been made with the venue. Any additional charges must be settled within five (5) working days of the function.
- 12 **Terms of payment** – Credit cards: Visa, MasterCard, Bankcard, Amex, Diners. NB a 1.5% surcharge will apply on all incremental and final payments made by credit card; Direct Debit – Hillstone St Lucia Pty Ltd, National Australia Bank BSB 084 004 A/C 50789 3039; personal and bank cheques; or cash, are all accepted forms of payment. For Direct Debit payments, please forward a remittance advice to Per Svanberg at enquiries@hillstonestlucia.com.au
- 13 **Compliance** – Clients are responsible for the orderly behaviour of their guests and the venue reserves the right to intervene where it deems necessary.
- 14 **Function timing** – It is the client's responsibility to ensure that the function begins at the specified starting time. The venue will not be held responsible should all guests not be punctual in arriving or being seated, or should speakers, attendees or the client delay the commencement of any event, or if any other interference beyond the control of the venue does not permit us to commence service at the contracted time. If the function begins after the specified starting time it will still be subject to the finishing time specified in the event booking agreement specifications unless venue management agrees otherwise.
- 15 **Licensing laws** – As part of our Duty of Care to all patrons, we reserve the right to refuse service to intoxicated guests, those under 18 years, or those who are supplying alcohol to minors or intoxicated guests. Due to licensing laws, food and alcohol cannot be brought on to the premises unless prior arrangement has been made.
- 16 **Surcharges** – Please note the following surcharges may apply: Cash bar surcharge \$5.00 per person. 15% Public Holiday surcharge.



- 17 **Prices** – Will be confirmed in writing along with final function details. Every endeavour is made to maintain prices as printed, but these may be subject to increase due to availability of product. All prices quoted are inclusive of any state or federal government tax or levy. Please note that prices may increase for functions beyond 2009.
- 18 **Delivery and collection of goods** – The venue will only accept delivery of goods one (1) working day prior to the function and request that all goods be removed on the completion of the function. Should the goods not be taken on the completion of the function, we reserve the right to forward these goods to you by courier, if they are not collected by 9.00 am the following morning – cash on delivery. In the event that goods are left behind after a function, all due care will be taken however, Hillstone St Lucia will not be held responsible or liable for these goods. All goods are to be delivered to the venue between 10.00 am and 4.00 pm Monday to Friday except where prior arrangement has been made.
- 19 **Personal effects** – Hillstone St Lucia prides itself on care with its guests' and their guests' belongings. However, we cannot accept responsibility for damage or loss of items left at Hillstone St Lucia before, during or after an event.
- 20 **Arrival/conclusion times** – Unless otherwise confirmed, the following event arrival and conclusion times apply. Breakfast events access time from 7.00am concluding by 11.00am. Lunch events access from 11.00am concluding by 4.00pm. Evening events access time from 7.00pm concluding by 12.00 midnight. Day conferences are based on a 8.00am – 5.00pm duration.
- 21 **Staff** – There are no surcharges for head waiter, floor staff or bar staff.
- 22 **Table pieces** – Applicable in the event that Hillstone St Lucia has provided table arrangements and/or candelabras for use at your event. Should you wish to take these with you at the conclusion of the event, a charge will apply and prior notice is required.
- 23 **Outside contractors** – For all functions, plans must be approved by the venue a minimum of 14 days prior to the function. The outside contractors must liaise with the venue in all matters of delivering, set up and break down. Outside contractors appointed by the client or by the venue on behalf of the client must at all times abide by the venue's regulations and instructions. All outside contractors will be required to obtain their own appropriate Public Liability Insurance with a minimum of \$10,000,000 and must provide a certificate of proof to Hillstone St Lucia.
- 24 **Entertainment** – Amplified entertainment is allowed inside our function rooms until 12.00 midnight however, amplified music is not allowed on the terraces or verandas or hundred acre bar. Any amplified music is subject to comply with noise restrictions as set out in the live entertainment policy guidelines.
- 25 **Displays and signage** – No items are to be pinned, screwed, glued or otherwise attached to the walls of any area of the venues unless otherwise approved by the venue.
- 26 **Damages** – Clients are financially liable for any damage sustained to the venue caused by the actions of their guests, their outside contractors or any other persons attending the function.
- 27 **Trade exhibition** – Floor plans of all trade exhibition areas must be approved by the venue prior to the selling of the exhibition space.
- 28 **Insurance** – It is the client's responsibility to take out insurance for all items belonging to them or their guests for the period those items are in the venue.



- 29 **Fire, life and safety** – The venue retains the right to adjust any set up to ensure fire, life and any other safety codes are not breached.
- 30 **Security** – Hillstone St Lucia requires security for evening events over 100 guests. Our recommended security company will be used and organised at an additional cost to the client.
- 31 **Car Parking** – Ample free car parking is available; however, depending on your guest numbers, car parking attendants may be required at an additional charge. For functions of 550 guests or more, Hillstone St Lucia requires that bus transfers be provided between the Indooroopilly train station and the venue, to aid in decreasing traffic and parking congestion. We can organise our recommended bus company at an additional cost.
- 32 **No Smoking** – In accordance with the State Government’s anti-tobacco laws from 1st July 2006, smoking is not permitted indoors and outdoors where food and beverages can be provided, including the terrace/verandah areas and the golf course itself. Should guests wish to smoke, they must move to the signed area, which is outside of the licensed premises and where food and beverages are not served.
- 33 **Audio Visual** – All audio visual, staging and theming requirements must be confirmed in writing to aid communication to our suppliers.

