Meddings 2020 to 2021









"Everything ran incredibly smoothly. We were beyond happy with how the day turned out."

— Hannah & Ten



Hillstone St Lucia is a unique wonder with a reputation that has continued to blossom over the past 31 years.

There is so much to appreciate across the venue, with newly refurbished reception spaces, and the most intimate and serene welcoming areas.

Let our experienced wedding team and superb hospitality unveil the best day of your life.





Wedding Package Directory

Easily navigate your way through our wedding package.

Your RECEPTION

<i>The</i> Inclusions $\cdots 5$
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GOLF CARTS

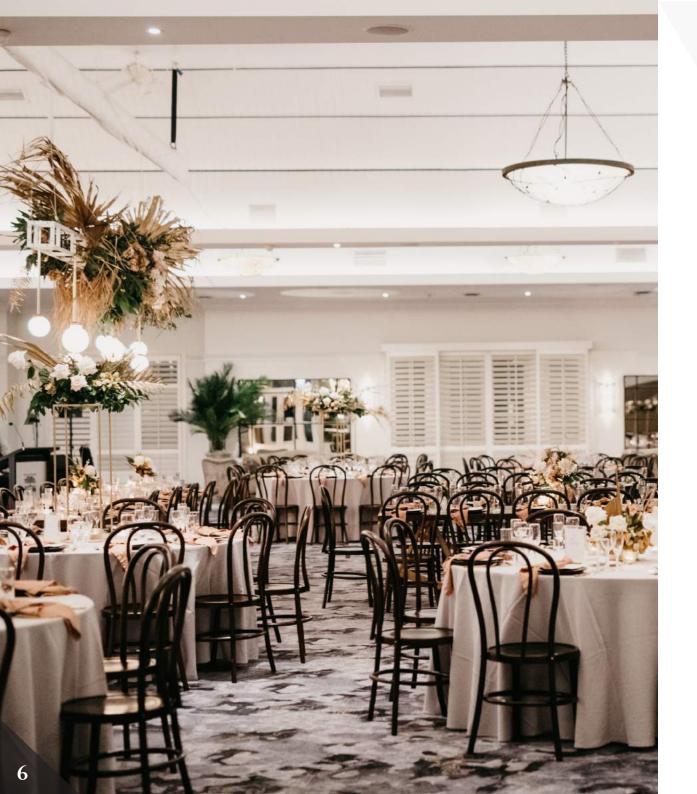
Your Wedding Reception.

The Inclusions.

A dedicated Wedding Coordinator present on your big day Tables complete w white napery & tea lights White Tiffany Chairs w padded cushions for all sit-down receptions Lectern, microphone & PA system (Grand View Room & Rosewood Room) iPod connectivity Dance floor & 6 piece stage (Grand View Room) Bridal table chair covers & sashes Printed menus per table Freshly brewed coffee & tea station Dressed cake & gift tables Bridal bouquet vases Easel for seating plan Exceptional service, exquisite surroundings & delicious food

Photography by Cassandra Ladru





Grand View Room. The

Contemporary in all its grandeur.

– UNIQUE FEATURES –
 5.5-metre-high ceilings
 6 vintage chandeliers
 Plantation shutter windows
 Portable dance floor
 6-piece stage
 Panoramic golf course views
 Luxurious lounge seating
 Private restrooms & wheelchair access

- CAPACITY -Seated | 100 - 350 guests Cocktail | 120 - 800 guests

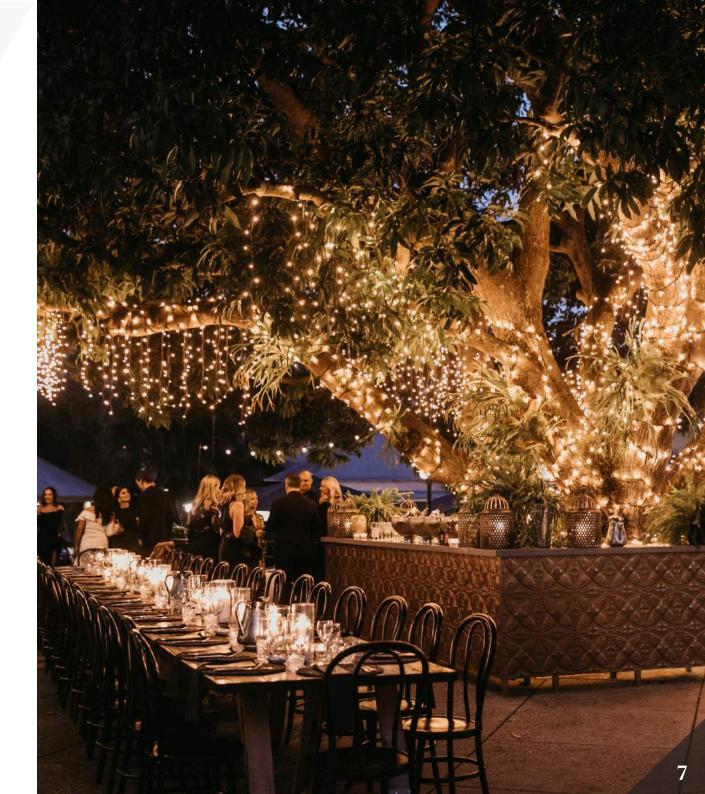
Packaged with The Mango Tree Terrace, The Victorian Long Bar, The Boardroom, The Wedding Retreat & The Fountain

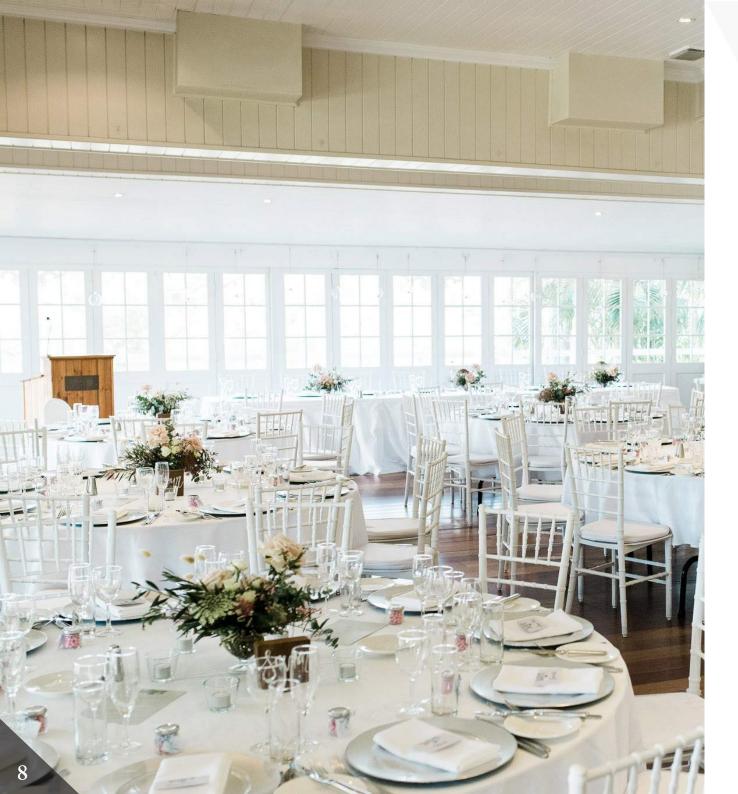
The Mango Tree Terrace.

Tranquil & private with spectacular views.

– UNIQUE FEATURES – Heritage listed Mango Tree Opulent decoration with festoon, fairy & candle lighting Stone top Champagne Bar Comfortable lounge seating & cocktail furniture Panoramic golf course views

> Packaged with The Grand View Room & The Fountain Photography by Cassandra Ladru





The **Rosewood Room**.

Intimate & character-filled.

– UNIQUE FEATURES –
 Private veranda
 Polished Rosewood floors
 Comfortable lounge seating
 Private bar (The Library Bar)
 Lounge & coffee tables
 Private restrooms & wheelchair access

– CAPACITY –
Seated | 50 – 100 guests
Cocktail | 50 – 120 guests

Packaged with The Courtyard Garden, The Library Bar & The Victorian Long Bar

The Library Bar.

Well-appointed with vintage charm.

– UNIQUE FEATURES – Comfortable lounge seating in all areas Private indoor bar Semi-open fireplace Outdoor terrace with casual seating Outdoor marble bar with rustic lanterns & festoon lights New timber tiling

Private restrooms

- CAPACITY -Seated | 20 - 40 guests Cocktail | 50 - 120 guests

Packaged with The Rosewood Room & The Courtyard Garden





The Boardroom.

A charming reception space or wedding retreat.

– UNIQUE FEATURES –
 Large wooden boardroom table
 Private outdoor terrace
 Large plasma screen
 Sound system with iPod connectivity
 Flexible catering options

– CAPACITY –
 Seated | 22 guests
 Cocktail | 30 guests

Packaged with The Grand View Room, The Mango Tree Terrace & The Victorian Long Bar

The Courtyard Garden Reception.

Enchanting & intimate.

– UNIQUE FEATURES –

Lush alfresco setting Comfortable lounge seating Privacy with high hedges Stunning golf course views

> – **CAPACITY** – Seated | 32 guests







Hillstone Wedding Veremonies.

Picturesque gardens, panoramic views and the convenience of one location for your guests.

Classic Ceremony Package.

The Fountain or Courtyard Garden with wet weather alternative

20 ceremony timber chairs dressed in white organza sashes (optional)

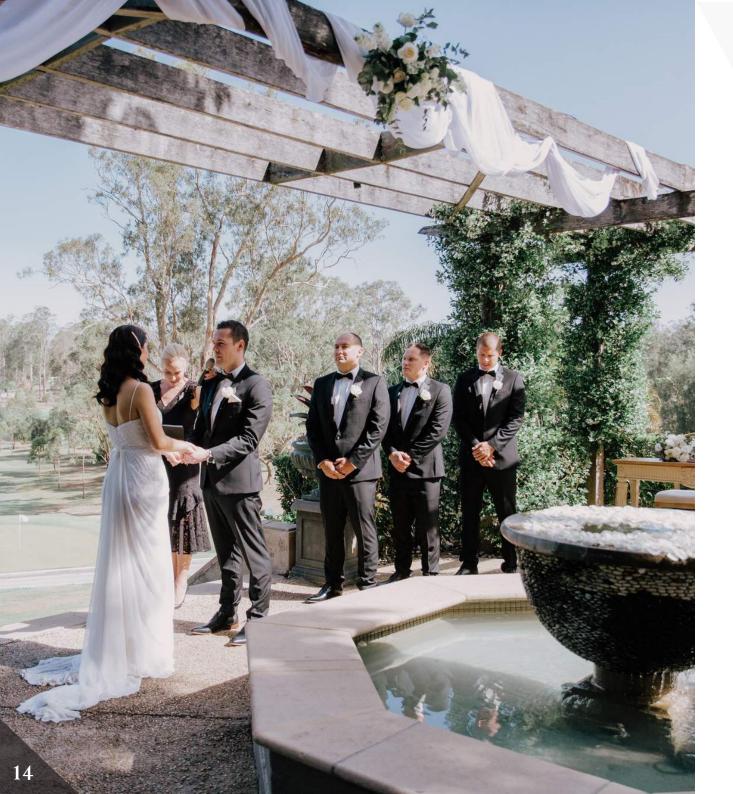
Ornate Signing of the Registry table & chairs

Portable PA system

Bridal party canapé & beverage basket for your on-course photo shoot







The

Fountain Veremony.

Rustic European elegence.

– UNIQUE FEATURES –
 Panoramic golf course views
 Open gazebo wrapped in jasmine & bromeliads
 Beautifully manicured gardens
 Wheelchair access
 Overlooked by The Mango Tree Terrace

- CAPACITY -

Up to 200 guests

Packaged with The Grand View Room, The Mango Tree Terrace, The Victorian Long Bar & The Boardroom

The

Courtyard Garden Veremony.

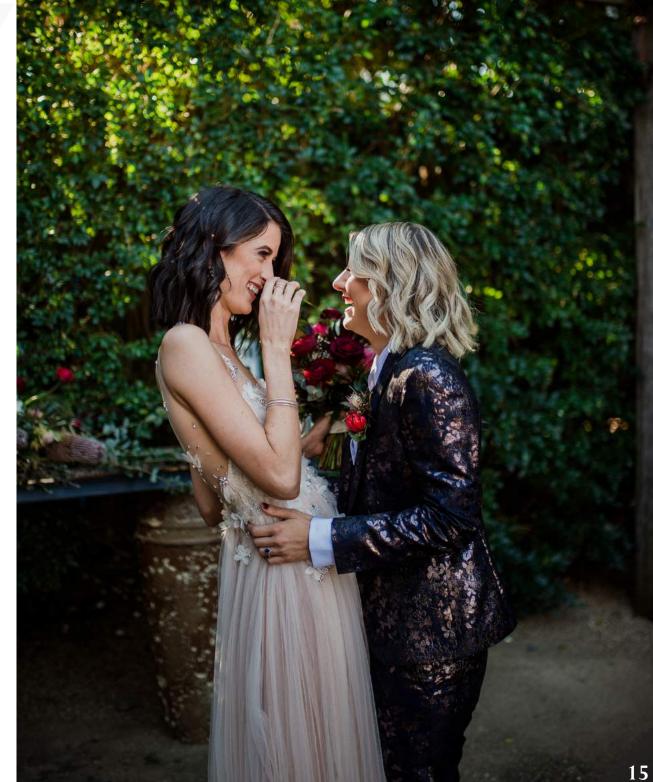
Romantic & charming.

- UNIQUE FEATURES -

Wooden gazebo & furnishings Natural surroundings with hedging & lush foliage Private restrooms & bar for post ceremony drinks Sweeping views of the golf course Wheelchair access

> - CAPACITY -Up to 100 guests

Packaged with The Rosewood Room & The Library Bar





Hillstone St Incia

Menus.

Five exquisite menus of the finest produce, beautifully presented and catering to all budgets.

Perfect Lunch.

The

\$115.00 per person

BEVERAGES ON ARRIVAL

3 Hour Riddle Range Beverage Package

Boards of antipasto, cheeses, cured meats & house made dips w warmed breads

Duck pancakes w fresh slaw & noch chan dressing (df)

MAINS

select two (2) for alternate serve

Slow roast Riverina rib fillet w potato gratin, tarragon bearnaise & crisp garden beans (gf)

Roast chicken breast w corn & zucchini fritter, wilted spinach & bake citrus ricotta (gf)

Crisp skin salmon fillet w quinoa tabouli, pickled beetroot & lemon vinaigrette (gf, df)

DESSERT

select two (2) for alternate serve

Flourless chocolate cake w raspberry gel, vanilla mascarpone & candied popcorn (gf)

Frangipane tart w caramelized apples, mint & Chantilly cream

Vanilla bean panna cotta w chocolate crumbs & seasonal berries (gf)

TO FINISH

served buffet style

Elixir coffee & Twinings tea selections

Your wedding cake cut into bite size pieces

Contemporary Cocktails.

\$138.00 per person

BEVERAGES

ON ARRIVAL CANAPÉS

4 Hour Riddle Range Beverage Package Boards of antipasto, cheeses, cured meats & house made dips w warmed breads

antipasto,Pacific oysters w mignonette sauce (gf, df)ured meatsSeared beef w toasted sourdough & mustard cream

Panko crumbed prawns w citrus aioli

Duck pancakes w fresh slaw & noch chan dressing (df)

select four (4) gourmet canapés served for a 11/2 hour duration:

Charred corn fritter w chilli fraiche (gf, v)

Exotic mushroom arancini w truffled aioli (gf, v)

House made beef brisket pies w tomato relish

Whipped goats cheese tart w candied walnuts (gf, v)

House cured salmon w pressed dill oil (gf, df)

Miso glazed chicken skewers w coriander (gf, df)

Char grilled lamb pitas w tzatziki & chilli

Rare salmon w yellow mustard seed & ginger dressing (gf, df)

Seasonal vegetable veloute w cracked pepper fraiche (gf, v) Available May – August

Forkdish NOODLE BOXES

select two (2)

House made potato gnocchi w roasted pumpkin, sage, pine nuts & baked ricotta (v)

Honey soy baked chicken w hokkien noodles, broccoli, sesame seeds, fresh coriander & chilli

Slow braised lamb shoulder w tzatziki, coriander, chilli & charred flat bread

Sticky BBQ pork ribs w herb slaw & apple chive salad (gf, df)

TO FINISH

served buffet style

Elixir coffee & Twinings tea selections

Chefs' selection of house made petit fours

Selection of locally made cheeses, served w quince paste, roasted nuts, berries & lavosh (gfo)

Your wedding cake cut into bite sized pieces

Grant Burge aged tawny port

Weekday Weddings

(Monday – Friday) \$138.00 per person

BEVERAGES	ON ARRIVAL	ENTRÉE	MAINS	DESSERT	TO FINISH
		on the table	alternate serve		
4 Hour Riddle Range Beverage Package	Boards of antipasto, cheeses, cured meats & house made dips w warmed breads	Warmed sourdough rolls w seasoned butter ^{alternate serve} Roast beetroot & ricotta tart w watercress, candied walnuts & vincotto glaze (v)	Roast eye fillet w mushroom barley, confit potatoes, charred onion, kale & jus (df) Crisp skin chicken w corn puree, braised cabbage & spec, light pan reduction (gf)	Your wedding cake individually served w Chantilly cream and coulis	Elixir coffee & Twinings tea selections
		Pressed pork belly w cauliflower puree, toasted almonds, crisp sage & thyme jus (gf, dfo)			

The Enticing Menu.

\$159.50 per person

BEVERAGES	ON ARRIVAL	ENTRÉE	MAINS	DESSERT	TO FINISH
		on the table	alternate serve	alternate serve	served buffet style
5 Hour Riddle Range Beverage Package	Boards of antipasto, cheeses, cured meats & house made dips w warmed breads	Warmed sourdough rolls w seasoned butter ^{alternate serve} Roast beetroot & ricotta tart w watercress, candied walnuts & vincotto glaze (v) Pressed pork belly w cauliflower puree, toasted almonds, crisp sage & thyme jus (gf, dfo)	Roast eye fillet w mushroom barley, confit potatoes, charred onion, kale & jus (df) Crisp skin chicken w corn puree, braised cabbage & spec, light pan reduction (gf)	Honey panna cotta w vanilla short bread crumbs & fresh berries Flourless chocolate cake w raspberry gel, vanilla mascarpone & candied popcorn (gf)	Elixir coffee & Twinings tea selections Your wedding cake cut into bite size pieces Grant Burge aged tawny port

The Lavish Menu.

\$169.50 per person

CANAPÉS

Your selection of five (5) gourmet canapés served for a 1-hour duration:

Pacific oysters w mignonette sauce (gf, df) Seared beef w toasted sourdough & mustard cream Panko crumbed prawns w citrus aioli Duck pancakes w fresh slaw & noch chan dressing (df) Charred corn fritter w chilli fraiche (gf, v) Exotic mushroom arancini w truffled aioli (gf, v) House made beef brisket pies w tomato relish Whipped goats cheese tart w candied walnuts (gf, v) House cured salmon w pressed dill oil (gf, df) Miso glazed chicken skewers w coriander (gf, df)

Char grilled lamb pitas w tzatziki & chilli

Rare salmon w yellow mustard seed & ginger dressing (gf, df)

Seasonal vegetable veloute w cracked pepper fraiche (gf, v) Available May $-\,{\rm August}$

ENTRÉE

on the table

Warmed sourdough rolls w seasoned butter

select two $\left(2\right)$ for alternate serve

Pressed beef brisket w maple oats, parsnip cream, mizuna & spiced jus

Crumbed wild mushroom & goats cheese croquettes w olive tapenade, roast capsicum & sage (v)

Lightly cured salmon w cucumber, horseradish fraiche, pickled beetroot & micro cress (gf)

Roasted quail w mint scented quinoa, Persian fetta, glazed turnips & toasted hazelnuts (gf, dfo)

MAINS

select two (2) for alternate serve

Braised duck Maryland w sweet potato puree, roasted root vegetables & wilted spinach braising broth (gf)

Charred eye fillet w creamed potato, green beans, spec crumble & thyme jus (gf)

Seared salmon w new season asparagus, confit kipfler potato, braised leek & sorrel leaves (gf, df)

Roast chicken breast w pressed potato, wilted spinach, dutch carrots, chestnut butter & pan juices (gf)

TO FINISH

served buffet style

Elixir coffee & Twinings tea selections Chefs' selection of house made petit fours Your wedding cake cut into bite size pieces Grant Burge aged tawny port

DESSERT

select two (2) for alternate serve

Vanilla bean panna cotta w chocolate soil, lemon curd, seasonal berries & edible flowers (gf)

Opera gateau w hazelnut sponge, coffee cream & chocolate ganache (gf)

Roast apple & rhubarb crumble w ginger crumbs, house made custard & almond flakes

Baked cheese cake w mango gel, pineapple wafer & honey roasted grains

BEVERAGES

5 Hour Riddle Range Beverage Package



ENTRÉE

select one (1)

Mini treats including sausage roll, beef pie & spring roll

Ham & cheese pressed tortilla w avocado dip

Hommus dip w carrot & cucumber sticks

Cheerios w tomato sauce

MAIN

select one (1)

Crumbed chicken served w crunchy fries & salad

Tempura fish served w salted wedges & green salad

Chicken breast w baked potato, sour cream & steamed greens (gf)

Penne pasta carbonara w snow peas & cherry tomatoes (v)

DESSERT

select one (1)

Chocolate cupcake w vanilla frosting Italian gelato served w chocolate fudge sauce

Seasonal tropical fruits w berry ripple (gf)

Triple chocolate cookies

BEVERAGES

Soft drinks & fresh juices for the duration

Menn Upgrades.

CANAPES

add canapés to any wedding package +\$5.00 per person | per canape

Pacific oysters w mignonette sauce (gf, df)

Seared beef w toasted sourdough & mustard cream

Panko crumbed prawns w citrus aioli

Duck pancakes w fresh slaw & noch chan dressing (df)

Charred corn fritter w chilli fraiche (gf, v)

Exotic mushroom arancini w truffled aioli (gf, v)

House made beef brisket pies w tomato relish

Whipped goats cheese tart w candied walnuts (gf, v)

House cured salmon w pressed dill oil (gf, df)

Miso glazed chicken skewers w coriander (gf, df)

Char grilled lamb pitas w tzatziki & chilli

Rare salmon w yellow mustard seed & ginger dressing (gf, df)

Seasonal vegetable veloute w cracked pepper fraiche (gf, v) Available May – August

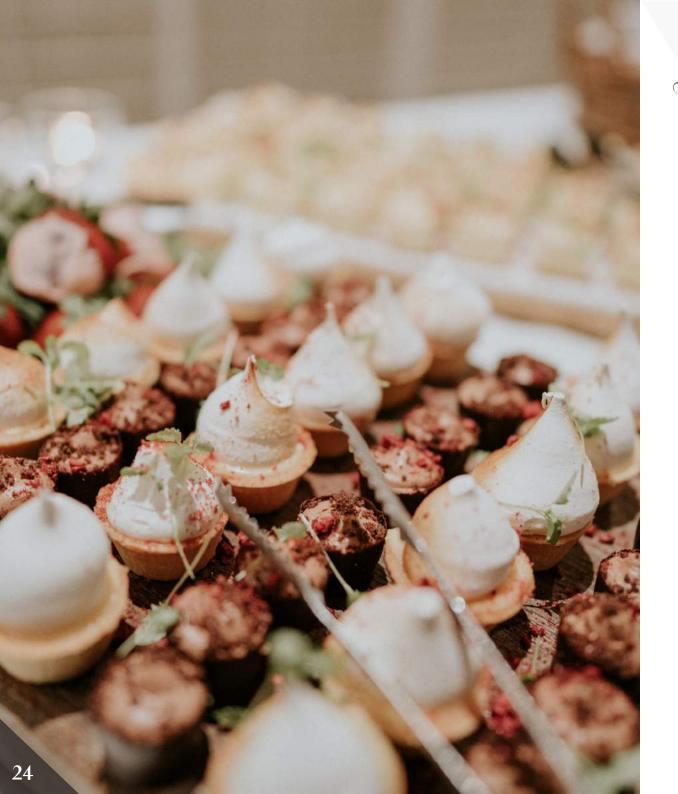
PETIT FOURS

chef's selection of house made petit fours +\$4.50 per person

CHEESE BOARD

selection of local & imported cheeses w quince paste, berries, toasted nuts & lavosh (gfo) + \$8.50 per person





Dessert Station Sweets.

- UPGRADE -

Any Wedding Package – SUBSTITUTE –
 Your plated Dessert & Petit Fours OR
 Petit Fours & Cheese Board

+\$16.00 per person

* Excludes Perfect Lunch & Enticing Menu (additional \$4.50pp applies)

No Additional Charge*

select six (6) sweets from the following options: Brownies (gf) Macrons Caramel cups Mini lemon meringue tarts (gf) Mousse cups (gf) Mini cupcakes Turkish delight Mini cheesecakes Cookies Chocolate gateau (gf) Mini eclairs

Hillstone Cheese Jower Cake.

Deliciousness, simplicity & affordability.

Three tiers of the finest locally sourced cheeses.

- DECORATED - with seasonal fruits

– SERVED –
 with lavosh crackers, grissini & accompaniments



- Serves 80 guests -Additional pieces \$5.50 per person

Cake displayed on wooden board.





Dietary & Cultural Requirements.

Hillstone St Lucia has extensive experience in hosting cultural weddings and can especially create a menu on request inspired by the heritage and tradition of your families.

We also take great care to prepare meals for your guests who have a food intolerance, allergy or dietary preference, including

> Gluten Free Coeliac Dairy Free Lactose Free Vegetarian Vegan Seafood Allergies Tree Nut & Peanut Allergies, and more.

Please advise your Wedding Coordinator of any dietary requirements in your finalisation meeting.

- PLEASE NOTE -

Dietary meals prepared on your wedding day cannot be substituted should guests change their mind.

If 10% or more of your guests have dietary requirements, an additional fee of \$10.00 per person applies.

Beverage Package & Upgrades.

RIDDLE RANGE

Your current beverage package

WINE

Hardys Moscato, Multi Region, VIC & NSW

Hardys Sauvignon Blanc, Multi Region, VIC & NSW

Hardys Cabernet Merlot, Multi Region, VIC & NSW

Upgrade to **CRU RANGE**

+\$16.00 per person

WINE

Petaluma WL Sauvignon Blanc, Adelaide Hills Petaluma WL Pinot Gris, Adelaide Hills Petaluma WL Chardonnay, Adelaide Hills St Hallett Barossa Dry Rosé, Barossa Valley St Hallett Garden of Eden Shiraz, Eden Valley

Upgrade to **GRAND CRU RANGE**

+\$27.00 per person

WINE

Mud House Single Vineyard Woolshed Sauvignon Blanc, Marlborough Eddystone Point Pinot Gris, Tasmania Stonier Single Vineyard Jimjoca Chardonnay, Mornington Peninsula Triennes Rosé, Provence, France Terra Sancta Estate Pinot Noir, Central Otago Grant Burge Filsell Old Vine Shiraz, Barossa Valley

SPARKLING

Hardys Brut Reserve, Multi Region, VIC & NSW

Yarra Burn Premium Cuvee, Yarra Valley OR

DRAUGHT BEERS & CIDER Great Northern, Stone & Wood Pacific Ale, Pure Blonde, Fat Yak

NON-ALCOHOLIC

Schweppes Soft Drinks & Fresh Juices

Prices subject to change.

SPARKLING

Canti Prosecco, Veneto, Italy

DRAUGHT BEERS & CIDER

Great Northern, Pure Blonde, Fat Yak, Stone & Wood Pacific Ale, Bulmers Cider

NON-ALCOHOLIC Schweppes Soft Drinks & Fresh Juices

SPARKLING

Bay of Fires Sparkling Cuvee, Tasmania

DRAUGHT BEER & CIDER Great Northern, Pure Blonde, Fat Yak, Stone & Wood Pacific Ale, Bulmers Cider

NON-ALCOHOLIC Schweppes Soft Drinks, Fresh Juices & Sparkling Mineral Water



Hdditional Beverage Options.

- BEVERAGE PACKAGE EXTENTIONS -

Extend RIDDLE RANGE per hour +\$9.00 pp Extend CRU RANGE per hour +\$15.00 pp Extend GRAND CRU RANGE per hour +\$17.00 pp

- CHAMPAGNE COCKTAILS-

Blushing Bride, Luscious Lychee, Kir Royale +\$9.50 per person

- SANGRIA STATION -

- ESPRESSO MARTINIS ON TAP -

Traditional Red, Refreshing White +\$23.50 per jug 1.25L +\$12.50 per Martini (minimum 150)

- NON-ALCOHOLIC PACKAGE -

Soft Drinks, Fruit Juices & Sparkling Mineral Water +\$24.50 per person for duration of evening

- SPARKLING MINERAL WATER -

Add San Benedetto Sparkling Mineral Water +\$4.50 per person for duration of evening

Prices subject to change.

Important News from the Cellar.

- RUNNING A TAB -

Nominate a selection of drinks and a dollar limit, and we will waiter-service your drinks for the tab duration. If substituting a Beverage Tab for your inclusive Beverage Package, a minimum of \$20.00 per person is required.

- DESIGN YOUR OWN BEVERAGE PACKAGE -

Quotes are available on request should you wish to design your own beverage package.

- LIQUOR LICENSING -

Hillstone St Lucia is obliged to close all bars at 12 midnight. No outside drinks can be brought onto the premises.

-VINTAGEWINE -

Vintages may change without notice subject to availability.



Golf Carts & Entertainment.

Great entertainment & magical on-course photos.

- LUXURY WEDDING GOLF CART -

Chauffer driven 8-seater Wedding Cart (additional carts will be provided at no additional charge for photographer or larger bridal parties) \$250.00

OR

- TRADITIONAL GOLF CARTS -Standard 2-seater Golf Cart \$30.00 per cart

Photo by James Day





"The food, staff and overall running of the event was to the highest standard. We are so happy to have chosen Hillstone."

- Mackenzie & Qucas





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