



Hillstone St Lucia

Events

2020

HILLSTONE



ST LUCIA



Your event at Hillstone St Lucia

With over 30 years in the industry, Hillstone St Lucia can assure that your next event whether it be a conference dinner, birthday, anniversary, retirement or engagement celebration, will be a successful one.

Our experienced events team will work with you to deliver an event that is exactly as you want it to be – succulent food, stunning views, friendly service... unlimited possibilities! We have a list of reliable service providers for any additional requirements for your gathering. Equally, we would welcome your chosen providers to Hillstone St Lucia and help them at every turn.

We look forward to working with you to help create a wonderful and successful event!

Celia Robertson

Private & Social Event Coordinator

Lauren Carr

Corporate Events Coordinator

Donika Mehmet

Event Sales Manager



The

Grand View Room & Mango Tree Terrace

The GRAND VIEW ROOM is the largest of all our event spaces; complemented by the VICTORIAN LONG BAR and the MANGO TREE TERRACE which is the perfect setting for pre-event canapés and drinks with views overlooking the greens.

Event Package Inclusions:

5.5-metre-high ceilings
Rustic vintage style chandeliers & plantation shutter windows
Portable parquet dance floor
6 pieces of staging
Sweeping views of the golf course
Heritage listed mango tree with silver dome lanterns & festoon lights
Comfortable lounge seating in all areas
Victorian Long Bar
Green room for guest speakers or entertainment

Size | 608m²

Capacity | theatre 500 cocktail 1000 banquet 550



The Rosewood Room

The ROSEWOOD ROOM offers the perfect setting for small to medium sized events and is complete with a private veranda and beautiful polished rosewood floors. Often booked in conjunction with the LIBRARY BAR, and COURTYARD GARDEN this space offers the perfect setting to start and end your day in style.

Event Package Inclusions:

Queensland charm
Polished rosewood floors
Veranda with sweeping views of the golf course
Inbuilt dance floor (Library Bar)
Comfortable lounge seating in all areas
Private bar (Library Bar)
Lounge & coffee tables

Size | 191m2

Capacity | theatre 100 cocktail 150 banquet 100 u-shape 35 boardroom 35



The Library Bar

The LIBRARY BAR offers the perfect space for intimate sit down or cocktail style events. This space is often booked in conjunction with the ROSEWOOD ROOM and COURTYARD GARDEN.

Well-appointed with its own private bar and outdoor terrace overlooking the golf course, this is a delightful room filled with vintage charm.

Event Package Inclusions:

Inbuilt dance floor
Comfortable lounge seating in all areas
Private bar
Outdoor terrace with casual outdoor seating
Outdoor marble bar with rustic lanterns & festoon lights

Size | 105m²

Capacity | theatre 50 cocktail 100 banquet 30 boardroom 25 u-shape 25



The Boardroom

The BOARDROOM is a unique and charming space offering the ideal venue for any intimate celebration. Complete with its own private terrace, this area offers catering options from our onsite restaurant, hundred acre bar, or from one of our exquisite event packages.

Event Package Inclusions:

Large wooden boardroom table
Private terrace with exclusive access
Large wall-mounted plasma screen
Sound system with inbuilt iPod connection & DVD player for entertainment
Rustic European elegance & charm

Size | 35m2

Capacity | boardroom 15 banquet 22



Breakfast Packages

PLATED BREAKFAST:

Served to the table

On the tables

Sliced seasonal fruit

An assortment of Danish pastries

Breakfast

Please select one (1) of the following dishes to be served to your guests:

Eggs Florentine

English breakfast muffin, wilted spinach, hollandaise(v)

The Hillstone breakfast

toasted sourdough, smoked bacon, chorizo, tomatoes

Hash brown, mushrooms, poached eggs

Eggs benedict

English breakfast muffin, champagne ham, hollandaise

Crushed avocado

toasted sourdough, blistered blush tomatoes

dukkha, feta (v)

Additional \$3.00 per person for alternate serve (two options)

Beverages

Served to the table

Orange & apple juice

Elixir coffee, selection of Twinings tea

\$42.50 per person

Minimum 20 guests

BREAKFAST ADDITIONAL EXTRAS:

Add to your breakfast by choosing any additional items from the list below

Bircher muesli	\$ 4.50 per person
Grilled banana bread, a selection of preserves	\$ 4.50 per person
Coconut & tapioca parfait, passionfruit	\$ 4.50 per person
Bacon & egg muffins	\$ 8.50 per person
Bowls of crispy bacon	\$12.50 per person



BREAKFAST BUFFET:

On the tables

Sliced seasonal fruit
An assortment of Danishes

Hot breakfast

A selection of freshly baked breads, butter
Scrambled eggs
Double smoked bacon
Hash browns
Chipolatas
Sautéed mushrooms
Grilled tomatoes
Baked beans

Beverages

Served to the table

Orange & apple juice
Elixir coffee, selection of Twinings tea

\$42.50 per person

Minimum 25 guests

Cocktail Menus

GRAZE MENU

Antipasto

Grilled Mediterranean vegetables

Babaganoush, hommus, avocado, Turkish bread

Cheese & charcuterie

Chef's selection of cheese, cured meats, grissini, crisp breads

Hot

Mushroom arancini, truffle aioli (gf)

Glazed honey soy chicken skewers (df)

Pulled lamb shoulder pitas, tzatziki

\$32.00 per person

CANAPÉS

1 hour 3 cold 3 hot items \$33.50 per person

2 hours 4 cold 4 hot items \$42.50 per person

Cold

Sydney rock oysters, mignonette sauce (gf)(df)

Pacific oysters, mango, mirin dressing (gf)(df)

Meredith goats curd mousse, crouton (v)

Compressed cucumber, salmon parfait (gf)

Rare roasted beef tart, red onion jam, watercress(df)

Mini prawn toast, sesame seeds(df)

Smoked ocean trout, horseradish mascarpone, caperberry

Hot

Wild mushroom arancini, truffle aioli (v)(gf)

Panko crumbed prawns, Japanese mayonnaise

Spiced lamb kofta, cumin & coriander pesto (gf)(df)

Tandoori chicken balls, minted yoghurt dressing (gf)

Sweet potato & cashew empanada(v)(df)

Hundred acre fried chicken, lime kewpie(gf)(df)

Peking duck wonton, sweet soy dipping sauce

Almond & potato croquette(v)



SUBSTANTIAL FORK & WALK

served to your guests as a fork dish with bio cutlery

Gnocchi

Truffled pecorino, wild mushrooms (v)

Beef stroganoff

Crushed new potatoes, sour cream, dill pickles

Tempura flathead fillets

Chips, tartare sauce, lemon(df)

Lamb tagine

Cous cous, chickpeas, cucumber, shallots(df)

\$14.50 per person / per item

**100% serve of each item only*

COCKTAIL STATIONS

served to your guest's buffet style

Poke Bowls

Tuna/salmon/chicken

Brown rice/sticky rice

Accompaniments

Wakami seaweed salad, pickled daikon

Tomato, avocado, edamame

Wasabi soy dressing, miso dressing, goma dressing

\$16.50 per person/per station

Indian Table

Butter chicken

Lamb rogan josh(gf)(df)

Vegetable tikka masala(v)

Saffron basmati rice, riata (gf)

Garlic naan, roti bread, pappadums(v)

Grilled paneer salad, baby cos, green beans, tomato, cucumber(gf)

\$19.50 per person/per station

ADD ONS

Savoury pastries

Beef and Burgundy meat pies

Pork & fennel sausage roll

Spinach & feta roll

\$9.50 per person

Mixed plate of sushi

California roll, tuna roll, smoked salmon roll, teriyaki beef roll

Vegetarian roll, chilli chicken roll, satay chicken roll

Pickled ginger, wasabi

\$11.50 per person

AFTER OPTIONS

A trio of sorbets, mango, lemon, watermelon & mint(gf)(df)(v)

\$8.50 per person

Chocolate truffles, rocky road, Turkish delight

\$9.50 per person

Selection of local & international cheese, fruit breads, quince paste, muscatels

\$10.50 per person



THE HILLSTONE BBQ

served buffet style

BARBEQUE

Bread rolls, butter

Cold

Potato salad, herbs, mustard, mayonnaise (gf)(df)

Creamy coleslaw (gf)(df)

Roasted pumpkin and lentil salad, balsamic dressing(gf)(df)

Hot

Grilled corn cobettes, olive oil, black pepper (gf)(df)

Lamb sausages, fried cauliflower(gf)(df)

Char grilled rib fillet, caramelised onions (gf)(df)

Cajun grilled chicken, avocado, lime & coconut yoghurt (gf)

Smoked chipotle BBQ sauce, Dijon and hot English mustard

Followed By

Selection of cheeses, cured meats, pickles, dips & crisp breads

or

Pavlova, whipped cream, kiwi fruit, mixed berry compote(gf)

BEVERAGES

served buffet style

Elixir Coffee & Twinings tea selections

\$59.90 per person

Minimum 25 guests

ADD ONS

Add to your BBQ with the following items:

Lamb cutlets, chimichurri (gf)(df)	\$12.50 per person
Grilled prawn skewers, chilli lime mayo (gf)(df)	\$10.50 per person
Grilled salmon, chopped dill, lemon wedges (gf)	\$ 9.50 per person
Tomato and bocconcini brochettes (v)(gf)	\$ 5.50 per person

Lunch & Dinners

HILLSTONE MENU

ON ARRIVAL

Selection of cheeses, cured meats, pickles, dips & crisp breads

OR

Chef's selection of two (2) seasonal canapes

ON THE TABLE

Dinner rolls, butter

ENTRÉE

select two (2) for pre-set alternate serve

Cold

Leek terrine, pickled shimeji mushroom, tomato consommé (gf)(df)(v)

Salmon nicoise, potato, fine green beans, tomato, boiled egg, olive, lemon dressing (gf)(df)

Prawn & bug tian, avocado, basil, Marie rose (gf)(df)

Pressed ham hock terrine, seeded mustard, rocket leaves(gf)(df)

Warm

Glazed duck breast, braised red cabbage, sour cherries (gf)(df)

Seared beef, Asian style glass noodle, lemongrass dressing (gf)(df)

MAIN COURSE

select two (2) for alternate serve

Chickpea and bean fricassee, blistered blushed tomatoes, fresh herbs (gf)(df)(v)

Atlantic salmon, risotto cake, Brussel sprouts, lemon butter sauce(gf)

Roasted barramundi, baby onions, button mushrooms, bacon, red wine sauce (gf)(df)

Chicken breast, carrot fondant, potato rosti, tarragon jus (gf)(df)

Beef tenderloin, potato galette, wilted spinach, shallot sauce (gf)

Lamb scotch fillet, herb crust, potato fondant, broccolini, lamb sauce(gf)(df)

DESSERT

select two (2) for alternate serve

Vanilla panna cotta, roasted pineapple, lemongrass, kaffir lime (gf)(v)

Pavlova, whipped cream, kiwi fruit, mixed berry compote(gf)(v)

Chocolate brownie, fresh raspberries, raspberry coulis (gf)(df)(v)

White chocolate & Baileys charlotte, milk chocolate crème, candied hazelnuts (gf)(v)

Strawberries, candied orange, strawberry puree, coconut sago (gf)(df)(v)

Cheese plate, brie, blue, cheddar quince paste, crackers (v) Additional \$3

Elixir Coffee & Twinings tea selections

served buffet-style

Two-course menu (*main & dessert*)

\$74.50 per person

Two-course menu (*entrée & main*)

\$78.50 per person

Three-course menu (*entrée, main & dessert*)

\$86.50 per person

ST LUCIA MENU

BEVERAGE PACKAGE

3 Hour duration Riddle Range Beverage Package

ON ARRIVAL

Selection of cheeses, cured meats, pickles, dips & crisp breads

ON THE TABLE

Dinner rolls, butter

MAIN COURSE

alternate serve

Chicken breast, carrot fondant, potato rosti, tarragon jus (gf)(df)

Beef tenderloin, potato galette, wilted spinach, shallot sauce (gf)

DESSERT

alternate serve

Vanilla panna cotta, roasted pineapple, lemon grass, kaffir lime (gf)

Chocolate brownie, fresh raspberries, raspberry coulis (gf)(df)(v)

Elixir Coffee & Twinings tea selections

served buffet-style

\$99.50 per person

Minimum 25 guests

available Monday-Friday only



Beverage Packages

The House Range

WINE

Hardys Moscato, Multi Region, VIC & NSW
Hardys Sauvignon Blanc, Multi Region, VIC & NSW
Hardys Cabernet Merlot, Multi Region, VIC & NSW

SPARKLING

Hardys Brut Reserve, Multi Region, VIC & NSW

DRAUGHT BEERS & CIDER

Great Northern, Pure Blonde, Fat Yak

NON-ALCOHOLIC

Schweppes Soft Drinks & Juices

3 Hours \$35.00 per person

4 Hours \$42.00 per person

5 Hours \$48.50 per person

The Cru Range

WINE

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

SPARKLING

Yarra Burn Premium Cuvee, Yarra Valley

DRAUGHT BEERS & CIDER

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

NON-ALCOHOLIC

Schweppes Soft Drinks & Juices

3 Hours \$49.50 per person

4 Hours \$57.00 per person

5 Hours \$64.50 per person

The Grand Cru Range

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

Bay of Fires Sparkling Cuvee, Tasmania

DRAUGHT BEER & CIDER

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

NON-ALCOHOLIC

Schweppes Soft Drinks, Juices
& Sparkling Mineral Water

3 Hours \$57.50 per person

4 Hours \$66.00 per person

5 Hours \$75.50 per person

Our Brands



hundred acre bar

hundred acre bar

Whatever the time of day, the newly renovated hundred acre bar provides the perfect setting to eat, drink and relax with good company. Perhaps it's an early breakfast or a cappuccino at one of the long communal tables, pre-dinner drinks and tapas while you're comfortably ensconced in the deep cushions of The Living Room, an intimate lunch or a simple but stylish dinner overlooking the golf course. Whichever you prefer, the hundred acre bar is bound to complement your choice.



— ST LUCIA —
GOLF LINKS

St Lucia Golf Links

St Lucia Golf Links is one of Brisbane's most renowned golf courses – it's in the top 10 golf courses in Queensland. Open to the public all year round, this iconic destination is now home to a new Golf Shop, 60 new motorised carts and Queensland's best golf simulator. With hundred acre bar and Hillstone events at the top of the hill, this landmark has transformed from a golf course into a lifestyle.

There are no membership fees, which means you can pay as little as \$23 to play. It's easy to get access to the course, with its 69 par and 5,411 meter layout that has been sculpted from beautiful land. With several holes following the Brisbane River, there are great breezes that sweep through the course on those summer golf days.



Hillstone Catering

Enjoy our food at home, in the office, or a unique venue of your choice! Hillstone Catering is yet another component of our popular hospitality brand. With Hillstone Catering, every event from a fabulous birthday celebration to a lavish wedding reception can benefit from our unique style of hospitality.

HILLSTONE



S T L U C I A

Hillstone St Lucia
St Lucia Golf Links
Carawa Street
St Lucia Q 4067

P 07 3870 3433
F 07 3371 4331
E enquiries@hillstonestlucia.com.au
W www.hillstonestlucia.com.au