

'00

hundred acre bar

the get together guide

[get-to·geth·er] *noun*

A meeting or gathering;
a party or social function.



The Hillstone Family

This year marks an exciting milestone for founders Hans Pettersson and Jens Holland who have just celebrated their 33rd Anniversary at Hillstone St Lucia. The Swedish duo moved to Brisbane in 1988 and have spent this time sprinkling their Scandinavian hospitality all over St Lucia, opening hundred acre bar in 2005 and Saint Lucy café e cucina in 2012 - all the whilst evolving Hillstone into one of Brisbane's most well-appointed and reputable event venues.

Winning the management rights to operate the St Lucia Golf Links golf course in 2017, Jens and Hans have since embarked on a multi-million upgrade across the venue.

Saint Lucy has since left the family (sold in July 2019), with the focus now on the final development and upgrades at their primary venue. Jens and Hans's vision has been brought to life. Uniting golf, events, and dining to make their house of brands one of Brisbane's most iconic landmarks.



'00
hundred acre bar

menus

group dining

10 - 15 guests

two-course 65.0 | three-course 79.0

entree your choice of

pork belly
cucumber kimchi | oyster aioli | miso

yellowtail kingfish ceviche
littleneck clams | perilla | cucumber | fennel pollen

asparagus [v] [gf] [cd]
white + green asparagus | slow cooked egg | parmesan mousse | mint juice

main your choice of

milly hill lamb shoulder
lyonnaise potato | puffed barley | lamb sauce

blackened cajun swordfish | picked leaves | coconut & lime yoghurt
[gf] [cd]

orecchia
wild mushroom | burnt butter | sage [v] [cd]

dessert your choice of

chef's selection of sorbet [v] [gf] | passion fruit parfait [v] [cd]
walnut streusel | burnt carrot | meringue

chef's cheese selection | blue | hard | soft white
lavash | grissini | quince | apple | celery
[v] [cd]

15% Public Holiday surcharge applies
dietary requirements can be catered for upon request

[v] vegetarian [gf] gluten friendly [cd] contains dairy

group dining +

16 - 36 guests

two-course 65.0 | three-course 79.0

entree

your choice of two (2) for alternate drop

pork belly

cucumber kimchi | oyster aioli | miso [cd]

yellowtail kingfish ceviche

littleneck clams | perilla | cucumber | fennel pollen

asparagus [v] [gf] [cd]

white + green asparagus | slow cooked egg | parmesan mousse | mint juice

main

your choice of two (2) for alternate drop

milky hill lamb shoulder

lyonnaise potato | puffed barley | lamb sauce

blackened cajun swordfish

picked leaves | coconut & lime yoghurt [gf] [cd]

orecchia

wild mushroom | burnt butter | sage [v] [cd]

dessert

your choice of two (2) for alternate drop

chef's selection of sorbet [v] [gf]

passion fruit parfait [v] [cd]

walnut streusel | burnt carrot | meringue

chef's cheese selection blue | hard | soft white

lavash | grissini | quince | apple | celery [v] [cd]

15% Public Holiday surcharge applies
dietary requirements can be catered for upon request

[v] vegetarian [gf] gluten friendly [cd] contains dairy

pizza banquet

10 - 30 guests

\$42.5pp

stone baked bread
garlic butter | parmesan cheese

pizzas garlic cheese

margherita pepperoni bbq chicken
fried chicken chipotle aioli | lemon [gf]

caesar salad
crispy bacon | croutons | parmesan cheese [cd]

slaw
pickled carrots | slaw dressing [v] [gf]

curly fries
taco seasoning | lemon mayo [v]

pasta
napoli | penne [v]
or
cabonara | fettucine [cd] \$4.5 per person
prawn | garlic | chilli | tagliatelle [cd] \$10.5 per person

15% Public Holiday surcharge applies
dietary requirements can be catered for upon request

[v] vegetarian [gf] gluten friendly [cd] contains dairy

family style dining one

\$78.5pp

10 - 30 guests

yellowtail kingfish ceviche
littleneck clams | perilla | cucumber | fennel pollen

oysters baked
kilpatrick sauce | spring onion | lonza [gf]

pork belly
cucumber kimchi | oyster aioli | miso [cd]

slow cooked milly hill lamb shoulder
lyonnaise potato | puffed barley | lamb sauce

sides
iceberg salad [v] [gf]
tomato salad [v] [gf]
cauliflower salad [v] [gf]

condiments
red wine sauce | hot english mustard

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[v] vegetarian [gf] gluten friendly [cd] contains dairy

family style dining two

\$99.5pp

10 - 30 guests

yellowtail kingfish ceviche
littleneck clams | perilla | cucumber | fennel pollen

oysters baked
kilpatrick sauce | spring onion | lonza [gf]

pork belly
cucumber kimchi | oyster aioli | miso [cd]

2GR pure blood wagyu
baby kipfler potatoes | roasted pumpkin [gf] [cd]

sides
iceberg salad [v] [gf]
tomato salad [v] [gf]
cauliflower salad [v] [gf]

condiments
red wine sauce | hot english mustard

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dietary requirements can be catered for upon request

[v] vegetarian [gf] gluten friendly [cd] contains dairy

roving little bites

\$25.0 per person 1 hr

\$35.0 per person 2 hr

\$45.0 per person 3 hr

minimum of 20 guests

Cold

please select three (3)

prosciutto

watermelon | goats curd | quinoa | black pepper [gf] [cd]

raw scallop

fermented pineapple | cauliflower | walnut | radish

ocean trout ceviche broccoli | orange | cardamom [gf]

avocado & green tomato mousse brown rice | fermented chilli crisp [v]
[gf]

Hot

please select three (3)

stuffed baby peppers

spicy pork mince | smoked mozzarella | lemon [cd]

crumbed prawns

kewpie | lemon | yellow chilli pepper

smoked anchovie

stone baked bread | pickled onion | chive philly [cd]

irish soda dough mushroom duxelle [v]

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[v] vegetarian [gf] gluten friendly [cd] contains dairy

substantial fork + walk

sliders
pulled pork | slaw [cd]
\$4.0 per person

salt & pepper squid asian slaw | lemon | mayo [gf]
\$4.5 per person

barra box
chips | tartare | lemon
\$5.0 per person

fried chicken
sprout slaw | pumpkin fermented chilli [gf]
\$12.5 per person

lamb tagine steamed rice | braised prune
\$12.5 per person

gnocchi
wild mushroom | truffle pecorino [v] [cd]
\$14.5 per person

next level fork + walk

coffin bay oyster
tomato water | green olive | fingerlime [gf]
\$5.0 each

skewered pork belly
miso caramel | kimchi | oyster aioli
\$6.0 per person

cobia
green mango | ginger | mirin | yuzu cream | sesame crumble [cd]
\$9.5 per person

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[v] vegetarian [gf] gluten friendly [cd] contains dairy

our event
spaces

Oak Dining Room

Long lunch? Engagement or wedding dinner?

The Oak Dining Room is perfect for any celebration. Located on our lower terrace, this space has endless views of the golf course and surroundings. Configuration is either 1 long dining table or 4 separate tables.

up to 30 seated guests
(one long table)

up to 36 (separate tables)



Pavilion

Overlooking our Garden Golf Putt Putt, the Pavilion is the newest addition to our event spaces. It's a shady setting next to our Putt Putt and overlooking the greens make it relaxing and inviting for cocktail events and long lunches

up to 40 (half space)
up to 80 (full space)



Rooftop

Secluded, open and airy. The Rooftop location offers over a hundred acres of views. Take in the surrounding fairways, greens and river breeze. This space is privately set above the restaurant.

up to 25 cocktailguests
up to 18seated guests.



First Floor

This warm and intimate space is ideal for your lunch or dinner event. This space is set away from the bar and restaurant on our lower terrace located underneath our Rooftop

up to 18seated





Living Room

The Living Room is our private, home-away-from-home lounge room with a fireplace, portable sound system, inbuilt iPod and mp3 player. Perfect for you to enjoy for any celebration!

up to 40 cocktail

Mezzanine

The Mezzanine is a great space to be used in conjunction with the Living Room for larger functions.

up to 100 when booked with The Living Room



beverages

For all events, the hundred acre bar offers beverages on a consumption tab. You can select what beverages you would like to have available, set the limit and leave the rest up to us!

Should you prefer a Beverage Package, please speak to one of our Event Coordinators who can help you tailor a package.

We would recommend selecting two reds, two whites, one sparkling and a selection of beers. Spirits are also available for your tab with house spirits starting at \$10.5.

To serve your beverages, we will set up a beverage buffet in your area in which the staff will serve the drinks from to your guests.

We also have a range of cocktails for you to select from, available either individually or by the jug! You can choose to have a cocktail on arrival, a late refreshment or you can have cocktails throughout your event

Your guests can purchase their own beverages for the duration of the event. or before and after your bar tab. Should you wish to not do a bar tab at all, a surcharge of \$5.50 per person will apply. Please note beverages purchased on a cash basis will not go towards minimum spend requirements

garden golf

Garden Mini Golf Putt Putt is Brisbane's newest and most advanced putt putt course. Designed around St Lucia Golf Links' lush foliage and natural landscape, every green enjoys stunning views of the golf course.

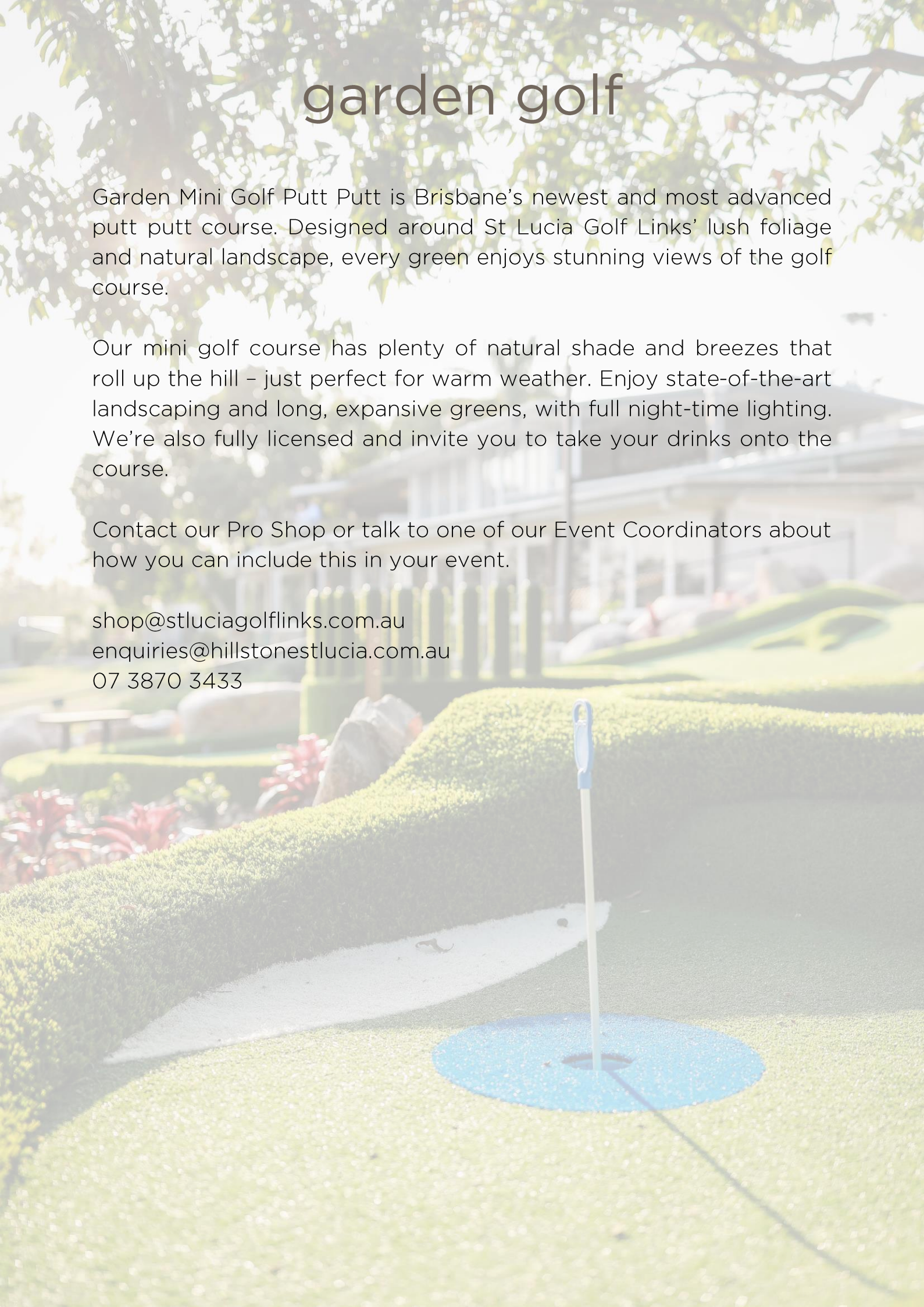
Our mini golf course has plenty of natural shade and breezes that roll up the hill – just perfect for warm weather. Enjoy state-of-the-art landscaping and long, expansive greens, with full night-time lighting. We're also fully licensed and invite you to take your drinks onto the course.

Contact our Pro Shop or talk to one of our Event Coordinators about how you can include this in your event.

shop@stluciagolflinks.com.au

enquiries@hillstonestlucia.com.au

07 3870 3433



Arrangement Co

Nestled at the entrance of hundred acre bar, you'll find a delightful plant and gift shop operated by our good friends, Kim Holland and Gianna Armour. The Arrangement Co is also home to our Restaurant Host Desk where we will meet and greet you for your dining experience.

Arrangement Co also offer event styling, specialising in tailoring packages to suit events held within all the spaces at hundred acre bar and The Boardroom, at Hillstone St Lucia. Additionally, Arrangement Co offers corporate hampers and wedding favours.

Gianna | 0408 738 781

Kim | 0419 717 211

arrangement.company@gmail.com

need to know

Booking Process:

Minimum spends are to be met through both food and beverage. Any shortfall of the minimum spend will be charged as room hire.

To proceed with making a booking a signed Booking Agreement and \$300.00 deposit payment is required to confirm your event.

An Event Sheet will be provided in the lead up to your event to confirm the finer details. This is then due a minimum of 3 weeks prior to your event date.

Final numbers and full payment of the minimum spend are then due 4 business days prior to your event.

Cake

If you would like to bring a cake to your event there is a \$20.00 cake charge. You are then welcome to cut and serve your cake and we will provide a sparkler, side plates, knife, forks and napkins.

Surcharges will apply to public holidays

Responsible service of Alcohol

In accordance with our Liquor Licensing, Hundred Acre Bar reserves the right to refuse alcohol service to guests that are deemed intoxicated. Please refer to our Event Coordinators for further details regarding 18th Birthday Celebrations and catering to minors.

CELEBRATIONS AT HUNDRED ACRE BAR

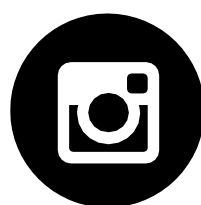
WHATEVER TIME OF THE DAY, HUNDRED ACRE
BAR PROVIDES THE PERFECT SETTING TO EAT,
DRINK AND RELAX WITH GOOD COMPANY.



'00 = hundred acre bar.

(named after the 123 acres of
spectacular natural surroundings
that the hundred acre bar sits
perched upon... '100' just rolls
off the tongue easier)

are we friends?



hundred acre bar, St Lucia Golf Links,
Carawa Street, St Lucia QLD 4067

07 3870 3433

enquiries@hillstonestlucia.com.au

www.hillstonestlucia.com.au