



hundred acre bar

the get together guide



CHRISTMAS PACKAGES
2021

group dining

15 guests to 30 guests
2 Course [Entrée + Main] \$59.00 per person
2 Course [Main + Dessert] \$55.00 per person
3 Course \$75.00 per person

ANTIPASTI

Choice of 2 to be shared between table

Calamari fritti | crispy fried baby squid, parsley, chilli & caponata mayo [gf] [df]

Funghi fritti | crumbed portobello mushroom, thyme, olives [v][gf]

Potato & salami croquette | smoked tomato relish [gf]

Four cheese "chip & dip" [v]

Chips | truffle oil, parmesan aioli [v][gf]

MAINS

Choice of 2 preselected mains or alternate drop

served with green salad & shaved pecorino to share

Slow cooked lamb shank ragu | pappardelle, tomato sugo, shaved parmesan

Wild mushrooms & ricotta gnocchi [v]

Pumpkin risotto | roasted squash, ricotta cheese, burnt butter [v,gf]

Steak & chips | 180g black angus eye fillet, truffle and parmesan chips, green pepper sauce

Market fish [gf]

DESSERT

Shared between table

Tiramisu | chocolate bar & milk ice cream

Cheese selection | served with poached pears & fruit crostini

antipasti + pizza share menu

15 guests to 40 guests
\$42.50 per person

ANTIPASTI

Choice of 3 to be shared between table

Calamari fritti | crispy fried baby squid, parsley, chilli & caponata mayo [gf] [df]

Funghi fritti | crumbed portobello mushroom, thyme, olives [v][gf]

Potato & salami croquette | smoked tomato relish [gf]

Four cheese "chip & dip" [v]

Chips | truffle oil, parmesan aioli [v][gf]

PIZZA

Choice of any pizzas to be shared between table

served with green salad & shaved pecorino

Diavola | spicy salami, tomato, parmesan

Patata | panchetta, mozzarella, taleggio, onion, garlic base

Margherita | heritage tomato, mozzarella basil [v]

Funghi | wild mushrooms, taleggio, cep puree, gremolata [v]

canape menu

minimum 20 serves

\$32.50 per person | 1 hour | 4 canapes

\$45.50 per person | 2 hours | 6 canapes + 1 substantial

\$55.00 per person | 3 hours | 8 canapes + 2 substantial

please select half cold & half hot canapes

LITTLE BITES

Cold

Sydney rock oysters | pomegranate dressing [gf] [df]

Four cheese "chip & dip" [v]

Cherry tomato, goats cheese, sesame, balsamic caviar [gf] [v]

Truffle mushroom tart | parmesan crisp

Cured and smoked salmon | sago cracker, lime crème fraiche [gf]

Hot

Potato & salami croquette | smoked tomato relish [gf]

Glazed pork belly | compressed apple pearls, cucumber [gf] [df]

Mini lamb pies | minted pea

Truffle & mozzarella arancini [v]

Wild mushroom quiche | confit garlic [v] [gf]

SUBSTANTIAL BITES

Italian nachos | ricotta & spinach ravioli served with aranciata sauce. [v]

Wagyu beef slider | American cheese & smoked aioli

Pork belly baos buns | crunchy slaw

Roast Pumpkin risotto | burnt butter & pepitas [gf][v]

Flat bread pepperoni pizza

Flat bread margherita pizza [v]

beverage package standard

WINE

Hillstone Bros Sauvignon Blanc 2020
McLaren Vale, South Australia

Single Vineyard Pinot Gris 2018
Adelaide Hills, South Australia

Mike Press Shiraz 2018
Adelaide Hills, South Australia

Yabby Lake 'Red Claw' Pinot Noir 2019
Mornington Peninsula, Victoria

SPARKLING

Da Luca Prosecco DOC Veneto, Italy

BEERS

Great Northern Super Crisp, Estrella Damm, Stone and Wood Pacific Ale,
Peroni Nastro

NON-ALCOHOLIC

Schweppes Soft Drinks & Juices

	per person
2 hours	\$45.00
each additional hour	\$20.00

beverages on consumption tab

You select the drinks and the limitations.
Your guests will receive a wristband on arrival and can then order directly from the bar.

beverage package premium

WINE

Astrolabe Sauvignon Blanc 2019
Marlborough, NZ

Leeuwin Estate 'Prelude' Chardonnay 2019
Margaret River, WA

Domaine De Triennes Rose 2019
Provence, FR

Paringa Estate P.E Shiraz 2018
Mornington Peninsular, VIC

S.C. Pannell Montepulciano 2018
Langhorne Creek, SA

SPARKLING

Louis Bouillot Brut N.V
Burgundy, FR

BEERS

Great Northern Super Crisp, Estrella Damm, Stone and Wood Pacific Ale,
Peroni Nastro

NON-ALCOHOLIC

Schweppes Soft Drinks & Juices

	per person
2 hours	\$65.00
each additional hour	\$30.00

beverages on consumption tab

You select the drinks and the limitations.
Your guests will receive a wristband on arrival and can then order directly from the bar.



styling by arrangement co

the 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 30 cocktail guests
up to 20 seated guests



living room

The Living Room is our private, home-away-from-home lounge room with a cozy fireplace. Perfect for you to enjoy for any celebration!

up to 50 cocktail

oak dining

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 36 seated guests (one long table)





the pavilion

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

up to 40 | half pavilion
up to 80 | full pavilion

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





— ST LUCIA —
GOLF LINKS

HILLSTONE | hundred acre bar



Weddings



Golf



Conferences
and Events



Garden
Golf



hundred acre bar
St Lucia Golf Links
Carawa Street
St Lucia QLD 4067
p: 07 3870 3433
e: enquiries@hillstonestlucia.com.au
www.hillstonestlucia.com.au