

'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 dollar 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



“

Just a huge thank you to the management and staff for absolutely the most amazing dining experience my family and I have ever had.

”

Facebook reviewer

If you've already visited hundred acre bar, you'll have experienced the unique and cherished aspects of this beautiful restaurant. The building is multi-level with five charming floors that are equally as warm and welcoming. As you work your way up from the First Floor up to the Rooftop Terrace, you'll experience the spirit of the place that has come from generations of visitors that have celebrated here.

The hundred acre bar is a celebration of culture. The dining experience (wet weather plan covered) features an exciting selection of meals made from the freshest ingredients. Served by our friendly team, the only thing guests need to focus on is celebrating with loved ones.

'00

hundred acre bar

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]

Beef & potato 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]

Beef & potato 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

Beef & potato croquette | smoked tomato relish [gf]

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

Mini lamb pies | minted pea

Tomato & 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

Mike Press Sauvignon Blanc 2021
Adelaide Hills, South Australia

Mike Press Rose 2020
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

Sidewood Shiraz 2017
Adelaide Hills, SA

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



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!

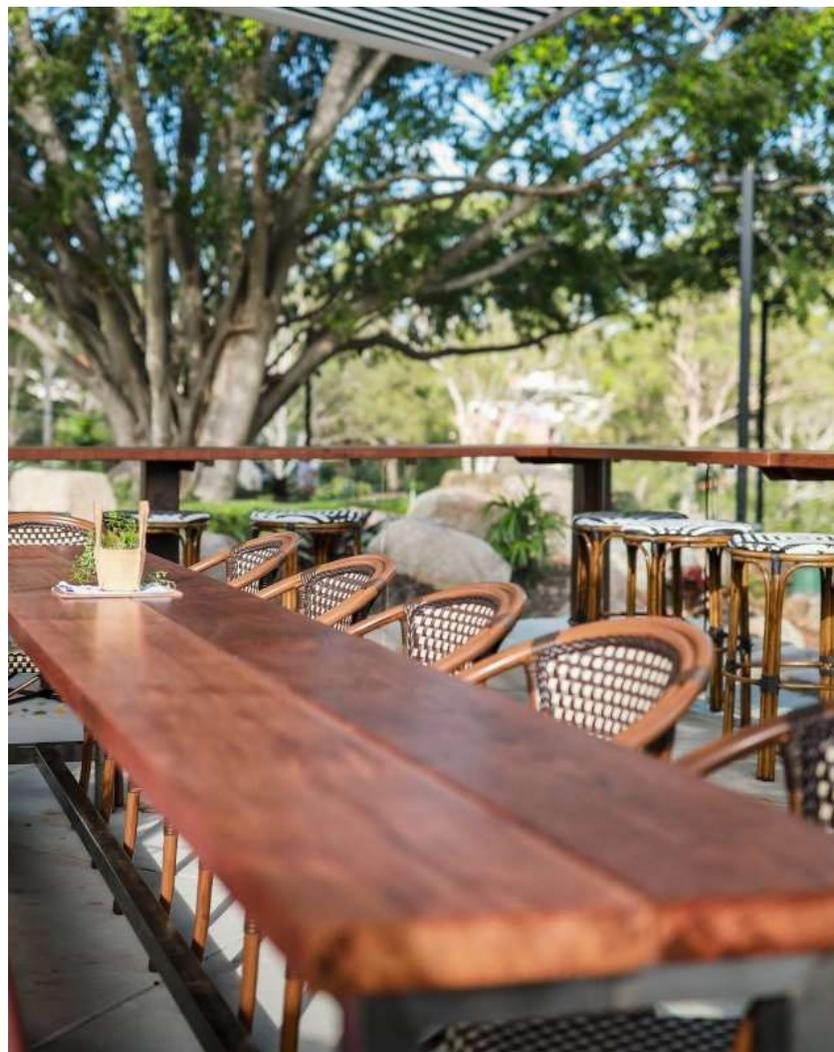
up to 50 cocktail

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
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