

Hundred Acre



Event Menus



Set Dining Menu

minimum 20 adults

\$75 per person

Starters, share style

Seasonal croquettes, aioli

Market fish ceviche, corn, sweet potato, onion, gem lettuce, rice wafer [gf, df]

Mains, alternate serve

Black Angus sirloin, 300g mb3-4, café de Paris butter, peach + raspberry salad [gf]

Queensland barramundi, pine nut salsa, radicchio, pear, mayo [gf, n]

served with

Mixed lettuce, Mediterranean dressing [ve, gf]

Chips [v, df]

Dessert

Hazelnut brownie, warm chocolate sauce, vanilla ice cream [v, gf, n]

15% surcharge applies on public holidays

Dietary requirements can be catered for upon request.

NOTE: minimum 72 hours notice for group dining menu is required.

Minimum food and beverage spends apply for private area.

Sample menus only. Menus subject to change seasonally.

Cocktail Menu

cocktail style - minimum 20 guests

\$45 per person

Small bites

select four items [100% serve of each item]

Market fish ceviche, avocado, sesame oil, seaweed cone [gf]

Seasonal croquettes, aioli

Hummus, ginger, orange, fried garlic, cinnamon + chilli, flatbread [ve, gfo]

Chicken lollipop, Korean sauce, puffed quinoa, black sesame seeds [df]

Australian calamari, papaya salad, wasabi mayo [gf]

Jamon serrano, sourdough, Catalan tomato, e.v.o.o [df]

Substantial

select two items [100% serve of each item]

Fish taco, mango salsa, avocado, red cabbage [gf, df]

Beef sliders, cheddar, tomato, lettuce, onion, burger sauce [gfo, dfo, vo]

Chicken schnitzel, ranch dressing

Fish + chips, tartare sauce, lemon, chicken salt

Margherita, fior di latte, tomato sugo, basil

Selections must cater for 100% of your guests, we do not offer a 50/50 serve of items

15% surcharge applies on public holidays

Dietary requirements can be catered for upon request.

Minimum food and beverage spends apply for a private area.

Menus subject to change seasonally



Veuve Clicquot

Veuve Clicquot

Beverage Packages

Standard

Wine

Contemporary Sauvignon Blanc, 2022
Contemporary Chardonnay, 2022
Contemporary Rose, 2022
Contemporary Shiraz, 2022
Contemporary Cabernet Sauvignon, 2022

Sparkling

Silverleaf Brut N.V

Beer

A selection of tap beers & Cascade light

Non-alcoholic

Schweppes soft drinks + juices

Premium

Wine

Shaw & Smith Sauvignon Blanc, 2023
La Prova Pinot Grigio, 2022
Domaine de Triennes Rose, 2022
Yabby Lake "Red Claw" Pinot Noir, 2021
Glaetzer "The Bishop" Shiraz, 2020

Sparkling

Arras Blanc de Blancs N.V

Beer

A selection of tap beers & Cascade light

Non-alcoholic

Schweppes soft drinks + juices

	per person		per person
2 hours	\$40	2 hours	\$60
Each additional hour	\$15	Each additional hour	\$25

Beverages on Consumption

Select the drinks and the limitations. Guests receive a wristband on arrival and order directly from the bar, with invoice to be settled on the day.

Event Spaces

Rooftop

Cocktail | up to 30 guests

Dining | up to 20 guests

Set privately above our restaurant with sweeping views of the fairway, this open and airy retreat is great for intimate gatherings.



Private Dining Room

Dining | up to 26 guests

Take in the beloved views of the golf course over a long lunch or celebratory dinner. Feast and indulge with your guests on one of our curated menus.

Event Spaces

The Living Room

Cocktail | up to 50 guests

Your home away from home. With a comfortable array of seating and space to mingle, the cozy charm of the Living Room fills the air with a warmth all year round.



The Pavilion

Cocktail

half space | up to 40 guests

full space | up to 80 guests

Overlooking our mini golf course, this landscaped Pavilion provides a relaxed and inviting setting to gather with friends and celebrate.

Hundred Acre

07 3870 3433

hello@hundredacrebar.com.au

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@hundredacre.stlucia