



# WEDDING PACKAGES

2025 / 26



BRISBANE'S MOST LOVED WEDDING VENUE





"We couldn't have asked for a better day.  
We would recommend Hillstone to  
anyone in a heartbeat."

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*Phoebe + Chris*

"Everything was perfect. The room was  
set up beautifully with so much attention  
to detail. I can't even begin to describe  
how incredible the food was."

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*Lauren + William*

"The food, staff and overall running of the  
event was to the highest standard. We  
are so happy to have chosen Hillstone."

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*Mackenzie + Lucas*

## WHERE YOUR LOVE STORY UNFOLDS

Hillstone St Lucia is a unique wonder with a reputation that has continued to blossom over the past 37 years. There is so much to appreciate across the venue, with newly refurbished reception spaces, and the most intimate and serene welcoming areas. Let our experienced wedding team and superb hospitality unveil the best day of your life.

## A COMPLETE SERVICE

A dedicated wedding coordinator will help you every step of your wedding day journey, ensuring both you and your guests experience a magical occasion full of cherished memories. From the selection of one of our beautiful areas for your ceremony to the choice of menus and wines, and everything in between, our dedicated team will be on hand to ensure that you experience an occasion to remember.



# WELCOME

## TO THE HILLSTONE FAMILY

Hillstone St Lucia and hundred acre bar stand on the foundations of the homestead of William Dart, an enterprising Englishman who built the original structure you see today.

William was a wheelwright and coachbuilder who, after turning 20, decided to create a new life for himself. His solution was to immigrate to Australia in the 1850s. Within a couple years of arriving in Brisbane, he was growing cotton, bananas and a family (he had 8 children) on the Brisbane River flats. This was near where the university boatshed now stands.

Later, in the 1880s, William built a grand house for his wife and children and named it Hillstone. It served his family well until, 40 years later, when it became the first clubhouse for the Indooroopilly Golf Club. This club was the predecessor of the rooms and terraces that we still have here today. However, in 1985 the Indooroopilly Golf Club moved to Long Pocket, so the area became St Lucia Golf Links, a public golf course with its own reception centre. The original clubhouse is heritage listed along with Hillstone's Mango Tree, an iconic centrepiece and focal point of all those in attendance at a Hillstone event.

In 1986, we took over the running of the old clubhouse – only recently having arrived from Sweden. We have continually invested in the expansion and refurbishment of the buildings over the past 30 years, making it an iconic landmark in St Lucia. You can rest assured Hillstone's hospitality and ability to perfect the finer detail will ensure your wedding day is everything and more.

Congratulations on your engagement! We would be delighted to host your very special day at Hillstone, to make you feel at home and to create lasting memories for you and your nearest and dearest.



*Tens Holland*

Director

*Hans Pettersson*

Director





# INCLUSIONS

## WEDDING PLANNING AND SUPPORT

Our wedding team will assist and support with every aspect of your wedding in the lead up to and on the day. You will also have a dedicated Banquet Manager on the day of your wedding with a Wedding Attendant for the wedding party.

Your chosen space will be set up with tables, chairs, linen, crockery and glassware. All set up inclusions are detailed in the package.

Your suppliers will have early access on your wedding day for set up and for the duration of your wedding; from guest arrival until your grand departure.

## SITE VISITS

You are welcome to visit Hillstone St Lucia to show your friends, family or wedding vendors for inspiration. By appointment only.

## CEREMONY REHEARSAL

We will allow you to use your ceremony location for a rehearsal at no additional cost. By appointment only, pending availability.

## SET UP INCLUSIONS

Tables complete with table cloths, napery, glassware, cutlery and tea light candles  
Choice of White or Oatmeal Table Cloth  
White Tiffany or Midnight Blue Velvet dining chairs (*Oak Crossback additional cost*)  
Printed menus for each table  
Cake and gift tables  
Bouquet vases  
Easel for your seating plan





## CEREMONY

### INCLUSIONS

40 Timber garden chairs  
Ornate registry table & chairs  
Portable PA system for music

### TAKEAWAY PACK

Takeaway charcuterie and beverages for you and your wedding party to enjoy for your photo session.

\$950.00\*

\*Please note listed price is in conjunction with a Hillstone wedding reception.

## ONSITE PHOTOGRAPHY

### LUXURY WEDDING GOLF CART

Chauffer driven 8-seater Wedding Cart, including picnic basket with beverages and your own private wait staff (additional carts will be provided at no additional charge for photographer or larger wedding parties)  
\$350.00

OR

### TRADITIONAL GOLF CARTS

Standard 2-seater Golf Cart including picnic basket with beverages and your own private wait staff.  
\$50.00 per cart







# GRAND VIEW

The Grand View Room is our largest reception space with Hillstone's homestead charm and warmth. Feel the history first-hand, with detailed architraves and a 5.5 metre high ceiling.

This unique room with no columns, will have all of your guests feeling at home as soon as they enter and ready to celebrate together.

## UNIQUE FEATURES

Private use of the Mango Tree Terrace, opulently decorated with festoon, fairy and candle lighting with a stone top champagne bar

5.5 metre high ceilings

Six vintage chandeliers

Plantation shutter windows

Portable dance floor

Six piece stage

Panoramic golf course views

Luxurious lounge seating

Private bridal suite

Private restrooms and wheelchair access



up to 800 guests



up to 350 guests





## THE MANGO TREE TERRACE

Iconic to Hillstone St Lucia, the Mango Tree Terrace is packaged with the Grandview Room. This outdoor, versatile space can be used for wedding ceremonies, pre-dinner canapés, cutting the wedding cake under the stars, or to even watch your very own fireworks.

The terrace is heritage-listed and filled with comfortable lounge seating, cocktail furniture and newly appointed champagne bar. Enjoy 180-degree views of the golf course whilst under the fairy lights of the mango tree.



## THE FOUNTAIN

The Fountain is one of Hillstone's most iconic ceremony spaces. With surrounding manicured hedges, sweeping views of the golf course and encased by an open gazebo wrapped in jasmine and bromeliads; every sense will be captured in this moment and memory.

Enjoying a beautiful breeze at all times of the day, the Fountain will provide your ceremony with a unique European elegance.

The Mango Tree Terrace overlooks this area; providing couples the flexibility to have up to 180 guests at their ceremony.





# ROSEWOOD

There are not many reception venues in Brisbane with The Rosewood Room's setting, with attached private verandah. Reflecting a style that emerged out of Sweden in the Gustavian era, this intimate space with timber floorboards will have your guests feeling at home.

Offering light throughout the day and alluring twilight in the afternoon, it will guarantee you stunning photography.

## UNIQUE FEATURES

Private veranda

Comfortable lounge seating

Private use of the Library Bar

Lounge and coffee tables

Private restrooms and wheelchair access

Unique wet weather ceremony option



up to 110 guests



up to 90 guests





## THE LIBRARY BAR

The Library Bar, as the name suggests, is a distinctive space with library, fireplace and intimate open-floor plan.

It catches a lovely breeze as the doors open onto the outdoor terrace decorated in modern furnishings, festoon lights and a granite bar seating area.

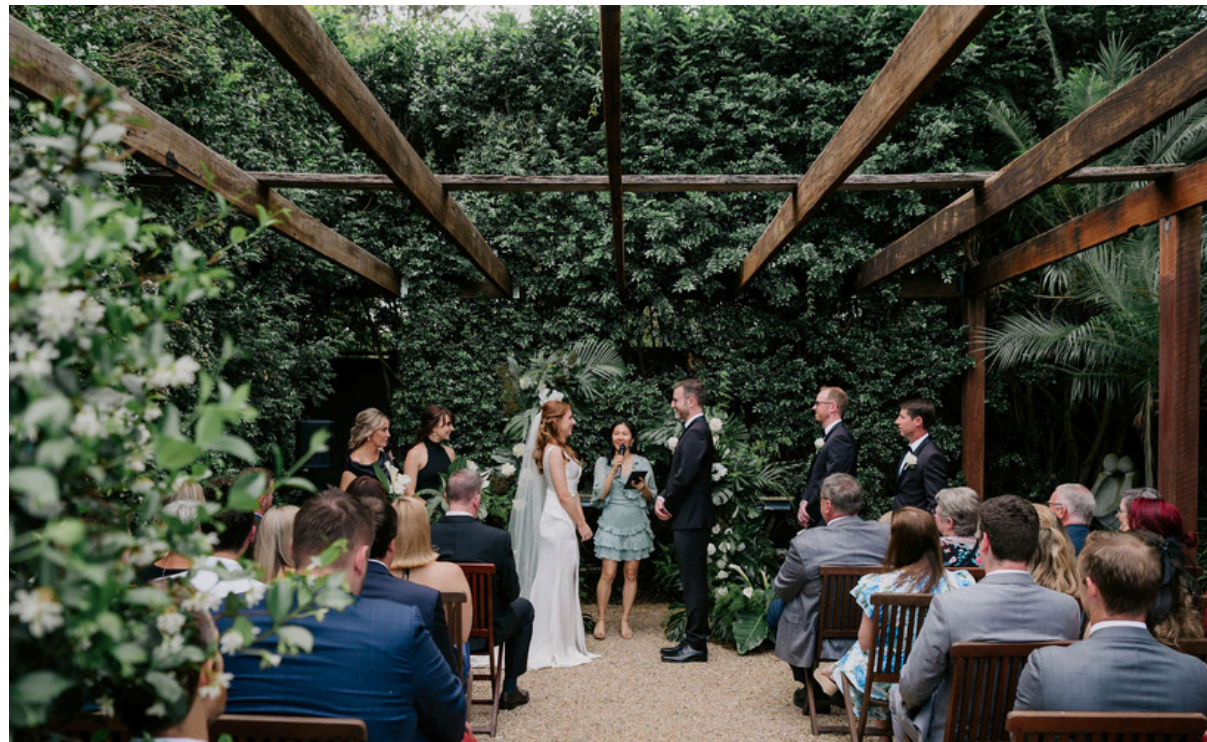
The Library Bar acts as a wonderful retreat at the end of the evening to dance the night away, have personalised bar service and enjoy port and petite sweets - a favourite evening delicacy at Hillstone.



## THE COURTYARD GARDEN

The Courtyard Garden offers you a warm, intimate ceremony location or reception space that will make your wedding photography look spectacular. With a wooden gazebo and tall, green hedges framing the area, the space is tranquil and uniquely beautiful.

The inspiration for this space came from an old pavilion in Sweden that was dedicated to weddings.





# HILLSTONE SIGNATURE MENU

TWO-COURSE FROM \$174 PER ADULT, THREE-COURSE FROM \$184 PER ADULT

## INCLUDING:

Chefs selection of two (2) canapes pre reception  
Artisan sourdough, cultured butter on the tables  
Five-hour House Beverage Package - Contemporary Range  
Your wedding cake served in bite sized pieces  
Tea, Coffee and Grant Burge Port served buffet style

## ENTRÉE

SELECT TWO (2) FOR ALTERNATE SERVE

Borrowdale pork belly, compressed cucumber,  
cider gel, pickled daikon, orange jus [gf, df]

Salted heirloom beetroot, fermented chili,  
whipped fetta, green pear, candied seeds  
[v, gf, dfo, veo]

Mooloolaba prawn, salad, lemongrass,  
cashews, wombok, fried shallots, chilli, coconut  
+ tamarind dressing [gf, df]

## PREMIUM ADD ON

Market fish crudo, green chili nahm jim,  
coconut, makrut lime leaf, Thai basil [gf, df]  
+\$7

## MAINS

SELECT TWO (2) FOR ALTERNATE SERVE

Daintree barramundi, macadamia romesco,  
asparagus, caper salsa [gf, df]

Harissa chicken, preserved lemon labneh,  
pomegranate carrots, salsa verde, dukkha [gf]

Black angus eye fillet, truffle mash, broccolini, red  
wine jus [gf, dfo]

Portobello mushroom steaks, caponata vegetables,  
butterbean hummus, marjoram green sauce, lemon  
[ve, gf]

## PREMIUM ADD ON

Pistachio-crust rack of lamb, black garlic, goat's  
cheese, Dutch carrots, plum sauce [gf]  
+\$8

## DESSERT

SELECT TWO (2) FOR ALTERNATE SERVE

Margarita lime tart, lime cremeaux, tequila gel,  
Aleppo pepper, lime savory merengue, crumble [gf]

Tiramisu, traditional whipped mascarpone, lady  
fingers infused in coffee syrup, dark chocolate  
sponge, amaretto

Chocolate-Hazelnut Rocher, chocolate ganache,  
hazelnut praline, dark chocolate mousse, sable  
breton

Mango-coconut panna cotta, lychee sauce, dark  
tapioca pearls [ve, gf]



Sample Menu Only. Menu subject to change.  
Based on minimum of 60 guests.  
Minimum spends and room hire may apply.



# HILLSTONE SHARE STYLE MENU

TWO-COURSE FROM \$185 PER ADULT, THREE-COURSE FROM \$195 PER ADULT

## INCLUDING:

Chefs selection of two (2) canapes pre reception  
Artisan sourdough, cultured butter on the tables  
Five-hour House Beverage Package - Contemporary Range  
Your wedding cake served in bite sized pieces  
Tea, Coffee and Grant Burge Port served buffet style

## ENTRÉE

SELECT TWO (2) FOR ALTERNATE SERVE

Borrowdale pork belly, compressed cucumber,  
cider gel, pickled daikon, orange jus [gf, df]

Salted heirloom beetroot, fermented chili,  
whipped fetta, green pear, candied seeds [v,  
gf, dfo, veo]

Mooloolaba prawn, salad, lemongrass,  
cashews, wombok, fried shallots, chilli, coconut  
+ tamarind dressing [gf, df]

## PREMIUM ADD ON

Market fish crudo, green chili nahm jim,  
coconut, makrut lime leaf, Thai basil [gf, df]  
+\$7

## MAINS

SELECT TWO (2) FOR SHARE STYLE

Queensland barramundi, lemon caper butter  
sauce [gf]

Native rubbed lamb shoulder, burnt honey  
glaze [gf, df]

48h braised Black Angus beef cheeks, vanilla  
bean jus [gf, df]

Harissa-preserved lemon free range chicken,  
salsa verde [gf, df]

## SIDES

SELECT TWO (2) FOR SHARE STYLE

Broccolini, macadamia romesco, green apple, mandarin dressing [gf,df]

Potato mash and truffle oil [gf]

Thyme + garlic roasted Dutch cream potatoes [gf]

Roasted pumpkin, chermoula, caramelized pumpkin seeds [gf,df]

Steamed greens, confit garlic, roasted almonds, Aleppo pepper [gf, df]

Miso glazed heirloom carrot, preserved lemon labneh, dukkha [gf]

Orange, witlof, fennel salad, verjuice dressing [gf,df]

Charred sugarloaf cabbage, kombu butter, crispy shallots, herbs [gf]

## DESSERT

SELECT TWO (2) FOR ALTERNATE SERVE

Margarita lime tart, lime cremeaux, tequila gel,  
Aleppo pepper, lime savory merengue, crumble [gf]

Tiramisu, traditional whipped mascarpone, lady  
fingers infused in coffee syrup, dark chocolate  
sponge, amaretto

Chocolate-Hazelnut Rocher, chocolate ganache,  
hazelnut praline, dark chocolate mousse, sable  
breton

Mango-coconut panna cotta, lychee sauce [ve,gf]



Sample Menu Only. Menu subject to change.  
Based on minimum of 60 guests.  
Minimum spends and room hire may apply.





## ADD ONS

### CHARCUTERIE BOARDS \$12 PP

Jamon Serrano, Wagyu bresaola, fennel and garlic salami, served with Mount Zero olives, cornichons, kiss peppers, hummus, lavosh, grissini

### CHEESE BOARDS \$14 PP

Rosemary Manchego [sheeps milk, Spain]  
Compte DOP [cows milk, 18 months France]  
Adelaide Hills brie [cows milk, Australia]  
served with quince, chutney, baby figs,  
Tasmanian pickled walnuts, grapes, lavosh,  
grissini

### OYSTER STATION

Fresh market oyster \$10  
Served with a selection of dressings:  
Mignonette, Ponzu or Natural

### DUMPLING STATION \$9 PP

Your selection of 3 types:  
Shiitake Mushroom [gf], Chive & Prawn [gf]  
Prawn Ha Gao [gf], Beef & Onion, Pork & Chive,  
Vegetable [gf]  
served with soy, sweet chilli, siracha

### CHEESEBURGERS \$8 PP

Angus beef pattie, cheddar cheese, pickles,  
tomato sauce on milk bun

### HOT DOGS \$8 PP

American style sausage, yellow mustard,  
ketchup, cheese

### ROAMING CANNOLI \$7 PP

tiramisu cream, chocolate cream, lemon cream,  
pistachio, almonds, chocolate nibs

### MALENY GELATO CUPS \$7 PP

Your selection of 2 artisan flavours



# BEVERAGE PACKAGES

## CONTEMPORARY

Included in your current beverage package

### WINE

Contemporary Sauvignon Blanc, Marlborough, NZ  
Contemporary Rose, Multi Region, Australia  
Contemporary Shiraz, Multi Region, Australia

### SPARKLING

Wolf Blass Bilyara Brut N.V, South Australia

### DRAUGHT BEERS & CIDER

Somersby Apple Cider, Great Northern Mid Lager  
Balter Hazy IPA, Green Beacon Wayfarer,  
Diablo Ginger Beer, Balter XPA

### NON-ALCOHOLIC

Schweppes soft drinks and juices  
Still and Sparkling Water

*Extend your package for an additional one hour for  
\$10.00pp*

## REGIONAL

Upgrade +\$18.00 per person

### WINE

Grant Burge "Benchmark" Sauvignon Blanc, SA  
Grant Burge "Benchmark" Pinot Grigio, SA  
Grant Burge "Benchmark" Chardonnay, SA  
Stella Bella "Skuttlebutt" Rose, WA  
Grant Burge "Benchmark" Shiraz, SA

### SPARKLING

Da Luca Prosecco NV, Italy

### DRAUGHT BEERS & CIDER

Somersby Apple Cider, Great Northern Mid Lager  
Balter Hazy IPA, Green Beacon Wayfarer,  
Diablo Ginger Beer, Peroni Nastro, Balter XPA

### COCKTAILS ON TAP

Diablo Seasonal Cocktail

### NON-ALCOHOLIC

Schweppes soft drinks and juices  
Still and Sparkling Water

*Extend your package for an additional one hour for  
\$15.00pp*

## PREMIUM

Upgrade +\$46.00 per person

### WINE

Craggy Range Sauvignon Blanc, Marlborough NZ  
Velante by Bertani Pinot Grigio, Italy  
Domaine de Triennes Rose, France  
Yabby Lake "Red Claw" Pinot Noir, VIC  
Sidewood Shiraz, Adelaide Hills SA  
Leeuwin Estate Prelude Chardonnay, Margaret River

### SPARKLING

Astoria Brut DOC NV, Veneto Italy

### DRAUGHT BEERS & CIDER

Somersby Apple Cider, Great Northern Mid Lager  
Balter Hazy IPA, Green Beacon Wayfarer, Diablo  
Ginger Beer, Peroni Nastro, Balter XPA

### COCKTAILS

Diablo Seasonal Cocktail  
Espresso Martini (1 per person)

### NON-ALCOHOLIC

Schweppes soft drinks and juices  
Still and Sparkling Water

*Extend your package for an additional one hour for  
\$30.00pp*









# BEVERAGES

Here at Hillstone, we completely understand how important this aspect is to many guests and therefore are always focusing on offering you the very best bar service we can.

We like to design our beverage packages around your wedding day and we certainly have the expertise to do so. We offer different beverage packages suited to four, five and six-hours of service and we can be completely flexible with the beverage range we have on offer for your wedding with our bespoke beverage packages. This allows you to select your own choices of beers, wines, spirits, champagne and cocktails to ensure all your guests are taken care of.

## COCKTAILS

We offer seasonal Diablo Cocktails from \$10 per person, ask our team for more information about how you can tailor cocktails into your wedding

## RUNNING A TAB

Nominate a selection of drinks and a spend limit, and the waiters will serve your drinks for the tab duration. If substituting a beverage tab for your inclusive beverage package, a minimum of \$35.00 per person is required.

## LIQUOR LICENSING

Hillstone St Lucia is obliged to close all bars at 12 midnight, with last drinks at 11.30pm. No external drinks can be brought onto the premises.

## VINTAGE WINE

Vintages may change without notice subject to availability.







**HILLSTONE**



Hillstone St Lucia

St Lucia Golf Links

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