



CONFERENCE + EVENTS PACKAGE 2025



MEET AND CELEBRATE AT HILLSTONE ST LUCIA



The room looked beautiful, your team is amazing
- nothing was too much trouble, the food -
“divine”!! Just perfect in every way... thank you
so much! We can't wait for our next event!

JUBILEE COMMUNITY CARE



Hillstone delivered a 5-star experience. The
venue, facilities and catering was fantastic and
everyone with dietary requirements were
especially happy!

SPEECH PATHOLOGY AUSTRALIA

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 event is a memorable one for all.

Thank you for considering our venue, our team look forward to working with you and welcoming you onsite



Tens Holland
Director

Hans Pettersson
Director







MAKE YOUR NEXT EVENT MEMORABLE

The beautiful green surrounds of St Lucia Golf Links and the old Queensland charm of our building, creates a calming sense of place that your guests will enjoy and thrive in. With newly refurbished spaces and an all-star events team, we are beautifully prepared to make your next event your very best.

INCLUSIONS

- Exclusive room hire
- Exclusive pre-function area
- Room set up
- Table linen
- Welcome desk and signage
- Printed table menus
- Bear Bones coffee and selection of teas
- One hour pre and post event access
- Dedicated Events Coordinator for support in the lead up to your event
- Banquet Supervisor for your event on the day
- Complimentary onsite parking
- Wi-Fi



THE GRANDVIEW ROOM

UNIQUE FEATURES

- 5.5m high ceilings
- 6-piece staging
- Panoramic golf course views
- Lounge seating and coffee tables
- Comfortable banquet chairs
- Private restrooms
- Wheelchair accessible
- Use of the Mango Tree Terrace for registration, catering and networking

Audio Visual Package including:
Two ceiling mounted data projectors and motorised screens
(AV Technician, optional extra)

CAPACITY

631m2



THE MANGO TREE TERRACE

[Packaged with Grand View Room]

UNIQUE FEATURES

- Heritage listed Mango Tree
- Perfect for registration and welcoming guests
- Opulent decoration with festoon and fairy lights
- Stone top beverage bar
- Comfortable lounge style seating & cocktail furniture
- Panoramic golf course views



THE ROSEWOOD ROOM

UNIQUE FEATURES

Private veranda with stunning views
Polished Rosewood floors
Lounge and coffee tables
Private restrooms
Wheelchair accessible
Projector screen (portable)

CAPACITY

191m2

THE LIBRARY BAR

UNIQUE FEATURES

Comfortable lounge seating in all areas
Private outdoor terrace overlooking the greens
Private indoor bar (perfect for post meeting networking!)
New timber tiling
Private restrooms
Wheelchair accessible
Projector screen (portable)

CAPACITY

105m2



up to 100 guests



up to 90 guests



up to 100 guests



up to 100 guests



up to 28 guests



up to 50 guests



BREAKFAST PACKAGE

STANDARD HILLSTONE INCLUSIONS PLUS:

Choice of breakfast menu
Registration/display tables as required
Midnight blue velvet chairs
Notepads and pens
Whiteboard or flipchart
Data projector and screens
Lectern, microphone and PA system
Six piece stage (Grandview Room only)

Plated from \$53 per person
minimum numbers and spends apply





HILLSTONE BREAKFAST MENU

BREAKFAST

On the table
Danish selection [v]

Your choice of one (1) of the following:

Hillstone breakfast
Scrambled eggs, double smoked bacon, confit tomato, hash brown,
portobello mushroom, Turkish bread [gfo]

Smoked salmon
poached eggs, smoked salmon, avocado, cherry tomatoes, whipped
goat cheese, dukkha, Turkish bread [gfo]

Healthy breakfast
grilled haloumi, avocado, quinoa salad, cherry tomatoes, Turkish bread
[v, gfo]

*alternate serve additional \$6.00 per person

BEVERAGES

Orange and apple juice
Bear Bones coffee and selection of teas

ADD ONS

Fresh fruit platters \$4 per person
Yoghurt & muesli pots [gf] \$6 per person



DAY DELEGATE PACKAGE

STANDARD HILLSTONE INCLUSIONS PLUS:

Morning tea and/or afternoon tea

Choice of lunch menu

Registration/display tables as required

Midnight blue velvet chairs

Notepads and pens

Iced water and table mints

Whiteboard or flipchart

Data projector and screen

Lectern, microphone and PA system (excluding Library Bar)

Six piece stage (Grandview Room only)



Full Day (8 Hours) from \$88 per person

Half Day (4 Hours) from \$71 per person

minimum numbers and spends apply



HILLSTONE DAY DELEGATE MENU

MORNING TEA

your choice of two (2) of the following:

Fresh fruit platters [ve, gf]

Yoghurt & muesli pots [v, gfo]

Danish selection [v]

Seasonal selection of mini quiches [vo]

Plain scones w house made raspberry jam & cream [gfo, dfo]

AFTERNOON TEA

your choice of two (2) of the following:

Fresh fruit platters [ve, gf]

Double chocolate brownies [gf]

Banana bread with honey ricotta

Savoury scrolls w tomato relish

Goats cheese & thyme puff pastries

LUNCH

served buffet style

Please select one (1) lunch option from the following:

WRAPS & SANDWICHES

SERVED WITH CHEFS SELECTION OF TWO SALADS

Portuguese chicken wrap, slaw, parmesan, aioli

Rueben sandwich, pastrami, sauerkraut, pickles, seeded mustard, Swiss cheese

Smoked salmon sandwich, cucumber, cream cheese, dill

Roasted pumpkin wrap, rocket, herbs hummus, fetta

MYO YIROS

[minimum 30 guests]

Honey- garlic glazed lamb

Pita

Tzatziki

Hummus

Greek salad

Falafel

Rosemary roasted potatoes

BEEF BURRITO BOWL

[minimum 30 guests]

BBQ beef brisket

Corn chips

Chipotle sauce

Pico de gallo

Guacamole

Chili black beans

Corn and basmati rice

MIDDLE EASTERN CHICKEN

[minimum 30 guests]

Harissa chicken

Flat bread

Preserved lemon labneh

Salsa verde

Tahini sauce

Quinoa tabbouleh

Roasted pumpkin

[df] dairy free
[gf] gluten free
[v] vegetarian
[ve] vegan

Sample Menu Only. Menu subject to change.

Package price based on minimum of 60 guests. Minimum spends and room hire may apply.



COCKTAIL PACKAGES

STANDARD HILLSTONE INCLUSIONS PLUS:

Cocktail high bar tables
Registration/Display/Cake/Gift tables as required
Tealight Candles
Data projector and screens if required
Lectern, microphone and PA system [excluding Library Bar]
Six piece stage [Grandview Room only]



'THE POLITE TIPPLE'

Complimentary Seasonal Diablo Cocktail on arrival
Four Canapes [2 hot, 2 cold]
Two (2) Substantial

Monday - Thursday from \$54 per person
Friday - Sunday from \$60 per person

'THE MEET AND MINGLE'

Complimentary Seasonal Diablo Cocktail on arrival
Six Canapes [3 hot, 3 cold]
Three [3] Substantial

Monday - Thursday from \$78 per person
Friday - Sunday from \$84 per person





HILLSTONE COCKTAIL MENU

COLD CANAPES

Salmon blinis, whipped lemon crème fraîche, dill, baby capers
Witlof cups, avocado cream, heirloom tomato cherry salsa, coriander [ve, gf]
Bresaola, asparagus tips, crostini, truffle mayo [df]
Peking duck pancakes, hoisin sauce [df]
Truffled ricotta, thyme tartlet, pickled fig [v, gf]

HOT CANAPES

Jamon serrano croquettes, aioli
Vegetarian spring roll, sweet chili [ve]
Prawn Ha Gao dumpling, XO sauce
Vegetarian arancini, mayo [v, gf]
Karaage chicken, wasabi mayo [df]

SUBSTANTIALS

Lamb skewer, pomegranate molasses [gf, df]
Chicken lollipops, Korean sauce, sesame seeds, puffed quinoa [df]
Battered Barramundi, chips, tartare sauce, lemon myrtle salt
Crumbed cauliflower, macadamia romesco [ve,n]
Honey-garlic glazed lamb, hummus, tomato, red onion, coriander, tzatziki, pita
BBQ beef brisket tacos, pico de gallo, guacamole [gf, df]
Coconut crusted king prawns skewer, green nam jim [df]
Cheeseburger slider, cheddar cheese, plum chutney, pickles [gfo]



ADD ONS

CHARCUTERIE BOARDS \$12 PP

Charcuterie boards, Jamon Serrano, bresaola, fennel and garlic salami, served with olives, cornichons, piquillo peppers, pickled onions, sourdough, EVO, Px vinegar [gfo, df]

CHEESE BOARDS \$14 PP

Cheese boards, Manchego Iberico, Adelaide Hills Triple Cream Brie, Pyramid Mature Cheddar, served with quince, chutney, pickled baby figs, 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, VE], Vegetarian [GF, VE],
Chive & Prawn [GF], Prawn Ha Gao [GF], Beef &
Onion [GF], Pork & Chive [GF]

served with soy, sweet chilli, siracha

CHEESEBURGERS \$8 PP

Cheeseburger, Angus beef patties, cheddar cheese, pickles, caramelized onion, tomato sauce, milk bun [gfo, dfo]

HOT DOGS \$8 PP

American style sausage, american mustard, ketchup, cheddar cheese, milk bun brioche [gfo, dfo]

ROAMING CANNOLI \$7 PP

Chocolate hazelnut ricotta w pistachio
Lemon curd ricotta w crushed meringue

MALENY GELATO CUPS \$7 PP

Your selection of 2 artisan flavours



SIT DOWN PACKAGE

STANDARD HILLSTONE INCLUSIONS PLUS:

Alternate drop plated menu
Registration/Display tables as required
Fully set tables with white linen table cloth and napery
Midnight blue velvet chairs
Data projector and screens
Lectern, microphone and PA system (excluding Library Bar)
Six piece stage (Grandview Room only)



TWO COURSE PLATED

excluding beverages

Monday - Thursday from \$80 per person
Friday - Sunday from \$85 per person

THREE COURSE PLATED

excluding beverages

Monday - Thursday from \$95 per person
Friday - Sunday from \$100 per person

minimum numbers and spends apply





HILLSTONE DINING MENU

ENTREE

Select two (2) items for an alternate serve

Hot smoked salmon, fennel and orange garden salad, maple dressing, crispy wild rice [df, gfo]

Salt baked heirloom beets, fermented chilli, whipped fetta, pickled pear, radish, candied pumpkin seeds, radicchio [gf, dfo]

Chicken, leek and truffle terrine, chutney, remoulade slaw, apple crackers [gf, df]

MAIN

Select two (2) items for an alternate serve

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

Market fish, potato fondant, vine tomatoes, lemon caper butter sauce [gf, dfo]

Mediterranean free-range chicken, crispy parmesan polenta, glazed carrots, gravy [gf]

Portobello mushroom steaks, caponata, butterbean hummus, green sauce [gf, df, ve]

DESSERT

Select two (2) items for an alternate serve

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

Flourless chocolate cake, white chocolate ganache, salt caramel sauce [gf]

Lemon tart, burnt meringue, citrus gel [gf]

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

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 event 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 event 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 event

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.



BEVERAGE PACKAGES

CONTEMPORARY

WINE

Contemporary Sauvignon Blanc, Multi Region, Australia
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 19th Hole Pale Ale,
Diablo Ginger Beer, Balter XPA

NON-ALCOHOLIC

Schweppes soft drinks and juices
Still and Sparkling Water

3-Hour Package \$40 per person

4-Hour Package \$45 per person

5-Hour Package \$50 per person

REGIONAL

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 19th Hole Pale Ale,
Diablo Ginger Beer, Peroni Nastro, Balter XPA

COCKTAIL ON TAP

Diablo Seasonal Cocktail (1 per person)

NON-ALCOHOLIC

Schweppes soft drinks and juices
Still and Sparkling Water

3-Hour Package \$50 per person

4-Hour Package \$55 per person

5-Hour Package \$60 per person

PREMIUM

WINE

Craggy Range Sauvignon Blanc, Marlborough NZ
Bertani Velante 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 19th Hole Pale Ale,
Diablo Ginger Beer, Peroni Nastro, Balter XPA

COCKTAILS

Diablo Seasonal Cocktail (1 per person)
Espresso Martini (1 per person)

NON-ALCOHOLIC

Schweppes soft drinks and juices
Still and Sparkling Water

3-Hour Package \$65 per person

4-Hour Package \$70 per person

5-Hour Package \$75 per person





EXPLORE OUR VENUE

THE PERFECT ADDITION TO YOUR EVENT

MINI GOLF

Enjoy state-of-the-art landscaping and rolling expansive greens, with full night-time lighting. It's the perfect spot for team building and networking, or just a fun way to end your next seminar.

If you would rather sneak in a game of regular golf, ask our team about our Quick6 golf packages, available Tuesday to Thursday, and perfectly suited to package with your mid week meeting. We are fully licensed and invite you to take your drinks onto the course.

HUNDRED ACRE BAR

Hundred Acre Bar is a unique and cherished destination offering so much more than outstanding food and wine. Whatever the time of day, our location provides the perfect setting to eat, drink and relax. Providing intimate spaces for your guests to mingle before the event or to host a board lunch; whichever you prefer Hundred Acre is bound to complement your choice.



WHATS NEXT? BOOKING YOUR EVENT

REACHING OUT

We are welcoming of all events, big or small, and are happy to tailor a package to suit you. Our dedicated events team are available via phone, email or in person appointment.

07 3870 3433 | enquiries@hillstonestlucia.com.au

VISIT OUR VENUE

Situated just 6 km from Brisbane CBD and close to The University of Queensland, Hillstone St Lucia is easy to get to by driving, walking, cycling or public transport. We would love to show you around our venue and talk through all options available. Please contact our team to arrange an appointment.

VISIT OUR VENUE

Once you are happy with your proposed event, we can tentatively hold your date for up to seven days whilst we finalise your booking agreement and deposit.



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