



W E D D I N G P A C K A G E S



BRISBANE'S MOST LOVED WEDDING VENUE



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.

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

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."

Lauren + William

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

Mackenzie + Lucas

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



I N C L U S I O N S

W E D D I N G P L A N N I N G A N D S U P P O R T

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.

S I T E V I S I T S

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

C E R E M O N Y R E H E A R S A L

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

S E T U P I N C L U S I O N S

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.



C E R E M O N Y

I N C L U S I O N S

40 Timber garden chairs
Ornate registry table & chairs
Portable PA system for music
Seating chart / welcome easel

T A K E A W A Y P A C K

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

THE GRANDVIEW ROOM



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



350 guests max.



800 guests max.



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.

THE ROSEWOOD ROOM



There are not many reception venues in Brisbane with The Rosewood Room's setting, with attached private veranda. 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



90 guests max.



110 guests max.



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 \$179 PER ADULT, THREE-COURSE FROM \$189 PER ADULT

Chefs selection of two (3) 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, vegan option contains macadamia cheese]

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

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, n]

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

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

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

PREMIUM ADD ON

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

DESSERT

SELECT TWO (2) FOR ALTERNATE SERVE

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

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 [n]

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

HILLSTONE SHARE STYLE MENU

TWO-COURSE FROM \$189PER ADULT, THREE-COURSE FROM \$199 PER ADULT

Chefs selection of two (3) 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, vegan option contains macadamia cheese]

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

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]

Slow cooked lamb shoulder, cinnamon, thyme, confit garlic and 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, ve, n]

Potato mash and truffle oil [gf, v]

Thyme + garlic roasted Dutch cream potatoes [gf, ve]

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

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

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

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

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

DESSERT

SELECT TWO (2) FOR ALTERNATE SERVE

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

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 [n]

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

HILLSTONE MENU 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

MALENY GELATO CUPS \$7PP

Your selection of 2 artisan flavours

HOT DOGS \$8PP

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

ROAMING CANNOLI \$7PP

Chocolate hazelnut ricotta w pistachio
Lemon curd riccotta w crushed meringue

CHEESEBURGERS \$8PP

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

DUMPLING STATION \$9PP

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

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

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 19th Hole Pale Ale,
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

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 19th Hole Pale Ale,
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

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

Grant Burge Brut, SA

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 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

HILLSTONE BEVERAGES



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.



ENQUIRE
TODAY

[SUBMIT AN ENQUIRY HERE](#)

