



# CONFERENCE & EVENTS PACKAGE

2026



MEET AND CELEBRATE AT HILLSTONE ST LUCIA



# WELCOME

## TO THE HILLSTONE FAMILY

Set on the original homestead of William Dart, Hillstone St Lucia is a venue rich in history and character. Built in the 1880s as a family home, Hillstone later became the first clubhouse of the Indooroopilly Golf Club, laying the foundations for the venue you experience today.

Now a heritage-listed landmark, Hillstone is best known for its timeless architecture, sweeping views and iconic Mango Tree, which sits at the heart of many unforgettable events. The beautiful green surrounds of St Lucia Golf Links and the old Queensland charm of our buildings create a calming sense of place for your guests.

With decades of experience hosting celebrations and gatherings, our team is passionate about warm hospitality and thoughtful detail.

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

*Jens Holland*  
Director

*Hans Pettersson*  
Director





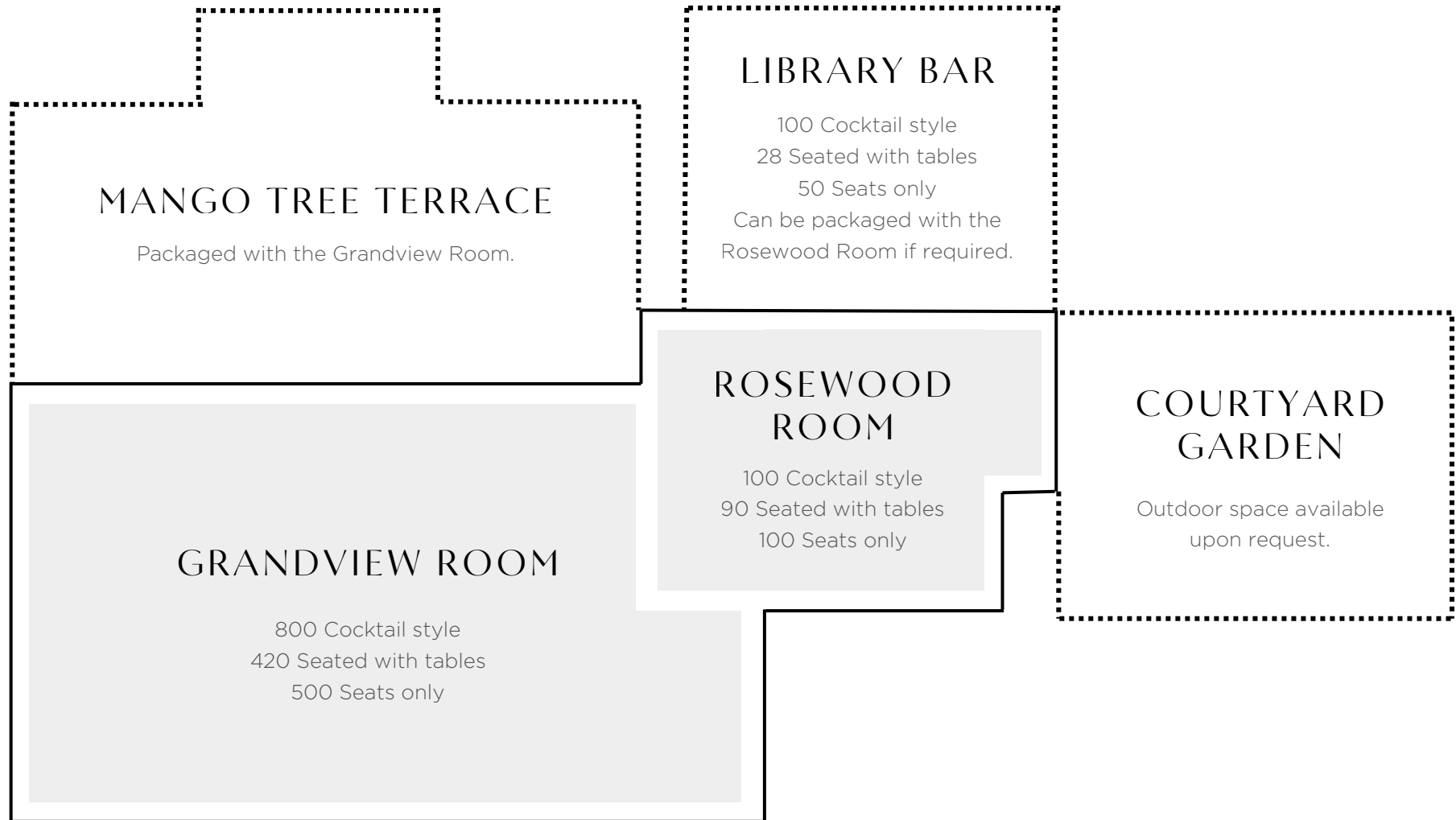
# INCLUSIONS

## HILLSTONE EVENT 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

# FUNCTION SPACES

## SPACES AND CAPACITIES





## FUNCTION SPACE FEATURES

# THE GRANDVIEW ROOM

*Ideal for large gatherings such as award presentations, gala dinners, workshops, conferences, or seminars.*

- 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)

631m2 | 800 Cocktail style | 420 Seated with tables | 500 Seats only



## FUNCTION SPACE FEATURES

# THE MANGO TREE TERRACE

*Packaged with the Grandview Room*

Heritage listed Mango Tree

Opulent decoration with festoon and fairy lights

Stone top beverage bar

Comfortable lounge style seating & cocktail furniture

Panoramic golf course views

Perfect for registration and welcoming guests





## FUNCTION SPACE FEATURES

# THE ROSEWOOD ROOM

*Ideal for mid-sized luncheons or dinners, workshops, seminars, product launches or presentations.*

Private veranda with stunning views

Polished Rosewood floors

Lounge and coffee tables

Private restrooms

Wheelchair accessible

Projector screen (portable)

191m<sup>2</sup> | 100 Cocktail style | 90 Seated with tables | 100 Seats only



## FUNCTION SPACE FEATURES

# THE LIBRARY BAR

*Ideal for smaller workshops, seminars, presentations, networking events, luncheons or dinners. Can be packaged with the Rosewood Room if needed.*

Indoor / outdoor space  
Comfortable lounge seating  
Private outdoor terrace overlooking the greens  
Private indoor bar (perfect for post meeting networking!)  
Timber tiling  
Private restrooms  
Wheelchair accessible  
Projector screen (portable)

105m2 | 100 Cocktail style | 28 Seated with tables | 50 Seats only





# EVENT PACKAGES



## EVENT PACKAGES

# THE BREAKFAST PACKAGE

- 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

*All packages include the standard Hillstone Event Inclusions (p. 2). Minimum spends and numbers apply.*







# THE BREAKFAST MENU

## BREAKFAST

On the table

Fresh fruit platters [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]

### Eggs Benny\*\*

Poached eggs, choice of smoked salmon or bacon, sliced avocado, turkish bread, hollandaise sauce [gfo]

### Healthy Breakfast

Grilled halloumi, avocado, quinoa salad, cherry tomatoes, Turkish bread [v, gfo]

\*alternate serve additional \$6.00 per person

\*\*maximum 150 guests

## ADD ONS

Seasonal Danish platters

\$4 per person

Yoghurt & muesli pots [gf]

\$6 per person

## BEVERAGES

Orange and apple juice

Bear Bones coffee and selection of teas

## EVENT PACKAGES

# THE DAY DELEGATE PACKAGE

- 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 \$74 per person

*All packages include the standard Hillstone Event Inclusions (p. 2). Minimum spends and numbers apply.*







# THE DAY DELEGATE MENU

## MORNING TEA

Your choice of two (2) of the following:

- Fresh fruit salad [ve, gf]
- Mango and coconut panna cotta [ve, gf]
- Traditional scones, whipped vanilla cream, jam [v]
- Seasonal vegetables quiche, tomato relish [v, gf]
- Banana bread, honey ricotta [v, n]
- Dark chocolate brownie, whipped cream [v]

## AFTERNOON TEA

Your choice of two (2) of the following:

- Seasonal vegetable frittata [gf, v]
- Cocoa bliss balls, coconut, sunflower seeds [ve, gf]
- Pork sausage roll, BBQ sauce
- Ham & cheese mini croissant
- Chef's selection of petit fours
- Seasonal Danish [v]

## LUNCH

Served buffet style. Your choice of one (1) of the following for lunch:

### Wraps & Sandwiches

Served with a chefs selection of two (2) salads

Your choice of four (4) options:

### Wraps

- Smoked brisket, mustard BBQ sauce, crunchy slaw [df]
- Spiced roast pumpkin, hummus, baby spinach, raisins, pepitas [ve]
- Smoked Salmon, rocket, dill cream cheese, cucumber
- Caesar chicken, mayonnaise, parmesan, bacon, crisp lettuce

### Sandwiches

- Grilled eggplant, roast capsicum, hummus, rocket pesto, feta [v]
- Ham off the bone, aged cheddar, mozzarella, tomato chutney
- Wild mushrooms, garlic thyme, Swiss cheese, parmesan béchamel [v]
- Classic Reuben, corned beef, sauerkraut, Swiss cheese and mustard

LUNCH CONTINUED ON NEXT PAGE



# THE DAY DELEGATE MENU CONT.

## LUNCH CONT.

### Greek Lamb [minimum 30 guests]

Slow cooked glazed lamb shoulder [gf, df]  
Grilled halloumi [v]  
Pita bread [gfo]  
Greek salad [gf, gfo]  
Pickled cucumber & red onion [ve, gf]  
Roasted Dutch cream potatoes [ve, gf]  
Hummus [ve]  
Tzatziki [v, gf]

### Mexican Chicken Bowl [minimum 30 guests]

Adobo chicken [gf, df]  
Grilled halloumi [v, gf]  
Soft corn tortillas [ve, gf]  
Mexican tomato rice [ve, gf]  
Black beans [ve, gf]  
Jalapeños, pickled cucumber and red onion [ve, gf]  
Coriander & lime wedges [ve, gf]  
Pico de gallo [ve, gf]  
Avocado guacamole [ve, gf]

### American BBQ Brisket Feast [minimum 30 guests]

Slow cooked glazed lamb shoulder [gf, df]  
Grilled halloumi [v]  
Soft corn tortillas [ve, gf]  
Signature slaw [ve, gf]  
Roasted Dutch Cream potatoes [ve, gf]  
Pickled cucumber & red onion [ve, gf]  
Charred corn cob, chilli butter [v, gf]  
Smoky BBQ sauce [ve]  
Salsa verde [ve, gf]

### Make-Your-Own Vietnamese Banh Mi [minimum 30 guests]

Crispy roast pork belly [gf, df]  
Lemongrass chicken [gf, df]  
Tofu puffs [ve, gf]  
Baguette rolls [ve, gfo]  
Pickled daikon, carrot, cucumber, onion [ve, gf]  
Crispy shallots [ve, gf]  
Fresh herbs [ve, gf]  
Nuoc cham dressing [ve, gf]  
Soy glaze [ve, gf]



# THE COCKTAIL PACKAGE

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

## THE GRAZER

Two Canapes [1 hot, 1 cold]  
Charcuterie & Cheese Grazing Boards  
Monday - Thursday from \$42 per person  
Friday - Sunday from \$48 per person

## THE POLITE TIPPLE

Four Canapes [2 hot, 2 cold]  
Two Substantials  
Monday - Thursday from \$52 per person  
Friday - Sunday from \$58 per person

## THE MEET AND MINGLE

Three Canapes [2 hot, 1 cold]  
Two Substantials  
One Fork Dish  
Monday - Thursday from \$74 per person  
Friday - Sunday from \$80 per person

*All packages include the standard Hillstone Event Inclusions (p. 2). Minimum spends and numbers apply.*





# THE COCKTAIL MENU

## COLD CANAPES

Duck Pancakes, hoisin sauce [df]

Manchego Cheese Crostini, anchovies, tomato salsa, oregano

Tomato and Stracciatella Tartlet, whipped ricotta, balsamic reduction

Smoked Salmon Blini, pickled cucumber, dill crème fraîche, crispy capers

## HOT CANAPES

Potato Pave, whipped sour cream, chives [v]

Shitake Dumplings, black vinegar & soy [ve, df, gf]

Barramundi Mini Taco, charred corn salsa, lime crema, coriander

Roasted Chicken Croquetas, aioli

## SUBSTANTIALS

Black Angus Cheese Slider

swiss cheese, house pickles, burger sauce [vgo, gfo]

Crispy Barramundi Slider

tartare sauce, gem lettuce [df]

Korean Pork Bao

gochujang mayo, pickled cucumber [df]

BBQ Skewers

maple-glazed vegetable & halloumi skewers [v, gf]

## FORK DISHES

Chicken Green Curry

bamboo shoots, eggplant, herbs, jasmine rice [gf, df]

Wild Mushroom Risotto

asparagus, parmesan, truffle [v, gf]

Moroccan Lamb Shoulder

burnt honey glaze, roasted potatoes [gf, df]

Butternut Squash

tofu-miso cream, quinoa, mushroom XO [ve, gf]



## EVENT PACKAGES

# THE DINING PACKAGE

- 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

Monday - Thursday from \$82 per person  
Friday - Sunday from \$85 per person  
excluding beverages

### THREE COURSE PLATED

Monday - Thursday from \$94 per person  
Friday - Sunday from \$103 per person  
excluding beverages

*All packages include the standard Hillstone Event Inclusions (p. 2). Minimum spends and numbers apply.*





# THE DINING MENU

## ENTREE

*Select two (2) for alternate serve*

### Borrowdale Pork Belly

roasted apple ketchup, seeded mustard sauce, pickled greens [df, gf]

### Zucchini

whipped ricotta, lemon dressing, rocket pesto, pine nuts [v, gf, n]

### Hot Smoked Salmon

maple glazed, fennel, horseradish crème fraîche [gf]

### Heirloom Beetroot

goats cheese, orange, honey-raspberry vinaigrette, walnuts [v, gf, n]

## MAIN

*Select two (2) for alternate serve*

### Inglewood Organic Farm Chicken

duck fat potatoes, harissa, seasonal greens, preserved lemon jus [df, gf]

### Coral Coast Barramundi

romesco, charred bok choy, caper salsa [df, gf, n]

### Black Angus Eye Fillet (180g)

potato pavé, king oyster mushroom, red wine jus [gf]

### Butternut Squash

tofu-miso cream, quinoa, mushroom XO [ve, gf]

## DESSERT

*Select two (2) items for an alternate serve*

### Chocolate Rocher

hazelnut praline, wattle seed crumble [n]

### Burnt Pavlova

seasonal fruit, citrus curd, vanilla whipped cream [gf]

### Lemon Meringue Pie

buttery crust, tangy lemon curd filling, toasted meringue [v, gf]

### Coconut & Vanilla Panna Cotta

mango coulis, toasted coconut crumble [ve, gf]





# MENU ADD ONS

## CHARCUTERIE BOARDS \$15 PP

An international and Australian selection of 3 cured meats served with traditional condiments, breads and crackers.

## CHEESE BOARDS \$15 PP

An international and Australian selection of 3 cheeses presented with traditional condiments, fruits, breads and crackers.

## FORK DISHES + \$16 PP

Selection of roaming-style main dishes. See your Event Coordinator for details.

## OYSTER STATION \$16PP

Seasonal oysters served over crushed ice. Presented natural with lemon, classic mignotte, finger limes, chive oil, ponzu and shaved radish. [gf, df]

## SUSHI & SASHIMI BAR \$25 PP

A refined cold bar featuring Chef-prepared seasonal sushi rolls, nigiri and market sashimi. Served with soy sauce, pickled ginger and fresh wasabi. [gf, df]

## MINI CHEESEBURGER SLIDERS \$10PP

Angus patty, melted American cheese, house pickles, diced onion, mustard and ketchup on a soft milk bun.

## ROAMING CANNOLI \$10PP

A roaming cannoli experience presented on a portable station carried by a waiter. Fresh mini cannolis, filled to order and finished with toppings.

- Vanilla ricotta cream with lemon meringue
- Chocolate ricotta cream with pistachio

## MALENY GELATO CUPS \$9PP

Your selection of 2 artisan flavours.

## DESSERT STATION \$15PP

Chefs selection of six (6) mini desserts (4 pieces pp) that may include: lemon tarts, hazelnut teacake, macarons, caramel slice etc.

# 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 \$50 per person  
5-Hour Package \$60 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

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 (1 per person)

### NON-ALCOHOLIC

Schweppes soft drinks and juices  
Still and Sparkling Water

3-Hour Package \$50 per person  
4-Hour Package \$60 per person  
5-Hour Package \$70 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 \$75 per person  
5-Hour Package \$85 per person



THE PERFECT ADDITION TO YOUR EVENT

## EXPLORE OUR VENUE

### 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.





## BOOKING YOUR EVENT

# WHAT'S NEXT?

## 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](mailto:enquiries@hillstonestlucia.com.au)

## VISITING 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.

## SECURING YOUR DATE

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.



**HILLSTONE**



**S T L U C I A**

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