



WEDDING PACKAGES

2026 & 2027

BRISBANE'S MOST LOVED WEDDING VENUE

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.

For over 37 years, Hillstone has been a place where love is celebrated. If our walls could talk, they would tell stories of heartfelt vows, shared laughter and dance floors filled long into the night. This legacy of weddings is matched by a team deeply passionate about warm hospitality and detail, ensuring every celebration feels truly personal.

Congratulations on your engagement, and thank you for considering Hillstone. We would be honoured to learn about your vision and walk alongside you as you bring your special day to life.

Jens Holland
Director

Hans Pettersson
Director



Sara & Brandon

We genuinely have no improvements for Hillstone. Our day was the most magical and perfect day. Anyone looking to get married and have a gorgeous venue and staff that not only take 100% care of you but also every single one of your guests, should get married at Hillstone.

Meg & Andrew

We could not be happier with our choice to book Hillstone for our wedding. It was run so professionally from start to finish. We have had such wonderful feedback from our guests who were also suitably impressed. Thank you!

Alannah & Joshua

This was the perfect venue. It was so good being able to have the ceremony, reception and photos in one place. The food was incredible and very large portion sizes. The staff were responsive and helpful and very accommodating.

Jess & Nick

There were so many small touches throughout our experience with Hillstone, from the planning process to the wedding day itself that showed just how much care goes into what they do. We feel incredibly lucky to have found Hillstone through a recommendation, and we wouldn't hesitate for a second to recommend it to anyone else.



INCLUSIONS

WEDDING PLANNING AND SUPPORT

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

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

Your suppliers will have early access on the wedding day for setup and will have access for the duration of your wedding; from guest arrival through to your departure.

SITE VISITS

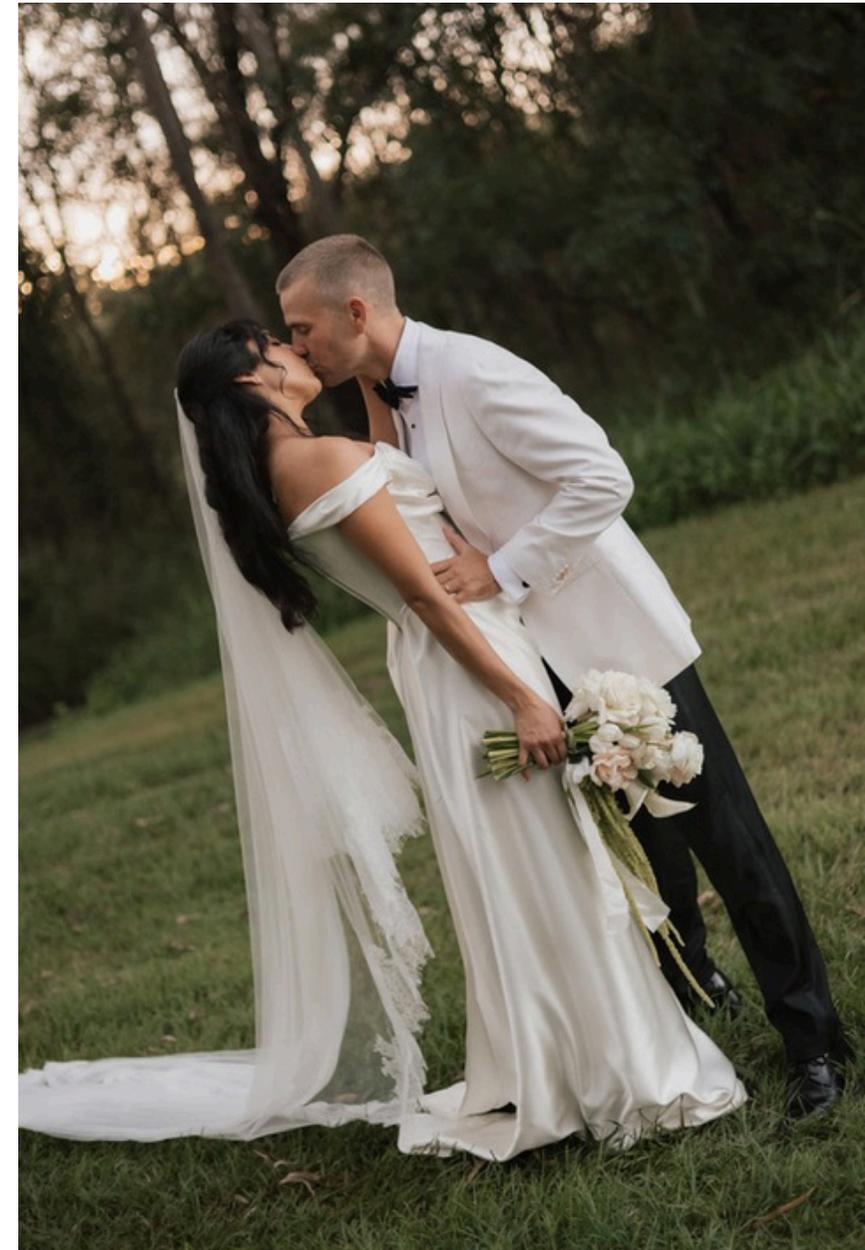
You are welcome to visit Hillstone St Lucia to show your family, friends, or wedding vendors. By appointment only.

CEREMONY REHEARSAL

You are welcome to use your ceremony location for a rehearsal at no additional cost. Ceremony rehearsals are by appointment only and pending availability.

SET UP INCLUSIONS

- Tables complete with table cloths, napery, glassware, cutlery and tea light candles
- Choice of White or Oatmeal Table Cloths
- 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



WEDDING CEREMONY \$950*

INCLUSIONS

- 40 Timber garden chairs
- Ornate registry table & chairs
- Portable PA system for music
- Takeaway charcuterie and beverages for you and your wedding party to enjoy with your photo session.

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

ONSITE PHOTOGRAPHY

LUXURY WEDDING GOLF CART \$350

Chauffer driven 8-seater Wedding Cart, including picnic basket with beverages and your own private waitstaff.
(additional carts will be provided at no extra charge for photographer and larger wedding parties)

or

TRADITIONAL GOLF CARTS \$50 PER CART

Standard 2-seater Golf Cart including picnic basket with beverages and your own private waitstaff.



THE GRANDVIEW ROOM

The Grandview Room is our largest reception space, rich with Hillstone's signature homestead charm and warmth. Step into a space where history is felt in every detail, from the intricate architraves to the soaring 5.5-metre ceilings. Free from columns and filled with natural presence, the room welcomes your guests and sets the scene for a celebration that feels both grand and intimate.

FEATURES

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

CAPACITY

800 Cocktail Style | 350 Sit-Down Style



THE MANGO TREE TERRACE

COCKTAIL HOUR

Hillstone's heritage-listed Mango Tree Terrace is paired with the Grandview Room, offering a versatile outdoor setting for every stage of your celebration. The terrace can host your wedding ceremony, pre-dinner drinks and canapés, a magical cake-cutting moment under the stars, or even the perfect vantage point to enjoy your very own fireworks.

Styled with comfortable lounge seating, cocktail furniture and a newly designed champagne bar, the terrace invites guests to relax and take in sweeping 180-degree views across the golf course, all beneath the glow of fairy lights woven through the mango tree.



THE FOUNTAIN

CEREMONY SPACE

The Fountain is one of Brisbane's most iconic ceremony locations. This space is encased by manicured hedges, sweeping views, and an open gazebo wrapped in Jasmine and Bromeliads. Surrounded by natural beauty, golden light, soft breezes, and European elegance, the Fountain provides a stunning backdrop for your ceremony.

Additionally, the Mango Tree Terrace overlooks this area and provides couples the flexibility to have up to 180 guests at their ceremony.



THE ROSEWOOD ROOM

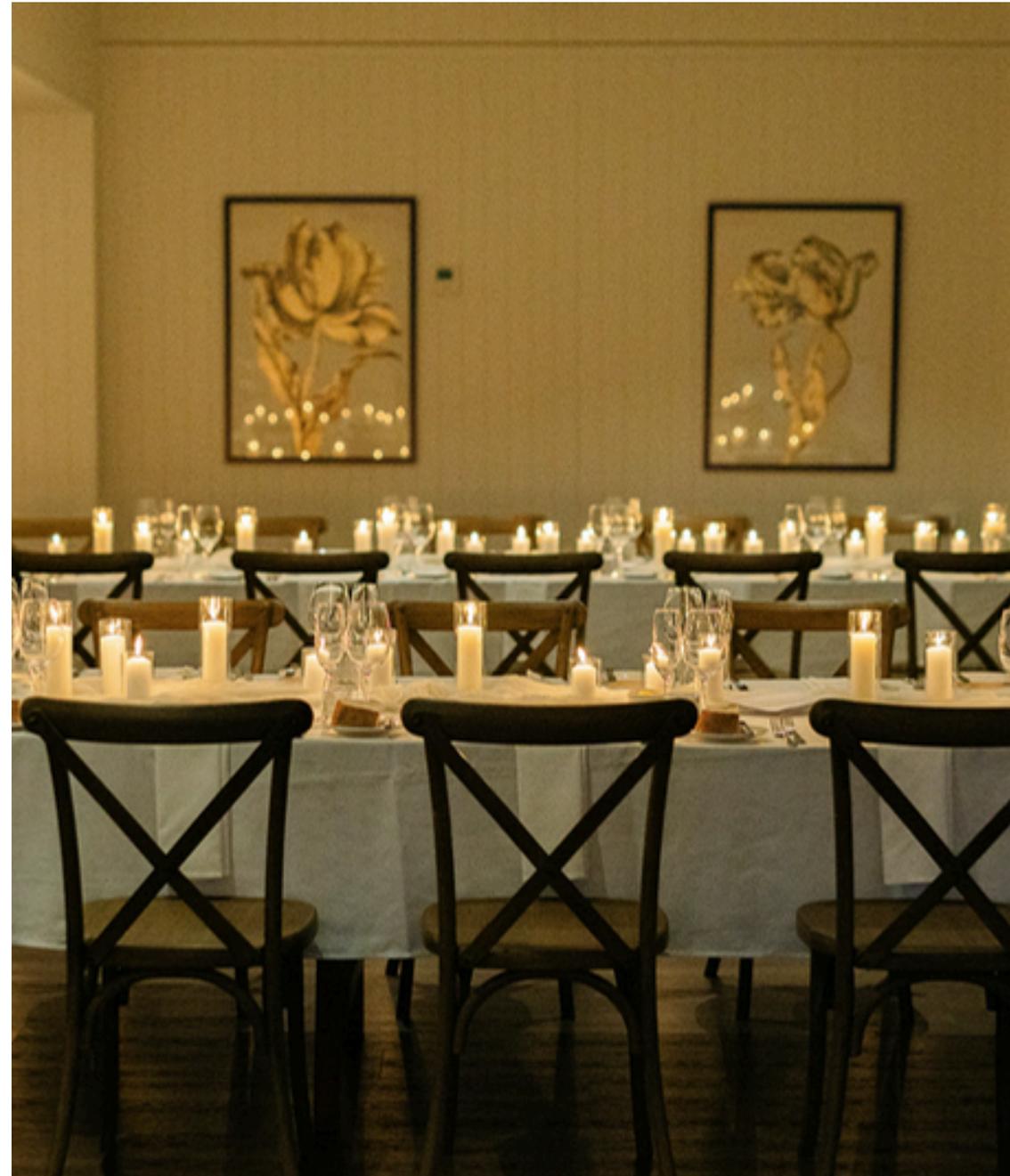
The Rosewood Room is a reception space designed to feel warm and full of character. Inspired by the Swedish Gustavian era, the room feels both intimate and timeless, with timber floorboards that bring a relaxed, homely charm. Soft natural light fills the space from morning through to afternoon, before transitioning into a beautiful twilight glow, setting an effortlessly romantic tone for the evening ahead.

FEATURES

- Private veranda
- Rosewood Timber Floors
- White French Doors
- Private use of the Library Bar
- Comfortable lounge seating
- Coffee tables
- Private restrooms and wheelchair access
- Unique wet weather ceremony option

CAPACITY

110 Cocktail Style | 90 Sit-Down Style



THE LIBRARY BAR

COCKTAIL HOUR AND DANCE FLOOR

The Library Bar is a space for easy celebrations, good drinks, and long conversations. This room is a cosy, low-ceilinged space filled with charming architectural details, creating an intimate, warm atmosphere that feels welcoming and timeless. As the doors open onto the outdoor terrace, a gentle breeze moves through the space, connecting the room to the outdoor terrace, festoon lighting and a granite bar seating area.

Often enjoyed as a retreat at the end of the evening, the Library Bar invites guests to dance, enjoy personalised bar service, and linger over port and petite sweets - a much-loved Hillstone tradition.



THE COURTYARD GARDEN

CEREMONY SPACE

Hidden within lush gardens, the Courtyard Garden offers a truly special setting for your ceremony. Framed by a wooden gazebo and tall green hedges, it feels private and serene, offering a naturally beautiful setting for your vows. The garden draws inspiration from an old Swedish pavilion once dedicated to weddings, lending the space a sense of tradition and timeless charm.



ALTERNATE DROP

HILLSTONE SIGNATURE MENU

INCLUDING

Chefs selection of three (3) canapes pre reception
Artisan sourdough, cultured butter on the tables
Five-hour House Beverage Package - Contemporary Range
Your wedding cake served buffet style in bite size pieces
Tea, Coffee and Grant Burge Port served buffet style

2026

Two-Course alternate drop from \$184 per adult
Three-Course alternate drop from \$194 per adult

2027

Two-Course alternate drop from \$190 per adult
Three-Course alternate drop from \$200 per adult



HILLSTONE SIGNATURE MENU

ENTRÉE

SELECT TWO (2) FOR ALTERNATE SERVE

Borrowdale Pork Belly

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

Grilled Zucchini

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

Hot Smoked Salmon

maple glazed, fennel, horseradish crème fraiche [gf]

Heirloom Beetroot

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

Hiramasa Kingfish Crudo +\$9

yuzu kosho, tamari-sesame dressing, avocado, pickled cucumber [df, gf]

Hokkaido Scallops +\$11

carrot-ginger purée, curry leaf butter, jamon pangratatto

MAINS

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]

Grilled Mooloolaba Swordfish +\$15

lemon-caper sauce, roasted tomatoes, asparagus, kalamata [gf]

Cape Grim Eye Fillet Wellington +\$18

prosciutto, wild mushroom duxelles, heirloom Dutch carrots, red wine jus

DESSERT

SELECT TWO (2) FOR ALTERNATE SERVE

Chocolate Rocher

hazelnut praline, wattle seed crumble [v, n]

Burnt Pavlova

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

HILLSTONE SHARE-STYLE MENU

INCLUDING

Chefs selection of three (3) canapes pre reception
Artisan sourdough, cultured butter on the tables
Five-hour House Beverage Package - Contemporary Range
Your wedding cake served buffet style in bite size pieces
Tea, Coffee and Grant Burge Port served buffet style

2026

Two-Course from \$194 per adult
Three-Course from \$204 per adult

2027

Two-Course from \$200 per adult
Three-Course from \$210 per adult



HILLSTONE SHARE STYLE MENU

ENTRÉE

SELECT TWO (2) FOR ALTERNATE SERVE

Borrowdale Pork Belly

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

Grilled Zucchini

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

Hot Smoked Salmon

maple glazed, fennel, horseradish crème fraiche [gf]

Heirloom Beetroot

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

Hiramasa Kingfish Crudo +\$9

yuzu kosho, tamari-sesame dressing, avocado,
pickled cucumber [df, gf]

Hokkaido Scallops +\$11

carrot-ginger purée, curry leaf butter,
jamon pangratatto

MAINS

SELECT TWO (2) FOR SHARE STYLE

Coral Coast Barramundi

caper salsa [gf, df]

Warilba Organic Lamb Shoulder

burnt honey glaze, salsa verde [gf, df]

Inglewood Organic Farm Chicken

preserved lemon jus [gf, df]

Butternut Squash

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

Wagyu Beef Cheeks +\$9

red wine jus [gf, df]

Seafood Catalan Fideuà +\$15

Moreton Bay bug, calamari, pickled mussels,
saffron aioli, short noodle, soffrito [df]

SIDES

SELECT TWO (2) FOR SHARE STYLE

Charred Seasonal Greens

romesco, lemon dressing, crispy shallots [ve, df, gf, n]

Roasted Dutch Cream potatoes

confit garlic, rosemary, thyme [ve, gf]

Baked Root Vegetables

vadouvan butter, labneh [gf]

Fennel Salad

celery, citrus, dill, capers, radish, lemon vinaigrette [ve, gf]

DESSERT

SELECT TWO (2) FOR 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]

gf [gluten free]

df [dairy free]

n [contains nuts]

v [vegetarian]

ve [vegan]

gfo [gluten free option available]

veo [vegan option available].

Sample Menu Only. Menu subject to change.

Based on minimum of 60 guests.

Minimum spends and room hire may apply.

BEVERAGES

At Hillstone, we understand how important beverages can be to your celebration, and we're here to offer you and your guests the very best experience. With different beverage packages suited to four, five, and six-hours of service, and a flexible beverage range, you can 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 \$21 per person, ask our team for more information about how you can tailor cocktails into your wedding

RUNNING A TAB

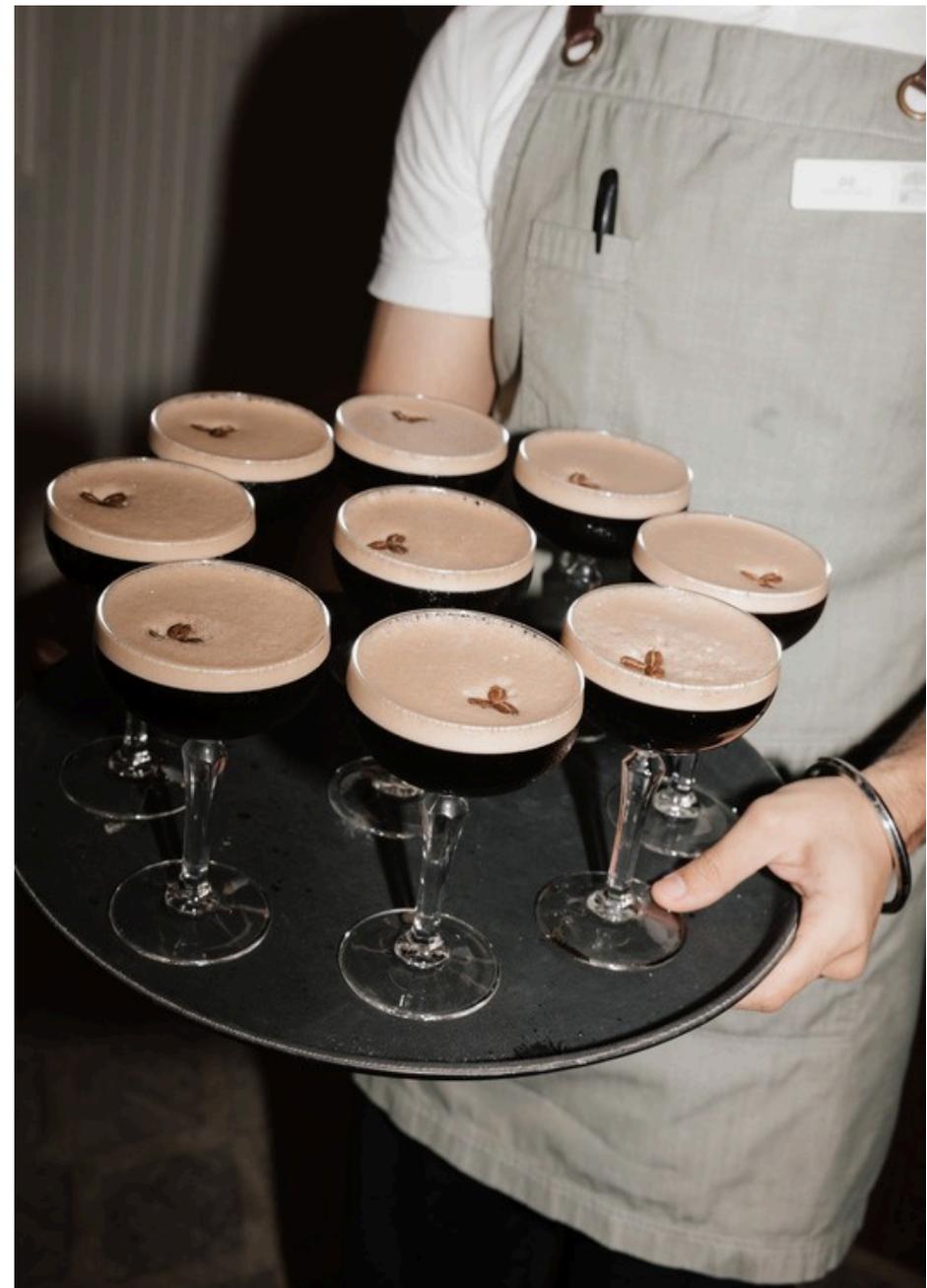
Nominate a selection of drinks and a spend limit, and the waiters will serve your drinks for the tab duration. If substituting a beverage tab for your inclusive beverage package, a minimum of \$35 per person is required.

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

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

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 Sparkling 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

COCKTAIL ON TAP

Diablo Seasonal Cocktail (1 per person)

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

COCKTAIL ON TAP

Diablo Seasonal Cocktail (1 per person)
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



ADD ONS

CHARCUTERIE BOARDS \$15 PP

An international and Australian selection of 3 cured meats served with their respective condiments, breads and crackers [gfo]

CHEESE BOARDS \$15 PP

An international and Australian selection of 3 cheeses presented with their respective condiments, fruits, breads and crackers [gfo]

MINI CHEESEBURGER SLIDER \$10 PP

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

OYSTER STATION \$16 PP

Seasonal oysters served over crushed ice (3pp). Presented natural with lemon, classic mignonette, 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]

“JUST MARRIED” TIRAMISU \$15 PP

Traditional tiramisu served buffet style

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 with pistachio and candied citrus
- Chocolate cream with icing sugar

MALENY GELATO CUPS \$9PP

Your selection of 2 artisan flavours

DESSERT STATION \$15PP

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



HILLSTONE



ST LUCIA

Hillstone St Lucia

St Lucia Golf Links

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