



Hillstone St Lucia

# Events

2019

HILLSTONE



ST LUCIA



# Your event at Hillstone St Lucia

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With over 30 years in the industry, Hillstone St Lucia can assure that your next event whether it be a conference dinner, birthday, anniversary, retirement or engagement celebration, will be a successful one.

Our experienced events team will work with you to deliver an event that is exactly as you want it to be – succulent food, stunning views, friendly service... unlimited possibilities! We have a list of reliable service providers for any additional requirements for your gathering. Equally, we would welcome your chosen providers to Hillstone St Lucia and help them at every turn.

We look forward to working with you to help create a wonderful and successful event!

*Celia Robertson*

Private & Social Event Coordinator

*Lauren Carr*

Corporate Events Coordinator

*Donika Mehmet*

Event Sales Manager



*The*  
**Grand View Room &  
Mango Tree Terrace**

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The GRAND VIEW ROOM is the largest of all our event spaces; complemented by the VICTORIAN LONG BAR and the MANGO TREE TERRACE which is the perfect setting for pre-event canapés and drinks with views overlooking the greens.

**Event Package Inclusions:**

5.5-metre-high ceilings  
Rustic vintage style chandeliers & plantation shutter windows  
Portable parquet dance floor  
6 pieces of staging  
Sweeping views of the golf course  
Heritage listed mango tree with silver dome lanterns & festoon lights  
Comfortable lounge seating in all areas  
Victorian Long Bar  
Green room for guest speakers or entertainment

Size | 608m<sup>2</sup>

Capacity | theatre 500 cocktail 1000 banquet 550



# The Rosewood Room

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The ROSEWOOD ROOM offers the perfect setting for small to medium sized events and is complete with a private veranda and beautiful polished rosewood floors. Often booked in conjunction with the LIBRARY BAR, and COURTYARD GARDEN this space offers the perfect setting to start and end your day in style.

## Event Package Inclusions:

Queensland charm  
Polished rosewood floors  
Veranda with sweeping views of the golf course  
Inbuilt dance floor (Library Bar)  
Comfortable lounge seating in all areas  
Private bar (Library Bar)  
Lounge & coffee tables

Size | 191m<sup>2</sup>

Capacity | theatre 100 cocktail 150 banquet 100 u-shape 35 boardroom 35



# *The* Library Bar

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The LIBRARY BAR offers the perfect space for intimate sit down or cocktail style events. This space is often booked in conjunction with the ROSEWOOD ROOM and COURTYARD GARDEN.

Well-appointed with its own private bar and outdoor terrace overlooking the golf course, this is a delightful room filled with vintage charm.

## **Event Package Inclusions:**

Inbuilt dance floor  
Comfortable lounge seating in all areas  
Private bar  
Outdoor terrace with casual outdoor seating  
Outdoor marble bar with rustic lanterns & festoon lights

Size | 105m<sup>2</sup>

Capacity | theatre 50 cocktail 100 banquet 40 boardroom 25 u-shape 25



# *The* Boardroom

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The BOARDROOM is a unique and charming space offering the ideal venue for any intimate celebration. Complete with its own private terrace, this area offers catering options from our onsite restaurant, hundred acre bar, or from one of our exquisite event packages.

## **Event Package Inclusions:**

Large wooden boardroom table  
Private terrace with exclusive access  
Large wall-mounted plasma screen  
Sound system with inbuilt iPod connection & DVD player for entertainment  
Rustic European elegance & charm

Size | 35m<sup>2</sup>

Capacity | boardroom 15 banquet 22



# Breakfast Packages

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## THE CELEBRATION BREAKFAST:

Served to the table

### On each table

Platters of fresh fruit & mini croissants

### Breakfast

*Please select one (1) of the following dishes to be served to your guests:*

Charred corn & potato fritters  
w smoked salmon, chive fraiche & watercress

The Hillstone breakfast  
toasted sourdough, chipolatas, spinach,  
sautéed balsamic mushrooms & scrambled eggs

Eggs benedict  
choice of maple bacon or sautéed mushrooms  
w wilted spinach, house made hollandaise & dukkha

Crushed avocado  
on toasted rye w blistered heirloom cherry tomatoes,  
dukkha & crumbled feta (v)

*\*Maximum 100pax for poached eggs*

Additional \$3.00 per person for alternate serve (two options)

### Beverages

Served to the table

Orange & apple juice  
Elixir coffee, selection of Twinings tea

**\$42.50 per person**

Minimum 20 guests

## BREAKFAST ADDITIONAL EXTRAS:

*Add to your breakfast by choosing any additional items from the list below*

Coconut bircher muesli	\$4.50 per person
Grilled banana bread OR Currant loaf w Beerenberg jams	\$4.50 per person
Berry bombas w coconut & passionfruit yoghurt	\$4.50 per person
Hillstone style bacon & egg muffins	\$8.50 per person





### **THE BREAKFAST TABLE:**

Served buffet style

#### **On each table**

Platters of fresh fruit & mini croissants

#### **Breakfast Buffet**

Toasted sourdough bread baskets  
Chive scrambled eggs  
Double smoked maple bacon  
Rosemary seasoned hash browns  
Wood fired button mushrooms  
Cracked pepper & thyme Roma tomatoes  
Selection of house made condiments

#### **Beverages**

Served to the table

Orange & apple juice  
Elixir coffee, selection of Twinings tea

**\$42.50 per person**

Minimum 25 guests

# Cocktail Menu

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## GRAZE MENU

Mushroom arancini w truffled aioli (gf)  
Duck pancakes w noch cham dressing & coriander salad (df)  
Honey soy glazed chicken skewers (gf, df)  
Gratinated goats' cheese w honey, dukkha & truffled Turkish bread  
Antipasto boards w house made dips, cheeses, pickles & toasted Turkish bread (gfo)  
**\$32.00 per person**

## CANAPÉS

*Your choice of six (6) Canapés:*

Wild mushroom arancini w truffled aioli (v,gf)  
Glazed honey soy chicken skewers w coriander & sesame seeds (gf,df)  
Parmesan gnocchi w spinach cream (v)  
Jamie's classic pork pie w honey mustard  
Lime & panko crumbed prawns w salsa verde  
Shucked Pacific oysters natural w smoked soy & truffle (gf,df)  
Gin cured salmon gravlax w dill blini  
Pulled lamb shoulder pitas w tzatziki  
Pumpkin & Gruyere tarts (v,gf)  
Beef tartare w crisp wafer  
Duck pancakes w nuoc cham & slaw (df)  
Parmesan polenta w capsicum jam (gf,v)  
House made braised beef pies w tomato relish  
Rare beef w toasted Turkish & onion jam  
Gratinated goats' cheese w honey, dukkha & truffled Turkish bread (v,gfo)  
Parsley & lemon dusted squid w rocket, citrus aioli (gf)

**1 hour \$33.50 per person**

**2 hours \$42.50 per person**



## GRAZING PLATTERS

Boards of antipasto, cured meats, house made dips & warmed breads  
**\$8.50 per person**

## PUT A FORK IN IT

*served to your guests as a fork dish with bio cutlery*

### House made parmesan gnocchi

w shaved truffled pecorino, exotic mushrooms & chives (v)

### Slow roasted lamb shoulder

w Mediterranean couscous, charred flat breads & tzatziki

### Herb crumbed flathead fillets

w thick cut chips, tartare sauce & citrus tossed salad

### Sticky bbq pork ribs

w herb slaw & apple chive salad (gf, df)

**\$12.50 per person / per item**

*\*100% serve of each item only*

## COCKTAIL STATIONS

*served to your guest's buffet style*

### Little Italy

House made lasagne w braised beef ragout, creamy cheese sauce  
Spinach & ricotta ravioli w braised tomato, kalamata olive & rosemary ragout  
Classic rocket, blue cheese & shaved pear salad, dressed w balsamic vinaigrette (gf)  
Hillstone caprese salad w perline bocconcini, blistered heirloom tomatoes & torn basil (gf)

### American Diner

Whiskey & maple glazed spare ribs (gf,df)  
Char grilled, Texan rubbed hanger steak (gf,df)  
Rustic coleslaw w torn herbs & smoked aioli (gf,df)  
Loaded fries w bacon crisps & aged American cheddar

### Indian Table

Mild butter chicken, Lamb rogan josh  
Garlic naan bread, Pilaf rice  
Fatoush salad w tomato, cucumber & toasted flat bread

**\$17.50 per person/per station**

## TO FINISH

### Bambino gelato

Selection of flavours: chocolate, pistachio, strawberry, vanilla, mango  
**\$6.50 per person**

### Sweets

Chocolate truffles, rocky road, Turkish delight mousses  
**\$9.50 per person**

### Cheese

Selection of local & international cheesew fruit breads, quince paste, strawberries & selected nuts  
**\$10.50 per person**



## **THE HILLSTONE BBQ**

*served buffet style*

### **BARBEQUE**

Baskets of sourdough rolls w seasoned butter  
Triple cheese & potato gratin (gf)  
Roasted rib fillet w mustard crust (gf,df)  
Lemon & thyme roasted chicken w herbed slaw (gf,df)  
Hillstone garden salad – radish, herbs, pepitas (gf,df)  
Rocket & sweet potato salad w crumbled fetta cheese (gf)  
Selection of condiments

### **Followed By**

Selection of cheeses, fruit breads & pastes, warmed breads & lavosh crackers

*or*

Individual pavlovas w whipped Chantilly & seasonal fruit

### **BEVERAGES**

*served buffet style*

Elixir Coffee & Twinings tea selections

**\$56.50 per person**

Minimum 25 guests

### **ADD ONS**

*Add to your BBQ with the following items:*

Lamb shoulder w rosemary kipfler potatoes (gf)	\$8.50 per person
BBQ salmon fillets w green beans & pesto (gf)	\$7.50 per person
Roasted vegetable skewers w salsa verde (v,gf)	\$5.50 per person
Grilled king prawn w chilli lime mayo (gf)	\$9.50 per person

# Lunch & Dinners

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## HILLSTONE MENU

### ON ARRIVAL

Boards of dips & antipasto  
selection of cheeses, cured meats, house made dips & warmed breads

OR

Chef's selection of two (2) seasonal canapes

### ON THE TABLE

Sourdough rolls w butter

### ENTRÉE

*select two (2) for alternate serve*

Salmon & prawn ravioli w miso broth, shallots & enoki mushrooms  
Char grilled octopus salad w labna, kalamata olives & cherry tomatoes (gf)  
Pressed pork belly w toffee apple cream & miso glazed pak choy (gf)  
Spiced quinoa w pickled beetroot medeley, radish, hummus & watercress (gf,df,v)  
Duck breast w raisin-date caramel, roast sweet potato, goats' cheese & chervil (gf,df)  
Classic pork & pistachio terrine w quince & tossed watercress salad (gf,df)

### MAIN COURSE

*select two (2) for alternate serve*

Seared salmon w green pea puree, charred leek, cabbage & chorizo fricassee (gf)  
Charred 3+ rib fillet w green bean & pesto salad, crisp prosciutto & red wine jus (gf,df)  
Roast chicken breast w corn & spec salsa, herb fraiche & Dutch carrots (gf)  
Grass fed eye fillet w whipped potato, braised barley, mushrooms & crisp sage (gfo)  
Roast lamb rump w mustard beetroot puree, sweet potato & charred broccolini (gf,df)  
Pan fried potato gnocchi w roast pumpkin, sage & candied walnuts (v)

### DESSERT

*select two (2) for alternate serve*

White chocolate & vanilla panna cotta w balsamic, strawberries & meringue (gf)  
Warm sticky date pudding w butterscotch sauce, whipped mascarpone & drunken sultanas  
Flourless chocolate cake w maple praline, raspberries & vanilla bean ice-cream (gf)  
House made honeycomb w smashed brownie, vanilla mascarpone, mint & strawberries (gf)  
Caramel panna cotta w salted popcorn crumble, raspberry gel (gf)  
Lemon curd "tart" w oat crumble, pineapple, fresh berries, sherbet

### FOLLOWED BY

*served buffet-style*

Elixir Coffee & Twinings tea selections  
Hillstone chocolate peppermints

<b>Two-course menu</b> ( <i>main &amp; dessert</i> )	<b>\$74.50 per person</b>
<b>Two-course menu</b> ( <i>entrée &amp; main</i> )	<b>\$78.50 per person</b>
<b>Three-course menu</b> ( <i>entrée, main &amp; dessert</i> )	<b>\$86.50 per person</b>

# ST LUCIA MENU

## BEVERAGE PACKAGE

3 Hour duration Riddle Range Beverage Package

## ON ARRIVAL

Boards of dips & antipasto  
selection of cheeses, cured meats, house made dips & warmed breads

## ON THE TABLE

Sourdough rolls w butter

## MAIN COURSE

*alternate serve*

Crispy-skin chicken w confit kipflers, Dutch carrots, cauliflower tahini puree & thyme jus (gf,df)  
Chargrilled eye fillet w potato dauphinoise, seasoned asparagus & jus (gf)

## DESSERT

*alternate serve*

Vanilla bean panna cotta w burnt meringue, macerated strawberries (gf)  
Pressed flourless chocolate cake w vanilla mascarpone, malt popcorn (gf)

## FOLLOWED BY

served buffet-style

Elixir Coffee & Twinings tea selections  
Hillstone chocolate peppermints

**\$99.50 per person**

Minimum 25 guests  
available Monday-Friday only



# Beverage Packages

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## The House Range

### WHITE WINE

Hardys Moscato, Multi Region, VIC & NSW  
Hardys Sauvignon Blanc, Multi Region, VIC & NSW

### RED WINE

Hardys Cabernet Merlot, Multi Region, VIC & NSW

### SPARKLING

Hardys Brut Reserve, Multi Region, VIC & NSW

### DRAUGHT BEERS & CIDER

Great Northern, Pure Blonde,  
Fat Yak & Bulmers Cider

### NON-ALCOHOLIC

Schweppes Soft Drinks & Fresh Juices

3 Hours \$35.00 per person

4 Hours \$42.00 per person

5 Hours \$48.50 per person

## The Exclusive Range

### WHITE WINE

Grant Burge 'Benchmark' Pinot Grigio, Multi Region, SA  
Dusky Sounds Sauvignon Blanc, Marlborough, NZ

### RED WINE

Grant Burge Pinot Rosé, Multi Region, SA  
Grant Burge 'Benchmark' Shiraz, Multi Region, SA  
Grant Burge 'Benchmark' Merlot, Multi Region, SA

### SPARKLING

Yarra Burn Premium Cuvee Brut NV, Yarra Valley, VIC

### DRAUGHT BEERS & CIDER

Please select 5

Great Northern, Stella Artois, Pure Blonde  
Fat Yak, Stone & Wood Pacific Ale, Bulmers Cider

### NON-ALCOHOLIC

Schweppes Soft Drinks & Fresh Juices

3 Hours \$45.00 per person

4 Hours \$51.50 per person

5 Hours \$59.00 per person

# The Cru Range

## WHITE WINE

Mudhouse Sauvignon Blanc, Marlborough, NZ  
Mudhouse Pinot Gris, Marlborough, NZ

## RED WINE

Mudhouse Pinot Rosé, Marlborough, NZ  
Mudhouse Pinot Noir, Marlborough, NZ  
Tintara McLaren Shiraz, McLaren Vale, SA

## SPARKLING

Canti Prosecco DOC, Veneto, Italy

## DRAUGHT BEERS & CIDER

Please select 5

Great Northern, Stella Artois, Pure Blonde,  
Fat Yak, Stone & Wood Pacific Ale, Bulmers Cider

## NON-ALCOHOLIC

Schweppes Soft Drinks & Fresh Juices

3 Hours \$52.00 per person

4 Hours \$61.50 per person

5 Hours \$71.00 per person

# The Grand Cru Range

## WHITE WINE

Eddystone Point Sauvignon Blanc, Coal River Valley, TAS  
Eddystone Point Pinot Gris, Northern Tasmania  
Petaluma White Label Chardonnay, Adelaide Hills, SA

## RED WINE

Petaluma Nebbiolo Dry Rosé, Coonawarra, SA  
Eddystone Point Pinot Noir, Northern Tasmania  
Grant Burge Single Vineyard Balthasar Shiraz, Eden Valley, SA

## SPARKLING

Bay of Fires Brut NV, Northern Tasmania

## DRAUGHT BEER & CIDER

Great Northern, Stella Artois, Pure Blonde,  
Fat Yak, Stone & Wood Pacific Ale, Bulmers Cider

## NON-ALCOHOLIC

Schweppes Soft Drinks, Fresh Juices & Sparkling Mineral Water

3 Hours \$62.50 per person

4 Hours \$75.00 per person

5 Hours \$87.50 per person



# Our Brands

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hundred acre bar

## hundred acre bar

Whatever the time of day, the newly renovated hundred acre bar provides the perfect setting to eat, drink and relax with good company. Perhaps it's an early breakfast or a cappuccino at one of the long communal tables, pre-dinner drinks and tapas while you're comfortably ensconced in the deep cushions of The Living Room, an intimate lunch or a simple but stylish dinner overlooking the golf course. Whichever you prefer, the hundred acre bar is bound to complement your choice.



— ST LUCIA —  
GOLF LINKS

## St Lucia Golf Links

St Lucia Golf Links is one of Brisbane's most renowned golf courses – it's in the top 10 golf courses in Queensland. Open to the public all year round, this iconic destination is now home to a new Golf Shop, 60 new motorised carts and Queensland's best golf simulator. With hundred acre bar and Hillstone events at the top of the hill, this landmark has transformed from a golf course into a lifestyle.

There are no membership fees, which means you can pay as little as \$23 to play. It's easy to get access to the course, with its 69 par and 5,411 meter layout that has been sculpted from beautiful land. With several holes following the Brisbane River, there are great breezes that sweep through the course on those summer golf days.



## Hillstone Catering

Enjoy our food at home, in the office, or a unique venue of your choice! Hillstone Catering is yet another component of our popular hospitality brand. With Hillstone Catering, every event from a fabulous birthday celebration to a lavish wedding reception can benefit from our unique style of hospitality.



## Saint Lucy caffè e cucina

Created by Swedish duo Hans Pettersson and Jens Holland, who operate Hillstone St Lucia and the hundred acre bar, our sister restaurant, Saint Lucy caffè e cucina, is located at the University of Queensland. Saint Lucy specialises in trattoria-style dining, relaxed hospitality and Italian fare and is open seven days a week

**HILLSTONE**



**S T L U C I A**

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