Weddings
2019

HILLSTONE

ST LUCIA

"Our experience at Hillstone was faultless. Some of our guests are still saying it was the best wedding they've been to."

— Matthew & Erin

Congratulations on your engagement.

Hillstone St Lucia is a unique wonder with a reputation that has continued to blossom over the past 30 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.

Wedding Package Directory

Easily navigate your way through our wedding package.

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Your Wedding Reception.

The Inclusions.

A dedicated Wedding Coordinator present on your big day

Tables complete with white napery & tea lights

Lectern, microphone & PA system (Grand View Room & Rosewood Room)

iPod connectivity

Dance floor & 6 piece stage (Grand View Room)

Bridal table chair covers & sashes

Printed menus per table

Freshly brewed coffee & tea station

Dressed cake & gift tables

Bridal bouquet vases

Easel & mirror for seating plan

Exceptional service, exquisite surroundings & delicious food

The Grand View Room.

Contemporary in all its grandeur.

– UNIQUE FEATURES –

5.5-metre-high ceilings
6 vintage chandeliers
Plantation shutter windows
Portable dance floor
6-piece stage
Panoramic golf course views
Luxurious lounge seating
Private restrooms & wheelchair access

– CAPACITY –

Seated | 100 - 350 guests
Cocktail | 150 - 800 guests

Packaged with The Mango Tree Terrace, The Victorian Long Bar, The Boardroom, The Wedding Retreat & The Fountain

The Mango Tree Terrace.

Tranquil & private with spectacular views.

– UNIQUE FEATURES –

Heritage listed Mango Tree

Opulent decoration with festoon, fairy & candle lighting

Stone top Champagne Bar

Comfortable lounge seating & cocktail furniture

Panoramic golf course views

Packaged with The Grand View Room & The Fountain

The Rosewood Room.

Intimate & character-filled.

– UNIQUE FEATURES –

Private veranda
Polished Rosewood floors
Comfortable lounge seating
Private bar (The Library Bar)
Lounge & coffee tables
Private restrooms & wheelchair access

– CAPACITY –

Seated | 50 – 100 guests
Cocktail | 50 – 120 guests

Packaged with The Courtyard Garden,
The Library Bar & The Victorian Long Bar

The

Library Bar.

Well-appointed with vintage charm.

– UNIQUE FEATURES –

Comfortable lounge seating in all areas

Private indoor bar

Outdoor terrace with casual seating

Outdoor marble bar with rustic lanterns & festoon lights

Private restrooms

– CAPACITY –

Seated | 20 – 40 guests

Cocktail | 50 – 120 guests

Packaged with The Rosewood Room & The Courtyard Garden

The Boardroom.

A charming reception space
or wedding retreat.

– UNIQUE FEATURES –

Large wooden boardroom table
Private outdoor terrace
Large plasma screen
Sound system with iPod connectivity
Flexible catering options

– CAPACITY –

Seated | 22 guests
Cocktail | 30 guests

Packaged with The Grand View Room,
The Mango Tree Terrace & The Victorian Long Bar

The

Courtyard Garden Reception.

Enchanting & intimate.

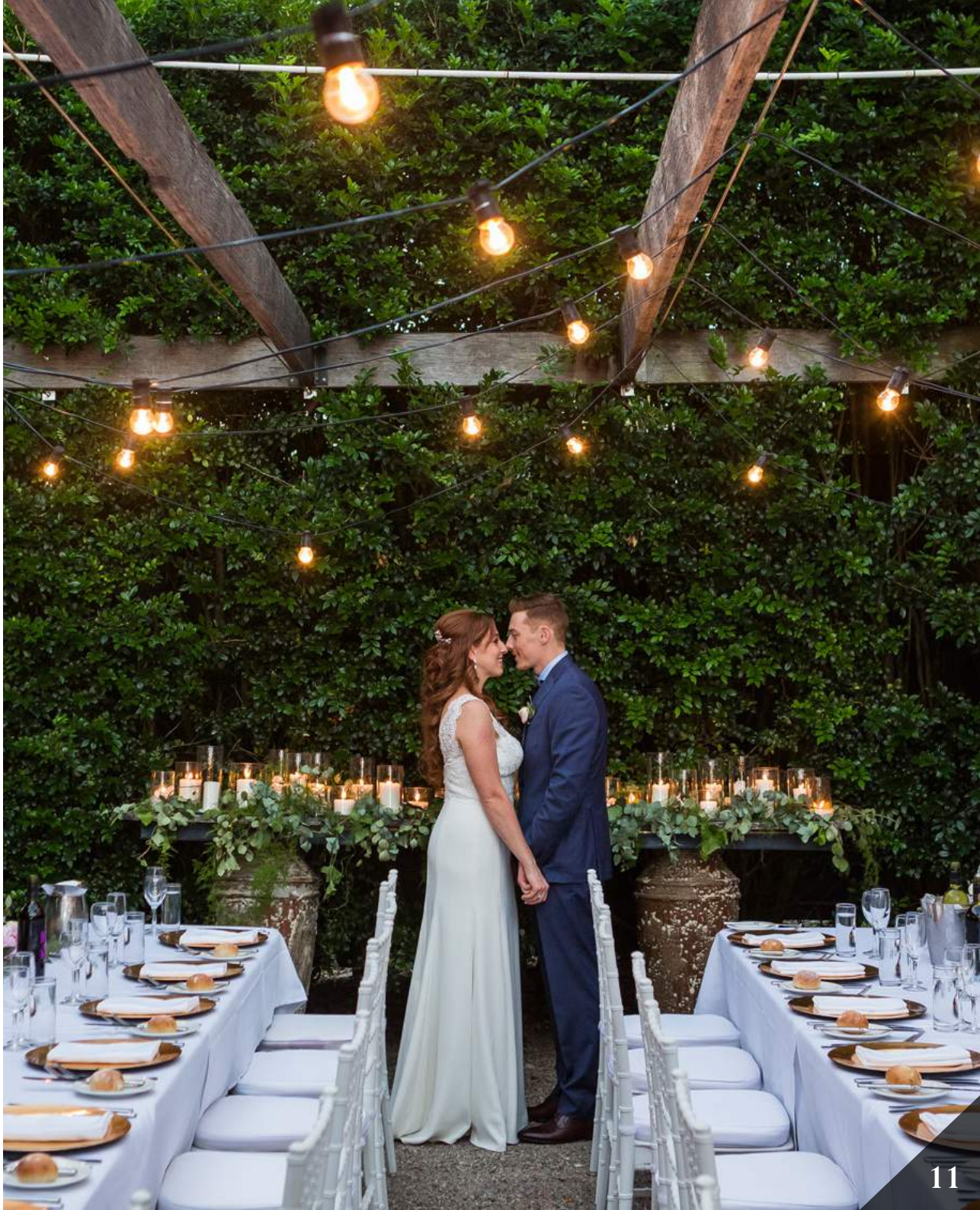
– UNIQUE FEATURES –

Lush alfresco setting
Comfortable lounge seating
Privacy with high hedges
Stunning golf course views

– CAPACITY –

Seated | 32 guests
Cocktail | 40 guests

Packaged with The Rosewood Room & The Library Bar



Hillstone Wedding Ceremonies.

Picturesque gardens, panoramic views and the convenience of one location for your guests.

Classic Ceremony Package

The Fountain or Courtyard Garden with wet weather alternative
20 ceremony timber chairs dressed in white organza sashes (optional)
20 fresh rose petal cones
Red carpet
Ornate Signing of the Registry table & chairs
Portable PA system
Bridal party canapé & beverage basket for your on-course photo shoot

$850.00

The

Fountain Ceremony.

Rustic European elegence.

– UNIQUE FEATURES –

Panoramic golf course views

Open gazebo wrapped in jasmine & bromeliads

Beautifully manicured gardens

Wheelchair access

Overlooked by The Mango Tree Terrace

– CAPACITY –

Up to 200 guests

Packaged with The Grand View Room, The Mango Tree Terrace, The Victorian Long Bar & The Boardroom

The Courtyard Garden Ceremony.

Romantic & charming.

– UNIQUE FEATURES –

Wooden gazebo & furnishings

Natural surroundings with hedging & lush foliage

Private restrooms & bar for post ceremony drinks

Sweeping views of the golf course

Wheelchair access

– CAPACITY –

Up to 100 guests

Packaged with The Rosewood Room & The Library Bar

Simplistic Styling.

– WHITE TIFFANY CHAIRS –

w padded cushions
$7.00 per chair
OR

– WHITE CHAIR COVERS + SASH –

(white organza or gold satin sash)
$5.00 per chair
+ $2.00 per chair for alternative sash colour

– HANGING GLASS BAUBLES –

(Rosewood Room only)
$100.00 set of 20

– CHARGER PLATES –

(silver or gold available)
$2.00 per person

– WISHING WELL –

Glass box $30.00 (small) | Bird Cage $50.00 (large)

The

Perfect Lunch.

$115.00 per person

BEVERAGES

3 Hour Riddle Range Beverage Package

ON ARRIVAL

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

Duck pancakes w noch chan and mint slaw

MAINS

select two (2) for alternate serve

Charred rib fillet w parsley & potato gratin, béarnaise & crisp green beans (gf)

Roasted chicken breast w zucchini and fetta fritter, asparagus tips & pan jus (gf)

Crisp skin salmon fillet w heirloom tomato & basil salad, baked ricotta & lemon (dfo)(gf)

DESSERT

select two (2) for alternate serve

Triple chocolate brownie w cinnamon ice cream & raspberry compote

Frangipane tart w berry ice cream & custard

Lavender panna cotta w glass biscuit & mint (gf)

TO FINISH

served buffet style

Elixir coffee & Twinings tea selections

Selection of locally made cheeses, served w fig paste, roasted nuts, berries & lavosh (gfo)

Your wedding cake cut into bite size pieces

Minimum spends apply. Valid until 31 December 2019

Contemporary Cocktails.

$134.50 per person

BEVERAGES

5 Hour Riddle Range Beverage Package

CANAPÉS

Your selection of six (6) gourmet canapés served for a 1½ hour duration:

Natural oyster's w wakame & lime (gf/df)

Rare beef w brioche toast and onion jam

Duck pancakes w noch chan & mint slaw (gf/df)

Panko crumbed prawns w lime aioli

Bolognaise arancini w pimento mayo

Creamed ricotta w mint and coriander coupelle

House made beef pies w spiced tomato

Jamie's house made pork pie w honey mustard

Smoked salmon lavosh w baby capers and gunderra peppers (df)

Charred pita w braised lamb shoulder, tzatziki & sugared chilli

Lemon & thyme chicken skewers w sticky sauce (df/gf)

Blistered tomato tarts w pesto and fried leek

Pancetta grissini w vincotto (df)

FORKDISH

served buffet style w informal seating for your guests

Warmed sourdough rolls w salted butter

Classic potato gratin w leek béchamel & parsley (df)

Roasted pork fillet w candied apples & jus OR Baked porterhouse w swiss brown mushrooms & peppercorn sauce (gf)

Classic Hillstone style Caesar salad w anchovy mayo (df)

Green bean salad w mustard dressing and fetta (gf)

TO FINISH

served buffet style

Elixir coffee & Twinings tea selections

Chefs' selection of petit fours & sweets

Selection of locally made cheeses, served w fig paste, roasted nuts, berries & lavosh (gfo)

Your wedding cake cut into bite sized pieces

Grant Burge aged tawny port

Minimum spends apply. Valid until 31 December 2019

Enhance your Cocktail Reception.

Served on themed market stations.
Choose from these delicious market tables to really impress your guests.

Market Tables:

– MUSHROOM & PARSLEY GNOCCHI –
grated pecorino w rocket salad, aged balsamic & pearlini mozzarella
$16.50 per person

– RIPPED LAMB SHOULDER –
w gremolata, charred flat breads, tzatziki, chilli & dressed leaves
$16.50 per person

– SOY GLAZED CHICKEN TENDERLOINS (DF) –
glass noodle salad, Asian style herb salad & sweet and sticky sauce
$16.50 per person

– SEAFOOD STATION (DF, GF) –
shucked coffin bay oysters, king prawns, Huon smoked salmon
& condiments w crisp rye breads
$19.50 per person

The

Enticing Menu.

$159.50 per person

BEVERAGES

5 Hour Riddle Range Beverage Package

Sangria Station (with pre-reception drinks)

ON ARRIVAL

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

ENTRÉE

on the table

Warmed sourdough rolls w salted butter

alternate serve

Crackled pork belly w spinach puree, cherries, jus & petit chard leaf (gf)

Salmon & scallop ravioli w basil & zested crème, crushed pine nuts & parsley

MAINS

alternate serve

Roasted eye fillet w truffled potato, jamon wrapped beans & jus (gf)

Crisp skin chicken breast, sweet potato roesti, capsicum jam, podded peas & pan juices (gf)

DESSERT

alternate serve

Vanilla and honey panna cotta w rocky road crumbs & floss

Triple chocolate torte, saffron fraiche & candied orange

TO FINISH

served buffet style

Elixir coffee & Twinings tea selections

Chefs' selection of petit fours & sweets

Your wedding cake cut into bite size pieces

Grant Burge aged tawny port

Minimum spends apply. Valid until 31 December 2019

The Lavish Menu.

$169.50 per person

CANAPÉS

Your selection of five (5) gourmet canapés served for a 1-hour duration:

Smoked salmon lavosh w baby capers & gunderra peppers (df)

Charred pita w braised lamb shoulder, tzatziki & sugared chilli

Lemon & thyme chicken skewers w sticky sauce (df/gf)

Blistered tomato tarts w pesto & fried leek

Pancetta grissini w vincotto (df)

Natural oyster's w wakame & lime (gf/df)

Rare beef w brioche toast & onion jam

Duck pancakes w noch chan & mint slaw (gf/df)

Panko crumbed prawns w lime aioli

Bolognaise arancini w pimento mayo

Creamed ricotta w mint & coriander coupelle

House made beef pies w spiced tomato

Jamie's house made pork pies w honey mustard

ENTRÉE

on the table

Warmed sourdough rolls w salted butter

select two (2) for alternate serve

Pressed beef brisket w carrot & anise puree, jus & baby basil leaves (gf)

Grilled quail w pancetta, glossed figs, hazelnuts & lemon balm (gf)

Classic prawn "cocktail" baby cos leaves, tomato concasse, spiced aioli & lime cheek (gf)(df)

Pea & haloumi croquettes, whipped avocado, corn salsa & lemon

MAINS

select two (2) for alternate serve

Roasted pork cutlet w charred pineapple salsa, sweet potato puree, crackling & jus (gf)

Grilled barramundi fillet w green beans, prosciutto, pine nuts, gremolata aioli & lemon (gf,df)

Crisp skin free range chicken breast w maple bacon, spinach puree, leeks & jus (gf)

Charred eye fillet w parmesan mash, candied shallots, jus & asparagus tips (gf)

TO FINISH

served buffet style

Elixir coffee & Twinings tea selections

Chefs' selection of petit fours & sweets

Your wedding cake cut into bite size pieces

Grant Burge aged tawny port

DESSERT

select two (2) for alternate serve

Chocolate & ginger tart, candied ginger crumbs & berry mascarpone

House made apple strudel w vanilla bean ice cream & honey

Triple chocolate pannacotta, violets & bee sting biscuit (gf)

Classic crème brulee w almond biscotti (gfo)

BEVERAGES

5 Hour Riddle Range Beverage Package

Champagne cocktails or Pimm's station (pre-reception drinks)

Minimum spends apply. Valid until 31 December 2019

The Indulgent Menu.

$189.50 per person

CANAPÉS

Your selection of five (5) gourmet canapés served for a 1-hour duration:

Smoked salmon lavosh w baby capers & gunderra peppers (df)

Charred pita w braised lamb shoulder, tzatziki & sugared chilli

Lemon & thyme chicken skewers w sticky sauce (df/gf)

Blistered tomato tarts w pesto & fried leek

Pancetta grissini w vincotto (df)

Natural oyster's w wakame & lime (gf/df)

Rare beef w brioche toast & onion jam

Duck pancakes w noch chan & mint slaw (gf/df)

Panko crumbed prawns w lime aioli

Bolognaise arancini w pimento mayo

Creamed ricotta w mint & coriander coupelle

House made beef pies w spiced tomato

Jamie's house made pork pies w honey mustard

ENTRÉE

on the table

Freshly baked bread rolls w peppered butter

select two (2) for alternate serve

Seared scallops w black sesame dressing, lemon balm, avocado puree & kibbled pepper (gf)(df)

Baked lamb rack w caper and new potato salad, gremolata mascarpone (gf)

Crisp skin duck breast w spinach puree, sticky brussell sprouts & spiced jus (gf)

Housemade truffle gnocchi w parmesan, podded pea crème, leek & crushed walnuts

MAINS

select two (2) for alternate serve

Twice cooked duck Maryland w truffle gratin, asparagus tips, jus & wafer (gf)

Individual beef wellington w garlic mash, peppercorn sauce & golden shallots

Glacier 51 toothfish w curry scented sweet potato puree, pak choy & lime (gf)

Roasted pork loin w smoked cauliflower puree, crushed crackling, plum jam & jus (gf)

TO FINISH

served buffet style

Elixir coffee & Twinings tea selections

Chefs' selection of petit fours & sweets

Selection of locally made cheeses, served w quince paste, berries & Turkish breads

Your wedding cake cut into bite size pieces

Hillstone St Lucia's signature port

DESSERT

select two (2) for alternate serve

Lavender crème brulee w flower petals, biscotti & dried mint (gfo)

Freeze dried mandarin cheesecake w citrus salad & mint fraiche

Silky chocolate mousse w raspberries, nut brittle & lavender honeycomb (gf)

Sticky date white chocolate pudding, hokey pokey ice cream & custard

BEVERAGES

5 Hour Riddle Range Beverage Package

Champagne cocktails + Pimm's station (pre-reception drinks)

Minimum spends apply. Valid until 31 December 2019

The Lavish Buffet.

$166.50 per person

CANAPÉS

Your selection of five (5) gourmet canapés served for a 1-hour duration:

Smoked salmon lavosh w baby capers & gunderra peppers (df)

Charred pita w braised lamb shoulder, tzatziki & sugared chilli

Lemon & thyme chicken skewers w sticky sauce (df/gf)

Blistered tomato tarts w pesto & fried leek

Pancetta grissini w vincotto (df)

Natural oyster's w wakame & lime (gf/df)

Rare beef w brioche toast & onion jam

Duck pancakes w noch chan & mint slaw (gf/df)

Panko crumbed prawns w lime aioli

Bolognaise arancini w pimento mayo

Creamed ricotta w mint & coriander coupelle

House made beef pies w spiced tomato

Jamie's house made pork pies w honey mustard

From

THE GARDEN & BAKERY

Hillstone Caesar salad w double smoked bacon & nobis

Green bean salad, mustard dressing, mint & fetta (gf)

Baskets of freshly baked sourdoughs & pitas w peppered butter

Market Fresh & From

THE CARVERY

Steamed gurnard fillets w pesto cream & parsley(gf)

Ripped chicken thigh w peri peri, basil slaw & lime (gf)(df)

Baked pork loin w crackling and mango jam (gf,df)

Slow roasted rib fillet w green pepper corn sauce & bernaise (gf)

3 cheese gratin (gf)

TO FINISH

served buffet style

Cheese board w local and imported cheeses, traditional accompaniments & rosemary pane (gfo)

Chefs' selection of petit fours & sweets

Your wedding cake cut into bite size pieces

Elixir coffee & Twinings tea selections
Grant Burge aged tawny port

BEVERAGES

5 Hour Riddle Range Beverage Package

Champagne cocktails or Pimm's station (pre-reception drinks)

Minimum spends apply. Valid until 31 December 2019

Dessert Station Sweets.

– UPGRADE –

Your Cocktail Menu

or

Lavish Buffet

+$12.50 per person

– SUBSTITUTE –

Your Lunch, Enticing

or Lavish Menu

Dessert & Petit Sweets

No Additional Charge

select six (6) sweets from the following options:

Whole cakes

Brownies

Macrons

Caramel cups

Mini lemon meringue tarts

Mousse cups

Mini cupcakes

Turkish delight

Mini cheesecakes

Cookies

Chocolate dipped strawberries

Rocky road

The Childrens Menu.

$49.50
per child
(up to 12 yrs.)

ENTRÉE

select one (1)

Mini treats including sausage roll, beef pie & spring roll

Ham & cheese pressed tortilla w avocado dip

Hommus dip w carrot & cucumber sticks

Cheerios w tomato sauce

MAIN

select one (1)

Crumbed chicken served w crunchy fries & salad

Tempura fish served w salted wedges & green salad

Chicken breast w baked potato, sour cream & steamed greens (gf)

Penne pasta carbonara w snow peas & cherry tomatoes (v)

DESSERT

select one (1)

Chocolate cupcake w vanilla frosting

Italian gelato served w chocolate fudge sauce

Seasonal tropical fruits w berry ripple (gf)

Triple chocolate cookies

BEVERAGES

Soft drinks & fresh juices for the duration

Dietary & Cultural Requirements.

Hillstone St Lucia has extensive experience in hosting cultural weddings and can especially create a menu on request inspired by the heritage and tradition of your families.

We also take great care to prepare meals for your guests who have a food intolerance, allergy or dietary preference, including

Gluten Free

Coeliac

Dairy Free

Lactose Free

Vegetarian

Vegan

Seafood Allergies

Tree Nut & Peanut Allergies,

and more.

Please advise your Wedding Coordinator of any dietary requirements in your finalization meeting.

– PLEASE NOTE –

Dietary meals prepared on your wedding day cannot be substituted should guests change their mind.

Hillstone Wedding Cakes.

Deliciousness, simplicity & affordability.
Handmade by our Queen of Cakes.

– NAKED BUTTER CAKE –

with your choice of
caramel, chocolate or raspberry drip

– MUD CAKE –

with your choice of
white or dark chocolate mud with
chocolate ganache

$450.00 per cake

– Serves 100 guests –

Additional pieces $4.50 per person

Cake displayed on a white stand, topper not included

Beverage Package & Upgrades.

RIDDLE RANGE

Your current beverage package

WINE

Hardys Moscato,
Multi Region, VIC & NSW

Hardys Sauvignon Blanc,
Multi Region, VIC & NSW

Hardys Cabernet Merlot,
Multi Region, VIC & NSW

SPARKLING

Hardys Brut Reserve,
Multi Region, VIC & NSW

DRAUGHT BEERS & CIDER

Great Northern, Stella Artois,
Pure Blonde, Fat Yak

NON-ALCOHOLIC

Schweppes Soft Drinks & Fresh Juices

Upgrade to

EXCLUSIVE RANGE

+$12.00 per person

WINE

Grant Burge 'Benchmark' Pinot Grigio,
Multi Region, SA

Dusky Sounds Sauvignon Blanc,
Marlborough, NZ

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

select five (5)

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

NON-ALCOHOLIC

Schweppes Soft Drinks &
Fresh Juices

Upgrade to

CRU RANGE

+$22.00 per person

WINE

Mudhouse Sauvignon Blanc,
Marlborough, NZ

Mudhouse Pinot Gris,
Marlborough, NZ

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

select five (5)

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

NON-ALCOHOLIC

Schweppes Soft Drinks & Fresh Juices

Upgrade to

GRAND CRU RANGE

+$32.00 per person

WINE

Eddystone Point Sauvignon Blanc,
Coal River Valley, TAS

Eddystone Point Pinot Gris,
Northern Tasmania

Petaluma White Label Chardonnay,
Adelaide Hills, SA

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

Additional Beverage Options.

– BEVERAGE PACKAGE EXTENTIONS –

Extend RIDDLE RANGE per hour	*Extend* EXCLUSIVE RANGE per hour	*Extend* CRU RANGE per hour	*Extend* GRAND CRU RANGE per hour
+$6.50 pp	+$7.50 pp	+$9.50 pp	+$12.50 pp

– CHAMPAGNE COCKTAILS–

Blushing Bride, Luscious Lychee, Kir Royale
+$9.50 per person

– SANGRIA STATION –

Traditional Red, Refreshing White
+$23.50 per jug 1.25L

– NON-ALCOHOLIC PACKAGE –

Soft Drinks, Fruit Juices & Sparkling Mineral Water
+$18.50 per person for duration of evening

– SPARKLING MINERAL WATER –

Add San Benedetto Sparkling Mineral Water
+$3.50 per person for duration of evening

Important News from the Cellar.

– RUNNING A TAB –

Nominate a selection of drinks and a dollar limit, and we will waiter-service your drinks for the tab duration. If substituting a Beverage Tab for your inclusive Beverage Package, a minimum of $20.00 per person is required.

– DESIGN YOUR OWN BEVERAGE PACKAGE –

Quotes are available on request should you wish to design your own beverage package.

– LIQUOR LICENSING –

Hillstone St Lucia is obliged to close all bars at 12 midnight. No outside drinks can be brought onto the premises.

– VINTAGE WINE –

Vintages may change without notice subject to availability.

"We felt a sense of calm and professionalism with Hillstone and the expectations of the initial meeting through to our wedding day were exceeded."

— Matthew & Erin

Golf Carts & Entertainment.

Great entertainment & magical on-course photos.

– LUXURY WEDDING GOLF CART –

Chauffer driven 8-seater Wedding Cart
(additional carts will be provided at no additional charge for photographer or larger bridal parties)
$250.00

OR

– TRADITIONAL GOLF CARTS –

St&ard 2-seater Golf Cart
$30.00 per cart

– DJ-PARAMOUNT EVENTS –

Black tied DJ & MC
5 Hour Entertainment Package
Special FX Lighting
Personalized meeting to confirm all details
$795.00

HILLSTONE

ST LUCIA

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