



Weddings

2020

HILLSTONE



ST LUCIA



"We could not have asked for more, our wedding night was so perfect."

— *Mackenzie & Lucas*

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 w white napery & tea lights

White Tiffany Chairs w padded cushions for all sit-down receptions

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

Photo by James Day





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

Semi-open fireplace

Outdoor terrace with casual seating

Outdoor marble bar with rustic lanterns & festoon lights

New timber tiling

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

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 elegance.

— 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 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 fresh slaw
& noch chan dressing (df)

MAINS

select two (2) for alternate serve

Slow roast Riverina rib fillet w
potato gratin, tarragon bearnaise
& crisp garden beans (gf)

Roast chicken breast w corn &
zucchini fritter, wilted spinach
& bake citrus ricotta (gf)

Crisp skin salmon fillet w
quinoa tabouli, pickled beetroot
& lemon vinaigrette (gf, df)

DESSERT

select two (2) for alternate serve

Flourless chocolate cake w
raspberry gel, vanilla mascarpone
& candied popcorn (gf)

Frangipane tart w caramelized
apples, mint & Chantilly cream

Vanilla bean panna cotta
w chocolate crumbs &
seasonal berries (gf)

TO FINISH

served buffet style

Elixir coffee & Twinings
tea selections

Your wedding cake cut
into bite size pieces

Contemporary Cocktails.

\$136.50 per person

BEVERAGES

4 Hour Riddle Range
Beverage Package

ON ARRIVAL

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

CANAPÉS

select four (4) gourmet canapés served for a 1^{1/2} hour duration:

Natural Pacific oysters w smoked truffled soy
dressing (gf, df)
Seared beef w toasted sourdough & mustard cream
Panko crumbed prawns w citrus aioli
Duck pancakes w fresh slaw & noch chan dressing
(df)
Charred corn fritter w chilli fraiche (gf, v)
Exotic mushroom arancini w truffled aioli (gf, v)
House made beef brisket pies w tomato relish
Jamie's house made pork pies w honey mustard
Whipped goats cheese tart w candied walnuts (gf, v)
House cured salmon w pressed dill oil (gf, df)
Miso glazed chicken skewers w coriander (gf, df)
Char grilled lamb pitas w tzatziki & chilli
Rare salmon w yellow mustard seed & ginger
dressing (gf, df)
Seasonal vegetable veloute w cracked pepper fraiche
(gf, v) Available May – August

Forkdish

NOODLE BOXES

select two (2)

House made potato gnocchi w roasted
pumpkin, sage, pine nuts & baked
ricotta (v)
Honey soy baked chicken w hokkien
noodles, broccoli, sesame seeds, fresh
coriander & chilli
Slow braised lamb shoulder w tzatziki,
coriander, chilli & charred flat bread
Sticky BBQ pork ribs w herb slaw &
apple chive salad (gf, df)

TO FINISH

served buffet style

Elixir coffee & Twinings tea selections
Chefs' selection of house made petit fours
Selection of locally made cheeses, served
w quince 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 2020



The Enticing Menu.

\$159.50 per person
—

BEVERAGES

5 Hour Riddle Range
Beverage Package

ON ARRIVAL

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

ENTRÉE

on the table

Warmed sourdough rolls
w seasoned butter

alternate serve

Roast beetroot & ricotta
tart w watercress,
candied walnuts &
vincotto glaze (v)

Pressed pork belly w
cauliflower puree, toasted
almonds, crisp sage &
thyme jus (gf, dfo)

MAINS

alternate serve

Roast eye fillet w
mushroom barley,
confit potatoes, charred
onion, kale & jus (df)

Crisp skin chicken w
corn puree, braised
cabbage & spec, light
pan reduction (gf)

DESSERT

alternate serve

Honey panna cotta
w vanilla short bread
crumbs & fresh berries

Flourless chocolate
cake w raspberry gel,
vanilla mascarpone &
candied popcorn (gf)

TO FINISH

served buffet style

Elixir coffee & Twinings
tea selections

Your wedding cake cut
into bite size pieces

Grant Burge aged
tawny port



The Lavish Menu.

\$169.50 per person

CANAPÉS

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

Natural Pacific oysters w smoked truffled soy dressing
(gf, df)

Seared beef w toasted sourdough & mustard cream

Panko crumbed prawns w citrus aioli

Duck pancakes w fresh slaw & noch chan dressing (df)

Charred corn fritter w chilli fraiche (gf, v)

Exotic mushroom arancini w truffled aioli (gf, v)

House made beef brisket pies w tomato relish

Jamie's house made pork pies w honey mustard

Whipped goats cheese tart w candied walnuts (gf, v)

House cured salmon w pressed dill oil (gf, df)

Miso glazed chicken skewers w coriander (gf, df)

Char grilled lamb pitas w tzatziki & chilli

Rare salmon w yellow mustard seed & ginger dressing
(gf, df)

Seasonal vegetable veloute w cracked pepper fraiche
(gf, v) Available May – August

ENTRÉE

on the table

Warmed sourdough rolls
w seasoned butter

select two (2) for alternate serve

Pressed beef brisket w maple oats,
parsnip cream, mizuna & spiced jus

Crumbed wild mushroom & goats
cheese croquettes w olive tapenade,
roast capsicum & sage (v)

Lightly cured salmon w cucumber,
horseradish fraiche, pickled
beetroot & micro cress (gf)

Roasted quail w mint scented
quinoa, Persian fetta, glazed turnips
& toasted hazelnuts (gf, dfo)

MAINS

select two (2) for alternate serve

Braised duck Maryland w sweet potato
puree, roasted root vegetables &
wilted spinach braising broth (gf)

Charred eye fillet w creamed potato, green
beans, spec crumble & thyme jus (gf)

Seared salmon w new season
asparagus, confit kipfler potato,
braised leek & sorrel leaves (gf, df)

Roast chicken breast w pressed
potato, wilted spinach, dutch carrots,
chestnut butter & pan juices (gf)

TO FINISH

served buffet style

Elixir coffee & Twinings tea selections

Chefs' selection of house made petit fours

Your wedding cake cut into bite size pieces

Grant Burge aged tawny port

DESSERT

select two (2) for alternate serve

Vanilla bean panna cotta w
chocolate soil, lemon curd, seasonal
berries & edible flowers (gf)

Opera gateau w hazelnut sponge, coffee
cream & chocolate ganache (gf)

Roast apple & rhubarb crumble
w ginger crumbs, house made
custard & almond flakes

Baked cheese cake w mango gel,
pineapple wafer & honey roasted grains

BEVERAGES

5 Hour Riddle Range Beverage Package

Minimum spends apply. Valid until 31 December 2020

The Share Menu.

\$169.50 per person

CANAPÉS

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

Natural Pacific oysters w smoked truffled soy dressing
(gf, df)

Seared beef w toasted sourdough & mustard cream

Panko crumbed prawns w citrus aioli

Duck pancakes w fresh slaw & noch chan dressing (df)

Charred corn fritter w chilli fraiche (gf, v)

Exotic mushroom arancini w truffled aioli (gf, v)

House made beef brisket pies w tomato relish

Jamie's house made pork pies w honey mustard

Whipped goats cheese tart w candied walnuts (gf, v)

House cured salmon w pressed dill oil (gf, df)

Miso glazed chicken skewers w coriander (gf, df)

Char grilled lamb pitas w tzatziki & chilli

Rare salmon w yellow mustard seed & ginger dressing
(gf, df)

Seasonal vegetable veloute w cracked pepper fraiche
(gf, v) Available May – August

From

THE GARDEN & BAKERY

Roast root vegetables w peppered hummus
& crisp sage

Garden salad w crisp green beans, pickled
herbs, pepitas & radishes

Freshly baked rolls w seasoned butter

Market Fresh & From

THE CARVERY

select two (2)

Slow roasted mustard crust rib fillet w
tarragon béarnaise (gf)

Maple glazed pork rack w spicy apple chutney
& crackling (gf, df)

Baked lemon & thyme stuffed chicken w
torn herb coleslaw (gf)

Oven roasted salmon fillet w lemon cream &
crisp sweet potato (gf)

TO FINISH

served buffet style

Cheese board w quince paste, berries,
toasted nuts & lavosh (gfo)

Chefs' selection of house made petit fours

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

Minimum spends apply. Valid until 31 December 2020.
Maximum 150 guests.

Weekday Weddings

(Monday – Friday)
\$136.50 per person

BEVERAGES

4 Hour Riddle Range
Beverage Package

ON ARRIVAL

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

ENTRÉE

on the table

Warmed sourdough rolls
w seasoned butter

alternate serve

Roast beetroot & ricotta
tart w watercress, candied
walnuts & vincotto glaze (v)

Pressed pork belly w
cauliflower puree, toasted
almonds, crisp sage &
thyme jus (gf, dfo)

MAINS

alternate serve

Roast eye fillet w mushroom
barley, confit potatoes,
charred onion, kale & jus (df)

Crisp skin chicken w corn
puree, braised cabbage &
spec, light pan reduction (gf)

DESSERT

Your wedding cake
individually served w
Chantilly cream and coulis

TO FINISH

Elixir coffee & Twinings
tea selections



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

Menu upgrades.

CANAPES

add canapés to any wedding package
+\$5.00 per person | per canape

Natural Pacific oysters w smoked truffled soy
dressing (gf, df)

Seared beef w toasted sourdough & mustard cream

Panko crumbed prawns w citrus aioli

Duck pancakes w fresh slaw & noch chan dressing
(df)

Charred corn fritter w chilli fraiche (gf, v)

Exotic mushroom arancini w truffled aioli (gf, v)

House made beef brisket pies w tomato relish

Jamie's house made pork pies w honey mustard

Whipped goats cheese tart w candied walnuts (gf, v)

House cured salmon w pressed dill oil (gf, df)

Miso glazed chicken skewers w coriander (gf, df)

Char grilled lamb pitas w tzatziki & chilli

Rare salmon w yellow mustard seed & ginger
dressing (gf, df)

Seasonal vegetable veloute w cracked pepper fraiche
(gf, v) Available May – August

PETIT FOURS

chef's selection of house made petit
fours
+\$4.50 per person

CHEESE BOARD

selection of local & imported cheeses
w quince paste, berries, toasted nuts &
lavosh (gfo)
+ \$8.50 per person





Dessert Station Sweets.

— UPGRADE —

Any
wedding package
+\$16.00 per person

— SUBSTITUTE —

Your Dessert or Petit fours
& Cheese board
No Additional Charge*

* Excludes Lavish Menu

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

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





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.

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 CRU RANGE

+\$16.00 per person

WINE

Petaluma WL Sauvignon Blanc, Adelaide Hills

Petaluma WL Pinot Gris, Adelaide Hills

Petaluma WL Chardonnay, Adelaide Hills

St Hallett Barossa Dry Rosé, Barossa Valley

St Hallett Garden of Eden Shiraz, Eden Valley

SPARKLING

Yarra Burn Premium Cuvee, Yarra Valley

OR

Canti Prosecco, 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

+\$27.00 per person

WINE

Mud House Single Vineyard Woolshed

Sauvignon Blanc, Marlborough

Eddystone Point Pinot Gris, Tasmania

Stonier Single Vineyard Jimjoca Chardonnay,
Mornington Peninsula

Triennes Rosé, Provence, France

Terra Sancta Estate Pinot Noir, Central Otago

Grant Burge Filsell Old Vine Shiraz, Barossa Valley

SPARKLING

Bay of Fires Sparkling Cuvee, 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
+\$8.50 pp

Extend
CRU RANGE
per hour
+\$14.50 pp

Extend
GRAND CRU RANGE
per hour
+\$16.50 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
+\$24.50 per person for duration of evening

— SPARKLING MINERAL WATER —

Add San Benedetto Sparkling Mineral Water
+\$4.50 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.





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

— *Mackenzie & Lucas*

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 —

Standard 2-seater Golf Cart
\$30.00 per cart

Photo by James Day





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