



"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.

Your RECEPTION	Your MENU OPTIONS
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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

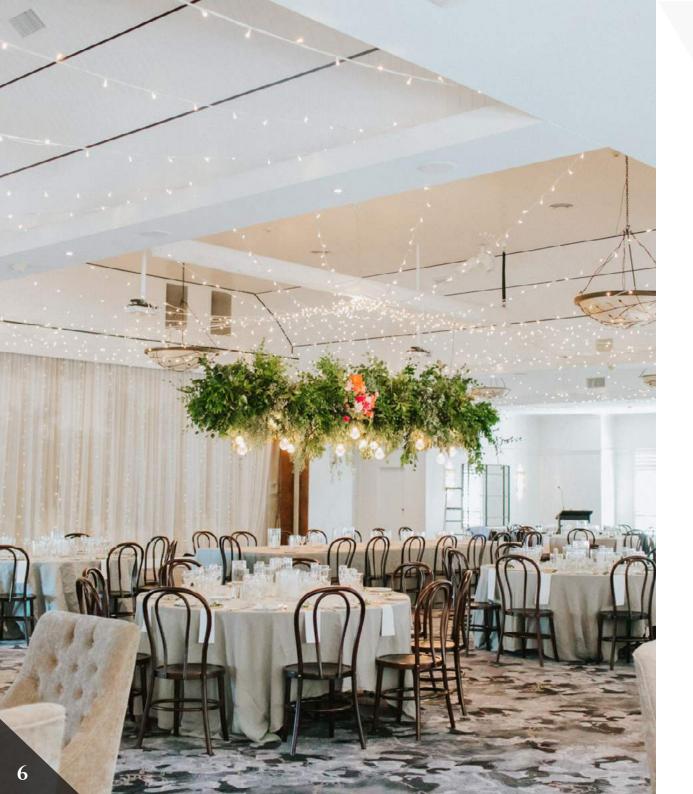
Dressed cake & gift tables

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

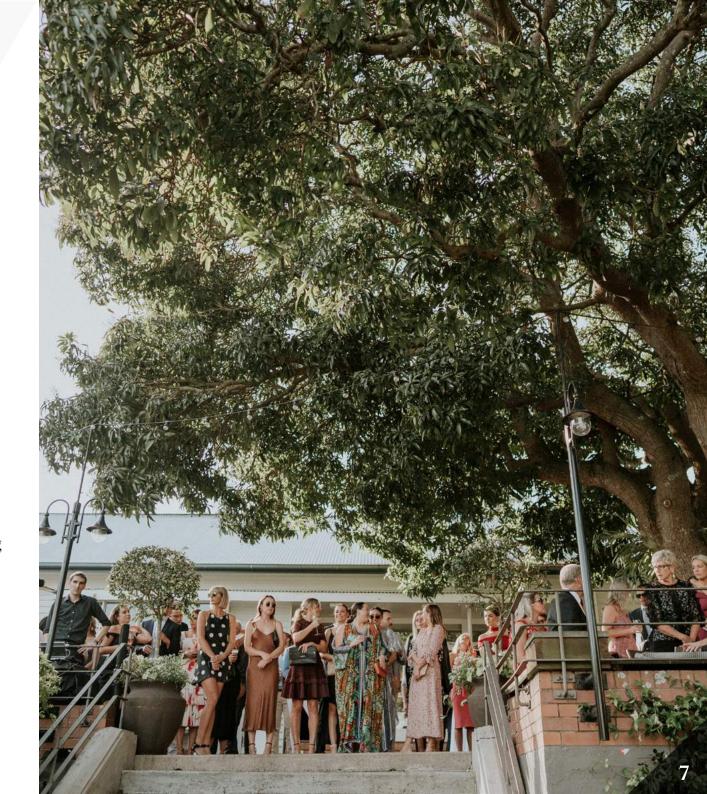
Opulent decoration with festoon, fairy & candle lighting

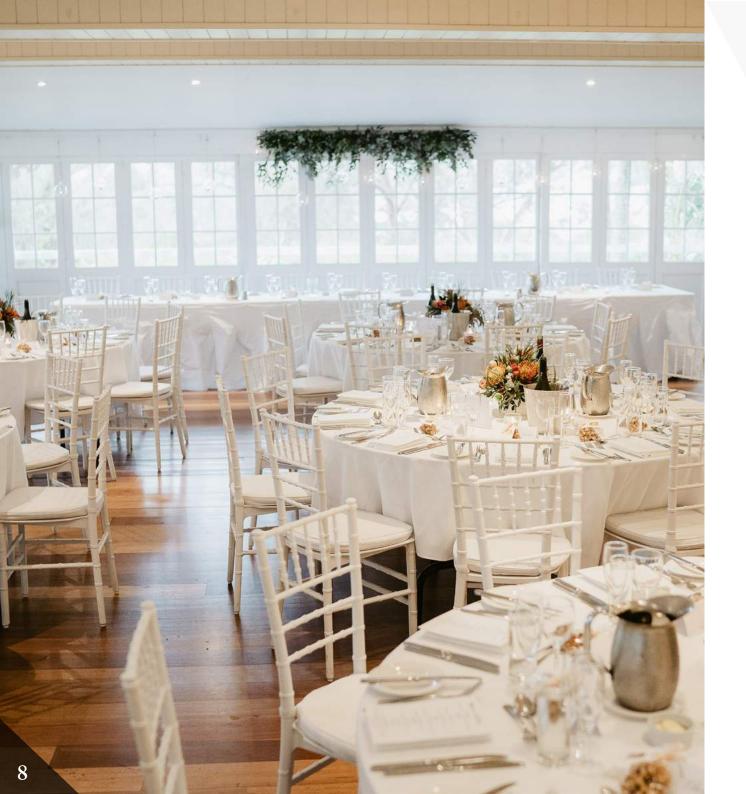
Stone top Champagne Bar

Comfortable lounge seating & cocktail furniture

Panoramic golf course views







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

 $\label{eq:controller} \mbox{Packaged with The Courtyard Garden,} \\ \mbox{The Library Bar \& The Victorian Long Bar}$

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

Tourtyard Garden Reception.

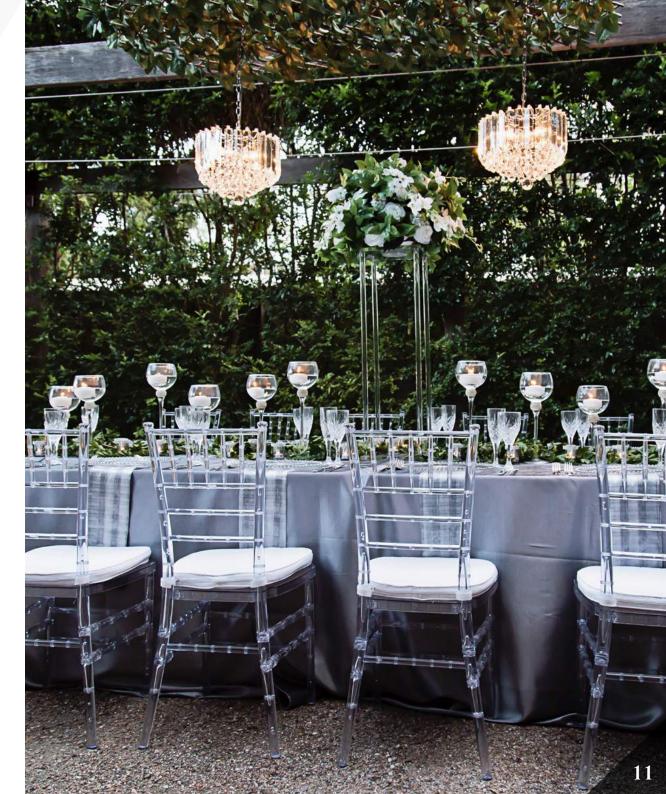
Enchanting & intimate.

- UNIQUE FEATURES -

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

- CAPACITY -

Seated | 32 guests Cocktail | 40 guests





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 elegence.

- UNIQUE FEATURES -

Panoramic golf course views

Open gazebo wrapped in jasmine & bromeliads

Beautifully manicured gardens

Wheelchair access

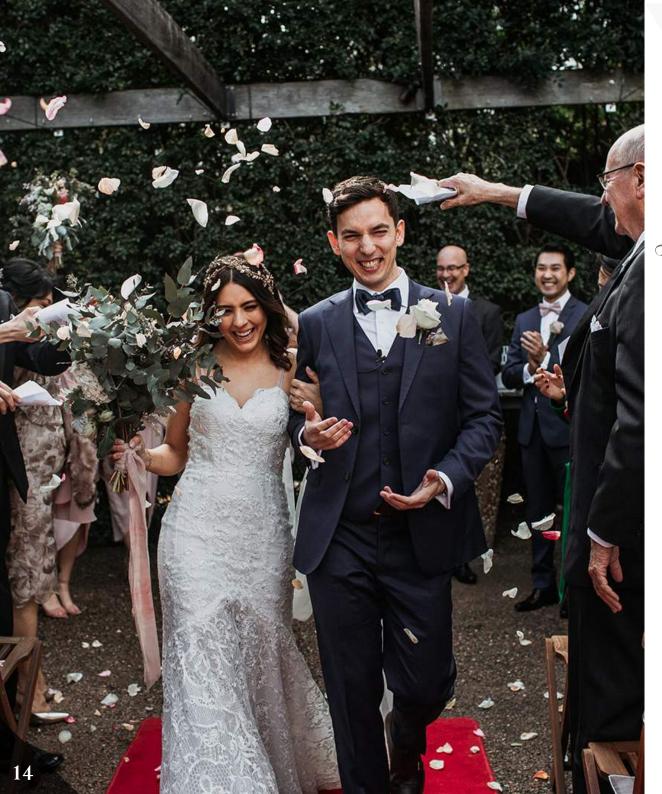
Overlooked by The Mango Tree Terrace

- CAPACITY -

Up to 200 guests

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





The Courtyard Garden Veremony.

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)





ON ARRIVAL

3 Hour Riddle Range Beverage Package 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



ON ARRIVAL

4 Hour Riddle Range Beverage Package Boards of antipasto, cheeses, cured meats & house made dips w warmed breads

CANAPÉS

select four (4) gourmet canapés served for a 11/2 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



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



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 to asted 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



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



ON ARRIVAL

4 Hour Riddle Range Beverage Package C

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



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 to asted 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 $(\mathsf{gf}, \mathsf{v})$

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





Hessert 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 Takes.

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 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

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

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



Hedditional 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.

-VINTAGEWINE -

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 -

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



