



Hillstone St Lucia

Weddings

2019

HILLSTONE



ST LUCIA

Congratulations on your engagement

Thank you for considering Hillstone St Lucia as the venue for your wedding.

At Hillstone St Lucia, we believe the perfect wedding should be exactly as you want it to be, after all, this is a celebration of the most important partnership in your life. Whether it be a cocktail soiree, a luscious long lunch or a traditional dinner, we have the space to suit your style.

We look forward to working with you throughout the year and absolutely cannot wait to be a part of your special day.

Your Wedding Coordinators,

Lauren & Hayley





Welcome to Hillstone St Lucia

Experience the food, service and impeccable style at one of Brisbane's most highly acclaimed and award-winning venue.

With your choice of three rooms to suit the size and style of your wedding and the option to choose from our extensive range of packages, our team will ensure your wedding is as unique as you are!

Your Wedding Reception at Hillstone St Lucia includes the Following:

- A dedicated Wedding Coordinator to help you every step of the way
- Fully set tables with white napery
- Tea lights for all tables
- Lectern, microphone and PA system (Grand View Room and Rosewood Room only)
- CD-stacker & iPod connectivity (background music)
- Dance floor and 6 pieces of staging (if required – Grand View Room only)
- Chair covers and sashes for the bridal table
- Printed menus per table
- Freshly brewed coffee and tea served buffet style
- Dressed cake and gift tables
- Individual vases for bridal bouquets
- Easel & mirror for seating plan
- Exceptional service, exquisite surroundings and delicious food

The Grand View Room

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.

Unique Features:

- 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
- Boardroom for wedding party pre-reception refresh including food & beverage
- Couple retreat for during the reception

Capacities:

- Seated with dance floor & bridal table | 100 – 350 guests
- Cocktail style with dance floor | 150 - 800 guests





The Mango Tree Terrace

The MANGO TREE TERRACE is iconic to Hillstone St Lucia and is packaged with the
GRAND VIEW ROOM and THE FOUNTAIN

This is the perfect space whether it be for an alternative ceremony area, pre-dinner drinks and canapés
or an evening cake cutting ceremony under the stars!

Unique Features:

Heritage listed Mango Tree with silver dome lanterns & festoon lights
Comfortable lounge seating & cocktail furniture
Sweeping views of the golf course
Friendly cockatoos & native wildlife**pending availability*



The Rosewood Room

The ROSEWOOD ROOM offers the perfect setting for small to medium sized weddings and is complete with a private verandah 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.

Unique Features:

- Inbuilt dance floor (Library Bar)
- Comfortable lounge seating in all areas
- Private bar (Library Bar)
- Lounge & coffee tables

Capacities:

- Seated with dance floor (located in Library Bar) and bridal table | 50 - 110 guests
- Cocktail style with dance floor (located in Library Bar) | 50 - 140 guests

The **Library Bar**

The LIBRARY BAR offers the perfect space for smaller receptions or cocktail style weddings. 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.

Unique Features:

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

Capacities:

Seated with dance floor & bridal table | 20 - 40 guests
Cocktail style with dance floor | 50 - 120 guests



Hillstone Ceremonies

With two ceremony locations onsite exclusive to each of our rooms, Hillstone St Lucia gives you the option of saying your 'I do's' in the most picturesque garden surroundings.
No need to shuffle guests between venues, let us take care of everything for you!

Hillstone Ceremony Package Inclusions:

\$850.00

Manicured garden location with wet weather alternative
20 ceremony timber chairs dressed in white organza sash (optional)
Red carpet aisle
Dressed 'Signing of the Registry' table & chairs
20 cones of fresh rose petals for your guests
Portable PA system
Bridal party 'takeaway canapé and beverage basket' for your photo session

Tailored Styling Package Inclusions:

40 ceremony timber chairs dressed in white organza sash (optional)
Ornate 'Signing of the Registry' table & chairs
40 Rose petal confetti pouches for guests
Portable PA system
A "welcome to our beginning" acrylic sign on easel (A1)
A "this way to food & drinks" sign on easel (A1)
Choice of 1 ceremony styling option - With extensive options of floral colours & designs
Two foliage floor garlands or red-carpet aisle with two groups of 3 clustered floor wax candles
Bridal party 'takeaway canapé and beverage basket' for your photo session

\$1,350.00





The Courtyard Garden

Enjoy the surroundings of this intimate alfresco setting that is the COURTYARD GARDEN. With a secret garden feel amid the high hedges and pebbled floor, this area can also be used for an intimate wedding celebration.

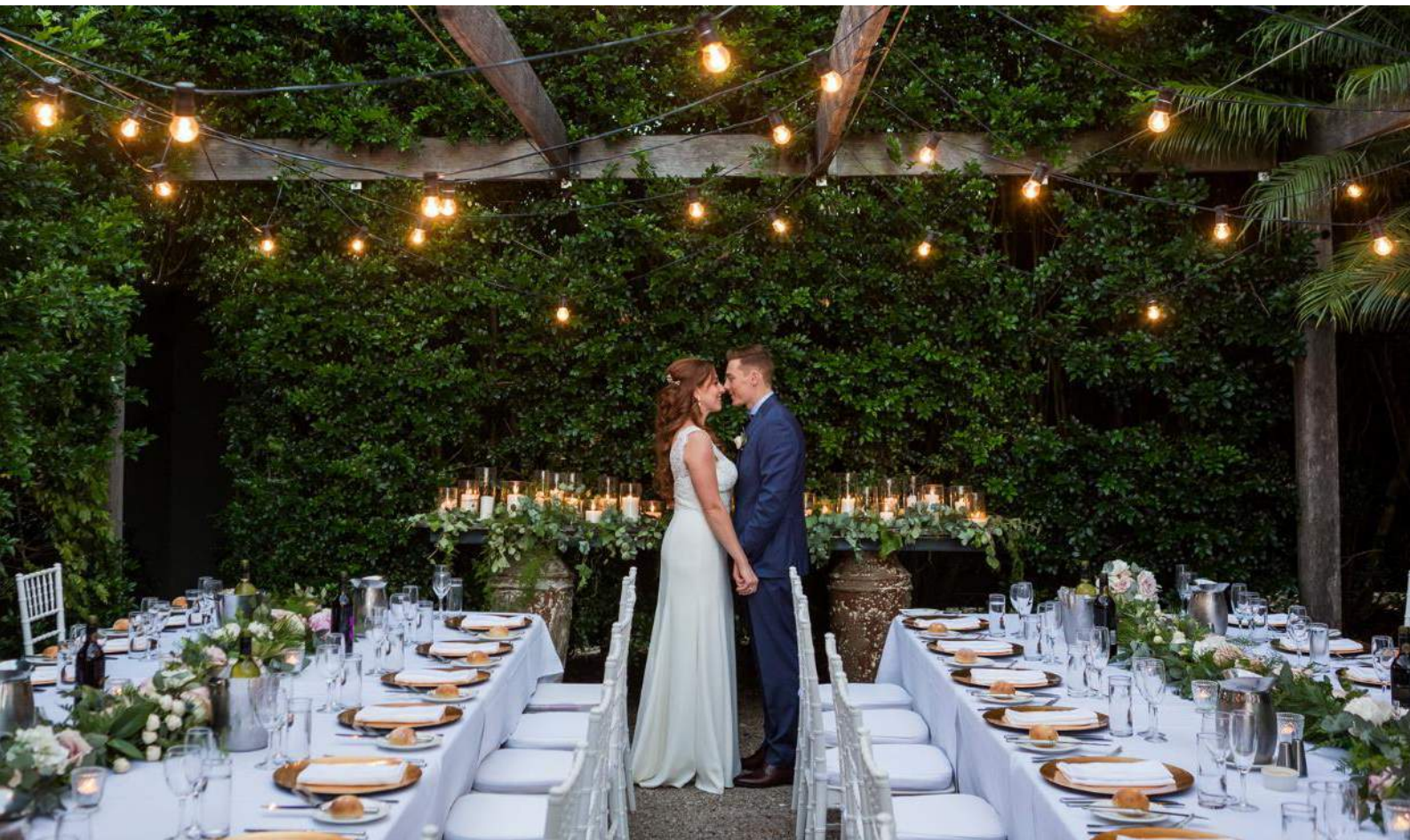
This space is also packaged with The ROSEWOOD ROOM & LIBRARY BAR wedding ceremonies and is subject to availability.

Unique Features:

Rustic European elegance
Lush alfresco surroundings
Comfortable lounge seating
High hedges for privacy
Sweeping views of the golf course

Capacities:

Maximum seated | 32 guests
Maximum cocktail style | 40 guests



The Boardroom

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 wedding packages.

The BOARDROOM is also used in conjunction with the GRAND VIEW ROOM and MANGO TREE TERRACE after photos and before your grand entrance into your reception. It is a lovely retreat for you and your bridal party to enjoy.

Unique Features:

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

Capacities:

Maximum seated | 22 guests
Maximum cocktail style | 30 guests



Inclusive Styling

Our Wedding Packages are fully inclusive of various styling options that can be tailored to suit your vision.
The Wedding Team will work seamlessly alongside our talented Event Stylist,
Daniela from *Pink & Purple Petals Weddings + Events*.



Tailored Styling Inclusions:

A choice of one table centrepiece for guest tables – with extensive options of floral colours, designs, vessels & tea light votives

A choice of White Tiffany Chairs or White Chair Covers w white organza or gold sash

A personalised framed seating plan in large format size (A1) selected from 12 design templates in different styles
Matched framed table numbers

Personalised menu place cards for all guests

Bridal table styling – Consisting of floral colour options, charger plates, crystal glassware, mirror runners & tea light votives

A dedicated wedding stylist to assist you from start to finish

**Styling packages are based on a minimum spend of \$1,200, which comprises of/calculated on \$21 per person x minimum 60 people.
Prices are valid until the 31st December 2019, for bookings beyond this date please allow for a 6% increase in price per person which will be fixed upon the year of your booking.*





The Perfect Lunch

BEVERAGES

3 Hour Riddle Range Beverage Package

WELCOMING NIBBLES

Boards of antipasto, cheeses, cured meats & house made dips w warmed breads
&
Duck pancakes w noch chan and mint slaw

THE PERFECT LUNCH

please choose 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

please 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

\$136.00 per person, including styling

Lunch weddings commence from 11.00am and conclude at 4.00pm NB minimum spends apply. Prices valid until 31 December 2019

\$115.00
per person





Contemporary Cocktails

BEVERAGES

5 Hour Riddle Range Beverage Package

CANAPES

Your selection of six (6) gourmet canapés from the following 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

\$155.50 per person, including styling

\$134.50
per person

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 & pearlina mozzarella
\$16.50 per person

Ripped lamb shoulder
w gremolata, charred flat breads, tzatziki, chilli and dressed leaves
\$16.5pp

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

BEVERAGES

5 Hour Riddle Range Beverage Package
Sangria Station (with pre-reception drinks)

WELCOMING NIBBLES

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

ON THE TABLE

Warmed sourdough rolls w salted butter

ENTREE

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

MAIN COURSE

alternate serve

Roasted eye fillet w truffled potato, jamon wrapped beans & jus (gf)
Crisp skin chicken breast, sweet potato roesti, capsicum jam, podded peas and 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

\$180.50 per person, including styling

\$159.50
per person

Dinner weddings commence from 5.00pm and conclude at 12midnight (starting times depend on ceremony details – an earlier start time can be arranged) NB minimum spends apply. Prices valid until 31 December 2019

The Lavish Menu

BEVERAGES

5 Hour Riddle Range Beverage Package
Champagne cocktails or Pimm's station (pre-reception drinks)

CANAPES

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

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 pie w honey mustard
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)

ON THE TABLE

Warmed sourdough rolls w salted butter

ENTRÉE

please select two (2) for alternate serve

Pressed beef brisket w carrot and 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



MAIN COURSE

please 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)

DESSERT

please 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)

TO FINISH

served buffet style

Elixir coffee & Twinings tea selections
Chefs' selection of petit fours & sweets
Your wedding cake cut into bite sized pieces
Grant Burge aged tawny port

\$191.00 per person, including styling

\$169.50
per person

Dinner weddings commence from 5.00pm and conclude at 12midnight (starting times depend on ceremony details – an earlier start time can be arranged) NB minimum spends apply. Prices valid until 31 December 2019



The Lavish Buffet

BEVERAGES

5 Hour Riddle Range Beverage Package

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

CANAPES

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

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 pie w honey mustard

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)

FROM THE BAKERY

Baskets of freshly baked sourdoughs & pitas w peppered butter

FROM THE GARDEN

Hillstone Caesar salad w double smoked bacon & nobis

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

MARKET FRESH & FROM THE CARVERY

3 cheese gratin (gf)

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)

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

\$187.50 per person, including styling

\$166.50
per person



The Indulgent Menu

BEVERAGES

5 Hour Riddle Range Beverage Package
Champagne cocktails + Pimm's station (pre-reception drinks)

CANAPES

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

\$189.50
per person

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 pie w honey mustard
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)

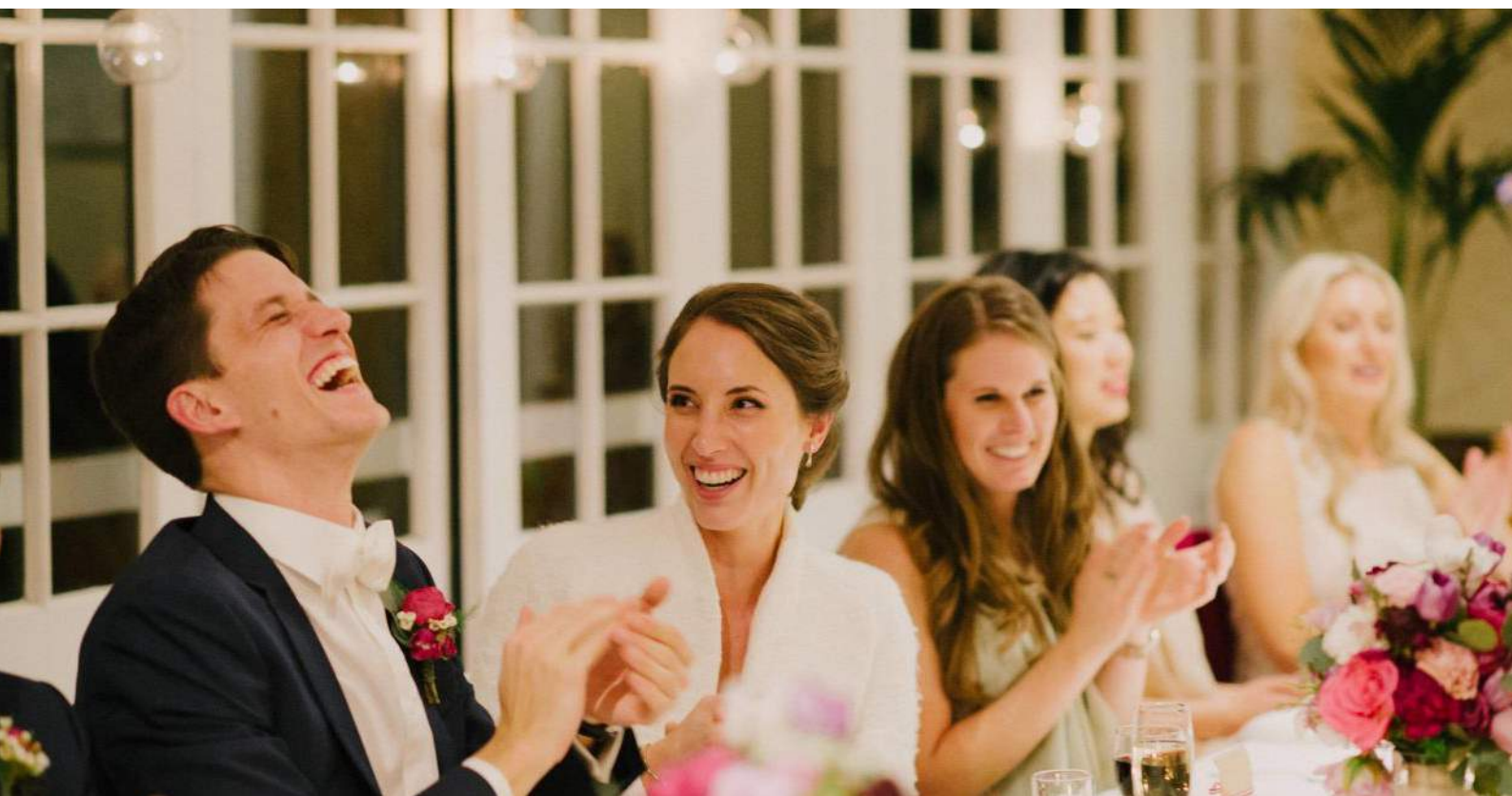
ON THE TABLE

Freshly baked bread rolls & peppered butter

ENTRÉE

please 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



MAIN COURSE

please 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)

DESSERT

please 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

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

\$210.50 per person, including styling

Dinner weddings commence from 5.00pm and conclude at 12midnight (starting times depend on ceremony details – an earlier start time can be arranged) NB minimum spends apply. Prices valid until 31 December 2019



Hillstone Wedding 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, serving size 100pax
additional pieces \$4.50 per person
**Cake displayed on a white stand, topper not included*

Refreshments + Sweets

CHAMPAGNE COCKTAILS
Blushing Bride, Luscious Lychee, Kir Royale
\$9.50 per person

SANGRIA STATION
Traditional Red, Refreshing White
\$23.50 per jug 1.25L

DESSERT STATION
Your choice of 6 sweets from the following options:
Variety of whole cakes, brownies, macrons, caramel cups, mini lemon meringue tarts,
mousse cups, mini cupcakes, Turkish delight, mini cheesecakes, cookies,
chocolate dipped strawberries and rocky road

Add \$12.50 per person
*to the Contemporary Cocktail Menu or Lavish Buffet
or replace your set dessert & petit sweets on the Perfect Lunch, Enticing and Lavish Menus at no additional charge*



Transport, Additional Styling & Entertainment

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

GOLF CART

Standard 2-seater Cart

\$30.00 per cart

WHITE TIFFANY CHAIRS

with padded cushion

\$7.00 per chair

WHITE CHAIR COVERS & SASH

(your choice of 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)**

DJ – PARAMOUNT EVENTS

Black tied DJ & MC

5 Hour Entertainment Package

Special FX Lighting

Personalized meeting to confirm all details

\$795.00



Beverage Packages

The Riddle Range

Included in all Hillstone Wedding Packages

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, Stella Artois,
Pure Blonde, Fat Yak

NON-ALCOHOLIC

Schweppes Soft Drinks & Fresh Juices

The Exclusive Range

Upgrade to the Exclusive Range for \$12.00per person

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

The Cru Range

Upgrade to the Cru Range for \$22.00per person

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

The Grand Cru Range

Upgrade to the Grand Cru Range for \$32.00per person

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

Additional Beverage Packages

BEVERAGE PACKAGE EXTENTIONS

Extend the Riddle Range for \$6.50 per person/per hour
Extend the Exclusive Range for \$7.50 per person/per hour
Extend the Cru Range for \$9.50 per person/per hour
Extend the Grand Cru Range for \$12.50 per person/per hour

BEVERAGE PACKAGE UPGRADES

Upgrade from The Riddle Range to the Exclusive Range for only \$12.00 per person
Upgrade from The Riddle Range to the Cru Range for only \$22.00 per person
Upgrade from The Riddle Range to the Grand Cru Range for only \$32.00 per person

SOFT DRINK PACKAGE

Non-alcoholic package including Soft Drinks, Fruit Juices & Sparkling Mineral Water
\$18.50 per person for duration of the evening

SPARKLING MINERAL WATER

Add San Benedetto Sparkling Mineral Water to any one of our beverage packages
\$3.50 per person for duration of the evening



Important News from the Cellar

While all the event packages are inclusive of beverages and you have the option to upgrade or extend your packages, it is important to know that we will tailor make an event to suit you, so here are a few more ideas to consider...

UPGRADING PACKAGES

If you find a menu that you like, but want a little extra from the Cellar, you can upgrade your Beverage Packages accordingly. Just ask your event coordinator!

RUNNING A TAB

You nominate a selection of drinks for your guests, and a dollar limit, and we'll run a tab for you, waiter-serving drinks all the while. You pay for the agreed minimum tab prior to your function and any additional amount at the close of your function.

If substituting a Beverage Tab for your included Beverage Package, a minimum of \$20.00 per person is required, and must be paid prior to your wedding.

FLEXIBLE OPTIONS

If none of the alternatives look suitable to you, you are welcome to request a quote on your own 'perfect option'.

LIQUOR LICENSING

Please note that liquor licensing laws do not permit you to bring your own drinks on to the premises. Hillstone St Lucia is obliged to abide by these permit laws, closing all bars at 12midnight.

VINTAGE WINE

Vintages may change without notice subject to availability



Children's Menu

ENTRÉE

please select one

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

please select one

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

please select one

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

\$49.50
per child
(up to 12 yrs.)



Dietary Requirements

We take care to provide appropriate meals for your friends and family with special dietary requirements. These dietary requirements may be because of an intolerance, allergy or a preference such as vegetarian, vegan, etc.

Many of our standard dishes are suitable for guests with dietary requirements or some dishes can be altered to accommodate guests with specific dietary needs.

Please advise your Wedding Coordinator of any guests that may have dietary requirements in your finalisation meeting prior to your wedding. Once advised, our chefs will prepare an appropriate meal for your guests to have on the day of the wedding.

Please Note:

In the instance that your guests with advised dietary requirements change their mind on the day, we are unable to provide an alternative meal as our chefs will cater for the specific requirements as originally requested.



Terms & Conditions

1. Tentative bookings – Will be held for a period of seven (7) working days, after which time if we received no response, the space will be automatically released.
2. Confirmation – A function is considered confirmed once the deposit of \$2,500.00 is paid. However, until we are in receipt of the signed Wedding Booking Agreement, management reserves the right to cancel the booking and allocate the space to another client.
3. Cancellation by the client – Cancellations made after the Wedding Booking Agreement has been signed and a deposit of \$2,500.00 has been received will be subject to the following:
 - 3.1. For notice of cancellation in writing outside of 1 year prior to the date of the function: A cancellation fee will not be charged. The deposit will be fully refunded.
 - 3.2. For notice of cancellation in writing within 3 months to 1 year prior to the date of the function: A cancellation fee, consisting of the deposit, will be charged unless Hillstone St Lucia secures a booking of a similar value in replacement for that date, then the cancellation fee will not apply and the deposit shall be fully refunded.
 - 3.3. For notice of cancellation in writing within 1 month to 3 months prior to the date of the function: A cancellation fee will be charged, consisting of 50% of the minimum spend.
 - 3.4. For notice of cancellation in writing within 1 month prior to the date of the function: A cancellation fee will be charged, consisting of the 100% of the minimum spend.
4. Outside services: If any services are booked by the venue on the client's behalf, and subsequently cancelled within 30 days of the function and any charges or fees are incurred by the venue as a result, the client will be responsible for these charges in total.
5. Transferring of booking date – In the event of a function being transferred from one date to another, a change of date fee of \$500.00 will apply. This will not be deducted from the final amount due, this will be a penalty fee. In the case of multiple date changes, a \$500.00 penalty clause will apply for each subsequent change. If notice of postponement is received less than 1 year prior, a cancellation fee as set out above (3.1, 3.2, 3.3, and 3.4) will apply.
6. Other functions – The venue reserves the right to book other functions in the same room up to an hour before the scheduled function commencement time and an hour after the scheduled finishing time. Additionally, the venue reserves the right to book a concurrent function in adjoining rooms at any time.
7. Circumstances beyond the control of Hillstone St Lucia - If Hillstone St Lucia is unable to provide the facilities or any other arrangements for your function or any part thereof, or to otherwise perform the terms of this agreement and Hillstone St Lucia's failure is subject to disputes, strikes, or picketing, accidents government (federal or state) requisitions, restrictions upon travel, transportation, food beverages, or supplies, equipment and power failure, and other causes which are beyond the decision or control of venue, Hillstone St Lucia is not responsible for any costs, damages or expenses that you may suffer or incur.
8. Whilst every reasonable effort will be made to ensure that your reception will proceed on the date you have nominated, we reserve the right to cancel your reception due to a change in circumstances/unforeseen Act of God which may be within or outside our control. As soon as we become aware of any such change in circumstances, we will notify you that your reception is cancelled and we will refund your deposit in full. Your damages in respect to any cancellation are limited to the amount of the deposit and you have no further claim against us for any further damages or loss that you may suffer as a consequence of the cancellation.
9. Room hire – Provided the minimum catering spend is met on food and beverages (excluding cash bar), no room hire fee is applicable. If the minimum spend is not met on food and beverage, a room hire fee will be charged equal to the shortfall of the minimum spend.
10. Final function details – Menus, beverage arrangements, entertaining, audio visual requirements, room set ups, starting and finishing times must be confirmed 28 days prior to the function, by appointment.
11. Final numbers – Are required 10 days prior to the function date, the final numbers received 10 days prior are what you will be charged. If numbers are to increase less than 7 days prior to your function, there will be a 20% surcharge.
12. Function timing – It is the client's responsibility to ensure that the function begins at the specified starting time. The venue will not be held responsible should all guests not be punctual in arriving or being seated, or should speakers, attendees or the client delay the commencement of any event, or if any other interference beyond the control of the venue does not permit us to commence service at the contracted time. If the function begins after the specified starting time it will still be subject to the finishing time specified in the event booking agreement unless management agrees otherwise.
13. Payment – All function accounts are to be paid on the Wednesday the week of the function date, unless alternative arrangements have been made with the venue. Any additional or unexpected charges must be settled on the day or evening of the function. If immediate payment does not occur, Hillstone St Lucia reserves the right to charge any outstanding monies owed after the event onto the credit card provided.
14. Terms of payment – Credit cards: Visa or MasterCard will incur a surcharge of 1.5%, Amex will incur a surcharge of 3% on all incremental and final payments made by credit card; NB deposits are exempt from this surcharge. Direct Debit – Hillstone St Lucia Pty Ltd, National Australia Bank BSB 084 004 A/C 50789 3039; personal and bank cheques; or cash, are all accepted forms of payment. For Direct Debit payments, please forward a remittance advice to Per Svanberg at per@hillstonestlucia.com.au

15. Prices – Will be confirmed in writing along with final function details stated in the Wedding Booking Agreement and Confirmation Letter. For bookings beyond 31 December 2018, please allow a 6% increase in price which will be fixed upon confirmation. All prices quoted are inclusive of any State or Federal government tax or levy.
16. Menu – Every endeavour is made to maintain menus as printed, but these may be subject to change due to availability of product. Your wedding coordinator will notify you at your one-month finalization meeting if this was to occur.
17. Package inclusions – For bookings beyond 31 December 2018, package inclusions are subject to change.
18. Staff – There are no surcharges for head waiter, floor staff or bar staff for your function. Services not included in our packages will require a staff charge to cover labor.
19. Event coordinator – a wedding coordinator/s will be allocated to your event 6-8 weeks prior to your wedding date. Your coordinator/s will liaise with you in the lead up to your function and meet with you approximately 4 weeks out to go through the final aspects of your wedding reception. A Head Waiter will then be appointed to look after your function, and a Functions Manager will also be present on the day. Hillstone St Lucia cannot guarantee the same co-coordinator throughout the planning process. In the result of a co-coordinator ceasing employment a new co-coordinator will be allocated at our discretion and introduced to you prior to your wedding date.
20. Hillstone St Lucia is more than happy to liaise with you in conjunction with an employed Wedding Planner to go through all wedding details. Please note however in order to ensure the wedding day runs smoothly, any changes made by the Wedding Planner on the day of the event that differs from the signed Event Sheet will be tentatively received. Hillstone St Lucia's Wedding Coordinator and/or Floor Manager for the event will confirm any requests or changes made by the Wedding Planner with the couple or designated point of contact (i.e. MC) to make certain they are happy with these amendments before any changes are made.
21. Delivery and collection of goods – All goods are to be delivered to Hillstone St Lucia's Wedding Coordinator unless prior arrangements have been made. The venue will accept delivery of goods the Wednesday before the function date, such as bonbonniere, place cards, cake etc. All goods must be removed at the completion of the function unless prior arrangements have been made with the venue. Should all goods not be collected by 12.00noon the following working day, Hillstone St Lucia accepts no responsibility for these goods. The venue will not accept responsibility for any items delivered or left for collection without staff acknowledgement.
22. Personal effects – Hillstone St Lucia prides itself on caring for its guests and their belongings. However, we cannot accept responsibility for damage or loss of items left at Hillstone St Lucia before, during or after an event.
23. Inclusive styling with **Pink & Purple Petals, Wedding + Events**

23.1 Six (6) Months from wedding date

Confirmation of styling option required *change of mind within this time frame will incur a fee

Fourteen (14) Business days from wedding date:

Submission of exact centrepiece choice required by the client

Submission of exact Wedding Stationery choice by the client

Submission of exact menu choice (to be used in stationery) by the client

Submission of exact guest list with final numbers (to be used in seating plan, menu, place cards)

Seven (7) Business days from the wedding date:

Final confirmation of guest list & numbers

23.2

Additional charges will be incurred if the client changes their mind after locking in the styling package

Additional charges will be incurred if reprinting of stationery items is required after the deadline dates outlined above.

Additional charges will be incurred by the client for any loss or breakages caused to Hillstone St Lucia and PPWE's property.

Additional charges will be incurred for any equipment and furniture belonging to Hillstone St Lucia and PPWE's property

A surcharge will be applicable for styling during 22nd December – 7th January due to stock availability and sourcing products during Christmas shutdown periods.

24. Arrival/completion – Breakfast & brunch weddings completion time is by 2.00 pm. Lunch time weddings completion time is by 4.00 pm. Evening weddings may commence at 5.00 pm and end no later than midnight. Flexibility around these times can only be negotiated based upon availability.
25. Licensing laws – As part of our duty of care to all patrons, we reserve the right to refuse service to intoxicated guests, those under 18 years, or those who are supplying alcohol to minors or intoxicated guests. Due to licensing laws, food and alcohol cannot be brought on to the premises. Celebration cakes are an exception.
26. Photography – Due to Brisbane City Council duty of care conditions, bridal party photographs are allowed to be taken on the golf course only with use of a golf buggy which can be hired through St Lucia Golf Links. Use of the buggies and the course itself is subject to the Terms & Conditions of the Brisbane City Council. Areas surrounding Hillstone St Lucia, including its function rooms and outside ceremony areas, may be used subject to availability. Please see your dedicated wedding coordinator for more details.
27. Outside contractors – For all functions, plans must be approved by the venue a minimum of 14 days before the function. The outside contractors must liaise with the venue in all matters of delivering, set up and break down. Outside contractors appointed by the client, or by the venue on behalf of the client, must at all times abide by the venue's regulations and instructions. All outside contractors will be required to obtain their own appropriate public liability insurance with a minimum cover of \$10,000,000 and must provide certificate of proof to Hillstone St Lucia. Pick up and drop off of are to be the day of the function and the following day unless approved by management.

28. Compliance – Clients are responsible for the orderly behavior of their guests. The venue reserves the right to intervene where it deems necessary.
29. Displays and signage – No items are to be nailed, pinned, screwed, glued or otherwise attached to the walls of any area of the venues unless otherwise approved by the venue.
30. Damages – Clients are financially liable for any damage sustained to the venue caused by the actions of their guests, their outside contractors or any other persons attending the function
31. Fire, life and safety – The venue retains the right to adjust any set up to ensure fire, life and any other safety codes are not breached
32. Insurance – It is the client's responsibility to take out insurance for all items belonging to them for the period those items are in the venue.
33. Entertainment – Amplified entertainment is allowed inside our function rooms (Grand View Room and Library Bar) until 12.00 midnight. Amplified music is not allowed on the terraces or verandas or hundred acre bar. Any amplified music is subject to comply with noise restrictions.
34. No Smoking – *In accordance with the State Government's anti-tobacco laws from 1st July 2006, smoking is not permitted indoors and outdoors where food and beverages can be provided, including the terrace/veranda areas and the golf course itself. Should guests wish to smoke, they must move to the signed area, which is outside of the licensed premises and where food and beverages are not served.*
35. Security – With wedding receptions of 150 guests or more, Hillstone St Lucia will require security guards at an additional cost to the client. The number of guards and the duration for which they are hired will be at the discretion of Hillstone St Lucia. Our recommended security company will be used at an additional cost with a minimum of two (2) guards at \$45.00 per guard per hour and a minimum of four hours - minimum cost will be \$360.00.
36. Surcharges – Please note the following surcharges may apply: Cash bar surcharge \$5.50 per person is applicable when not in conjunction with a bar tab or beverage package. 15% Public Holiday surcharge subject to management's discretion.



HILLSTONE



S T L U C I A

Hillstone St Lucia
St Lucia Golf Links
Carawa Street
St Lucia Q 4067

P 07 3870 3433
F 07 3371 4331
E enquiries@hillstonestlucia.com.au
W www.hillstonestlucia.com.au