

A scenic sunset over a waterfront industrial area. In the foreground, there are several brick buildings with grey roofs, some with dormer windows. A tall, cylindrical brick chimney stands prominently on the right. The area is surrounded by trees and a paved walkway. In the background, a wide river flows through the city, with numerous boats visible on the water. The sky is filled with warm, orange and yellow hues of the setting sun.

THE HILLS & RIVERMAKERS

EVENTS

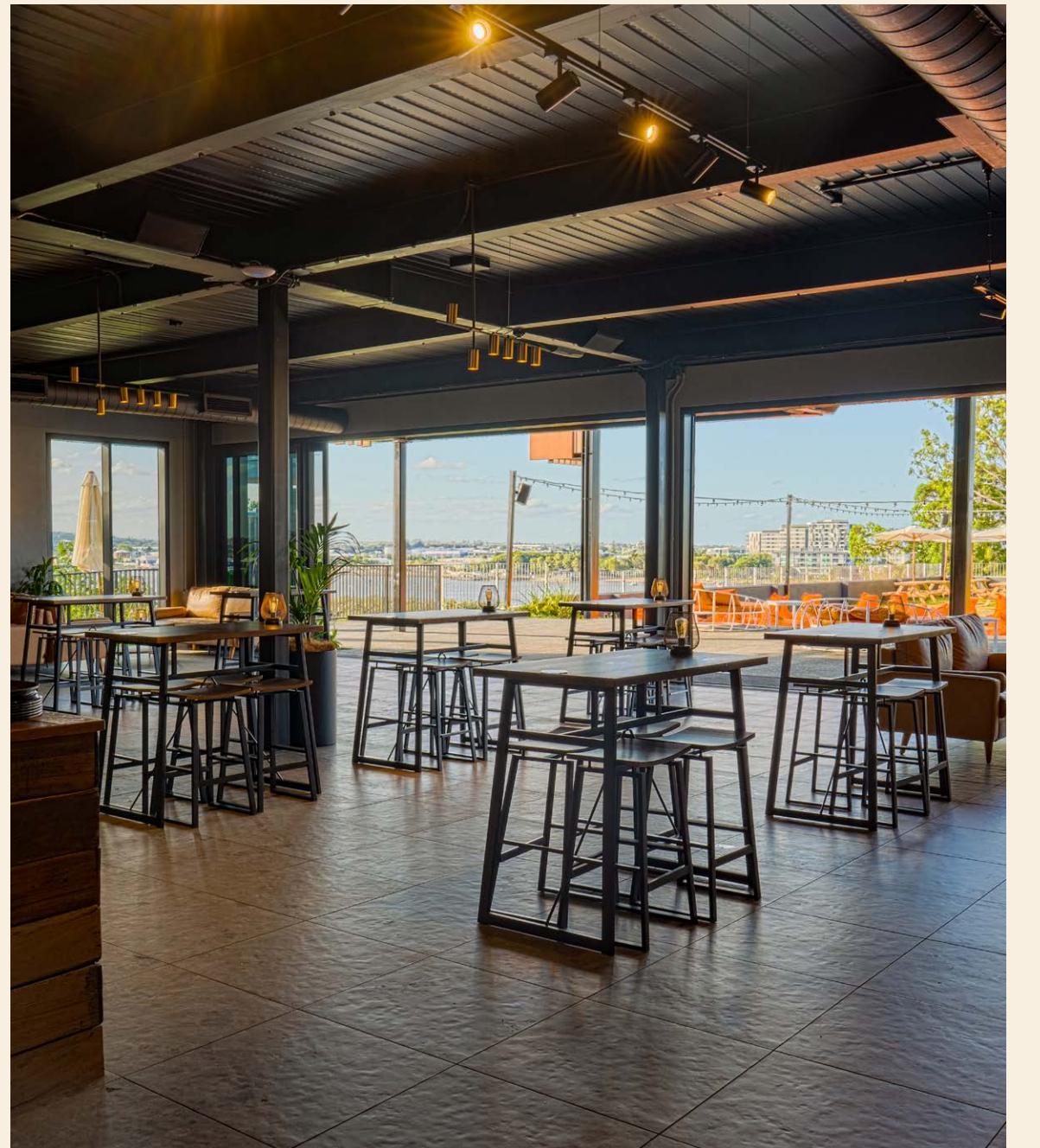
Located on the river in Morningside, The Hills is a recently transformed dining, entertainment and events precinct. Originally built in 1910, this heritage-listed site has been meticulously restored into a vibrant, modern venue that is a stunning location for weddings, celebrations, corporate events and more!



URBAN WINERY + TERRACE

Capacity: 220 Seated / 300 Standing

Discuss configurations with our events team

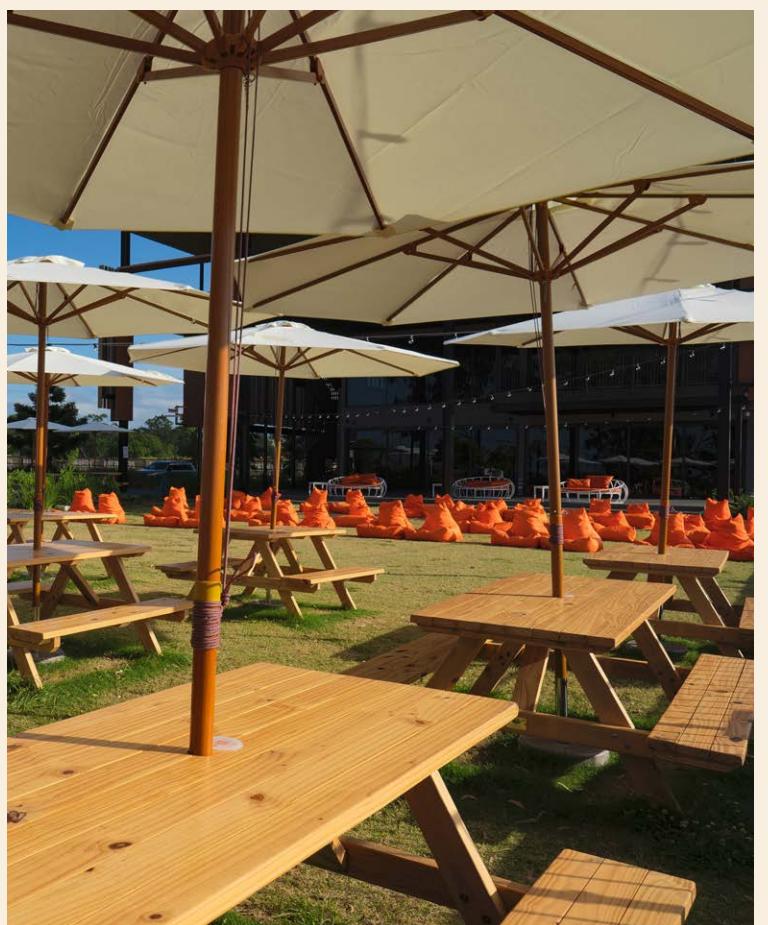


½ Winery + ½ Terrace available
for non-exclusive events



MAIN LAWN

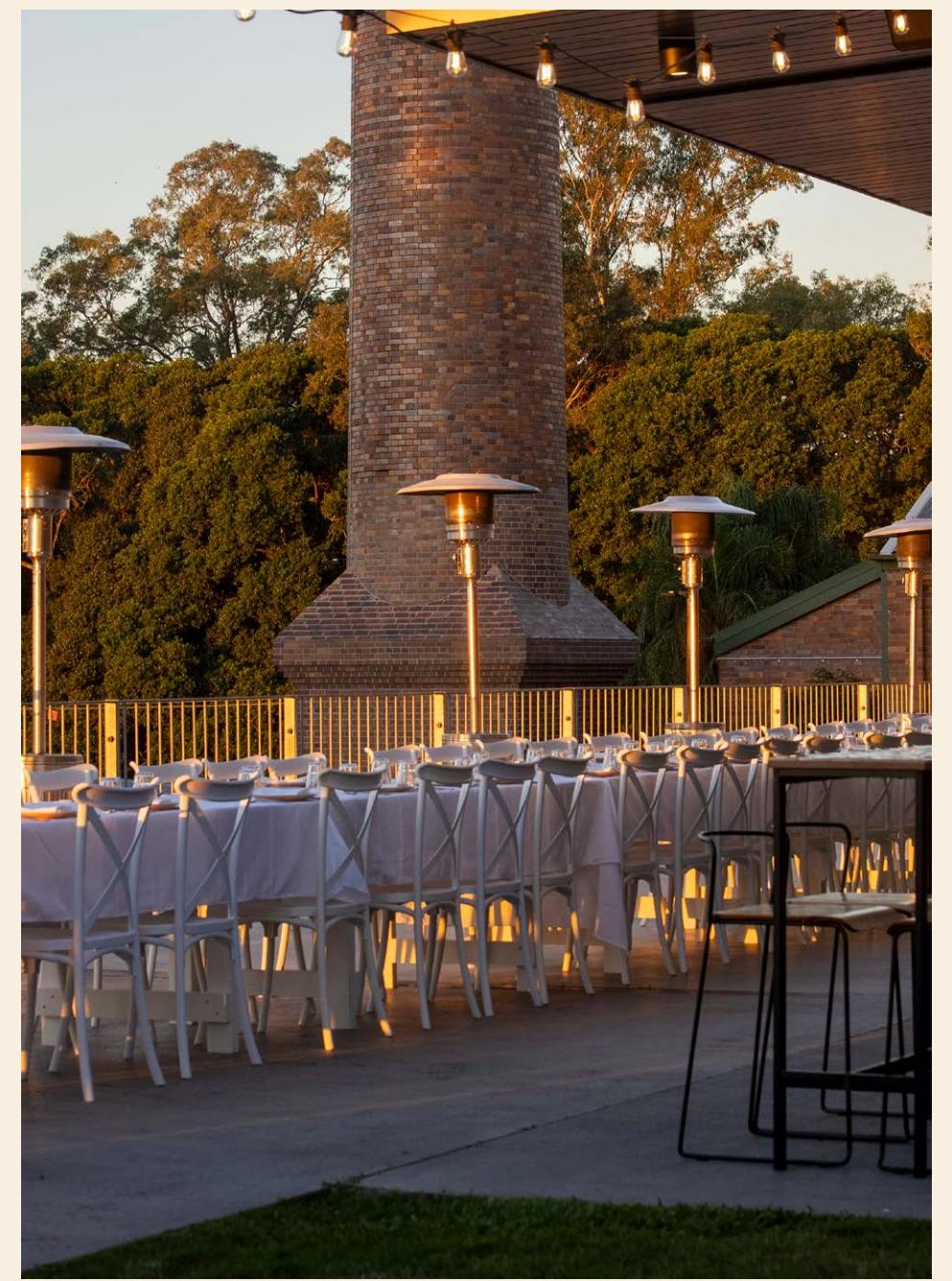
Capacity: 300 Seated / 600 Standing



ENGINEERING HUT + LAWN

Capacity: 100 Seated / 250 Standing

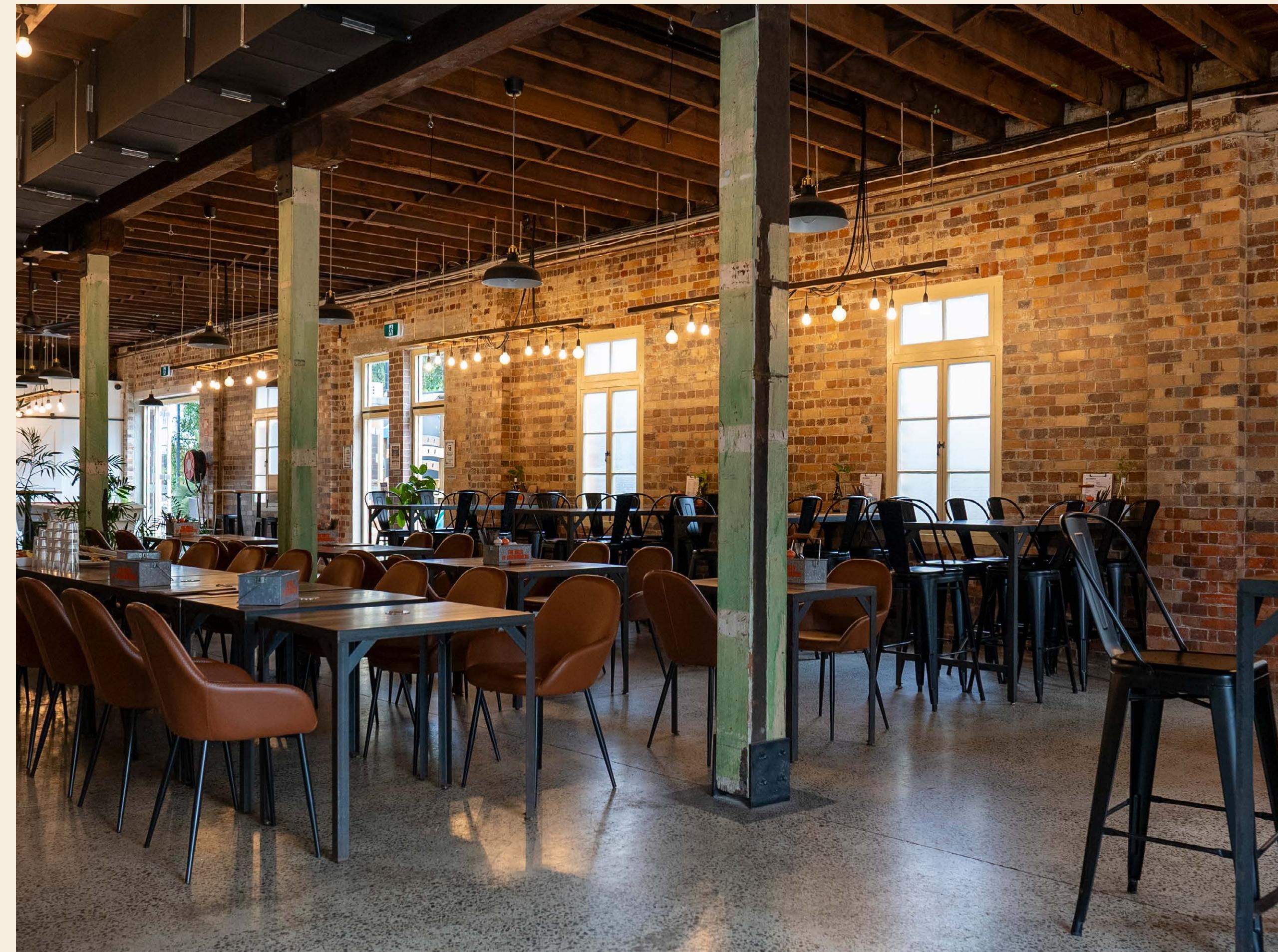
Discuss configurations with our events team





ROADHOUSE

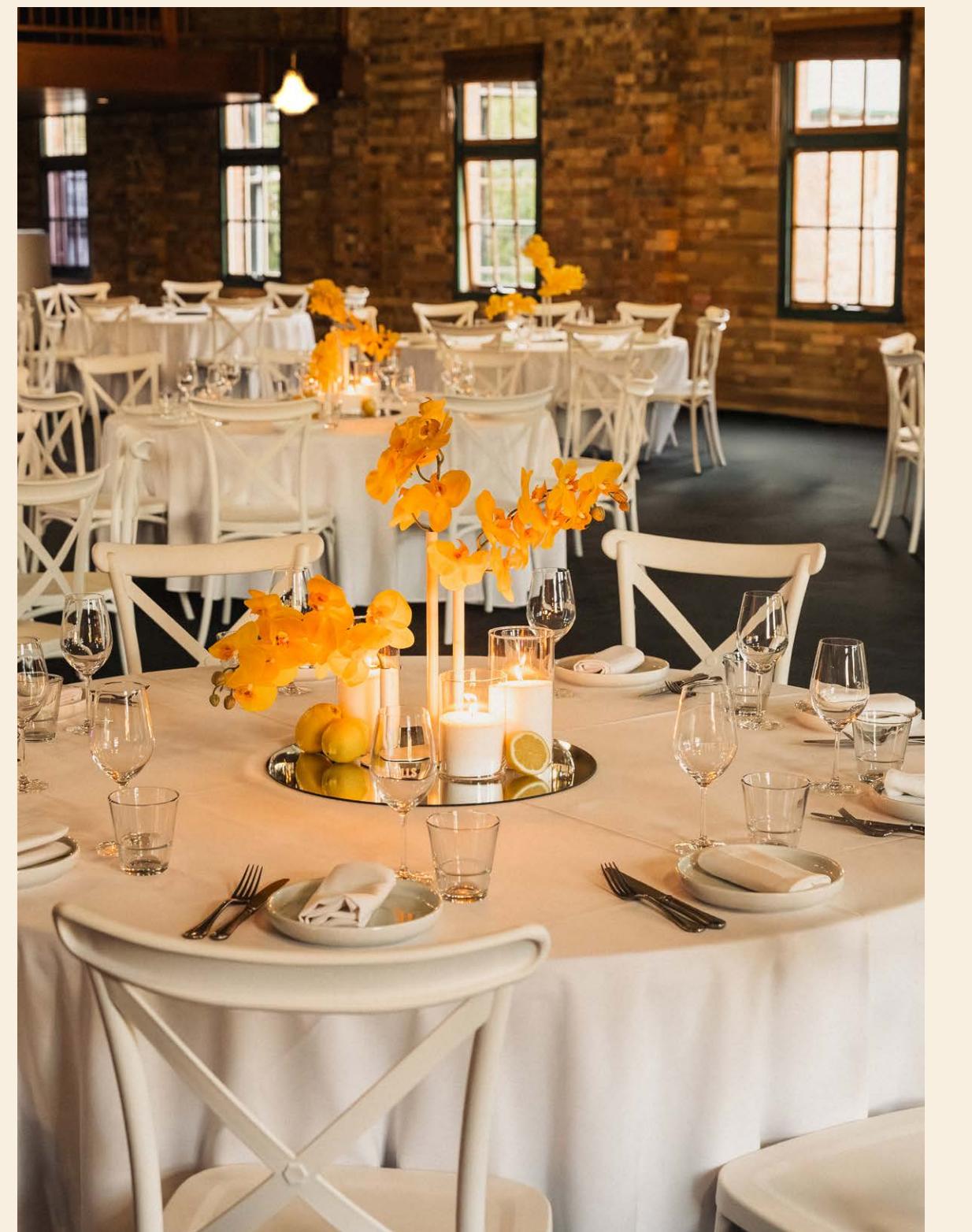
Capacity: 100 Seated / 250 Standing
Discuss configurations with our events team



THE GRAND HALL

Capacity: 150 Seated on round tables / 200 Theatre / 300 Standing

Discuss configurations with our events team



CANAPÉ PACKAGES

SNACKS

5 CANAPÉS

35pp

APPETIZER

5 CANAPÉS

+ 1 BOWL

50pp

DINING

7 CANAPÉS

+ 2 BOWLS

75pp

PREMIUM

5 CANAPÉS

- + 2 PREMIUM CANAPÉS
- + 2 BOWLS
- + 2 DESSERT CANAPÉS

95pp

Minimum 20 guests. Choice of hot + cold canapés. Add additional canapés 7.5pp. Additional fork dishes 17.5pp.

Canape packages must be catered for your total guest count



CANAPÉ MENU

COLD

Freshly shucked tassie oysters, finger lime mignonette (gf, df)

Zucchini tartare en croûte, smoked feta, pomegranate (gfo, dfo, veo)

Angus beef tartare, smoked soy, wakame, pickled ginger, crisp (gfo, df)

Selection of vegetarian + seared tuna saku sushi, soy sauce, wasabi, pickled ginger (gf, df, veo)

Whipped goat cheese, quince tartlet (gf, dfo)

Fresh yellowtail kingfish taco, sesame soy, edamame (gfo, df)

HOT

Pistachio + coconut kataifi prawns, sweet chilli, lemongrass (gfo, dfo)

Spiced lamb filo, coriander yoghurt (dfo)

Satay chicken kebabs, peanut sauce (gf, df)

Malaysian chicken samosa, chilli caramel

Pea + mint croquettes, herbed yoghurt (gf, df, ve)

Peking duck spring rolls, plum, chilli (gfo, df, veo)

Italian tomato basil arancini, pesto (gf, df, ve)

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option

Canapes must be catered per person for your full final guest count



BOWL + DESSERT CANAPÉ MENU PREMIUM CANAPÉS +5

Classic crispy pork bao sliders, pickled cucumber, soy glaze (df)

Cheeseburger traditional sliders, wagyu beef, french mustard (gfo, dfo)

Tempura bug rolls, hot sauce aioli, chiffonade romaine (gfo, dfo)

BOWLS

Karaage chicken poke bowls, sushi rice, wakame, edamame, Japanese mayo (gf, df, veo)

Parsley + lemon crumbed snapper, shoestring fries, caper dill remoulade (gfo, df)

Greek salad, spiced chicken tenderloins (gf, dfo)

Mushroom risotto, truffle manchego, porcini cream (gf, dfo, veo, v)

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option

Canapes must be catered per person for your full final guest count

DESSERT

Petit mango cheese cake, vanilla mascarpone (gfo)

Brownie bites, crème chantilly (gfo)

French boutique imported macarons (gf)



PLATTERS

MIN 20 PAX

TRADITIONAL SLIDER PLATTER

choice of two 25pp

Classic cheeseburger slider (gfo, dfo)

Truffled mushroom with gruyère, truffle aioli (gfo, dfo, v, veo)

Fried chicken sliders, sriracha aioli (gfo)

Crumbed snapper goujons, house-made tartare (df)

BAO SLIDER PLATTER

choice of two 25pp

Classic crispy pork belly, cucumber pickle, teriyaki glaze (df)

Korean fried chicken bao, cucumber pickle (df)

Tempura prawns, chilli caramel, pickled daikon (df)

Salt + pepper fried tofu, soy sesame glaze (df, v, ve)

PIZZA PLATTER

choice of two 25pp

Meatlovers

Hawaiian

Margherita (gfo, v, veo)

Pepperoni

KIDS MEALS

choice of one 20pp

Crispy chicken tenders, chips, sauce

Kids cheeseburger, chips, sauce

Kids ham + cheese pizza

Spaghetti bolognaise

Spaghetti napolitana (v)

RIVERMAKER PLATTER

40pp

Choice of bao from bao slider platter

Choice of slider from traditional slider platter

Salt + pepper calamari, sweet chilli, lemongrass (gf, df)

Peking duck + plum spring roll (df, veo)

For kids up to 12 years old.

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option

Platters must be catered per person for your full final guest count



BOARDS

Each board caters for approx. 10 guests

CHARCUTERIE

250 per board

Charcuterie plate, artisanal selection of local + imported cheese, Italian salumi (gfo)

FRUIT

125 per board

Seasonal fresh fruit platters (gf, df, ve)

PETIT FOUR

200 per board

Petit fours dessert platters, chef's selection of 3 house-made petit fours (gfo, v)

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option

Boards must be catered per person for your full final guest count



SIT-DOWN BANQUET

*Served share-style

2 course 79pp | 3 course 95pp

ENTRÉE

Byron Bay baby burrata, chilli crunch, fresh herbs (gf)

Fresh king prawns, mojo verde salsa (gf, df)

Smoked eggplant, black garlic baba ganoush (gfo, dfo, veo)

Roasted tomato, basil arancini, cashew pesto (gf, df, ve)

DESSERT

Strawberries, crème eton mess

Tiramisu, Hills espresso cream, almond sabayon (gfo)

MAINS

choice of two

Slow-roasted lamb shoulder, pistachio pesto, jus gras (gf, df)

Whole roast chicken, tarragon emulsion (gf, dfo)

Cauliflower steak, whipped macadamia feta, dill oil (gf, df, v, ve)

Crispy skin snapper, caper, lemon beurre (gf, dfo)

SIDES

included with mains

Roasted new potatoes, confit garlic, thyme (gf, dfo)

Baby cos salad, green goddess, pickled onion (gf, df)



STATIONS

OYSTERS

2500

100 pieces, shucked to order with selection of condiments
(gf, dfo)

Custom ice sculpture

*Ice sculpture requires 1.5 weeks notice

DESSERT

2500

Chef's selection of artisan cheese from local producers + specialty importers

Selection of candied, spiced roasted nuts, seeds, dried fruits

Chef's selection of petit fours. Chocolate brownie bites, whipped mascarpone (gfo)

The show piece of any event,
make a statement with The Hills
grazing station.

Table length 3000mm x 990mm

CHARCUTERIE

2500

Chef's selection of artisan cheese from local producers + specialty importers

Chef's selection of cured meats from local producers + specialty importers

Selection of candied, spiced roasted nuts, seeds, dried fruits

Seasonal fresh fruit

House-made condiments, seasonal pickled + roasted vegetables

Kurrajong kitchen lavosh, sal verde grissini, artisan breads

YAKITORI STATION

3000

Choice of 2 menu items + 100 qty of each

Beef and wasabi, wagyu flank, soy tare glaze (gf, df)

Eringi mushrooms, soy mirin glaze (gf, df, ve)

Buta-bura, pork belly, white miso glaze (gf, df)

Negime, chicken thigh, classic tare, spring onion (gf, df)

AL PASTOR TROMPO STATION

3000

150 qty

Classic Achiote pork and roasted pineapple, fresh toasted tortillas, classic accoutrements, pickled onion, radish, cilantro, selection of house made salsas (gfo, dfo)



STATIONS

CHEF'S TACO TABLE

Choice of 2 menu items + 200 qty of each

Pork carnitas, roasted pineapple coriander salsa (gfo, df)

Fish tacos, battered whiting, crunchy slaw + lime mayo (df)

Beef barbacoa, refried black beans, queso fresca (gfo, dfo)

Chipotle chicken, salsa verde (gfo)

GOUPMET BURGER BAR

Choice of 2 menu items + 100 qty of each

Classic Angus smash burger, American cheese, ketchup (gfo, dfo)

Chicken burger, Swiss cheese, avocado, mayo (gfo, dfo)

Lamb burger, black garlic aioli, whipped feta (gfo)

Mushroom burger, truffle aioli, macadamia feta (gfo, dfo, veo)

5000 SIGNATURE ROAST CARVING EXPERIENCE

Your choice of **whole roast suckling pork** or **whole roast lamb** (approx. 30kg)

Chef hosted on our live roasting station

Chef's selection of condiments including pickled onion, yoghurt, warmed flat bread, guindilla peppers, cholula hot sauce and more

Designed to serve 100 guests \$45pp for additional guests

*Available for functions and events from 5pm onwards only

5000 FORNO DI PIZZA STATION

Choice of 2 menus items + 100 qty of each

Margherita, marzano tomatoes, torn basil (gfo, veo, dfo)

Pepperoni, hot honey, stracciatella

Meatlovers, shaved ham, salsiccia, pepperoni, mozzarella (gfo)

Ham + pineapple (gfo, dfo)



SOUTHSIDE BEVERAGE PACKAGE

2 x hour 40pp | 3 x hour 50pp
4 x hour 60pp

BTW Prosecco

BTW Rosé

BTW Pinot Grigio

BTW Prosecco

BTW Sauvignon Blanc

Block Cuttings Cabernet Sauvignon

Block Cuttings Shiraz

Revel Pacific Haze, Revel Lager +
Revel Session Ale

Soft Drinks

RIVERSIDE BEVERAGE PACKAGE

2 x hour 50pp | 3 x hour 65pp
4 x hour 75pp

Tarot Prosecco

La Vie En Rosé

Palmetto Rosé

Acmé Chardonnay

Skipjack Sauvignon Blanc

Little Angel Pinot Gris

Acme Pinot Noir

Alpha Box & Dice Very Special Shiraz

Estrella, Revel Pacific Haze, Revel Lager +
Revel Session Ale

Soft Drinks

UPGRADE TO INCLUDE A 2 HOUR SPIRITS PACKAGE FOR AN ADDITIONAL 35pp
Alternatively, on consumption bar tab with your selection of beverages from the
full beverage menu available

*Minimum 20 guests.
Our beverage packages are optional.



EVENT ADD ONS

Lead time required for some of these options can be a minimum of 4 weeks in advance, please speak with our events team about what is possible.

CAKEAGE - CUPCAKES	2pp	TEA + FILTERED COFFEE STATION	250 setup + 5.50pp
CAKEAGE	5pp	POPCORN MACHINE	250
Cut, individually served by chef		CANDY FLOSS MACHINE	250
GELATO CART	12.5pp	FULL SUITE OF LAWN GAMES	300
(min 50 pax)		SOFT PLAY AREA	300
Chef selection of toppings		CUSTOM POP UP BAR SIGN	300
Gelato: Chocolate, mango, pistachio and vanilla bean		Includes design	
Sorbet: Strawberry, raspberry and lemon		CUSTOM STENCIL FOR COCKTAILS	300
Ice cream: Cookies and cream, ice coffee, coconut, macadamia, salted caramel and rocky road		POP UP BAR	350
LEMONADE STAND	450	Includes a bartender for the duration of your event	
CUSTOM FOOD + BEVERAGE MENUS	150		
Printing POA	design fee		
CUSTOM INVITATIONS	150		
Printing POA	design fee		





Interested in hosting an event with us?
Please contact our events team

thehillsbrisbane.com.au/events