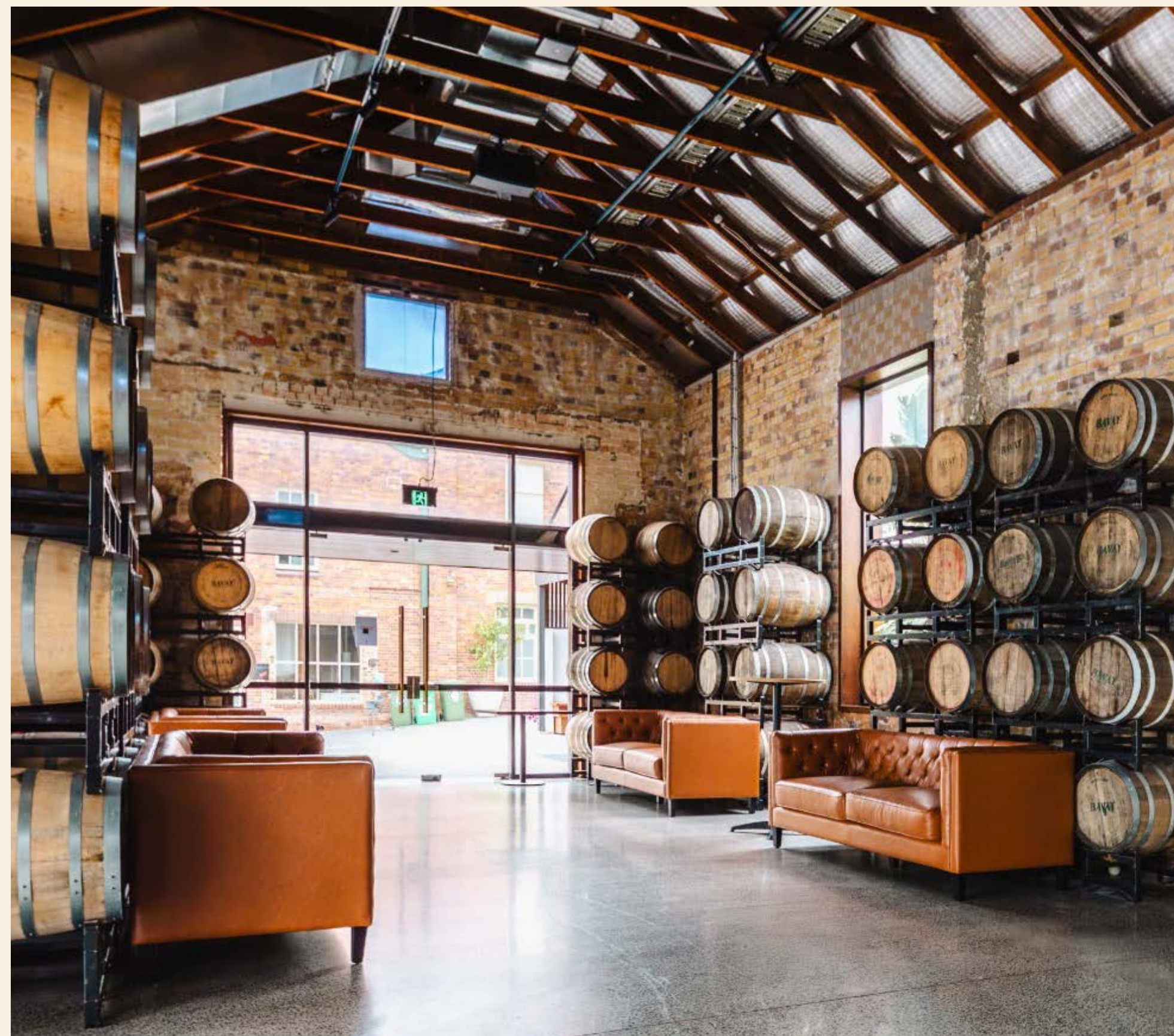


THE HILLS  RIVERMAKERS

EVENTS

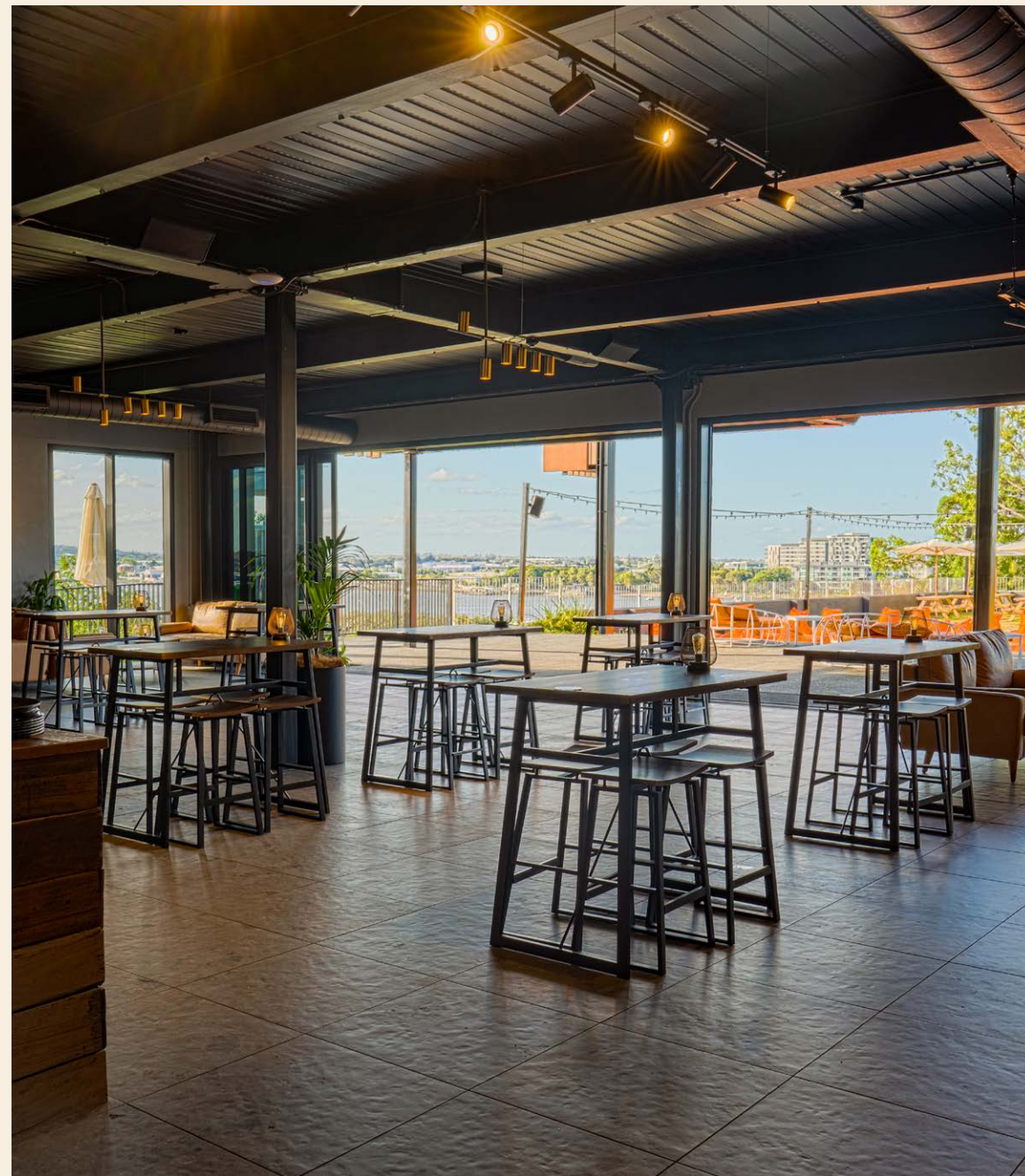


Located on the river in Morningside, The Hills is a recently transformed dining, entertainment and events precinct. Originally built in 1910, this heritage-listed site has been meticulously restored into a vibrant, modern venue that is a stunning location for weddings, celebrations, corporate events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



URBAN WINERY + TERRACE

Capacity: 220 Seated / 300 Standing
Discuss configurations with our events team



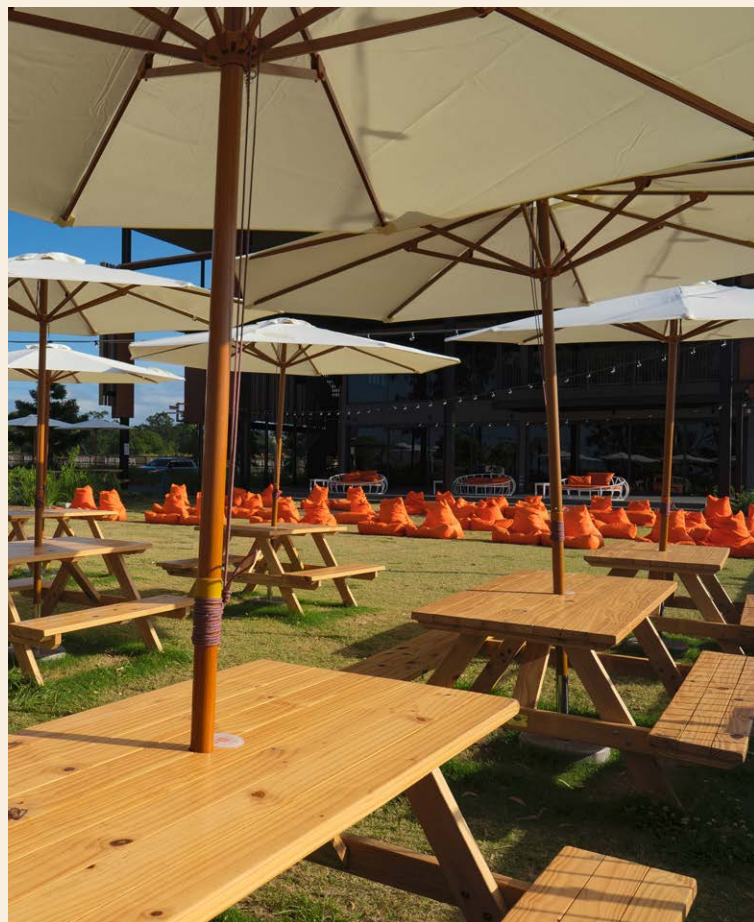
½ Winery + ½ Terrace available
for non-exclusive events





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 *(gf, 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

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)*

KIDS MEALS

choice of one 20pp

- Crispy chicken tenders, chips, sauce
- Kids cheeseburger, chips, sauce
- Kids ham + cheese pizza
- Spaghetti bolognaise
- Spaghetti napolitana *(v)*

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

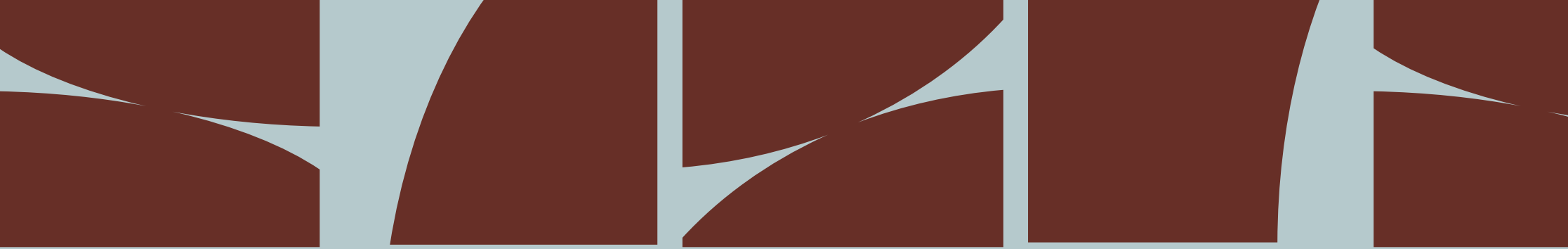
3000

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

5000

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)

GOURMET BURGER BAR

5000

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)

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

SIGNATURE ROAST CARVING EXPERIENCE

5000

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

FORNO DI PIZZA STATION

5000

Choice of 2 menus items + 100 qty of each

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

Pepperoni, hot honey, stracciatella

Meatlovers, shaved ham, salsicicia, 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

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

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

**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
CAKEAGE	5pp
Cut, individually served by chef	
GELATO CART	12.5pp
(min 50 pax)	
Chef selection of toppings	
Gelato: Chocolate, mango, pistachio and vanilla bean	
Sorbet: Strawberry, raspberry and lemon	
Ice cream: Cookies and cream, ice coffee, coconut, macadamia, salted caramel and rocky road	
LEMONADE STAND	450
CUSTOM FOOD + BEVERAGE MENUS	150
Printing POA	design fee
CUSTOM INVITATIONS	150
Printing POA	design fee

TEA + FILTERED COFFEE STATION	250 setup
(min 40 qty)	+ 5.50pp
POPCORN MACHINE	250
(90 min)	
CANDY FLOSS MACHINE	250
(90 min)	
FULL SUITE OF LAWN GAMES	300
SOFT PLAY AREA	300
CUSTOM POP UP BAR SIGN	300
Includes design	
CUSTOM STENCIL FOR COCKTAILS	300
POP UP BAR	350
Includes a bartender for the duration of your event	





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

thehillsbrisbane.com.au/events