

An aerial photograph of a waterfront development at sunset. The scene is bathed in a warm, golden light. In the foreground, there are several buildings with blue and grey roofs. A prominent feature is a tall, brick chimney stack. To the left, a modern building with a large glass facade and a covered outdoor area is visible. The middle ground shows a mix of trees and smaller buildings. In the background, a large body of water is dotted with sailboats, and a city skyline is visible on the horizon under a hazy sky.

THE HILLS RIVERMAKERS EVENTS

THE HILLS

**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!

ENGINEERS HUT + LAWN

Capacity: 100 Seated / 300 Standing
Discuss configurations with our events team

FULLY PRIVATE SPACE

COCKTAIL OR SIT-DOWN STYLE EVENTS

HIGH QUALITY SOUND TO ACCOMMODATE SPEECHES + ENTERTAINMENT

PRIVATE BAR AND AMENITIES



A versatile indoor–outdoor space that blends the precinct’s industrial heritage with a relaxed, modern feel.



The Engineers Hut is ideal for celebrations that flow between spaces. Whether it’s a milestone birthday, engagement party, baby shower, corporate event or Christmas party, the space adapts effortlessly to suit the occasion. With its character-filled setting, The Hut offers a unique backdrop that can be styled to suit anything from casual celebrations to elevated events.

URBAN WINERY + TERRACE

Capacity: 220 seated / 300 standing
Discuss configurations with our events team

SWEEPING RIVERFRONT VIEWS

STUNNING MODERN FITOUT AND RUSTIC FEEL

SEAMLESS INDOOR / OUTDOOR FLOW



The Urban Winery + Terrace blends working winery character with modern riverside elegance.

Inside, guests are surrounded by authentic winemaking elements and restored industrial architecture, while floor-to-ceiling glass doors open onto a spacious terrace designed for relaxed outdoor entertaining. With sweeping river views and the option to extend onto the Main Lawn, the space flows effortlessly from intimate gatherings to large-scale celebrations.

MAIN LAWN

Capacity: 500 Seated / 600 Standing

EXPANSIVE RIVERSIDE OUTDOOR EVENT SPACE

OPEN GREEN LAWN WITH FLEXIBLE LAYOUT OPTIONS

SPACE FOR STAGES, MARQUEES, AND FOOD TRUCK ACTIVATIONS

PERFECT FOR FAMILY FRIENDLY CORPORATE EVENTS



The Main Lawn is a stunning open-air event space set against the natural beauty of the Brisbane River precinct.

Designed as a true blank canvas, it offers endless flexibility. With ample space for staging, marquees, and food trucks, it can be tailored to suit both intimate and large-scale events. The Main Lawn captures a relaxed yet dynamic atmosphere, making it the perfect outdoor setting for memorable, free-flowing celebrations.

ROADHOUSE

Capacity: 250 Standing

Discuss configurations with our events team

HISTORIC FACTORY SETTING WITH RELAXED, SOCIAL ATMOSPHERE

CASUAL DINING AND BAR-STYLE EVENT SPACE

CAPACITY SUITED TO GROUP BOOKINGS



The Roadhouse is a lively, character-filled event space that blends heritage industrial charm with a laid-back social vibe.

Designed for casual gatherings and energetic events, the space is perfect for birthdays, team celebrations, trivia nights, and informal functions. With flexible seating and a warm, atmospheric interior, the Roadhouse delivers a relaxed yet vibrant setting where guests can connect, celebrate, and enjoy a true pub-style experience.



THE GRAND HALL

Capacity: 180 Seated at round tables / 220 Seated at long tables / 260 Theatre / 350 Cocktail

Discuss configurations with our events team

EXPANSIVE HALL WITHIN RESTORED HERITAGE ARCHITECTURE

HIGH CEILINGS AND STRIKING INDUSTRIAL CHARACTER

LARGE CAPACITY FOR SEATED OR STANDING EVENTS

CAN ACCOMMODATE STAGING, ENTERTAINMENT, AND LARGE PRODUCTION SETUPS

HIGHLY ADAPTABLE BLANK CANVAS EVENT SPACE

**Artist impression
- renovations completed May 2026*



The Grand Hall is a breathtaking heritage space that showcases the scale and history of the original Rivermakers factory.

With its soaring ceilings, raw architectural features, and expansive open layout, The Grand Hall offers a dramatic blank canvas for large-scale events. The blend of industrial heritage and modern versatility makes it one of the most impressive event settings within The Hills of Rivermakers, perfect for events that aim to make a lasting impact.



**Artist Impression
- renovations completed May 2026*

CANAPÉ PACKAGES

SNACKS

5 CANAPÉS

35pp

APPETIZER

5 CANAPÉS + 1 BOWL

50pp

DINING

7 CANAPÉS + 2 BOWLS

75pp

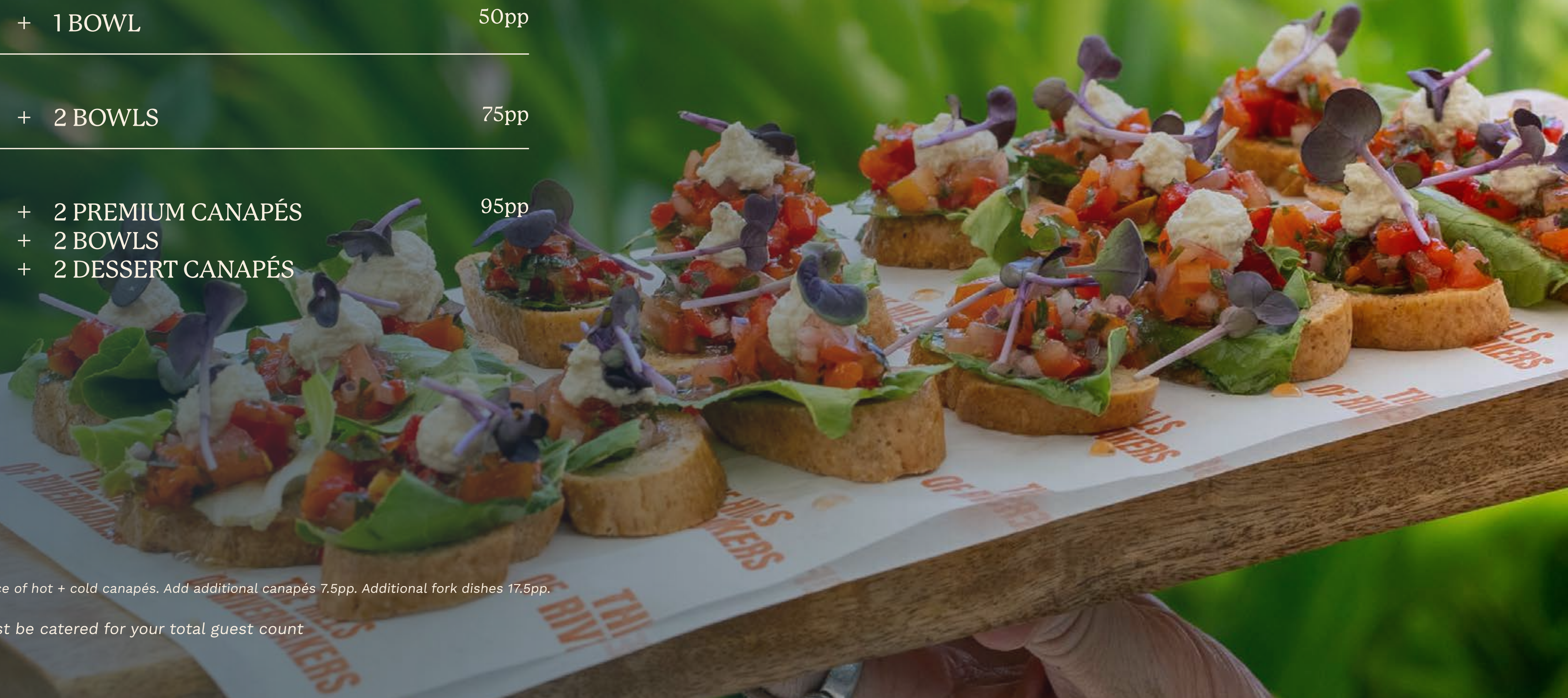
PREMIUM

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)*

DESSERT

Petit mango cheese cake, vanilla mascarpone *(gfo)*

Brownie bites, crème chantilly *(gfo)*

French boutique imported macarons *(gf)*

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)*

PREMIUM +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)*

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

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

PLATTERS

MIN 20 PAX

TRADITIONAL SLIDER PLATTER

Select 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

Select 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

Select 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 bolognese

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

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*)

CHARCUTERIE

250 per board

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

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)*

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)*

DESSERT

Strawberries, crème eton mess

Tiramisu, Hills espresso cream, almond sabayon *(gfo)*

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

STATIONS

CURED + CARVED STATION 1500

Includes chef hosted Berker vintage slicer

2 hours of a unlimited prosciutto, salame, guanciale + mortadella

Served with focaccia, grissini and lavosh.

Designed to serve up to 50 guests \$30pp for additional guests

** Must be catered for your full guest count*

CHEESE WHEEL + PASTA STATION 2500

Includes chef live hosted cheese wheel pasta station

Guest choice of truffle or pancetta

Guest choice of toppings including basil, chilli oil, pesto

Designed to serve up to 70 guests \$35pp for additional guests

** Must be catered for your full guest count*

GRAZING TABLE 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

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)

OYSTERS 2500

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

**Ice sculpture requires 1.5 weeks notice*

STATIONS

AL PASTOR TROMPO STATION 3000

200 qty

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

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)

SIGNATURE ROAST CARVING EXPERIENCE 4000

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 + more

Designed to serve 100 guests \$35pp for additional guests

GELATO CART 12.5pp

Chef selection of toppings

Gelato: chocolate, mango, pistachio, vanilla bean

Sorbet: strawberry, raspberry, lemon

Ice Cream: cookies + cream, iced coffee, coconut, macadamia, salted caramel, rocky road

Designed for a minimum of 50 guests

* Must be catered for your full guest count

BEVERAGE PACKAGES

Our beverage packages are optional

**Minimum 20 guests.*

SOUTHSIDE BEVERAGE PACKAGE

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

BTW Prosecco

BTW Rosé

BTW Pinot Grigio

BTW Sauvignon Blanc

Block Cuttings Cabernet Sauvignon

Block Cuttings Shiraz

Revel Pacific Haze, Revel Lager +

Revel Session Ale

Soft Drinks

RIVERSIDE BEVERAGE PACKAGE

2 hour 50pp | 3 hour 65pp | 4 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 UP TO 4 HOURS OF SPIRITS FOR AN ADDITIONAL 35pp
Alternatively, on consumption bar tab with your selection of beverages from the full beverage menu available

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 | POPCORN MACHINE | 250 |
| | | (90 min) | |
| CAKEAGE | 5pp | CANDY FLOSS MACHINE | 250 |
| Cut, individually served by chef | | (90 min) | |
| CUSTOM FOOD + BEVERAGE MENUS | 150 | FULL SUITE OF LAWN GAMES | 300 |
| Printing POA | design fee | | |
| CUSTOM INVITATIONS | 150 | SOFT PLAY AREA | 300 |
| Printing PO | design fee | | |
| TEA + FILTERED COFFEE STATION | 250 setup | CUSTOM POP UP BAR SIGN | 300 |
| (min 40 qty) | + 5.50pp | Includes design | |
| | | CUSTOM STENCIL FOR COCKTAILS | 300 |
| | | | |
| | | POP UP BAR | 350 |
| | | Includes a bartender for the duration of your event | |
| | | LEMONADE STAND | 450 |



**INTERESTED IN HOSTING AN EVENT WITH US?
PLEASE CONTACT OUR EVENTS TEAM**

thehillsbrisbane.com.au/events