

THE HILLS  RIVERMAKERS

EVENTS



Located on the river in Morningside, The Hills is a newly 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





MAIN LAWN



ENGINEERING HUT + LAWN



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



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 (*df, veo*)

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





BOWL + DESSERT CANAPÉ MENU

PREMIUM CANAPÉS +5

Classic crispy pork baos, pickled cucumber, soy glaze (df)

Cheeseburger 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)

DESSERT

Petit mango cheese cake, vanilla mascarpone (gfo)

Brownie bites, crème chantilly (gfo)

French boutique imported macarons (gf)



PLATTERS MIN 20 PAX

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 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 platter

Choice of slider from slider platter

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

Peking duck + plum spring roll *(df, veo)*

KIDS BOWL

15pp

Dino nuggets, chips



PLATTERS MIN 20 PAX

CHEESE + SALUMI BOARDS

Cheese board, collection of locally sourced cheeses, kurrajong lavosh, fruit (*gfo, v*) 18pp

Classic Italian salumi, boutique imported Italian small goods (*gfo, df*) 18pp

Charcuterie plate, artisanal selection of local + imported cheese, Italian salumi (*gfo*) 25pp

FRUIT + DESSERT PLATTERS

Seasonal fresh fruit platters (*gf, df, ve*) 12.5pp

Petit fours dessert platters, chef's selection of 3 house-made petit fours (*gfo, v*) 22pp

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



SIT-DOWN BANQUET

*Served share-style

2 course 79pp

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 (gf, dfo)

Shucked to order

Selection of condiments

Custom ice sculpture

**Ice sculpture requires 1.5 weeks notice*

DESSERT

2000

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 stations. 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



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SOUTHSIDE BEVERAGE PACKAGE

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

BTW Sauvignon Blanc

BTW Pinot Grigio

BTW Rosé

BTW Prosecco

BTW Shiraz / Cabernet Merlot

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

Edmund Thery Blanc de Blancs

Momo Organic Rosé

Momo Organic Sauvignon Blanc

Noisy Ritual Chardonnay

Alto Alto Rosso Sangiovese Blend

The Gaucho Club Malbec Shiraz

Rob Dolan Pinot Noir

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

JUMPING CASTLE 500

SOFT PLAY AREA 400

POPCORN MACHINE 250
(90 minutes)

CANDY FLOSS MACHINE 250
(90 minutes)

LEMONADE STAND 450

PHOTOBOOTH 1050

PICK & MIX STATION 55/KG



BESPOKE ADDITIONS

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.

CUSTOM FOOD + BEVERAGE MENUS

150 design fee
Printing POA

CUSTOM INVITATIONS

150 design fee
Printing POA

POP UP BAR

350
Includes a bartender for the duration of your event

CUSTOM POP UP BAR SIGN

300
Includes design

CAKEAGE

5pp (cut, individually served by chef)

CUSTOM STENCIL FOR COCKTAILS

300

GELATO CART

12.50pp (min 50 pax)
Choice of 2 x flavours + 4 x toppings

COFFEE CART

15pp (min 50 pax)
Includes set up, barista, unlimited tea, coffee, hot chocolate + pack down





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

reservations@thehillsbrisbane.com.au

