



Wedding Guide 2017



WEDDING FOOD

“Honesty on a Plate” is what you and your wedding guests can expect from Flaxton Gardens on your special day. We understand that food is a big part of a successful wedding and our Chefs are happy to help you plan your dream wedding menu.”



WEDDING MENU SELECTIONS

The Wedding Menu Selections is a guide to help you start your planning. As a real food kitchen that cook fresh to order, we can offer you the following Selections:

SEATED 3 COURSE MEAL

Canapés (post ceremony)
Seated Entrée - an alternate drop style
Seated Main Course - an alternate drop style Wedding cake as dessert or
Dessert followed by wedding cake on platters with tea and coffee station

COMBINATION MENU

High Tea (Chef's selection)
Tapas Food as Entrée (choose four)
Seated Main Course - an alternate drop style Wedding cake as dessert or
Dessert followed by wedding cake on platters with tea and coffee station

A LA CARTE

\$10.00 per head additional for your guests to choose their own main course on the night from your 3 choice pre-selection. Printed table menus need to be provided.

BANQUET

Banquet-style food platters laid out in the middle of tables with your 3 choice pre-selection. \$10 per head additional. Printed table menus need to be provided.

COMPLETE TAPAS

If you are opting for a complete Tapas style relaxed wedding your menu can be created from the Tapas Menu.
Choice of 4 – entrée
Choice of 6 – main course
Choice of 4 – sweets
Wedding cake served on platters with tea and coffee station



WEDDING MENUS

ENTREES

- Smoked Chicken Risotto Arancini with Roquette & Red Tapenade GF
- Roast Pumpkin and Fetta Risotto Arancini with Aioli GF
- Confit Duck Terrine with a Lobster Remoulade GF
- Crispy Warm Thai Beef Salad with Lychee and Coriander Dressing
- Confit Thai Duck with Mandarin Salad and Plum Dressing
- Tempura of Mooloolaba Prawns with Mango Salsa GF
- Salmon Mousse with Crab & Avocado Salad GF
- Prawn Spring Rolls with Asian Salad & Ginger Soy Dressing
- Seared Scallop and Pork Salad with Peanut Salad GF
- Soft Shell Crab with Wasabi Pea Salad GF
- Sauteed Gnocchi with Baby Spinach & Boccoccini
- Cashew Crusted Grilled Vegetable & Fetta Frittata

MAIN COURSES

- Tasmanian Salmon Fillet with Asparagus & Crushed Olive with Potato and Vegetable Smash GF
- Pan Roasted Northern Territory Barramundi with Lemon Butter Sauce & Asparagus GF
- Grilled Tuna with Tempura Asparagus & Olive Tapenade GF
- Grilled Sword Fish with a Thai Whitebait Fritter & Salsa Verde GF
- Pan Roast Eye Fillet of Beef with Wild Mushrooms, Rosti Potato, Yorkshire Pudding
- Roast Chicken Breast with Beignet of Brie & Chive Cream Sauce
- Slow Roast New England Lamb with Truffle Potato Puree & Ratatouille Jus GF
- Roast Lamb Rack with Truffle Mash and Madeira Jus GF
- Confit Duck with Sweet Corn Puree, Rosti Potato & Pancetta GF
- Twice Cooked Spiced Pork Belly with Chorizo GF
- Grilled Pork Cutlet with Apple Prune Salad GF
- Spinach, Fetta and Mushroom Strudel with a Pinenut Salad V

DESSERTS

- Classic Vanilla Pod Crème Brulee with Biscotti Biscuits GF
- Citrus Tart with Lemon Sorbet
- Rich Dark Chocolate Magnum with Berries & Sorbet
- Berry and Frangipane Tart with Vanilla Bean Ice Cream
- Warm Apple & Almond Tartlet with Praline Ice Cream
- Sticky Toffee Pudding with Caramel Sauce & Vanilla Bean Ice Cream.



WEDDING MENUS

TAPAS

COLD SELECTION

- Crispy Smoked Chicken Thai Salad GF
- Chilled Gazpacho Soup with Crab GF
- Grilled Goats Cheese Tartlet with Vine Tomato Relish
- Confit Duck with Asian salad GF
- Tuna Sashimi with Ginger Soy Dip
- King Prawn Sushi Roll with Wasabi & Soy
- Confit Duck Salad with a Plum Dressing
- Selection of Vegetarian Sushi Rolls

HOT SELECTION

- Carved Beef of Fillet in baby Yorkshire Pudding & Horseradish Cream
- Salmon Mousse with a Crab Salad
- Truffle Risotto Ball with Parmesan Dip
- Salmon Ravioli with Lemon Butter Sauce
- Lamb Kofta with Yoghurt & Cucumber Dip
- Thai Fish Cakes with Light Sweet Chilli Dip
- Grilled Pancetta Wrapped Prawn
- Fritter of Roast Stuffed Quail with Pistachio & Herbs
- Mini Beer Battered Fresh Fish & Chips
- Tempura Mooloolaba Prawn with Aioli
- Satay Chicken Skewers
- Thai Spring Rolls with a dipping Sauce
- Coconut Crumbed Prawn Cutlet with Coriander & Lime Dipping Sauce
- Vietnam Pork Won Tons
- Pumpkin & Feta Risotto Balls

SWEET SELECTION

- Mini Donuts
- Mini Brulée
- Mini Caramel Waffle Cones
- Ice Cream Sandwiches
- Churros with Rum & Raisin Chocolate Dip
- Mini Milk Tarts (Light Cinnamon Custard tart)



OYSTERS

- Natural
- Bloody Mary Shooters
- Battered with Avocado
- Kilpatrick

CANAPES

A selection of seasonal finger foods from our Chef's selection

HIGH TEA

Consisting of our Chef's seasonal selection of customized Finger Sandwiches and Sweets from Flaxton's Famous High Tea Menu