

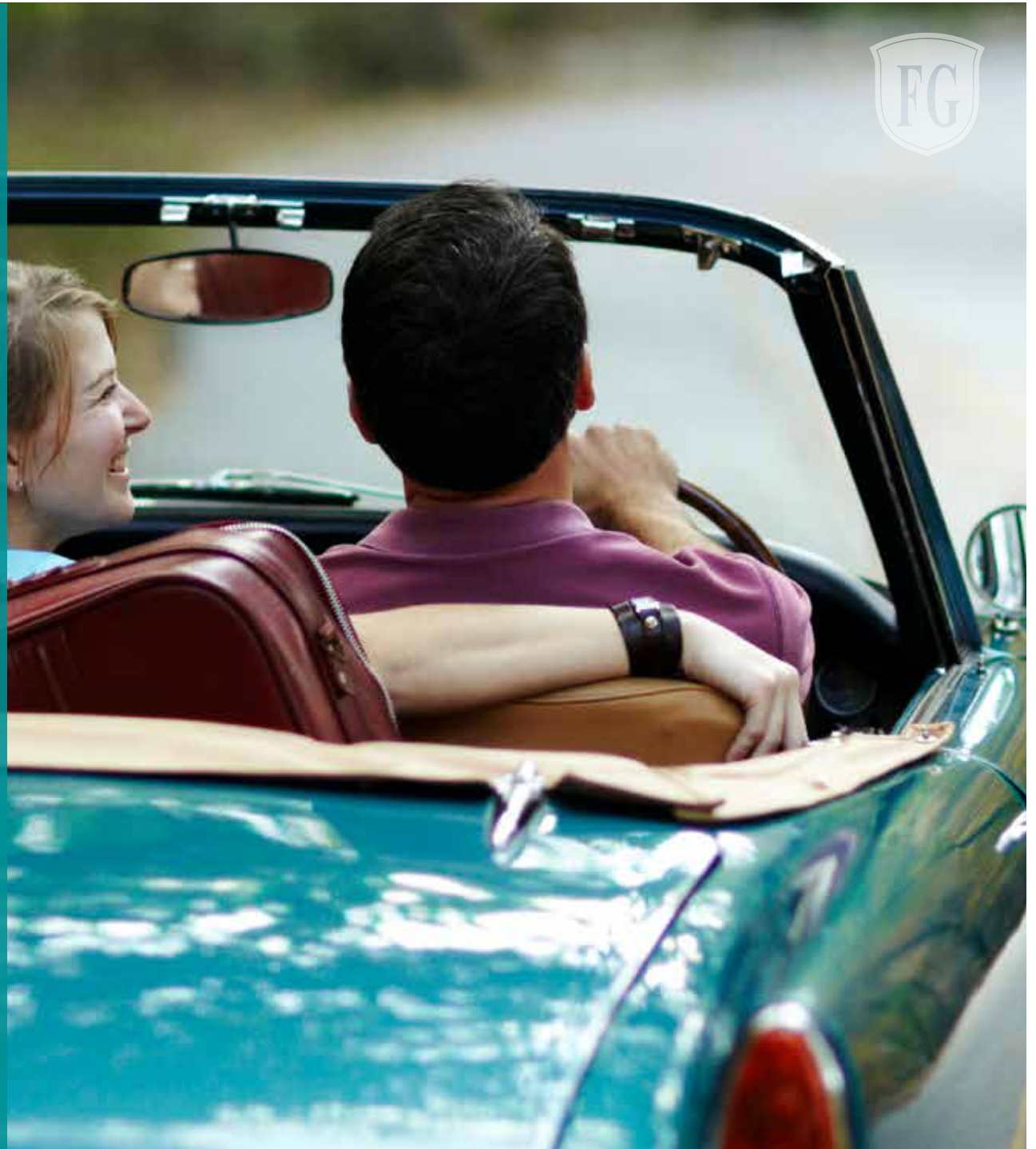


Wedding Guide
2018

ELOPEMENTS

If you'd like something intimate, fun and entirely yours – think elopement!

Eloping comes from the word 'elope', meaning to flee or to run away and these days, we often use the term "elopement" to refer to any wedding that is done in a hurry, or that is conducted in private. At Flaxton Gardens your elopement can be anything that you want it to be - mysterious, spontaneous, romantic and exciting or even planned a year in advance, but basically it's all about reduced stress, focus on each other and FUN.



ELOPEMENTS

CLASSIC ELOPEMENT - CEREMONY ONLY

Use of the escarpment with rolling views of the Sunshine Coast or the rustic feel of the arbour with Vineyard & wind mill back drop or our classic gazebo with the Egyptian crystal chandelier in a cottage garden.

INCLUSIONS

Maximum 20 people

Ceremony start time at 10am

An elopement booking attracts a maximum 1.5-hour duration

A staff member to assist you during your ceremony

20 Tiffany Chairs

Fresh rose petals

Use of PA system: A staff member will operate music using your iPod or other device as agreed upon with function coordinator.

A glass of sparkling Brut or house wine/beer/soft drink directly after conclusion of ceremony for the bride and groom and guests.

Inclusive of one planning consultation with function coordinator to discuss menu, ceremony setup, etc.

OPTIONAL

Lunch Booking for a special meal together at Flaxton Gardens Restaurant.

Booking essential.

PRICING

\$1,500.00

AVAILABILITY

Classic Elopement Ceremonies are available weekday mornings only.

LUXURY ELOPEMENT

For the indulging elopers, Flaxton Gardens offers a Luxury Elopement option which includes the ceremony followed by a Grazing Board & Tapas reception.

Ceremony to be conducted in the rustic Arbour followed by a relaxed Grazing Board / Tapas style reception in the private Barrel Room.

CEREMONY INCLUSIONS

Fresh rose petals

30 White Tiffany chairs for ceremony

Use of PA system: A staff member will operate music using your iPod

Signing table and 2 upholstered chairs

RECEPTION INCLUSIONS

Easel for welcome sign

Gift Table

Cake Table (Barrel) with silver knife

Wine barrels with stools for seating

Wooden plank & Barrels for food display

2 small tables with table clothes & chairs

Minimum 20 adult guests

Duration 4.5 hours on site

MENU

Grazing Board Entrée

Tapas Mains (choice of 6 per person)

Tapas Dessert (choice of 4 per person)

Coffee and Tea

For a choice of wedding suppliers (Celebrant, Florist, Photographer, Videographer, Hair Artist, Makeup Artist, etc.) please visit our website.

*Terms & Conditions apply for Elopement options. Public Holiday Surcharge apply. For more information please contact the Wedding Team.

LUXURY ELOPEMENT FOOD INCLUSIONS

GRAZING BOARD

Selection of Cheeses, Ham Hock Terrine, Chutneys, Pickles, Finger Crudities and Crusty Bread, Cured Meats (Ham) and Seasonal Fruit.

COLD TAPAS SELECTION

Crispy Smoked Chicken Thai Salad GF
Chilled Gazpacho Soup with Crab GF
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
Selection of Vegetarian Sushi Rolls
Selection of Fresh Mini Brioche with:
- Grilled Chicken Salad, or
- Smoked Salmon & Brie, or
- Falafel & Avocado

HOT TAPAS SELECTION

Pulled Beef in Baby Yorkshire Pudding & Horseradish Cream
Salmon Mousse with a Crab Salad
Truffle Arancini Balls with Parmesan Dip
Salmon Ravioli with Lemon Butter Sauce
Lamb Kofta with Yoghurt & Cucumber Dip
Thai Fish Cakes with Light Sweet Chilli Dip
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 Arancini Balls
Freshly Steamed Wonton with Wakami Salad
Vegetarian Spring Rolls

SWEET TAPAS 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)

OPTIONAL

CHARCUTERIE GRAZING BOARD

Add a selection of locally sourced cured meats and cold meats to your Grazing Board
\$7.50 / head extra

LUXURY SEAFOOD GRAZING BOARD

Add Crab, Prawns, Oysters, Bugs, Marinated Mussels, Smoked Salmon & Marinated Grilled Octopus to your Grazing Board
\$15.00 / head extra

ACCOMMODATION

Onsite and off-site accommodation be booked additional.

PRICING

Ceremony: \$1500.00
Reception: \$85.00 / head

For Availability, please contact our professional and friendly Wedding Team