



## LUXURY CELEBRATION MENU

### GROUP MENU-OPTION C

Start your special occasion with Glass of sparkling Flaxton Brut, House Beer or a glass of Flaxton Grove Wine on arrival as well as Chef selection of canapes while your guest mingles before seating.

Followed by your choice of two dishes from the main and dessert selection below to create your own personal alternate drop menu.

### INCLUSIONS

Fully laid tables with Flaxton Gardens standard table décor (Centrepieces etc.), Sashed Tiffany Chairs, Gift table, Personalized menus and a Tea & Coffee Station. You may wish to supply your own fresh flowers as well. In July & December Christmas Bon Bons & décor are supplied to create the Christmas feel.

### MENU

Chef Selection of Canapes on arrival with pre-meal drinks

#### MAINS

- Poached Fresh Fish and Mooloolaba Prawn, served with a Warm Home Smoked Potato Salad gf
- Crispy Skin Tasmanian Salmon Fillet with Herb Mash and Asparagus gf
- Northern Territory Barramundi Fillet with Pea Puree, Macadamia and Pumpkin Seed Salsa gf
- Roast Organic Chicken Breast with Rosti Potato, Seasonal Vegetable and Chive Cream Sauce gf
- 200g Grilled Sirloin Steak with Roast Vegetables Fondant Potato & Mushroom Jus (Whole group served MR OR M) gf
- Confit Duck Ala Orange with Rosti Potato, Sweetcorn Puree and Thyme Jus gf, df
- Baked Gnocchi with Roast Organic Vegetables Herb Creamed Sauce v,
- Grilled Organic Vegetable Stack with Hummus and Macadamia Nuts vegan, gf, df
- Roasted Carved Turkey Breast with Caramelized Chorizo Brussel Sprouts & Cranberry Sauce df, gf (July & December Only)

#### DESSERT

- Flaxton Rich Chocolate & Bailey's Brule with a Wafer Biscuit
- Selection of Cheese with Dried Fruits, crusty Breads and Fig Chutney
- Chocolate Almond Brownie with Caramel Sauce and Ice Cream gf
- Pavlova with Fresh Fruit and Raspberry Sorbet gf
- Chocolate Black Forrest Cake
- "FG" Crème Brule with Praline Crumb gf
- Vanilla Bean Panoccta with Red Berries gf
- Lemon Curd Tart with Lemon Sorbet gf

#### TERMS AND CONDITIONS

Dietary requirements, vegetarian, vegan can be catered for with prior notice.

This menu is designed for alternate drop for functions.

A pre order option may be arranged. If you choose, this option a table seating plan must be supplied prior, with each guests' name and their choice as well as dietaries. Please contact administration to discuss this option.

Minimum 20 guests.

Time limit of 3 hours applies.

#### PRICE

**\$62.50PP**