



“SCHOOL FORMALS”

CELEBRATE THE AMAZING ACHIEVEMENTS OF YOUR GRADUATES IN A GRAND, RUSTIC-ELEGANT STYLE.

An option to enjoy pre-dinner canapes with parents and guests on the Escarpment with stretching views over the Sunshine Coast coastline. Followed by entering the banquet style Winery complete with starlit ceiling and event lighting, Floor to ceiling curtains all with an in-house sound system. Enjoy the formal table service for the formalities during the sit-down meals followed by dancing if this is your requirement.

INCLUDES

- Easels for seating plan or welcome signage
- Couches and lawn games for guest to enjoy
- PA System with wireless microphone for outside
- Multimedia Screen with Surround Sound inside winery
- Fully laid round function tables
- Linen table cloths & linen napkins
- Centerpiece
- Sashed Tiffany Chairs
- Presentation table if required
- Lectern with Roaming wireless microphone

You can add your personalized touches to our already very high standards if you like. The fact that Flaxton Gardens is an award-winning wedding venue, will give you piece of mind that your well-earned celebrations will never be forgotten.

PRICE OPTIONS (MINIMUM OF 50 GUESTS FOR THESE OPTIONS)

“ARRIVAL SHOWCASE OPTION” 4.30-6.30PM

Canapes on Escarpment overlooking the whole of the Sunshine Coast

\$17.50 pp – Chef’s Selection of Seasonal Canapes with Unlimited Non-alcoholic Punch

“WINERY GRAND RECEPTION”

Choice of 2 Mains meals and 2 Desserts from the following selection to create your own personal alternate drop menu, Dieters must be advised in advance along with your table seating plan.

Includes unlimited non-alcoholic Punch for this option as well as a Tea & Coffee station

Suggested time frame is 6.30pm to 10.30pm (Time Extension Available - Fees may apply)

\$77.50 pp



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Choose 2 Mains and 2 Desserts to create your own personal Menu -

MAINS SELECTION

- 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*

DESSERT SELECTION

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 Panocotta with Red Berries *gf*
- Lemon Curd Tart with Lemon Sorbet *gf*