



LUXURY CELEBRATION MENU

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

MENU

Create your own alternate drop menu by choosing 2 mains and 2 desserts from the selection below

CANAPES

Chef's Selection of Canapes on arrival with pre-meal drinks

MAINS

- Poached Fresh Cod and Mooloolaba Prawn, served with a Warm Home Smoked Potato and Vegetables *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 and Cranberry Sauce *df, gf* (July & December Only)

DESSERT

- Flaxton Rich Chocolate & Bailey's Bruleé 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 Forest Cake
- "FG" Crème Bruleé with Praline Crumb *gf*
- Vanilla Bean Panna cotta with Red Berries *gf*
- Lemon Curd Tart with Lemon Sorbet *gf*

INCLUSIONS

Fully laid tables with Flaxton Gardens standard table décor, Sashed Tiffany Chairs, Gift table and Personalised menus. You may wish to supply fresh flowers or your own personal decor e.g. Christmas Bon Bons in July & December.

TERMS AND CONDITIONS

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

Alternate Drop Service.

\$200 non-refundable Booking Fee.

Final payment and final numbers are required 7 days prior to your function.

Minimum 20 guests.

Time limit of 3 hours applies.

PRICE

\$62.50pp