



## SCHOOL FORMAL MENU

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 and 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.

### INCLUSIONS

You can add your personalised 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.

Easels for seating plan or welcome signage  
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 microphones

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

#### "WINERY GRAND RECEPTION"

Choice of 2 Mains and 2 Desserts from the following selection to create your own personal alternate drop menu.  
Dietaries 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

### TERMS AND CONDITIONS

\$1000 non-refundable Booking Fee applies  
Final payment and final numbers are required 7 days prior to your function.  
Marquee Option available for maximum 280 sitdown or 500 cocktail style.  
For more information on Marquee costs, please ask our Coordinators.  
Choose 2 Mains and 2 Desserts to create your own personal Menu.



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### MENU

Create your own alternate drop menu by choosing 2 dishes from the Main and Dessert options below:

#### 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 and 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 of Cheese with Dried Fruits, Crusty Breads and Fig Chutney
- Flaxton Rich Chocolate & Bailey's Bruleé with a Wafer Biscuit
- 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 octta with Red Berries *gf*
- Lemon Curd Tart with Lemon Sorbet *gf*