



Wedding Guide

2022

WEDDING FOOD

“Honesty on a Plate” is what you and your wedding guests can expect from Flaxton Gardens on your special day. We understand that food is a big part of a successful wedding and our Chefs are happy to help you plan your dream wedding menu. See our separate Menus for full details.

WEDDING MENU SELECTIONS

The Wedding Menu Selections are a guide to help you start your planning. As a real food kitchen that cooks fresh to order, we can offer you the following selections

FORMAL SEATED MEALS

Canapés (post ceremony)
Seated Entrée - Choice of 2 - alternate drop style
Seated Mains - Choice of 2 - alternate drop style
Bridal Party, Parents & Grandparents pre-order from your selection of 2
Your provided Wedding cake as dessert
Tea and Coffee station

INFORMAL COCKTAIL MEALS

Are you after a more informal wedding style and not really wanting to do the sit-down meals? This menu option will be perfect for you. Food quantity is similar to a plated meal and your guests won't go hungry.
Consider:
Grazing Board as Entrée
Choice of 8 Cocktails (4 cold, 4 hot) - Main Course
Your provided Wedding cake served on platters or add a Dessert Bar
Tea and Coffee station

COMBINATION MEALS

Enjoy the beautiful spring and summer afternoons by opting for a roaming cocktail-style entrée – allowing more mingling time with your guests
Canapés (Chef's selection)
Roaming Cocktails as Entrée (choose four)
Seated Mains - Choice of 2 - alternate drop style
Bridal Party, Parents & Grandparents pre-order from your selection of 2
Your provided Wedding cake as dessert
Tea and Coffee station

DIETARY REQUIREMENTS

We cater for most dietary requirements e.g. Vegetarian, Vegan, Gluten Free and Dairy Free
Dietary information is required 2 weeks before the wedding

WEDDING MENU ADD-ONS

Some additional menu options that can be added to bring your wedding food to a new level

FLAXTON FIESTA BBQ ENTRÉE

See Add-On Wedding Menu for full details
The Flaxton Fiesta is a fun, informal street food style experience Customised with you and our Chefs, freshly prepared and cooked in front of your guests, served on a Grazing Board or Roaming for your enjoyment
A crowd pleaser and true food entertainment
Ideal for Spring and Summer Weddings

BANQUET MAINS

See Add-On Wedding Menu for full details
Banquet style food on shared plates laid out in the middle of tables
Guests can have something of everything
Choose 2 proteins from the Banquet menu and 3 Sides
Printed table menus need to be provided

CLASSIC DESSERTS

See Add-On Wedding Menu for full details
Add a touch of mouth-watering, home-style favourites to your dessert menu
Only for sit-down weddings

DESSERT BAR

See Add-on Wedding Menu for full details
Love your sweets but still want a more informal dessert option?
The Dessert Bar option is full of little surprises that will tantalize your taste buds

CHEESE BAR

See Add-On Wedding Menu for full details
Perfect option for the “Cheese-o-holics”!
Enjoy a selection of Local Cheeses with accompaniments on a Cheese Bar. Wedding Cake can be cut and served on platters on the Cheese Bar to add that bit of sweetness

GRAZING BOARDS / GRAZING JARS

See Add-On Wedding Menu for full details
Grazing Boards are a perfect informal way to start the Wedding feast
Opt to use as the Entrée followed by your Cocktail Style Reception or Sit-down Mains. Three different Grazing Boards available
“FG” Grazing Board is included as Entrée in the “Informal Cocktail Style Menu”
Grazing Jars is basically the Grazing Board neatly packed in a jar.

WEDDING MENUS

Each Menu is carefully designed to bring your guests the best experience in cuisine.
Honest food prepared by our accomplished chefs for a mouth-watering experience.

FORMAL SIT DOWN THROUGHOUT

ENTRÉE

Smoked Chicken Risotto Arancini with Roquette & Red Tapenade gf
Roast Pumpkin and Feta Risotto Arancini with Aioli gf
Crispy Warm Thai Beef Salad with Lychee & Coriander Dressing gf, df
Confit Thai Duck with Mandarin Salad & Plum Dressing gf, df
Tempura of Mooloolaba Prawns with Mango Salsa gf, df
Salmon Mousse with Crab & Avocado Salad gf
Prawn Spring Rolls with Asian Salad & Ginger Soy Dressing gf
Scallop and Pork Belly Salad with Peanut Salad gf, df
Soft Shell Crab with Wasabi Pea Salad gf, df
Sautéed Gnocchi with Baby Spinach & Bocconcini v (vegan available)
Cashew Crusted Grilled Vegetable & Feta Frittata v
Stuffed Mushroom with Eggplant Caviar, Truffle Oil & Salsa Verde v, vegan, df, gf
Jacket Potato filled with Smoked Eggplant Rogan Josh gf, df, vegan

MAINS

Tasmanian Salmon Fillet with Asparagus & Crushed Olive with Potato
and Vegetable Smash gf
Pan Roasted Northern Territory Barramundi with Lemon Butter Sauce & Asparagus gf
Pan Roasted Eye Fillet of Beef with Wild Mushrooms, Rosti Potato & Yorkshire Pudding
Roast Chicken Breast with Beignet of Brie & Chive Cream Sauce gf
Slow Roast New England Lamb with Truffle Potato Puree & Ratatouille Jus gf
Roast Lamb Rack with Truffle Mash & Madeira Jus gf
Confit Duck with Sweet Corn Puree, Rosti Potato & Pancetta gf
Twice Cooked Spiced Pork Belly with Chorizo, Herb Mash & Jus gf
Grilled Pork Cutlet with Apple Prune Salad gf, df
Spinach, Feta and Mushroom Strudel with a Pine nut Salad v
Rogan Josh Vegetable Curry with Jasmine Rice vegan

INFORMAL COCKTAIL STYLE

GRAZING BOARD ENTRÉE

"FG" grazing board

Selection of Local Cheeses, Ham Hock Terrine, Chutneys,
Pickles, Finger Crudites, Crusty Bread, Cured Ham
& Seasonal Fruit.

ROAMING COCKTAIL MAINS

Cold tapas selection

Crispy Smoked Chicken Thai Salad gf, df
Chilled Gazpacho Soup with Crab gf, df, vegan
Goat's Cheese Tartlet with Vine Tomato Relish
Confit Duck with Asian Salad gf, df
Tuna Sashimi with Ginger Soy Dip gf, df
King Prawn Sushi Roll with Wasabi & Soy gf, df
Selection of Vegetarian Sushi Rolls gf, df
Selection of Fresh Mini Brioche with:
- Grilled Chicken Salad, or
- Smoked Salmon & Brie, or
- Falafel & Avocado v, df, vegan

HOT TAPAS SELECTION

Pulled Wagyu Beef in Baby Yorkshire Pudding df
Salmon Mousse with a Crab Salad gf
Truffle Arancini with Parmesan Dip gf, v
Salmon Ravioli with Lemon Butter Sauce
Lamb Kofta with Yoghurt & Cucumber Dip gf
Thai Fish Cakes with Light Sweet Chilli Dip gf
Mini Beer Battered Fresh Fish & Chips gf, df
Tempura Mooloolaba Prawn with Aioli gf, df
Satay Chicken Skewers gf, df
Thai Spring Rolls with a Dipping Sauce df, v
Coconut Crumbed Prawn Cutlet with Coriander &
Lime Dipping Sauce gf, df
Pork Wontons with Wakami Salad df
Pumpkin & Feta Arancini gf, v

ADD-ON WEDDING MENU

Enjoy a relaxed and informal wedding with a Grazing Board followed by roaming Tapas and a Dessert Bar.
An exciting menu filled with tasty treats that won't leave your guests hungry.

GRAZING BOARD OPTIONS

FG GRAZING BOARD

Included

CHARCUTERIE OPTION

\$7.50 / head

Add a selection of locally sourced cured meats and cold meats to your Grazing Board

LUXURY SEAFOOD GRAZING BOARD

\$15.00 / head

Add Crab, Prawns, Oysters, Bugs, Marinated Mussels
Smoked Salmon & Marinated Grilled Octopus

FG GRAZING JARS

More information, ask our Wedding Team

BANQUET

\$10.00 / head extra

Enjoy the social feel of shared plates around the table with everyone having a try of everything on the menu.
Choose 3 Proteins and 3 Sides

PROTEINS

Tasmanian Salmon Fillet
Pan Roasted Northern Territory Barramundi
Pan Roasted Eye Fillet of Beef
Roast Chicken Breast
Slow Roast New England Lamb
Roast Lamb Rack
Confit Duck
Twice Cooked Spiced Pork Belly
Spinach, Feta and Mushroom Strudel with a Pine Nut Salad v
Vegan options available upon request

COMPLEMENTARY SIDE DISHES

Tossed Asian Greens
Roast Vegetables
Cous Cous Salad with Rosemary & Grilled vegetables
Sundried Tomatoes, Basil and Pine Nut Pasta salad
Crusty Breads with Balsamic and Olive oil

CLASSIC DESSERTS

\$10.00 / head

Your choice of 2

Classic Vanilla Pod Crème Brulee with Biscotti Biscuits
Citrus Tart with Lemon Sorbet
Rich Dark Chocolate Magnum with Berries & Sorbet gf
Berry and Frangipani Tart with Vanilla Bean Ice Cream
Warm Apple & Almond Tartlet with Praline Ice Cream
Sticky Toffee Pudding with Caramel Sauce & Vanilla Bean
Ice Cream gf

COMBINATION DESSERT & CHEESE BAR

\$15.00 / head

Your choice of 3

Lemon Myrtle Panna Cotta with mixed Berries
Lemon Meringue Tartlet
Fire Ball Crumble
Banoffie Pie gf
Rich Orange & Almond Slice
Cheesecake with Mango
Belguim Chocolate and Almond Brownie gf
Mini Vanilla Pod Crème Brulee gf

AND

Selection of 3 Local Cheeses
Dried Fruit
Nuts
Crusty Bread
Crackers
Quince Paste

CHILDRENS MEALS

\$50 / child under 12 years

SUPPLIERS MEALS

\$45 / meal

Menu items may vary at times and is subject to change depending
availability of fresh products.

Food is prepared onsite and our chefs support local producers.

FLAXTON FIESTA MENU

\$10.00 / head

This is a fun, informal street food style experience.
Food is served on a Grazing Board allowing guests to create
their own special slider / taco / pita bread. Lots of yummy
food to enjoy. It is food entertainment at its best.

Choose 2 Proteins and 2 Sides

PROTEINS

Jacket Potatoes Filled With Smoked Eggplant
Rogan Josh gf, df, vegan
Chargrilled Octopus gf, df
Beef Brisket gf, df
Pork gf, df
Chicken gf, df
Salmon gf, df
Lamb Shoulder gf, df

THE SIDES

Grilled Eggplant & Tofu Skewers gf, vg
Homemade Crispy Crab & Salmon Cakes
Sweetcorn & Mushroom Croquettes gf, vegan
Feta & Basil Pizza Bites
Salt & Pepper Calamari gf, df
Beer Battered Cod Goujons gf, df
Lamb Kofta gf
Smoked Sausage Skewers
Chicken Wings gf, df
Satay Chicken Skewers gf, df

ACCOMPANIMENTS INCLUSIONS

Selection of Pita Bread, Tacos & Slider Brioche Buns
Chargrilled Vegetables vegan
Dips & Condiments
(Guacamole, Sour Cream, Salsa)