



## **“CELEBRATION OF LIFE” SERVICES**

Celebrate the life of your loved one in tranquil and elegant surrounds. Enjoy a morning tea or light lunch with guests - grazing booking or tapas style

### **Inclusions**

Easels for your Signage or Photo Boards  
Barrels and Pillars for Flower Arrangements  
PA System with Microphone  
Food Displays or Roaming  
Barrels, Stools and Lounge area for Seating  
Coffee and Tea Station  
Water Station

### **Memorial Service Venue Pricing**

Winery Hall (100+ guests) plus Arbour area Outside	1,000.00
Arbour and Barrel room Area (50+ guests)	750.00
Barrel Room only (50 or less guests)	500.00

### **Food Options**

Catering options are available from our on site restaurant so we are able to cater for small intimate gatherings to large celebrations.

### **Terms**

Designated use area - 3 hours guest arrival to departure  
Minimum - 30 guests  
Subject to availability

Bookings Only, additional surcharge apply on Sunday, Monday and Tuesday

07 5445 7450  
info@flaxtongardens.com.au



## Celebration of Life Menu Options

Created to cater for those wanting a relaxed rustic event where your guest's focus is on socializing & celebrating the life of your loved one.

### GRAZING BOARD

#### **"Light" Morning Tea \$30pp**

Chef's Selection of Canapes and Brioche Sliders

#### **"FG's Classic" Grazing Board \$45pp**

Quality Carved Ham, Beef Pastrami, Parma Ham, Italian Salamis and Smoked Salmon Pate. Selection of locally produced Cheeses, Dips, Crudities, Pickles, Olives, Salads and a Selection of Crusty Breads and Crackers.

#### **"Surf & Turf Indulgence" Grazing Board \$75pp**

##### *Hot selection*

Spring Rolls, Samosas, Fish Cakes, Coconut Crumbed Prawn Cutlets, Calamari Fingers, Tempura Fish Goujons, Fries.

##### *Cold Selection*

Quality Carved Ham, Beef, Parma Ham and Italian Salamis. Local Prawns, Moreton Bay Bugs, Oysters, Sushi and Smoked Salmon. Selection of local produced Cheese, Dips, Crudities, Pickles, Olives, Salads, Selection of Breads.

\* \*\*Please Note:

All Food Selections can vary based on availability.  
This is an example only.

### ROAMING TAPAS / FINGER FOOD

#### **Price: \$45pp**

Choose 6 Savory from the following to create your personal tapas function menu, followed by Selection of Sweets

##### **Cold Selection**

- ☐ Goats Cheese Tartlet
- ☐ Duck Pate with Truffle on Toast
- ☐ Tuna Sashimi with Ginger Soy Dip
- ☐ King Prawn Sushi Roll with Wasabi
- ☐ Chilled Gazpacho Soup with Crab

##### **Selection of Mini Brioche Sliders**

- ☐ Grilled BBQ Chicken
- ☐ Smoked Salmon & Brie
- ☐ Falafel & Avocado v
- ☐ Selection of the above

##### **Hot Selection**

- ☐ Pulled Wagyu Beef in a Yorkshire Pudding
- ☐ Truffle Arancini Ball with Parmesan v
- ☐ Smoked Salmon Ravioli
- ☐ Lamb Kofta with Cucumber Yoghurt
- ☐ Mini Fish & Chips with Tartare Sauce
- ☐ Salt & Pepper Squid
- ☐ Satay Chicken
- ☐ Pumpkin & Fetta Arancini balls v

#### ***Plus Chef's Selection of 2 Tasty Treats***

### BEVERAGE OPTIONS

Cash bar, Full or Partial Tab