



LUXURY CELEBRATION FUNCTION

Celebrate your special birthday, mile stone anniversaries or special life event with friends and family in the rustic elegant setting of Flaxton Gardens. Start your special occasion with a Chef's selection of canapes while your guests mingles before being seated.

INCLUSIONS

3 Course Meal
Fully laid tables with Flaxton Gardens decor
Linen tablecloth and napkins (if applicable)
Gift table (if required)
Cake table
Round or long tables inclusive (timber tables can be hired in)
(You may wish to supply your own decor e.g. Christmas Bon Bons in December.
No glitter or confetti allowed.)

MENU

Choose 2 Mains and 2 Dessert from the selection below to create your own menu. Alternate drop service. Dietaries, vegetarian, vegan will be catered separately with prior notice.

CANAPES

Chef's Selection of Canapes on arrival

MAINS

Poached Fresh Fish 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 Brulee 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 Brulee with Praline Crumb *gf*
Vanilla Bean Panna cotta with Red Berries *gf*
Lemon Curd Tart with Lemon Sorbet *gf*

BEVERAGES

Beverage Tab or Cash Bar available

TERMS AND CONDITIONS

GENERAL

\$500 non-refundable Booking Fee.
Function Time Duration: 3 hours Final orders, numbers and payment required 7 days prior to your function. Marquee option available. Additional cost for extra time onsite Damages to venue property will be at cost of function organiser.

Venue fee applies for private functions with exclusive use, (apply for Mondays or Tuesdays)
ALL night time bookings.
Minimum numbers apply.

VENUE FEE

Day Time: 12pm - 3pm
Barrel Room: \$200 (min 20 guests)
Winery: \$1550 (min 50 guests)
Night Time: 6pm - 9pm
Vineyard Room: \$500 (min 30 guests)
Barrel Room: \$500 (min 30 guests)
Winery: \$1550 (min 50 guests)

PRICING

\$67.50pp plus Venue Fee

CANCELLATION POLICY

Booking fee is non-refundable if function is canceled for any reason. Function can be transferred to another date.
No refund given if numbers reduce after final numbers are confirmed. or canceled within 7 days of the event.