



SCHOOL FORMALS

Celebrate the amazing achievements of your graduates in a grand, rustic-elegant style. Flaxton Gardens is an iconic, award-winning venue, giving you piece of mind that your well-earned celebrations will never be forgotten.

One venue with onsite parking, a drop off zone that allows for family and friends to watch, open mingle spaces with stretching views over the Sunshine Coast coastline to enjoy pre-dinner canapes with parents and guests. For your formal service sit down meals, step into the banquet style winery complete with trapeze ceiling lighting, fairy light curtain and an in-house sound system.

INCLUSIONS

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/ long function tables
Linen table cloths & linen napkins
Centerpiece
Presentation table if required
Lectern with Roaming wireless microphones
You can add your personalised touches to our already very high standards if you like.

MENU

Please choose 2 mains and 2 desserts from the following to create your personalised menu:
Alternate Drop Service

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*

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*

BEVERAGES

Unlimited Non-alcoholic Punch is included for both Reception Options.

CAPACITY

Outside area for Canapes: 500+ guests
Winery: 160 sitdown or 350 cocktail style
Marquee: 280 sitdown or 500 cocktail style
Minimum guest numbers of 50 applies for this option.

PRICE 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.
Suggested time frame is 6.30pm to 10.30pm (Time Extension Available - Fees may apply)
\$77.50 pp

VENUE FEE

Vineyard Room: \$500 (min 30 guests)
Barrel Room: \$500 (min 30 guests)
Terrace: \$500 (min 30 guests)
Winery: \$1550 (min 50 guests)

TERMS AND CONDITIONS

GENERAL

\$1,000 non-refundable Booking Fee.
Final orders, numbers and payment required 7 days prior to your function.
Trapeze style ceiling fairy lights include
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.
Minimum guest number of 50 applies.
Marquee option available (More information available on request)

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.