



COCKTAIL STYLE

Celebrate in a relaxed rustic atmosphere where the focus is on socializing, fun & getting to know each other.

MENU

Please choose 1 of the following menu styles

GRAZING BOARD

Select your favourite show-stopping grazing board for your guests to enjoy & serve themselves from

LIGHT GRAZING BOARD

Selection of local cheeses, chutneys, pickles, finger crudites, crusty bread, cured ham & seasonal fruit
\$45pp

FG CLASSIC GRAZING BOARD

Hot selection
Spring rolls, samosas, fish cakes & lamb kofta
Cold selection
Quality carved ham & salami, locally produced cheeses, chutneys, pickles, finger crudites, crusty bread & seasonal fruit
\$55pp

SURF & TURF INDULGENCE GRAZING BOARD

Hot selection
Spring rolls, samosas, tempura Mooloolaba prawns, calamari fingers, crumbed fish goujons
Cold selection
Mooloolaba prawns, Moreton Bay bugs, oysters & smoked salmon. PLUS quality carved ham, prosciutto & Italian salami, locally produced cheeses, chutneys, pickles, finger crudites, crusty bread & seasonal fruit
\$75pp

ROAMING TAPAS

Please choose 6 savoury and 2 sweet options from the following. Served roaming on trays by our attentive staff to create your own personal tapas function

COLD SELECTION

Duck pâté with truffle on toast
Tuna sashimi with ginger soy dip *gf, df*
King prawn sushi roll with wasabi *gf, df*
Chilled gazpacho soup with crab *gf, df*

SELECTION OF MINI BRIOCHE SLIDERS

Chef's selection of fillings
(gf & vegan options available)

HOT SELECTION

Pulled wagyu beef in a Yorkshire pudding *df*
Smoked salmon ravioli
Lamb kofta with a tzatziki dip *gf*
Mini fish & chips with tartare sauce *gf, df*
Salt & pepper calamari *gf, df*
Satay chicken *gf, df*
Pumpkin & feta arancini balls *gf, v*

SWEET SELECTION

Churros with rum & raisin chocolate dip
Custard tarts *gf*
Belgian chocolate & almond brownie *gf*
Mini vanilla pod crème brûlée *gf*
Lemon myrtle panna cotta with mixed berries *gf*

\$45pp

BEVERAGES

Beverage tab or cash bar options available

INCLUSIONS

Easel for welcome sign
Presentation table
PA system & microphone
Wine barrels with stools for seating
Scattered small tables & chairs

(please note that as this is a cocktail style function limited seating is provided)

TERMS & CONDITIONS

GENERAL

\$500 non-refundable retainer fee
Function duration – 3 hours
Final orders, numbers & payment required 7 days prior to your function
Damages to venue property will be at the cost of the function organiser
Venue fee applies for private functions with exclusive use, bookings on a Monday or Tuesday and ALL night time bookings
Minimum guest numbers apply
Marquee option available

VENUE FEE

Day time: 12-3pm
Night time: 6-9pm
Barrel Room: \$500
Arbour Area: \$750
Winery: \$1550
Minimum 50 guests

CANCELLATION POLICY

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