



LUXURY CELEBRATION

Celebrate your special birthday, milestone anniversary or special life event with friends and family in the rustic, elegant setting of Flaxton Gardens. Start your special occasion with some pre-dinner canapes while your guests mingle before being seated

MENU

Please choose 2 mains & 2 desserts from the following to create your own personalized menu. Food will be served as an alternate drop service with dietaries catered for separately if necessary (with prior notice).

CANAPES

Chef's selection of canapes served on arrival

MAINS

Fresh fish of the day, served with a warm potato salad & vegetables *gf*

Crispy skin Tasmanian salmon fillet with herb mash & asparagus *gf*

Northern Territory barramundi fillet with pea puree & a macadamia & pumpkin seed salsa *gf*

Roast organic chicken breast with rosti potato, seasonal vegetables & chive cream sauce *gf*

Grilled sirloin steak with roast seasonal vegetables, fondant potato & mushroom jus *gf*
(whole group served MR or M)

Confit duck à l'orange with rosti potato, sweetcorn puree & thyme jus *gf, df*

Baked gnocchi with roast organic vegetables & herb cream sauce *v*

Grilled organic vegetable stack with hummus & macadamia nuts *gf, vg*

****Roasted carved turkey breast with apricot stuffing, rosti potato & cranberry jus *gf***

***available in July & December only*

DESSERTS

Flaxton rich chocolate & Bailey's bruleé

Selection of cheeses with dried fruits, crusty bread & chutney

Chocolate almond brownie with caramel sauce & ice cream *gf*

Pavlova with fresh fruit & raspberry sorbet *gf*

Chocolate black forest cake

FG crème bruleé

Vanilla bean panna cotta with red berries *gf*

Lemon curd tart with lemon sorbet *gf*

BEVERAGES

Beverage tab or cash bar options available

PRICING

\$67.50pp plus venue fee

INCLUSIONS

3 course meal

Fully laid tables with Flaxton Gardens in-house décor

White linen tablecloths & napkins

Gift table if required

Cake table

Long & round clothed tables

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

Barrel Room: \$200 (min 20 guests)

Winery: \$1550 (min 50 guests)

Night time: 6-9pm

Vineyard Room: \$500 (min 30 guests)

Barrel Room: \$500 (min 30 guests)

Winery: \$1550 (min 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