



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 peace of mind that your well-earned celebrations will never be forgotten.

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.

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 potato rosti, 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 potato rosti, 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*

DESSERTS

- Flaxton rich chocolate & Bailey's brûlée
- 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 brûlée
- Vanilla bean panna cotta with red berries *gf*
- Lemon curd tart with lemon sorbet *gf*

BEVERAGES

Unlimited non-alcoholic punch is included for the duration of your event

PRICE OPTIONS

ARRIVAL SHOWCASE (OPTON 1)

4.30-6.30pm

Canapes on the escarpment overlooking the whole of the Sunshine Coast
Chef's selection of seasonal canapes with unlimited non-alcoholic punch
\$17.50pp

WINERY GRAND RECEPTION (OPTON 2)

6.30-10.30pm

Choice of 2 mains & 2 desserts from the following selection to create your own personal alternate drop menu. Unlimited non-alcoholic punch.
Dietaries must be advised in advance along with your table seating plan
\$77.50pp

COMBINED SHOWCASE & RECEPTION (OPTON 3)

4.30-10.30pm

Option 1 & 2 combined to create your perfect evening from start to finish
\$90.00pp

VENUE FEE

Minimum 50 guests \$1550



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Continued

INCLUSIONS

On-site parking
Drop-off zone (for limos, special cars, etc.)
Terrace & Gardens for canapes & mingling
Easels for seating plans or welcome signage
PA system with microphone for outside
Banquet style Winery Hall for formal sit-down reception
Trapeze ceiling lighting
Fairy light curtain
Fully laid round / long clothed function tables
White linen tablecloths & napkins
Centerpieces
Presentation table if required
In-house sound system & lectern with microphone

CAPACITY

Outside area for canapes – 500+ guests
Winery – 160 guests
Marquee – 280 guests

TERMS & CONDITIONS

GENERAL

\$1000 non-refundable retainer fee
Final orders, numbers, dietaries & final payment required 7 days prior to your function
Additional cost for extra time on site (price available on request)
Damages to venue property will be at the cost of the function organiser
Minimum guest number of 50 applies
Marquee option available (more information & price available on request)

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