

# fleays

EVENTS

## 2023 PRIVATE PARTIES

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# Evening Packages

MIN. 40 PEOPLE | 4 HOURS

*Venue hire included in package prices!*

*Additional hour \$200*

## **INCLUSIONS:**

4 hours private hire

Room set

Staff to service your event

All crockery & glassware

Free onsite parking (100+ available)

30mins set-up and pack-down time

## **COCKTAIL**

The space set with lounges, cocktail tables, stools and scattered seating

## **SEATED**

The option of round or long tables with white linen

*Choice of The Garden, Lakeview or The Deck*

# 3hr Cocktail Package

Min. 30 people

## THE DINER | \$63 PER PERSON

Think urban dining, easy, fun and fulfilling.

- On arrival - bread, dips, cheese & antipasto platters
- Chef's selection of 3 hot canapes
- Buffalo wings, blue cheese sauce, chili salt
- Slider royal, beef patty, yellow cheese, sweet bun
- Mac & American cheese, toasted herb crumbs

## FIESTA | \$69 PER PERSON

Mexican inspired, vibrant and fun catering.

- On arrival - platters of fried tortilla chips, guacamole, salsa
- Chef's selection of 3 hot canapes
- Ground beef enchilada, black bean, cilantro melt
- Lime grilled chicken skewers, spiced mango, chipotle mayo
- Spiced sweet potato empanada, corn pastry, salsa sauce (GF VG)

## CLASSIC PARTY | \$65 PER PERSON

Start the party with a ham station!

- On arrival - maple glazed ham on the bone freshly carved, served with grain mustard, dijon mustard, tomato relish, crusty rolls & butter
- Chef's selection of 3 hot canapes
- Beef burger, fried pickles, jack cheese, BBQ relish, brioche bun
- Sticky pork, Asian sprout salad, crisp shallot, bao bun (DF)

### *Additional Extras*

Hot cheese wedges, sour cream, hot jack cheese sauce | \$8.80pp

Pumpkin arancini w napoli sauce (VG GF) | \$4pp

Mini spring rolls w sweet chili sauce (V) | \$4pp

Petite pie w tomato sauce | \$4pp

Cocktail sausage roll w tomato sauce | \$4pp

# 4hr Seated Packages

Min. 40 people

## 2-COURSE MEAL | \$88 PER PERSON

Served with chef's selection of 3 canapes on arrival

Select from Entrée & Main | Main & Dessert

+ Extra course \$23pp

### ENTRÉE (Select 2)

*Served with freshly baked rolls & butter*

- Grilled pork belly, caramelised baby onions, savoy apple slaw (GF DF)
- Panko beef brisket, beetroot puree, salsa verde (DF)
- Torched salmon, yam noodle, edamame, Asian mushrooms, miso mirin (VG GF)
- Smoked chicken, pimento caponata, crisp sage (GF DF)
- Charred asparagus, artichoke puree, rocket & lemon (VG)

### MAIN (Select 2)

- Slow roast Wagyu rump, rosti, sweet potato puree, beans, port jus (GF)
- Crisp skin chicken, pumpkin gnocchi, butternut puree, baby broccoli
- Baked barramundi, turmeric cauliflower, asparagus, lime tarragon emulsion (GF)
- Sous vide pork loin, duck fat potatoes, apple variations (GF DF)
- Grilled king mushroom, celeriac hash, ratatouille, pea crush (VG GF)

### DESSERT (Select 1)

- Raspberry mousse, rhubarb reduction, golden raspberry (GF V)
- Espresso fig tiramisu, savoiardi chocolate crumble (V)
- Crème caramel, roasted golden pine, ginger snap (V)
- Layered chocolate slice, cherry rosella gel, violet crunch (V)
- Individual cheese selection, roasted pear, wafers (V)



V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

Available



# 4hr Seated Packages

Min. 40 people

BUFFET | \$100 PER PERSON

Served with chef's selection of 3 canapes on arrival

## MAINS (Select 2)

*Served with freshly baked bread rolls & butter from a buffet station*

Braised pork belly, roasted pear & baby fig glaze (GF DF)

18 hour beef stroganoff, mushrooms, smoked paprika, crème fraîche (GF)

Red Thai chicken curry, pak choy, bamboo shoots (GF DF)

Baked salmon fillet, wombok nori stir-fry, ponzu (DF GF)

Braised boneless Moroccan chicken, chickpeas, soaked date (GF DF)

Furikake panko tofu, kai lan, smoked soy (VG)

Roasted eggplant moussaka, rubbed oregano, blistered tomatoes (VG GF)

## SIDES (Select 2)

Roasted seasonal root vegetables, rosemary salt (VG GF)

Steamed greens, roast garlic dressing (VG GF)

Baked baby potatoes, extra virgin olive oil, eschallots (VG GF)

Pilaf rice, shallots, spices (VG GF)

## SALAD (Select 1)

Rocket, spiced beet, vine tomato, fennel green, white dressing (VG GF)

Potato salad, pecorino mayonnaise, fresh herb (V GF)

Baby gem, pecorino, grated egg, creamy lemon dressing, croutons (V GF)

Mixed leaf, tomato, red onion pickle, cucumber, French dressing (VG GF)



V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

available

# Lunch Packages

MIN 30 PEOPLE | 3 HOURS

*Venue hire included in package prices!*

*Additional hour \$200*

## **INCLUSIONS:**

3 hours private hire

Room set

Staff to service your event

All crockery & glassware

Free onsite parking (100+ available)

30mins set-up and pack-down time

## **COCKTAIL**

The space set with lounges, cocktail tables, stools and scattered seating

## **SEATED**

The option of round or long tables with white linen

*Choice of The Deck or The Garden*

# 3hr Cocktail Package

MIN 30 PEOPLE | \$50 PER PERSON

Served with bread & dip platters on arrival

## 4 HOT BITES PER PERSON

- Pumpkin arancini w napoli sauce (VG GF)
- Mini spring rolls w hoisen sauce (V)
- Salt & pepper squid w chilli sauce (DF)
- Petite pie w tomato sauce

## 2 BIGGER BITES PER PERSON | Select 2:

- Beef burger, fried pickles, jack cheese, BBQ relish, brioche bun
- Pulled chicken, brown rice, chipotle, cheese, burrito
- Plant-based schnitzel, satay, slaw, grain roll (VG)(GFO)
- Sticky pork, Asian sprout salad, crisp shallot, bao bun (DF)
- Tuscan chicken, smoked scamorza, cos, pickle, black brioche
- 18 hour beef, pecorino, pickle, chipotle mayo, roll
- Pork belly, nuoc cham slaw, plum sauce, white roll
- Chicken parmigiana, bacon, napoli, mozzarella, roll
- Karaage chicken, nori mirin rice, hot pocket bread

### *Additional Extras*

Hot cheese wedges, sour cream, hot jack cheese sauce | \$8.80pp

Spiced sweet potato empanada, corn pastry, salsa sauce (GF VG) | \$8.80pp

Buffalo wings, blue cheese sauce, chili salt | \$5pp

Cocktail sausage roll w tomato sauce | \$4pp



V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

Fun

# 3hr A La Carte

MIN 30 PEOPLE | \$46 PER PERSON

Served with cheese and antipasto platters on arrival

Pre-order from meals below:

- Bacon, lettuce, avocado, tomato, Swiss cheese, tomato relish, Turkish bread & chips GFO
- Fish & Chips: Battered cod, garden leaves, caper tartare, lemon & chips
- Sweet Corn Fritter: Corn, zucchini, potato fritter with avocado & tomato salsa V

*For groups 10-30, meals can be served in our cafe for just \$26pp!*

# 3hr Buffet Package

MIN 30 PEOPLE | \$66 PER PERSON

Served with cheese and antipasto platters on arrival

Sourdough loaf with butter

Maryland chicken with cranberry jam

Honey roasted carrot with cumin salt

Green leaf salad with tomato, red onion, citrus dressing

Potato salad, pecorino mayonnaise, fresh herbs



V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

Menu

# Optional Extras

## **TRIO OF DIPS PLATTER | \$55 - serves 10**

Selection of three dips served w lightly toasted flat bread

## **ANTIPASTO PLATTER | \$120- serves 10**

Pastrami, salami, marinated artichokes, semi dried tomato, grilled red peppers, feta and beetroot relish served w lightly toasted flat bread

## **CHEESE PLATTER | \$120- serves 10**

Selection of Australian cheeses, fruit paste, grapes, dried fruits and walnuts served w lavosh and grissini

## **SUSHI PLATTER | \$85- serves 10**

Assorted sushi served w soy and pickled ginger

## **SWEET- Min order 10**

Lemonade scones w cream and strawberry preserve V | \$6 per serve

Homemade biscuits (Select 1 flavour - dotted, spiced date or jam drop) | \$4 per serve

Assorted cakes & slices-(carrot cake, chocolate brownie, lamingtons) | \$6 per serve

Fruit skewers | \$4 per serve

## **SAVOURY- Min order 10**

Triangle sandwiches with classic fillings (some vegetarian) | \$8 per serve

Assorted mini quiches (can be V) | \$4 per serve

Petite ham & cheese croissants | \$5 per serve

## **HOT BITES- Min order 10**

Pumpkin arancini w napoli sauce (VG GF) | \$4 per serve

Mini spring rolls w sweet chili sauce (V) | \$4 per serve

Petite pie w tomato sauce | \$4 per serve

Cocktail sausage roll w tomato sauce | \$4 per serve

Salt & pepper squid w chilli sauce (DF) | \$4 per serve

Buffalo chicken wings w BBQ sauce (GF) | \$4 per serve

Hot chips with aioli | \$9 per bowl (no min order)

Cheesy pieces of garlic bread | \$6 per serve

## **KIDS MEALS**

Chicken nuggets with chips & tomato sauce | \$12.50 each

Fish with chips & tomato sauce | \$12.50 each



# Beverages

## BAR TAB - LIMIT TO BE SET

### WINE - 750ml bottle (Select 3)

Azahara Brut NV	\$32
Dal Zotto Prosecco	\$42
Republic Sauvignon Blanc	\$32
Juliet Moscato	\$32
Gilbert Rose'	\$42
First Creek Harvest Shiraz	\$32

### COCKTAILS- On Arrival (min 10)

\$18

Classic Margarita, Watermelon Breeze (gin)  
Espresso Martini, Whiskey Sour

### BEER | CIDER - 375ml bottle (Select 2)

Great Northern	\$9.50
James Squire 150 Lashes	\$9.50
Peroni Nastro	\$9.50
Somersby Apple Cider	\$9.50

### SPIRITS - optional

\$11

Gordon's Gin, Smirnoff Vodka, Bundaberg Rum,  
Jim Beam Bourbon, Johnny Walker Scotch

### NON-ALCOHOLICS

Coke, Coke Zero, Lemonade, Solo, Ginger Ale, Soda Water & Orange Juice	\$4
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*Cash bar is available for Lunch bookings under 50 people!*

*BYO not available*



# Beverage Packages

LUNCH 3HRS - \$36 PER PERSON

EVENING 4HRS - \$44 PER PERSON

## WINE

Azahara Brut NV

Republic Sauvignon Blanc

Juliet Moscato

First Creek Harvest Shiraz

## BEER

Great Northern OR James Squire 150 Lashes

Cascade Premium Light

+ Somersby Apple Cider \$3pp

## NON-ALCOHOLICS

Coke, Coke Zero, Lemonade, Solo, Ginger Ale,  
Soda Water & Orange Juice

*Further upgrades and additions available!*

# Something Different

**PRIVATE ANIMAL SHOW | From \$10 per child | 45mins**

Get up and close with our scaly, slimy friends at Fleay's! Show lead by Queensland Park Rangers.  
Subject to availability.



• Yam noodle, edamame, charred baby corn, Asian mushrooms, miso mirin (GF VG)





Event



Spaces



# The Garden

Our newest alfresco area is perfect for small groups standing or seated. The Garden is fully fenced making it perfect for groups with young children.

Plenty of shade is provided by the overhead trees with flat, astro turf flooring.





# The Deck

Large, undercover deck overlooking the Wildlife Park. Styled with timber furnishing and with a breezy atmosphere. Perfect for afternoon events watching the sunset.

This space interacts with Cafe operations until 3pm daily. Enjoy the sunset on the watch the park come alive!



# FAQS



## **Q1. How do we organise a venue inspection?**

We are open to the public 7 days a week. Appointments are available most Tuesdays -Saturdays. Please call or email our team with your preferred day and time.

## **Q2. How do we book?**

We require a non-refundable 20% administration fee along with our booking form signed and returned. Dates can be monitored for clients prior to visiting, but cannot be guaranteed without the payment and signed form.

## **Q3. Can I provide my own decorations and set them up myself?**

Yes, you are welcome to bring along your own bits and pieces for your guest tables. Set-up and pack-down is guaranteed 30mins before and after your booking.

## **Q4. Can I provide my own food or drinks?**

Fleay's does not offer any BYO services. We do however offer an extensive list of catering and alcoholic beverages to choose from outside of the standard packages. We are also willing to supply additional options at an extra charge. Please feel free to be in touch with an enquiry.

## **Q5. Is your venue wheelchair accessible?**

Yes, the venue is fully wheelchair accessible. Some areas are easier to get to than others, please be in contact with our team.

## **Q7. Is there free parking available?**

All parking is complimentary with approximately 100 spaces available. Spaces to fill up fast on the weekends, especially in summer.