

fleays

EVENTS

2024 DAYTIME EVENTS



info@fleays.com
0429 706 870

The Garden Lawn



**3hr Venue Hire \$450 + \$100per additional hour
(suitable for events occuring before 5pm)**

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.

Includes:

- Exclusive use of the fenced Garden Lawn surrounded by animal enclosures.
- Seating for 16 guests in scattered tables of 4. or 6 seats OR seating for all your guests.
- 4 cocktail tables
- Cake table or gift table.
- White table cloths
- Required staffing for the timeframe selected
- Required catering equipment to match your selected menu.
- Wet weather back up option.

MAXIMUM CAPACITY

50 seated

70 standing



Treetop Terrace



**3hr Venue Hire \$300 + \$100per additional hour.
(suitable for events occuring before 5pm)**

Boasting beautiful views of the surrounding tree tops overlooking our lush wildlife park, this space provides a scenic and spacious setting for your event.

Includes:

- Exclusive use of the Balcony overlooking the lush green park.
- Casual seating set in scattered tables of 4 or 6 seats
- 4 cocktail tables
- Cake table or gift table if required.
- White table cloths
- Required staffing for the timeframe selected
- Wet weather back up option

CAPACITY

60 seated

80 standing

+ combined with the indoor space is available
for larger groups (subject to availability)



Canape Packages

For groups of 20 - 80 guests before 5pm



Light Canape Package \$36pp

Grazing station and 4 chef selection canapes.

Suggested serving time - 2 hours

Bites canape package \$41pp

Grazing station, 3 chef selection canapes and 1 substantial canape.

Suggested serving time - 3 hours

Lunch Canape Package \$57pp

4 chef selection canapes, 2 substantial canapes and 1 hot fork dish.

Suggested serving time - 4 hours

Substantial Canapes

Beef pattie, tomato relish, pickle, cheese, brioche roll

Chicken parmigiana, bacon, bocconcini, ciabatta bun

Crumb prawn, dill lemon berg, thousand island, white roll

Pork char siu, cucumber ribbon, white soy, black rice boa (df)

Duck coriander spring roll, black bean dipper

Mock burger, plant patty, hummus, cabbage slaw, grain roll (gf vg)

Crumbed mushroom slider, beetroot relish, cashew cheese (gf df vg)

Spiced pumpkin, chickpea puff, coconut whip (vg)

Salmon potato hash, lemon caper gremolata (gf df)

Slow beef brisket, jack cheese, brown rice, burrito

Fork Dish

Battered prawn, nori, green pea risotto, mango gel (gf)

Slow cooked beef, roasted tubers, leek ash jus (gf df)

Lemon myrtle crusted barra, herb potatoes, tartare (gfdf)

Pandan chicken, coconut rice, coriander salsa (gf df)

Beef madras, turmeric rice, coconut yoghurt (gf df)

4 cheese arancini, parmesan, basil, tomato butter (gf)

Sweet potato croquette, pea puree, sweet potato wafer, verdi (gf df)

Caramelised pork, chorizo cassoulet, herb crunch (gf df)

Apricot chicken, couscous, citrus almond salad(df)

Pressed lamb, potato mash, green olive, lamb jus (gf)

Carrot souffle, lemon halloumi, toasted grain (v)

Optional

Add one canape + \$5pp

Late night snack from \$11pp

Grazing Platter \$16pp

**Menu items are subject to availability.*

Dining Packages

For groups of 20 - 60 guests before 5pm



Main Course \$50pp | Add second course +\$22.50pp

Bread

Served with butter

Entree

Rosella salmon, lemon herb, smoked pearl dressing (GF DF)

Chicken croquette, cauliflower cream, red currant notes, sunflower crumble (gf)

Pork belly, parsnip custard, balsamic bubble, fig candy (gf df)

Beef brisket, rustic potato hash, carrot cumin velvet, jus (gf df)

Sumac chicken breast, apricot gel, refined slaw, hazelnut dressing (gf df)

Warm beetroot, heirloom tomato, pecan candy, tomato gloss (gf df vg)

Main

Sage hen roulade, sautéed parsley potato, pumpkin whip, brandy cream (gf)

Beef terres, chive potato mash, refined ratatouille, tiny rocket refreshment (gf)

Pork belly, sweet corn mousse, red cabbage, apple jus (gf df)

White fish, potato gnocchi, caper, fired pimento, romesco sauce.

Green pea risotto, rice pea wafer, pea tips, pea oil (gf v vgo)

Slow cooked beef, pumpkin gnocchi, butternut mousse, citrus herb oil

Dessert

Vanilla bavaois, passionfruit notes, milk chocolate, wafer (v)

Black forest slice, ruby cherry, ganache, white mousse (v)

Fruit flan, crème patisserie, hidden raspberry (v)

Myrtle pavlova, strawberry curd, red fruit coulis (gf v)

Cheese plate – 2 cheese, quince paste, apricot, wafers (v)

OPTIONAL

Add another course +\$14pp

Add arrival 3 chef selection canapes \$15pp

Shared style menu \$58pp

2 mains, 1 side and 1 salad

**Menu items are subject to availability.*

Platter Menu

For groups of 20 - 80 guests before 5pm.

Minimum spend of \$350 on food is required.



Trio of Dips Platter | \$61 - serves 10

Selection of three dips served w lightly toasted flat bread

Antipasto Platter | \$130- serves 10

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

Cheese Platter| \$130- serves 10

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

Sweet - Min order 10 per item

Lemonade scones w cream and strawberry preserve V | \$6.30 per serve

Homemade biscuits (Select 1 flavour - Anzac or choc chip) | \$3 per serve

Assorted cakes & slices-(carrot cake, chocolate brownie, lamingtons) | \$6.90 per serve

Fruit skewers | \$4.80 per serve

Savoury - Min order 10 per item

Triangle sandwiches with classic fillings (some vegetarian) | \$9.50 per serve

Assorted mini quiches (can be V) | \$4.20 per serve

Petite ham & cheese croissants | \$5.80 per serve

Hot Bites - Min order 10 per item

Pumpkin arancini w napoli sauce (VG GF) | \$4.20 per serve

Mini spring rolls w sweet chili sauce (V) | \$4.20 per serve

Petite pie w tomato sauce | \$5 per serve

Cocktail sausage roll w tomato sauce | \$4.20 per serve

Salt & pepper squid w chilli sauce (DF) | \$5 per serve

Buffalo chicken wings w BBQ sauce (GF)| \$5 per serve

Hot chips with aoili | \$7.50 per bowl

Cheesy pieces of garlic bread | \$6.30 per serve

Kid's Meals

Chicken nuggets with chips & tomato sauce | \$13.20 each

Fish with chips & tomato sauce | \$13.20 each

Grilled chicken with chips and tomato sauce | \$13.20 each

Cake

Cut and plate your celebration cake yourself | Free

Your celebration cake cut and served on platters by Fleay's chef | \$55

Beverage Menu



Wine \$9.50 / glass

Azahara Sparkling Brut
Azahara Sparkling Moscato
Republic Sauvignon Blanc
Juliet Moscato
First Creek Shiraz

Med - Heavy Beer \$10.00 per bottle

James Squire 150 Lashes
Great Northern Original
Peroni Nastro

Light or 0% Beer \$8.50 per bottle

Cascade Light
Heineken Zero

Non alcoholic beverage \$4.50

Soft Drinks: Coke, Coke no sugar, Sprite
Orange juice, sparkling water

Barista made coffee from \$4.75

Latte, flat white, cappuccino, mocha

Extra shot 50c

Add syrup or alternate milk \$1.00

Upgrade to large \$1.00

Herbal Teas from \$5.00

Beverage options

Beverage package

2.5hrs | \$38pp

+ \$10pp per additional hour

Bar tab

Pay for all your guests drinks consumed via a bill at the end of your event (minimum spend applies).

Cash Bar

All guests pay for their own beverage as they go.

Animal Encounters and Ranger Tours

Experience the wild side of Fleay's at your event, with an up close animal encounter or guided tour of the park with one of our rangers!

- minimum 10 people | Includes entry into the park -



Animal Encounters

\$103.50 for up to 10 people+ \$10.35 per additional person

Up close encounters featuring some of our scaley, furry or feathery residents from the park*

Fee includes free entry into the park.

1hr guided ranger tours

**\$116.00 for up to 10 people + \$11.60
per additional person**

Tours of each of our wildlife exhibits
guided by a Fleay's park ranger*

For more information on
availability or encounter details,
please email info@fleays.com
or call us on **0429 706 870**



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 contract.

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 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, we have accessible parking as well. Please be in contact with our team for suitable options.

Q6. Is there free parking available?

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

Q7. How can I get in touch with Fleay's Events?

To make an enquiry send your event information to fleaysevents@cuisineoncue.com or use our event enquiry form on fleays.com. If you have any questions please call 0429 706 870. We are happy to help!