

# fleays

EVENTS

2024 EVENING PRIVATE PARTIES



info@fleays.com  
0429 706 870

# Evening Event Packages



**4 hours of venue hire is included in package prices. Additional hours are available at \$250 per hour. Packages require a minimum of 40 guests.**

Includes:

- Exclusive use of your event space
- Fleay's complimentary dried floral centrepieces
- Sound system to play your own music
- Wireless microphone for speeches
- Free onsite parking (100+ available spaces)
- 30 minutes set up and pack down time
- 4 cocktail tables
- Long rectangular tables and chairs (for seated events)
- 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 if required
- White table cloths





# Event Spaces



## Fleays Dining Room and Treetop Terrace

Boasting beautiful views of the surrounding tree tops overlooking our lush wildlife park, this space provides a scenic and spacious setting for your event. Complete with a large deck, the Dining Room is perfect for formal dinners, award nights and cocktail parties.

### Capacity

120 seated

180 standing

## The Garden Lawn

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

### Capacity

50 seated

90 standing

\*Note, additional lighting may be required for evening events



# 4 Hour Cocktail Packages



## **The Diner \$66pp (minimum 40 guests)**

Think urban dining: easy, classic 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 \$71pp (minimum 40 guests)**

Mexican inspired: Vibrant and casual 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 \$68pp (minimum 40 guests)**

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  
Chefs 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 | \$9pp  
Pumpkin arancini w napolli sauce (vg gf) | \$5pp  
Mini spring rolls w sweet chili sauce (v) | \$5pp  
Petite pie w tomato sauce | \$5pp  
Cocktail sausage roll w tomato sauce | \$5pp

# 4 Hour Dining Packages



## Two Course Plated \$92pp (minimum 40 guests)

Served with chef's selection of 3 canapes on arrival

Entrée & Main | Main & Dessert

+ Extra course \$23pp

### 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 bavarois, 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)

# 4 Hour Dining Packages



## **Buffet \$105pp (minimum 40 guests)**

Served with chef's selection of 3 canapes on arrival

### **Mains (Select 2)**

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

Beef rump, forest mushroom, red wine jus (gf)

Pork belly, apple rhubarb roast, caramelised balsamic liquor (gf df)

Lamb shank orecchiette, pecorino truffle, pea, tomato jus

Beef brisket, cauliflower potato whip, verdi (gf df)

Green Thai chicken curry, wombok, bean shoots, sesame (gf df)

Beef green peppercorn sausage, lentils, chive butter (gf)

Smoked aubergine, white bean reduction, tomato roast, quinoa crunch (gf vg)

Barramundi, sweet corn velvet, lemon, watercress (gf df)

### **Sides (Select 2)**

Garden harvest greens, sherry vinegar shallot dressing (gf vg)

Bush tomato cous cous, fine cucumber, avocado, almonds (v)

Smashed chats, pearl onions, rosemary, native pepper oil (gf df vg)

Whole grain rice, smoked sofrito, sabayon, rice crisp (gf v)

### **Salads (Select 2)**

Potato desiree, green onion celery salsa, mustard seed dressing (gf df vg)

Roast pumpkin, barley, soft feta, herbs, lemon honey (v)

Country grains, grape tomato, parsley salsa, herbs, sherry onion pickle, popcorn sorghum (gf df vg)

Romaine leaf, pecorino, kalbar speck, roasted garlic mayonnaise (gf)

# 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.

# 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 10% 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, 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 [info@fleays.com](mailto:info@fleays.com) or use our event enquiry form on [fleays.com](http://fleays.com). If you have any questions please call 0429 706 870. We are happy to help!