

fleays

EVENTS

2024 CHRISTMAS PARTIES



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Christmas Party 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)
- Casual seating in scattered tables of 4 or 6 seats for cocktail events
- Cake table or gift table if required



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 for The Garden Lawn



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 napoli 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

Pork belly, sweet corn mousse, rocket, salsa verde (gf df)

Smoked chicken, watercress salad, apple reduction (gf df)

Chicken pecorino croquette, minted pea puree, turmeric cream

Lamb shoulder, potato gnocchi, sage and parmesan crumble

Spinach ricotta tortellini, rustic Napoli sauce, chili oil (v)

Roasted Jap pumpkin, fennel seeds, chili, lentils, rocket salsa (vg gf)

Main

Slow-cooked beef, Desiree mash, creamed leek, beef glaze (gf)

Chicken breast, sautéed parsley potato, pumpkin whip, brandy cream (gf)

Pork loin, sweet potato, red cabbage, currant jus (gf df)

Rolled chicken, chickpea, sundried tomato pesto (gf df)

Beef teres, chive potato mash, refined ratatouille, jus (gf)

Barramundi, potato caper salad, caponata, romesco (gf df)

Miso eggplant, tomatoes, king brown mushrooms, harissa dressing (gf df vg)

Dessert

Fresh strawberry, fresh kiwi fruit, lime syrup, white chocolate, meringue

Walnut crunch, cheesecake, mint crumble, candied carrot

Chocolate pot de creme, freeze dried mandarin, spiced crumble

Honey pannacotta, apple compote, dark chocolate soil

Cheese plate: 2 cheeses, mustard fruit, frosted pecan, charcoal wafers (gf 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 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, 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 or use our event enquiry form on fleays.com. If you have any questions please call 0429 706 870. We are happy to help!