

fleay's

EVENTS

2024 CORPORATE EVENTS



fleays

EVENTS



Welcome to Fleays Events & Cafe, one of the Gold Coast's most unique corporate events venues. Located in picturesque Burleigh Heads, Fleays offers versatile indoor and outdoor dining spaces, with a private conference room available to hire. Break out from normality and use our open air Garden Lawn and Amphitheatres to immerse your delegates in the beauty of nature and fuel their creativity.

Elevate your event with our on-site catering perfect for breakfasts, dinners and cocktail parties. Our complete corporate catering menu will ensure everything from tea and coffee on arrival to a gala dinner is taken care of.

Captivate your guests with our range of additional experiences including educational wildlife and conservation talks and private guided park tours with a Queensland Parks and Wildlife Ranger. With Tallebudgera Creek close by, you can also utilise waterfront walking trails and outdoor activities.



Venue Hire



Includes:

- Staff to service your event
- WIFI Internet Access
- PA System with wireless microphone available
- Flipchart with paper
- Chilled water and mints
- Notepads and pens

Additional Extras:

Data projector and screen \$275

FLEAYS CAPACITIES

	Seated Banquet	Seated Theatre / Lecture	Seated Classroom	Seated Round*	Cocktail Capacity
Treetop Terrace	60	50	30	27	80
Fleay's Indoor Dining Room	120	80	60	54	140
Treetop Terrace + Indoor Dining Room	138	100	60	81	180
Lakeview Amphitheatre	-	150	-	-	+ 30
The Grove	-	50	-	-	+ 20
The Garden Lawn	54	30	-	45	80
Rainforest Room	40	50	30	20	50

*Additional charge applies

FLEAY FACILITIES

	Sound system & microphone	Projector	Flipchart	Air Conditioning	Wildlife in view
Treetop Terrace	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>
Fleay's Indoor Dining Room	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Treetop Terrace + Indoor Dining Room	<input checked="" type="checkbox"/>				
Rainforest Room	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Lakeview Amphitheatre			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>
The Grove			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>
The Garden Lawn			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>

Morning Events

Pricing valid for events held Monday - Friday. Please contact us for weekend pricing.



NETWORKING BREAKFAST PACKAGE: \$40PP

Catering available on self serve station with brewed coffee, tea and juice. Minimum 20 guests.

2 hours of venue hire

Selection of 2 cold and 2 warm items

Sliced seasonal fruit

Freshly brewed coffee and selection of herbal and traditional teas

Premium orange juice

COLD ITEMS

Fresh fruit skewers (gf df v)

Greek yoghurt, tropical fruit, granola pot (v)

Frosted danish collection (v)

Apple berry cake (gf df v)

Cinnamon spiced banana bread (v)

Blueberry almond friand (gf v)

Snow dusted waffles (v)

WARM ITEMS

Shaved ham, mature cheddar, spinach, brioche

Corn fritters, coriander tomato salsa (v)

Bacon, gruyere, egg tartlet

Petite croissant - ham, cheese, relish

Petite croissant - spinach, cheese, piccalilli (v)

Butter puff rolled chipolata, ketchup

Chickpea muffin, avocado, pimiento (df vg)

House made savoury scones, relish



Morning Events

Pricing valid for events held Monday - Friday 7:00am - 9:00am. Please contact us for weekend pricing.



BUFFET BREAKFAST PACKAGE: \$55PP

Catering available on self serve station with brewed coffee, tea and juice. Minimum 30 guests.

2 hours of venue hire

Selection of 2 cold and 3 warm items

Sliced seasonal fruit

Freshly brewed coffee and selection of herbal and traditional teas

Premium orange juice

COLD ITEMS

Cinnamon spiced banana bread (v)

Apple berry cake (v)

Seasonal fruit selection (vg)

Frosted Danish collection (v)

Petite savoury croissant - ham, cheese, relish

Petite savoury croissant - spinach, cheese, piccalilli (v)

Vanilla pikelet, raspberry conserve (v)

Fresh fruit skewers (gf df v)

WARM ITEMS

Smoked rindless bacon (gf df)

Scrambled eggs, chives (gf v)

Poached eggs (gf df v)

Breakfast chipolata, butter shine (gf)

Sauteed button mushrooms, Italian parsley (gf v)

Roasted tomato, thyme citrus olive oil (gf df)

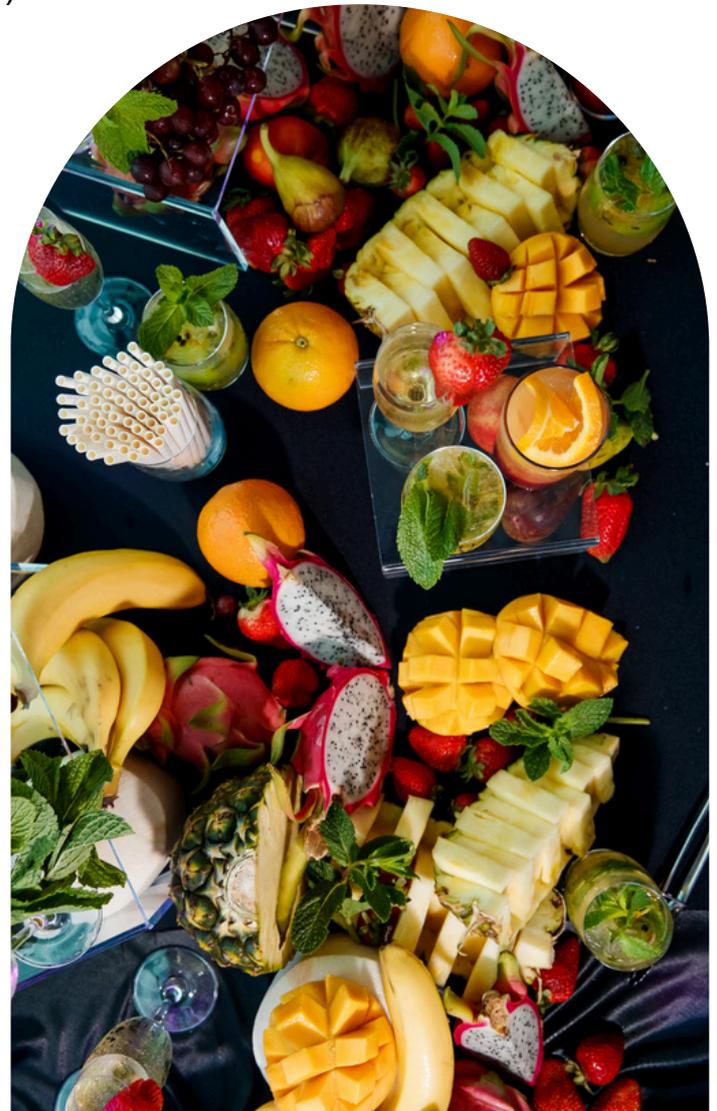
Zucchini loaf, rocket, sweet corn relish (v)

Potato, feta hash, vibrant salsa verde (v)

ADD ONS

Additional venue hire: \$120 per hour

Barista coffee: Charged on consumption, tab or available for purchase by guests



Morning Events

Pricing valid for events held Monday - Friday 7:00am - 9:00am. Please contact us for weekend pricing.



PLATED BREAKFAST PACKAGE: \$55PP

Catering available on self serve station with brewed coffee, tea and juice. Minimum 30 guests.

2 hours of venue hire

Selection of 2 cold and 3 warm items

Sliced seasonal fruit

Freshly brewed coffee and selection of herbal and traditional teas

Premium orange juice

COLD ITEMS

Cinnamon spiced banana bread (v)

Apple berry cake (v)

Seasonal fruit selection (vg)

Frosted Danish collection (v)

Petite savoury croissant - ham, cheese, relish

Petite savoury croissant - spinach, cheese, piccalilli (v)

Vanilla pikelet, raspberry conserve (v)

Fresh fruit skewers (gf df v)

WARM ITEMS

Smoked rindless bacon (gf df)

Scrambled eggs, chives (gf v)

Poached eggs (gf df v)

Breakfast chipolata, butter shine (gf)

Sauteed button mushrooms, Italian parsley (gf v)

Roasted tomato, thyme citrus olive oil (gf df)

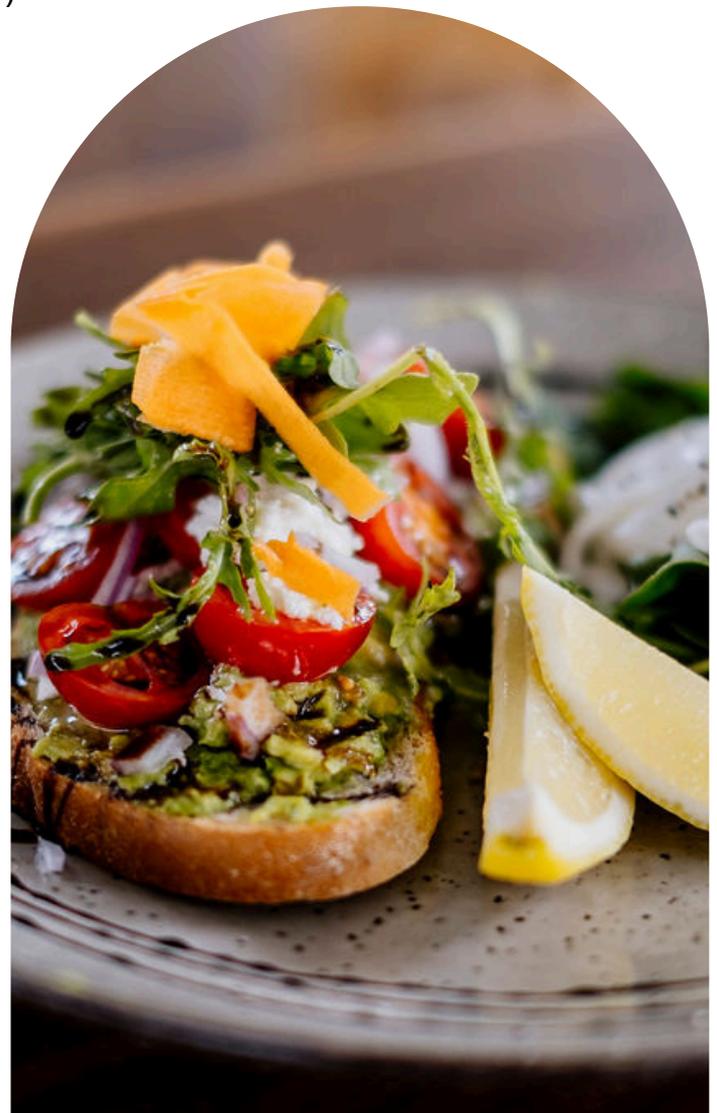
Zucchini loaf, rocket, sweet corn relish (v)

Potato, feta hash, vibrant salsa verde (v)

ADD ONS

Additional venue hire: \$120 per hour

Barista coffee: Charged on consumption, tab or available for purchase by guests



Morning Events

Pricing valid for events held Monday - Friday 7:00am - 9:00am. Please contact us for weekend pricing.



BUILD YOUR OWN PACKAGE

Select your platters from the selections below. Minimum of \$20pp catering spend required with a minimum of 20 guests. Venue hire charged separately. Catering available on self serve station for guests to help themselves. Pricing valid for events held Monday - Friday. Please contact us for weekend pricing.

VENUE HIRE:

2 hours: \$250

Additional hour: \$120 per hour

PLATTERS (10 PIECES PER PLATTER)

Frosted Danish collection - \$50.00 per platter

House made scones, jam and cream - \$63.00 per platter

Assorted petite sweet muffins - \$50.00 per platter

Cinnamon spiced banana bread - \$50.00 per platter

Petite ham and cheese croissants - \$55.00 per platter

Petite bacon and cheese quiches - \$50.00 per platter

Shaved ham, mature cheddar, spinach, brioche - \$65.00 per platter

Greek yoghurt, tropical fruit, granola pot - \$65.00 per platter

House made savoury mini muffins - \$50.00 per platter

House made savoury scones - \$63.00 per platter

Freshly sliced seasonal fruit - \$48.00 per platter

Fresh fruit skewers - \$48.00 per platter

ADD ONS

Additional venue hire: \$120 per hour

Barista coffee: Charged on consumption, tab or available for purchase by guests

Freshly brewed coffee and selection of teas: \$4.50 per person

Premium orange juice: \$4.00 per person

Day Delegate Packages - Small Groups



Perfect in our Rainforest Room. Prices based on 10-30 guests. Venue hire charged separately as a half or full day hire. Pricing valid for events held Monday - Friday. Please contact us for weekend pricing.

VENUE HIRE:

8 hours: \$880 | 5 hours: \$550
Additional hour: \$120 per hour

FULL DAY: \$45PP

HALF DAY: \$35PP

Arrival | All Day

Freshly brewed coffee and a selection of herbal and traditional teas

Morning Tea

Chef's selection of one sweet item (1.5 pieces pp)

Light Lunch

A selection of gourmet sandwiches with classic fillings (1 round pp)
Sliced seasonal fruit platters

Afternoon Tea

Chef's selection of one savoury item (1.5 pieces pp)



Day Delegate Packages



*Minimum 30 guests. Package pricing includes venue hire (8 hours for full day, 5 hours for half day).
Pricing valid for events held Monday - Friday. Please contact us for weekend pricing.*

WORKING FULL DAY \$69PP

WORKING HALF DAY \$58PP

Arrival | All Day

Freshly brewed coffee and a selection of herbal and traditional teas

Morning Tea

Chef's selection of one sweet item (1.5 pieces pp)

Light Lunch

A selection of gourmet sandwiches with classic fillings (1 round pp)

Sliced seasonal fruit platters

Afternoon Tea

Chef's selection of one savoury item (1.5 pieces pp)



Day Delegate Packages



*Minimum 30 guests. Package pricing includes venue hire (8 hours for full day, 5 hours for half day).
Pricing valid for events held Monday - Friday. Please contact us for weekend pricing.*

EXECUTIVE FULL DAY \$89PP
EXECUTIVE HALF DAY \$71PP

Arrival | All Day

Freshly brewed coffee and a selection of herbal and traditional teas

Morning Tea

Chef's selection of one sweet item (1.5 pieces pp)

Hot Lunch

Buffet lunch - Selection of 2 hot mains, 1 side dish and 1 gourmet salad served w freshly baked bread rolls and condiments

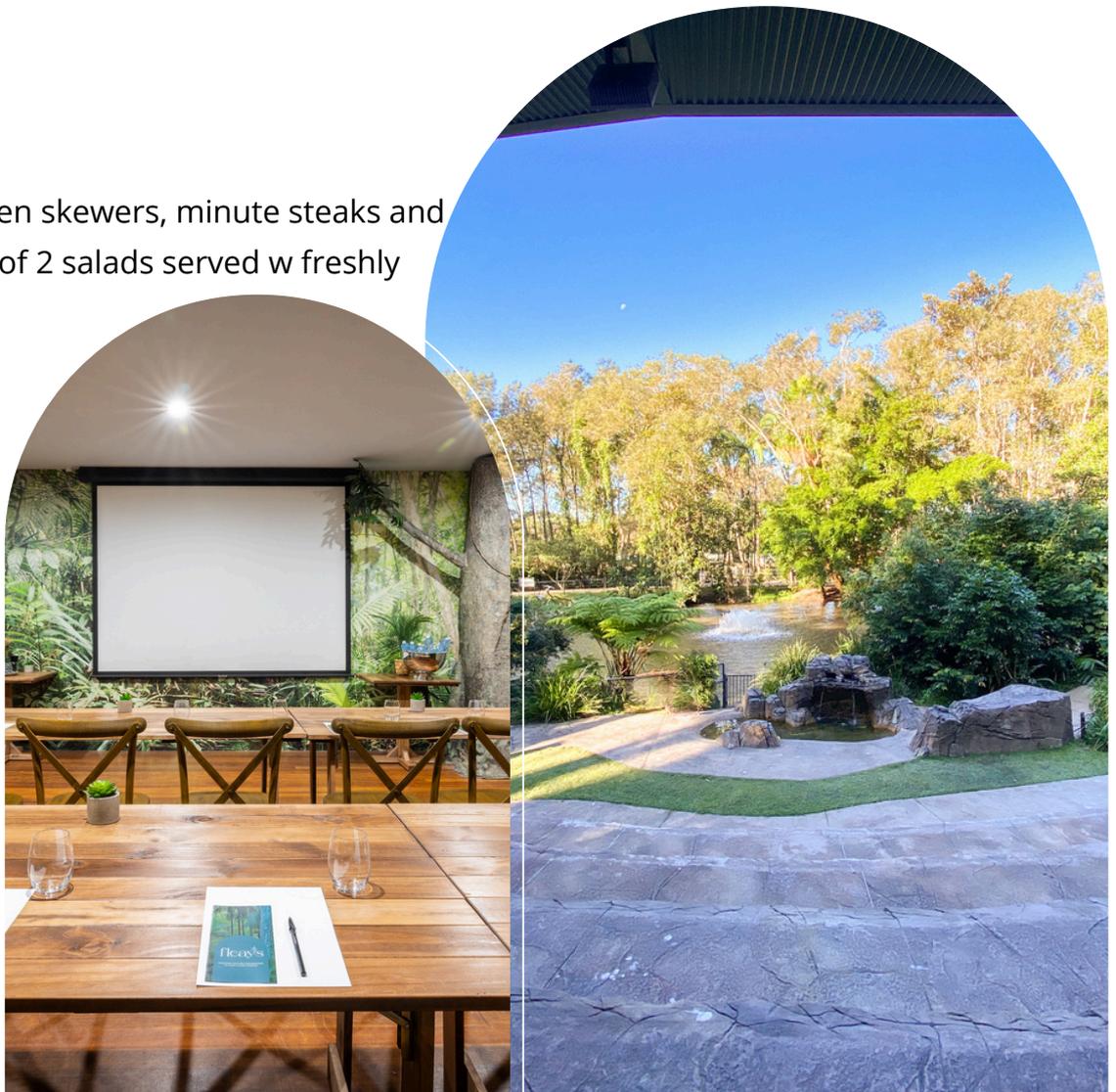
OR

BBQ Style lunch - Chicken skewers, minute steaks and sausages w a selection of 2 salads served w freshly baked bread rolls and condiments

Sliced seasonal fruit platters
Assorted soft drinks and orange juice

Afternoon Tea

Chef's selection of one savoury item (1.5 pieces pp)



Post Event Package



Minimum 30 guests. Package pricing includes 1 hour of venue hire. Pricing valid for events held Monday - Friday. Please contact us for weekend pricing.

1 HOUR GRAZING PACKAGE | \$25PP

Grazing platters

1 hour House beverage package

Cocktail style furniture set on our beautiful Treetop Terrace

