

# fleays

EVENTS

## BUSINESS EVENTS

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# Fleay's Events

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Just 25 minutes from the Gold Coast airport in Burleigh Heads, you will find Fleay's: one of the Gold Coast's most unique venues. Our corporate function venue offers versatile indoor and outdoor spaces, with conference spaces available to hire, set in the beautiful rainforest surrounds.

Fleay's Cafe also boasts on-site catering perfect for breakfasts, dinners and cocktail parties. Our extensive corporate catering menu will ensure everything from tea and coffee on arrival to a gala dinner is taken care of.

Make your event stand out with a range of unique, work friendly activities available. Such as wildlife experiences and private tours and team building exercises. With gorgeous walking tracks and outdoor activities.





# Conference Packages

FULL DAY OR HALF DAY



# Conference Hire

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**MONDAY - FRIDAY**

**All Packages Include:**

Staff member to service your event all day

WIFI Internet Access

PA System with wireless microphone

Flipchart with paper

Whiteboard with markers

Chilled water and mints

Fleay's Café pens

**Additional Extras:**

Data projector \$250



# Small Groups

10 - 30 people

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**8 HOURS: \$920**

**5 HOURS: \$575**

**CATERING: \$42PP**

## **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)

# Delegate Package

30+ people

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**FULL DAY: \$65 PP**

**HALF DAY: \$55 PP**

## Arrival | All Day

Freshly brewed coffee and a selection of herbal and traditional teas

## Morning Tea

Your selection of one sweet item (1.5 pieces pp)

## Light Lunch

A selection of gourmet sandwiches, rolls and wraps (1 round pp)

Sliced seasonal fruit platters

Assorted soft drinks and orange juice

## Afternoon Tea

Your selection of one savoury item (1.5 pieces pp)



# Executive Package

30+ people

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**FULL DAY: \$84 PP**

**HALF DAY: \$68 PP**

## Arrival | All Day

Freshly brewed coffee and a selection of herbal and traditional teas

## Morning Tea

Your 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

Your selection of one savoury item (1.5 pieces pp)



# Networking Package

30+ people

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**FULL DAY: \$89 PP**

**HALF DAY: \$73 PP**

## Arrival | All Day

Freshly brewed coffee and a selection of herbal and traditional teas

## Morning Tea

Your selection of one sweet item (1.5 pieces pp)

## Hot Lunch

Selection of two fork dishes (1.5 per person)

Selection of one bigger bite (1 per person)

Sliced seasonal fruit platters

Assorted soft drinks and orange juice

## Afternoon Tea

Your selection of one savoury item (1.5 pieces pp)





# Conference Extras

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## **BEVERAGES**

Premium orange juice - \$4 pp

Soft drink cans - \$4 ea

Small barista coffee - from \$4.50 ea

*An additional barista charge may apply for large groups.*

## **BREAKFAST**

Daily selection of sweet or savoury items (1.5 pieces pp) - \$7 pp

## **PLATTER ADD-ONS**

Gourmet trio of drips platter (serves 10) - \$52

Antipasto or cheese platter (serves 10) - \$115

Whole fresh fruit - \$2pp

## **VENUE HIRE**

\$75 per additional hour

\$250 Data Projector





# Private Event Hire

HIRE ONLY NOT AVAILABLE



# Breakfast

## Classic Breakfast Package - \$59.00pp

Requires 40 guests. Includes all service staff for up to two hours.

### To Start

Freshly baked Danish pastries  
Seasonal sliced fruit platter (V GF DF)

### Breakfast Main Course (select 2, alt drop)

#### Beverages

Selection of teas and freshly brewed coffee  
Chilled water

## Networking Breakfast Package - \$35.00pp

Requires 40 guests. Includes all service staff for up to two hours.  
Served buffet style for guests to help themselves.

**Cold Selection (2 pieces pp)- Choose two from our menu**

**Hot Selection (2 pieces pp) - Choose two from our menu**

#### Beverages

Selection of teas and freshly brewed coffee  
Chilled water

## Buffet Breakfast Package - \$46.00pp

Requires 40 guests. Includes all service staff for up to two hours.

### Cold Selection

Petite croissants w butter and jam  
Seasonal sliced fruit platters (V GF DF)

### Hot Selection

Maple glazed bacon  
Scrambled eggs w chives  
Petite pork sausages  
Thyme buttered button mushrooms

#### Beverages

Selection of teas and freshly brewed coffee  
Chilled water



# Evening

## **Dining Package - \$105.00 per person**

Requires a minimum of 50 guests and is available Monday-Friday.

Includes

Private use of event space for up to four hours

Round tables with white linen and wooden crossback chairs

Greenery lantern centrepieces

All food and beverage staff to serve your event for up to four hours and chefs to prepare your menu

Glassware, linen and use of our timber bar

Two course menu (entree and main or main and dessert) with your selection of two dishes per course for alternate drop

## **3 Hour Cocktail Package - \$47.00 per person**

Requires a minimum of 50 guests and is available Monday-Friday.

Includes

Private use of event space for up to three hours

Cocktail style room set up with bar tables and casual seating

Greenery lantern centrepieces

All food and beverage staff to serve your event for up to three hours and chefs to prepare your menu

Glassware, linen and use of our timber bar

Your selection of six canapes and two bigger bites

OR

Your selection of four canapes and one food station

## **4 Hour Cocktail Package - \$65.00 per person**

Requires a minimum of 50 guests and is available Monday-Friday.

Includes

Private use of event space for up to four hours

Cocktail style room set up with bar tables and casual seating

Greenery lantern centrepieces

All food and beverage staff to serve your event for up to four hours and chefs to prepare your menu

Glassware, linen and use of our timber bar

Your selection of six canapes, two bigger bites and one fork dish

OR

Grazing station, Sliders and Bites Station and Dumpling Station



# Cold Platters

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Optional extras. All platters serve 10

## **GOURMET TRIO OF DIPS PLATTER | \$52**

Selection of three dips served w lightly toasted flat bread

## **ANTIPASTO PLATTER | \$115**

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

## **CHEESE PLATTER | \$115**

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

## **SUSHI PLATTER | \$80**

Assorted sushi served w soy and pickled ginger

## **SCONES | \$55**

Lemonade scones w cream and strawberry preserve V

## **CAKES & SLICES | \$55**

Assorted flavours- carrot cake, chocolate cake, peppermint slice, caramel slice etc

## **TRIANGLE SANDWICHES | \$77**

Classic fillings (some V)



# Beverages

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Discuss all beverage options with your event coordinator

- Further options available

Evening hire requires a minimum Bar Tab spend of \$500

## SOFT DRINKS

\$4

375ml cans- coke, coke zero, lemonade or solo

## JUICE

\$16

Apple or Orange Juice 1L

## WINE - 750ml bottle

Azahara Brut NV

\$32

Dal Zotto Prosecco

\$42

Republic Sauvignon Blanc

\$32

Gilbert Rose'

\$42

First Creek Harvest Shiraz

\$32

## BEER | CIDER - 375ml bottle

Cascade Premium Light

\$7.50

Peroni Nastro

\$9.50

James Squire 150 Lashes

\$9.50

Great Northern

\$9.50

Somersby Apple Cider

\$9.50

## BARISTA COFFEE

Paid on consumption- prices from \$4.50 each

