

fleays

EVENTS

2025 CHRISTMAS PARTIES



info@fleays.com
0429 706 870

Christmas Party Packages



**Evening events include 4 hours of venue hire in package prices.
Additional hours are available at \$250 per hour.
Minimum 40 guests.**

Looking for a daytime event? Ask us how.

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
 - Dancefloor area
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- Sunday events incur 10% surcharge
 - Public Holiday events incur 20% surcharge



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

130 seated

200 standing

The Garden Lawn

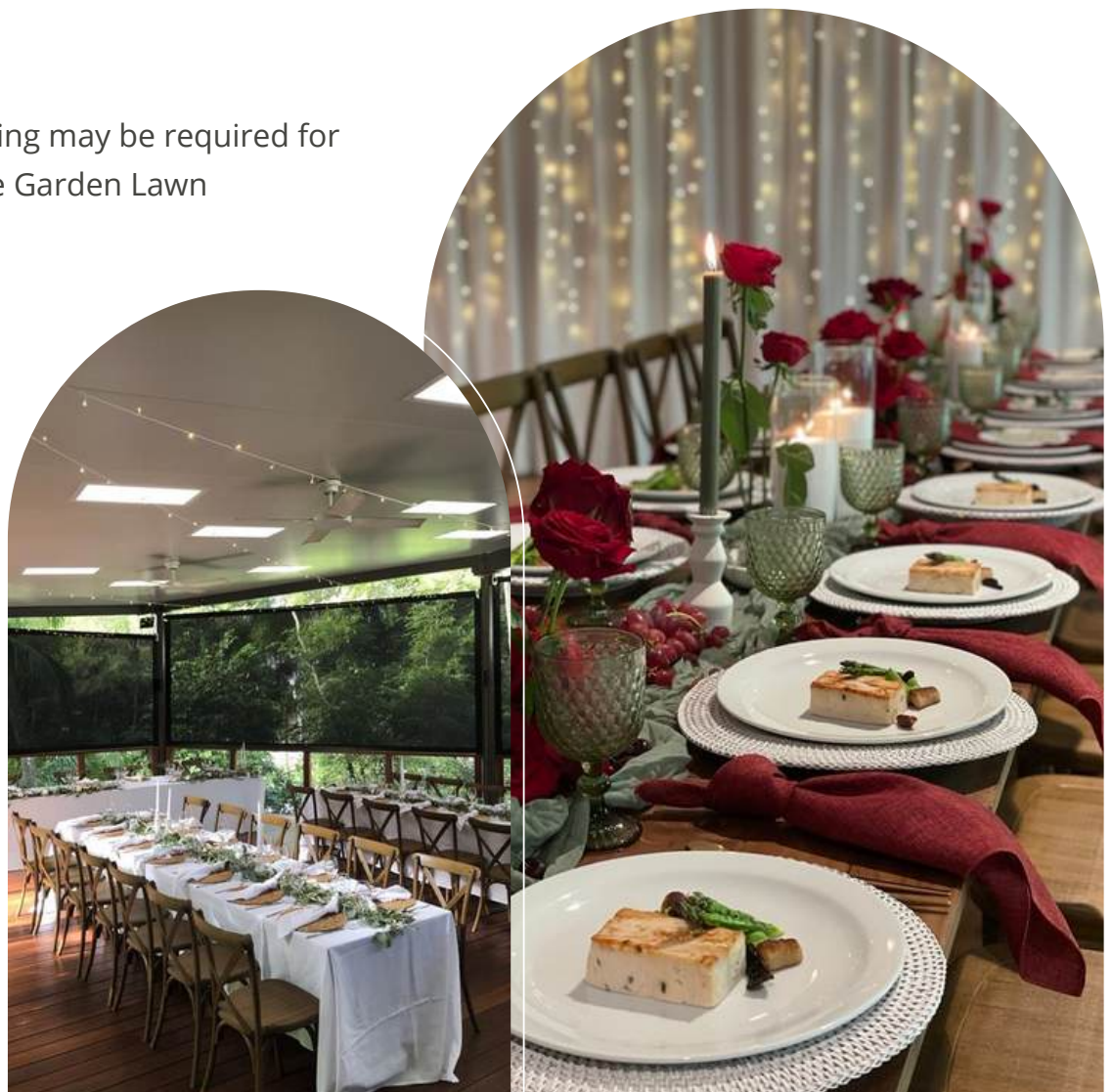
Our newest alfresco area is perfect for small groups standing or seated. The Garden Lawn is fully fenced making it perfect for groups with young children.

Capacity

50 seated

90 standing

*Note, additional lighting may be required for evening events for The Garden Lawn



Festive Packages



Casual Christmas Party \$75pp

Cocktail stand-up style with a ham station to get the party started

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)

Classic BBQ style \$85pp

Sit down meal served buffet style on guest tables or to the side

Beef burger patty

Lemon myrtle chicken skewer, lime aioli (gf df)

Garden salad, mixed leaf, cherry tomato, red onion, cucumber (gf dg vg)

Potato salad, lemon parsley mayonnaise (gf df v)

Condiments - tomato & BBQ sauce, mustard, aioli, sliced cheese

Optional upgrade

Dessert roaming canapes \$12.00pp

Cocktail Packages



Light Canape Package \$43pp

Grazing station and 4 chef selection canapes.

Suggested serving time - 2 hours

Bites canape package \$48pp

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

Suggested serving time - 3 hours

Dinner Canape Package \$65pp

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

Suggested serving time - 4 hours

Substantial Canapes

Upgrade \$12 per person

Classic beef slider, American cheese, pickle, relish, milk bun

Buttermilk fried chicken, ranch slaw, brioche

Slow Greek lamb pita pocket, tabouli, garlic yoghurt

Pulled pork shoulder, black bean burrito, tabasco spiked avocado

Crumbed dill salmon cake, sauce gribiche, charcoal roll

Char sui duck breast, sprout salad, sesame kewpie, matcha bao (df)

Roast carrot, chickpea slider, carrot hommus, charred zucchini, grain roll (df vg)

Fork Dish

Upgrade \$14 per person

Roast pumpkin ravioli, sauteed pumpkin, sage butter sauce, parmesan (v)

Tomato saffron paella, chorizo, pea, grilled red peppers (gf df)

Karaage chicken, pickled slaw, sesame kewpie (df)

Soft slow beef, roast chat potato, red wine jus (gf df)

Dining Package



Two Course Plated \$102pp

Served with chef's selection of 3 canapes on arrival

Entrée & Main | Main & Dessert

+ Extra course \$29pp

Bread

Served with butter

Entree

Pressed beef short rib, Fig Jam & Co bush ghanoush, sauteed potato, chimichurri (gf df)

Free range chicken, sage croquette, pickled zucchini, saffron cream (gf)

Sovereign lamb shoulder, rosemary ragu, potato gnocchi, herb pecorino crumb

Anise myrtle braised pork belly, caramelised cauliflower, warrigal greens, anise glaze (gf df)

Citrus seared salmon, leek puree, charred asparagus, dill caper oil (gf)

Roast pumpkin arancini, smoked tomato sugo, basil oil, pea tips (gf df vg)

Main

Native pepperberry rubbed beef rump cap, fondant potato, roast broccolini, port jus (gf)

Crispy skin chicken breast, sauteed gnocchi, garden pea, broad bean, tarragon sauce

Formed slow cooked lamb, herb crust, potato puree, red pepper salsa, rosemary glaze (gf)

Roast pork loin, sweet potato mash, chorizo baked sprouts, marsala cream (gf)

Grilled barramundi, braised wombok, sesame roast pumpkin, coconut yellow curry sauce (gf df)

Eggplant parmigiana, crusted carrot, blistered cherry tomato, dressed rocket (gf df vg)

Dessert

Meringue nest, vanilla passionfruit cream, strawberry gel, seasonal fruit (gf v)

Tropical cheesecake tart, mango curd, lemon balm (gf v)

Milk chocolate mousse, chocolate sable, lavender glaze, white chocolate snow, freeze dried plum (v)

Honey pannacotta, berry compote, dark chocolate soil (gf v)

Banquet Package



Buffet or banquet \$115pp (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

Native pepperberry rubbed beef rump cap, port jus (gf df)

Roast pork loin, thyme apple, marsala cream (gf)

Grilled salmon fillet, chive finger lime beurre blanc (gf)

Rolled sumac spiced chicken thigh, sauce Bois Boudran (gf df)

Sovereign lamb shoulder, rosemary ragu, herb pecorino crumb (gf)

Baked barramundi, coconut yellow curry sauce, toasted coconut (gf df)

Slow beef bourguignon, pearl onion, bacon, mushroom (gf df)

Coconut butter chicken, coriander, roast peanut (gf df)

Sides (Select 2)

Baked chat potato, confit garlic, roast wattle seed oil (gf df vg)

Steamed greens, tamarind dressing, fried shallot (gf df v)

Aleppo pepper roast pumpkin, grilled red onion, green chilli salsa (gf df vg)

Seasonal vegetable tagine, sweet tomato, apricot (gf df vg)

Jasmine rice, sesame, green onion (gf df vg)

Salads (Select 2)

Baby cos gem, spiced sweet potato, charred corn, buttermilk dressing (gf v)

Risoni salad, roast capsicum, balsamic onion, mild romesco, flaked almond (df vg)

Ruby beetroot, pink grapefruit, Persian feta, roquette leaves, grapefruit vinaigrette (gf v)

Shaved point cabbage, green bean, radish, herb Dijon mayonnaise (gf df v)

Desiree potato, boiled egg, lemon herb dressing (gf df v)

Optional upgrade

Dessert canape buffet \$12.00pp

Beverage Menu



Wine \$13 / glass

Frankie Sparkling Brut
Full Swing Sauvignon Blanc
Full Swing Moscato
Frankie Shiraz

Heavy Beer \$13 per bottle

James Squire 150 Lashes
Great Northern Original

Light or 0% Beer \$11 per bottle

Peroni Nastro
Heineken Zero

Cocktails/Mocktails \$22 / \$15

Special requests welcome
pre-order required

Non alcoholic beverage \$5

Soft Drinks: Coke, Coke no sugar, Sprite,
Ginger ale, Lemon Lime bitters
Orange juice, sparkling water

Barista made coffee from \$5

Latte, flat white, cappuccino, mocha

Herbal Teas from \$5.00

Beverage options:

Beverage package

2.5hrs | \$38pp
+ \$12pp per additional hour

Bar tab

Cover your guests drinks via pre-paid tab
prior to your event, can be extended
on the day (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!

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 scaly, 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*

November Special

Complimentary animal encounter for events booked & held between 1st to 30th of November

Daytime events only



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, 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!