

fleays

EVENTS

2026 DAYTIME EVENTS



info@fleays.com
0429 706 870

The Garden Lawn



*3hr Venue Hire \$550 + \$100per additional hour
(suitable for events occurring before 5pm)*

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

Includes:

- Exclusive use of the Balcony overlooking the lush green park.
- Casual seating set in scattered tables of 4 or 6 seats
- 4 cocktail tables
- Cake table or gift table if required.
- Required staffing for the timeframe selected
- Wet weather back up option

MAXIMUM CAPACITY

60 seated

100 standing

Sunday events incur 10% surcharge

Public Holiday events incur 20% surcharge



Treetop Terrace



*3hr Venue Hire \$350 + \$100per additional hour.
(suitable for events occuring before 5pm)*

Boasting beautiful views of the surrounding tree tops overlooking our lush wildlife park, this space provides a scenic and spacious setting for your event.

Includes:

- Exclusive use of the Balcony overlooking the lush green park.
- Casual seating set in scattered tables of 4 or 6 seats
- 4 cocktail tables
- Cake table or gift table if required.
- Required staffing for the timeframe selected
- Wet weather back up option

CAPACITY

60 seated

100 standing

+ combined with the indoor space is available
for larger groups (subject to availability)

Sunday events incur 10% surcharge

Public Holiday events incur 20% surcharge



High Tea Package

For groups of 20 - 100 guests before 5pm



Grazing High Tea \$42pp

High tea menu to be served on high tea stands on a station for guests to help themselves & mingle

Ribbon sandwiches with gourmet fillings (3pp)

Petite house made scones, jam and cream (1pp)

Bacon, egg, chive tart (1pp)

Selection of petite cakes and slices (1pp)

Freshly brewed coffee and selection of traditional and herbal teas.

Seated High Tea \$74pp

High tea served on stands and platters to the middle of guest tables.

Ribbon sandwiches with gourmet fillings (3pp)

Petite house made scones, jam and cream (1pp)

Bacon, egg, chive tart (1pp)

Selection of sweet canapes (1pp)

Freshly brewed coffee and selection of traditional and herbal teas.

Platter Package

For groups of 20 - 100 guests before 5pm.

Minimum spend of \$350 on food is required.



Trio of Dips Platter | \$64 - serves 10

Selection of three dips served w lightly toasted flat bread

Antipasto Platter | \$137- serves 10

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

Cheese Platter | \$137- serves 10

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

Sweet Platters (10 pieces per platter)

Lemonade scones w cream and strawberry preserve V | \$66.00 per platter

Selection of house made biscuits (Eg chocolate chip, ANZAC) | \$47.00 per platter

Assorted cakes & slices-(carrot cake, chocolate brownie, lamingtons) | \$72.00 per platter

Freshly sliced seasonal fruit | \$75.00 per platter

Savoury Platters (10 pieces per platter)

Triangle sandwiches with classic fillings (some vegetarian) | \$99.00 per platter

Petite ham & cheese croissants | \$60.00 per platter

Pumpkin arancini w napoli sauce (VG GF) | \$44.00 per platter

Assorted petite quiches | \$44.00 per platter

Mini spring rolls w sweet chili sauce (V) | \$44.00 per platter

Petite pie w tomato sauce | \$44.00 per platter

Cocktail sausage roll w tomato sauce | \$44.00 per platter

Salt & pepper squid w chilli sauce (DF) | \$44.00 per platter

Buffalo chicken wings w BBQ sauce (GF) | \$44.00 per platter

Hot chips with aioli | \$9 per bowl (no min order)

Kid's meals

Chicken nuggets with chips & tomato sauce | \$14.00 each

Fish with chips & tomato sauce | \$14.00 each

Cake

Cut and plate your celebration cake yourself | Free

Your celebration cake cut and served on platters by Fleay's chef | \$60

Canape Packages

For groups of 20 - 100 guests before 5pm



Light Canape Package \$38pp

Grazing station and 4 chef selection canapes.

Suggested serving time - 2 hours

Bites canape package \$43pp

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

Suggested serving time - 3 hours

Lunch Canape Package \$60pp

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

Suggested serving time - 4 hours

Substantial Canapes

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

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)

Optional Upgrades

Add one chef selection canape + \$5pp

Add one substantial canape + \$12pp

Add one fork dish + \$14pp

Grazing Platter \$20pp

Dessert Canapes \$12pp

**Menu items are subject to availability.*

Dining Packages

For groups of 20 - 60 guests before 5pm



Main Course \$52pp | Add second course +\$24.00pp

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)

OPTIONAL

Add a Chef's selection of 3 arrival canapes \$16pp

Dessert canapes \$12pp

**Menu items are subject to availability.*

Beverage Menu



Wine \$13.00 / glass

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

Heavy Beer \$13.00 per bottle

James Squire 150 Lashes
Great Northern Original

Light or 0% Beer \$11.00 per bottle

Peroni Nastro
Heineken Zero

Non alcoholic beverage \$5.00

Soft Drinks: Coke, Coke no sugar, Sprite
Orange juice, sparkling water

Cocktails / Mocktails / Iced Tea

Special requests available
Minimum pre-order may be required

Barista made coffee from \$5.50

Latte, flat white, cappuccino, mocha
Self serve brewed coffee & herbal tea station - \$5pp

Beverage options

Beverage package

House Package - 2 hrs | \$38pp

+ \$12pp per additional hour

Bar tab

Pay for all your guests drinks consumed via tab pre-paid prior to your event (minimum spend \$300 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!

- minimum 10 people | 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 scaley, furry or feathery residents from the park*

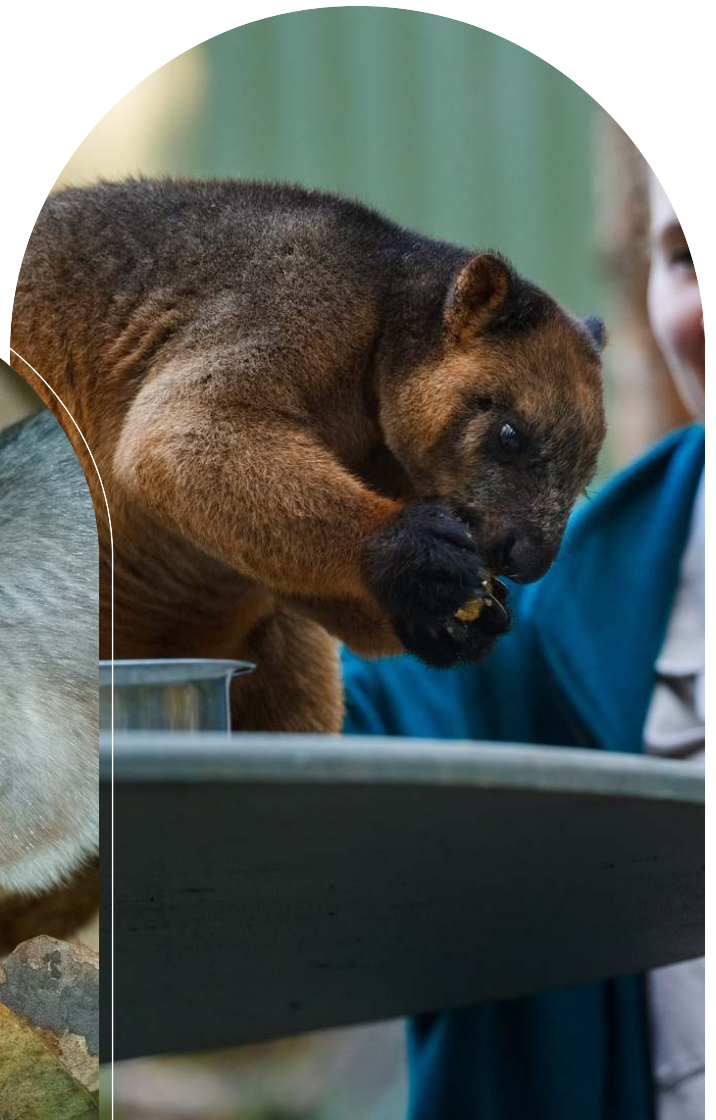
Fee includes free entry into the park.

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*

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, we have accessible parking as well. 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 fleaysevents@cuisineoncue.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!