



Wedding Guide

2020 - 2021

WELCOME

A warm welcome from owners, Alan and Mariana Thompson awaits you at Flaxton Gardens, an award-winning Wedding venue perfectly positioned in the Sunshine Coast Hinterland. With sweeping views across the Sunshine Coast from Moreton Island to Noosa, Flaxton Gardens promises you all that you would expect from a first-class establishment.

Australian owned and family operated for 10 years, our professional and friendly team are experts at bringing beautiful Weddings to life and are committed to working with you to see that all your wedding plans are fulfilled from the initial consultation to the day itself.

With its perfectly manicured gardens, Flaxton Gardens offers a variety of Ceremony and Reception options - the Escarpment view (with awe-inspiring views overlooking the Sunshine Coast beaches), the Arbour-Festoon lights with views of the vineyard and windmill, the Barrel Room with the elegant winery doors as a backdrop or cosy Vineyard Restaurant with Egyptian Crystal Chandeliers and Gazebo Garden

Flaxton Gardens' style has been described as 'tranquil elegance' and appeals to most brides, whether they're embracing an elegant, rustic, boho or vintage style.

We believe each wedding is individual and with this as the foundation, we help you plan your day to perfection to create your dream wedding. Flaxton Gardens' wedding packages can be tailored to suit your specific needs and the professional wedding team is dedicated to offering a stress-free and enjoyable experience.





WEDDING FOOD

“Honesty on a Plate” is what you and your wedding guests can expect from Flaxton Gardens on your special day. We understand that food is a big part of a successful wedding and our Chefs are happy to help you plan your dream wedding menu.”



WEDDING MENU SELECTIONS

The Wedding Menu Selections is a guide to help you start your planning. As a real food kitchen that cook fresh to order, we can offer you the following selections:

SEATED 3 COURSE MEAL

Canapés (post ceremony)
Seated Entrée - an alternate drop style
Seated Main Course - an alternate drop style
Wedding cake as dessert or
Dessert followed by wedding cake on platters with Tea and Coffee station

COMPLETE TAPAS

If you are opting for a complete Tapas style relaxed wedding your menu can be created from the Tapas Menu.

Grazing Board as Entrée
Choice of 6 Tapas - Main Course
Wedding cake served on platters with Tea and Coffee station

COMBINATION MENU

In spring and summer months, a fantastic option is to omit the seated entrée and replace with tapas-style entrée – allowing more mingling time with your guests.

Canapes(Chef's selection)
Tapas Food as Entrée (choose three)
Seated Main Course - an alternate drop style
Wedding cake as dessert or
Dessert followed by wedding cake on platters with Tea and Coffee station

FLAXTON FIESTA

Add a WOW to your day with our Festive Street Food BBQ and Smoker Menu. Customised with you and our Chefs, freshly prepared and cooked in front of your guests, served on a Grazing Board for your enjoyment. A crowd pleaser and true food entertainment that will tantalize your tastebuds. Ideal for Spring and Summer Weddings.
\$10 per head additional



A LA CARTE

\$10.00 per head additional for your guests to choose their own main course on the night from your 3 choice pre-selection. Printed table menus need to be provided.

BANQUET / BUFFET

Banquet style food platters laid out in the middle of tables or on Buffet table. Your choice of 3 proteins from the Al la Carte Wedding Menu with 3 accompaniment dishes in consultation with our Chef. Tailor made to your theme/style requirements. **\$10 per head additional**. Printed table menus need to be provided.

WEDDING MENUS

ENTREES

- Smoked Chicken Risotto Arancini with Roquette & Red Tapenade *gf*
- Roast Pumpkin and Fetta Risotto Arancini with Aioli *gf*
- Crispy Warm Thai Beef Salad with Lychee and Coriander Dressing *gf, df*
- Confit Thai Duck with Mandarin Salad and Plum Dressing *gf, df*
- Tempura of Mooloolaba Prawns with Mango Salsa *gf, df*
- Salmon Mousse with Crab & Avocado Salad *gf*
- Prawn Spring Rolls with Asian Salad & Ginger Soy Dressing *df*
- Scallop and Pork Belly Salad with Peanut Salad *gf, df*
- Soft Shell Crab with Wasabi Pea Salad *gf, df*
- Sautéed Gnocchi with Baby Spinach & Boccoccini *v*
- Cashew Crusted Grilled Vegetable & Fetta Frittata *v*
- Stuffed Mushroom with Eggplant Caviar, Truffle Oil & Salsa Verde *v, vegan, df, gf*

MAIN COURSES

- Tasmanian Salmon Fillet with Asparagus & Crushed Olive with Potato and Vegetable Smash *gf*
- Pan Roasted Northern Territory Barramundi with Lemon Butter Sauce & Asparagus *gf*
- Grilled Sword Fish with a Thai Whitebait Fritter & Salsa Verde *gf*
- Pan Roast Eye Fillet of Beef with Wild Mushrooms, Rosti Potato, Yorkshire Pudding
- Roast Chicken Breast with Beignet of Brie & Chive Cream Sauce *gf*
- Slow Roast New England Lamb with Truffle Potato Puree & Ratatouille Jus *gf*
- Roast Lamb Rack with Truffle Mash and Madeira Jus *gf*
- Confit Duck with Sweet Corn Puree, Rosti Potato & Pancetta *gf*
- Twice Cooked Spiced Pork Belly with Chorizo, Herb Mash & Jus *gf*
- Grilled Pork Cutlet with Apple Prune Salad *gf, df*
- Spinach, Fetta and Mushroom Strudel with a Pinenut Salad *v*

DESSERTS

- Classic Vanilla Pod Crème Brulee with Biscotti Biscuits
- Citrus Tart with Lemon Sorbet
- Rich Dark Chocolate Magnum with Berries & Sorbet *gf*
- Berry and Frangipane Tart with Vanilla Bean Ice Cream
- Warm Apple & Almond Tartlet with Praline Ice Cream
- Sticky Toffee Pudding with Caramel Sauce & Vanilla Bean Ice Cream



TAPAS WEDDING MENUS

COLD TAPAS SELECTION

Crispy Smoked Chicken Thai Salad *gf, df*
Chilled Gazpacho Soup with Crab *gf, df, vegan*
Goats Cheese Tartlet with Vine Tomato Relish
Confit Duck with Asian salad *gf, df*
Tuna Sashimi with Ginger Soy Dip *gd, df*
King Prawn Sushi Roll with Wasabi & Soy *gf, df*
Selection of Vegetarian Sushi Rolls *gf, df*
Selection of Fresh Mini Brioche with:
- Grilled Chicken Salad, or
- Smoked Salmon & Brie, or
- Falafel & Avocado *v, df, vegan*

HOT TAPAS SELECTION

Pulled Wagu Beef in Baby Yorkshire Pudding *df*
Salmon Mousse with a Crab Salad *gf*
Truffle Arancini with Parmesan Dip *gf, v*
Salmon Ravioli with Lemon Butter Sauce
Lamb Kofta with Yoghurt & Cucumber Dip *gf*
Thai Fish Cakes with Light Sweet Chilli Dip *gf*
Mini Beer Battered Fresh Fish & Chips *gf, df*
Tempura Mooloolaba Prawn with Aioli *gf, df*
Satay Chicken Skewers *gf, df*
Thai Spring Rolls with a dipping Sauce *df, v*
Coconut Crumbed Prawn Cutlet with Coriander &
Lime Dipping Sauce *gf, df*
Pork Won Tons with Wakami Salad *df*
Pumpkin & Feta Arancini *gf, v*

GRAZING BOARD OPTIONS

As entree, opt for a Grazing Board to add an extra
“Wow” to your day.

BASIC GRAZING BOARD

Selection of Cheeses, Ham Hock Terrine, Chutneys, Pickles,
Finger Crudities and Crusty Bread, Cured Meats (Ham)
& Seasonal Fruit.

CHARCUTERIE OPTION

Add a selection of locally sourced cured meats and cold
meats to your Grazing Board
\$7.50/head additional

LUXURY SEAFOOD GRAZING BOARD

Add Crab, Prawns, Oysters, Bugs, Marinated Mussels, Smoked Salmon &
Marinated Grilled Octopus to your Grazing Board
\$15.00/head additional

ADD A BIT OF SWEETNESS

Chef’s Selection of 3 petite sweets per person for the sweet tooths.
\$10.00 / head extra

