



FLYNN *Functions*

**WE'RE AFFORDABLE, RIGHT
ACROSS THE ROAD, AND
PASSIONATE ABOUT GREAT
FOOD, INCREDIBLE WINE,
CHEEKY COCKTAILS AND
THIRST QUENCHING BEERS**

Online ticketing available: save yourself the hassle. Just send your workmates the link and let us take payment and dietary requirements for you!



THE JOHN
FLYNN
COLLEGE

Get those social butterfly wings flapping + book now! johnflynn.org.au/functions

KNOCK OFF DRINKS WITH THE PLATTER QUEENS

[office delivery also available*]

Beautifully handcrafted grazing table full of cheeses, meats, anti pesto, fruit, and naughty treats. Plus your choice of 4 canapés.

CHOOSE FROM:

- Bruschetta tartlets (V)
- Caramelised onion and goats cheese tartlets (V)
- Teriyaki chicken sushi (GF,L) or Avocado Sushi (GF, V, VG, L)
- Chorizo aracini balls
- Falafel with cranberry and pear dip (VG,V,L)
- Prawn twisters
- Guacamole cups (GF, V, VG, L)
- Cauliflower buffalo bites (GF, V, VG, L)
- BBQ buffalo wing (GF, L)
- Crumbed prawns with tartare sauce
- Prawn Gyoza (L) or Vegetarian Gyoza (V) with dipping sauce

PRICING

\$25 per person [includes grazing table and 1hr canapés]

\$35 per person [includes grazing table and 2hr canapés]

Fine wines, cheeky cocktails and cold beers available for purchase at affordable prices for 10 to 300 people.

\$20 per person for office delivery* of boxed grazing platter (canapés not included).

*Delivery to JCU or TTH only. Pick up available all other locations.

HIGH TEA [office delivery also available*]

Dainty scones, mini lamingtons and Flynn's signature brownie plus your choice of 4 Christmas treats.

CHOOSE FROM

- Rum balls
- Ginger bread cookies
- Fruit Cake
- Almond and orange cake (GF,L)
- Black forest cup cakes
- Florentines
- Egg and cress sliders (V)
- Smoked salmon and cucumber ribbon sandwiches
- Bourbon glazed ham pinwheels
- Turkey and cranberry sausage rolls

Dietary requirements available on request

PRICING

\$25 per person [Includes tea and coffee for 10 up to 300 people]

Quality espresso coffee and champagne available for purchase at affordable prices.

\$20 per person for office delivery* of boxed high tea.

*Delivery to JCU or TTH only. Pick up available all other locations.

CHRISTMAS BUFFET LUNCH OR DINNER

Half hour canapés

CHOOSE FOUR FROM:

- Bruschetta tartlets
- Caramelised onion and goats cheese tartlets
- Teriyaki chicken sushi or Avocado Sushi
- Chorizo arancini balls
- Falafel with cranberry and pear dip
- Prawn twisters
- Guacamole cups
- Cauliflower buffalo bites
- BBQ buffalo wing
- Crumbed prawns with tartare sauce
- Prawn Gyoza or Vegetarian Gyoza with dipping sauce

ENTREE

- King prawns and
- Deconstructed Caesar salad

MAIN

- Roast Turkey with apricot and sage stuffing, cranberry sauce and red wine jus and
- Bourbon glazed ham leg and
- Beef mignon with a forest mushroom sauce or poached Salmon with dill and caper butter and
- Vegan turkey roll and
- Roast potatoes and pumpkin
- Medley of seasonal vegetables

DESSERT

CHOOSE 3 FROM:

- Figgy pudding with brandy analgise
- Cherry Trifle
- Orange and almond cake
- Berry and mango Pavlova
- Eggnog custard tart with raspberry coulis
- Rum Balls
- Cheese platter
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PRICING

\$40 per person [includes canapés and two courses]

\$50 per person [includes canapés and three courses]

Fine wines, cheeky cocktails and cold beers available for purchase at affordable prices for 20 to 250 people.

Dietary requirements available on request

SET MENU LUNCH OR DINNER

Half hour canapés

CHOOSE 4 FROM:

- Bruschetta tartlets
- Caramelised onion and goats cheese tartlets
- Teriyaki chicken sushi or Avocado Sushi
- Chorizo arancini balls
- Falafel with cranberry and pear dip
- Prawn twisters
- Guacamole cups
- Cauliflower buffalo bites
- BBQ buffalo wing
- Crumbed prawns with tartare sauce
- Prawn Gyoza or Vegetarian Gyoza with dipping sauce

ENTRÉE

CHOOSE 2 FOR ALTERNATE DROP:

- Salt and pepper squid with watermelon and feta salad
- Slow cooked pork belly with apple slaw
- Cajun chicken Caesar
- Beetroot wellington (included as vegetarian option in addition to the above)

MAIN

CHOOSE 2 FOR ALTERNATE DROP:

- Roast Turkey, bourbon glazed ham apricot and sage stuffing with all the trimmings
- Sesame seared salmon with black rice, zucchini flower and a soy beurre blanc
- Fillet mignon forest mushroom jus, potatoes rosti and broccolini
- Vegan turkey roll (included as vegetarian option in addition to the above)

DESSERT

CHOOSE 2 FOR ALTERNATE DROP:

- Eggnog custard tart with raspberry coulis
- Signature brownie with vanilla bean ice cream
- Orange and almond cake with Greek yoghurt and pomegranate syrup
- Figgy pudding with brandy anglaise

PRICING

\$60 per person [for 40 to 250 people]

Fine wines, cheeky cocktails and cold beers available for purchase at affordable prices for 40 to 250 people.

Dietary requirements available upon request