



Group Booking, Private Event & Wedding Information

Thank you for considering the Fork N Flower Cafe for your upcoming function or event.

Situated at the Geelong Flower Farm the Fork N Flower Café is a venue that offers a relaxed atmosphere with inside & outside dining available, a traditional seasonal menu and friendly service.

It is the perfect place to celebrate any special occasion, or to host an event.

The Fork N Flower Café is a fully licenced cafe that has a full selection of Oakdene wines, local beers and cider, soft drinks and juices.

These are sample menu's due to seasonal availability.
Your menu will be confirmed at the time of function booking.

Breakfast

All Breakfast Packages will be served Banquette style down the center of the table for your guests to share and enjoy.

\$19/person - Continental breakfast

Minimum 10 guests

- Selection of Croissants, Muffins & Danish Pastries
- Sour Dough Toast, Butter & Chim Chim Jam
- Yoghurt, Seasonal Fruit & Granola
- Apple or Orange Juice
- Tea or Coffee

\$25/person - Full Cooked Breakfast

Minimum 10 guests

- Choice of Apple or Orange juice
- Choice of Tea or Coffee
- Poached Free Range Eggs
- Istra Bacon
- Hash, Browns
- Grilled Tomato
- Avocado
- Otway Pork Sausage
- Sour Dough Toast

Morning & Afternoon Tea

\$12/person - Morning Tea

Minimum 10 Guests

Available Monday through to Friday between 9.30am – 11am only

- Selection of biscuits and pastries to share
- Choice of Tea or Coffee

\$39/person - High Tea/Afternoon Tea

Minimum 10 Guests

Available between 2pm – 4pm

- Choice of Tea or Coffee
- Ribbon Sandwiches
- Mini Gourmet Hand Made Pies
- Scone Jam & Cream
- Macarons
- Lemon tart
- Spanish Churros Doughnuts, Belgium Chocolate Dipping Sauce

Lunch & Dinner

\$25/person - Your Choice of 1 item from each section for all guests to share

\$35/person - Your Choice of 2 items from each section for all guests to share

\$45/person - Your Choice of 3 items from each section for all guests to share

Add \$9/person – Dessert

Minimum 10 guests at Lunch

Minimum 20 guests at Dinner

All food is served Banquette style down the center of the table for your guests to share and enjoy.

Section 1. Entrée Platters

- Antipasto: Selection of Salami, Marinated Vegetables, Olives & Cheese
- Ploughman's: Traditional Cold English Pork Pie, King Island Surprise Bay Cheddar, Branston Pickle, Pickled Onion, Pickled Egg, Crusty La Madre Sour Dough
- Quiches: Broccoli, Leg Ham, Mushroom & Smoked Cheddar or Broccoli, Asparagus & Spinach
- Cheese selection: (Blue, Brie, Cheddar) Fruit & Biscuits
- Selection of Artisan Breads with Hummus & Dukkha
- Veggie Tasting Plate: Spring Rolls, Potato Croquettes, Vegetable Skewers, Sweet Chilli Sauce & Pickled Fennel

Section 2. Main Dishes

- Roasted Beetroot, Sweet Potato & Cauliflower, Quinoa, Spinach, Fetta. Dried Cranberries, Pecans, Lemon & Olive Oil Dressing
- Freekeh, Rocket, Chargrilled Asparagus, Tomato, Cucumber, Red Onion, Parsley, Persian Fetta, Lemon & Olive Oil Dressing
- Lettuce, Cucumber, Tomato, Red Onion, Fetta & Kalamata Olives
- Kale, Quinoa, Black Beans, Tomato, Charred Corn, Rocket, Spiced Chickpeas, Sweet Potato Crisps, Lime & Chilli Dressing
- Potato, Istra Bacon, Boiled Egg, Chives, Red Onion, Mayonnaise, Parmesan
- Vermicelli Noodles, Shredded Carrot, Cabbage, Mint, Coriander, Spring Onion, Crispy Noodles & Shallots
- Fennel, Radish, Broad Beans, Cucumber, Carrot, Parsley, Roast Hazelnuts, Fetta, Roast Garlic, Chilli & Orange Dressing
- Caesar salad: Cos Lettuce, Istra Bacon, Egg, Parmesan
- Thai Noodle Salad
- Fried rice Pork/Chicken/Prawn/Veg

Section 3. Protein for your Main (Included in Price)

- Tempura Tofu
- Marinated Steamed Prawns (\$5/Person Supplement)
- Smoked Salmon (\$5/Person Supplement)
- Chargrilled or Fried Calamari
- Chicken Skewers or Chicken Schnitzel
- BBQ Chicken
- Crispy Pork Belly
- Marinated Pork Ribs
- Chargrilled Lamb Steak
- Porterhouse Steak (200g)

Extras \$9/serve

- Crinkle Cut Chips, Ketchup & Mayonnaise
- Hash Browns, Fennel Salt & Garlic Mayo
- Sweet Potato Wedges, Smokey Aioli
- Steamed Seasonal Vegetables

Dessert \$9/person

- Red Velvet Cake
- Double Choc Brownie
- Pavlova, Chantilly Cream, Passionfruit Coulis, Fresh Strawberries
- Lemon Tart
- Scones with Jam & Cream
- Fresh Fruit Platter

Deposit & Venue Hire

All Bookings during our regular Café trading hours require a minimum of 10 guests and \$50 deposit to confirm booking which will be deducted from the final bill.

All Function's & Private Events held outside our normal café hrs (8.30am – 4pm) require a minimum of 20 guests and a \$200 deposit which will be deducted from the final bill.

Please confirm all dietaries and number of guests at least 2 days prior to the function/event. Any no shows on the day of the booking will be charged.

Children

Kids meals are available for \$15 per child under 12 years of age. All Kids Meals include a Soft Drink & Ice Cream. Children are permitted to only play in the kid's area with sandpit and chalkboard or grassed lawn & must be supervised always. Shoes must be worn at all times, due to liquor licensing requirements and the child's safety.

Celebrating a birthday? We can arrange a cake (Lemon Tart, Chocolate Mud or Cheesecake) for you for **\$90** (including GST). This will serve up to 30 bite size portions, or 20 small cake size portions, or 15 dessert size portions.

Any cake brought onto the premises will be charged at **\$5** (including GST) per person. This cost includes us cutting your cake, plating and serving with cream. Cakes brought onto the premises **MUST** be purchased from a reputable supplier with a food hygiene safety certificate and be delivered in a refrigerated vehicle.

Please note a public holiday surcharge of 20% is applicable on public holidays.

To book or if you have any questions, please contact us.

Phone: (03) 5250 6757 or **Email:** cafe@forknflower.com.au