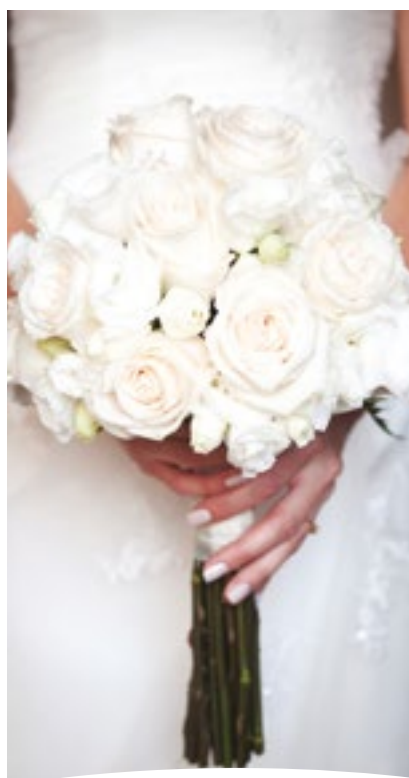


Fabulous

CATERING



Weddings
MENU 2016

www.fabulouscatering.com.au

Sample Wedding Menu

At Fabulous Catering, we pride ourselves on the highest level of service! Guaranteed!

Book in today for a time to visit our showroom and meet with an event manager to go over all timings for your function!

We take the time to answer any questions you may have and demonstrate the presentation of the catering that you can come to expect at your function.

You will receive:

- **A selection of your choice up to 10 different finger foods (1 piece of each)**
- **A further 10 items of our most popular selections - chosen by the chef.**
- **Approx 1 hour of our consultants time with you.**

This service is only available to orders that have received their first quote and meet the eligibility criteria. Samples are highly recommended for a maximum of up to 4 people to be in attendance.

\$50.00 which is deductible off your function total and acts as a deposit against your function applies



Sit Down Menu *Canapes on arrival!*

Choose 5 options from below; (mixture of hot and cold recommended)

Hot Options

- Beef Wellington with tomato relish
- Tomato & thyme arancini with herb aioli
- Salmon involtini with spiced yoghurt
- Peking Duck Pancake
- Fried sage haloumi with olive oil
- Mini lamb & rosemary pie with tomato relish
- Sticky lamb puff
- Crab cake with Japanese mayo and slaw
- Satay chicken skewers



Cold Options

- Watermelon, feta & almond salad
- Smoked salmon & cream cheese blini
- Pepper soy steak blini with fresh herbs
- Smoked chicken and brie tart
- Goats cheese & tomato blini
- Dolmades with spiced mint yoghurt
- Pumpkin, goats cheese, sage foccacia
- Beetroot & walnut boat with micro herbs
- Tandoori chicken atop cucumber round

\$15.00

5 pieces per guest

Sit Down Menu *Entrées*

Choose 2 options to be served 50/50:

- Dukkah spiced prawns on pearl cous cous salad with raisins vinaigrette and roasted pine nuts
- Beetroot Carpaccio with a medley of house pickled vegetables, soft marinated feta and puffed rice
- Duck breast with crispy Asian salad and citrus glaze
- Poached chicken breast with pistachio stuffing on a grilled pepper and walnut salad
- Rare beef Carpaccio with house pickled vegetables and a red wine glaze



Sit Down Menu *Mains*

Choose 2 options to be served 50/50:

- Chicken breast fillet with braised leek, parsnip and pumpkin puree finished with a honey mustard cream sauce
- Braised beef cheek with Roasted root vegetables and red wine jus
- Lamb medallions slow roasted with tabouli, minted green pea puree and roasted pistachio
- Atlantic Salmon with fresh asparagus and seeded mustard and saffron salsa
- Mediterranean vegetable stack with crispy leek, balsamic and pomegranate reduction

All mains are served with fresh bread rolls and butter.



MAIN ONLY

\$45.00 *per guest*
MINIMUM 50 GUESTS



**INCLUDES
ALL STAFF**



**DINING SET
INCLUDED**

2 COURSES *entrée and main OR main and dessert*

\$60.00 *per guest*
MINIMUM 50 GUESTS



**INCLUDES
ALL STAFF**



**DINING SET
INCLUDED**

Sit Down Menu *Desserts*

Choose 2 options to be served 50/50:

(All served with a fresh dollop of cream and seasonal berries!)

- Raspberry White Chocolate Mouse Tart
- Lemon Meringue
- Chocolate Tart
- Salted Caramel Cheesecake (GF)
- Apple Crumble



3 COURSES (*entrée, main and dessert*)

\$75.00 *per guest*

MINIMUM 50 GUESTS



**INCLUDES
ALL STAFF**



**DINING SET
INCLUDED**

Wedding Finger Food

Peking Duck Pancakes (M)

Authentic Peking Duck recipe with a Hoi Sin Sauce, Cucumber and other Asian vegetables wrapped in a pastry pancake.

Patatouille Tartlet (V)

Rich tomato, onion, zucchini mixture in a petite pastry tartlet.

San Chow Boi (M)

Pork and Chinese vegetables in a Chinese BBQ style mixture, served with individual lettuce cups.

Gourmet Arancini Balls (M)

Italian Risotto Arancini balls with cheese, sundried tomato, basil pesto and bacon.

Gourmet Focaccia Bites (V)

Pizza style dough, cut to a finger food sized portion, garlic and basil pesto, goats cheese, oregano, spring onion and fresh tomato.

Grilled Asparagus Spear Parcels in Prosciutto (M)

Fresh asparagus spears wrapped in a tasty prosciutto, drizzled with a light olive oil.

Miniature Hamburgers (M or V)

Premium melted cheddar on a wholesome meat pattie, served with caramelized onion, lettuce and tomato relish. If vegetarian, a veggie pattie is used.

Vietnamese Rice Paper Rolls (M or V)

A Vietnamese classic finger food. Served with a variety of fillings including Pork, Vegetable and Prawn.

Atlantic Smoked Salmon & Camembert Savoury Boats (M)

A crispy savoury pastry casing boat filled with a smoked salmon and Tasmanian triple cream Camembert.

Thai Beef Salad served in Cucumber Cups (M)

Slightly spicy Thai style beef salad served in individual cucumber cups for ultimate presentation.

Sushi Nori Cocoktail Sized Rolls (M or V)

Served as a variety of flavours, including but not limited to California rolls, crispy chicken, smoked salmon, tuna, vegetarian and avocado. 2 rolls per guest.

Vegetable and Feta Empanada (V)

A South American icon. This empanada has a classic recipe of the creamy Feta cheese with fresh vegetables and a Mexican spice.

Potato and Pumpkin Tartlets (V)

Mashed pumpkin in a tartlet, topped with potato and dusted with curry to taste.

Gourmet Fish and Chips (M)

A sensational mix of original fish and chips. 1pc whiting fillet and individual chips, served with fresh Tartar suace and lemon wedges.

Hokkien Noodles with Asian Vegetables (M)

Hokkien Noodles served with Asian style vegetables and beef, served in individual noodle boxes.

\$49.00 *per guest*



**ADD
STAFF**



**INCLUDES ALL
EQUIPMENT**

Build your own Buffet *Gourmet*

Finger Food on Arrival

Choose 5 from below;

- Beef Wellington with Tomato Relish
- Tomato & Thyme Arancini with Herb Aioli
- Salmon Involtini with spiced Yoghurt
- Fried Sage Haloumi with Olive Oil
- Mini Lamb & Rosemary Pie with Tomato Relish
- Smoked Chicken & Brie Tart
- Sticky Lamb Puff
- Smoked Salmon & Cream Cheese Blini
- Goats Cheese & Tomato Blini
- Confit Duck & Truffle Tart with Riesling aioli
- Watermelon, Feta & Almond Salad
- Pepper Soy Steak Blini with fresh Herbs
- Dolmades with spiced Mint Yoghurt
- Beetroot & Walnut boat with micro hats

Main Course

Choose 3 from below;

- Sourdough stuffed Chicken Breast with Sage
- Herb crusted Porterhouse Steak with Sauce Soubise (Roast Garlic & Onion)
- Spinach & Ricotta Cannelloni
- Crispy Pork rack with Apple Cider Jus
- Crispy baby Barramundi
- Lamb Korma
- Braised Osso Bucco



Salads to Accompany

Choose 3 from below;

- Roquette & Parsley Salad
- Goats Cheese & Asparagus
- Zucchini & Prosciutto
- Russian Potato Salad
- Fattoush Salad
- Potato Salad
- Broccoli & Almond
- Pesto Salad

Sides

Choose 3 from below;

- Horseradish Potato Gratin
- Garlic sautéed greens
- Paprika roasted chat Potato
- Herbed Rice
- Honey Roasted Carrot & Almonds
- Herb Roasted vegetables
- Sage Roasted Pumpkin

Dessert

Choose 3 from below;

- Panacotta with Strawberry
- Lemon Meringue
- Tiramisu
- Chocolate Tart
- Flourless Lemon
- Raspberry White Chocolate Tart
- Chocolate Marquis

\$59.00 *per guest*



**ADD
STAFF**



**INCLUDES ALL
EQUIPMENT & DINING
SET REQUIREMENTS**

Build your own Buffet *Premium*

Finger Food on Arrival

Choose 5 from below;

- Handmade Sausage Rolls
- Prawn Skewers
- Sushi Nori Rolls
- Spinach & Ricotta Pastizzi
- Crumbed Calamari
- Risotto Balls
- Miniature Pizzas
- Cocktail Quiche
- Bruschetta
- Vegetable Spring Rolls



Main Course

Choose 3 from below;

- Thai Green Chicken Curry with Jasmine Rice
- Chicken Cacciatore served on a bed of Chick Peas & Chorizo Salad
- Lamb Shank served with Col Cannon
- Beef Stroganoff in a creamy Mushroom sauce
- Red braised Pork Belly served with fragrant Jasmine Rice
- Prosciutto wrapped Chicken Breast
- Gnocchi with a White Wine, Parmesan & Mushroom sauce
- Hokkien Noddles with Asian Beef and Vegetables
- Butter Chicken with Rice & Roti Bread
- Beef Lasagne
- Roast Pork
- Roast Lamb
- Roast Chicken
- Roast Beef

Salads to Accompany

Choose 3 from below;

- Asian Glass Noodle Salad
- Coleslaw
- Garden Salad
- Mediterranean Rice Salad
- Rocket & Parmesan Salad
- Grilled Zucchini, Mozzarella & Prosciutto Salad
- Caesar Salad
- Creamy Pasta Salad
- Greek Salad
- Potato Salad
- Tabbouleh Salad

Dessert

Choose 2/3 from below;

- Sticky Date Pudding
- Italian Style Tiramisu
- Large Profiteroles
- Queensland Passionfruit Cheesecake
- Raspberry Coulis Cheesecake
- Caramel Infused Cheesecake
- Dark Mud Cake
- Lemon Curd Tart
- Passionfruit Pavlova
- Toblerone Chocolate Mousse



\$45.00 *per guest*



**ADD
STAFF**



**INCLUDES ALL
EQUIPMENT & DINING
SET REQUIREMENTS**

BBQ Menu *Gourmet*

Fully staffed function, including finger food on arrival, followed by a main of meats and salads. Add desserts to your menu to make a really special day!

- Garlic Marinated Prawn Skewers
- Succulent Lamb Cutlets
- Crispy Skinned Salmon Darn
- Premium Porterhouse Steak
- Vegetarian Skewers
- Satay Chicken Skewers
- Market Fresh Scallops
- Fresh Bread Rolls and Butter at Buffet

Vegetarian Option

- Potato Rosti Frittata
- Vegetable Skewers
- Stuffed Mushrooms with Blue Cheese
- Vegetarian Sausages
- Grilled Tomato
- Fresh Crusty Bread and Butter

Salads to Accompany

Choose 3 from below;

- Asian Glass Noodle Salad
- Coleslaw
- Garden Salad
- Mediterranean Rice Salad
- Rocket & Parmesan Salad
- Caesar Salad
- Creamy Pasta Salad
- Greek Salad
- Potato Salad
- Tabouleh Salad



\$39.00 *per guest*



**ADD
STAFF**



**INCLUDES ALL
EQUIPMENT & DINING
SET REQUIREMENTS**

Stand Up BBQ Menu

This package requires chefs and waiters depending upon the amount of guests attending your function

- Beef Chipolata Sausages with caramelized Onion Jam
- Frenched Lamb Cutlets with Garlic & Rosemary
- Scallops on Chorizo slices
- South Australian Prawns with Garlic Olive Oil
- Grilled Chicken Skewers with a Lime & Chilli marinade
- Miniature Hamburgers with Gruyere Cheese, Tomato & Lettuce
- Shashlik of Beef, Capsicum, Cherry Tomato & Mushrooms
- Finger Food Greek Salads
- Finger Food Caesar Salads
- Prosciutto, Boccocini & Cherry Tomato skewers

All condiments included - sauces (BBQ, Tomato and Mustard), salt, pepper, napkins, disposable plates and disposable cutlery. *Any crockery or silverware requested is additional cost.



\$42.00 *per guest*
MINIMUM 30 GUESTS



**ADD
STAFF**



**INCLUDES ALL
EQUIPMENT & DINING
SET REQUIREMENTS**



Add Desserts

Sumptuous desserts that taste as good as they look!

Sit Down Menu Style Desserts

These desserts are portioned per plate and present very well. They are there to accompany the larger sit down style catering of spit roasts, buffets and BBQs.

- Belgium Chocolate Cake
- Lemon Meringue Pie
- New York Baked Cheesecake
- Passionfruit Cheesecake
- Sticky Date Pudding
- Miniature Pavlova

\$7.90 *per serving*



Stand Up Menu Style Desserts

Miniature finger food desserts, great for finger food cocktail style catering! Served in individual shot glasses.

- Tiramisu
- Trifle
- Passionfruit Flummery
- Toblerone Chocolate Mousse
- Chocolate Ripple Cake

\$3.30 *per serving*



Platters

Antipasto Standard

The antipasto standard platter is a great platter to start off any function for pre nibbles on arrival. Kabana, Salami, Sundried Tomato, Olives, Feta, Brie, Swiss & Capsicum dip.

\$75.00



Antipasto Premium

A step up from the standard. Kabana, Salami, Sundried Tomato, Olives, Brie, Blue Vein, Mushrooms, Artichoke Hearts, Dolmades, Grilled Capsicum and Mini Filled Peppers.

\$89.00



Cheese & Dips

All our great cheeses on one platter. Gorgonzola, Camembert, Swiss, Mondela and vintage Cheddar, served with crackers and a spicy Capsicum dip.

\$79.00



Roasted Chicken

Succulent Chicken Wings & Legs coated in our special marinade, spit roasted and served cold for your enjoyment anytime.

\$79.00 25 pieces



Chicken Skewers

Our Satay Chicken skewers are presented beautifully and provide a different alternative for your guests. Served with a Satay dipping sauce.

\$75.00 25 pieces



Cold Cut Vegetables

Not only a vegetarian selection, but a healthy choice for your guests. Capsicum, Mushrooms, Cucumber, Celery & Cherry Tomato, with an Avocado dip.

\$65.00



Cold Meats

Cooked, smoked and cured meats, all rolled to present a lovely display, with a Cherry Tomato garnish and Antipasto Sundried Tomato.

\$75.00



Cold Quiche

Our classic fabulous fingerfood quiches, served cold as an appetizer. A mixture of Lorraine, Sundried Tomato, Asparagus and Mushroom style quiches.

\$75.00 25 pieces



Croissants

20 pieces of miniature croissants. Sweet varieties of mixed jams and cream. Savory varieties of Ham and Jarlsberg or Ham off the bone and Tomato.

\$75.00 20 pieces



Cocktail Petite Fours

Miniature Lemon Meringue pies, Passionfruit Lemon tarts, miniature Chocolate tarts and mini Banana cakes. Our petite fours present lovely.

\$89.00 25 pieces



Freshly Baked Danish

Cinnamon swirls, Apricot Danish, Raspberry Danish and Custard Danish, all garnished with an icing dressing.

\$79.00 25 pieces



Gourmet Biscuits

25 handmade Gourmet Biscuits; Chocolate, Macadamia, Anzac Biscuits, Muesli Biscuits, Viennese Eclairs and Yo-yos.

\$65.00 25 pieces



Platters cont...

Desserts Standard

A popular morning tea option. Mixed muffins, slices and cakes, all placed on a decorative platter lined with Banana leaves.

\$75.00 30 pieces



Desserts Premium

A step up from the standard, with Éclairs, Profiteroles, miniature tarts and cakes, slices, muffins and Gourmet Biscuits.

\$79.00 30 pieces



Chocolate Truffles

Truffles of a generous size and mixed varieties of sprinkles, Chocolate Fudge, Macadamia and Lemon Zest.

\$85.00 30 pieces



Freshly Baked Scones

Freshly baked the morning of your function, presented with Double Cream and a variety of seasonal Jams.

\$75.00 20 pieces



Fresh Fruit Platter

Seasonal Fruits, including Watermelon, Grapes, Cantaloupe, Pineapple, Strawberries, Kiwi Fruit and Passionfruit placed on a decorative platter.

\$79.00



Fruit Skewers

Watermelon, Cantaloupe, Kiwi Fruit, Strawberries and Pineapple all placed on a skewer and served with a Natural Yoghurt dipping sauce.

\$89.00 30 pieces



Layered Chips & Dips

Corn Tortilla Crackers, served with a Sour Cream dip, Salsa and Guacamole dip.

\$49.00



Cold King Prawns

Fresh South Australian King Prawns with a Tartar and Seafood dip, all presented in Banana leaves. Skinless and ready to serve.

\$79.00 30 pieces



Sandwich Premium

One of our most popular platters. The premium sandwich is a good option to satisfy all people's tastes. 40 pieces mixed and placed on a decorative platter.

\$85.00 30 pieces



Sandwich Gourmet

A step up from our standard sandwich platter. Involves more exotic varieties such as Roasted Chicken, feta, Roasted Antipasto Vegetables etc.

\$89.00 30 pieces



Platters cont...

Turkish Bread Premium

Crusty baguette rolls with standard fillings. 30 pieces placed on a decorative platter. A good option for heavier eaters as these are quite substantial.

\$85.00 30 pieces



Turkish Bread Gourmet

Crusty baguette roll with 6 different varieties of Gourmet filling. 30 pieces placed on a decorative platter. A good option for heavier eaters as these are quite substantial.

\$89.00 30 pieces



Fabulous Selection

Finding it hard to decide? Our Fabulous Selection platter has the best of all three favourites. Baguettes, Wraps and Sandwiches all appear as 40 mixed pieces.

\$85.00 30 pieces



Fabulous Selection Gourmet

Offer your guests ultimate variety. Our Gourmet Fabulous Selection includes 40 varieties of different Wraps, Sandwiches and Baguettes.

\$89.00 25 pieces



Wraps Premium

Soft Tortilla Wraps with standard fillings of Ham, Chicken, Tuna, Egg and Vegetarian options. Each wrap is 4-5" as a piece.

\$85.00 20 pieces



Wraps Gourmet

Soft Tortilla Wraps with Gourmet fillings of Turkey and Cranberry, Smoked Salmon, Thai Green Curry and Vegetarian options.

\$89.00 20 pieces



Grilled Courgettes

Grilled zucchini discs topped with half roasted cherry tomato with lemon zest and garlic goats cheese.

\$75.00 25 pieces



Sushi Platter

A very popular Asian option. Crispy Chicken, Tuna, Californian Hand Rolls, Prawn and Vegetarian options. Served with a Soy dipping sauce.

\$79.00 30 pieces



Seafood Platter

A brilliant mixture of Prawns, Oysters, Mussels and Smoked Trout. All presented with Crackers and fresh Fruits.

\$95.00



Vietnamese Rice Paper

A refreshing and interesting Asian option. Pork, Prawn and Vegetarian (Tofu) options, served with a Hoi Sin and Vietnamese Fish sauce for dipping.

\$85.00 30 pieces



Platters cont...

Turkish Bread

Turkish Flat Bread, served with a trio of dips of Spring Onion, Hummus and Avocado.

\$49.00



Traditional Bruschetta

A rich mixture of fresh vine ripened diced tomato, red onion, marinated in a virgin olive oil and a dash of balsamic vinegar served on a crusty bread.

\$75.00 25 pieces



Macaroon Platter

A platter of 25 freshly made Macaroons in Vanilla, Chocolate, Raspberry, Salted Caramel, Coffee and more.

\$79.00 25 pieces



Atlantic Smoked Salmon & Camembert Boats

A crispy savoury pastry casing boat, filled with a smoked salmon with Tasmanian triple cream Camembert.

\$75.00 25 pieces



Peking Duck Pancakes

Authentic Peking duck recipe, with a hoi sin sauce, cucumber and other Asian vegetables wrapped in a pastry pancake.

\$75.00 20 pieces



Tandoori Chicken Bites

A round of cucumber sliced thickly, topped with a dollop of mint yogurt and pieces of moist tandoori chicken atop.

\$75.00 25 pieces



Gourmet Potato Rosti Fritters

Topped with goats cheese, olives, and basil pesto.

\$75.00 25 pieces



Mixed Blini Platter

Mini savoury pancakes with a variety of toppings, including salmon and Camembert, spicy beef, and roasted vegetables with Danish feta.

\$75.00 30 pieces



Frittata

A creamy potato frittata served cold in fingerfood portions.

\$75.00 25 pieces



Full Bar Service *Standard*

Perfect package for a private party or a small corporate function

Heavy Beer	Carlton Draught
Light Beer	Cascade Premium Light
White Wine	Gossips Pinot Gris Gossips Chardonnay
Red Wine	Gossips Merlot Gossips Shiraz
Sparkling	Rothbury Estate
Soft Drinks	Coke, Lemonade, Orange, Lemon Squash
Water & Juice	Mineral Water, Orange Juice

This includes hire items such as trestle tables, ice tube, glassware and required ice for function

2hrs \$15.90 *per guest*

3hrs \$21.90 *per guest*

PLUS \$6 PER GUEST THEREAFTER



Full Bar Service *Premium*

A great package for a special private function such as a 21st Birthday, Engagement or Corporate Events

Heavy Beer	Crown Lager Pure Blonde Lager
Light Beer	Coopers Premium Light
White Wine	Oyster Bay Sauv Blanc - <i>Marlborough, NZ</i> Annies Lane Riesling - <i>Clare Valley, SA</i>
Red Wine	Scotchmans Hill - <i>The Hill Cabernet, Waum Ponds, VIC</i> Mr Frog Cabernet Shiraz - <i>Yarra Valley, VIC</i>
Sparkling	Henkell Trocken
Soft Drinks	Coke, Lemonade, Orange, Lemon Squash
Water & Juice	Mineral Water, Orange Juice

This includes hire items such as trestle tables, ice tube, glassware and required ice for function

2hrs \$18.90 *per guest*

3hrs \$25.90 *per guest*

PLUS \$7 PER GUEST THEREAFTER



Full Bar Service *Prestige*

When only the best will do! For such special occasions as Weddings or large Corporate Events

Heavy Beer	Little Creatures Pale Ale James Boag Premium Lager Matilda Bay Fat Yak Heineken Lager
Light Beer	James Boag Premium Light
White Wine	Sticks Chardonnay - <i>Yarra Valley, VIC</i> Stoneleigh Sauvignon Blanc - <i>Malborough, NZ</i>
Red Wine	Racers & Rascals Shiraz - <i>Yarra Valley, VIC</i> Sticks Pinot Noir - <i>Yarra Valley, VIC</i>
Sparkling	Yarra Burn Pinot Noir Chard - <i>Yarra Valley, VIC</i> Pinot Meunier - <i>Yarra Valley, VIC</i>
Soft Drinks	Coke, Lemonade, Orange, Lemon Squash
Water & Juice	Mineral Water, Orange Juice



This includes hire items such as trestle tables, ice tube, glassware and required ice for function

2hrs \$21.90 *per guest*

3hrs \$29.90 *per guest*

PLUS \$8 PER GUEST THEREAFTER

Add Drinks

Our Partners Liquid Infusion

Fabulous Catering partners with Melbourne's most professional mobile cocktail bar setup. Being the only one in their class to have a completely light up LED bar, that can be themed to suit your requirements, as well as the guarantee of never running out at your function, you can be assured that Liquid Infusion, partnered with a package from Fabulous Catering, can make your next function one that your guests will be raving about for years to come.

- Mobile light up bar hire
- Delivery, setup and clean up
- Supervised bar for the entire length of function
- Only pay for what you use!
- Choose from an extensive list of options
 - Bar tabbed
 - Cash bar for your guests
 - Cocktails on arrival
 - Unlimited drinks



Premium Tea & Coffee Station

Full setup included

- Instant Coffee - Nescafe 43
- Tea Bags - Lipton Black Tea
- Sugar Sachets
- Full Cream & Low Fat Milk
- Premium Cardboard Cups
- Stirring Sticks

\$3.50 per guest



**INCLUDES ALL
EQUIPMENT**



Upgrade to Premium

- Percolated Coffeexx Coffee
- Gourmet Lipton Tea varieties

ADD \$1.00 per guest



**INCLUDES ALL
EQUIPMENT**

Individual Pricing

To offer you the highest quality, we only stock Coca Cola products. Coke, Diet Coke, Lift (Lemon Squash) and Sprite (Lemonade). All products arrive cold.

- | | |
|--|---------------|
| • 2 litre Soft Drink Varieties | \$7.00 |
| • 1.25 Litre Soft Drink Varieties | \$5.00 |
| • 2 Litre Fresh Juice Varieties | \$7.00 |
| <i>(Apple Orange, Apple/Blackcurrant)</i> | |
| • 1.25 Litre Water | \$6.00 |
| • Cans of Soft Drink | \$2.50 |
| <i>(Coke, Lift, Spite, Diet Coke)</i> | |
| • 300ml Water | \$1.90 |
| • Schweppes Premium Mixers | \$3.50 |
| <i>(Lemon Lime Bitters, Agrum, Blood Orange, White Grape & Passionfruit)</i> | |
| • 250 ml Apple Juice | \$2.95 |
| • 250 ml Orange Juice | \$2.95 |
| • Disposable Glassware | \$7.50 |
| <i>(Per pack of 20)</i> | |

Unlimited Soft Drinks

For Functions

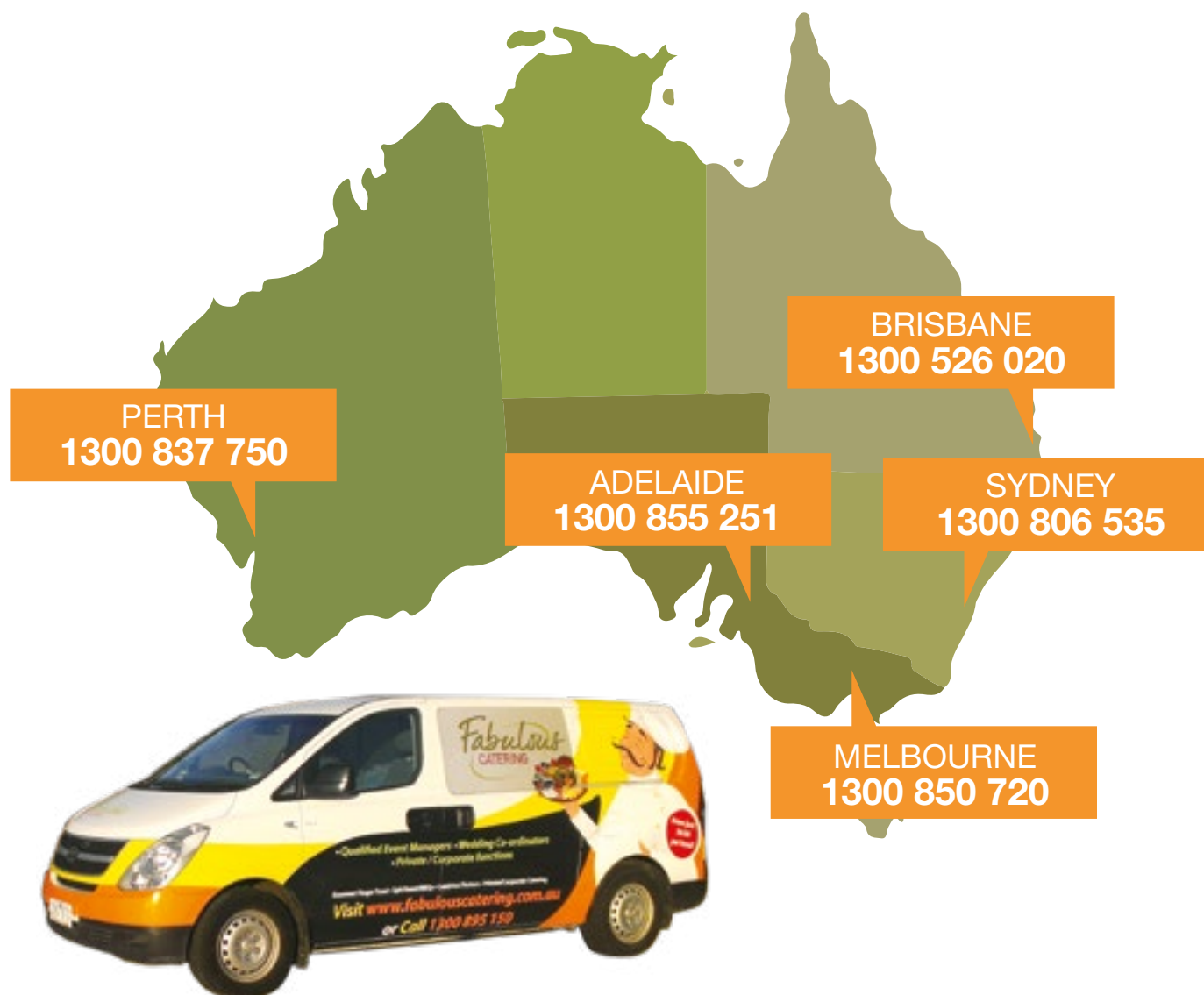
- Coke, Diet Coke, Lift, Sprite, Water
- Unlimited consumption for 3 hours

ADD \$3.95 per guest





Call us to book your function on
1300 850 720



Staffing Costs

Staff hire is charged at the following rates (unless included in your package)

Chef	\$55 p/h
Waiter/Assistant	\$48 p/h
Bar Staff	\$48 p/h

Contact Us

PO Box 21065, Little Lonsdale Street,
Melbourne VIC 8011

E. info@fabulouscatering.com.au
F. 03 8610 2198

www.fabulouscatering.com.au