

Wedding and Engagement Menu 2019



Fabulous
CATERING

www.fabulouscatering.com.au

PH: 1300 850 720

Sample Wedding Menu

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

\$50.00

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



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

We take the time to answer any questions you may have while demonstrating the presentation of the food that you can come to expect at your event.

You will receive:

A selection of food from the menu that has been created for you by one of our event managers.

We customise the menu for you before you come in, so that you can sample the food you are interested in having at your wedding or engagement.

It will take approximately 1 hour to sample the food and talk to one of our consultants!

*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.



Wedding Finger Food

A mix of our premium and gourmet finger food
to fit into your function and budget!

\$24.90 per head

excludes GST



Peking Duck Pancakes (C)

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

Risotto Balls (V)

Risotto, rolled into finger food and coated in a light crumb - a variety of fillings

Satay Chicken Skewers

An Authentic Thai style chicken skewer, marinated in satay sauce.

Tandoori Chicken with Cucumber and Yoghurt (GF) (C)

A round of cucumber, topped with mint yoghurt and pieces of moist tandoori chicken

Peppered Beef Mignon

A round of cucumber, topped with mint yoghurt and pieces of moist tandoori chicken

Cocktail Sized Nori Sushi Rolls (V option)

A variety of cocktail nori rolls, served with wasabi, ginger, and soy sauce

Mini Wagyu beef burger, with onion jam relish, cheddar and salsa (S)

Bite sized beef burger, with lettuce, cheddar, onion jam relish, served on a small finger food size bun!

Bruschetta - (V) (C)

An appetizer classic! Roma tomato, Spanish onion, basil, garlic and olive oil, atop crusty bread

Whiting fillets and Chips, served in pine cones (S)

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

Spinach and Ricotta Cheese Pastizzi (V)

A perfect vegetarian option, Pastry roll with spinach and ricotta cheese

Miniature Chicken Pie

Petite in size, tasty and attractive looking pie with an interesting creamy chicken filling

Vegetable Spring Rolls (V)

Crispy filo pastry with Asian vegetables, served with a sweet chili sauce

(V) - Vegetarian (GF) - Gluten Free

(S) - Substantial Item (C) - Cold Item

***Can be customised to suit your style**

Sit Down Menu Entrées



Choose 2 options to be served 50/50:

- Dukkah spiced prawns on pearl cous coussalad 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

Main Only
\$45.00 per guest
2 Courses

(entrée and main OR main and dessert)

\$60.00 per person

*Minimum 50 guests, Includes all staff and equipment



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 (V)

All mains are served with fresh bread rolls and butter.



Sit Down Menu Desserts

3 Courses (entrée, main and dessert)

\$75.00 per head

Includes all staff and equipment

*Minimum 50 guests



**Choose 2 options to be served 50/50
alternating drop style:**

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



Sit Down Grazing Style Share Platters - Menu 1

A great rustic style menu for guests to share! Placed onto tables in sets (we work to your table plan) generally a set between 6 - 10 guests.

All guests will be served at their tables with a "sharing style" of catering in mind.

**\$39.00 per head
(Mains Only)**

Includes all staff and equipment

*Minimum 50 guests



Served to the Table – Main Course – Choose 2 meats

Grilled lemon and oregano chicken tenderloins

Lamb souvlaki skewers

Lamb koftas

Steamed barramundi fillets

Moussaka

Bruschetta with a balsamic glaze (V)

Grilled mushroom and capsicum skewers (V)

Harvey bay scallops

Salt and pepper squid

Slow cooked pork belly

Served to the Table – Main Course – Choose 2 mains

Mediterranean style rice salad

House fries

Crispy tangy Slaw

Creamy mashed potato

Steamed green beans

Basil Pesto Pasta salad

Garden salad

Greek salad w Meredith Feta Cheese

Skin on roasted chat Potatoes

Sweet potato wedges

Grazing Table Shared Platters Finger Food on arrival

Why not add finger food onto your menu!
Perfect addition to any function.

Premium Canapes
\$7.50 per head
Gourmet Canapes
\$15.00 per head

*All prices exclude GST



Premium Canapes on Arrival

Choose 5 options from below:

Handmade Sausage Rolls
Crumbed Calamari
Prawn Skewers (GF)
Risotto Balls (V)
Bruschetta (V) (GF option)
Sushi Nori Rolls (GF) (V option)
Miniature Pizzas (V option)
Spinach and Ricotta Pastizzi (V)
Petite Gourmet Burgundy Beef Pies
Vol Au Vents
Flame Grilled Beef Meatballs (GF)

Gourmet Canapes on Arrival

Choose 5 options from below:

Beef Wellington with Tomato Relish
Tomato and Thyme Arancini with Herb Aioli (V)
Salmon Involtini with Spiced Yogurt
Peking Duck Pancakes (C)
Mini Lamb and Rosemary Pie with Tomato Relish
Smoked Salmon and Cream Cheese Blini (C)
Goats Cheese and Tomato Blini (V) (C)
Sticky Lamb Puff
Satay Chicken Skewers
Tandoori Chicken atop Cucumber Round (GF)
Grilled Asparagus Spear Wrapped in Prosciutto
Lamb Kofta

(V) - Vegetarian (GF) - Gluten Free (C) - Cold Item



Shared Entrée Platters

Make your event that extra special, and add on these tapas style grazing boards

\$15.00 per head

*All prices exclude GST



Shared Entrée Platters

Choose 3 options from below:

Antipasto Board

Gourmet Cheese Selection with bread and crackers

Greek Mezze Board

Selection of Large Arancini Balls (V)

Peking Duck Pancakes

Prawn Popcorn

Coffin Bay Oysters

Corn Fritters (V)

Fried Calamari Rings

Selection of Empanadas



(V) - Vegetarian (GF) - Gluten Free (C) - Cold Item

Gourmet BBQ

\$39.00 per head

Excludes GST

Included disposable plates, cutlery & napkins

BBQ Hire Additional

Staff additional cost



Buffet Selections

- Barramundi Steaks
- Succulent Lamb Cutlets
- Satay Chicken Skewers
- Premium Porterhouse Steak
- Premium Beef and tomato Relish Chipolatas
- Premium Pork and Fennel Chipolatas
- Lemon zest and garlic marinated prawn skewers
- Soft White dinner rolls and butter portions

Salads - Select 2 options from below:

- Penne Pesto Pasta Salad
- Coleslaw
- Garden Salad
- Greek Salad
- Green Salad with Oranges, Beets and Avocado
- Potato Salad
- Mediterranean Tomato and Fresh Herbs Salad
- Roasted Beetroot, Goats Cheese and Walnut Salad

All BBQ equipment such as BBQ utensils, sauces, buffet tables, Bain maries, and linen are included in this package

***Minimum 100 guests to include chef at no charge**

Stand Up BBQ

\$45.00 per head

Excludes GST

Included disposable plates, cutlery & napkins

BBQ Hire Additional

Staff Additional cost



**A great way to entertain!
A fingerfood style BBQ served
roaming to your guests!**

- Beef Chipolata Sausages with caramelized Onion Jam
- Moroccan Lamb Skewers
- Dukkha Spiced Beef Skewers
- South Australian Prawns with Garlic Olive Oil
- Satay Chicken Skewers
- Miniature Hamburgers with Gruyere Cheese, Tomato & Lettuce
- Bruschetta boat with balsamic reduction
- Watermelon Salad Boat
- Grilled Asparagus with French Dressing

All BBQ equipment such as BBQ utensils, sauces, buffet tables, Bain maries, and linen are included in this package

***Minimum 100 guests to include staff
at no charge**



Spit Roast Buffet

Full Catering service, including staff to set up, buffet tables, linen for buffet and equipment to cook and serve your guests.

Main Course Only

\$29.00 per head

2 Course

\$35.00 per head

Excludes GST

Staff not included



Finger Food on Arrival

Select 5 options from below:

- Handmade Sausage Rolls
- Prawn Twister
- Sushi Nori Rolls (V options available)
- Spinach & Ricotta Pastizzi (V)
- Crumbed Calamari
- Risotto Balls (V)
- Miniature Pizzas
- Cocktail Quiche
- Bruschetta (V)
- Vegetable Spring Roll (V)

Mains

Selection 2 options from below

- Roast Turkey
- Honey Glazed Roast Ham
- Roast Beef
- Roast Lamb
- Roast Chicken Maryland
- Roast Pork with Crackling

Condiments to compliment your meat selection

- Cranberry Sauce (Turkey)
- Grain Mustard (Beef)
- Mint Jelly (Lamb)
- Apple Sauce (Pork)
- Gravy

Spit Roast Buffet Cont'd

Full Catering service, including staff to set up, buffet tables, linen for buffet and equipment to cook and serve your guests.

3 Course Roast
(Finger Food, Mains & Dessert)

\$39.00 per head

Excludes GST

Staff not included



Salads - Select 2/3 options from below:

- Asian Glass Noodle Salad
- Coleslaw
- Creamy Pasta Salad
- Garden Salad
- Greek Salad
- Mediterranean Rice Salad
- Potato Salad
- Rocket and Parmesan Salad
- Cous Cous Salad
- Beetroot Salad

AND/OR

Vegetables - Select 1/2 options from below:

- Roast Pumpkin
- Peas and Carrots
- Corn on the cob

Served with Sides

- Fresh Bread Rolls with butter portions
- Roast Garlic Potato

Desserts – Select 2 options from below:

- Pavlova with fresh Summer Fruits
- Sticky Date Pudding
- Raspberry Coulis Cheesecake
- Dark Chocolate Mud Cake
- Chocolate Mousse
- Tiramisu

*Delivered hot and ready to serve \$85 (mains only and mains and dessert)

*Add on staff to come and setup a full buffet setup



Build your own Buffet Gourmet

\$59.00 per guest

*All prices exclude GST

Includes all staff and equipment



Gourmet Canapes on Arrival Select 5 options 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

Select 3 options from below

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

(V) - Vegetarian (GF) - Gluten Free



Build your own Buffet Gourmet Cont'd



Salads - Select 2 options from below:

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

Sides - Select 2 options from below:

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

Desserts

Choose 3 from below;

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



Build your own Buffet Premium

\$45.00 per guest

*All prices exclude GST

Includes all staff and equipment



Finger Food on Arrival Choose 5 from below;

- Handmade Sausage Rolls
- Prawn Skewers (GF)
- Sushi Nori Rolls (V option)
- Spinach & Ricotta Pastizzi (V)
- Crumbed Calamari
- Risotto Balls (V)
- Miniature Pizzas (V option)
- Cocktail Quiche (V option)
- Bruschetta (V)
- Vegetable Spring Roll (V)

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

(V) - Vegetarian (GF) - Gluten Free



Build your own Buffet Premium Cont'd



Salads - Select 3 options 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

Desserts – Select 2/3 options 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

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

Gourmet Cocktail Dessert Range

- Opera Slice
- Baked Berry Cheesecake Tart
- Date Pudding Cake
- Caramel Slice
- Rocky Road
- Blackforest Tart
- Chocolate Mousse
- Apple Pie
- Chocolate Profiteroles
- Chocolate Éclairs

\$3.30 per serving



Cold Platters



Fruit Platter \$79.00

(A selection of seasonal fruits, such as watermelon, cantaloupe, honeydew, strawberries, grapes and kiwi fruit)

Fruit and Cheese \$75.00

(A fresh selection of seasonal fruits, and mixed cheeses such as brie, vintage cheddar, Swiss and gorgonzola)

Turkish bread and dips \$49.00

(Freshly baked Turkish bread with olive oil and rock salt, with an accompany dips, capsicum, tzatziki, and hummus)

Antipasto \$75.00

(Kabana, semi dried tomatoes, salami, Kalamata olives, marinated feta, Swiss cheese, spicy capsicum dip, brie)

Gourmet Antipasto \$85.00

(Marinated Feta, Olives, Brie, Gorgonzola, Fire roasted capsicums, dolmades, artichoke hearts, marinated mushrooms, Kalamata olives, sundried tomatoes, feta filled bell peppers)

Sushi Platter \$79.00

(A mixture of salmon, tuna, prawn, chicken, and vegetarian varieties)
30 pieces

Vietnamese Rice Paper Rolls \$85.00

(Authentic rice paper rolls with Chicken, Pork, Prawn and Tofu (V))
30 pieces

Premium Sandwich platter \$79.00

(A selection of chicken, ham, tuna, and vegetarian varieties)
*upgrade to Gourmet Filling for \$4 extra
40 pieces

Cold Meats \$75.00

(A selection of chicken, ham, tuna, and vegetarian varieties)
40 pieces

Petite Four Dessert Platter \$89.00

(Baked Lemon zest cheesecake, Mini lemon meringue pie, Orange & poppy seed w/ orange rind, Mini sticky date pudding, Chocolate mud with mocha cream, Carrot cake w/ cream cheese, Chocolate mousse cups)
25 pieces



Cold Platters - Cont'd



Cheese and Dips \$79.00

(All our great cheeses including Gorgonzola, Camembert, Swiss, Mondela and vintage cheddar, served with crackers and a selection of dips)

Cold Cut Vegetables \$65.00

(A healthy choice for your guests including capsicum, cucumber, carrot, celery and cherry tomato served with a selection of dips)

Cold Quiche \$75.00

(Delicious cold quiche selections including Lorraine, sun-dried tomato, asparagus and mushroom)

25 pieces

Fabulous Selection - Premium \$85.00

(Fabulous selection of freshly made sandwiches, wraps, and baguettes)

*upgrade to Gourmet fillings for \$4 extra

30 pieces

Bruschetta \$75.00

(A rich mixture of fresh vine ripened diced tomatoes, and red onion, marinated in a virgin olive oil served on a crusty bread bite dressed with a balsamic glaze)

25 pieces

Tandoori Chicken Bites \$75.00

(Sliced cumber rounds topped with tandoori chicken and dressed with yogurt)

25 pieces

Mixed Blini Platter \$75.00

(Mini savory pancakes with a variety of toppings including smoked salmon and Camembert, spicy beef, and roasted vegetables with Danish feta)

30 pieces

Premium Wraps platter \$85.00

(A selection of chicken, ham, tuna, and vegetarian varieties)

*upgrade to Gourmet fillings for \$4 extra

20 pieces

Gourmet Baguettes Platter \$85.00

(A selection of roast lamb, pastrami, tandoori chicken, smoked salmon and vegetarian varieties)

30 pieces

Premium Desserts Platter \$75.00

(A popular morning and afternoon tea option, including a selection of delicious sweet items)

30 pieces



Cold Platters - Cont'd



Freshly Baked Danishes \$79.00

(Cinnamon swirls, apricot danish, raspberry danish, and custard danish, all garnished with an icing dressing)
25 pieces

Croissants \$75.00

(Mini savory croissants with ham, cheese and tomato, cheese and tomato, and ham and cheese)
20 pieces

Chicken Skewers \$79.00

(Our satay chicken skewers are presented beautiful and provide a different alternative for your guests)
25 pieces

Gourmet Biscuits \$65.00

(Handmade biscuits including chocolate, macadamia, Anzac, muesli and yo-yos)
25 pieces

Freshly Baked Scones \$75.00

(Freshly baked scones for any occasion. Presented with double whipped cream and strawberry jam)
20 pieces

Roasted Chicken Pieces \$79.00

(Succulent chicken pieces coated in our special marinade, spit roasted and served cold for your enjoyment anytime)
25 pieces

Macaroons \$79.00

(A platter of 25 freshly made Macaroons. Flavors include Vanilla, chocolate, salted caramel, and pistachio)
25 pieces

Gourmet Potato Rosti Fritters (VG) \$75.00

(Mini potato rosti's topped with goats cheese, olives and basil pesto)
25 pieces

Atlantic Salmon & Camembert Boats \$75.00

(A crispy savory pastry casing boat, filled with smoked Salmon and triple cream Camembert)
25 pieces

**(V) - Vegetarian (GF) - Gluten Free
(VG) - Vegan**

Hot Finger Food Platters



Hot Finger Food Platter 1

Seafood Selection **\$75.00**

- 10 Tempura Fish Bites
- 10 Salt and Pepper Calamari
- 10 Bay scallop Skewer
- 10 Battered Torpedo Prawn

Hot Finger Food Platter 2

Asian Mixture **\$89.00**

- 20 Beef Dim Sim
- 15 Vegetarian Spring Rolls (v)
- 15 Vegetarian Samosa (v)
- 10 Prawn Toast

Hot Finger Food Platter 3

Pastry Favourites **\$75.00**

- 10 Steak and Pepper Pies
- 10 Sausage Rolls
- 10 Spinach and Ricotta Cheese (v)
- 10 Quiche varieties (v)
- Spinach, Lorraine, Asparagus, Tomato & Onion

Hot Finger Food Platter 4

Chicken Balls **\$59.00**

- 50 Chicken Breast Fillet Bites

Hot Finger Food Platter 5

Beef Meatballs **\$59.00**

- 50 Flame Grilled Beef Meatballs

Hot Finger Food Platter 6

Risotto Balls **\$59.00**

- 50 Risotto Balls (V)

Hot Finger Food Platter 7

Mini Pizza **\$59.00**

- 24 Mini Pizza

Hot Finger Food Platters



These substantial sensational sliders
will be the hit at any party

Hot Finger Food Platter 8
Wagyu Beef \$79.00

20 Mini Wagyu Beef Burgers

Hot Finger Food Platter 9
Pulled Chicken \$79.00

20 Lemon Pepper Chicken and Asian Slaw Slider

Hot Finger Food Platter 10
Beetroot Burger \$79.00

20 Mini Beetroot Beef and Tzatziki Burger

Hot Finger Food Platter 11
Lamb Slider \$79.00

20 Mini Lamb and Yogurt Slider

Hot Finger Food Platter 12
Potato Rosti Slider \$79.00

20 Mini Cajun Potato Hash with Beetroot Tzatziki Burger



Dietary Finger Food Platters



Dietary Hot Finger Food Platter 1 Vegetarian Platter

10 Curry Vegetable Puff (V)	Full \$85.00
10 Spinach and Feta Parcel (V)	Half \$45.00
10 Quiche Florentine (V)	
10 Sweet Potato and Cashew Empanada (V)	

Dietary Hot Finger Food Platter 2 Gluten Free Platter

10 Vegetable Roll (V)	Full \$85.00
10 Spinach and Ricotta Roll (V)	Half \$45.00
10 Sausage Roll	
10 Beef Pies	

Dietary Hot Finger Food Platter 3 Vegan Platter

10 Shredded Potato Fritter	Full \$85.00
10 Mushroom and Cherry Tomato Skewer	Half \$45.00
10 Curry Pumpkin and Spinach Delights	
10 Grilled Zucchini with Onion and Red Pepper	

Dietary Cold Finger Food Platter 4 Vegan, Gluten Free and Vegetarian

10 Sushi Nori Rolls	Full \$85.00
10 Vietnamese Rice Paper Rolls	Half \$45.00
10 Bruschetta	
10 Grilled Zucchini with Red Pepper	

(V) - Vegetarian (GF) - Gluten Free



Full Bar Service Premium

Perfect package for a private party or a small corporate function

2hrs - \$18.90 + GST per guest
3hrs - \$25.90 + GST per guest
PLUS \$7 PER GUEST
PER HOUR THEREAFTER



Beer

Heavy – Select 2 options
from below:

- Carlton Draught
- Carlton Dry
- VB
- Crown Lager
- Pure Blonde
- Coopers Pale Ale
- Heineken

Light Beer and Cider - Select 1
option from below:

Light Beer

- Cascade Premium Light
- Coopers Premium Light

Cider

- Sommersby Apple/Pear Cider
- Strongbow Original Cider
- 5 Seeds Apple Cider

Wine

White – Select 2 options from below:

- Oyster Bay Sauv Blanc
- Marlborough, NZ
- Annies Lane Riesling
- Clare Valley, SA
- Wolf Blass Red Label Semillon
Sauvignon Blanc
- Barossa Valles, SA
- Amberley Chimney Brush
Chenin Blanc
- Nannup, WA

Red – Select 2 options from below:

- Scotchmans Hill - The Hill
Cabernet, Waum Ponds, VIC
- Wolf Blass Red Label
Cabernet Merlot
- Barossa Valley, SA
- Wolf Blass Yellow Label Shiraz
- Barossa Valley, SA
- Jamiesons Run Billy's
Shadow Shiraz
- Coonawarra, SA

Sparkling – Select 1 option from below:

- Rothbury Estate - Hunter Valley, NSW
- Henkell Trocken Dry-Sec Sparkling - Germany
- Jacob's Creek Chardonnay Pinot Noir - Barossa Valley, SA
- Wolf Blass Red Label Chardonnay Pinot Noir Premium
Cuvee - Barossa Valley, SA

Soft Drinks, Water and Juice

Coke, Diet Coke, Lemonade,

Lemon Squash, Orange, Apple

Juice, Orange Juice, Bottle still water

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

Full Bar Service Prestige

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

2hrs - \$21.90 + GST per guest
3hrs - \$29.90 + GST per guest
PLUS \$8 PER GUEST PER
HOUR THEREAFTER



Beer

Heavy – Select 3 options from below:

- Little Creatures Pale Ale
- Matilda Bay Fat Yak
- Corona Cider
- Asahi
- Stella Artois
- Peroni
- James Boags Premium Lager

Light Beer and Cider - Select 1 option from below:

Light Beer

- James Boags Premium Light
- Coopers Premium Light

Cider

- Sommersby Apple/Pear Cider
- Monteith's Crushed Apple Cider

Wine

White – Select 2 options from below:

- Sticks Chardonnay
- Yarra Valley, VIC
- Stoneleigh Sauvignon Blanc
- Marlborough, NZ
- T'Gallant Cape Schanck Pinot Gris
- Mornington Peninsula, VIC
- Stonier Chardonnay
- Mornington Peninsula, VIC
- Brown Brothers Moscato
- King Valley, VIC
- Catalina Sounds Sauvignon Blanc
- Marlborough, NZ

Red – Select 2 options from below:

- Pepperjack Shiraz
- Barossa Valley, SA
- Wynn's Black wLabel Cabernet Sauvignon
- Coonawarra Estate, SA
- Racers & Rascals Shiraz
- Yarra Valley, VIC
- Sticks Pinot Noir
- Yarra Valley, VIC
- St John's Road Blood & Courage Shiraz
- Barossa Valley, SA

Sparkling – Select 1 option from below:

- Yarra Burn Pinot Noir Chardonnay - Yarra Valley, VIC
- Chandon Brut - Yarra Valley, VIC
- Jansz Premium Cuvee - Tasmania

Soft Drinks, Water and Juice

Coke, Diet Coke, Lemonade,

Lemon Squash, Orange, Apple

Juice, Orange Juice, Bottle still water

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



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

\$2.50 per guest



Full setup includes:

- Instant Coffee – Jasper Coffee
- Tea Bags - Lipton Black Tea
- Sugar Sachets
- Full Cream, Low Fat, skim and soy milk
- Premium Cardboard Cups
- Stirring Sticks

**Upgrade to Premium Percolated Coffeexx
Coffee and Gourmet Lipton Tea varieties
for \$3.95 per guest**

**Includes ALL Equipment, trestle tables,
table cloths, and urn!**



Drinks

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 ready to consume!



Drinks

2 litre Soft Drink Varieties	\$6.00
1.25 Litre Soft Drink Varieties	\$5.50
2 Litre Fresh Juice Varieties (Apple and Orange)	\$6.00

1.25 Litre Water	\$4.50
Cans of Soft Drink (Coke, Lift, Spite, Diet Coke)	\$2.50

600ml Water	\$3.00
Schweppes Premium Mixers (Lemon Lime Bitters, Agrum, Blood Orange, White Grape & Passionfruit)	\$3.50

250 ml Apple Juice	\$2.50
250 ml Orange Juice	\$2.50
Disposable Glassware (pack of 20)	\$7.00

UNLIMITED SOFT DRINK PACKAGE

Ideal for Functions

- Unlimited consumption for 3 hours

- Coke
- Diet Coke
- Lift
- Sprite
- Water
- Juice

Add \$3.50 per head



Call us to book
your function on
1300 850 720



- Perth
1300 837 750
- Adelaide
1300 855 251
- Sydney
1300 806 535
- Brisbane
1300 526 020
- Melbourne
1300 526 020



Staffing Costs

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

Supervisor/Chef	\$58 p/h
Waiter/Assistant	\$50 p/h
Bar/Drinks Waiter	\$50 p/h

Contact Us

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