



Stand Up Function Small Bites Menu



These event menus are designed for a cocktail stand up event, from weddings to birthdays these menus give a large variety of offerings with a range of different priced packages.

Choose which menu you would like and let our Events Team know about your function and we can create the custom quote for you including the staff to cook and serve the food and any equipment you might need for the function.

Hot Small Bites

(Minimum 20)

4 pieces per person \$18 pp
6 pieces per person \$27 pp
8 pieces per person \$36 pp
10 pieces per person \$43 pp
12 pieces per person \$50 pp

Land:

- Lamb fillet mignon, black truffle mayo (gf)
- Beef and cheddar sausage rolls, kasundi
- BBQ Duck spring rolls, hoisin sauce
- Cocktail beef pies, tomato relish
- Char sui pork spring rolls, Sriracha kewpie
- Chicken and shiitake wontons, sweet chilli



Garden (v)

- Zucchini and chickpea pakoras , raita (v)
- Caramelized onion and cheddar tarts (v)
- Tomato and goats cheese tarts (v)
- Provolone, sugo and basil mini pizzette (v)
- Mac and cheese croquettes, smoked paprika aioli (v)
- Arancini (v)



Ocean

- Sesame Prawn toast, roasted sesame sauce
- BBQ scallop, taramasalata , chorizo (gf)
- Tom yum prawn twisters, sweet chilli
- Chili salted calamari, lemon aioli
- Takoyaki balls, kewpie, okonomi



Cold Small Bites

(Minimum 20)

Land:

- Lemon zaatar pulled chicken, harrisa yogurt, crispy flatbread
- Lemongrass coconut chicken rice paper roll (gf, df)
- Peking duck pancake, spring onion hoisin
- Beef bresaola preserved lemon and ricotta (gf)
- Peppered lamb, truffled mushroom crostini
- Teriyaki beef rice paper roll (gf, df)



Garden

- Smoked goats curd tartlet, air dried tomato, salsa verde (v)
- Corn and coriander fritters, quacamole, fried Halloumi (v)
- Wild truffled Mushroom en croute, pickled artichoke (vegan, df)
- Spicy tofu and green apple rice paper roll (vegan, gf, df)



Ocean

- Hot smoked ocean trout betal leaf, sweet fish sauce, chili jam Thai basil (gf, df)
- Smoked salmon blini, horseradish mascapone, caviar
- Prawn and pickled mango rice paper roll (gf, df)
- Tuna tataki, furikake, wasabi avocado, crisp wakame cracker
- Crumbed prawn sando, pickled slaw, XO mayo



****Staff required to cook and serve on site - Additional cost depending on duration of event**

Dietary Specific

\$5 per piece - 20 minimum

- Rice paper rolls - Lemongrass coconut chicken 🌱🌾🥚
- Rice paper rolls - Teriyaki beef 🌱🌾🥚
- Rice paper rolls - Spicy tofu and green apple 🌱🌾🥚🍎
- Rice paper rolls - Prawn and pickled mango 🌱🌾🥚

Platters are 12 pieces for \$48

- Sweet potato and spinach croquette 🌱🌾🥚🍎
- Pumpkin and almond samosa 🌱🌾🍎
- Wild mushroom pate, trufe oil, crostini 🌱🌾🍎
- Vegetable & Shitake spring rolls 🌱🌾🍎
- Vegan tofu nigiri 🌱🌾🥚🍎

****Other more specific dietary canapés available - speak to our team to get a quote**





Bigger Bites

\$8.50 per piece - 20 minimum

****Perfect add on to the small bites for a more substantial option, recommended 2 per person.**

Choose from the menu below :

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Ruben toastie, 12hr smoked beef brisket, kosher pickles, fermented red cabbage gruyere, dijon mustard
- BBQ pork banh mi, pickled vegetable, spring onion, pate, hoisin
- Chicken karaage gua bao, chili slaw, hoisin kewpie, coriander (df)
- Spiced chicken empanada, chimichurri
- Southern fried crispy prawn, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yogurt (gf)
- Slider. Middle eastern falafel, halloumi, harissa and tzatziki (v)
- Eggplant karaage bao, chili slaw, hoisin kewpie, coriander (vegan, df)
- Chili bean, quesadilla, guac and jalapeno vegan coyo (vegan, df)
- Spiced moroccan pumpkin empanada, chimichurri (vegan, df)



Bowls

\$13 per piece - 20 minimum

****Perfect add on to the small bites for a more substantial option, recommended 1 per person.**

Choose from the menu below :

- Mapo tofu, sichuan beef, special fried rice (gf, df)
- Smokey 12hr beef brisket, baked mac and cheese, bourbon bbq sauce
- BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread (gf)
- Masterstock poached chicken & coconut salad, asian herbs, kaffir lime, crispy shallots (gf, df, contains nuts)
- Korean fried chicken, pickled cucumber salad, gouchujang sauce
- Chicken jungle curry, snake beans, baby corn, thai basil, pandan rice (gf, df)
- Sticky pork belly , tamarind caramel, pickled asian slaw, fragrant herbs, chili jam (gf, df)
- Beer battered flathead fillet , chips, Tartare sauce, lemon (df)
- Prawn Mee goreng, hokkien noodles, bean shoots, peanut satay, fried shallots (df, contains nuts)
- Miso roasted salmon, pickled shitake mushroom, qukes, soba noodles, edamame, teriyaki sauce (df)
- Spiced chickpea fritters, pickled slaw, cucumber coconut yoghurt, tomato kasundi (gf, df, vegan)
- Lemon pepper calarmari, rocket, aioli, lemon (df)
- Three cheese potato gnocchi, toasted walnuts, fried greens (v, contains nuts)
- Miso roasted pumpkin, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce (vegan, df)
- Pea and asparagus risotto, air dried tomato, Parmesan crisps (v, gf)



A woman with dark hair in a bun, wearing glasses and a black shirt, is pouring wine from a green bottle into a glass. She is standing behind a bar counter. The bar is set with many clear glasses, some containing wine. There are several bottles of wine on the bar. A large floral centerpiece with green leaves and white flowers is in the foreground. The background shows an outdoor setting with greenery and a building.

Fabulous

DRINKS PACKAGES

Get the full event experience and have us take care of the drinks as well as the food service including glasses, bar, ice and equipment.

If you are purchasing the drinks yourself we can still provide a 'dry bar' and bartender to serve.

Garden Package



(Minimum 30)

Drinks packages and the popup bar can be set up anywhere from a public park to an office building - we will bring the bar to life! The package is an unlimited amount for that time period so no rushing off to the bottle to stock up, just enjoy and let us handle the service!

Fabulous Catering holds a portable liquor licence, this means we can pop up a bar and serve alcohol anywhere, anytime under our licence using our RSA trained bartenders.

Prices

2 Hours - \$29+ GST per guest
3 Hours - \$39+ GST per guest
Additional hour is \$10 per guest



Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice.

Bartender is additional

White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

Beer:

- Balter Lager
- Furphy
- Cascade Light

Red Wine:

- La Vue Pinot Noir
- Tahbilk Shiraz

Soft Drinks:

- Soft drinks
- Sparkling Water

Sparkling:

- McPherson Sparkling Brut

Boutique and Crafts Package

(Minimum 30)

PRICES

2 Hours - \$35+ GST per guest

3 Hours - \$45+ GST per guest

Additional hour is \$12 per guest

Beer:

- Balter Lager
- Mountain Goat Pale Ale
- Corona
- Cascade Light
- Heaps Normal Non-Alcoholic Lager

Sparkling:

- Bandini Prosecco

Rose:

- Blue Pyrenees Bone Dry Rose

Cider:

- Monteiths apple cider

White Wine:

- Dal Zotto Pinot Grigio
- Catalina Sounds Sauvignon Blanc

Red Wine:

- Bethany Wines Shiraz
- Pfeiffer Tempranillo

Soft Drinks:

- Soft drinks including coke, sprite, etc.
- Sparkling water

Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice.

Bartender is additional.



Package Upgrades



Cocktails:

- | | |
|--------------------------|-----------------------------|
| • Espresso Martini | \$14.50 per cocktail |
| • Passionfruit Caprioska | \$14.50 per cocktail |
| • Palomita | \$14.50 per cocktail |
| • French75 | \$14.50 per cocktail |
| • Green Apple Mojito | \$14.50 per cocktail |
| • Miami Iced Tea | \$14.50 per cocktail |

Cans/ Seltzers/Sour Beer:

- Moon Dog Fizzer upgrade package **\$10 per person**
(Tropical Crush, Raspberry and Lemon Squeezy)
- Bridge Rd Brewers Sour Beers upgrade package **\$10 per person**
(Tropical Sour, Passionfruit Sour, Blood Orange Sour)

Non Alcoholic:

- Heaps Normal non alcoholic larger **\$3.50 per can** (minimum 10)
- Naked Life Non-alcoholic G&T non alcoholic **\$4.50 per can** (minimum 10)
- Naked life non alcoholic Italian spritz **\$4.50 per can** (minimum 10)

Spirits:

- House spirits **\$15 per person includes the mixers**
(vodka, tequila, rum, gin, whisky, bourbon)

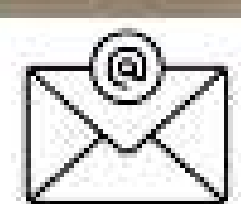
****Other spirits available to add on – enquire with the team!**



CALL US FOR A QUOTE!

A white silhouette of the map of Australia with several black location pins placed across different regions.

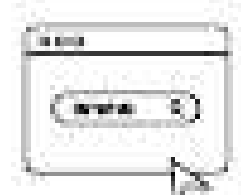
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