

Fabulous CATERING

BBQ MENU 2024



FOOD TO ELEVATE ANY OCCASION!

A range of different menus designed just for your event! Whether it's a celebration event or wedding, these menus are perfect to cover all tastes.

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE

BBQ SHARE FARE

MINIMUM 30












PRICES

Choose 2 options \$49 per person



Choose 3 options \$55 per person

Choose 4 options \$60 per person

Choose from the below:

- Banana leaf wrapped whole snapper with lemongrass, chilli jam  
- Aged beef fillet minute steaks, onion relish  
- Charred grilled lamb cutlets, pistachio salsa verde  
- BBQ duck breast, mandarin, shaved fennel, soy dressing  
- Pork and fennel sausages, peach chutney 
- Honey, lemon and rosemary BBQ chicken chops  







Vegetarian/Vegan options

- Chargrilled vegetable and tofu brochettes, chimichurri   
- Vegan burgers, sriracha mayo  
- Vegan sausages, caramelised onion  
- BBQ spiced cauliflower steaks, miso ranch dressing   

(Choose 2 options for vegetarian or vegans - included in price, with numbers TBC closer to date)

INCLUSIONS:

Salad Bar

- Escalivada (chargrilled vegetables), crumbled feta, basil pistou 
- Roasted green asparagus, chopped egg, chives, horseradish mayo 
- Cypriot grain salad with beetroot tzatziki
- Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette    

Full buffet setup including covered table included.
Hire of BBQ required for this menu with a chef to cook and
waitstaff to serve - additional cost depending on the
duration of your event

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CATERING





BBQ BITES

MINIMUM 40

\$7.50 per piece

- Pork and fennel chipolata sausages, peach chutney
- BBQ chicken saltimbocca skewers with truffle mayo
- Garlic and lemon BBQ king prawns with lemon aioli
 - Wagyu beef skewers, chimichuri
- Chargrilled vegetable and tofu brochettes, chimichurri



\$8.50 per piece

- Charred grilled lamb cutlets, pistachio salsa verde
- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Pulled pork, corn and black bean quesadilla, guac and jalapeno crema
 - Middle Eastern falafel slider, halloumi, harissa and tzatziki
 - Chili bean quesadilla, guac and jalapeno vegan mayo



Hire of BBQ required for this menu with a chef to cook and waitstaff to serve - additional cost depending on the duration of your event



DRINKS PACKAGE

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 50

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 per guest

3 Hours - \$39 per guest

Additional hour is \$10 per guest

White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

Beer:

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Red Wine:

- La Vue Pinot Noir
- Tahbilk Shiraz

Soft Drinks:

- Soft drinks
- Sparkling Water

Sparkling:

- McPherson Sparkling Brut

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



BOUTIQUE & CRAFTS PACKAGE

MINIMUM 50

PRICES

2 Hours - \$35 per guest

3 Hours - \$45 per guest

Additional hour is \$12 per guest

Beer:

- Mountain Goat Pale Ale
- Corona
- Cascade Light
- Heaps Normal non-alcoholic larger

Cider:

- Bulmers Original

Sparkling:

- Bandini Prosecco

Rose:

- Blue Pyrenees Bone Dry Rose

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 (vodka, tequila, rum, gin, whisky, bourbon) ..	\$15 per person includes the mixers
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Other drinks available to add on – enquire with the team!



CALL US FOR A QUOTE!

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