

Fabulous CATERING

BANQUET MENU 2024



FOOD TO ELEVATE ANY OCCASION!

A range of different menus designed to be served as buffet or a banquet for sharing. 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

CARVERY BANQUET

MINIMUM 20

This menu has been designed to be displayed on a main table and the guests come up to the table and our staff will serve their food options. You can have a nice variety of different options for them to choose from.

PRICES

Choose 2 options \$49 per person
Choose 3 options \$55 per person
Choose 4 options \$60 per person

Protein Choices

TASMANIAN SALMON

Poached Tasmanian salmon fillet, cucumber scales, salmon roe, lemon aioli 

BEEF BRISKET

Slow cooked seeded mustard crusted beef brisket, shallot Madeira jus  

TURKEY

Roasted free range turkey breast, fig, apple and spiced bread stuffing, Cafe de Paris butter

CHICKEN

Achiote rubbed young chickens, pipperrade, fried bitter greens  

LAMB SHOULDER

Salt baked roasted shoulder of lamb, pistacio minted salsa verde (contains nuts)  










PORK BELLY

Baked coriander and lemongrass brined pork belly, chili jam  

VEGAN TART

Maple glazed vegan carrot and parsnip tart  

Package inclusive of

- Fried baby potatoes, garlic and rosemary confit  
- Freshly baked bread rolls and butter
- Salad bar
 - Escalivada (chargrilled vegetables), crumbled feta, basil pistou  
 - Roasted green asparagus, chopped egg, chives, horseradish mayo 
 - Cypriot grain salad with a side of beetroot hummus 
 - Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette (gf, df, vegan)   



*For special dietaries,
enquire with the team!*



FAB SHARED BANQUET











MINIMUM 20

This menu has been designed as a sharing feast, all dishes are brought to the tables for the guests to serve themselves. You can choose menu either with 2 or 3 proteins with inclusions





PRICES

Choose 2 options \$49 per person
Choose 3 options \$55 per person

MAINS - Choose from below:

- BBQ split young chickens, Anciote rub, charred corn and pico de gallo salsa, jalapeño crema 
- Baked Tasmanian salmon tarator, beetroot tzatziki (served room temp) (Contains nuts)  
- Glazed coriander and lemongrass brined pork belly, pickled green mango som tam, tamarind caramel (gf, df)
- 12hr smoked beef brisket, beer coated fried onions, SBR sauce  
- Salt baked lamb shoulder, Argentine black bean rice, chimichurri, grilled lemon  
- Baked miso grey pumpkin wedges green tahini, maple seed brittle   

Package inclusions:

- Fried baby potatoes garlic and rosemary confit  
- Freshly baked bread rolls and butter
- Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette   

*For special dietaries,
enquire with the team!*






DESSERT BANQUET

MINIMUM 20

Dessert to be set up as one sharing table allowing the guests to try a few different options:

PRICES

\$15 per person

Raspberry, apple, almond cake 

Mini raspberry and apple cake topped with almonds

Tiramisu cups

Espresso soaked sponge, crushed raspberries, honey mascarpone, crumbled chocolate

Salted toffee pudding

Prunes and dates, salted toffee sauce double cream

Limone

Meyer lemon curd, torched Italian meringue, butternut crumb tart, edible flowers



THE FAB DESSERT BOARD



The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off the meal!

A variety of our mini desserts styled on a wooden board garnishes with fresh fruit and extra mini sweets macarons and chocolates.

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Prunes and dates, salted toffee sauce, double cream

Limone

Meyer lemon curd, torched Italian meringue, butternut crumb tart, edible flowers

PRICES

1 m (40-60 pax)	\$900
2 m (80-100 pax)	\$1500
3 m (100+)	\$2000

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:

- Balter IPA
- Furphy
- Cascade Light
- Heaps Normal non-alcoholic lager

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:

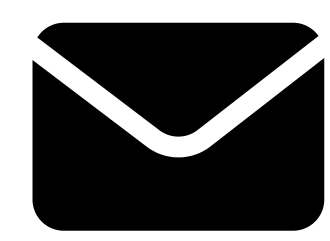
• House spirits (vodka, tequila, rum, gin, whisky, bourbon) ..	\$15 per person includes the mixers
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Other drinks available to add on – enquire with the team!

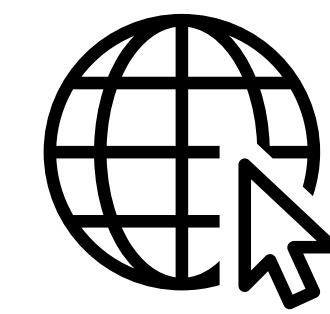


CALL US FOR A QUOTE!

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