

Fabulous

CATERING

GRAZING BOARDS 2024



FOOD TO ELEVATE ANY OCCASION!

Our grazing board is the perfect way to start any function, from a home event, corporate networking to a wedding.

It is a real showstopper and will wow your guests.

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE

GRAZING BOARDS

ANTIPASTO GRAZING BOARD

The antipasto board is the perfect way to start any function, from a corporate networking event to a wedding.

An assortment of premium meats and cheeses with all the dips and extras included.

THE MINI GRAZE

Grazing table 1M

20 pax approx \$590

THE FAB BIG BOARD

Grazing table 2M \$1550

60-80 pax

Grazing table 3M \$1950

80-100 pax

Grazing table 4M \$2450

110-150 pax

Metro delivery, setup and pickup - \$69



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.

Raspberry, apple, almond cake



Mini raspberry and apple cake topped with almonds

Tiramisu cups

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

Salted toffee pudding

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

Metro delivery, setup and pickup - \$69

THE FAB FRUIT BOARD

This fruit grazing board is a perfect accompaniment to other items during any event!

It is a real showstopper and will wow your guests. The fruit is all freshly and seasonally sourced and styled by our chef.

A variety of fruits below:

- Watermelon
- Pineapple
- Cantaloupe
- Honeydew
- Grapes
- Strawberries
- Kiwi
- Seasonal berries
- Whole fruit

Garnished with various edible flowers.

Styled with wooden boards, risers and rustic props.

PRICES

Mini (40-50 pax)	\$350
2M (80-100 pax)	\$1000
3M (100+pax)	\$1500

Metro delivery, setup and pickup - \$69



THE FAB CHEESE BOARD



Fancy a cheese-only board? We have you covered. Our board has something for all cheese lovers with a great range of local and international cheeses.

Displayed and styled on wooden board with greenery for enjoyment.

Includes:

- Various mixed local and imported premium cheeses of hard, blue, soft and wash rind.
- Quiche
- Dried fruits
- Lavosh
- Grilled bread

PRICES

Mini (20 pax)	\$500
2M (50-80 pax)	\$1450

Metro delivery, setup and pickup - \$69

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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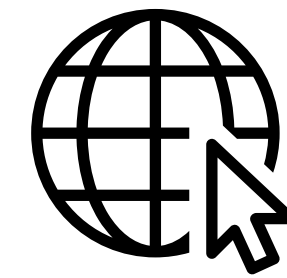
Other drinks available to add on – enquire with the team!



CALL US FOR A QUOTE!

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 fabulouscatering.com.au

