

Fabulous CATERING

WEDDING MENU 2024



FOOD TO ELEVATE YOUR WEDDING!

A range of different menus designed specially for your wedding day!
These menus are perfect to cover all tastes.

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE

SMALL BITES


MINIMUM 20

PRICES


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

HOT SMALL BITES

Land

Lamb fillet mignon, black truffle mayo 
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

Ocean






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

Garden




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

COLD SMALL BITES






Land

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

Ocean

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

Garden

Smoked goats curd tartlet, air dried tomato, salsa verde
Corn and coriander fritters, quacamole, fried Halloumi
Wild truffled Mushroom en crouete, pickled artichoke 
Spicy tofu and green apple rice paper roll 












BIGGER BITES & BOWLS

MINIMUM 20

BIGGER BITES

\$8.50 per piece























Choose from the 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 
- Spiced chicken empanada, chimichurri
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yogurt 
- Slider. Middle eastern falafel, halloumi, harissa and tzatziki 
- Spiced moroccan pumpkin empanada, chimichurri  
- Eggplant karaage bao, chili slaw, hoisin kewpie, coriander  
- Chili bean, quesadilla, guac and jalapeno vegan coyo  

BOWLS

\$13 per piece

Choose from the below:

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



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!*





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, piperade, 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!*



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



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


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







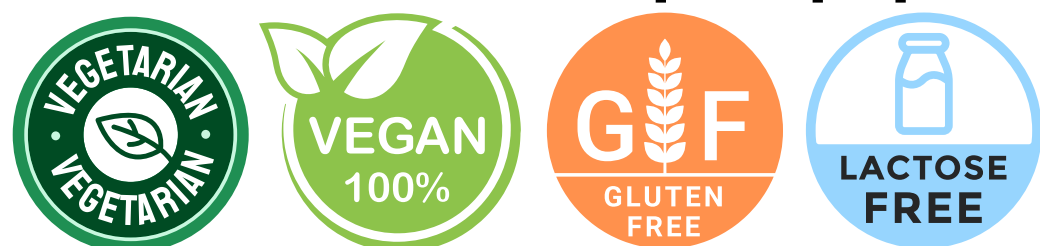
ALTERNATE DROP

PRICES










1 Course	\$50 per person
2 Course	\$65 per person
3 Course	\$85 per person

ENTREE - CHOOSE 2:

- Blue swimmer crab and asparagus cannelloni, burnt soy and chive beurre blanc
- Duck parfait, truffled goose butter, candied blood orange puree, pickles, toasted brioche
- Chicken and coconut salad, smoked quail egg, crispy shallot, peanuts, asain herbs (contains nuts) 
- Goats cheese pannacotta, asparagus salad, scotch egg, tartufo dressing 
- Fried filled zucchini flowers, ricotta parmesan, Romesco sauce (contains nuts) 
- Salt and pepper tofu, green onion dressing, edamame guacamole, wakame salad 





MAINS - CHOOSE 2:

- Chargrilled fillet of beef, creamed peas, pepperade, cauliflower gratin, shallot jus
- Sage and lemon roasted chicken breast, goats cheese mash, ratatouille, salsa verde 
- Crispy suckling pork belly, confit potato lyonnaise, red cabbage jam, watercress, sour cherry jus  
- Pan-fried Tasmanian salmon, pepperonata, Ligurian olives, braised baby fennel, lemon oil, basil pistou  
- Baked prosciutto wrapped John Dory fillets saltimbocca, local asparagus risotto, salsa verde, shaved bottarga 
- Ricotta and spinach gnocchi, slow roasted tomato sauce, shaved pecorino 
- Miso roasted eggplant, fried tofu, green soba noodle, onion sauce, snow peas, edamame  

** Mains all served with a garden salad to the tables

DESSERT - CHOOSE 2:

- Classic chocolate fondant, cherry compote, chocolate floss, double cream
- Apple cinnamon crumble tart, vanilla bean ice cream, nut brittle (Contains nuts)
- Lemon baked cheese cake, blood orange granita, candied lemon 
- Summer berry pannacotta, compressed caramelized pineapple, caramel popcorn
- Biscoff cake, butterscotch, chocolate ganache, cherry compote 



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.



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

