

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!

Have us take care of the drinks as well as the service including glasses, bar, ice and equipment.

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 goes for as long as your event does, 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 serve alcohol anywhere, anytime, with our RSA-certified bartenders.

If you prefer to purchase drinks yourself, we can still provide a dry bar and bartender to serve.



CLASSIC PACKAGE

MINIMUM 50

PRICES

2 Hours - \$29 per guest

3 Hours - \$39 per guest

Additional hour is \$12 per guest

Beer:

- Balter IPA
- Furphy Ale
- Cascade Light

Red Wine:

- Step By Step Shiraz
- Step By Step Cabernet Sauvignon

White Wine:

- Step By Step Pinot Grigio
- Step By Step Sauvignon Blanc
- Step By Step Rosé

Sparkling:

- Step By Step Brut Cuvée

Non-Alcoholic Drinks:

- Mixed soft drinks
- Sparkling Water
- Juices
- Lemon, lime and bitters

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





PREMIUM PACKAGE

MINIMUM 50

PRICES

2 Hours - \$39 per guest

3 Hours - \$49 per guest

Additional hour is \$15 per guest

Beer:

- Furphy Ale
- Little Creatures Pale Ale
- Asahi Lager
- Cascade Premium Light

Sparkling:

- Blue Pyrenees Midnight Cuveé

White Wine:

- Paulett Polish Hill Riesling, Clare Valley SA
- Dal Zotto Pinot Grigio, King Valley VIC
- Catalina Sounds Sauv Blanc, Marlborough NZ

Rose:

- Blue Pyrenees Bone Dry Rosé, Avoca VIC

Red Wine:

- Pfeiffer Pinot Noir, Rutherglen VIC
- Bethany Wines Shiraz, Barossa SA
- Tahbilk Cabernet Sauvignon, Nagambie VIC

Non-Alcoholic Drinks:

- Mixed soft drinks
- Orange Juice
- Sparkling Water
- Heaps Normal Beer Quiet XPA
- Naked Life Non-Alcoholic Cocktail Pink
- Naked Life Non-Alcoholic Negroni Spritz
- Naked Life Non-Alcoholic Cocktail Passion Martini

Upgrade to Mumm Champagne - \$15 per guest extra

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

BOUTIQUE PACKAGE

MINIMUM 50

PRICES

2 Hours - \$49 per guest

3 Hours - \$59 per guest

Additional hour is \$19 per guest

Beer:

- Peroni Nastro Azzurro
- Stone & Wood Pacific Ale
- Fixation IPA
- Corona
- Cascade Premium Light

Sparkling:

- Mumm Champagne, Reims, France

Cider:

- Monteiths Apple Cider

White Wine:

- Pikes Pinot Grigio, Clare Valley SA
- Johnson Estate Sauvignon Blanc, Marlborough NZ
- D'Arenberg The Olive Grove Chardonnay, McLaren Vale SA

Rose:

- Tahbilk Grenache Mouvedré Rosé, Nagambie VIC

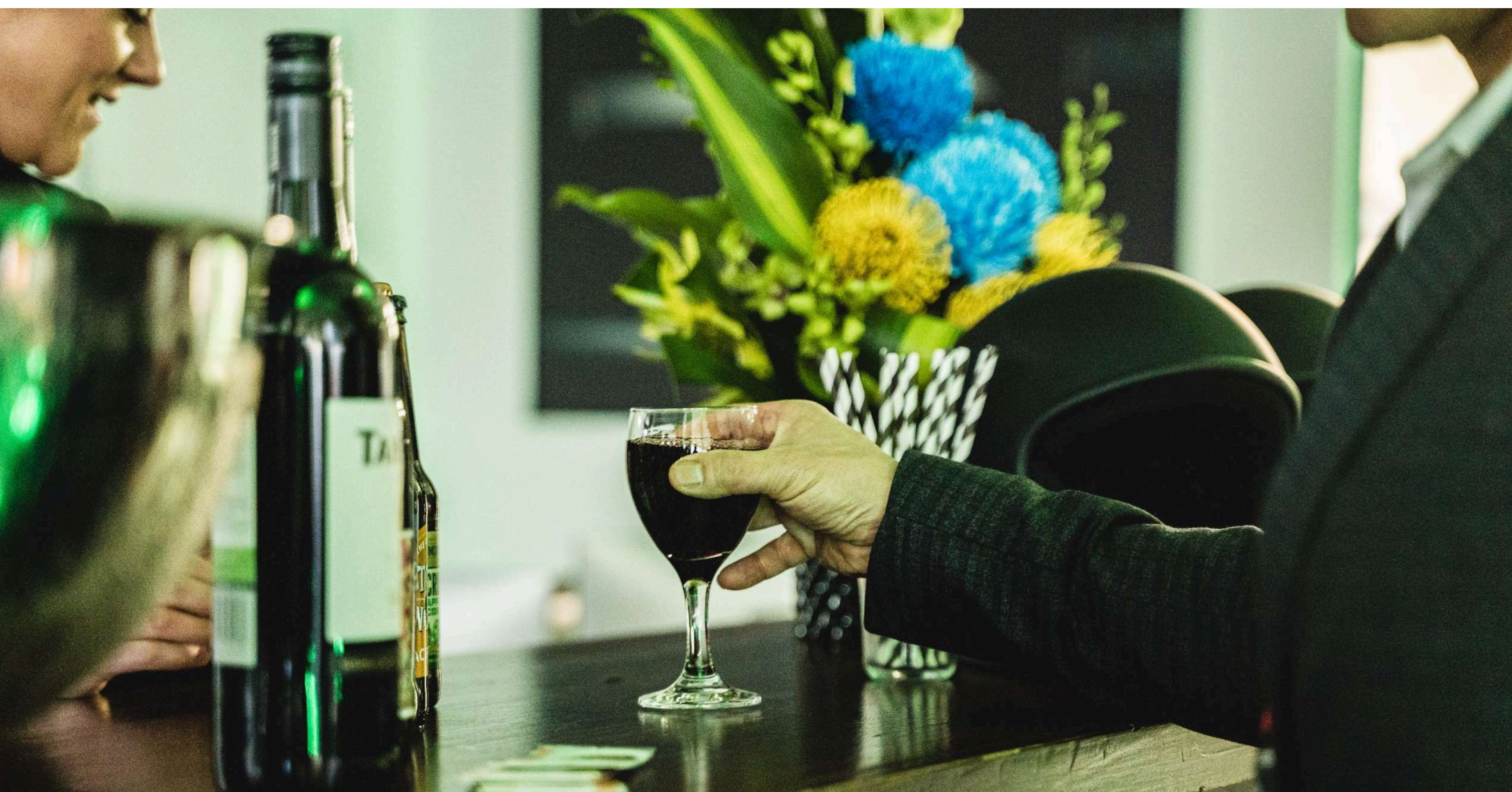
Red Wine:

- Bests Great Western Cabernet Sauvignon, Great Western VIC
- D'Arenberg The Footbolt Shiraz, McLaren Vale SA
- Yering Station Pinot Noir, Yarra Valley VIC

Non-Alcoholic Drinks:

- Mixed soft drinks
- Juices
- Sparkling Water
- Heaps Normal Beer Quiet XPA
- Naked Life Non-Alcoholic Cocktail Pink
- Naked Life Non-Alcoholic Negroni Spritz
- Naked Life Non-Alcoholic Cocktail Passion Martini

*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**
- Cosmopolitan **\$14.50 per cocktail**

Seltzers/Sour Beers:

- 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 Mocktails **\$4.50 per can** (minimum 10)
(Negroni Spritz, Passion Martini, Pink Paloma)
- Naked Life non-alcoholic Italian spritz **\$4.50 per can** (minimum 10)

Spirits:

- House spirits **\$20 per person**
(vodka, tequila, rum, gin, whisky, bourbon) **includes the mixers**

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

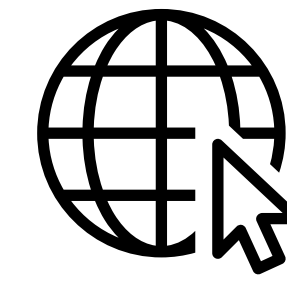


CALL US FOR A QUOTE!

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