



**STAND UP FUNCTION
MENU 2024**



FOOD TO ELEVATE ANY OCCASION!

A range of different menus designed to be served specially 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

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 



DIETARY SPECIFIC

MINIMUM OF 20

\$5 per piece - minimum of 20

RICE PAPER ROLLS

- Lemongrass and coconut chicken  
- Teriyaki beef  
- Spicy tofu and green apple    
- Prawn and picked mango  

\$48 per platter - 12 pieces each

- Sweet potato and spinach croquettes    
- Pumpkin and almond samosa  
- Wild mushroom pate, truffle oil and crostini  
- Vegetable and shitake spring rolls  
- Vegan tofu nigiri    














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 calarmari, 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  

*Prices are ex GST



DRINKS PACKAGE

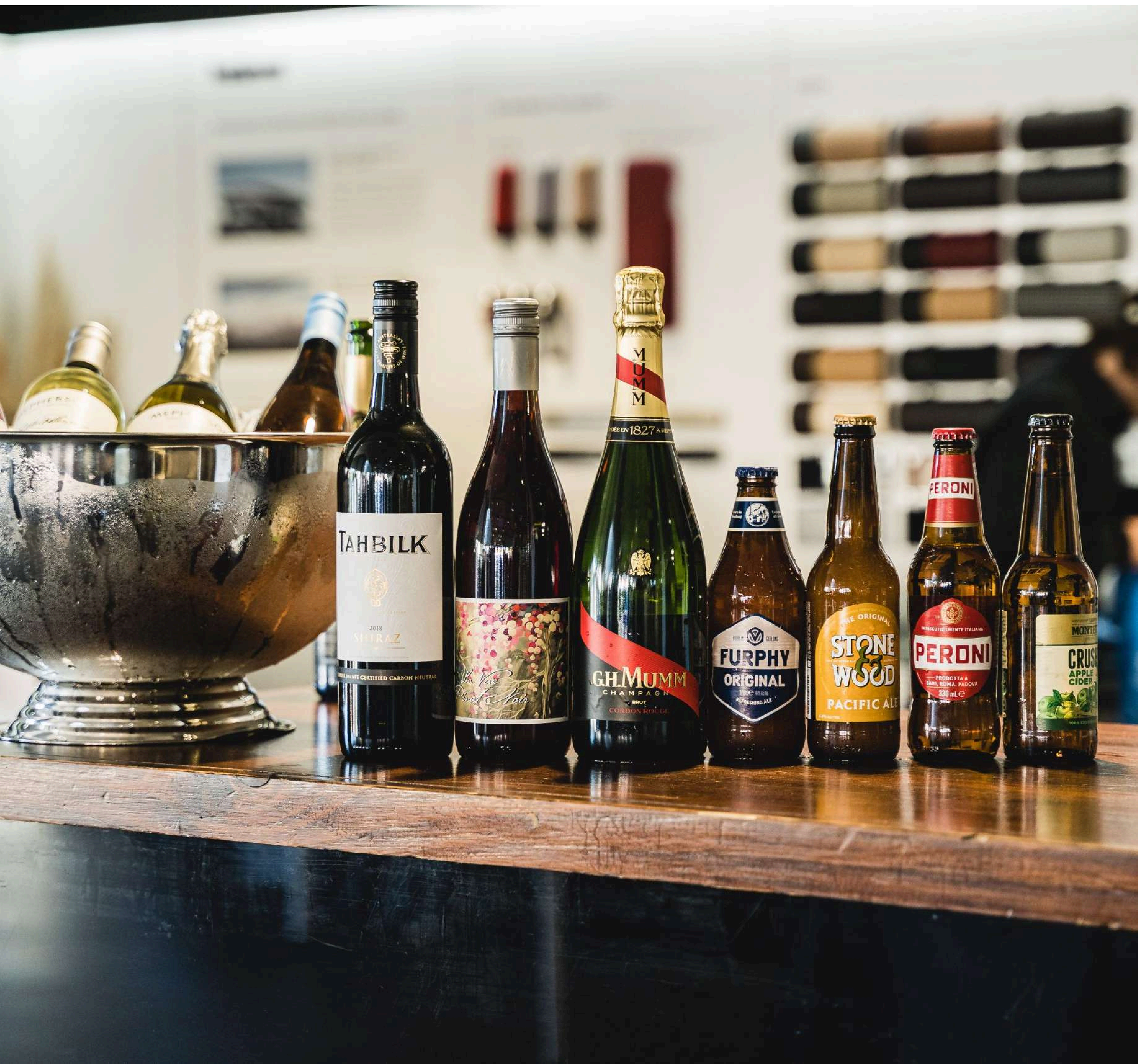
Get the full event experience!

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

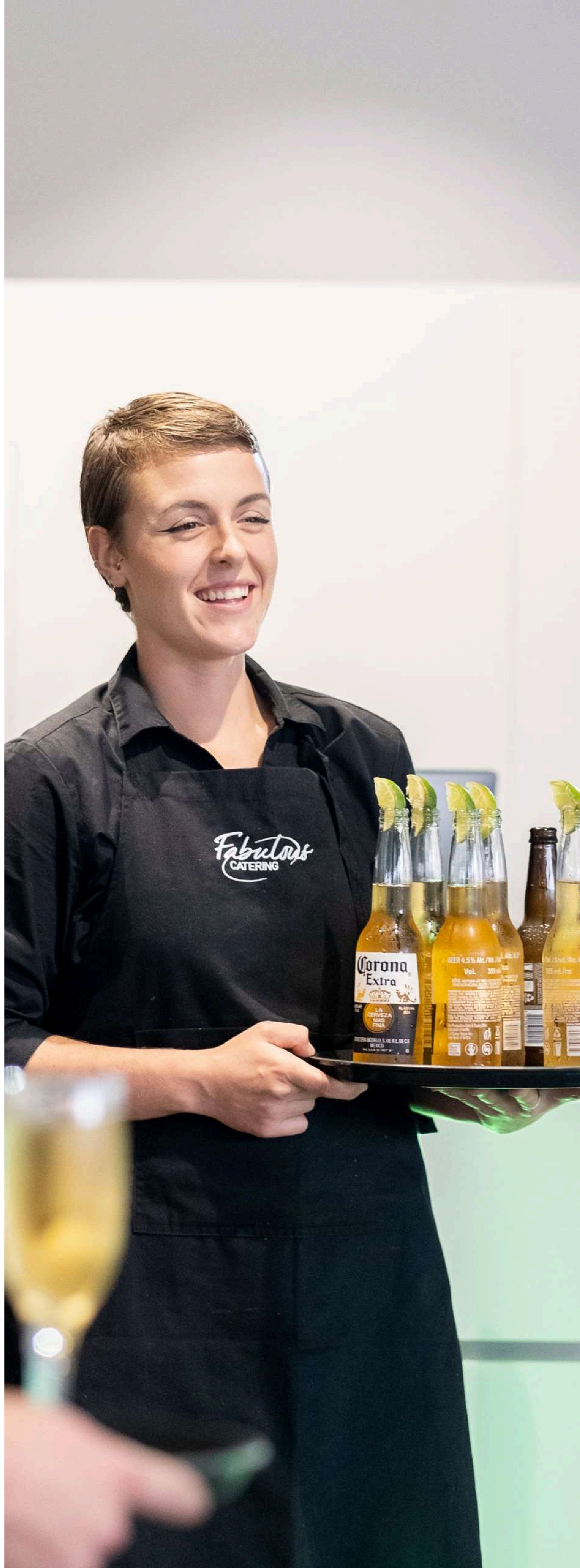
Sparkling:

- 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

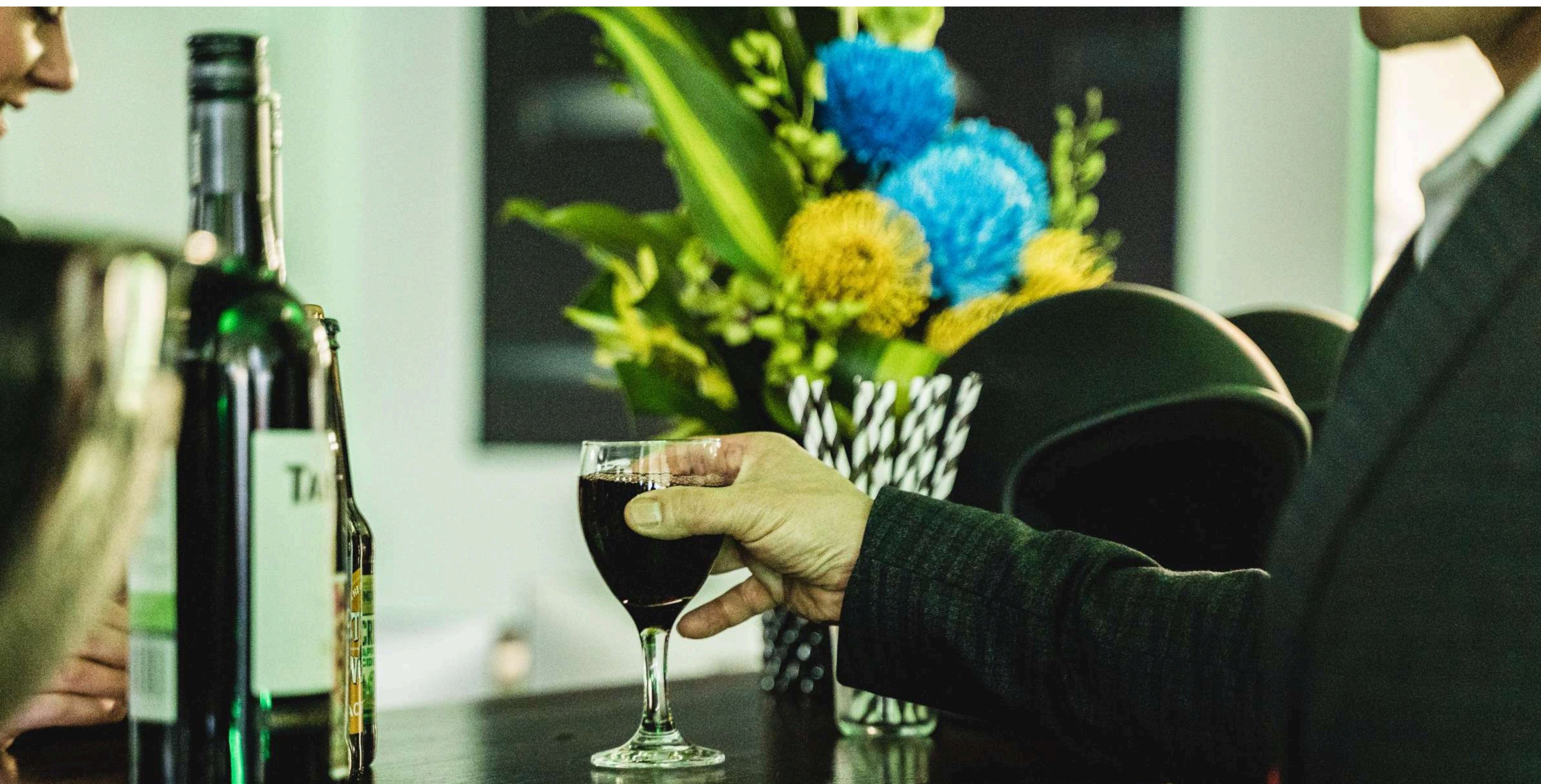
Red Wine:

- 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:

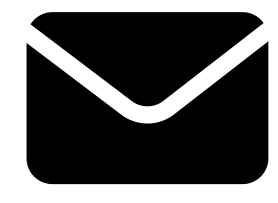
- House spirits \$20 per person
(vodka, tequila, rum, gin, whisky, bourbon) includes the mixers

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

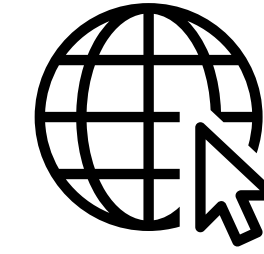


CALL US FOR A QUOTE!

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