



BBQ MENU 2024

FOOD TO ELEVATE ANY OCCASION

A range of different menus designed just for your event! Whether it's a corporate event or wedding, these menus are perfect to cover all tastes.

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE



BBQ SHARE FARE

MINIMUM 30

PRICE PER PERSON

2 OPTIONS	\$49.00
3 OPTIONS	\$55.00
4 OPTIONS	\$60.00

CHOOSE FROM BELOW:

- Banana leaf wrapped whole snapper with lemongrass, chilli jam
- Aged beef fillet minute steaks, onion relish
- Charred grilled lamb cutlets, chimichurri
- BBQ smoked duck breast, tamanegi dressing
- Pork and fennel sausages, peach chutney
- Honey mustard & rosemary BBQ chicken chops














• VEGAN/ VEGETARIAN OPTIONS

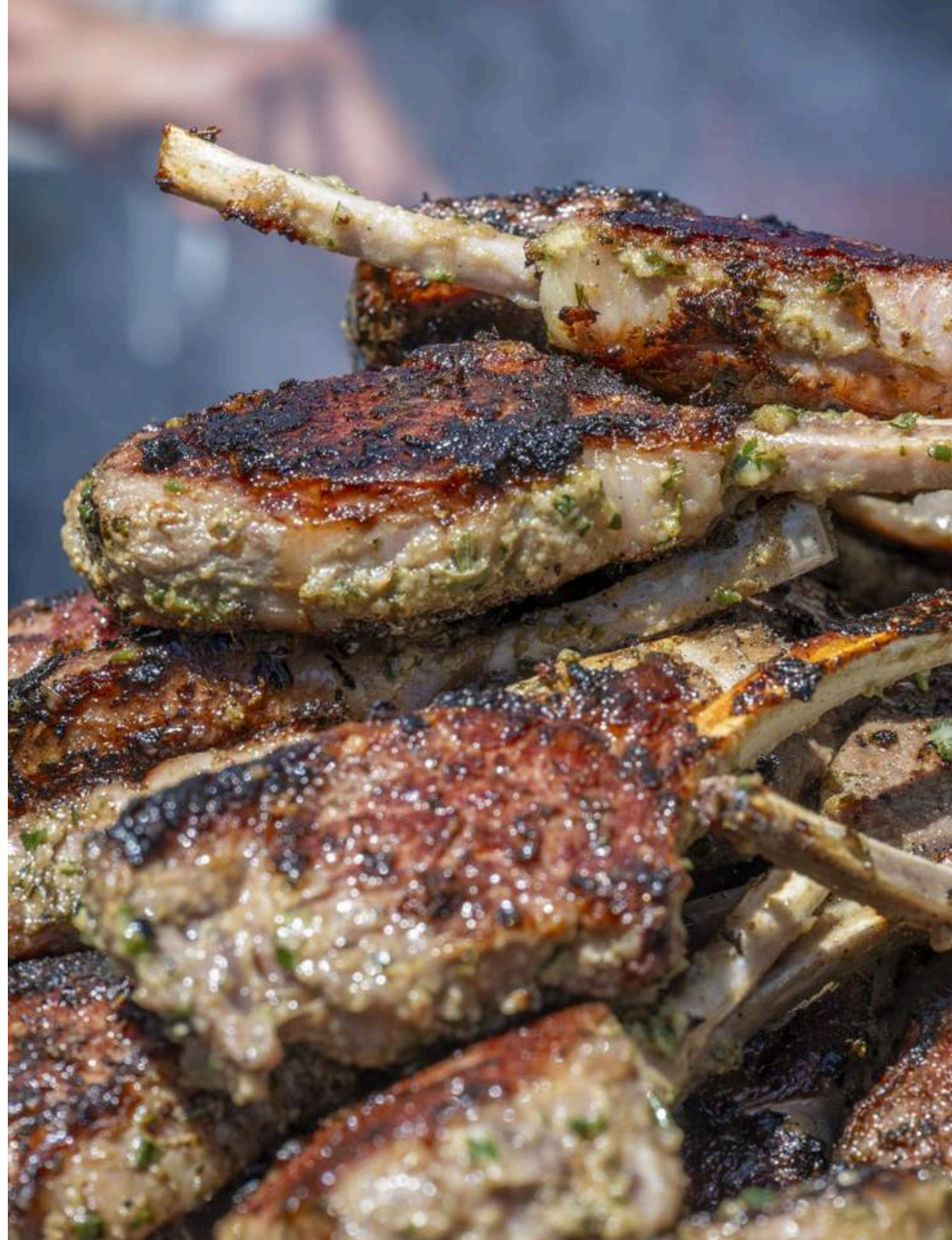
- Chargrilled vegetable and tofu brochettes, chimichurri
- Vegan burgers, sriracha mayo
- Vegan sausages, caramelised onion
- BBQ spiced cauliflower steaks, miso ranch dressing

(Choose 2 options for vegetarian or vegans - included in price, with numbers TBC closer to date)

INCLUSIONS

Salad Bar







- Moroccan quinoa, tahini, currants, pinenuts, lemon     
- Roasted pumpkin, green beans & goat cheese, basil dressing  
- Chargrilled vegetables, basil, capers, crumbled feta, balsamic glaze  
- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette    






BBQ BITES

MINIMUM 40

PRICE PER PERSON \$7.50

- Pork and fennel chipolata mini dogs, yellow mustard and tomato sauce
- BBQ chicken saltimbocca sticks with truffle mayo 
- Garlic and chilli BBQ king prawn sticks, lemon aioli 
- Chargrilled vegetable and tofu sticks, sriracha kewpie    

PRICE PER PERSON \$8.50

- Chargrilled lamb cutlets, chimichurri 
- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Pulled pork, corn and black bean quesadilla, guac and jalapeno crema
- Spicy corn slider, halloumi, harissa mayo, piquillo pepper 
- Chilli bean quesadilla, guac and jalapeno vegan mayo 

Hire of BBQ required for this menu with a chef to cook and waitstaff to serve - additional cost depending on the duration of your event




SAUSAGE SIZZLE

MINIMUM 50

PRICE PER PERSON **\$25.00**

- Selection of pork, chicken and beef sausages
- BBQ onions
- Condiments
- Sliced bread and butter

SALAD INCLUDED:

- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette 
- Chopped slaw, ranch vinaigrette

Hire of BBQ required for this with a chef to cook and waitstaff to serve - additional cost depending on the duration of your event




PREMIUM PACKAGE

MINIMUM 50

PRICE PER PERSON **\$35.00**

- Grass fed beef burgers
- Marinated chicken sticks
- Continental sausages
- BBQ onion
- Bread selection
- Condiments (BBQ and tomato sauce, mustard, chipotle mayo)

SALADS INCLUDED:

- Potato, egg, spring onion, seed mustard mayo 
- Chopped slaw, ranch vinaigrette 
- Market garden salad, green leaves, radish, qukes, baby Roma tomato medley, chives, soft herb vinaigrette 
- Freshly baked bread basket with butter

Hire of BBQ required for this with a chef to cook and waitstaff to serve - additional cost depending on the duration of your event





EXECUTIVE PACKAGE

MINIMUM 50

PRICE PER PERSON **\$85.00**

- MS5 Mayura wagyu rib eye, truffled Dijon mustard
- BBQ NZ scampi & king prawns, confit garlic chilli butter
- Lamb cutlets, chimichurri
- BBQ barramundi fillets, tamanegi dressing
- Selection of gourmet duck & pork sausages, caramelised onion
- Artisan bread selection, cultured butter

SALADS INCLUDED:

- Greek salad, Persian feta, herb dressing 
- Roasted green asparagus, chopped egg, chives, horseradish mayo 
- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chive, soft herb vinaigrette 
- Chat potato, soft herbs, pickles, pecorino, truffle dressing 

Hire of BBQ required for this with a chef to cook and waitstaff to serve - additional cost depending on the duration of your event

• DRINKS OPTIONS

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 bottlo 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.

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





CLASSIC PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$29.00
3 HOURS	\$39.00
Additional Hour	\$12.00

BEER

- Balter IPA
- Furphy Ale
- Cascade Premium 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
- Fruit juices
- Lemon, lime and bitters

PREMIUM PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$39.00
3 HOURS	\$49.00
Additional Hour	\$15.00

BEER

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

RED WINE

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

WHITE WINE

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

SPARKLING

- Blue Pyrenees Midnight Cuveé, Avoca VIC

ROSE

- Blue Pyrenees Bone Dry Rosé, Avoca VIC

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)

**Upgrade to Mumm Champagne - \$15 per guest extra*

BOUTIQUE PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$49.00
3 HOURS	\$59.00
Additional Hour	\$19.00

BEER

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

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

WHITE WINE

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

SPARKLING

- Mumm Champagne, Reims, France

ROSE

- Tahbilk Grenache Mouvedré Rosé, Nagambie VIC

CIDER

- Monteiths Apple Cider

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)



PACKAGE UPGRADES

COCKTAILS:

- Espresso Martini \$14.50
- Passionfruit Caprioska \$14.50
- Cosmopolitan \$14.50

SELTZERS & SOUR BEERS:

- Moon Dog Fizzer upgrade package \$10.00
(Tropical Crush, Raspberry and Lemon Squeezy) per person
- Bridge Rd Brewers Sour Beers upgrade package \$10.00
(Tropical Sour, Passionfruit Sour, Blood Orange Sour) per person

NON-ALCOHOLIC: (minimum 10 per can)

- Heaps Normal Beer Quiet XPA \$3.50
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma) \$4.50

SPIRITS:

- House spirits (vodka, tequila, rum, gin, whisky, bourbon) \$20.00
per person
including mixers



Our drinks are available to all comers—enquire with the bartender

CALL US FOR A QUOTE!

1300 850 720



info@fabulouscatering.com.au



fabulouscatering.com.au

