



GRAZING BOARDS 2024

FOOD TO ELEVATE ANY OCCASION

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



ANTIPASTO GRAZING BOARD

MINI (UP TO 40 PAX)	\$590
2 M (60-80 PAX)	\$1550
3 M (80-100 PAX)	\$1950
4 M (100-150 PAX)	\$2450

A beautiful and styled grazing board including:

- Local cheeses of Tarago River blue, Maffra aged cheddar and Tasmanian heritage double brie
- Range of cured air-dried meats, salami sticks and chorizo sausage
- Pickled, marinated and charred fresh seasonal vegetables
- House made dips and chutneys
- Fresh and dried fruits
- Smoked nuts
- Marinated olives
- Filled vine leaves and piquillo peppers
- Artisan breads and crackers
- Decorated with Australian natives

Metro delivery, setup and pickup - \$69






FAB DESSERT BOARD

1 M (40-70 PAX)	\$900
2 M (70-100 PAX)	\$1500
3 M (100+)	\$2000

The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off a meal. A variety of our mini desserts are styled on a wooden board and garnished with fresh fruit and extra mini sweets including macarons and chocolates.

DESSERTS INCLUDE:

- Lemon meringue tarts
- Sticky date pudding
- Chocolate mud cake 
- Tiramisu
- Biscoff toffee cheesecake
- Orange and almond tumble cakes
- Macarons
- Selection of petit fours

Dietary sweets available by request.

Metro delivery, setup and pickup - \$69

FAB FRUIT BOARD

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

This fruit grazing board is a perfect accompaniment to most any menu during your event.

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 and styled with wooden boards, risers and rustic props.

Metro delivery, setup and pickup - \$69





• FAB CHEESE BOARD

MINI (UP TO 40 PAX)	\$500
2 M (50-80 PAX)	\$1450

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 your enjoyment.

INCLUDES:

- Various mixed local and imported premium cheeses of hard, blue, soft and wash rind.
- Quiche
- Dried and fresh fruits
- Lavosh
- Fruit and nut bread honey comb

Metro delivery, setup and pickup - \$69

• 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

- Pualett 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


Other drinks available to add on – enquire with the team



CALL US FOR A QUOTE!

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 fabulouscatering.com.au

