



# 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

4 pcs per person .....	<b>\$18</b>
6 pcs per person .....	<b>\$27</b>
8 pcs per person .....	<b>\$36</b>
10 pcs per person .....	<b>\$43</b>
12 pcs per person .....	<b>\$50</b>

## HOT SMALL BITES

### LAND

Lamb fillet mignon, black truffle mayo 🍷  
 Grass fed beef sausage roll  
 BBQ duck spring rolls, hoisin sauce  
 Grass feed beef pies  
 Lemongrass & ginger pork stick, coriander & lime dressing  
 Chicken and shiitake wontons, sweet chilli  
 Chorizo & manchego empanadas  
 Chicken san choy bao spring roll  
 Lamb kofta skewers, tzatziki 🍷

### OCEAN

Sesame prawn toast, wasabi mayo  
 BBQ scallop, taramasalata, chorizo 🍷  
 Tom yum prawn twisters, sweet chilli  
 Chilli salted calamari, lemon aioli  
 Salt cod croquettes, chipotle mayo  
 Crumbed whiting gujons, tartare sauce  
 New England crab cake, old bay saffron aioli

### GARDEN 🌿

Spinach and onion pakoras, raita  
 Caramelised onion and cheddar tarts  
 Crumbed goats cheese & tomato risotto, jalapeno poppers  
 Provolone, sugo and basil mini pizette (contains pine nuts)  
 Mac and cheese croquettes, smoked paprika aioli  
 Mixed arancini  
 Hara bhara kabab, paneer cheese, tomato kasundi

## COLD SMALL BITES

### LAND

Lemon zaatar pulled chicken, harissa yoghurt, crispy flatbread  
 Lemongrass coconut chicken rice paper roll 🍷 🌿  
 Peking duck pancake, spring onion, hoisin  
 Beef bresaola, preserved lemon, ricotta 🍷  
 Peppered lamb, truffled mushroom crostini  
 Teriyaki beef rice paper roll 🍷 🌿  
 Truffled chicken tartlet, piquillo pepper, crispy kale  
 Crispy guanciale, potato rosti, onion jam

### OCEAN

Hot smoked ocean trout, betal leaf, sweet fish sauce, chilli jam,  
 Thai basil 🍷 🌿  
 Smoked salmon blini, horseradish mascapone, caviar  
 Prawn and coriander rice paper roll 🍷 🌿  
 Tuna tataki, sesame seaweed, wasabi avocado, crisp wakame cracker  
 Crumbed prawn sando, Bloody Mary kewpie, arugala  
 Jalapeno doughnut, herbed soft goats cheese, salmon pearls

### GARDEN 🌿

Smoked goat curd tartlet, air dried tomato, salsa verde  
 Corn and coriander fritters, guacamole, fried halloumi  
 Smashed pea, Persian feta & vincotto bruschetta 🌿 🌿  
 Green mango, tofu, edamame & sambal rice paper roll 🍷 🌿 🌿  
 Pickled vegetable & bean curd uramaki, wasabi kewpie










# BIGGER BITES

MINIMUM 20

PER PIECE

\$8.50





















- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Ruben jaffal, smoked beef, Gruyere, sauerkraut, mustard
- BBQ pork banh mi, pickled vegetables, spring onion, hoisin kewpie
- Fried chicken karaage gua bao with chilli pickled slaw, hoisin kewpie 
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yoghurt 
- Spicy fried corn slider, halloumi, harissa mayo, piquillio pepper 
- Spiced tofu and shiitake steamed bao  
- Chilli bean, quesadilla, guac and jalapeno vegan coyo  

# BOWLS

MINIMUM 20

PER PIECE

\$13.00

- Mapo tofu, Sichuan beef, special fried rice  
- Smokey 12 hour wagyu brisket, baked mac and three 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, gochujang sauce
- Chicken jungle curry, snake beans, baby corn, Thai basil, pandan rice  
- Sticky pork belly, tamarind caramel, pickled Asian slaw, fragrant herbs, chilli jam  
- Beer battered flathead fillet, chips, tartar 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 shiitake 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  





# FAB SHARED BANQUET

MINIMUM 20



## PRICE PER PERSON


2 OPTIONS ..... \$49.00

3 OPTIONS ..... \$55.00

## MAINS - Choose from below:

Bbq split young chickens, achiote rub, charred corn pico de gallo, jalepeño crema

Poached salmon Tarator, beetroot tzatziki  



Glazed brined pork belly, pickled green mango som tam, tamarind caramel  

12hr Wagyu brisket, beer battered fried onion, 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

• Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette    





# CARVERY BANQUET

MINIMUM 20

## PRICE PER PERSON

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

### Protein Choices:

TASMANIAN SALMON 

Poached Tasmanian salmon fillet, pickled cucumber, salmon roe, lemon aioli

BEEF BRISKET  


Slow cooked wagyu brisket, smokey mustard gravy

TURKEY

Roasted free range turkey breast, cafe de Paris butter

CHICKEN  

Achiote rubbed young chickens, pipperrade, fried bitter greens

LAMB SHOULDER  

Salt baked lamb shoulder, garlic and rosemary, chimichurri



PORK BELLY  

Baked brined pork belly, chilli 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

- 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   

# ANTIPASTO GRAZING BOARD

MINI (1 M) .....	<b>\$590</b>
2 M (60-80 PAX) .....	<b>\$1550</b>
3 M (80-100 PAX) .....	<b>\$1950</b>
4 M (110-150 PAX) .....	<b>\$2450</b>

The antipasto board is the perfect way to start any function, from a corporate networking event to a wedding.

## A SELECTION OF:

- Cured meats
- Local and imported cheeses
- Dips
- Relish
- Picked vegetables
- Fruit
- Olives
- Baked breads
- Crackers






# DESSERT BANQUET

MINIMUM 20

PRICE PER PERSON ..... \$15.00

ASSORTED SELECTION OF THE FOLLOWING:


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

# 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 the meal! A variety of our mini desserts styled on a wooden board garnishes with fresh fruit and extra mini sweets macaroons and chocolates.

ASSORTED SELECTION OF THE FOLLOWING:

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








# ALTERNATE DROP





## PRICE PER PERSON

1 COURSE .....	\$50.00
2 COURSE .....	\$65.00
3 COURSE .....	\$85.00

## ENTREE (CHOOSE 2)




- Blue swimmer crab and asparagus cannelloni, tamanegi butter sauce, chives
- Duck parfait, truffled goose butter, candied blood orange puree, pickles, toasted brioche
- Chicken and coconut salad, smoked quail egg, crispy shallot, peanuts, Asian herbs (contains nuts) 
- 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 beef fillet, smashed peas, pepperade, cauliflower gratin, port jus, crispy kale
- Sage and lemon roasted chicken breast, goats cheese mash, ratatouille, salsa verde 
- Crispy pork belly, char sui spring roll, sweet potato, sesame bok choy, mandarin jus
- Pan-fried Ora King salmon fillet, salt cod croquettes, tomato saffron confit, braised fennel, gremolata
- Baked barramundi fillet, prawn ginger dumplings, sweet corn polenta, grilled broccolini, miso glaze
- 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 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 
- Berry panna cotta, fried churro, fresh berries, chocolate fondant 
- Biscoff cake, butterscotch, chocolate ganache, cherry compote 



# • 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!

1300 850 720



[info@fabulouscatering.com.au](mailto:info@fabulouscatering.com.au)



[fabulouscatering.com.au](http://fabulouscatering.com.au)

