



# FESTIVE MENU 2024

## A RANGE OF DIFFERENT MENUS TO SUIT ANY CHRISTMAS EVENT!

From delivery for picnic in the park to the wow Christmas party in the office.  
Please enquire with our team for a custom quote based on your event brief  
and budget

Menu prices are excluding GST.

### DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE







# DELIVERED MENU

All menu delivered hot or cold directly to your event ready to eat.

Perfect for smaller events.





# CHRISTMAS BANQUET

PRICE PER PERSON | MINIMUM 20

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, piperade, 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   






# DESSERT BANQUET

MINIMUM 20

PRICE PER PERSON ..... \$15.00

Dessert to be set up as one sharing table allowing the guests to try a few different options:

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



# • PLATTER BOXES



**PLOUGHMANS PICNIC BOX**  
**\$129 - SERVES 10**

A traditional ploughman's style platter of roast beef, smoked chicken, roast ham alongside aged cheddar, boiled eggs, pickles and freshly baked bread.



**SPANISH TAPAS BOX**  
**\$129 - SERVES 10**

Box includes a selection of cheese filled piquillo peppers, rice balls, chorizo, crispy prawns, three dips, beef pinchos, frittata, jamon, manchego cheese, olives, baked bread and crackers.



**ITALIAN SELECTION BOX**  
**\$129 - SERVES 10**

Selection of cured meats, salami sticks, grilled chorizo, three dips, local cheeses, fruit, chargrilled vegetables, olives, pickles, baked bread and crackers.



**MIDDLE EASTERN PLATTER**  
**\$129 - SERVES 10**

An assortment of dips, stuffed vine leaves, lamb kofta, falafel, dried fruits, pickles, marinated Persian feta, baked flatbread and crackers.



**PREMIUM CHEESE SELECTION**  
**\$99 - SERVES 10**

A selection of local cheeses and artisanal cheeses. Served alongside chutneys, quince paste, dried fruits, fruit loaf and grapes.



**VEGETABLE GARDEN BOX**  
**\$79 - SERVES 10**

Market vegetable box including assorted dips, quakes, asparagus, sugar snaps, rainbow carrots, truss tomatoes, capsicum, baked breads and crackers.



**SUSHI BOX (48 PCS)**  
**\$120**

Assorted selection salmon, chicken and vegetable nori, maki and nigiri pieces, with pickled ginger, soy and wasabi.



**FRESH SEASONAL FRUIT PLATTER**  
**\$89 - SERVES 15**

Seasonal fruits arranged in a creative platter.





# • PLATTER BOXES



**SAVOURY PASTRY BOX**  
**\$95**

Selection of 20 pastries including pies, tarts and sausage rolls.



**SANDWICH BOX**  
**\$95**

Selection of 20 double-layer sandwich points with chef selection of fillings.



**ROLLS BOX**  
**\$105**

Selection of 20 assorted mini rolls with chef selection of fillings.



**WRAP BOX**  
**\$95**

20 assorted mini soft tortilla wraps.



**COOKIE AND SLICES BOX**  
**\$85**

20 assorted cookies and slices straight from the Fabulous kitchen



**COOKIE BOX**  
**\$80**

24 assorted cookies.



**SWEET TREAT BOX**  
**\$105**

25 assorted petit fours and sweet treats including truffles, macarons and mini cakes.



# COLD CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



**PRAWN SANDO**  
**\$99**

Crumbed prawn sando, bloody mary kewpie, arugala (24 pieces)



**LEMON ZAATAR CHOOK**  
**\$99**

Lemon zaatar chook, harissa yoghurt, pita (24 pieces)



**BEEF BRESOLA**  
**\$110**

Beef bresola, ricotta, lemon and herbs (24 pieces)



**PILLOW SANDWICH**  
**\$95**

Chicken pillow sandwiches (24 pieces)



**LAMB FILLET CROSTINI**  
**\$120**

Peppered lamb fillet crostini, truffled mushroom pate (24 pieces)



**BRUSCHETTA**  
**\$99**

3 varieties of chef selection bruschetta (30 pieces)



**PEKING DUCK PANCAKES**  
**\$120**

Peking duck pancakes, hoisin, spring onion, cucumber (24 pieces)



**CORN FRITTERS**  
**\$140**

Corn fritters with caramelised onion and crispy bacon (24 pieces)  
- Vegetarian available on request



**CURED SALMON**  
**\$110**

Cured salmon blini, citrus mascarpone, caviar (24 pieces)





# HOT CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



**GRASS FED BEEF SAUSAGE ROLLS**  
**\$95**  
(24 pieces)



**ARANCINI BOX**  
**\$95**  
Box of seasonal arancini with dipping sauce (24 pieces)



**TARTS BOX**  
**\$95**  
Caramelised red onion and cheddar tarts (24 pieces)



**BEEF PIES BOX**  
**\$95**  
Mini cocktail beef pies (24 pieces)



**KARAAGE CHICKEN BOX**  
**\$95**  
Karaage chicken, kewpie mayo (24 pieces)



**CHICKEN EMPANADA BOX**  
**\$95**  
Chicken and corn empanadas (24 pieces)



**MARGARITA PIZZA BOX**  
**\$95**  
Margarita and pesto pizzette (24 pieces)



**CROQUETTES BOX**  
**\$95**  
Mac & cheese croquettes, harissa aioli (24 pieces)



**GYOZA BOX**  
**\$95**  
Pork and chive dumplings (24 pieces)





# HOT CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



**CORN EMPANADA BOX**  
**\$95**

Charred corn piquillo pepper empanadas (24 pieces)



**PRAWN TOAST PLATTER**  
**\$95**

Crispy savoury prawn toast (24 pieces)



**SQUID BOX**  
**\$95**

Salt and pepper calamari (72 pieces)



**SAMOSA BOX**  
**\$95**

Potato and pea samosa (24 pieces)



**SPINACH ROLLS**  
**\$95**

Spinach and ricotta cocktail rolls (24 pieces)



**SPRING ROLLS BOX**  
**\$95**




Tom yum prawn spring rolls (24 pieces)





# HOT BITES

MINIMUM 20

- Chick pea and spinach pakora, cucumber yoghurt  ..... \$5.00
- Satay chicken skewers, peanut sambal  ..... \$5.00
- Wagyu cheese burger slider, SBH bbq sauce, pickled ranch mayo ..... \$8.50
- Glazed pork belly bun, fried onion, pickles, chipotle sauce ..... \$8.50
- Spicy fried corn slider, halloumi, harrisa mayo, piquillio pepper  ..... \$8.50
- Beef rendang pastry rolls ..... \$5.00
- Lamb kofta skewer, tzatziki ..... \$5.00

# DESSERT BITES

MINIMUM 20

- Apple pies  ..... \$5.00
- Banana fritter  ..... \$5.00
- Churros  ..... \$5.00















# STEAMED DUMPLINGS

ALL PLATTERS 25 PIECES

- Pork chive wonton ..... \$55.00
- Prawn ginger dumpling  ..... \$55.00
- Chicken shao mai ..... \$55.00
- Green vegetable dumpling  ..... \$55.00
- Wagyu beef gyoza ..... \$55.00
- Black vinegar, soy sauce, crispy chilli oil ..... \$55.00

# RICE PAPER ROLLS

MINIMUM 20 | ALL VARIETY - 65g

- Coconut chicken   ..... \$5.50
- Miso chicken & Thai basil  ..... \$5.50
- Bulgogi beef   ..... \$5.50
- Teriyaki beef   ..... \$5.50
- Prawn and coriander ..... \$5.50
- Scallop & pickled veg  ..... \$5.50
- Tom yum tofu     ..... \$5.50
- Enoki mushroom & vegetable   ..... \$5.50

# VEGAN CANAPES

ALL PLATTERS 12 PIECES

- Sweet potato and spinach croquettes     ..... \$60.00
- Potato and pea samosa    ..... \$60.00
- Truffled mushroom & pickled artichoke crostini    ..... \$60.00
- Tofu and shitake spring rolls    ..... \$60.00
- Vegan tofu nigiri     ..... \$60.00
- Moroccan corn and black bean Empanada    ..... \$60.00
- Pumpkin arancini     ..... \$60.00
- Mushroom duxelle pastry rolls    ..... \$60.00





# FUNCTIONS MENU

Fully staffed events to run your event from start to finish including chefs, event managers and waitstaffs.





# CHRISTMAS BANQUET

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CHICKEN  

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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   



# FAB FESTIVE BBQ

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





# 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

**BOARDS AVAILABLE FOR FUNCTIONS ONLY**

**- REQUIRE A CHEF TO SET UP**








# 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.

**BOARDS AVAILABLE FOR FUNCTIONS ONLY**  
- REQUIRE A CHEF TO SET UP



# • FAB FRUIT BOARD

MINI (40-50 PAX) .....	<b>\$350</b>
2 M (80-100 PAX) .....	<b>\$1000</b>
3 M (100+) .....	<b>\$1500</b>

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.

**BOARDS AVAILABLE FOR FUNCTIONS ONLY  
- REQUIRE A CHEF TO SET UP**







# • FAB CHEESE BOARD

MINI (UP TO 40 PAX) .....	<b>\$500</b>
2 M (50-80 PAX) .....	<b>\$1450</b>

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

**BOARDS AVAILABLE FOR FUNCTIONS ONLY  
- REQUIRE A CHEF TO SET UP**



# 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  





# • 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

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)

