



FESTIVE BUFFET 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





CHRISTMAS BUFFET

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, pipperade, 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   



FUNCTIONS MENUS

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



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• 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 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.

***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

- Paulett 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*

• BUFFET 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



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