



BANQUET MENU 2025

FOOD TO ELEVATE ANY OCCASION

A range of different menus designed to be served as buffet or a banquet for sharing. 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





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, pimperade, 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, bocconcini, balsamic glaze   
 - Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette    

FAB SHARED BANQUET



MINIMUM 20



PRICE PER PERSON

2 OPTIONS \$49.00

3 OPTIONS \$55.00



MAINS - Choose from below:




BBQ split young chicken, achiote rub, charred corn pico de gallo, jalapeno crema  

Poached salmon tarator, beetroot tzatziki  



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

12 hour 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   






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 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.

• 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	\$59.00
3 HOURS	\$69.00
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

