



NSW FUNCTIONS MENU 2025

FOOD TO ELEVATE ANY OCCASION

A range of different menus designed to be served for your special event! 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



• COCKTAIL PARTIES

MINIMUM FOOD SPEND \$2000 +GST

PACKAGE 1

Your selection of 8 bites per person, perfect for a 2-hour event \$48











PACKAGE 2

Your selection of 8 bites & 2 substantials per person, perfect for a 2-3 hour event \$64





PACKAGE 3

Your selection of 8 bites, 2 substantials, 1 bowl and 1 sweet per person. Perfect for a 3-4 hour event \$80





COLD BITES

- Flamed salmon nigiri, nori powder, avocado puree, pickled red onion   
- Negroni compressed watermelon, crème fraîche, marcona almonds 
- Miniature prawn burger, shredded iceberg, kewpie
- Crisp wonton, Cantonese spiced chicken, alfalfa
- Blini, crème fraîche, Avruga caviar
- French ratatouille tartlet, baba ghanoush, soft herbs  
- Cucumber, celeriac remoulade, pickled celery    






WARM BITES

- Wild mushroom arancini, pecorino, aioli 
- Home-made pork & fennel sausage rolls, tomato chutney
- Leek and Manchego croquettes 
- Potato bombas, chorizo, mojo rojo 
- Miniature beef wellington
- Cacio e Pepe pastry, honey
- Spiced vegetable samosa, raita 

SUBSTANTIALS

- Wagyu beef burger, maple bacon, cheddar cheese
- Texas pulled pork slider, double cheese, smoked BBQ sauce
- Chicken escabeche lettuce cup, tabasco  
- Falafel gyros, Fattoush salad, yoghurt dressing 
- Truffled three cheese toastie 

BOWLS

- Yellow fin tuna poke bowl, edamame, miso dressing  
- Soy braised tofu, hokkien noodles, Asian greens, crispy onions 
- Salt & pepper crumbed whiting, shoestring fries, tartar sauce
- Korean fried chicken, Japanese rice, pickled daikon, kewpie 
- Tomato, basil & stracciatella orecchiette pasta, micro basil 

SWEET

- Crème brulee cheesecake
- Mojito beignets
- Lemon curd tartlets
- Macarons assiette
- Petite Madeleine, Chantilly crème
- Chocolate sponge cake, hazelnut crème, praline



• ADDITIONS

EACH OF THE ADDITIONS REQUIRE A MINIMUM OF 30 PIECES EACH





| | | |
|---------------------------|-------|------|
| • Additional bites | | \$7 |
| • Additional substantials | | \$10 |
| • Additional bowls | | \$14 |
| • Additional sweets | | \$6 |
| • Add premium canapes | | \$10 |
| • Add seafood (per dozen) | | \$75 |



PREMIUM HOT CANAPE (NOT INCLUDED IN PACKAGES)

- Seared wagyu flank MB4+, toasted brioche, caviar
- Aburi scallop, furikake, okonomi sauce, chives 
- Grilled Australian King prawns, nduja butter, preserved lemon 

PREMIUM COLD CANAPE (NOT INCLUDED IN PACKAGES)

- Yellow fin tuna tartare, betel leaf, violet gin spray  
- Chilean scallop ceviche, chive oil, micro coriander  

SEAFOOD ADDITION

Plated & served to your guests by waiters as part of your canape service

- Herb tossed peeled tiger prawns with citrus mayonnaise
- Freshly shucked Sydney rock oyster with classic mignonette

COCKTAIL PARTIES EXTRA INFORMATION

- Your event manager will determine how many chefs are required to execute the service at your event along with their arrival time & departure times based on your event details.
- Wait staff are a necessary addition to a cocktail event & the quantity of food. Waiters will be determined by the number of guests you're hosting and which menu package you select.
- If you require bar service as well, your event manager can assist with adding cocktail bartenders (if cocktails are being served) or general bartenders to your quote.
- If your venue does not have sufficient cooking facilities, we can quote on hiring in cooking equipment or suggest an all cold menu.
- Canape platters & cocktail napkins are included with all cocktail parties. If specific styles or coloured platters are required, we ask that you provide these.
- We accommodate dietary requirements by making adjustments to the menu that you select. Our chef will make arrangements once you've submitted your dietary requirements up to 7 days before your function.
- Fabulous Catering NSW events have a minimum food spend of \$2000 + GST. If your food package does not reach this, we can recommend some delicious additions to help you reach it.



• BUFFETS

MINIMUM FOOD SPEND \$2000 +GST

PACKAGE 1

Your selection of 2 main dishes & 3 side dishes **\$70**

PACKAGE 2

Your selection of 3 main dishes & 3 side dishes **\$80**

MAINS

Whole Australian steamed flathead, gremolata, pickled red cabbage
Butterflied spatchcock, pico de gallo, bean salsa, corn puree
Roasted porchetta, mustard apple chutney, pickled fennel
Slow braised lamb shoulder, salsa verde, pearl onion
Flamed Atlantic salmon, tahini yoghurt, pomegranate, shaved fennel
Sous vide eye fillet, peperonata salsa, watercress, chervil
Chickpea & lentil tajine, coconut, citrus

***Sourdough bread & cultured butter included*

SIDES

Steamed green beans, almonds, fermented chilli
Duck fat kipfler potatoes, rosemary
Rocket, Parmigiano Reggiano, balsamic
Paprika spiced pumpkin, labneh, sumac
Charred asparagus, pecorino, preserved lemon
Heirloom tomato, stracciatella, basil, aged balsamic



• ADDITIONS

- Herb tossed peeled tiger prawns with citrus mayonnaise (per dozen) \$75
- Freshly shucked Sydney rock oyster with classic mignonette (per dozen) \$72
- Cheese platter (serves 20) \$295
- Dessert platter (serves 20) \$295
- Fruit platter (serves 20) \$295

BUFFET EXTRA INFORMATION

- Your event manager will determine how many chefs are required to execute the preparation & set up of your buffet along with their arrival time & departure times.
- Disposable bamboo plates, wooden cutlery & paper napkins are provided with every buffet. If you would like ceramic plates, silver cutlery & linen napkins, your event manager can add this to your quote.
- All platters, bowls & serving utensils are included with every Fabulous Catering buffet
- Your buffet will require a table or kitchen bench for it to be set up on. If you cannot provide this, your event manager can add table & linen hire to your quote
- If your venue does not have sufficient cooking facilities, we can quote on hiring in cooking equipment or suggest an all cold menu.
- No food service is provided by with a buffet package, these menus are set up and left for you to enjoy with your guests. If you'd like to have a buffet attendant serve your guests, your event manager can add this to your quote.
- We accommodate dietary requirements by making adjustments to the menu that you select. Our chef will make arrangements once you've submitted your dietary requirements up to 7 days before your function.
- Fabulous Catering NSW events have a minimum food spend of \$2000 + GST. If your food package does not reach this, we can recommend some delicious additions to help you reach it .



PLATED DINING

MINIMUM FOOD SPEND \$2000 +GST









PACKAGE 1

A selection of entrée & main OR main & dessert \$75










PACKAGE 2

A selection of an entrée, main & dessert \$85

ENTREES



- Saddle tail snapper ceviche, leche de tigre, chive oil, coriander  
- Eye fillet tartare, cured egg yolk, black garlic puree  
- Beetroot carpaccio, rocket, pecorino, walnut vinaigrette  
- Sous vide chicken breast, wild grains, peperonata salsa stuffed zucchini, spiced beef, labneh, za'ata 
- XO scallops, crispy shallots, sprouts 

MAINS

- Pan seared barramundi, Jerusalem artichoke puree, charred broccolini, preserved lemon 
- Roasted chicken supreme, Moroccan chickpeas, Romesco sauce  
- Grilled 200g eye fillet, pommes puree, wild mushrooms, red wine jus 
- Roasted duck breast, parsnip, heirloom carrots, bone broth reduction  
- Crispy skin pork belly, pickled red cabbage, apple reduction, amaranth 
- Classic 200g rib eye, baby beetroot, watercress, mustard, café de Paris butter 
- Roasted Japanese pumpkin, quinoa, Greek yoghurt, soft herbs 
- Eggplant parmigiana, passata, Straciatella, Genovese pesto

**Sourdough bread & cultured butter included

DESSERTS

- Crema al mascarpone, macerated strawberries, mint (served in stemless glass) 
- Hazelnut tiramisu (served in stemless glass)
- Tropical Eton mess, mango, passionfruit, coconut foam 
- Local artisan cheese plate, muscatels, quince, lavosh



• ADDITIONS

- Share bowls of duck fat kipfler potatoes with rosemary (per person) \$5
- Share bowls of rocket and Parmigiano Reggiano salad with balsamic (per person) \$5

- Upgrade your package to an alternate drop allowing you to select two options from each category \$12

PLATED DINING EXTRA INFORMATION

- Your event manager will determine how many chefs are required to execute the preparation & plate up of your menu along with their arrival & departure times.
- Crockery, cutlery & linen are not included in the menu prices. If you wish to have these items hired, your event manager can add this to your quote.
- If your venue does not have sufficient cooking facilities, we can quote on hiring in cooking equipment or suggest an all cold menu.
- Wait staff are a necessary addition to a plated event & the quantity of food waiters will be determined by the number of guests you're hosting and which menu package you select.
- If you'd like Fabulous Catering to set the tables, your event manager can ensure that your quote allows for the Waiters to arrive early enough to have this complete before your event starts.
- If you'd like beverage service as well, your event manager will take this into consideration when preparing your quote. The type of staff that we quote on will differ if you're serving cocktails as well as a standard beverage offering.
- We accommodate dietary requirements by making adjustments to the menu that you select. Our chef will make arrangements once you've submitted your dietary requirements up to 7 days before your function.
- Fabulous Catering NSW events have a minimum food spend of \$2000 + GST. If your food package does not reach this, we can recommend some delicious additions to help you reach it.

• SHARED PLATED DINING

MINIMUM FOOD SPEND \$2000 +GST

PACKAGE 1

A selection of 2 main dishes & 3 side dishes \$70

PACKAGE 2

A selection of 3 main dishes & 3 side dishes \$80

MAINS

Whole Australian steamed flathead, gremolata, pickled red cabbage

Butterflied spatchcock, pico de gallo, bean salsa, corn puree

Roasted porchetta, mustard apple chutney, pickled fennel

Slow braised lamb shoulder, salsa verde, pearl onion

Flamed Atlantic salmon, tahini yoghurt, pomegranate, shaved fennel

Sous vide eye fillet, peperonata salsa, watercress, chervil

Chickpea & lentil tajine, coconut, citrus

***Sourdough bread & cultured butter included*

SIDES

Steamed green beans, almonds, fermented chilli

Duck fat kipfler potatoes, rosemary

Rocket, Parmigiano Reggiano, balsamic

Paprika spiced pumpkin, labneh, sumac

Charred asparagus, pecorino, preserved lemon

Heirloom tomato, straciatella, basil, aged balsamic





• ADDITIONS

- **Herb tossed peeled tiger prawns with citrus mayonnaise (per dozen)** **\$75**
- **Freshly shucked Sydney rock oyster with classic mignonette (per dozen)** **\$72**

- **Add an individually plated dessert for each guest**
(all one variety from our plated menu) additional charges apply for alternate drop plated desserts **\$16**

SHARED PLATED DINING EXTRA INFORMATION

- Your event manager will determine how many chefs are required to execute the preparation & service of your share plate lunch or dinner along with their arrival time & departure times.
- All platters, bowls & serving utensils are included with every Fabulous Catering share plate package.
- Your share plate menu will be displayed evenly down the centre of the table for your guests to all enjoy. If you plan on decorating the centre of your table with flowers, we ask that you allow room for the share plates within your plan.
- Wait staff are a necessary addition to a share plate event & the quantity of food waiters will be determined by the number of guests you're hosting and which menu package you select.
- If your venue does not have sufficient cooking facilities, we can quote on hiring in cooking equipment or suggest an all cold menu.
- If you would like ceramic plates, silver cutlery & linen napkins, your event manager can add this to your quote.
- If you require bar service as well, your event manager can assist with adding cocktail bartenders (if cocktails are being served) or general bartenders to your quote.
- If you'd like Fabulous Catering to set the tables, your event manager can ensure that your quote allows for the waiters to arrive early enough to have this complete before your event starts.
- We accommodate dietary requirements by making adjustments to the menu that you select. Our chef will make arrangements once you've submitted your dietary requirements up to 7 days before your function.
- Fabulous Catering NSW events have a minimum food spend of \$2000 + GST. If your food package does not reach this, we can recommend some delicious additions to help you reach it



FOOD STATIONS

PRICE IS PER PERSON

| | |
|---|------|
| Porchetta, soft rolls, watercress, mustards, relish | \$15 |
| Glazed ham, soft rolls, mustards, chutney | \$15 |
| Beef brisket, soft rolls, green salad, condiments | \$15 |
| Pulled beef & pulled chicken tacos, guacamole, sour cream, cheese, pico de gallo | \$15 |

Add some extra flair to your event with one of our live stations.

(Available for events with over 30 guests)

GRAZING TABLES

ARTISAN CHEESE

OPTION 1

Half wheels | Roughly 1.5m in length | Feeds around 30 people **\$1200**

OPTION 2

Full wheels | Roughly 2m in length | Feeds around 60 people **\$2400**

STATION INCLUDES:

- Cheddar (half wheel or whole wheel)
- Triple cream brie (half wheel or whole wheel)
- Creamy blue (half wheel or whole wheel)
- Black pepper cheddar (half wheel or whole wheel)
- Fig jam
- Honey
- 2 cracker varieties
- 1 gluten free cracker variety
- Grissini sticks
- Sourdough bread
- Cultured butter
- Selection of seasonal fruits displayed around your cheese, crackers & accompaniments to create a beautifully styled table
- All platters, bowls, risers & serving utensils
- Bamboo disposable plates, wooden cutlery & paper napkins





GRAZING TABLES CHEESE & CHARCUTERIE

OPTION 1

Half wheels | Roughly 1.5m in length | Feeds around 30 people **\$1650**

OPTION 2

Full wheels | Roughly 2m in length | Feeds around 60 people **\$2750**

STATION INCLUDES:

- Cheddar (half wheel or whole wheel)
- Triple cream brie (half wheel or whole wheel)
- Creamy blue (half wheel or whole wheel)
- Black pepper cheddar (half wheel or whole wheel)
- Fig jam
- Honey
- 2 cracker varieties
- 1 gluten free cracker variety
- Grissini sticks
- Sourdough bread
- Cultured butter
- Prosciutto, mortadella, sopressa & bresaola
- Taramasala dip with fresh crudite including mini quakes, radish & cherry tomatoes
- Jars of roasted red peppers, marinated artichokes, mixed olives & cornichon
- Crumbled parmesan
- Selection of seasonal fruits displayed around your cheese, crackers & accompaniments to create a beautifully styled table
- All platters, bowls, risers & serving utensils
- Bamboo disposable plates, wooden cutlery & paper napkins

GRAZING TABLES SEAFOOD

MINIMUM FOOD SPEND \$2000 +GST

PER PERSON (minimum 30) \$65

STATION INCLUDES:

- Freshly peeled tiger prawns tossed in fresh herb & served with dill mayonnaise
- Freshly shucked Sydney rock oysters with soy & sesame dressing & curly shallots
- Bug tails with saffron aioli & lemon
- Kingfish crudo with jalapeno & coconut milk dressing
- Petite crab & cucumber brioche rolls
- Blinis with lemon scented crème fraiche & avruga caviar
- Selection of lemons, limes and other styling fruits to enhance the look of your station
- All platters, bowls, risers & serving utensils
- Bamboo disposable plates, wooden cutlery & paper napkins



GRAZING TABLES BRUNCH

MINIMUM FOOD SPEND \$2000 +GST

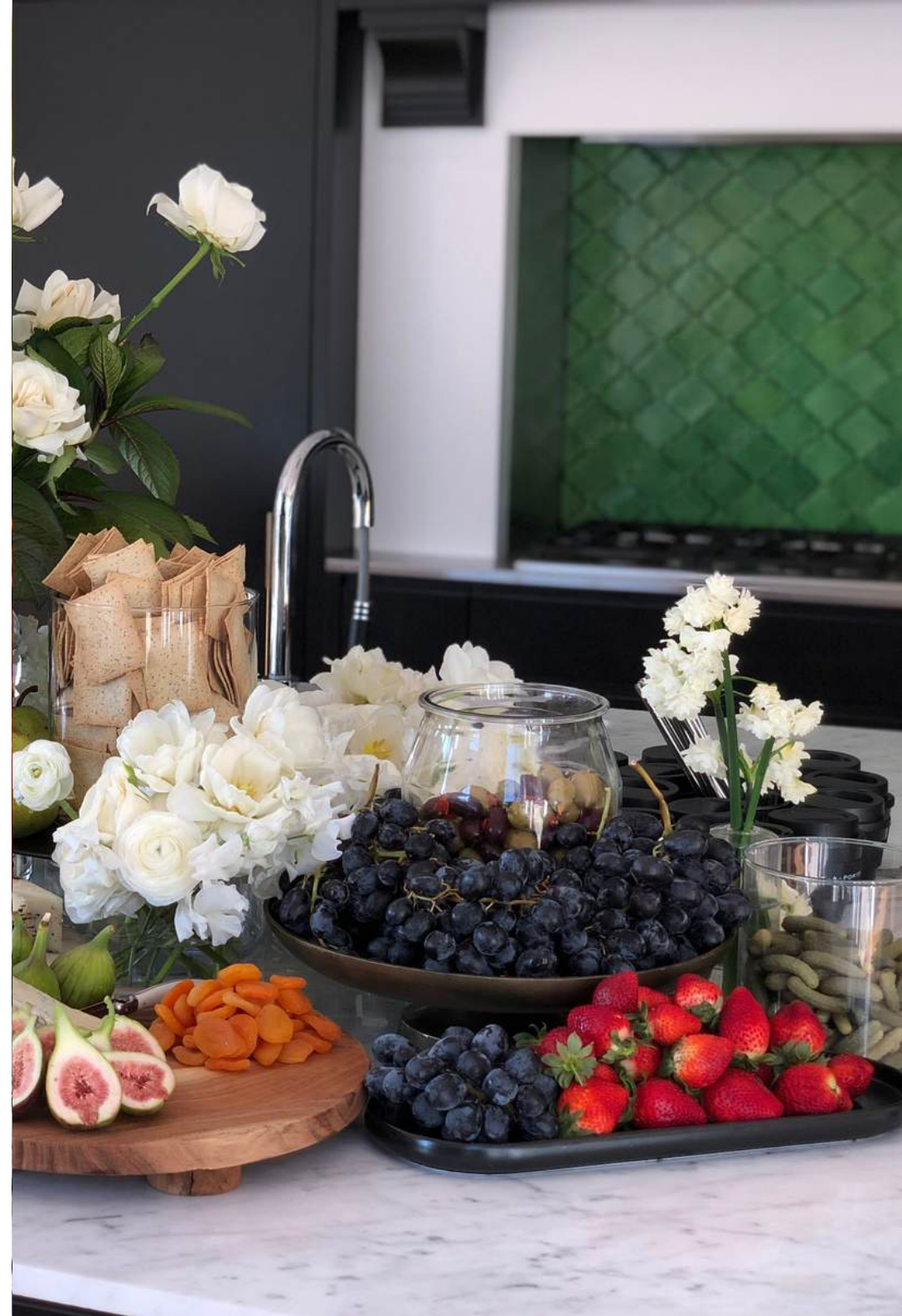
PER PERSON (minimum 30) \$45

STATION INCLUDES:

- Freshly cut fruit with passionfruit pulp drizzle and fresh mint
- Organic Greek yoghurt pots with maple granola, fresh berries & micro mint
- Blackberry & kiwi chia pots with coconut yoghurt & toasted almond flakes
- Orange & turmeric bliss balls
- House made petite almond croissants
- Zucchini & haloumi fritters topped with smashed avocado & blistered tomato
- Chorizo & spinach flaky pastry tarts
- Freshly squeezed orange juice
- Selection of whole fruits will be used in and around the platters to style your station beautifully
- All platters, bowls, risers & serving utensils
- Bamboo disposable plates, wooden cutlery & paper napkins

BREAKFAST ADD-ONS:

- Bacon & egg sliders (min 20) – oven required \$8
- Haloumi & egg sliders (min 20) – oven required \$8
- Smoked salmon & cream cheese mini bagels (min 20) \$8
- Vegan nut breakfast bars (min 20) \$4.50



GRAZING TABLES WHOLE DESSERT & CAKES

OPTION 1

Roughly 2.2m in length | For around 50-60 people **\$1800**

STATION INCLUDES:

- 1 x 25cm mango & coconut cake
- 1 x 25cm coffee cream cake with crushed sugared almonds
- 1 x 25cm lemon layer cake with shortbread crumble
- 1 x 20cm three berry flan
- 1 x 20cm lemon delicious flan
- 28 x individual lemon meringue tarts
- 24 x individual berry cheesecakes
- 24 x pistachio macarons
- Bowls of strawberries, raspberries & blueberries
- Bowls of Madagascan vanilla bean mascarpone cream
- All platters, bowls, risers & serving utensils
- Bamboo disposable plates, wooden cutlery & paper napkins

AFTERNOON TEA

MINIMUM FOOD SPEND \$2000 +GST

PER PERSON (minimum 30) **\$50**

STATION INCLUDES:

- Petite carrot cakes with cream cheese frosting & walnuts
- Sour cherry & almond flan
- Lemon delicious flan
- Gluten free brownie bites with chocolate ganache & fresh raspberries
- Salmon, cream cheese & cucumber tea sandwiches
- Chicken, celery & chive tea sandwiches
- Chorizo & spinach flakey pastry tarts
- Triple cream brie with crackers, fig jam & fresh berries
- All platters, bowls, risers & serving utensils
- Bamboo disposable plates, wooden cutlery & paper napkins

AFTERNOON TEA ADD-ONS:

MINIMUM 20 - OVEN & CHEF REQUIRED

- Petite beef pies **\$3**
- Petite beef sausage rolls **\$3**
- Petite pork & fennel sausage rolls **\$3**
- Petite spinach & fetta sausage rolls **\$3**



GRAZING TABLES EXTRA INFORMATION

- A team is required from Fabulous Catering to deliver & set up your styled table as well as returning to pack it down & remove our equipment. Each team member is \$70 per hour & your event manager will determine how many hours & team members are required to produce your styled table.
- We recommend serving styled stations for a period of 2 hours to ensure the food is safe, fresh & delicious.
- We require a table or a bench to style your station onto. If you're unable to provide this, your event manager can add table & cloth hire to your quote.
- If your enquiry is for a full custom station with items different to the ones listed in our menu, a minimum spend of \$5000 applies for menu development & additional works carried out by the team at Fabulous Catering.

• BEVERAGE PACKAGE

HOUSE PACKAGE

priced per person for 3 hours

- Da Luca Prosecco, Veneto Italy
- 2021 Dusky Sounds Sauvignon Blanc, South Island
- 2020 St Hallet Faith Shiraz, Barossa
- Peroni Nastro Azzurro
- Peroni Leggera (light) **\$38**

PREMIUM PACKAGE

priced per person for 3 hours

- Croser NV Adelaide Hills NV Sparkling
- 2021 Eddystone Point Pinot Gris, Tasmania
- 2020 Grant Burge Vigneron Collection Shiraz, Barossa
- Peroni Nastro Azzurro
- Peroni Leggera (light) **\$45**

PLATINUM PACKAGE

priced per person for 3 hours

- Jansz Premium Cuvee NV Sparkling, Tasmania
- Once & Well Freya Chardonnay, Margaret River
- 2022 Oakridge Over the Shoulder Pinot Noir, Yarra Valley
- Peroni Nastro Azzurro
- Peroni Leggera (light) **\$55**

ADD-ONS:

- Arrival cocktail from our cocktail menu (min 20) **\$19**

EXTRA INFORMATION

- Beverage packages allow for free-flowing drinks for 3 hours. If your event lasts longer, your event manager can adjust the quote to suit your event service times.
- RSA-certified bartenders are a mandatory requirement with beverage packages & your event manager will determine how many are required & their arrival & departure times based on your event brief.
- Glassware & drinks tubs are required for beverage packages. Your event manager will recommend the varieties & quantities of each glass and can add the hire of these to your quote if you're unable to provide them.
- A bar or clothed table along with ice tubs are required for all beverage packages. If you're unable to provide these, your event manager can arrange to hire them for you.
- If you'd like to provide your own beverages & have Fabulous Catering serve them under our liquor licence, we charge a flat fee of \$10pp to cover the management of this.
- Minor adjustments to beverage packages may be approved at no extra cost. If your change request incurs additional costs, these will be added to your quote.

STAFF

FABULOUS CATERING CAN FULFILL ALL STAFFING REQUIREMENTS TO EXECUTE A SEAMLESS FOOD & BEVERAGE SERVICE AT YOUR EVENT.

PRICE IS PER HOUR

CHEF:

| | |
|---------------|------|
| Mon-Fri | \$70 |
| Sat | \$80 |
| Sun | \$90 |

KITCHEN ASSISTANT:

| | |
|---------------|------|
| Mon-Fri | \$55 |
| Sat | \$65 |
| Sun | \$75 |

SHIFT SUPERVISOR:

| | |
|---------------|-------|
| Mon-Fri | \$90 |
| Sat | \$100 |
| Sun | \$110 |

SENIOR WAITER:

| | |
|---------------|------|
| Mon-Fri | \$80 |
| Sat | \$85 |
| Sun | \$95 |

COCKTAIL BARTENDER:

| | |
|---------------|-------|
| Mon-Fri | \$85 |
| Sat | \$95 |
| Sun | \$105 |

GENERAL BARTENDER:

| | |
|---------------|------|
| Mon-Fri | \$80 |
| Sat | \$85 |
| Sun | \$95 |

EQUIPMENT HIRES

FABULOUS CATERING IS AFFILIATED WITH SEVERAL TRUSTED HIRE COMPANIES IN SYDNEY.

YOUR EVENT MANAGER CAN ADD ANY OF THE FOLLOWING TO YOUR QUOTE:

- Glassware
- Crockery
- Cutlery
- Linen
- Ice buckets
- Wooden banquet tables
- Table cloths
- Commercial kitchen equipment & benches

The delivery & collection costs of your hire order will depend on the delivery day & time-frame you request.

In the event that there are missing hired items or breakages, the cost of the replacement will be passed onto the client to pay.

STAFF EXTRA INFORMATION

- Your event manager will make a recommendation on the types of roles required as well as the quantity of each & their arrival & departure times. These recommendations are based on a guest to staff ratio to ensure that the service is 5 star and your guests are looked after for the whole duration of your event.
- **EVENT MANAGEMENT:** A flat fee of \$2000 + GST applies for complete event management of your event and includes a dedicated Event Manager from enquiry through to event day. This fee is to be pre-paid before commencement of services
- All staff have a minimum call out requirement of 4 hours (excluding chefs)
- If your event location is outside our service area, your event manager will add a travel fee to your quote
- If your event ends after 11pm & is more than 1 hours drive from the Sydney CBD, we may require staff accommodation to ensure their safety. In the event that staff accommodation is required, your event manager will discuss this with you.

CALL US FOR A QUOTE

1300 850 720



info@fabulouscatering.com.au



fabulouscatering.com.au

