



# BBQ MENU 2026

## FOOD TO ELEVATE ANY OCCASION

A range of different menus designed just for your 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



# BBQ SHARE FARE

MINIMUM 30

## PRICE PER PERSON

2 OPTIONS .....	\$55.00
3 OPTIONS .....	\$62.50
4 OPTIONS .....	\$68.50

## 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

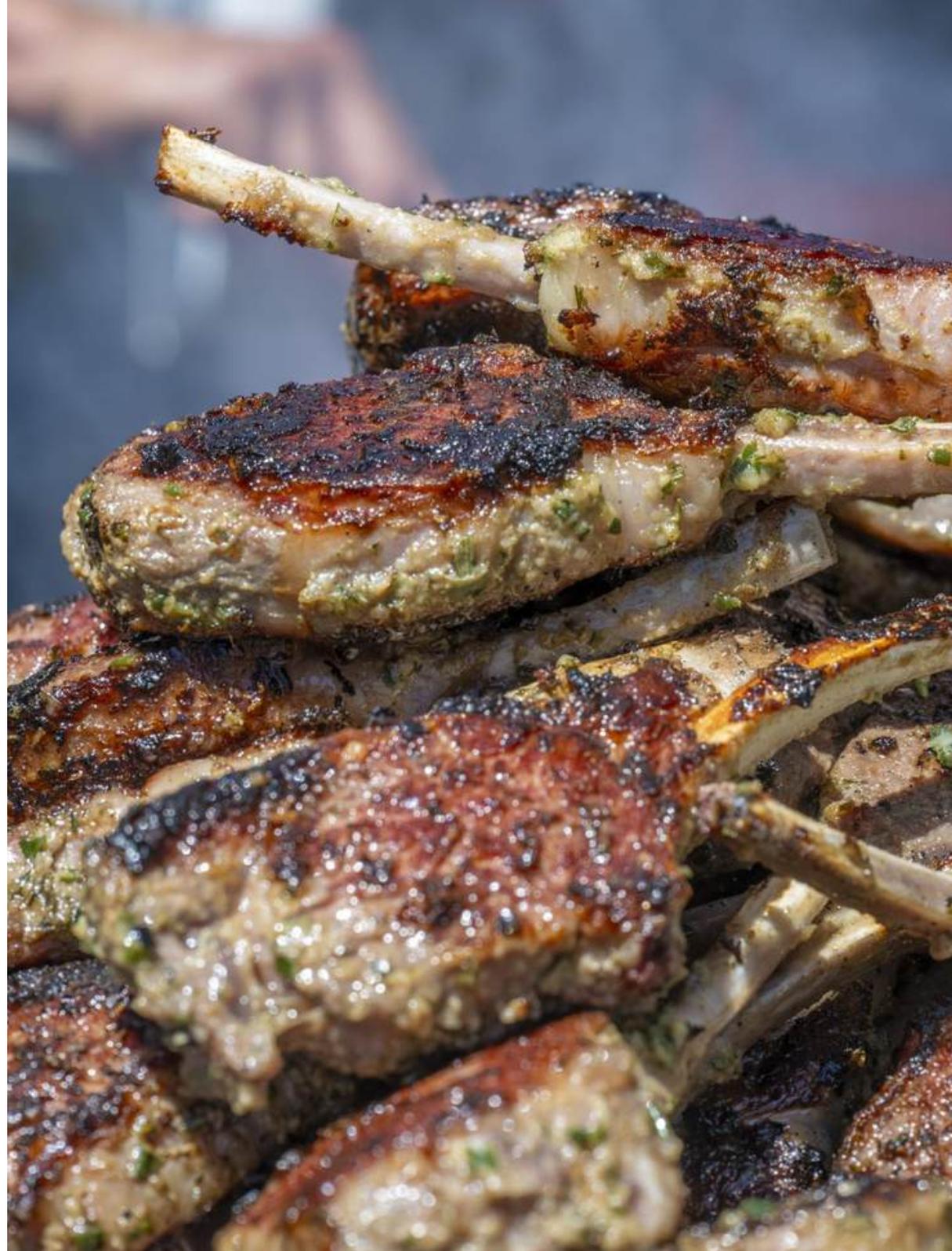
- Chargrilled vegetable and tofu brochettes, chimichurri
- Vegan burgers, sriracha mayo
- Vegan sausages, caramelised onion
- BBQ spiced cauliflower steaks, miso ranch dressing

*(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 ..... \$8.00

- 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 ..... \$9.00

- 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



# SAUSAGE SIZZLE

MINIMUM 50

PRICE PER PERSON ..... **\$26.50**

- Selection of pork, chicken and beef sausages
- BBQ onions
- Condiments
- Sliced bread and butter

## SALAD INCLUDED:

- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette 
- Chopped slaw, ranch vinaigrette

Hire of BBQ required for this with a chef to cook and waitstaff to serve - additional cost depending on the duration of your event

# PREMIUM PACKAGE

MINIMUM 50

PRICE PER PERSON ..... **\$37.50**

- Grass fed beef burgers
- Marinated chicken sticks
- Continental sausages
- BBQ onion
- Bread selection
- Condiments (BBQ and tomato sauce, mustard, chipotle mayo)

## SALADS INCLUDED:

- Potato, egg, spring onion, seed mustard mayo 
- Chopped slaw, ranch vinaigrette 
- Market garden salad, green leaves, radish, qukes, baby Roma tomato medley, chives, soft herb vinaigrette 
- Freshly baked bread basket with butter

Hire of BBQ required for this with a chef to cook and waitstaff to serve - additional cost depending on the duration of your event

# EXECUTIVE PACKAGE

MINIMUM 50

PRICE PER PERSON ..... **\$89.00**

- Mayura Wagyu tomahawk, horseradish cream 
- Butterflied local jumbo prawns, chili garlic butter 
- Ocean trout burgers, tartare sauce 
- Lamb cutlets, Chimi churri 
- Selection of Gourmet sausages, condiments 

## SALADS INCLUDED:

- Roasted pumpkin, green beans, marinated feta, dried tomato, herbs, seeds, sherry vinaigrette 
- Potato, spring onion and egg, pickles, celery, seeded mustard mayonnaise 
- Chargrilled Tuscan vegetable, capers, basil, buffalo mozzarella, vincotto, extra virgin olive oil 
- Market garden salad 

Hire of BBQ required for this with a chef to cook and waitstaff to serve - additional cost depending on the duration of your event

# • 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 .....	\$32.50
3 HOURS .....	\$40.00
Additional Hour .....	\$14.00

## BEER

- Peroni Nastro Azzurro
- Furphy Ale
- Cascade Premium Light

## SPARKLING

- Step By Step Brut Cuvée

## RED WINE

- d'Arenberg Shiraz
- d'Arenberg Pinot Noir

## WHITE WINE

- d'Arenberg Chardonnay
- d'Arenberg Sauvignon Blanc

## NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Lemon, lime and bitters

*\*Add on Heaps Normal 0% Beer for \$10pp  
or Naked Life Mocktails for \$14.50pp*

**COCKTAILS AND SPIRITS AVAILABLE ON REQUEST**

# PREMIUM PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS .....	\$42.50
3 HOURS .....	\$52.50
Additional Hour .....	\$17.00

## BEER

- 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

- Pautlett 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 pp*

# • BOUTIQUE PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS .....	\$62.50
3 HOURS .....	\$72.50
Additional Hour .....	\$23.00

## BEER

- Peroni Nastro Azzurro
- Stone & Wood Pacific Ale
- Fixation IPA
- Corona Extra
- 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

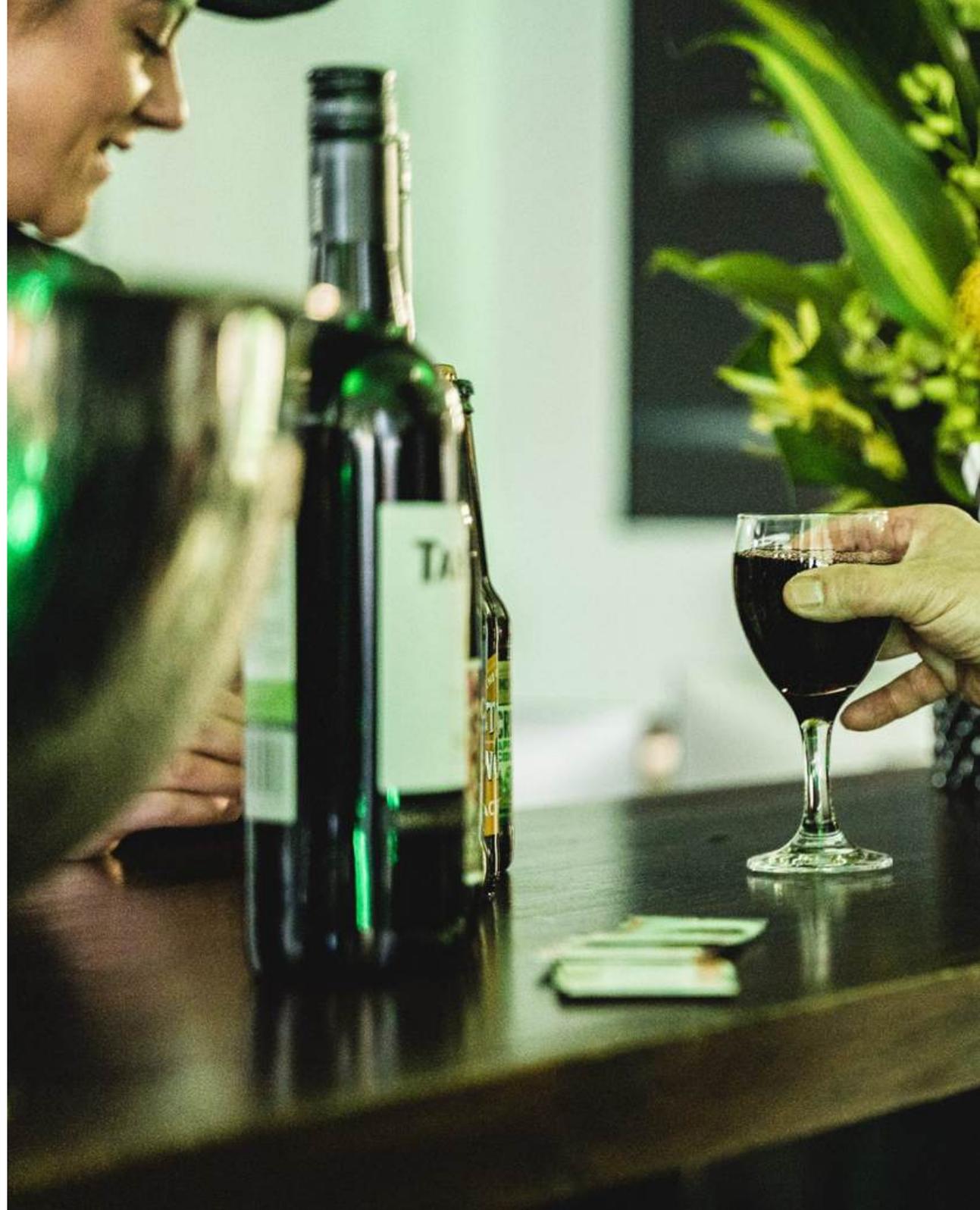
## CIDER

- 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)

**COCKTAILS AND SPIRITS AVAILABLE ON REQUEST**





# CALL US FOR A QUOTE!

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