



STAND UP FUNCTIONS MENU 2026

FOOD TO ELEVATE ANY OCCASION

A range of different menus designed to be served at 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



SMALL BITES

MINIMUM 20

4 pcs per person	\$19.00
6 pcs per person	\$29.00
8 pcs per person	\$39.00
10 pcs per person	\$47.00
12 pcs per person	\$52.00

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 goujons, tartare sauce
New England crab cake, old bay saffron aioli

GARDEN 🌿

Spinach and onion pakoras, raita
Caramelised onion and cheddar tarts
Molten cheese and 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



RICE PAPER ROLLS

MINIMUM 20 | ALL VARIETIES 65G \$5.75

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

VEGAN CANAPES

ALL PLATTERS 12 PIECES \$65.00

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





BIGGER BITES

MINIMUM 20

PER PIECE

\$8.90

- 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  

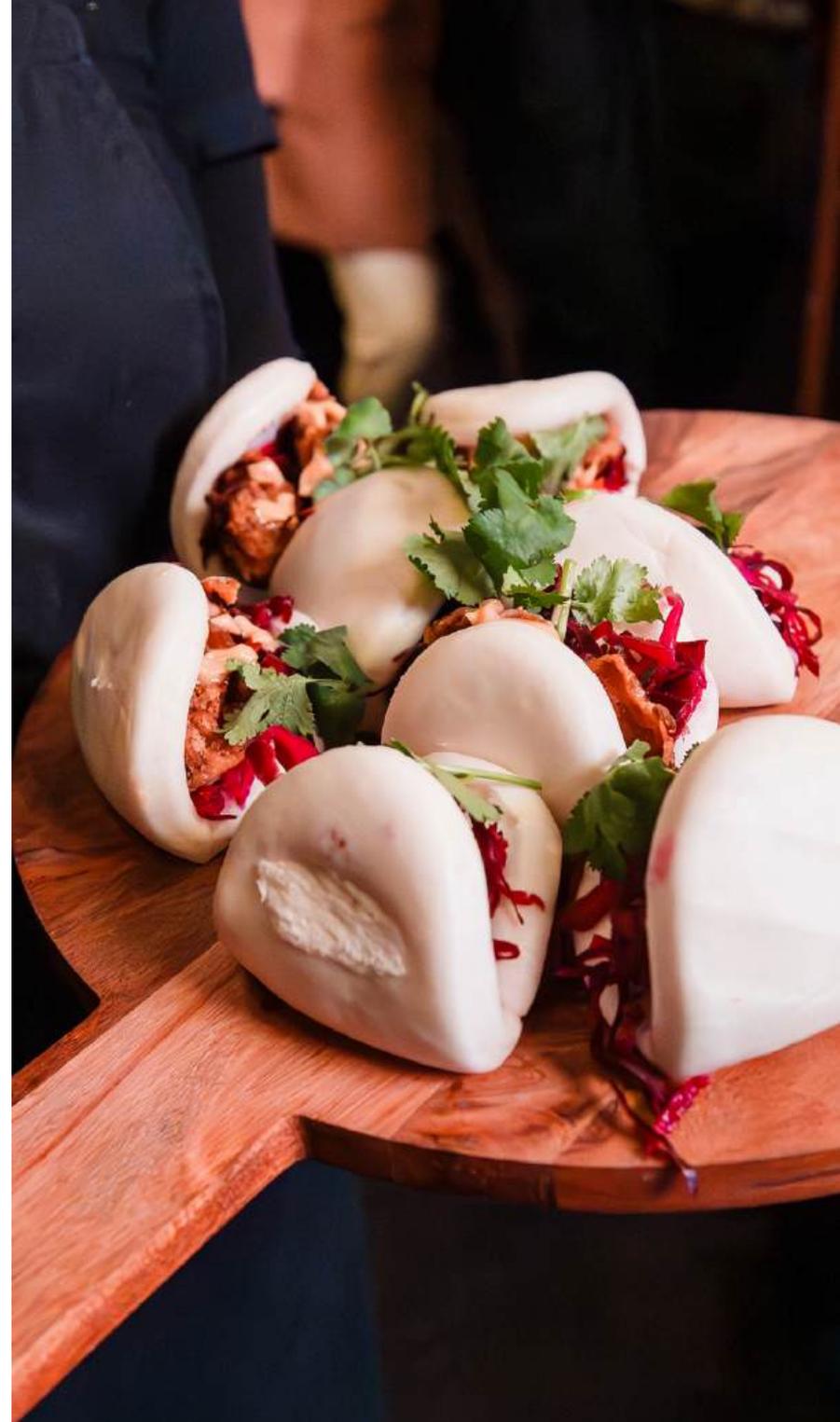
BOWLS

MINIMUM 20

PER PIECE

\$14.00

- 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	\$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)

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CALL US FOR A QUOTE!

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