



WEDDING MENU 2026

FOOD TO ELEVATE YOUR WEDDING!

A range of different menus designed specially for your wedding day! 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 gujons, 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, japapeno 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



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  

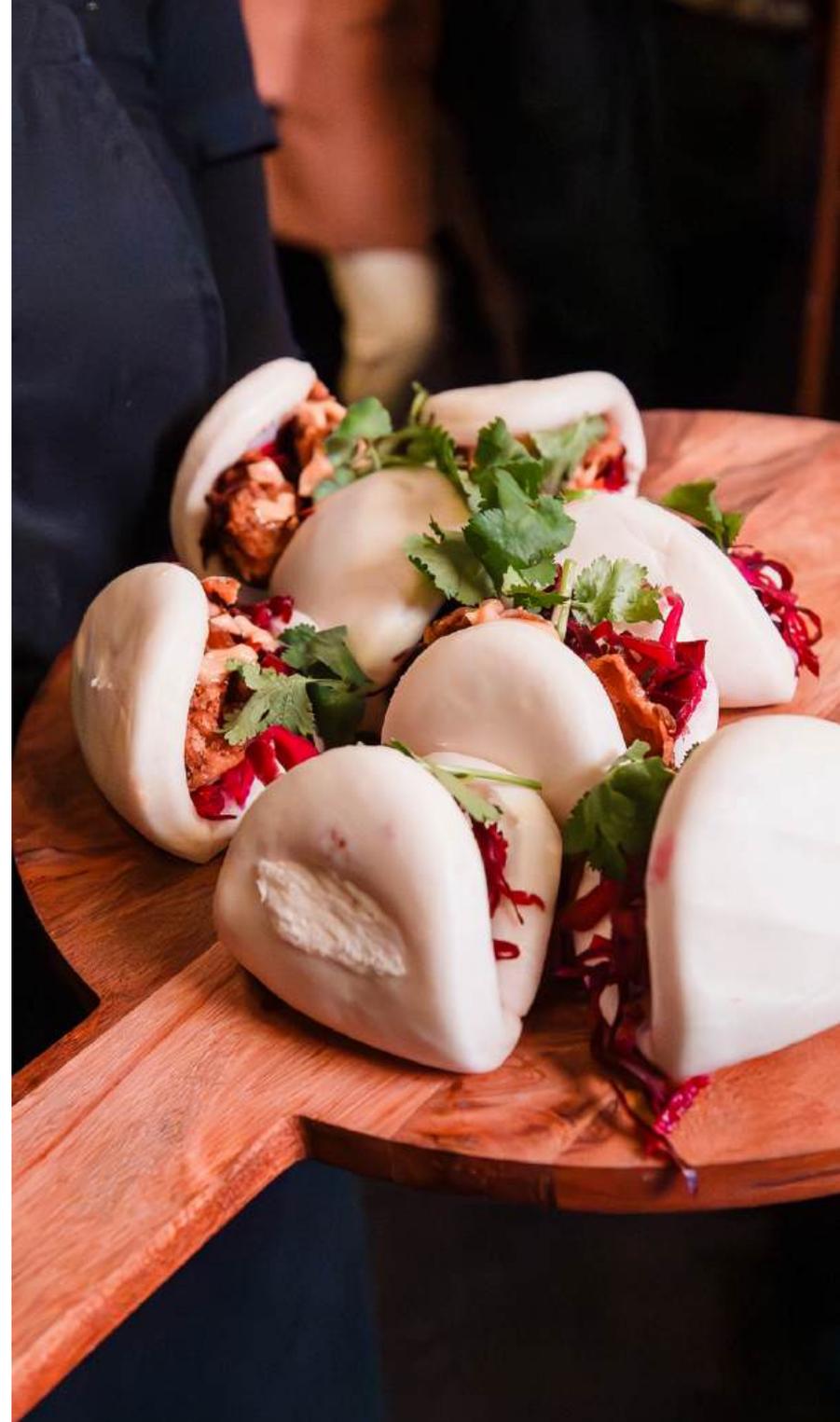
BOWLS

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  





FAB SHARED BANQUET

MINIMUM 20

PRICE PER PERSON

2 OPTIONS	\$55.00
3 OPTIONS	\$59.00

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   





CARVERY BANQUET

MINIMUM 20

PRICE PER PERSON

2 OPTIONS	\$52.50
3 OPTIONS	\$57.50
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, piperade, 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, broccconcini, balsamic glaze  
 - Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette   

ANTIPASTO GRAZING BOARD

MINI (1 M)	\$650
2 M (60-80 PAX)	\$1650
3 M (80-100 PAX)	\$2050
4 M (110-150 PAX)	\$2600

The antipasto board is the perfect way to start any function, from a corporate networking event to a wedding.

A SELECTION OF:

- Cured meats
- Local and imported cheeses
- Dips
- Relish
- Picked vegetables
- Fruit
- Olives
- Baked breads
- Crackers





DESSERT BANQUET

MINIMUM 20

PRICE PER PERSON \$17.00

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) \$1650

3 M (100+) \$2200

The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off the meal! A variety of our mini desserts styled on a wooden board garnishes with fresh fruit and extra mini sweets macaroons and chocolates.

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

ALTERNATE DROP

PRICE PER PERSON

1 COURSE	\$55.00
2 COURSE	\$70.00
3 COURSE	\$90.00

ENTREE (CHOOSE 2)

- Blue swimmer crab and asparagus cannelloni, tamanegi butter sauce, chives
- Duck parfait, truffled goose butter, candied blood orange puree, pickles, toasted brioche
- Chicken and coconut salad, smoked quail egg, crispy shallot, peanuts, Asian herbs (contains nuts) 
- Fried filled zucchini flowers, ricotta parmesan, Romesco sauce (contains nuts)  
- Salt and pepper tofu, green onion dressing, edamame guacamole, wakame salad  
- Beetroot ginger & Gin cured salmon, woodside curd, kappa pickles, wasabi peas, shiso salad 
- Wagyu beef bresaola, parmesan gelato, red onion jam, truffled vinaigrette, cured yolk, grissini
- Fried Enoki mushroom and tofu ricepaper, pickled green mango salad, tamarind caramel   

MAINS (CHOOSE 2)

- Chargrilled beef fillet, creamed peas, pepperade, cauliflower gratin, shallot jus
- Sage and lemon roasted chicken breast, goats cheese mash, ratatouille, salsa verde 
- Crispy pork belly, char sui spring roll, sweet potato, sesame bok choy, mandarin jus 
- Pan-fried Ora King salmon fillet, salt cod croquettes, tomato saffron confit, baby fennel, gremolata 
- Baked barramundi fillet, prawn ginger dumplings, fresh corn polenta, grilled broccolini, miso glaze
- Ricotta and spinach gnocchi, slow roasted tomato sauce, shaved pecorino 
- Miso roasted eggplant, fried tofu, green soba noodle, onion sauce, snow peas, edamame  

** Mains all served with a garden salad to tables

DESSERT (CHOOSE 2)

- Classic chocolate fondant, cherry compote, chocolate floss, double cream
- Apple cinnamon crumble tart, vanilla bean ice cream, nut brittle (contains nuts)
- Lemon baked cheese cake, blood orange granita, candied lemon 
- Berry panna cotta, fried churro, fresh berries, chocolate fondant 
- Biscoff cake, butterscotch, chocolate ganache, cherry compote 



• 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)

COCKTAILS AND SPIRITS AVAILABLE ON REQUEST





CALL US FOR A QUOTE!

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