



FUNERAL MENU 2026

OUR PACKAGES

This can be a difficult time for you and your family, so rest assured that our team are committed to making this process as easy as possible for you and your family. We offer a range of food and beverage options for post funeral gatherings at your home, church or venue.

Menu prices are excluding GST.
Delivery and staff costs additional.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE



• COLD FUNERAL PACKAGE

MINIMUM 20 - DELIVERY ONLY

4 pcs per person \$18.50

PREMIUM SANDWICH PLATTERS

1 piece per person

- Chef selection mixed fillings

COLD QUICHE PLATTER

1 piece per person

- Assortment of quiches including asparagus, lorraine and spinach & cheese

PLATTER OF MIXED DESSERTS

1 piece per person

- Includes slices, cakes, muffins and donuts

PLATTER OF FRUIT

1 piece per person

- Seasonal varieties generally including grapes, watermelon, cantaloupe, pineapple and strawberries.

• HOT FUNERAL PACKAGE

MINIMUM 20 - AVAILABLE FOR DELIVERY OR FULLY CATERED

9 pcs per person \$29.50

PREMIUM SANDWICH PLATTERS

2 pieces per person

- Chef selection mixed fillings

PLATTER OF HOT FINGER FOOD

1 each per person:

- Grass fed beef pies
- Tom yum spring rolls
- Mixed arancini
- Margarita pizzettes 
- Karaage chicken bites
- Mac and cheese croquettes 

PLATTER OF MIXED DESSERTS

1 piece per person

- Mixed slices, cakes and muffins

ADD ON - COFFEE & PREMIUM TEA STATION - EXTRA \$5.00 PER PERSON

- Robert Timms coffee bags, tea bags (Lipton black tea), sugar sachets, milk (full cream & low fat), premium cardboard cups for delivery or cups and saucers for events with staff, stirring sticks and urn hire.





MEMORIAL PACKAGE

MINIMUM 20 - CATERING WITH STAFF TO SERVE GUESTS

12 pcs per person \$44.50

PREMIUM SANDWICH PLATTERS

2 pieces per person

- Chef selection mixed fillings

PLATTERS OF HOT & COLD CANAPES

1 each per person:

- Enoki mushroom & vegetable rice paper roll  
- Gourmet chicken, brie & leek pies
- Lamb kofta sticks, tzatziki dip 
- Peking duck pancakes, hoisin, spring onion, cucumber
- Smoked salmon, spicy corn fritter, dill caper cream cheese
- Wagyu beef cheeseburger slider, dill cucumber, SBR sauce, pickled ranch mayo

PLATTER OF SCONES

1 per person:

- House baked scone halves with mixed berry jam & vanilla cream

PLATTER OF FRUIT

1 platter for 40 people

- Fresh seasonal fruit generally including grapes, watermelon, cantaloupe, pineapple and strawberries.   

PLATTER OF MIXED DESSERTS

2 per person:

- Salted caramel tart, rocky road, lemon meringue tart, apple crumble slice, passionfruit cheesecake

UNLIMITED TEA AND COFFEE FOR ALL GUESTS

- Setup of urn, crockery cups and saucers, coffee and tea along with all the required condiments such as sugar, light & full cream milk and spoons.

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

Displayed and styled on wooden board with greenery for your enjoyment.

A SELECTION OF:

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



• 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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