



BANQUET MENU 2026

**ELEVATED DINING,
EFFORTLESSLY SERVED.**

Curated selection of buffet and banquet style menus, designed to transform your event into an unforgettable dining experience. Whether you're hosting a sophisticated corporate gala or a dream wedding, our diverse flavors are crafted to delight every guest.

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



CONTAIN
NUTS



POPULAR





CARVERY BANQUET

MINIMUM 20 | PRICE PER PERSON

TWO MAINS	\$54.50
THREE MAINS	\$59.50
FOUR MAINS	\$63.00

MAIN CHOICES:

- Hot smoked New Zealand king salmon fillet, pickled cucumber, salmon caviar, lemon myrtle kewpie  
- Achiote rubbed BBQ whole chickens, chipotle mayonnaise, charred lemon   
- Glazed Thai pork belly, tamarind caramel, chilli jam  
- 12hr Mayura Wagyu brisket, smokey mustard gravy   
- Slow cooked lamb shoulder with garlic and rosemary, Chimi churri sauce  
- Maple roasted free range turkey breast, cafe de paris butter, cranberry relish   
- Baked wild mushroom and thyme tart    

PACKAGE INCLUSIVE OF:

- Roasted baby potatoes, garlic and marjoram  
- Freshly baked bread rolls and butter

SALAD BAR INCLUDED

- Roasted pumpkin, beans, feta, dried tomato, red onion, basil, chardonnay vinaigrette  
- Salt baked beetroot, parsley and lentil, seeds, honey and balsamic dressing   
- Chargrilled Tuscan vegetable, capers, basil, fior di latte, vincotto, extra virgin olive oil  
- Market garden salad, herb vinaigrette    

SHARED BANQUET



SHARED ENTREES

MINIMUM 20 | PRICE PER PERSON

2 OPTIONS	\$30.00
WITH MAINS	\$80.00
3 OPTIONS	\$45.00
WITH MAINS	\$95.00

CHOOSE FROM:

- Antipasto boards with wagyu bresaola, prosciutto, smoked salmon, chargrilled vegetables, pickles, dips, cheese, breads
- Sesame crusted tuna tataki, wasabi kewpie, yuzu dressing, Japanese pickles, puffed sesame  
- Beetroot and gin cured salmon, horseradish creme fraiche, lemon EVO, beetroot crisps 
- Salt and pepper calamari, rocket, lemon aioli 
- Poached chicken & coconut salad, Asian herbs, kaffir lime, crispy shallots, soft eggs   
- Fried chicken karaage, hot honey, crispy garlic gochujang, mustard kewpie and shredded iceberg
- Grilled lamb koftas, smoked eggplant ghanoush, pomegranate dressing, charred lemon 
- Wagyu beef bresaola, fior di latte, ruby grapefruit, fig, rocket, crostini
- Woodside goats curd filled tempura zucchini flowers, truffled honey drizzle  
- Fried miso eggplant, whipped green tahini, crispy garlic sesame brittle    
- Heirloom tomato, burrata cheese, crispy chilli, basil oil, fig vincotto  





SHARED MAINS

MINIMUM 20 | PRICE PER PERSON

2 OPTIONS	\$60.00
<i>WITH ENTREES</i>	\$80.00
3 OPTIONS	\$65.00
<i>WITH ENTREES</i>	\$95.00

CHOOSE FROM:

- Poached New Zealand king salmon tarator, beetroot tzatziki  
- Salt cured barramundi fillets, pepperontia, salsa Verde 
- Achiote rubbed BBQ whole chickens, charred corn pico de gallo, jalapeño crema, charred lemon  
- Glazed Thai pork belly, tamarind caramel, green mango salad, nuac mam 
- Harissa baked whole cauliflower, smoked almonds, raisin and caper salsa, zataar coyo     
- Fried miso eggplant, whipped green tahini, crispy garlic sesame brittle   
- Chicken saltimbocca, porcini mushroom sauce, fried enoki 
- Roasted fennel salted porchetta, crackling, sauteed cavolo nero, du puy lentil, apple vincotto  
- Parmesan and herb breaded lamb cotoletta, black garlic aioli
- Slow cooked lamb shoulder, Argentine black bean rice, lemon cheek, chimichurri 
- 12hr Mayura wagyu brisket, beer battered fried onion, smokey mustard gravy, BBQ sauce 
- Hot and sour beef cheek, potato gnocchi, gremolata

PACKAGE INCLUSIVE OF:

- Roasted baby potatoes, garlic and marjoram, fried kale  
- Market garden salad    
- Freshly baked bread rolls and butter



DESSERT BANQUET

MINIMUM OF 20

PRICE PER PERSON **\$18.90**

ASSORTED INDIVIDUAL PORTIONS 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

DESSERT BOARD

1 M (40-70 PAX)	\$900
2 M (70-100 PAX)	\$1700
3 M (100+)	\$2300

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

DESSERTS INCLUDE PETIT:

- Lemon meringue tarts
- Sticky date pudding
- Chocolate mud cake 
- Tiramisu
- Biscoff toffee cheesecake
- Orange and almond tumble cakes
- Macarons
- Selection of petit fours

Dietary sweets available by request.

Fabulous **CURATED DRINKS**

We bring the bar to you, transforming any space into a high-end venue. Whether you choose one of our comprehensive beverage packages or prefer a "dry bar" service for your own selections, our expert bartenders handle everything.

With Fabulous Catering's portable liquor license and full equipment setup, we ensure your event stays topped up and on-point for as long as the celebration lasts.

No logistics, no errands—just exceptional service.

***All package below include 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*

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

- Paulett 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*

COCKTAILS AND SPIRITS AVAILABLE ON REQUEST

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





SOFT DRINKS PACKAGE

MINIMUM 20 | PRICE PER GUEST

2 HOURS		\$13.00
3 HOURS		\$18.00
4 HOURS		\$23.00

NON-ALCOHOLIC DRINKS:

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

SOFT DRINKS AND MOCKTAILS PACKAGE

MINIMUM 20 | PRICE PER GUEST

2 HOURS		\$20.50
3 HOURS		\$25.50
4 HOURS		\$30.50

NON-ALCOHOLIC DRINKS:

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

MOCKTAILS:

- Ruby Citrus
- Sweet Sunrise
- Pineapple Bliss

Fabulous
CATERING

ANY LOCATION
FABULOUS CATERING



CALL US FOR A QUOTE!

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