



GRAZING BOARDS 2026

ANY OCCASION, ELEVATED.

Designed to make an unforgettable first impression, our signature grazing boards elevate any gathering, from intimate home celebrations to corporate networking and weddings.

Striking, delicious, and a total showstopper—get ready to give your guests the ultimate "wow" factor.

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



CONTAIN
NUTS



POPULAR



ANTIPASTO GRAZING BOARD

MINI (UP TO 40 PAX)	\$650
2 M (60-80 PAX) ★	\$1750
3 M (80-100 PAX)	\$2150
4 M (100-150 PAX)	\$2750

A beautiful and styled grazing board including:

- Local cheeses of Tarago River blue, Maffra aged cheddar and Tasmanian heritage double brie
- Range of cured air-dried meats, salami sticks and chorizo sausage
- Pickled, marinated and charred fresh seasonal vegetables
- House made dips and chutneys
- Fresh and dried fruits
- Smoked nuts
- Marinated olives
- Filled vine leaves and piquillo peppers
- Artisan breads and crackers
- Decorated with Australian natives

Delivery & Setup - \$69

Pickup - \$49





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:

- 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.

Delivery & Setup - \$69

Pickup - \$49

FAB FRUIT BOARD

MINI (40-50 PAX)	\$375
2 M (80-100 PAX)	\$1100
3 M (100+)	\$1700

This fruit grazing board is a perfect accompaniment to most any menu during your event.

The fruit is all freshly and seasonally sourced and styled by our chef.

A VARIETY OF FRUITS BELOW:

- Watermelon
- Pineapple
- Cantaloupe
- Honeydew
- Grapes
- Strawberries
- Kiwi
- Seasonal berries
- Whole fruit

Garnished with various edible flowers and styled with wooden boards, risers and rustic props.

Delivery & Setup - \$69

Pickup - \$49





FAB CHEESE BOARD

MINI (UP TO 40 PAX)	\$750
2 M (50-80 PAX)	\$1750

Fancy a cheese-only board? We have you covered. Our board has something for all cheese lovers with a great range of local and international cheeses.

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

INCLUDES:

- Various mixed local and imported premium cheeses of hard, blue, soft and washed rind.
- Quiche
- Dried and fresh fruits
- Lavosh
- Fruit and nut bread honey comb

Delivery & Setup - \$69

Pickup - \$49



FAB BREAKFAST BOARD

1 M (20-30 PAX)	\$750
2 M (40-60PAX)	\$2350
3 M (60-80 PAX)	\$3150
4 M (80-100 PAX)	\$3950

A BEAUTIFUL AND STYLED GRAZING BOARD INCLUDING:

- Mini croissant with ham off the bone and swiss cheese
- Mini croissant with tomato, cheese and basil 🌱
- Soft and delicate danish straight from our ovens the morning of your function glazed with a sweet white frosting. The varieties include cinnamon swirl, custard crown and raspberry crown 🌱
- Freshly made mini muffins with a variety of flavours 🌱
- Individual Granola, seasonal fruit & vanilla yoghurt cups 🌱 🌱 🌱 ⭐
- Seasonal berry and coconut yoghurt chia pots 🌱 🌱 🌱 🌱 ⭐
- Bacon, hash brown & omelette wrap, green tomato pickle, aioli, baby spinach & provolone cheese
- Mini bagel with avocado smash, aged goats cheddar, tomato, rocket & green goddess dressing 🌱
- Seasonal vegetable frittata, tomato kasundi 🌱 🌱 🌱
- Fresh mixed fruit including watermelon, cantaloupe, kiwi fruit, strawberries, grapes and pineapple 🌱 🌱 🌱 🌱 ⭐

Decorated with Australian natives

Delivery & Setup - \$69

Pickup - \$49

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 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*

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

- Tahlk 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





SOFTDRINKS 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

SOFTDRINKS 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

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CATERING

ANY LOCATION
FABULOUS CATERING



CALL US FOR A QUOTE!

1300 850 720



info@fabulouscatering.com.au



fabulouscatering.com.au

