



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



DAIRY FREE



CONTAIN
NUTS



POPULAR



FINGERFOOD



SMALL BITES

MINIMUM 20 | PRICE PER PERSON

4 pieces	\$20.00
6 pieces	\$30.00
8 pieces	\$40.00
10 pieces	\$49.00
12 pieces	\$55.00

HOT SMALL BITES

LAND

- Lamb fillet mignon, black truffle mayo   
- Grass fed beef sausage roll
- Smoked duck empanada, chimichurri
- Grass feed beef pies 
- Sticky suckling pork, green mango som tam, betel 
- Chicken and shiitake wontons, sweet chilli 
- Korean BBQ beef stick, hot honey sauce, crispy garlic 
- Jamon and Manchego croquettes, black garlic aioli 
- Panko crumbed chicken tenders, kewpie
- Lemongrass and ginger chicken stick, nam jim 
- Lamb kofta skewers, tzatziki  

OCEAN

- Sesame prawn toast, wasabi mayo 
- Seared scallop in its half shell, XO butter sauce, chive oil
- Prawn spring rolls, lime and chilli mayo
- Salt and pepper calamari, lemon aioli  
- Tempura miso salmon, nori, soy mirin dressing  
- Panko crumbed whiting goujons, tartare sauce 
- New England crab cake, old bay aioli

GARDEN

- Spinach and onion pakoras, raita  
- Caramelised onion and cheddar tarts
- Spicy potato bravas empanada, chimichurri  
- Provolone, sugo and basil mini pizzette  
- Mac and cheese croquettes, chipotle mayo
- Chickpea and lentil pot pie   
- Mixed arancini 
- Shiitake and vegetable steamed bao bun, hoisin  
- 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   
- Wagyu beef bresaola, horseradish, salsa verde, grilled ficelle
- Peking duck pancake, spring onion, hoisin
- Chicken parfait, brown butter brioche, fig jam
- Peppered lamb, truffled mushroom crostini 
- Teriyaki beef rice paper roll   
- Beef tartare, salted egg yolk, beetroot cornetto 
- Crispy guanciale, potato rosti, onion jam 

OCEAN

- Hot smoked ocean trout, betel leaf, sweet fish sauce, chilli jam, Thai basil  
- Smoked salmon blini, dill, caper cream cheese, caviar
- Prawn and coriander rice paper roll 
- Tuna tataki, sesame seaweed, wasabi avocado, crisp wakame cracker 
- Local king prawn tartlet, smoked buffalo curd, pomegranate, zaatar 
- Crumbed prawn sando, bloody Mary kewpie, arugula
- Kingfish gravlax, buckwheat crumpet, creme fraiche, fried quail egg
- Rock oysters, caviar, pickled seaweed, wasabi and yuzu dressing 

GARDEN

- Smoked goat curd tartlet, air dried tomato, salsa verde
- Corn and coriander fritters, guacamole, fried halloumi 
- Smashed pea panisse, stracciatella, pea salata 
- Tomato and Persian feta bruschetta, vincotto
- Green mango, tofu, edamame & sambal rice paper roll   
- Pickled vegetable & bean curd uramaki, wasabi kewpie   
- Fried tofu open club, beetroot, pickles, shiitake mushroom ketchup 



RICE PAPER ROLLS

MINIMUM 20 | ALL VARIETIES 65G \$6.00

- 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 \$69.00

- 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



BIGGER BITES

MINIMUM 20 | PRICE PER PERSON

PER PIECE \$9.90

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo ★
- Croque monsieur, molten gruyere
- 12hr brisket bahn mi, shredded vegetable, pate, black pepper sauce
- BBQ pork roll, apple slaw, crackle
- Lobster bun, old bay mayo, watercress
- Fried chicken karaage gua bao with chilli pickled slaw, hoisin kewpie 🌱★
- Shawarma chicken charcoal slider, marinated feta, tabouli, pickled onion
- 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 🌱★
- Fried salt and pepper tofu gua bao with chilli pickled slaw, hoisin kewpie 🌱🌱
- Crispy king brown mushroom taco, guacamole, pico de gallo, lime crema 🌱
- Roast cauliflower, currant and pinenut empanada, pickled eggplant 🌱🌱



BOWLS





BOWLS

MINIMUM 20 | PRICE PER PERSON

PER PIECE \$15.00

- Smokey 12 hour wagyu brisket, baked mac and three cheese, bourbon BBQ sauce ★
- Slow cooked beef cheek Bourguignon, creamy garlic mash, crispy lardons
- BBQ lamb kofta, tiny Greek salad, garlic yoghurt, grilled flatbread  ★
- Poached chicken & coconut salad, Asian herbs, kaffir lime, crispy shallots, soft eggs   
- Slow cooked lamb tagine, herbed cous cous, whipped labneh, pomegranate
- 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 
- Lemongrass prawn, glass noodle salad, nuac mam dressing  
- Lemon pepper calamari, rocket, aioli, lemon 
- Miso roasted salmon, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce  ★
- Fried crispy chicken, chow mein noodles, sweet and sour sauce 
- Chicken and porcini mushroom alfredo, roasted pumpkin gnocchi, truffle pecorino
- Beef bolognese, orecchiette, grana cheese
- Three cheese potato gnocchi, toasted walnuts, fried greens  
- Tofu satay, vegetable stirfry, nasi lemak   
- Eggplant, lentil and pumpkin madras, Kashmiri rice, mango pickle, fried aromates     

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

\$15.00
\$18.00
\$23.00



CALL US FOR A QUOTE!

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