



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



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



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, betal 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     

SHARED BANQUET





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 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

ALTERNATIVE DROP MENU



PREMIUM ALTERNATE DROP

PRICE PER PERSON

1 COURSE	\$60.00
2 COURSE	\$85.00
3 COURSE	\$100.00

ENTREES (CHOOSE 2)

- Kingfish crudo, pickled octopus, ink aioli, fried squid, sauce vierge  
- Yellow fin tuna tataki, wasabi kewpie, pickles, yuzu dressing, puffed sesame  
- Wagyu bresaola, burrata, ruby grapefruit, fig, chocolate vincotto, bitter leaves, garlic crostini
- Pressed chicken, fig and pistachio terrine, house pickles, fig chutney, toasted brioche 
- Ricotta and goats cheese filled tempura zucchini flowers, romesco sauce, basil oil   
- Roasted duck and water chestnut dumpling, daikon, mandarin, shiso, mustard fruit butter
- Chilli salted fried quail, agrodolce vegetables, sesame mirin dressing 
- Crispy brioche crumbed white savourine goats cheese, candied nuts, pickled beetroot, mache lettuce, truffle honey  
- Heirloom tomato and basil tarte, whipped nut labna, witlof, radicchio, aged balsamic     
- Fried edamame and tofu sambal rice paper roll, green mango som tom, bandit sauce    

MAINS (CHOOSE 2)

- Roasted lamb saddle, shank pithivier, crushed pea, heirloom carrot, dried tomato, black garlic
- Panfried barramundi fillet, shellfish manicotti, bisque, fennel, asparagus, salsa verde
- Chargrilled beef fillet, rosti, glazed shallots, king brown mushroom, watercress, oxtail jus
- Baked pork cutlet en crepinette, nduja, crackle, celeriac, apple salad, cider jus 
- Roasted duck breast and leg, black cabbage, parsnip, wild figs, blood orange sauce 
- BBQ jerk spiced partly boned spatchcock, charred leeks, lemon and coriander barley, pomegranate 
- Wild mushroom and spinach spanakopita, olive tapenade, roasted vine tomatoes, basil 
- Roasted beetroot risotto, swiss chard, cashew nut labna, globe artichoke, apple balsamic     

**** Mains all served with a market garden salad, bread roll and butter to tables**

DESSERTS (CHOOSE 2)

- Molten chocolate budino, raspberry gelato, toasted chocolate, floss 
- Basque salted caramel cheesecake, whipped vanilla mascapone, caramel popcorn, banana 
- Baked lemon and yuzu tart, black sesame icecream
- Sticky date pudding, milk icecream, dulce de leche
- Vanilla pannacotta, nutella doughnut, mandarin gel 
- Vegan chocolate mud cake, lemon sorbet, spearmint crumble   





CLASSIC ALTERNATE DROP

PRICE PER PERSON

1 COURSE		\$45.00
2 COURSE		\$70.00
3 COURSE		\$85.00

ENTREES (CHOOSE 2)

- Mixed plate of cured meats, smoked salmon, pickles, local cheese, dips and crostini
- Heirloom tomato and basil bruschetta, whipped goats cheese 
- Fried beef bomba, brava sauce, garlic aioli, herb salad 
- Shredded chicken san choy bow, peanut slaw, fried shallots, bibimbap dressing   
- Salt and pepper calamari, wasabi kewpie, crispy noodle salad, lemon 
- Anciotte BBQ lamb back strap, fried onion, crema, charred corn Pico de Galo, black mole
- Baked heirloom tomato and basil tart, olive tapenade, rocket, aged balsamic    

MAINS (CHOOSE 2)

- Chicken parmigiana w sugo and mozzarella, baked hasselback potato, sauteed garlic spinach
- Glazed pork belly, crackle, sweet potato mash, compressed apple slaw, cider reduction 
- Grilled porterhouse, roasted truss tomato, pumpkin gratin, cafe de Paris butter, shallot jus
- Roman style braised lamb shank, melted leek mash, peas, pecorino 
- Baked wild mushroom and thyme tart, truffled pea puree, red pepper relish, crispy kale    
- Ricotta and spinach gnocchi with slow roasted tomato sauce and shaved pecorino  

**** Mains all served with a market garden salad, bread roll and butter to tables**

DESSERTS (CHOOSE 2)

- Classic chocolate fondant with cherry compote, chocolate floss and double cream
- Apple cinnamon crumble tart with vanilla bean icecream and nut brittle 
- Lemon baked cheesecake with blood orange granita and candied lemon 
- Berry panna cotta with fried churro, fresh berries and chocolate sauce
- Vegan chocolate mud cake, lemon sorbet, spearmint crumble    



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
- Tahlk 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

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