



All-inclusive Corporate Drinks & Canape Packages

Available Monday – Friday, minimums apply.

Our All-Inclusive Cocktail Packages represent excellent value for our corporate clients and are the perfect way to welcome delegates, setting the tone for your exceptional symposium or to create memorable networking events at conferences and corporate celebrations.

The package includes tray service canapes, bar service beverages and all food service and beverage equipment required for the event.

Staffing charges are additional, minimum 3 hours base to base.

The menus are designed to cater for a range of dietary needs, and are ideal for large groups.

Pricing includes:

- Cocktail Style Food
- Bar Service (Tray service available on request extra staff charges apply)
- All food & beverage equipment hire (glassware, linen, bar table, ice)
- Commercial Other Liquor License
- Special diets available upon request

Contact us for a quote: If you're looking for a particular style of event, need some fabulous menu options, Weekend events or even an individually designed menu, contact our friendly events staff on (07) 3392 1132 or email us at info@abfabcatering.com.au .

We look forward to discussing your next corporate event.

Please see our Ab Fab Catering [Terms & Conditions](#)

GF – Gluten Free | DF – Dairy Free | V – Vegetarian | VG - Vegan

All Prices are per person, current as of Jan 2024, and exclude GST

T: 07 3392 1132 w: www.abfabcatering.com.au e: info@abfabcatering.com.au





Cocktail Menu A\$40.00 + GST

Served over 1 ½ hours, minimum 80+ guests

Cold Items

- Herbed falafel w beetroot hummus & sweet potato crisps (GF, VG, DF)
- Tomato, basil and bocconcini skewer drizzled w balsamic glaze (V, GF)
- Bruschetta topped with Spanish chorizo and garlic sauce
- Smoked chicken and almond tartlet (GF)

Hot Items

- Spring rolls with Asian sweet chilli dipping sauce (VG)
- Spinach and fetta 'Spanakopita' topped with sour cream (V)
- Chicken macadamia balls with infused lime mayo (GF, DF)
- Herbed Sweet potato balls with vegan chipotle mayo (GF, VG)

Beverage package Menu A

- Beer - Cascade Premium Light, Peroni Leggera
- White - High Ground Sauvignon Blanc, Mansfield Vic
- Red - Angas & Bremer Shiraz Cabernet, Langhorne Ck, SA
- Sparkling - Chevalier Blanc De Blanc, Burgundy, France NV
- Soft drink, iced water and juice

(Wines subject to availability)

Substantial Additions.....\$11.00 + GST

Select from the following items to enhance your menu

Served in Mini Noodle boxes

- Moroccan Lamb with apricots, chickpeas and spiced fetta (GF)
- Spicy pumpkin curry with rice (VG, GF)
- Beef bourguignon and steamed greens
- Mini Sliders - choose from chicken schnitzel with slaw, pulled pork with apple slaw, beef with blue cheese sauce, falafel humus and tzatziki
- Bamboo boat dishes - zesty Asian slaw with karaage chicken pieces, spicy pineapple salsa salad with pork belly bites, pumpkin arancini with a rich tomato sauce

Other Ideas.....(POA)

- Cheese Board; selection of Australian cheeses, fresh and dried fruit, accompaniments, nuts and crackers
- Antipasto and Mezze Station
- Selection of sweet petit fours

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Cocktail Menu B\$45.00 + GST

Served over 2 hours, minimum 80+ guests

Cold Items

- Assorted sushi (GF, DF)
- Mini Bruschetta (V)
- Basil Cashew Tartlets (GF,V)
- Bacon biscuits topped with Camembert & fruit chutney
- Moroccan sweet potato palmiers (VG)

Hot Items

- Prawn and cherry tomato skewer with chipotle aioli and coriander (GF, DF)
- Spinach and fetta 'Spanakopita' topped with sour cream (V)
- Macadamia chicken sticks with lime aioli (GF, DF)
- Lamb koftas with tzatziki (GF)
- Grilled pumpkin arancini with fresh herb aioli (VG, GF)

Beverage package Menu B

- Beer- Cascade Premium Light, Peroni Leggera
 - White – High Ground Sauvignon Blanc, Mansfield Vic
 - Red – Angas & Bremer Shiraz Cabernet, Langhorne Ck, SA
 - Sparkling – Chevalier Blanc De Blanc, Burgundy, France NV
 - Soft drink, iced water and juice
- (Wines subject to availability)*

Substantial Additions.....\$11.00 + GST

Select from the following items to enhance your Menu.

Served in Mini Noodle boxes

- Moroccan Lamb with apricots, chickpeas and spiced fetta (GF)
- Spicy pumpkin curry with rice (VG, GF)
- Beef bourguignon and steamed greens
- Mini Sliders – choose from chicken schnitzel with slaw, pulled pork with apple slaw, beef with blue cheese sauce, falafel humus and tzatziki
- Bamboo boat dishes – zesty Asian slaw with karaage chicken pieces, spicy pineapple salsa salad with pork belly bites, pumpkin arancini with a rich tomato sauce

Other Ideas.....(POA)

- Cheese Board; selection of Australian cheeses, fresh and dried fruit, accompaniments, nuts and crackers
- Antipasto and Mezze Station
- Selection of sweet petit fours

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Cocktail Menu C\$48.00 + GST

Served over 2 hours, minimum 80+ guests

Cold Items

- Basil Cashew Tartlets (V)
- Potato fetta and cumin bites with hummus and tomato relish (V)
- Peking Duck Pancake w Shallot & Hoisin (DF)
- Mushroom and Olive filo tartlets (VG)
- Potato nests with egg & smoked salmon (GF)
- Capsicum and chorizo frittata (GF)

Hot Items

- Herbed falafel with hummus and sweet potato crisps (VG, GF)
- Prawn and cherry tomato skewer with chipotle aioli and coriander (GF, DF)
- Vegan sausage rolls in puff pastry w/ roasted tomato relish (VG)
- Garlic and Rosemary Lamb skewers with lemon yoghurt (GF)
- Prosciutto wrapped beef meatballs (GF, DF)
- Haloumi and Turkish bread skewers with caper lemon and dill dressing (V)

Beverage package Menu C

- Beer- Cascade Premium Light, Peroni Leggera
- Whites – High Ground Sauvignon Blanc, Mansfield, Vic. Delatite Chardonnay Mansfield Vic
- Reds – Angas & Bremer Shiraz Cabernet, Langhorne Ck, SA. See Saw, Orange, NSW
- Sparkling – Chevalier Blanc De Blanc, Burgundy, France NV
- Soft drink, iced water and juice

(Wines subject to availability)

Substantial Additions.....\$11.00 + GST

Select from the following items to enhance your Menu.

Served in Mini Noodle boxes

- Moroccan Lamb with apricots, chickpeas and spiced fetta (gf)
- Spicy pumpkin curry with rice (vg, gf)
- Beef bourguignon and steamed greens
- Mini Sliders – choose from chicken schnitzel with slaw, pulled pork with apple slaw, beef with blue cheese sauce, falafel humus and tzatziki
- Bamboo boat dishes – zesty Asian slaw with karaage chicken pieces, spicy pineapple salsa salad with pork belly bites, pumpkin arancini with a rich tomato sauce

Other Ideas.....(POA)

- Cheese Board; selection of Australian cheeses, fresh and dried fruit, accompaniments, nuts and crackers
- Antipasto and Mezze Station
- Selection of sweet petit fours

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