



## All-inclusive Corporate Packages

are a great way to finish a conference or a seminar. Our all-inclusive packages are fantastic value as they offer a light meal, include a beverage package and are available Monday to Friday. Weekends POA.

Food is served cocktail style and bar service is offered for beverages. Tray drink service can be organised with a charge for extra staffing.

Special dietary needs can be catered for upon request.

Prices are per person, based on a minimum of 80 guests (POA for numbers under 80).

### Pricing includes:

All equipment & staff for food service. Beverage equipment for bar service including; glassware, linen cloths for bar, ice, bar equipment. RSA trained bar staff for beverage service.

Price includes all staff 3hrs base to base.

### Contact us for a quote:

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

We look forward to discussing your next corporate event.





**Cocktail Menu A .....\$31.50 + gst**

Served over 1 1/2 hours

**Cold Items**

- Zucchini pepper mini dampers with caramelized onion butter (v)
- Crudités platter – fresh vegetables, olives, trio of dips, eggs and dukkah (v,gf)
- Tomato, basil and bocconcini w EVOO and Balsamic vinegar (v,gf)

**Hot Items**

- Thai sesame fish cakes with sweet lime dipping sauce (gf)
- Fresh herb quiches in a short crust pastry with salsa topping (v)
- Spinach and Feta 'Spanakopita' topped with aioli (v)
- Chicken macadamia balls with lemon mayonnaise (gf,df)
- Sausage rolls with bitey tomato sauce

**Beverage package Menu A**

- Local Beer – Light, Gold and Bitter Ale
  - White – Rothbury Estate Sauvignon Blanc SA
  - Red – Rothbury Estate Cabernet Merlot SA
  - Sparkling – Redbank Emily Brut VIC
  - Soft drink, iced water and juice
- (Wines subject to change as bins end)*

**Extras & Add Ons.....\$7.50 + gst**

*Looking for something extra? Select from the following items to enhance your Menu.*

Served in Mini Noodle boxes

- Roast beef, sautéed asparagus and potato salad with garlic mustard cream sauce
- Nasi Goreng; Indonesian fried rice with chicken and prawn, shredded egg and sweet soy
- Poached chicken on soba noodle and sprout salad with a miso dressing (cold)
- Marinated tofu with shallots, toasted pepita and sunflower seeds on a rice salad
- Original prawn cocktail with grated egg and spicy Tabasco mayonnaise

**Other ideas.....(POA)**

- Baked leg ham with a Coca Cola glaze served with condiments and sour dough rolls
- Oyster Bar; freshly shucked oysters with an assortment of accompaniments
- Mezze Bar; zucchini fritters, handmade vine leaves, warm olives, hummus, fava bean dip and labneh balls in olive oil
- Antipasto Bar; cured meats, chargrilled and pickled vegetables, dips and breads
- Cheese Board; selection of Australian cheeses, fresh and dried fruit, accompaniments, nuts and crackers





**Cocktail Menu B .....\$36.00 + gst**

*Served over 2 hours*

**Cold Items**

- Crudités platter – fresh vegetables, olives, trio of dips, eggs and dukkah (v,gf)
- Grilled zucchini, capsicum and feta rollups (v,gf)
- Artichoke spinach filled mushrooms (v, gf)
- Crostini with gorgonzola, pear and a pinot dressing (v)
- Frittata with caramelised onion and feta (v,gf)

**Hot Items**

- Italian meatballs with green olive salsa (df)
- Prawn cakes w chilli dipping sauce (gf)
- Gruyere and leg ham croque monsieur
- Macadamia chicken sticks with dipping sauce (df)
- Lamb patties with mango, yoghurt and cumin sauce (gf)
- Haloumi and Turkish bread skewers with caper lemon and dill dressing (v)

**Beverage package Menu B**

- Beer – Cascade Premium Light Beer, Peroni leggera
  - White – Scrubby Rise Sauvignon Blanc Semillon Viognier SA
  - Red – Ballandean Estate 2005 Shiraz QLD
  - Sparkling – Lindauer
  - Soft drink, mineral water and juice
- (Wines subject to change as bins end)*

**Extras & Add Ons.....\$7.50 + gst**

*Looking for something extra? Select from the following items to enhance your Menu.*

Served in Mini Noodle boxes

- Roast beef, sautéed asparagus and potato salad with garlic mustard cream sauce
- Nasi Goreng; Indonesian fried rice with chicken and prawn, shredded egg and sweet soy
- Poached chicken on soba noodle and sprout salad with a miso dressing (cold)
- Marinated tofu with shallots, toasted pepita and sunflower seeds on a rice salad
- Original prawn cocktail with grated egg and spicy Tabasco mayonnaise

**Other ideas.....(POA)**

- Baked leg ham with a Coca Cola glaze served with condiments and sour dough rolls
- Oyster Bar; freshly shucked oysters with an assortment of accompaniments
- Mezze Bar; zucchini fritters, handmade vine leaves, warm olives, hummus, fava bean dip and labneh balls in olive oil
- Antipasto Bar; cured meats, chargrilled and pickled vegetables, dips and breads
- Cheese Board; selection of Australian cheeses, fresh and dried fruit, accompaniments, nuts and crackers





**Cocktail Menu C** .....\$42.00 + gst

Served over 2 hours

**Cold Items**

- Bresaola with peas and marjoram
- Chicken and apricot terrine slices drizzled with pistachio aioli
- Asian crab tarts
- Cucumber cups with Thai style beef salad (g/f)
- Corn fritters, chickpea puree and capsicum relish

**Hot Items**

- Herbed falafel with hummus and sweet potato crisps (v, d/f)
- Scallops in a ½ shell with lime hollandaise (g/f)
- Filigree chicken and tarragon cream 'vol au vents'
- Lamb cutlet with Caraway Spiced Onion (g/f)
- Goats cheese and basil omelette on olive tapenade bruschetta (v)
- Spicy pork and bean quesadillas

**Beverage package Menu C**

- Beer – Boags, Peroni leggera, Cascade Premium Light
  - White – Round 2 Semillon Sauvignon Blanc 2010, Adelaide SA  
Frankland Estate Rocky Gully Riesling 2010, Frankland River Region WA
  - Red – Frankland Estate Rocky Gully Shiraz 2009, Frankland River Region WA  
Round 2 Cabernet Sauvignon 2010, Barossa Valley SA
  - Sparkling – Oyster Bay Sparkling Brut NZ
  - Soft drink, still and sparkling water and chilled juice
- (Wines subject to change as bins end)*

**Extras & Add Ons**.....\$7.50 + gst

*Looking for something extra? Select from the following items to enhance your Menu.*

Served in Mini Noodle boxes

- Roast beef, sautéed asparagus and potato salad with garlic mustard cream sauce
- Nasi Goreng; Indonesian fried rice with chicken and prawn, shredded egg and sweet soy
- Poached chicken on soba noodle and sprout salad with a miso dressing (cold)
- Marinated tofu with shallots, toasted pepita and sunflower seeds on a rice salad
- Original prawn cocktail with grated egg and spicy Tabasco mayonnaise

**Other ideas**.....(POA)

- Baked leg ham with a Coca Cola glaze served with condiments and sour dough rolls
- Oyster Bar; freshly shucked oysters with an assortment of accompaniments
- Mezze Bar; zucchini fritters, handmade vine leaves, warm olives, hummus, fava bean dip and labneh balls in olive oil
- Antipasto Bar; cured meats, chargrilled and pickled vegetables, dips and breads
- Cheese Board; selection of Australian cheeses, fresh and dried fruit, accompaniments, nuts and crackers

