



Fabulous Station Packages

We created our Fabulous Station Packages based on the popularity of the menu choices in 2023. Many of our clients requested live interactive cooking with flames and fire from our 1.5 mtr charcoal BBQ along with canapes, paella and seafood on ice.

Fabulous for all events our beautiful stations designed for your guests to graze.

Fully interactive with a chef to cook on a live Charcoal BBQ How fresh

A brilliant display of food items displayed with our heights and lights on our black clothed tables Very stylish!



Fabulous Stations

Canapes served to guests / food stations for guests to graze



Package One \$58.00 pp 4 canapés / 2 skewers / 2 mains (50/50) / 3 sides

Package Two \$68.00 pp 6 canapés / 2 skewers / 2 mains (50/50) / 3 sides

Package Three \$78.00 pp 6 canapés / 2 skewers / 2 mains / 1 seafood / 3 sides

Package Four \$88.00 pp 6 canapés / 2 skewers / 2 mains / 2 seafood / 3 sides

Add On Antipasti (\$10.00 pp)

Extra canapes - \$4.50 per item

Paella (see prices attached)

Extra Skewers - \$8.80 each

Extra Seafood - \$Please contact us to discuss quantities

Build you own Minimum spend \$2200.00 food only (not including staff)

Package prices include – food tables with black cloths / heights and lights / charcoal BBQ / large specially made ice tubs with lights (if selecting cold seafood) / high quality disposable plates, cutlery, napkins / all serving utensils, bowls etc (upgrade to crockery / stainless – extra charge)

Minimum 40 guests. GST inclusive. Full service - Chef / Servers extra costs – POA.

(50/50) – select any 2 mains to make up to 1 pp eg 100 guests – 50 of each main.

Where not indicated there will be one of each item pp.

Minimum numbers do not apply to dietaries – we can supply quantities to suit diets.





Canapes

Minimum 30 of each selection – 1 per person

Haloumi / toasted flatbread / harissa yoghurt / lemon (v)
Vine tomatoes / basil / mozzarella / bruschetta (v)
Thyme Roasted Pumpkin / Goats cheese / roasted almonds / spinach pastry (v)
Couscous / mint / pomegranate salad / tahini yogurt (v)
Sushi / ginger / Japanese mayo
Falafel balls / Greek style mint yoghurt (v)
Rockmelon / parma ham / truffle oil (v/vg/gf/df)
Gyoza Japanese dumplings / vegetable / black vinegar (vg)
Pumpkin Arancini Balls with beetroot puree (vg/gf)
Corn & coriander fritters / ginger / chilli jam (v)
Smoked salmon / fresh lemon / jap mayo / pickled seaweed
BBQ Chinese Pork Skewer / hoisin sauce
Lamb loin / spiced rosemary / garlic chip (gf)
Mini Beef / Chicken / Vegetable Pies
Panko crusted large prawns / Japanese mayonnaise / pickled seaweed
Skewered Satay Chicken shot glass / satay sauce / cucumber (gf/df)
Kofta Spiced Lamb / coriander / ginger / beetroot jam (gf/df)
Beef Ravioli spoon / tomato basil puree
Beef Lasagne cubes / parmesan / basil pesto
Spaghetti Bolognese cup / parmesan / basil pesto
Cauliflower & Vegetable Pakora
Spiced Thai Fish Cakes with a wasabi mayonnaise
Salt & Pepper squid w garlic aioli with lemon wedge
Sui Mai Mushroom & Vegetable / steamed / sweet chilli



df -dairy free / gf - gluten free / v - vegetarian / vg – vegan





Charcoal BBQ Skewers

SEAFOOD

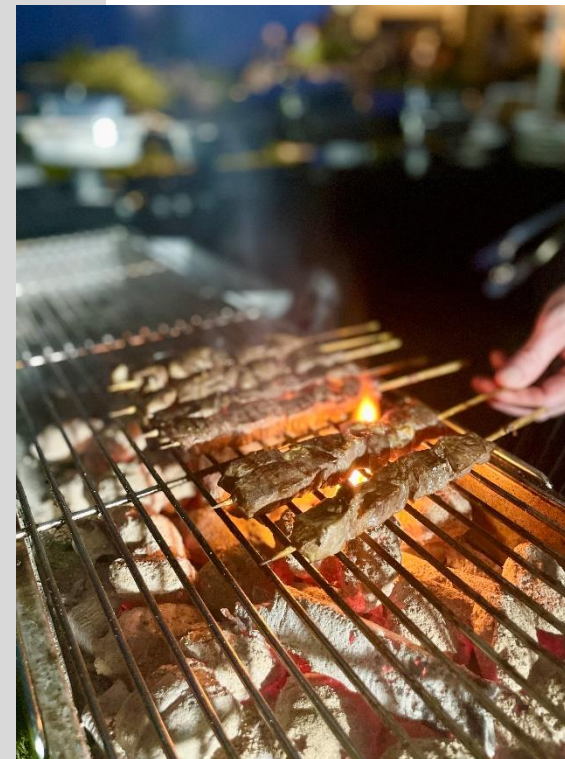
Pesto Prawn Skewers with lemon
Salmon And Summer Squash Skewers
Cajun Butter Prawn & Sausage Skewers
Pesto Prawn Skewers with lemon
Mediterranean Salmon Kebabs with tahini

MEAT

Glazed Chicken with zucchini & hoisin sauce
Bacon-Wrapped Asparagus Skewers
Yakitori (Grilled Chicken Skewers)
Bánh Mì Kebabs (pork)
Lamb Kebabs With Mint Yogurt Sauce
Greek Lemon Chicken Skewers With Tzatziki Sauce
Chicken Satay Skewers With Coconut-hummus Sauce
Tuscan Pork Skewers with capsicum & salsa
Steak Taco on a Stick - sweet corn / red onion / mushrooms / garlic butter

VEGETARIAN

Tofu & Pineapple Skewers
Balsamic Grilled Mushrooms with squash & asparagus
Mixed vegetable skewer with vegan aioli





Charcoal BBQ Mains

Seafood

Grilled barramundi fillets with charred tomato vinaigrette

Grilled chipotle fish tacos with peach salsa

Moreton bay bugs with garlic butter & lemon (additional charge POA)

Sumac salmon flatbreads w/ charred spring onion mayonnaise

Grilled salmon / asparagus / lemon relish / dill (gf/df)

Teriyaki salmon fillets / bean sprouts / Japanese mayo

Meat

Grilled sumac chicken with minted yoghurt

Grilled Lamb Chops with salsa verdi

Grilled pork loin with apple sauce / tarragon

BBQ Chinese Pork / hoisin / bok choy (gf/df)

Pork sausages / caraway seed / apple slaw (gf/df)

Grilled Breast Chicken / marinated lemon / thyme cream fraiche (gf/df)

Soy-glazed pork cutlets / Japanese slaw / honey soy (gf/df)

Vegetarian

Sprouted lentil burgers with beetroot slaw

Plant Based Chicken with lemon & thyme

Vegan BBQ teriyaki tofu with honey soy marinade

Cauliflower Steak with minted vegan dressing (v/gf)

Lightly grilled Eggplant / salsa Verdi / pomegranate (v/gf/df)

Honey Soy Tofu Steaks / finely sliced zucchini fritter



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Deluxe Seafood on Ice

SEAFOOD

Freshly shucked pacific oysters with pink lime caviar (2 pp)

Freshly peeled King Prawns (2 pp)

Fresh Sashimi / Sushi / Smoked Salmon (2 pp)

Moreton Bay Bugs (extra charge POA)

Sauces – Tartare / Thai Sweet Chilli Lime / Marie Rose

Served with Lemons & Limes



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Sides

Grilled whole corn with salted butter
Grilled eggplant with Greek tomato chickpea relish
Roasted Potatoes / sea salt / parsley / lightly glazed butter
Oven Roasted Sweet Potato / root vegetables
Caramelised Baby Carrots / honey glaze / poppy seed
Thyme Roasted Pumpkin / braised leek / goat's cheese / parmesan
Broccoli / beans / asparagus / spinach / toasted almonds / garlic butter
Baby New Potatoes / minted / salted butter
Artichokes / lemon / truss tomatoes / mustard dressing
Baby Pickled Beetroot / lentils / coriander / feta
Cos Lettuce / watercress / witlof / pomegranate
Sweet Potato / pinenut / red capsicum / shallot / oil dressing
Black Rice / shredded coconut / pumpkin seeds / cranberries / parsley / shallot
Chickpea / haricot beans / soy beans / artichokes / capsicum / onion / shallot / garlic pesto
Summer Beetroot / cous cous / roasted pumpkin / feta / rocket / chermoula dressing
Corn & Coriander Slaw / shallot / black sesame / lime dressing
Spiced Roasted Cauliflower / chickpeas / pumpkin / cranberries / almonds / tahini
Chickpea / pumpkin / celery / red capsicum / onion / shallot / sesame oil dressing
Baby Chat Potatoes / red capsicum / slivered almonds / creamy basil mayonnaise
Kale / pumpkin / quinoa / hemp tahini maple dressing
Classic Caesar / pancetta / sourdough / cos / shaved parmesan / anchovy dressing



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Paella Station

Station

80cm pan and burner on our own authentic windshields from Spain – very authentic

Priced per pan which feeds 50 - 60 guests – all paella's are dairy and gluten free

Includes fresh baguette's, butter, oil, green salad and disposable bowls, cutlery and napkins

Displayed on our tables with cloths and props / Please advise of dietary requirements prior to event.

Classic Paella - \$990 per pan

Chicken chorizo, spices, peas, peppers, eggplant, mushroom, parsley, fresh lemon wedges, saffron, tomato, herbs, paella rice, zucchini, snow pea, garlic, onion (gf/df)

Seafood Paella - \$1100 per pan

Squid, mussels, king prawns, red pepper, parsley, peas, eggplant, saffron, fresh lemon wedges, Paella spices, paella rice, zucchini, snow pea, garlic, onion (gf/df)

Vegetarian Paella - \$880 per pan

Eggplant, mushroom, peas, beans, fresh lemon wedges, herbs, paella spices, pumpkin, mixed peppers, parsley, zucchini, snow pea, garlic, onion, thyme, saffron, paella rice (gf/df/v)

Combination of the three paella's - \$1200 per pan

Chicken, chorizo, king prawns, mussels, squid, peas, eggplant, mushrooms, beans, fresh lemon wedges, paella spices, vegetable stock, mixed peppers, saffron, paella rice





Antipasti

Antipasto selection - 4 cured meats / pickles / olives / artichokes / semi dried tomatoes / sourdough bread / beetroot relish / deluxe local cheeses / smoked garlic & tomato chutney / olives / walnuts / fresh fruits / lavosh / assorted crackers Bocconcini & zucchini skewers / hommos / grilled eggplant / pickled red cabbage / sun-dried tomato / stuffed vine leaves / raw vegetables / marinated feta / flatbread



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TERMS & CONDITIONS



- Booking and payments:
- \$150 non-refundable booking fee will be required to secure your date and time. Only once received, will that time slot be blocked off.
- Final numbers required 10 days prior to event
- The balance must be made a minimum of 7 days prior to the event and will no longer be refundable.
- If your booking is made within 7 days of the date, full payment is required.
- Cancellation made the week of the event will forfeit the full cost of the order. Cancellation up to two weeks prior to the event will forfeit your deposit.
- Change of dates are treated as new bookings and are still subject to the above terms and conditions.
- Weather conditions: We strongly advise that you have a 'plan B' in the event that weather conditions do not permit for outdoor functions, as bookings are still subject to the above terms and conditions. Grazing tables are recommended to be set up in a cool environment and food stations should be set up in clear conditions. We can use our pop up marquees if the weather is bad.