



**CRAFTED**

CATERING & EVENTS

**WEDDING PACKAGES**

# WEDDING PACKAGES

Congratulations on your engagement! We are so excited to be part of this special journey with you!

At Crafted Events, we understand that when it comes to weddings, the food you serve is a crucial aspect that will leave a lasting impression on your guests. Since 2012, we've been serving up delicious meals for weddings of all sizes. Whether you're planning a cozy backyard celebration or a grand affair, we're here to help you create a menu that will delight your taste buds and those of your guests.

We know that wedding planning can be overwhelming, but we're here to make the process as smooth and stress-free as possible. This day is all about you and your vision, and we're committed to bringing it to life. We offer a variety of packages to choose from, and each one is fully customizable to fit your unique style and preferences. From the first bite to the last sip, we'll make sure your wedding food is nothing short of amazing.

So, share your vision for your dream wedding with us, and let us make it a delicious reality. We can't wait to create a menu that will leave a lasting impression on you and your guests! Below are just a few of our standard packages to get you started, but remember, we can always tailor a menu just for you.



# WEDDING PACKAGES

## STANDING WALK + FORK

From \$80 per person - 50 guest minimum

Our most popular food and beverage package!

This a grazing table, 4 canapés and 2 substantial meals!

This package also includes all kitchen equipment, Qualified Chefs, all service staff and service- wear.

Add a 6-hour drinks package from \$40pp. Includes a welcome cocktail for your guests, 6-hour of drink service, service staff, glassware and beverage equipment.

## SEATED LONG TABLE FEAST

From \$100 per person - 30 guest minimum

Are you ready to FEAST!

This package includes a choice of entrée or 4 canapés, three main dishes and three sides to be placed in the middle of your table to feast! This package also includes all kitchen equipment, Qualified Chefs, all service staff, service-wear, cutlery and crockery!

Add a 6-hour drinks package from \$40pp. Includes a welcome cocktail for your guests, 6-hour of drink service, service staff, glassware and beverage equipment.

## SIGNATURE PLATED DINNER

From \$115 per person - 50 guest minimum

Indulge in our premium signature plated offering.

This package includes a welcome grazing table, choice of plated alternate drop entrée or 4 canapés, plated alternate drop main and a choice of a plated dessert or dessert grazing table!

This package also includes all kitchen equipment, Qualified Chefs, all service staff, service-wear, cutlery and crockery!

Add a 6-hour drinks package from \$40pp. Includes a welcome cocktail for your guests, 6-hour of drink service, service staff, glassware and beverage equipment.

WEDDING PACKAGES

Additional hours of service can be arranged via request.  
All pricing excludes GST.



# CANAPÉ MENU

## SERVED COLD

Beef Crostini, whipped fetta, salsa verde  
King Fish Ceviche, coconut, lime, chilli tortilla GF DF  
BBQ'd Honeydew Melon, baby bocconcini prosciutto skewers GF  
Beetroot hummus & asparagus tartlet V  
Charred Eggplant & Haloumi Roll, basil pistou GF V  
Vietnamese rice paper rolls + hoisin sauce GF DF V  
Five Spice Duck, blood orange, enoki salad GF  
Smoked Salmon cucumber stack, avocado puree, crispy onions GF DF  
Cantonese Chicken, papaya and coconut canoe GF DF  
Spinach Flatbread, chorizo, cauliflower & turmeric cream  
Beef Tartare, wholegrain mustard, lavosh, soft herbs DF

## SERVED HOT

Thai fishcakes, pickled cucumber, nam jim dressing DF  
Wild mushroom & goats cheese tartlet V  
Handmade cheddar + bacon rolls, tomato relish  
Beef tostada, pica de gallo, pickled onion DF  
Grilled scallops + pancetta, preserved lemon DF  
Duck & plum spring rolls, plum sauce  
Mac + cheese bites, cranberry chutney V  
Zucchini dill fritters, fetta whip GF V  
Fried Chicken & Waffle bites, Canadian maple GF DF  
Chicken Yakitori Skewers, sesame kewpie mayo GF DF  
Tomato and basil arancini, herb pesto V  
Pork belly, pineapple salsa, soy caramel GF DF  
Satay lamb skewers, mint yoghurt GF  
Stone-fired garlic prawns, rocket, lemon GF DF

Additional canapés are charged at \$4.50 each  
(additional labour may apply).  
Includes disposable crockery and cutlery  
All pricing excludes GST

CANAPÉS



# SUBSTANTIAL MENU

## SIGNATURE BOWLS

### PRESSED LAMB SHOULDER

12-hour braise, roasted potatoes, snow peas, jus GF DF

### NONNA'S GNOCCHI

Hand-made potato gnocchi, cherry tomatoes, spinach, sundried tomato pesto & parmesan V

### RISK IT FOR THE BRISKET

Wood-fired beef brisket, charred broccolini & piccalilli GF DF

### PERI PERI CHICKEN

Bomba rice & corn salsa GF DF

### CIDER-BRIASED PORK BELLY

Crisp potatoes, fennel, apple & celeriac slaw GF DF

### SPICY SALMON DRUNKEN NOODLES

Hokkien noodles, red peppers, wombok greens, prawn crackers DF

### CHICKEN CHAR KWEY TEOW

With pumpkin, snake beans, tofu, hofun noodles, sweet soy sauce GF DF

### CHAR SIU CHICKEN

Chinese BBQ chicken, bok choy, pickled daikon, crispy shallots GF DF

### SMOKEY EGGPLANT + LENTIL BOWL

Braised du puy lentils, crispy chickpea, romesco sauce GF DF VE

### RED WINE BRAISED BEEF CHEEKS

Creamed potato, heirloom tomato & herb salad GF

### MISO GLAZED SNAPPER

Quinoa, sugar snap peas, radish, orange + pickled ginger GF DF

### FOREST MUSHROOM FRICASEE

Wet polenta, pecorino crisp, parsley oil GF V

### AUTHENTIC PAELLA

Succulent seafood, roast chicken & Spanish pork GF DF  
(Vegetarian option available)

Additional substantials are charged at \$17 each  
(additional labour may apply).  
Includes disposable crockery and cutlery  
30 guests minimum applies.  
All pricing excludes GST

SIGNATURE BOWLS



## BUNS & BAOS

### KARAAGE CHICKEN BAO

Karaage chicken, green cabbage, cucumbers & bulldog sauce DF

### COCA COLA PORK BAO

Ginger, carrot, pickled daikon, sweet chilli & lime aioli DF

### TEXAN BEEF BRISKET BAO

Beef brisket, peach relish, bok choy, crispy onions DF

### VEGGIE NINJA BAO

Pulled Jackfruit, pickled cabbage, cucumber, hoisin sauce VE DF

### MINI PORK BELLY BAHN MI

Crisp pork belly, cucumber, carrot, chilli, mayo & hoisin sauce DF

### ROYALE WITH CHEESE SLIDER

Beef patty, McClure pickles, white onion, tomato relish

### GREEN GODDESS SLIDER

Spent grain falafel, pickled beetroot, rocket, fetta V

## PIZZA

### MARGARITA

Tomato sugo, buffalo mozzarella & torn basil V

### NEW YORKER

Pepperoni, mozzarella, oregano

### BIANCI

Sour cream & garlic base, thinly sliced potato, pancetta + Rosemary

### FUNGHI Pizza

Forest mushrooms, parmesan, ricotta + parsley V

### TROPICANA

Ham, pineapple + napolitana sauce

Additional Buns and Baos are charged at \$8.50 each

Additional Pizzas are charged at \$17 each.

(additional labour may apply)

30 guests minimum applies.

All pricing excludes GST

BUNS, BAOS & PIZZA



# LONG TABLE FEAST

## SALAD

Your dinner includes 3 side dishes as well as bread and butter.

Please choose 1 salad and 2 sides and 3 main dishes from the options below.

### GREEN SALAD

Asparagus, peas, broccoli, kale, lemon, whipped feta + hazelnut dressing

### FARMER'S SALAD

Pumpkin & sweet potato, spinach, white onion, almonds + wholegrain mustard dressing

### MIXED GREEN

Confit tomato, Spanish onion, cucumber, beetroot + balsamic reduction

### ITALIAN SALAD

Rocket, poached pear, parmesan

## SIDES

Fresh bread rolls and butter (already included)

Spring beans, fetta, toasted almonds

Grilled asparagus, olive oil, lemon & parmesan

Roast beetroot, garlic confit & thyme

Jap pumpkin, harissa yoghurt drizzle

Charred broccolini, chickpeas, orange dressing

Spiced cauliflower, pomegranate, sunflower seeds

Bbq Mexican street corn, paprika butter

Harrissa baby carrots, toasted hazelnut crumble

Marinated field mushroom, grilled haloumi, balsamic drizzle

Creamed potato mash

Baby potatoes, wilted kale, sauce vierge

Biriyani rice, Indian spices, coriander

Additional Sides @ \$4.50pp\*

All sides are vegetarian and gluten free.

All pricing excludes GST

LONG TABLE FEAST





# LONG TABLE FEAST

## MAIN DISHES

Char siu Pork Belly, carrot & ginger relish

Cider Braised Pork Belly, sweet potato puree

Beef Sirloin sous vide, zucchini gremolata

Linley Valley Pork sausage w fennel & apple

Rockling Cod, turmeric & galangal sauce

Wood-fired Chicken supreme, honey mustard dressing

Pork Tenderloin w rosemary, garlic & honey

Charcoal Beef Striploin, rosemary & mustard

Beef Brisket w bourbon peaches, mint

Authentic Paella, chorizo, roast chicken, seafood, bomba rice

Butterflied Leg of Lamb, roasted onions, thyme

Chicken Maryland, soy, honey & ginger

BBQ Salmon, cucumber yoghurt

Thai Chicken Maryland, sweet chilli dressing

Best Lamb Cutlets w special basil sauce

Piri Piri King Island Prawns

Additional Mains @ \$15pp\*

All sides are vegetarian and gluten free.

All pricing excludes GST

LONG TABLE FEAST





# PLATED SIT DOWN

## COLD ENTRÉE

### HIRAMASA KING FISH

Ceviche style with tiger's milk, red chilli, finger lime pearls, baby herbs GF DF

### BEETROOT TEXTURES

With puffed quinoa, whipped feta, candied walnuts, baby basil GF V

### HANDCUT TARTARE

Black Angus beef, baby capers, smoked yolk, lavosh DF

### PORK & PISTACHIO TERRINE

With Cranberry Relish, Cornichons on a Fig & Ginger Crisp DF

### FIVE SPICED DUCK

Seared duck breast, orange, foraged herbs, crispy enoki GF DF

## HOT ENTRÉE

### SHARK BAY KING PRAWNS

BBQ local prawns, romesco, burnt leek GF DF

### SCALLOPS MORNAY

Torched and served with Pedro Ximénez mushrooms, chorizo crumb GF

### GOATS CHEESE TORTELLONI

Broad beans, snow pea tendrils, thyme, butter & wine emulsion V

### WOMBOK PORK

Braised Berkshire pork parcel, tempura crab, umami broth, wasabi foam GF DF

### AMELIA PARK LAMB MEDALLIONS

Pressed and rolled with sweet potato puree, mint and black garlic sauce GF DF

Additional Entrée @ \$15pp\*

All sides are vegetarian and gluten-free.

All pricing excludes GST

ENTRÉE



# PLATED SIT DOWN

## MAINS

### HAY INFUSED BEEF SIRLOIN

Stirling Ranger's beef, smoked onion purée, wilted spinach, burnt onions, jus GF DF

### JUNIPER DUCK CONFIT

Crispy Maryland duck, cauliflower purée, crispy carrot, orange & shiso warm dressing GF

### JAMON PORK FILLET

Roasted and served with black pudding, grilled romaine, compressed apple, potato foam GF

### PAN FRIED SNAPPER

Gold band snapper, calverno, white bean cassoulet GF DF

### FIRE ROASTED CHICKEN BREAST

With Potato galette honey baby carrots and tarragon jus. GF

### PUMPKIN RAVIOLI

Confit fennel, grape tomatoes, parmesan & nut butter sauce V

### PROVENÇAL BEEF FRANCAIS

Served medium with potato galette, asparagus, bearnaise GF

### WILD FOREST RISOTTO

Wild mushroom and barley risotto, hazelnut, rocket, lemon oil GF V

### BEEF STRIPLOIN

Served medium with pomme puree, asparagus, bearnaise GF

### STICKY CHILLI GLAZED CHICKEN

Capsicum, Radish cake, Bok choy in a ginger & lemongrass broth topped with crispy noodles. DF

### PESTO CRUSTED SALMON

Warm zucchini, mint pistachio salad & sweet potato puree DF

Additional Mains @ \$15pp\*

All sides are vegetarian and gluten free.

All pricing excludes GST

MAIN COURSE



# PLATED SIT DOWN

## DESSERT

### COCONUT PANACOTTA

Mango & mint salad, toasted sesame tuille V

### CHOCOLATE OVERLOAD

Hot chocolate fondant, chocolate soil, white chocolate ice cream, mint V

### ORCHARD TART

Filled with baked pears & apples, vanilla gelato, compressed apple salsa V

### SIGNATURE PAVLOVA

Seasonal Fruit, White Chocolate and a Raspberry Gelato

### STRAWBERRY PARFAIT

White Chocolate Mouse, Fresh Berries and Honeycomb

Additional Dessert @ \$12pp\*

All sides are vegetarian and gluten free.

All pricing excludes GST

DESSERT



# GAZING TABLES + PLATTERS

## SAVOURY GRAZING TABLES

### CRAFTED CHEESE TABLE - \$20

Selection of fine cheeses sourced locally & internationally.

Alongside the cheese we style with fresh local bakery breads and biscuits into the mix. The grazing table is topped with fresh and dried fruit, nuts and homemade dips.

### CRAFTED GRAZING TABLE - \$25

We craft our grazing table with a selection of fine cheeses and meats sourced locally & internationally. Alongside the meats and cheese we style fresh local bakery breads and biscuits into the mix. The grazing table is topped with fresh and dried fruit, nuts and homemade dips.

## SWEET GRAZING TABLES

### CRAFTED DESSERT TABLE - \$15

The finest French pastries and petite fours coupled with Belgium chocolate ganache filled truffles. That's not all, we also add a blowtorched citron tart!

### CRAFTED ULTIMATE GRAZING TABLE - \$35

This is the ultimate grazing table for your guests! Start with our Full Crafted Grazing Table at the start of your event. When its time for dessert, we replenish the grazing table with our Crafted Dessert Table! What more could you ask for! Your guests will never want to leave the table!

Can customise to dietary requirements for an additional 10%  
All pricing excludes GST

GAZING TABLES + PLATTERS



# BEVERAGE MENU

## SIGNATURE BEVERAGE PACKAGE

### SPARKLING

Bay of Stones, NV, South Australia

### WINE

Crush Sauvignon Blanc Semillon, Margaret River WA

Churchview Chardonnay, Margaret River, WA

Tatachillia Rose, McLaren Vale SA.

Churchview Cabernet, , Margaret River, WA

Tatachilla Shiraz, McLaren Vale SA.

### BEER

Otherside Classic Lager - 4.2%

Otherside Festive Session Ale - 4.2%

Otherside Lo-Fi Citrus Ale - 3.5%

Funk Perth Cider

### NON ALCOHOLIC

Coke

Coke Zero

Lemonade

Fresh Juice

BEVERAGE MENU

All pricing excludes GST



# BEVERAGE MENU

## DELUX BEVERAGE PACKAGE

Upgrade your beverage package to our Deluxe Beverage Menu for an additional \$8pp

### SPARKLING

DA Luca Prosecco

### WINE

Vasse Felix Filius, Sauvignon Blanc, Margaret River, WA

St John Brook, Chardonnay, Margaret River, WA

Honey Bomb Rose, Margaret River, WA

Vasse Felix Filius, Cabernet Sauvignon, Margaret River, WA

Leeuwin Estate, Siblings Shiraz, Margaret River WA

### BEER

Otherside Classic Lager - 4.2%

Otherside Festive Session Ale - 4.2%

Otherside Lo-Fi Citrus Ale - 3.5%

Cloudburst Hazy IPA - 5.8%

Funk Perth Cider - 5%

### NON ALCOHOLIC

Coke

Coke Zero

Lemonade

Sparkling Water

Fresh Juice

BEVERAGE MENU

All pricing excludes GST



# BEVERAGE MENU

## PREMIUM BEVERAGE PACKAGE

Upgrade your beverage package to our Deluxe Beverage Menu for an additional \$12pp

### SPARKLING

Vasse Felix Idée Fixe Premier Brut, Margaret River

Vasse Felix Idée Fixe Premier Brut Rose, Margaret River

### WINE

Vasse Felix Premier Sauvignon Blanc, Margaret River, WA

Vasse Felix Premier Chardonnay, Margaret River, WA

Honey Bomb Rose, Margaret River, WA

Vasse Felix Premier Cabernet Sauvignon, Margaret River, WA

Vasse Felix Premier Shiraz, Margaret River, WA

### BEER

Otherside Classic Lager - 4.2%

Otherside Festive Session Ale - 4.2%

Otherside Lo-Fi Citrus Ale - 3.5%

Cloudburst Hazy IPA - 5.8%

Funk Perth Cider - 5%

### NON ALCOHOLIC

Coke

Coke Zero

Lemonade

Sparkling Water

Fresh Juice

BEVERAGE MENU

All pricing excludes GST





# OPTIONAL EXTRAS

Upgrade your beverage package and wow your guests!

All pricing for below is customised based on guest's numbers, venue and times.

Please contact our friendly function coordinators for a customised quote.

## HORSE FLOAT BAR

Crafted Horse Floats are Perth's ORIGINAL mobile bar and have been creating memorable moments for our clients since 2015! Our bar includes 5 taps for us to pour cold fresh draught beer, cider and cocktails from!

## 2 TAP PORTABLE SYSTEM

If your venue does not have the capacity for a horse float, we can pour 2 draught beers on our portable beer system.

## SPECIALTY BARS

Ever wanted to wow your guests with a Whiskey Bar from 8 pm, or how about a Gin Bar for the first hour, or a Cocktail Bar for dessert?

We can create a specialty bar based on your taste, budget and venue!

## DIY COCKTAIL STATION

We provide you with cute little jars pre-poured with your cocktail.

Guests then put their ice in, give it a shake and choose their garnish and enjoy!

EXTRAS





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[craftedevents.com.au](http://craftedevents.com.au)

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