



# CRAFTED EVENTS

2025 / 2026

WEDDINGS

-

POP-UPS & FESTIVALS

-

CORPORATE

-

COCKTAIL GASTRONOMY

[beamazed@craftedevents.com.au](mailto:beamazed@craftedevents.com.au)

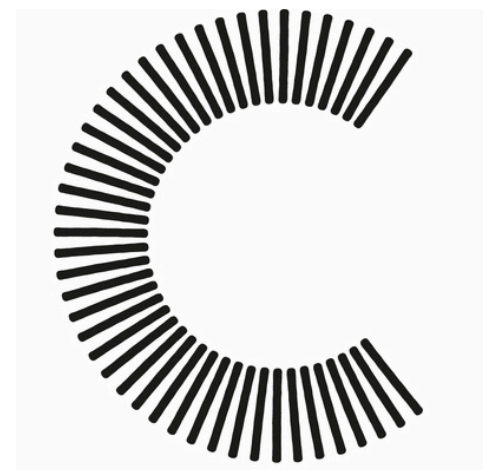


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# CANAPES

Bite sized snacks designed to be eaten in one bite. Both tasty and visually appealing.



## COLD

Mini Poppy seed bagels smoked chicken  
avocado dried tomato

Mini sesame Bagels, smoked salmon, avocado,  
dried tomato, horseradish cream

Mini black sesame bagels Bocconcini, pesto,  
spinach, dried tomato (veg)

Potato rosti topped with smoked salmon,  
pickled onion & caper horseradish cream (gf)

Roasted pumpkin basil & almond tart,  
red peppers, spinach (gf,df,vegan)

Roasted beef, smoked eggplant puree,  
salsa Verde on garlic bruschetta (df)



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# CANAPES

Bite sized snacks designed to be eaten in one bite. Both tasty and visually appealing.

## COLD

Szechuan duck, radish green onion salad, crispy rice (gf,df)

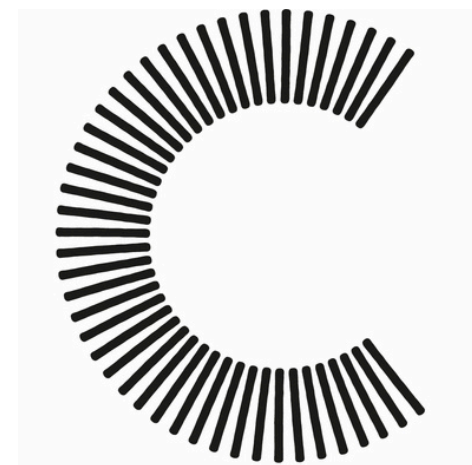
Chicken & mushroom tart hazelnut crumb (gf,df)

Beetroot hummus pickled radish on cucumber black sesame (gf,vegan,df)

Nori roll, pickled daikon, cucumber, avocado, miso & green onion (gf,df, vegan)

Prawn avocado norimaki, pickled ginger & toasted sesame (gf, df)

Smoked slow cooked octopus, miso mayonnaise, green pea seaweed custard



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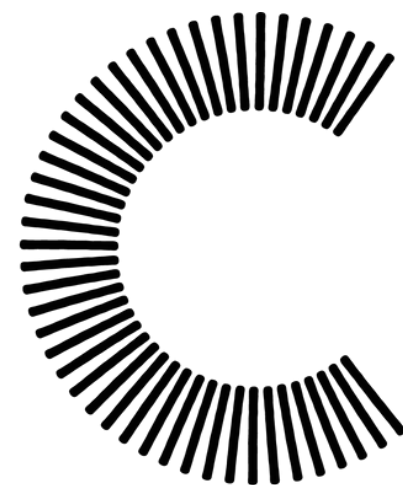


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# CANAPES

Bite sized snacks designed to be eaten in one bite. Both tasty and visually appealing.



## HOT

Southern crispy chicken, onion jam,  
on corn bread (gf,df)

Tomato, rosemary arancini pumpkin puree  
(vegan, df,gf)

Crispy pork belly sweet ginger soy,  
toasted coconut sambal (gf,df)

Teriyaki chicken mushroom skewers toasted  
sesame green onion (gf,df)

Lamb rosemary pie flaky pastry

Smoky garlic prawn with lemon parsley (gf, df)



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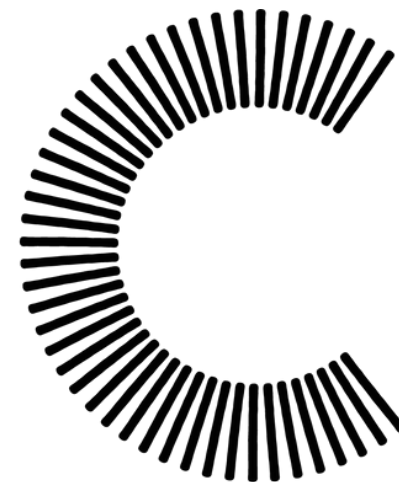


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# CANAPES

Bite sized snacks designed to be eaten in one bite. Both tasty and visually appealing.



## HOT

Chicken and ginger dumpling  
spicy dipping sauce (df)

Southern style crab cake red pepper  
relish (gf, df)

Zucchini parmesan & sweet potato fritters  
tomato relish (gf, veg)

Thai lemongrass chili fish balls sour spicy sauce

Pumpkin sweet potato pakora mango chutney

Duck miso croquet hazelnut &  
sesame crumb (gf, df)



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# ROAMING

Slightly larger hand held, eaten with a fork while guests can still move around and mingle.

## HOT

Crispy tempura snapper, chips and herb lemon mayonnaise (gf,df)

Red wine braised beef cheeks wild mushrooms, buttery pomme puree, snow pea shoots (gf)

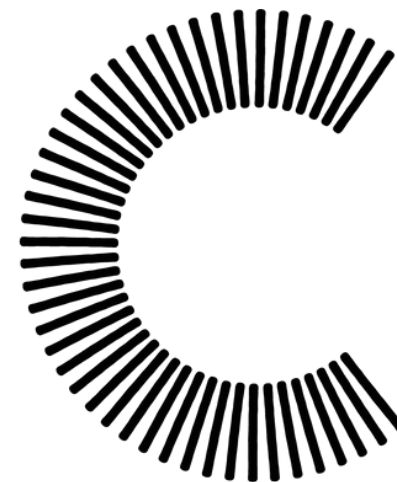
Creole style chicken, soft goats cheese polenta, spinach & tomato salsa (gf)

Ragout of slow cooked chuck in tomato onion garlic and herbs, penne pasta & Romano cheese

Plump potato gnocchi, basil, spinach, tomato, white wine, garlic and broccoli (gf,df,vegan)

Chicken and prawn pad thai, vegetables, rice noodles and crispy onion

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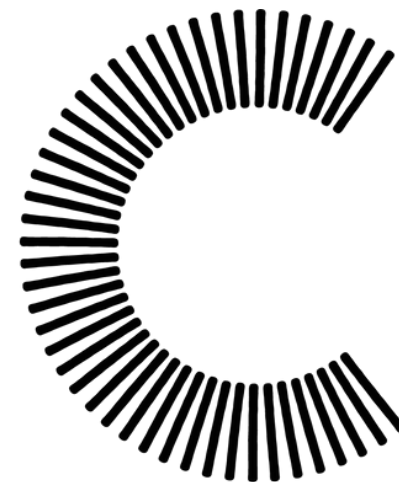


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# ROAMING

Slightly larger hand held, eaten with a fork while guests can still move around and mingle.



## HOT

Lamb Korma; slow cooked lamb shoulder in fragrant spices with basmati rice mint riata (gf)

Slow cooked pork belly, Asian sesame slaw sticky soy glaze (gf,df)

Fragrant lentil dahl with seasonal vegetables & cashew crumb (gf,df, vegan)

Crab macaroni cheese donuts crumbed in panko fresh garden salad & tomato relish

Greek style bbq marinated lamb cucumber olive and tomato salad & garlic oregano dressing (gf,df)



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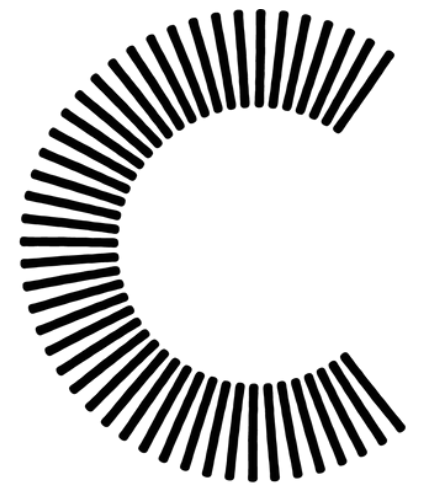


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# ROAMING

Slightly larger hand held, eaten with a fork while guests can still move around and mingle.



## HOT

Cured grilled Atlantic salmon, herb sauce, baked potatoes & parmesan (gf)

Beef burger with swiss cheese, onion jam, butter lettuce & tomato chutney

Pulled pork bao bun (2)

Filled with pickled radish, onion & red cabbage



## RECOMMENDATION

4 Canapes + 2 Roaming \$70 per person

5 Canapes + 1 Roaming \$65 per person

3 Canapes + 3 Roaming \$75 per person

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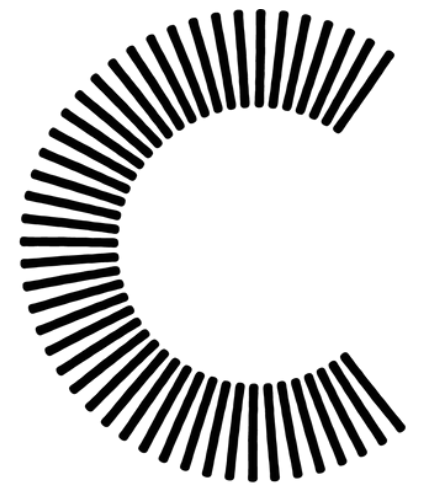


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# PLATED SIT DOWN

Alternative drop for entree, mains & dessert.  
Choice of 2 for each course.



## ENTREE

Roasted beetroot, candied almonds, frizzle lettuce, pickled red onion, mustard dressing (gf,df,vegan)

Prawn and squid salad, red pepper goats cheese pesto & dill (gf)

Rare roasted beef sliced thin with fried capers, smoked ricotta & honey reduction (gf)

Pressed pork & raisin terrine, truffle aioli, garlic wafer (df)

Apple wood smoked octopus, fennel salad, miso dressing & crispy rice noodle (gf,df)

Soy roasted butternut pumpkin, spiced quinoa salad, pickled ginger & sesame wafers (df,gf,vegan)

Poached Szechuan chicken, avocado, kimchi & sweet soy (gf,df)

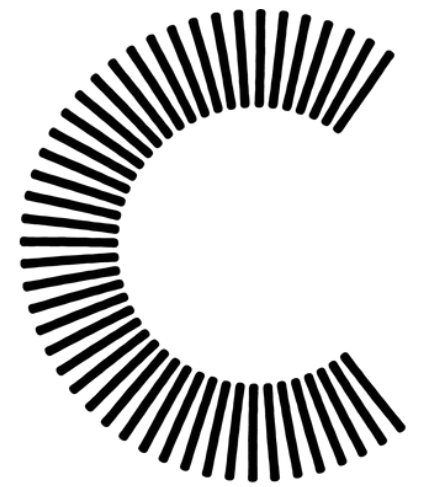
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# PLATED SIT DOWN

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Choice of 2 for each course.



## MAINS

Southwest sirloin of beef, seasonal greens,  
truffle parsnip puree, roasted onion jus (gf, df)

Slow cooked pork belly in master stock,  
forest of mushrooms, pac choy, ginger glaze  
(gf, df)

Middle eastern lamb roulade slow cooked, carrot  
orange puree, braised lentils, lemon chickpea  
dressing (gf, df)

Pan seared duck breast, sweet pepper red  
cabbage crispy potato cake, wine sauce (gf, df)

Smoked Maryland of chicken, miso baby onions,  
wok fried womboc, green onions & water  
chestnuts (gf,df)



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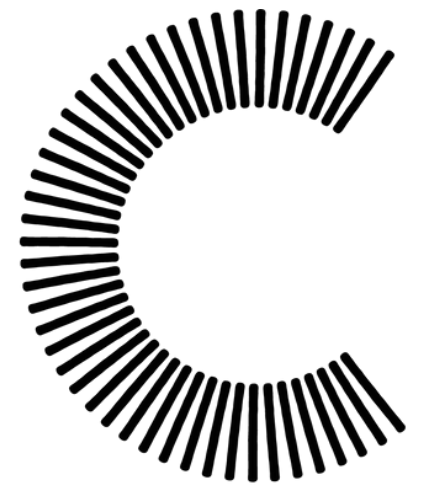


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# PLATED SIT DOWN

Alternative drop for entree, mains & dessert.  
Choice of 2 for each course.



## MAINS

Coconut and sweet potato curry, snake beans & garlic rice (gf,df,vegan)

Pan fried snapper fillet, herb chat potato, broccolini, red pepper lemon caper dressing (gf,df)

Braised beef cheeks in onion and red wine, soft goats cheese polenta, tomato salsa & spinach (gf)



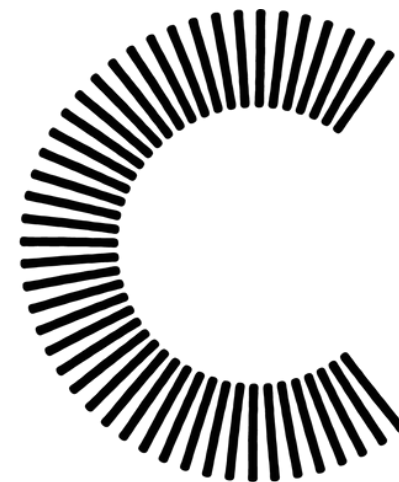
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# PLATED SIT DOWN

Alternative drop for entree, mains & dessert.  
Choice of 2 for each course.



## DESSERT

Dark chocolate fondant praline cream &  
strawberry mint compote

Coconut and white chocolate panna cotta  
burnt mango chutney, peanut brittle (vegan, df,gf)

Orange and hazelnut tort, orange curd, balsamic  
strawberries (gf)

Pink grapefruit tart, watermelon compote,  
sherry syrup

Armagnac filled choux buns, chocolate  
hazelnut crumb

Seasonal fruit tart, coconut sauce & walnut praline  
(gf,df,vegan)

Coffee custard, pear jelly, chocolate mousse, sambuca  
cream (gf)

Apple and pedro ximenez pudding, vanilla bean  
ice cream, apple wafer

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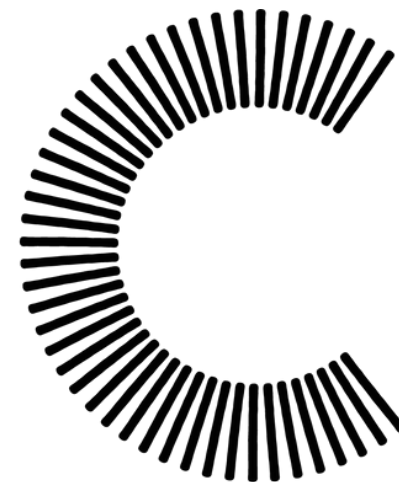


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# PLATED SIT DOWN

Alternative drop for entree, mains & dessert.  
Choice of 2 for each course.



## RECOMMENDATIONS

Inclusive of warm bread rolls for each guest  
& butter on the table

3 courses \$120 per person

2 courses \$85 per person

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Other options to think about...

3 canapes + Alt. Main Drop \$70 per person

2 canapes + Alt. Main Drop + Alt. Dessert  
\$105 per person



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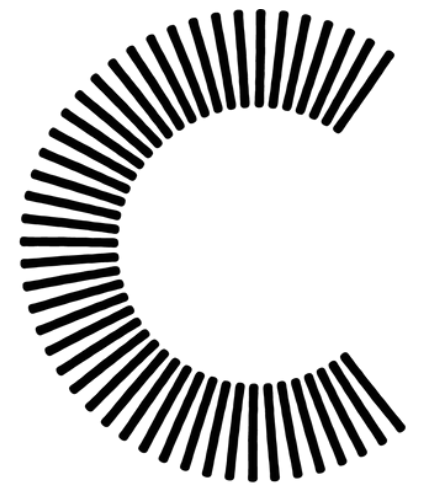


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# BANQUET

Long table share style menu.  
Choice of 3 proteins & 3 sides



## MAIN SHARES

Slow cooked pork shoulder spiced in creole rub, cucumber and mint (gf,df)

Long braised beef cheeks in balsamic, red wine, onion & rich stock (gf, df)

Marinated smoked chicken thighs with salsa Verde & almonds (gf,df)

Grilled red snapper fillets, herbs caper & olive oil salsa fresh lemon (gf,df)

Roulard of lamb filled with hazelnuts & sage, peppercorn and brandy sauce (gf,df)

Teriyaki salmon green onion & white radish, sticky sauce (gf,df)

Thai snapper fillets with coconut & lemongrass, kaffir lime leaves (gf,df)

Satay prawns in spicy Malaysian peanut sauce & crispy shallots (gf,df)

Hoisin chicken breast, crispy fried rice noodles spring onion (gf,df)

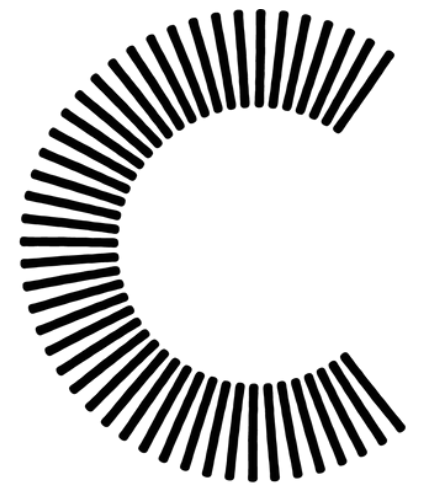


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# BANQUET

Long table share style menu.  
Choice of 3 proteins & 3 sides



## SIDES TO SHARE

Garlic and vegetable rice with toasted sesame  
(gf,df,vegan)

Roasted sweet potato & pumpkin salad with chickpeas,  
spinach, grilled peppers & mustard dressing  
(gf,df,vegan)

Rosemary & pepper roasted potatoes with garlic &  
parmesan (gf,veg)

Moroccan spiced cauliflower with hazelnuts, cherry  
tomatoes & currants (gf,df,vegan)

Tomato balsamic & Spanish onion salad with mixed  
leaves (gf,df,vegan)

Green Salad of broccoli, almonds, fetta, spinach &  
zucchini with orange dressing (gf,veg)



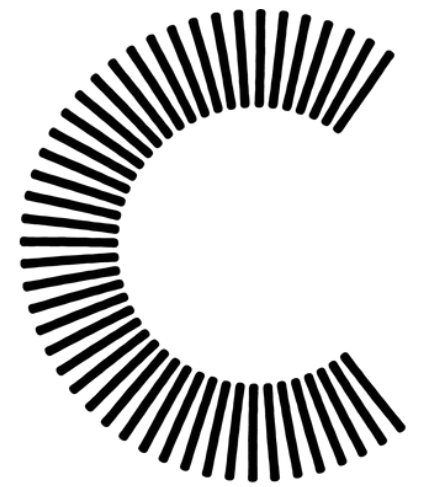
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# BANQUET

Long table share style menu.  
Choice of 3 proteins & 3 sides



## SIDES TO SHARE

Wild mushrooms with rice noodles pac choy &  
ginger soy dressing (gf,df, vegan)

Grilled broccolini, lemon pinenut crumble (gf,df,vegan)

Chat potatoes cooked in oregano & sage butter (gf,veg)

Quinoa with corn almonds roasted red peppers & beans  
(gf,df,vegan)

Roasted beetroot sesame, balsamic & lemon  
(gf,df,vegan)



## RECOMMENDATION

Inclusive of warm bread rolls for each guest  
& butter on the table

3 Mains + 3 Sides to share \$75 per person

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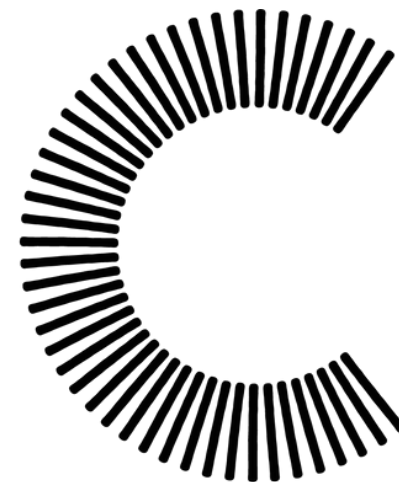


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# GRAZING

To start your event with a savoury nibble or finish if you have a sweet tooth.



## ANTIPASTO GRAZING

Selection of cold cuts with cornichons, relishes, mustard, olives, grilled vegetables and dried tomato

House made dips; spiced carrot and cashew, smoked eggplant and chickpea (vegan, gf, df)

Blue cheese, vintage cheddar & brie cheese with nuts, dried fruits & fresh seasonal fruit

Fresh breads including gluten free, water crackers & grissini sticks

\$25 per person



## DESSERT GRAZING

A selection of bite size desserts, petit fours & seasonal fruit.

\$18 per person



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# CHOOSE YOUR OWN ADVENTURE

Our menu is crafted to let you take the lead—there's no fixed selection, so you choose the dishes that truly make your mouth water.

Whether you're craving bold flavors, comforting classics, or something totally unexpected, we're here to guide you through the options and help create a menu that leaves both you and your guests feeling satisfied, delighted, and thoroughly amazed!

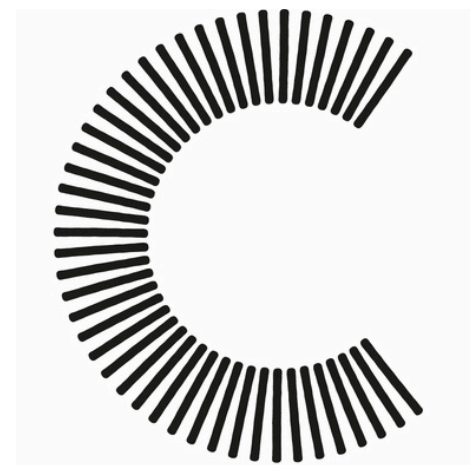
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All prices are exclusive of GST and come with chefs to prepare and served, there are a minimum of 30 guests for canapes, roaming food and banquet menus. Cutlery, crockery, service wear and staffing included\*

Feel free to ask for changes to dishes we will be happy to customize dishes to you requirements

All dietary requirements can be catered for, separate meals required will incur 10% surcharge.

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# THIRSTY?

## Our Beverages

We have a great selection of Australian wines and beers, celebrating your special moment with all of your favourites.

Here's a sneak peak...

Bay of Stones Sparkling NV, SA

Tatachilla Rose, SA

Vasse Felix, WA

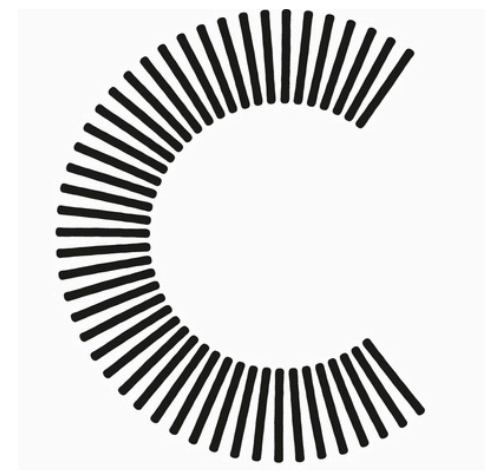
Gage Roads Single Fin

Swan Draught

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Prices of our beverage packages start from \$35pp, inclusive of glassware, staffing and we throw in a roll-away bar for bookings over 50 people.

Want a little extra? We have a horse-float with 4 beer taps that pour your favourite frothy, chilled and fresh!



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# FEELING FANCY?

## Cocktails

### COSMO

Vodka, Cointreau, cranberry juice, lime, flamed orange zest.

### DAIQUIRI

Cuban Rum, lime + dose of sugar shaken & served straight up... what's your fruit?

### ESPRESSO MARTINI

Vodka, Kahlua, espresso dose, shaken with gusto!

### MARGARITA

Blanco Tequila, Triple Sec, fresh lime, sugar, salt rimmed glass....want to spice it up?  
Add a little chilli for some more zing!

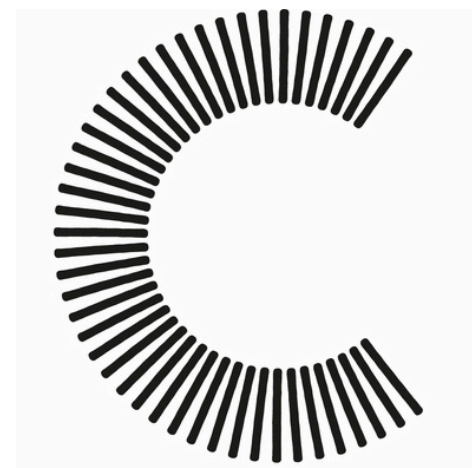
### MOSCOW MULE

Vodka, ginger beer & fresh lime.

### WHISKEY SOUR

Whiskey, lemon, sugar, served on the rocks.

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# FEELING FANCY?

## Cocktails

### APEROL SPRITZ

Aperol, Prosecco, soda water + orange slice.

### DARK AND STORMY

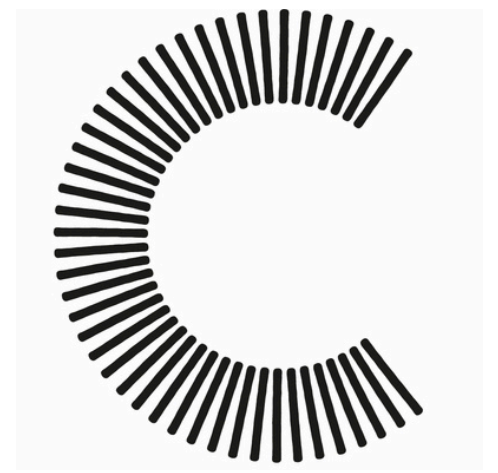
Dark Cuban Rum, Bundaberg ginger beer and fresh lime.

### MOJITO

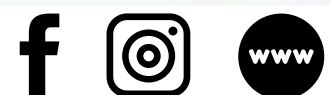
Cuban Rum, fresh lime, sugar, mint, stirred and charged with soda water.

### NEGRONI

Campari, London Dry Gin + Sweet Vermouth stirred down over crystal clear ice and garnish with fresh orange slice.



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# FEELING FANCY?

## Cocktails

### FANTA PROJECT

Alcoholic Fanta Journey

Cuban Rum, Aperol, passionfruit + ginger beer

### HIPSTER

A trip to the Caribbean!

Spiced Rum, coconut, ginger beer + lime

### RUBY SPRITZ

Citrus driven Spritz Goodness

Pampelle Ruby Red, Prosecco, Soda Water +  
Pink Grapefruit

### STRAWBERRY COLLINS

A Berry Good refreshing summer drink

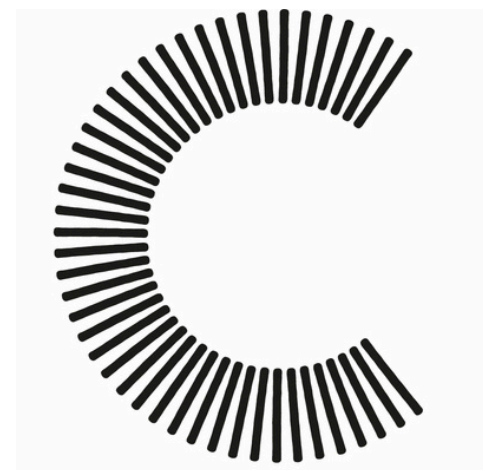
Strawberry Gin, Lemon + Soda

### SOUTHERN BELL

The socio-economic elite iced tea cocktail!

Bourbon, peach, lemon, apple, passionfruit +  
soda

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# FEELING FANCY?

## Cocktails

### APPLE MARTINI

An Appletini revisited

Vodka, Elderflower, pressed apple juice, basil, lime

### CARRIE BRADSHAW

Our twist on the Sex in the City Classic

Vodka, raspberry liqueur, cranberry juice, lime

### COCO LOCO

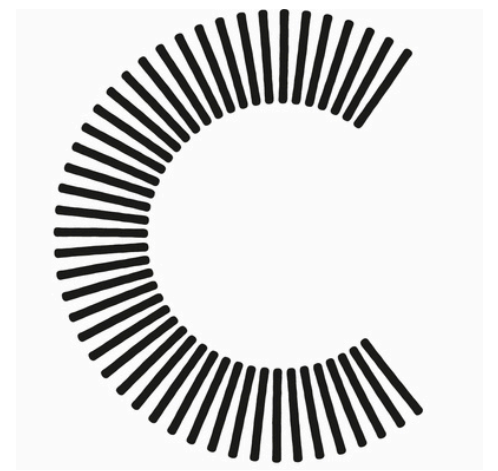
Imagine sunbathing on the beach

Blanco Tequila, coconut, lime + pineapple

### POPCORN PINA COLADA

Pina Colada pimped with buttery popcorn

Cuban Rum, pineapple juice, lime + popcorn magic



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# ATMOSPHERIC COCKTAILS

- \$5pp extra

## SMOKIN' HONEYCOMB OLD FASHIONED

Honeycomb old-fashioned served over smoking embers

Bourbon Whiskey, Honeycomb Syrup + walnut bitters + hickory smoke

## AZTEC PINEAPPLE MARGARITA

Mezcal, pineapple, lime, agave + smoked pineapple foam

## PASSIONFRUIT PAVLOVA

Citron Vodka, tropical fruit, vanilla, passionfruit + torched marshmallow

## SALTED CARAMEL LN2 ESPRESSO MARTINI

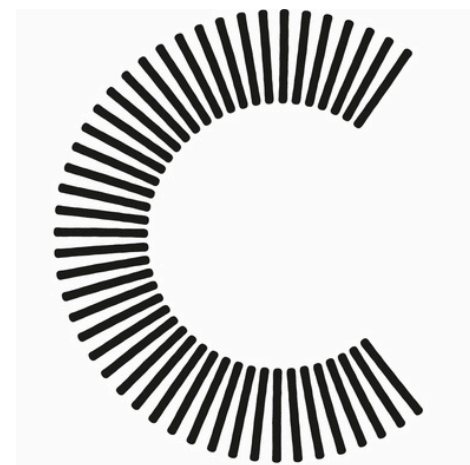
The espresso martini has been given a heavy dose of "Heston" mixology!

The most instagrammed cocktail in Perth.

Vodka, Kahlua, espresso, liquid nitrogen cap, aerated salted

toffee, chocolate straw

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