

BANQUET STYLE



GATHER, FEAST, CELEBRATE...
WHERE EVERY DISH DAZZLES!



FROM GRAZING TO GLOWING MOMENTS AROUND THE TABLE...

WE RECOMMEND
YOUR CHOICE OF CANAPES FROM \$40PP
BANQUET STYLE FROM \$75PP

beamazed@craftedevents.com.au

TO START

BEGIN WITH A BITE, BUILD TO A FEAST!
GRAZING TABLES & CANAPÉS TO TEMPT
EVERY TASTE.



ANTIPASTO GRAZING \$25 PER PERSON

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

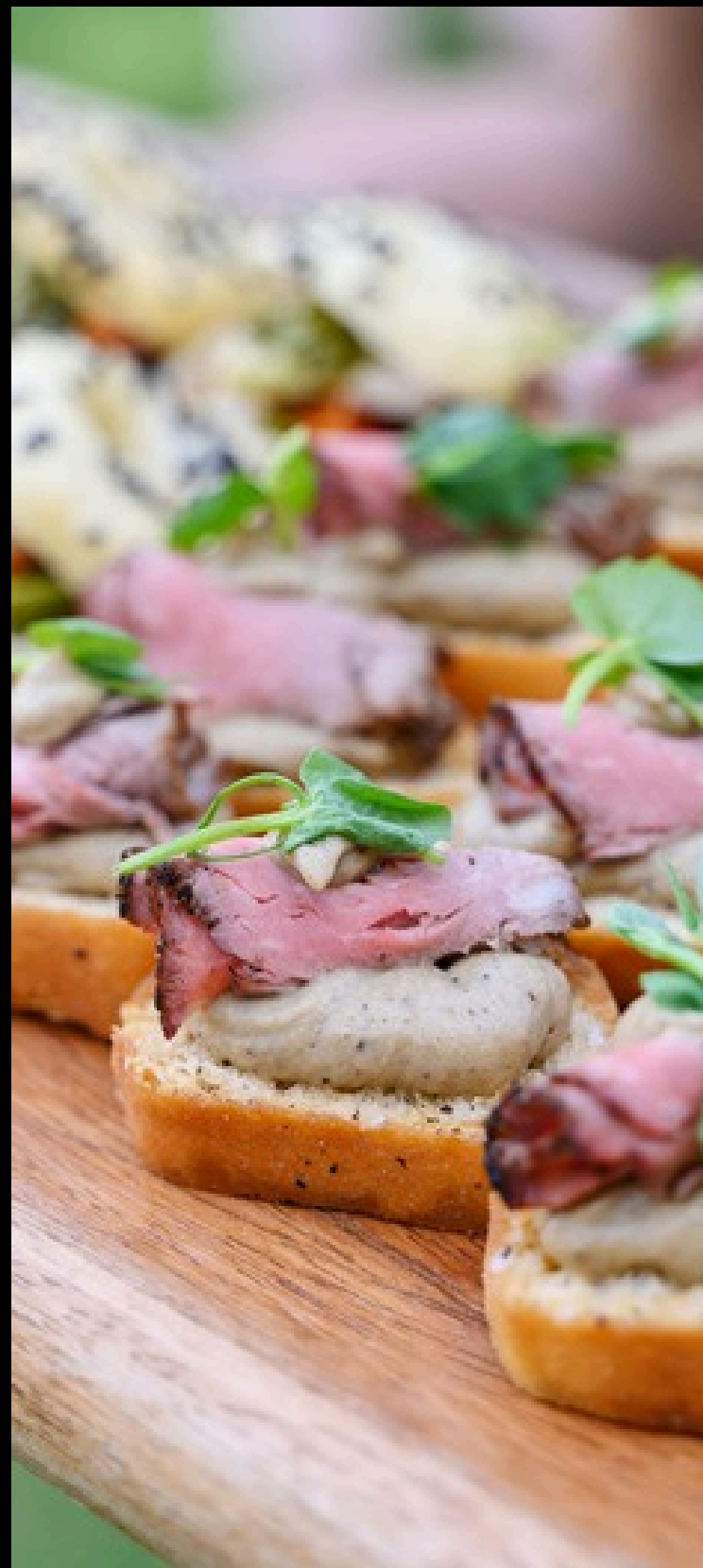
Fresh breads including gluten free, water crackers & grissini sticks

EXPLORE OUR RANGE OF PREMIUM CANAPES & ROAMING FOOD

Bite sized snacks designed to be eaten in one bite while guests can still move around and mingle. Tasty and visually appealing.

WE RECOMMEND

FROM 4 CANAPES - \$40 PER PERSON
EXTRA CANAPE +\$10 PP



@craftedeventswa
@cocktailgastronomy

beamazed@craftedevents.com.au

CANAPES

INDULGE IN OUR SELECTION OF PREMIUM
CANAPES... ONE PERFECT BITE AT A TIME!



OUR COLD SELECTION

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)

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)

~

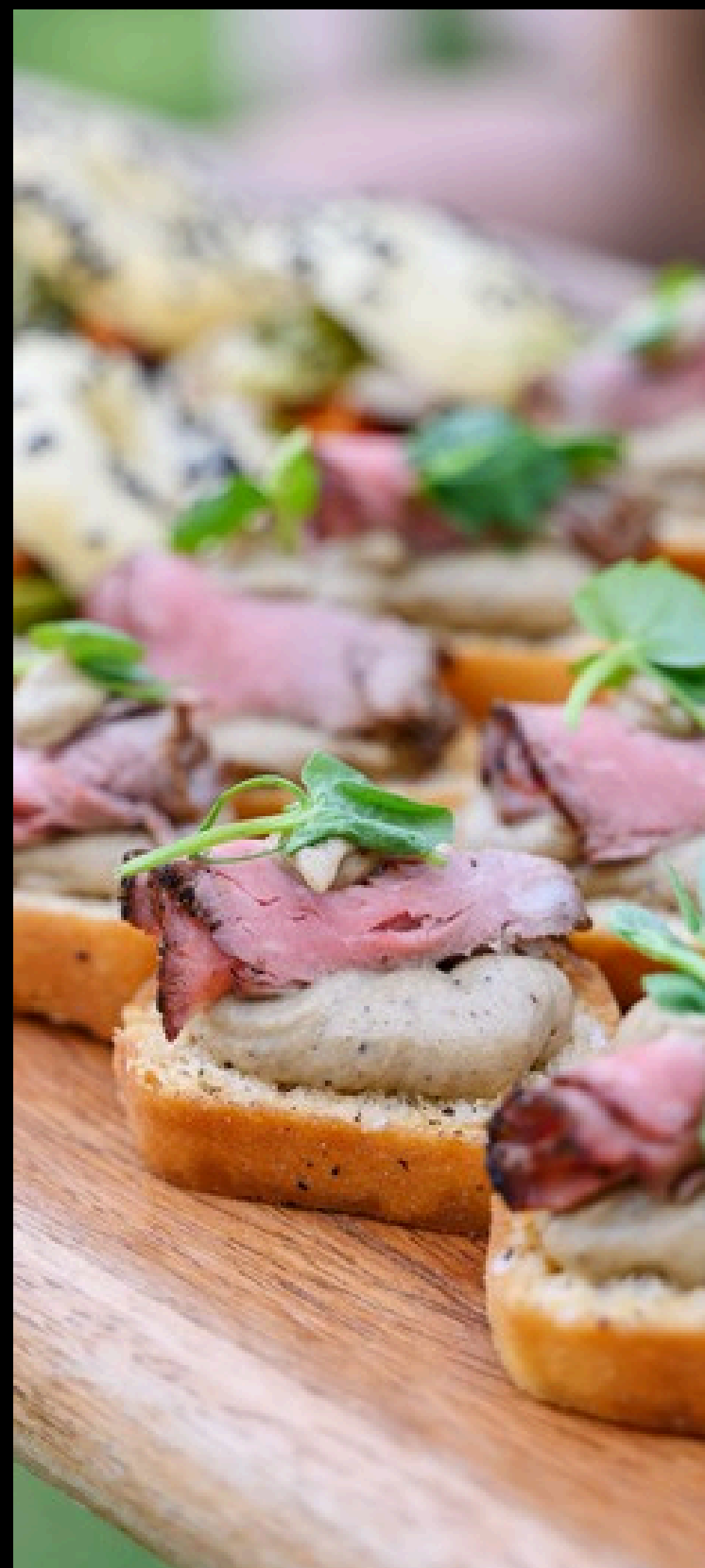
Nori roll, pickled daikon,
cucumber, avocado,
miso & green onion
(gf, df, vegan)

~

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

~

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



@craftedeventswa³
@cocktailgastronomy

beamazed@craftedevents.com.au

CANAPES

INDULGE IN OUR SELECTION OF PREMIUM
CANAPES... ONE PERFECT BITE AT A TIME!



OUR WARM SELECTION

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)

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 croquette,
hazelnut & sesame
crumb (gf, df)



@craftedeventswa
@cocktailgastronomy

beamazed@craftedevents.com.au

BANQUET

LONG TABLE SHARING STYLE...

WHERE EVERY DISH DAZZLES!

CHOICE OF 3 PROTEINS & 3 SIDES



MAIN SHARES - CHOICE OF 3

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 & 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)



@craftedeventswa⁵
@cocktailgastronomy

beamazed@craftedevents.com.au

BANQUET

LONG TABLE SHARING STYLE...

WHERE EVERY DISH DAZZLES!

CHOICE OF 3 PROTEINS & 3 SIDES



SIDE SHARES - CHOICE OF 3

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)

WE RECOMMEND

3 MAINS + 3 SIDES TO SHARE - \$75 PER PERSON

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



@craftedeventswa
@cocktailgastronomy

beamazed@craftedevents.com.au

TO FINISH

A SWEET FINALE FOR THOSE WHO ENJOY A TOUCH OF INDULGENCE...

DESSERT GRAZING \$18 PER PERSON

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



GET IN TOUCH
beamazed@craftedevents.com.au



@craftedeventswa
@cocktailgastronomy

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!

Minimum of 30 guests for canapes and roaming food.

Prices are exclusive of GST.

Cutlery, crockery, service wear and staff are included.

Feel free to ask for changes, we will be happy to
customize dishes to your requirements.

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

beamazed@craftedevents.com.au



@craftedevents^{wa}
@cocktailgastronomy