

DRINKS LIST



WHETHER YOU'RE TOASTING
WITH FRIENDS OR
CELEBRATING A SPECIAL EVENT,
THERE'S A PERFECT POUR
WAITING FOR YOU.



WEDDINGS

-

POP-UPS & FESTIVALS

-

CORPORATE

-

COCKTAIL GASTRONOMY



beamazed@craftedevents.com.au

BEVERAGE MENU

EXPLORE OUR SIGNATURE & PREMIUM MENUS,
PERFECT FOR ANY OCCASIONS.



SIGNATURE MENU

**Our tried-and-tested favourites
(yes, we've done the sipping for you).**

2 HOURS - \$35 PER PERSON

3 HOURS - \$50 PER PERSON

4 HOURS - \$60 PER PERSON

5 HOURS - \$70 PER PERSON

OR UPGRADE TO OUR PREMIUM MENU

More variety & More flavour.

FROM 2 TO 6 HOURS AS ABOVE
ADD AN EXTRA +\$12 PER PERSON

ALL PACKAGES ARE INCLUSIVE OF
BAR STAFF, BAR EQUIPMENT & GLASSWARE.

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.
ICE-COLD. ON WHEELS.

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SIGNATURE MENU

OUR TRIED-AND-TESTED FAVOURITES
(YES, WE'VE DONE THE SIPPING FOR YOU).



BUBBLES

Tatachilla House
Brut, SA

WINES

Zilzie BTW Sauvignon Blanc, VIC
Tatachilla White Admiral Pinot Grigio, SA
Tatachilla Rose, SA
Zilzie Pinot Noir, VIC
Stonehaven Stepping Stone Shiraz, SA

BEERS

Gage Roads Single Fin 4.2%
Alby Draught 4.2%
Sidetrack Pale Ale 3.5%
Pinky's Sunset Cider 4.5%
OR
Matso's Ginger Beer 3.5%

SOFT DRINKS

Coke, Coke Zero, Lemonade & Soda



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PREMIUM MENU

MORE VARIETY. MORE FLAVOUR.
MORE WAYS TO CELEBRATE.



BUBBLES

Idee Fixe Premier Brut, WA
Idee Fixe Premier Brut Rose, WA

WINES

South by Southwest Pinot Grigio, WA
Hay Shed Hill Chardonnay, WA
Vasse Felix Filius Sauvignon Blanc, WA
Vasse Felix Classic Dry Rose, WA
Cherubino The Yard Cabernet Sauvignon, WA
Vasse Felix Filius Shiraz, WA

BEERS

Gage Roads Single Fin 4.2%
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COCKTAILS

SHAKING THINGS UP SINCE DAY ONE.
THERE'S A COCKTAIL TO EVERY OCCASION.



FEELING CHEEKY?

**ADD A COCKTAIL TO YOUR DRINKS PACKAGE
+\$12 PER COCKTAIL**

- A FEW IDEAS -

His & Hers Cocktails (Weddings)

Your favourite cocktail (Birthday, Hen's...)

Themed Cocktail (Christmas Party, Halloween...)

**LOOKING FOR COCKTAILS ONLY?
WE'VE GOT YOU SORTED.**

CHOOSE 4 COCKTAILS FROM OUR CURATED MENU

**\$40 PER PERSON FOR 2 HOURS
+\$15 FOR THIRD HOUR
+\$10 FOR EVERY HOUR THERE AFTER**

ALL COCKTAIL PACKAGES ARE INCLUSIVE OF
COCKTAIL MIXOLOGISTS, INGREDIENTS,
BAR EQUIPMENT & GLASSWARE.

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COCKTAIL MENU

SPRITZ - BUBBLES WITH A TWIST.

RUBY SPRITZ

Pampelle, Prosecco, Fever-Tree Pink
Grapefruit Soda + Grapefruit

~

APEROL SPRITZ

Aperol, Prosecco, Soda
+ Orange + Rosemary

~

LIMONCELLO SPRTIZ

Limoncello, Prosecco, Fever-Tree Sicilian
Lemon Soda + Lemon

~

HUGO SPRITZ

Elderflower Liqueur, Prosecco, Soda
+ Lemon + Mint

~

TAHITI SPRITZ

FSCo Vodka, Fever-Tree Lime & Yuzu Soda
+ Lime + Mint



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COCKTAILS

CLASSIC COCKTAILS - TIMELESS TASTE.

COSMO

FSCo Vodka, Cointreau, Cranberry + Lime

~

DAIQUIRI

Cuban Rum, Lime + Sugar

... want it fruity? Choose a fruit!

~

ESPRESSO MARTINI

FSCo Vodka, Geisha Coffee Liqueur,
Sugar + Espresso

~

MARGARITA

Blanco Tequila, Triple Sec, Lime + Sugar
with salt rimmed glass
....want to spice it up? Add a little chilli!

~

MOSCOW MULE

FSCo Vodka, Ginger Beer + Lime

~

WHISKEY SOUR

Whiskey, Lemon, Sugar + Pavlova Magic

*For our Gin & Vodka ingredients, we use
Fremantle Spirit Company (FSCo)
distilled here, tucked away in Fremantle, WA in O'Connor.*

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COCKTAILS

CLASSIC COCKTAILS - TIMELESS TASTE.



TOM COLLINS

FSCo Gin, Lemon + Soda

~

DARK AND STORMY

Dark Cuban Rum, Ginger Beer + Lime

~

MOJITO

Cuban Rum, Lime, Sugar, Mint + Soda

~

PALOMA

Blanco Tequila, Agave, Lime + Fever-Tree

Pink Grapefruit Soda

~

AMARETTO SOUR

Amaretto, Bourbon, Lemon + Pavlova Magic

~

NEGRONI

Campari, FSCo Gin, Sweet Vermouth

+ Orange

~

COLD BREW NEGRONI

Adding equal measures of Cold Brew Coffee
to the Negroni, makes a smoooooth drink!



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COCKTAILS

CRAFTED - OUR SIGNATURE LIST.



FANTA PROJECT

Cuban Rum, Aperol, Ginger Beer
+ Passionfruit

~

HIPSTER

Spiced Rum, Coconut, Ginger Beer + Lime

~

STRAWBERRY COLLINS

FSCo Gin, Strawberry, Lemon + Soda

~

SOUTHERN BELL

Bourbon, Peach, Lemon, Passionfruit
+ Soda

~

BUBBLEGUM MOJITO

Cuban Rum, Bubblegum, Lime, Mint + Soda

~

COCO LOCO

Blanco Tequila, Coconut, Lime + Pineapple

~

FRISKY APPLE

FSCo Vodka, Frangelico, Apple
+ Fever-Tree Lime & Yuzu Soda



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ATMOPHERIC COCKTAILS

ADD A WOW FACTOR FOR +\$5 PP



**WE LIVE BY OUR COCKTAIL GASTRONOMY
NAME – BLENDING CREATIVITY WITH A
DASH OF SMOKE, FIRE, AND A SPLASH OF
LIQUID NITROGEN TO WOW YOUR SENSES.**

LEGEND

(N₂) LIQUID NITROGEN
🔥 FLAME / FIRE
☁️ SMOKE

(N₂) **THE FAMOUS & MOST INSTAGRAM-ABLE
SALTED CARAMEL LN2 ESPRESSO
MARTINI**

**FSCo Vodka, Geisha Coffee Liqueur,
Espresso + Salted Caramel Foam + Liquid
Nitrogen + Chocolate StraW**

~

THIS ESPRESSO MARTINI HAS BEEN GIVEN
A HEAVY DOSE OF "HESTON" MIXOLOGY!



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ATMOPHERIC COCKTAILS

ADD A WOW FACTOR FOR +\$5 PP



SMOKIN' HONEYCOMB OLD FASHIONED

Bourbon, Honeycomb Syrup
+ Walnut Bitters + Hickory Smoke

~



AZTEC PINEAPPLE MARGARITA

Mezcal, Pineapple, Lime, Agave + Smoked
Pineapple Foam + Flamed Pineapple Wedge

~



PASSIONFRUIT PAVLOVA

FSCo Vodka, Tropical Fruit, Vanilla,
Passionfruit + Torched Marshmallow

~



STRAWBERRIES & CREME

FSCo Vodka, Strawberry, Creme de Cacao,
Pavlova Magic + Strawberry Foam + Liquid
Nitrogen, Shaved White Chocolate



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MOCKTAILS

CELEBRATE WITHOUT COMPROMISE.



**ALL OF OUR COCKTAILS CAN BE MADE AS
NON-ALCOHOLIC.**

WE USE A 0% PROSECCO FOR OUR SPRITZ
SELECTION.

WE USE LYRES 0% SPIRITS TO CREATE A 0%
VERSION OF OUR COCKTAILS ABOVE.

**AND HERE ARE SOME OF OUR SPECIALTY
MOCKTAILS.**



MINTY APPLE

**Mint, Lime, Apple
+ Yuzu & Lime Soda**



PASSION-RIPE

**Passionfruit, Lemon,
Orange + Ginger Beer**



CHERRY BLISS

**Cherry, Lime, Mint
+ Grapefruit Soda**



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CHOOSE YOUR OWN ADVENTURE

OUR PACKAGES ARE JUST THE BEGINNING
— WE'RE ALWAYS OPEN TO CUSTOM
REQUESTS.

WHETHER YOU HAVE A FAVOURITE DRINK,
THEME, OR UNIQUE IDEA IN MIND, WE'RE
HERE TO BRING IT TO LIFE.

TIMES ON PACKAGES CAN BE EXTENDED.

COMBINING FOOD & DRINKS ALLOWS FOR
DISCOUNTED PRICING.

EVENTS HELD IN OUR OSBORNE PARK EVENT SPACE

MIN. SPEND REQUIREMENT IS \$1,250.00.
VENUE CLEANING FEE NOT INCLUDED.

OFF-SITE EVENTS

MIN. SPEND REQUIREMENT IS \$1,500.00.
TRANSPORT & DELIVERY NOT INCLUDED

PRICES ARE GST EXCLUSIVE.

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