

# CATERING



DIVE INTO OUR MENU  
– FROM BITES TO BANQUETS –  
AND FIND THE FOOD THAT FITS  
YOUR VIBE!



WEDDINGS

–

POP-UPS & FESTIVALS

–

CORPORATE

–

COCKTAIL GASTRONOMY

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

# CANAPES

BITE SIZED SNACKS DESIGNED TO BE EATEN IN ONE BITE. BOTH TASTY AND VISUALLY APPEALING.



## WE RECOMMEND

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FOR COCKTAIL STYLE EVENTS  
AND/OR IN ADDITION TO A SIT DOWN  
EXPERIENCE

MINIMUM 4 CANAPES - \$40 PER PERSON

EXTRA CANAPE +\$10PP

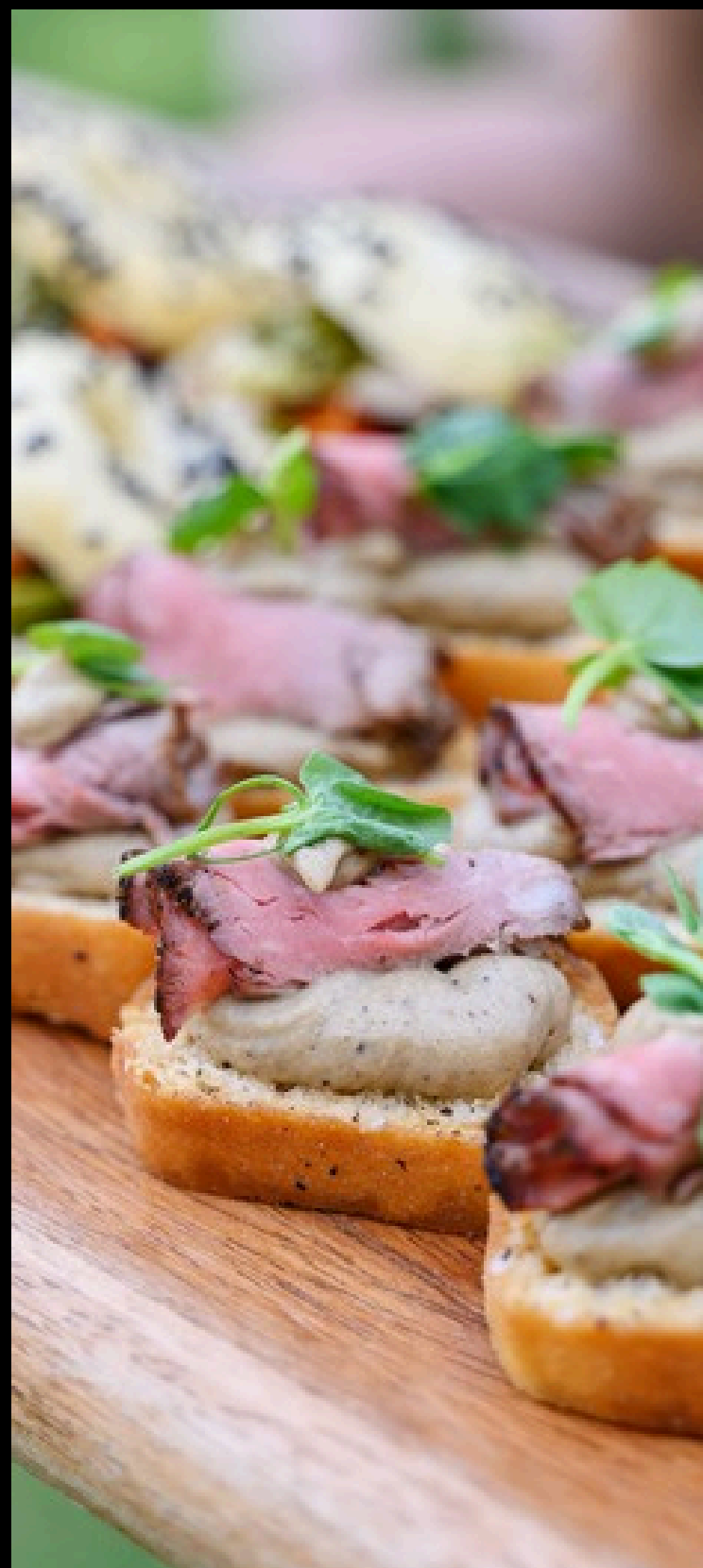
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FOR COCKTAIL STYLE WEDDINGS  
AND/OR 'FOODY' CROWDS

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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# CANAPES

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## 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



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# CANAPES

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## 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)



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# ROAMING

## SERVED HOT

SLIGHTLY LARGER HAND HELD, EATEN WITH A FORK WHILE GUESTS CAN STILL MOVE AROUND AND MINGLE.

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

~

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

Lamb Korma: slow cooked  
lamb shoulder in fragrant  
spices w/ 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)

~

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

~

Pulled pork bao bun (2)  
pickled radish, onion &  
red cabbage



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# GRAZING

TO START YOUR EVENT WITH A SAVOURY NIBBLE OR FINISH IF YOU HAVE A SWEET TOOTH.



## ANTIPASTO GRAZING \$25 PER PERSON

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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



## DESSERT GRAZING \$18 PER PERSON

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



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# BANQUET

LONG TABLE SHARING STYLE...

WHERE EVERY DISH DAZZLES!

CHOICE OF 3 PROTEINS & 3 SIDES - \$75PP



## 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)



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# 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

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

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



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# PLATED SIT DOWN

A MULTI-COURSE FEAST, MADE WITH LOVE  
AND SERVED WITH CARE.



ALTERNATIVE DROP FOR ENTREE, MAINS  
& DESSERT.

CHOICE OF 2 FOR EACH COURSE.

## WE RECOMMEND

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3 COURSES - \$120 PER PERSON

2 COURSES - \$85 PER PERSON

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

## OTHER OPTIONS TO THINK ABOUT...

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3 CANAPES + ALT. MAIN DROP - \$70 PER PERSON

2 CANAPES + ALT. MAIN DROP + ALT. DESSERT  
\$105 PER PERSON



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# PLATED SIT DOWN

A MULTI-COURSE FEAST, MADE WITH LOVE  
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## ENTREES - CHOICE OF 2

---

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

A MULTI-COURSE FEAST, MADE WITH LOVE  
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## MAINS - CHOICE OF 2

---

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)

~

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

A MULTI-COURSE FEAST, MADE WITH LOVE  
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## DESSERTS - CHOICE OF 2

---

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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# 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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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 required will incur a 10% surcharge.

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