



Our menu, for you!

Cocktail and Canapés



You can also visit us:

www.bespokecatering.sydney

 Bespoke Catering

 [bespoke.catering](https://www.instagram.com/bespoke.catering)

 Bespoke Catering Sydney

We put our heart into bringing people together and have a meaningful impact in their lives by delighting customers with flexibility, exceptional service, and extraordinary food

Bespoke Premium Canapés Packages

Bespoke Catering prides itself on fun, modern and wholesome food. We will work with you to ensure your Cocktail Party event is tailored to your requirements and vision.

Whatever you need for your event, we can help you find the perfect solution.

2 Hours Cocktail Experience

Perfect for celebrations, corporate gatherings and stylish cocktail events.

Includes:

- 6 Bespoke Canapés
- Personal chef on site
- Menu guidance and event preparation
- Serving dishes, serviettes and utensils

Min Spend \$ 1,800 + GST

\$ 59.00 Per Person + Gst

Additional staff, beverages and menu upgrades available on request.

2 Hours Cocktail Experience

A refined cocktail catering package designed for effortless entertaining, featuring a curated selection of premium canapés and one substantial menu item.

Includes:

- 6 Bespoke Canapés
- 1 Substantial Canapés
- Personal chef on site
- Menu guidance and event preparation
- Serving dishes, serviettes and utensils

Min Spend \$ 1,800 + GST

\$ 69.00 Per Person + Gst

Additional staff, beverages and menu upgrades available on request.

3 Hours Cocktail Experience

A refined cocktail catering package designed for longer celebrations and corporate gatherings, featuring a curated selection of premium canapés and two substantial menu items.

Includes:

- 6 Bespoke Canapés
- 2 Substantial Canapés
- Personal chef on site
- Menu guidance and event preparation
- Serving dishes, serviettes and utensils

Min Spend \$ 1,800 + GST

\$75.00 Per Person + Gst

Additional staff, beverages and menu upgrades available on request.

Additional Canapés \$6.50 per person + Gst | Additional Substantial Canapés \$8.50 + Gst



Cold

Tuna Crudo Cone · Ponzu · Avocado & Ginger Mousse · Passion Fruit Gel
Hiramasa Kingfish · Yellow Chilli Dressing · Cucumber & Crispy Quinoa
 | DF | GF

Beef Carpaccio Crostini · Wild Rocket · Grana Padano & Truffle Emulsion

Sydney Rock Oyster · Green Apple Mignonette · Herb Oil & Finger Lime
 | GF | DF

Spanish Jamon Serrano Crostini · Compressed Melon · Olive Oil & Whipped Feta

Beetroot Tartare · Tapioca Crisp · Avocado Cream & Burnt Mandarin | VG | GF

Wild Mushroom Tartlet · Truffle Cream & Shimeji Mushroom | GF | V
 Confit Duck Crepe · Plum Sauce & Micro Herbs

Vietnamese Paper Rolls · Chicken, Prawn or Vegan Protein · Sweet Chilli
 | GF | DF

Additional Canapes \$7 + Gst

Premium Canapés

Our talented Chefs find excitement in creating new dishes

Warm

Grilled Lamb Skewers · Chimichurri · Aioli & Pomegranate | GF | DF

Wild Mushroom Arancini · Pecorino & Black Garlic Emulsion | V

Coconut King Prawns · Mango & Mint Salsa · Lemon Gremolata | DF

Roast Pumpkin Black Tartlet · Blue Cheese & Walnut | V

Miso Eggplant Skewer · Toasted Sesame & Micro Coriander | VG | GF

Seared Scallop · Saffron Sauce & Crispy Jamon | GF

Mini Beef Wellington · Smoked Jus & Caramelised Onion

Sweet Potato Croquette · Smoked Chipotle Emulsion · Parsley Dust | V | GF | DF

Sliders

GF Available On Request

Crispy Chicken Slider · Wild Rocket & Honey Mustard

Wagyu Beef Slider · American Cheese · Pickles · Lettuce & House Burger Sauce

Beetroot Slider · Avocado · Fresh Tomato & Smoked Chipotle Sauce | VG |





Premium Canapés

Our talented Chefs find excitement in creating new dishes

Substantial Canapés

Bowls

Blue Swimmer Crab Ravioli · Prawn · Bisque Reduction & Lemon Myrtle
Slow Cooked Beef Cheeks Orecchiette · Truffle Pecorino & Parsley
Barramundi · Lemon & Pea Crema · Edamame & Chilli Garlic Butter | GF
Golden Crisp Pork Belly · Carrot Puree · Pickled Fennel · Seeded Mustard & Apple Cider Glaze | DF | GF
Charred Cauliflower · Smoked Eggplant Puree · Salsa Verde · Pomegranate & Crispy Chickpeas | VG | GF

Baos

Pulled Pork Bao · White Radish, Carrot & Coriander Salad · Japanese Sesame Mayo
Crispy Fish Bao · Asian Slaw & Passion Fruit Gel
Smokey Shiitake Bao · Pickled Vegetables & Herb Mayo | VG

Additional Substantial Canapes \$10 + Gst

Petit Four Canapés

Torched Lemon Meringue Tartlet | V
Dark Chocolate Tartlet · Caramel & Sea Salt | V
Brownie · Dulce de Leche & Hazelnut | V | GF Available
Coconut Panna Cotta · Pineapple · Mango Coulis & Matcha | VG | GF
Orange Cake · Passion Fruit Gel & Mascarpone | V | GF
Tiramisu · Dark Chocolate Cup | V
Assorted Macarons | GF

Available as part of your services or added to further enhance your experience with a selection of three items for \$12 per person + gst



Additional

Grazing Tables & Boards



The Antipasto

Perfect for celebrations, corporate gatherings
and stylish cocktail events.

- Grazing Table (per person /
over 20 Guests) **\$ 18.90**
- Grazing Board for 6 Guests **\$ 89.00**
- Grazing Board for 12 Guests **\$ 210.00**

San Daniele Prosciutto · Air-Dried Bresaola ·
Mild Italian Sopressa · Triple Cream Brie ·
Australian Cheddar · Homemade Hummus &
Tzatziki · Roasted Eggplant · Marinated
Olives · Sun-Dried Tomatoes · Selection of
Premium Crackers & Bread | GF Available

The Cheese

Perfect for celebrations, corporate gatherings
and stylish cocktail events.

- Grazing Table (per person /
over 20 Guests) **\$ 19.90**
- Grazing Board for 6 Guests **\$ 89.00**
- Grazing Board for 12 Guests **\$ 210.00**

Australian Cheddar · Paprika-Coated Goat
Cheese · Double Cream Brie · Blue Cheese ·
Quince Paste · Roasted Nuts · Dried & Fresh
Fruits · Selection of Premium Crackers &
Bread | GF Available

Seafood Feast

Perfect for celebrations, corporate gatherings
and stylish cocktail events.

- Grazing Table (per person /
over 20 Guests) **\$ 21.00**
- Grazing Board for 6 Guests **\$ 89.00**
- Grazing Board for 12 Guests **\$ 210.00**

Sydney Rock Oysters Served with Mignonette
· Cooked King Prawn with Aioli · Tasmanian
Smoked Salmon · Kingfish Sashimi with
Japanese Sauce · Toasted Sesame Seeds &
Sourdough Bread | GF Available

The Vegetarian

Perfect for celebrations, corporate gatherings
and stylish cocktail events.

- Grazing Table (per person /
over 20 Guests) **\$ 14.50**
- Grazing Board for 6 Guests **\$ 89.00**
- Grazing Board for 12 Guests **\$ 210.00**

Crudités Selection · Homemade Hummus ·
Tzatziki & Babaganoush · Moroccan Olives ·
Cherry Vine Tomatoes with Bocconcini ·
Homemade Falafel · Selection of Premium
Crackers & Bread | GF Available