



Cocktail Gastronomy

Cocktail Gastronomy pairs colourful cocktails with innovative cuisine to create a function experience you won't soon forget.

Degustation has come a long way since the French coined the term in the 20th Century. It features heavily on the menus of many of Perth's top eateries and now a new company is shaking up this old tradition of matching food and wine.

With more than 30 years' combined experience, Cocktail Gastronomy owners, mixologist Adam Keane and executive chef Daniel Sterpini, have mastered the art of creating food matched

perfectly with tastebud-tingling cocktails.

Working together, Adam, Daniel and the Cocktail Gastronomy team will create the ideal menu for your event, be it a corporate dinner, private celebration, media or product launch or a high-profile fundraising function.

Each dish is individually designed to enhance the flavour, texture, aroma and aura of the delicious cocktail creations.

Daniel and his team use the latest culinary

techniques and source the finest ingredients from across the globe while Adam works his magic creating original cocktails to complement each dish.

A passionfruit daiquiri is perfectly matched with a scallop ceviche with mango and young coconut and who can go past a "ginger soother" while sampling some Spanish churros with orange sugar and chocolate?

Reset your palate to a new style of catering.

ABOUT COCKTAIL GASTRONOMY

THE EVENT: Cocktail Gastronomy will wow guests at any event from birthdays and social get-togethers, to large, corporate affairs.

THE LOCATION: From dinner parties to ballroom events, Cocktail Gastronomy can cater for functions in any location.

THE FACILITIES: This innovative new business pairs the creme de la creme of cocktails with first-class cuisine. Cocktail Gastronomy will work with you to ensure individually tailored catering.

THE NUMBERS: From small gatherings to large corporate functions, Cocktail Gastronomy can cater for any number of guests.

THE FOOD: Executive chef Daniel Sterpini uses only the finest ingredients to create delectable dishes inspired from all corners of the world. Whether you choose from a range of cocktails or create your own - Daniel's culinary expertise will surpass expectations.

THE BEVERAGES: Award-winning mixologist Adam Keane mixes up contemporary cocktails using only the finest spirits and liqueurs and 100 percent fresh fruit juices.

THE COMPANY: With 30 years' hospitality experience between them, mixologist Adam Keane and executive chef Daniel Sterpini saw an opportunity to create an innovative catering company offering individually tailored food menus matched with cocktails. Functions by Cocktail Gastronomy are something else.

CONTACT DETAILS

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