



Cocktail Gastronomy

Let the inventors of cuisine and cocktail-matching transform your next party or function into a taste and social sensation



Treat your guests to mouth-watering canapés and other cocktail-style food served with delicious and carefully matched cocktails.

You've no doubt heard of the perfect red wine complementing a steak dish, or a seafood platter with a bottle of riesling, but degustation doesn't often go this far. Cocktail Gastronomy's chef Daniel Sterpini and cocktail connoisseur Adam Keane have created a unique catering business based on carefully matching mouth-watering canapés with tantalising cocktails.

Focusing on cocktail-style events, the company can cater for parties, corporate functions, product launches and high-profile fundraisers. Cocktail Gastronomy will bring its staff, including a selection of Perth's best mixologists, to handcraft the cocktails. It will also provide an illuminated bar, glassware and crockery and leave the venue in a perfect state.

Using their senses and keeping in mind the effects of colour, texture, flavour and aroma, the award-winning pair mixes cuisine with chic drinks to enhance the dining experience.

The final product? Delicious combinations of food and drink in coordinated colour, texture and taste. Wood roasted duck complemented by a vanilla Manhattan, for example, or Siamese kedah chicken with a guava and lychee martini. Spanish churros with a jaffa nightcap, anyone?

Corporate or private master classes, where the team will educate you on how to use the senses to match cuisines with delectable cocktails, are also available.

IN BRIEF

SERVICE Cocktail Gastronomy focuses on, but is not limited to, pairing chic cocktails with delectable canapés for stylish events.

NUMBERS The company can cater for functions as small as a dinner party or as large as a ball.

FOOD Award-winning chef Daniel Sterpini and the team create food that is designed to be eaten while standing, from intricate canapés to more substantial wagyu burgers.

DRINK After gaining formal qualifications in Australia, Adam Keane honed his craft overseas. He is involved with several industry bodies and has been mixing cocktails for Perth's social elite for the past 10 years.

DETAILS Only premium ingredients are used in the creation of both delicious canapés and creamy cocktails. Also available are cigar and cognac tastings and other themed packages.

CONTACT DETAILS

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Cuban empanadas with pineapple and vanilla mojitos is one of Cocktail Gastronomy's latest combinations.



Scallop ceviche, with mango and young coconut, goes perfectly with a passionfruit daiquiri.



Duck spice 5 with pomegranate dressing is perfectly paired with a blood orange renegeade.