

A warm, atmospheric photograph of a wedding reception. In the foreground, a bride in a white gown is being sprayed with champagne by a guest. To the left, two women in black dresses are talking. The background is filled with guests, tables, and a large tent structure, all illuminated by numerous warm-toned string lights hanging from the ceiling and strung across the space. The overall mood is celebratory and elegant.

BE FREE

Cocktail & Canapé Menus

Seasonal • Sustainable • Beautifully Curated
Elevated catering experiences designed for modern events.

BE FREE

enjoy life, live fully

At Be Free, food is more than fuel — it's a way to connect, celebrate, and care for our bodies and the planet. Just like in our café, our catering service is rooted in local, organic and seasonal goodness. Every dish is designed to uplift, energise and nourish, crafted with ingredients sourced from local farmers, small-scale producers, and even grown on-site at Perth City Farm.

Whether you are planning a work event, a birthday celebration, or a special gathering, our catering brings the same care and creativity you'll find in our kitchen. From vibrant grazing tables and wholesome buffet spreads to tailored breakfast platters and all-day corporate menus, everything we serve is guided by our commitment to quality, sustainability and flavour.

Family-run and heart-led, Be Free exists to help people get the most out of life — one meal at a time. Let us take care of your next event with food that's fresh, thoughtful, and full of life.



Cocktail canapé packages

*Designed for seamless, stand-up events. **Minimum 20 guests.** The below packages are recommended for 2-5 hour events. Prices below may vary depending on final menu selections.*

Custom menus available.

CLASSIC - \$40PP

Perfect for corporate events & casual celebrations:

- 4 savoury canapés pp
- 2 sweet bites pp
- Excludes seafood selections

PREMIUM - \$65 PP

Our most popular package/ recommended for special events:

- 8 savoury canapés pp
- 2 sweet bites pp
- Includes x2 seafood selections

LUXURY EXPERIENCE - \$90 PP

A package to impress, recommended for weddings:

- 10 savoury canapés pp
- 4 sweet bites pp
- Seafood inclusions

Refer next page for our sample menu selections.

Cocktail canapé menu

Every event is crafted with seasonal, local & organic ingredients. The below selections are sample seasonal selections, subject to produce availability. **Custom menus available.**

SAMPLE MENU SELECTIONS

Meat

Gado Gado Chicken Skewer, Pickled Chilli, Peanuts (gf, nuts)
Pork & Fennel Meatballs, Tomato Relish, Parmesan
Rosemary Crostini, Peppercrusted Rare Beef, Horseradish Cream, Parmesan Crisp
Spiced Brisket Filo Cigars, Garlic & Smoked Paprika Yoghurt, Coriander Seed Oil

Vegetarian

Crispy Chilli Garlic Tofu Skewer, Peanut Sauce, Furikake (gf, vgn, nuts)
Tofu Rice Paper Roll, Pickled Carrot & Daikon, Coriander, Mint, Kimchi, Soy & Chilli Sauce (vgn, gf)
Crostini, Whipped Fetta, Roasted Red Grape w Thyme & Perth City Farm Honey (v)
Crostini, Smoked Capsicum & Eggplant Caponata, Herbed Fetta, Herbs (vgn)
Mini Kimchi Muffin, Cornflake Sesame Crack, Hot Honey (v)

Seafood*

Fresh Oysters, Ponzu, Sesame, Cucumber (gf, sesame)
Caviar, Blini, Creme Fraiche, Chives*
Half Shell Scallops, Chorizo Crumb, Avocado Mousse (gf)
Chargrilled King Prawn Skewer, Hot Honey, Prawn Head Oil, Herbs, Lime(gf)
Tartlet, Blue Swimmer Crab, Apple & Celeriac, Dill, Black Pepper (gf op)
Cured Spanish Mackerel, Tomato, Capers & Parsley, Rosemary Crostini
Petite Crumpet, Harris Smokehouse Salmon, Dill & Red Onion Schmear, Pickled Fennel, Crispy Caper
Prawn Cocktail Slider, Lemon Aioli Prawns, Mini Brioche, Cos, Avocado, House Sauce

Sweet Bites

Torched Meringue, Mango Mousse, Passionfruit Curd, Lemon Verbena (seasonal, gf, v)
Salted Dark Chocolate Tartlet, Coffee Cream (gf op)
Lemon Curd Tartlet, Vanilla Bean Mascarpone (gf op)
Caramel Slice, Cinnamon Nut Base, Chai & Date Caramel, Cacao Ganache (vgn, gf, nuts)

Dessert Coupes:

Strawberry Cheesecake, Shortbread Crumble, Basil Oil
Matcha-misu, Matcha Mascarpone, Lavender Soaked Savoirdi, Pistacio (nuts)
Dark Chocolate Mousse, Peanut Brittle (gf, nuts)

Artisan grazing table packages

Styled as a centrepiece for your event. Depending on your package our grazing tables include a selection of artisan cheeses, house-made dips, antipasti, canapés and sweet bites.

Minimum total spend of \$1000 + GST

CLASSIC GRAZING - \$40 PP

An extravagant spread of:

- Premium European Cheese
- Artisan Australian Cheese
- Perth City Farm Honeycomb
- House Dips
- Pâté
- Seasonal Crudités
- House Pickles
- Nitrate Free Sopressa Salami
- Prosciutto
- Regans Ridge Olives
- Candied Almonds
- Dried Figs
- Berries/Grapes (seasonal)
- Focaccia/ Buckwheat Loaf (gf op)
- Rosemary Crostini
- Caper berries

PREMIUM GRAZING - \$65 PP

A true statement piece:

- Includes all items from the classic grazing package
- 2 savoury meat/veg canapes- refer to Cocktail Canape Sample Menu
- 2 sweet bites- refer to Cocktail Canape Sample Menu



Important notes

- Pricing does not include delivery, equipment or service staff. This is variable depending on menu selection, venue and function length.
- All pricing are excluding GST
- Due to ongoing supply limitations and WA fishing regulations, the cost and availability of premium seafood can fluctuate. We remain committed to sourcing high-quality Australian seafood from trusted suppliers, ensuring exceptional quality and sustainability. All seafood pricing and availability will be confirmed at the time of your event and reflected in your final event proposal.
- Gluten and nuts are used in our kitchen. Please advise us of any allergies at time of order. While we take all care to prevent cross-contamination, we cannot guarantee that our dishes will be free from traces of allergens. Thank you for your understanding.

Additional Services

Make it extra special:

- Add drinks to your event - refer our beverage packages
- Hire premium and stylish cutlery, crockery and glassware - refer our hire packages
- Add additional styling items such as vases, candle holders and candles - refer our hire packages
- Disposable cutlery, plates & napkins (\$1.80 pp)



BE FREE

Lets make it happen

Whether you're planning a work function, a celebration or something in between — we'd love to help bring it to life with nourishing, seasonal food that feels good and tastes even better.

GET IN TOUCH

We're just a message away

kitchen@be-free.au

1 City Farm Place, East Perth, WA 6004

Let's create a moment to remember — The Be Free way.



BE FREE