



ULTIMO | CATERING + EVENTS

WAKE CATERING

M E N U





FOOD + EMOTIONS ARE INTRINSICALLY TIED

Ultimo Catering + Events will take the strain out of organising the catering and beverages for your loved one's wake. Our specifically designed wake menus are simple to order, offer quality food choices and are easy to serve, so your focus can be directed to the more sensitive issues on the day.

Ultimo will discretely arrive, set up, and either leave your guests to help themselves, or stay and take care of service. All orders for Wakes operate via our ExpressQ system where your order takes top priority and everything is organised on your behalf, by our dedicated Wakes Team.

Let us take care of you and your family.



2016

WAKE PACKAGES

1

PACKAGE

\$12.5 / p

4 items per guest

Min 40 guests

Does not include
equipment or staff

POINT SANDWICHES

Selection of traditional point sandwiches on; White, multi, rye, wholegrain.

Fillings include:

Sliced roast beef, horseradish, gherkin, ice berg

Chicken, tomato, green leaves

Tuna & mayonnaise

Ham, sliced cheese, Dijon mustard, salad

Vegetarian available on request

Bacon & egg filo tart, tomato chutney

Bite sized scones, blackberry jam & cream

SWEET

Assorted macarons (GF)

2

PACKAGE

\$20.0 / p

6 items per guest

Min 40 guests

Does not include
equipment

POINT SANDWICHES

Selection of traditional point sandwiches on; White, multi, rye, wholegrain.

Fillings include:

Sliced roast beef, horseradish, gherkin, ice berg

Chicken, tomato, green leaves

Tuna & mayonnaise

Ham, sliced cheese, Dijon mustard, salad

Vegetarian available on request

CANAPE

Assorted sushi, with pickled ginger, soy, wakame

Chicken tenderloin skewer, winter dukhka, orange emulsion (GF, LF)

Pork sausage roll, with tomato sauce

Parmesan & garden pea arancini balls, saffron mayo (V)

SWEET

Assorted petit four tartlets



2016

WAKE PACKAGES

3

PACKAGE

\$27.0 / p

7 items per guest

Min 40 guests

Does not include
equipment

SANDWICHES

Selection of traditional sandwiches on; White, multi, rye, wholegrain.

Fillings include:

Sliced roast beef, horseradish, gherkin, ice berg

Chicken salad, fresh tomato, green leaves

Tuna mayonnaise

Ham, sliced cheese, Dijon mustard, salad

Vegetarian available on request

CANAPE

Assorted sushi, with pickled ginger, soy, wakame

Spiced lamb kofta, capsicum splash, mint chiffonade (GF, LF)

Samosa triangle, sweet pea, mango relish (V)

Mini chicken & mushroom pie, golden gruyere

Brioche Slider- Ground beef patty, tomato, cheddar cheese & chutney

SWEET

Assorted petit four tartlets

NO FUSS ADD ONS

COFFEE & TEA SERVICE 3.5 /p

Includes service equipment, disposable cups & teaspoons

Self-service coffee & tea station, with hot water urn, instant coffee, tea collection, milk and sugar.

SERVICE STAFF from \$180

For 4 hours minimum

Our professional & experience wakes team will discretely arrive, set up, and take care of service and clean up.

BEVERAGES

Our team can organise your beverage catering package on consumption, including drop off, keeping your beverages cold, and serving to your guests.

VIEW FULL
BEVERAGE MENU



2016

SOMETHING MORE

SOMETHING MORE

Add a little extra to your menu

Does not include equipment or staff

CROWD PLEASERS

- Parmesan & garden pea arancini balls, saffron mayo (V) 3.5
- Authentic peanut satay skewers - Chicken or Beef (GF) 3.5
- Prawn gyoza, plum syrup 4.0
- Pork sausage roll, with tomato chutney 4.0
- 3 bite chicken & mushroom pie, golden gruyere 5.0
- 3 bite curry leaf, chickpea & aubergine pie, toasted cumin (V) 5.0
- Large herb & parmesan crumbed lamb cutlet, Ultimo tomato chutney 7.9

BRIOCHE SLIDERS 7.0

- Peri-peri chicken, cheese, caramelised onion, cucumber & tomato salsa
- Ground beef patty, fresh tomato, cheddar cheese & tomato chutney
- Pulled pork, chipotle mayo & pickled vegetable
- Portobello mushroom, brie, balsamic cranberry jam (V)

SIGNATURE BOWLS 7.5

C O L D

- Flaked tuna, nicoise inspiration (GF)
- Baby bocconcini, rocket pesto, cherry tomato & endive (V, GF)
- Ocean king prawn, kaffir lime, melon salsa, coriander dressing (GF, LF)
- Moroccan spiced chicken, avocado, cous cous, pine nut (LF)

W A R M

- Seared haloumi, lemon emulsion, crisp cos, pepitas (V, GF)
- Tasmanian salmon, sautéed brown rice, egg roulade (GF)
- Coconut swordfish, yellow curry rice, cucumber raita (GF)
- Char sue beef, BBQ corn, green onion, tamarind sauce (GF, LF)
- Salt & pepper pork, shoa shing wombak, golden hokkien



QUOTE REQUEST

”QUOTE ME”

Interested in our menus and need a personalised quote? Simply fill out our online enquiry form with your details. Please provide as much key information as possible to ensure our coordinators can get the ball rolling.

HELPFUL KEY INFORMATION

ONLINE ENQUIRY

CONTACT DETAILS

FUNCTION DATE

APPROX # GUESTS

OCCASION

DO YOU HAVE A BUDGET PER HEAD IN MIND?

WHAT STYLE OF CATERING WOULD YOU LIKE? *(eg. cocktail, sit down, share table, buffet)*

CATERING PACKAGE *(if known)*

DO YOU REQUIRE BEVERAGE CATERING / PACKAGE? *(if known)*

DO YOU HAVE A VENUE IN MIND? *(if known or address for private residence)*

WHAT ARE YOUR VENUE REQUIREMENTS? *(eg. style, location, wheelchair access)*

CHAT TO US

Not quite sure what you want? Please contact our highly experienced team and we'll arrange it all with respect and ease. For time sensitive orders contact Clark Wilmot directly on 0408 955 047.

(08) 9444 5807 | enquiries@ultimogroup.com.au

NEED A VENUE?

Ultimo Catering and Events have a working knowledge of the best venues in Perth and are the preferred caterer of many. The right venue can make a big difference in the success of your event. We will work with you to suggest numerous party venues that will be ideal for you needs.

VIEW VENUES