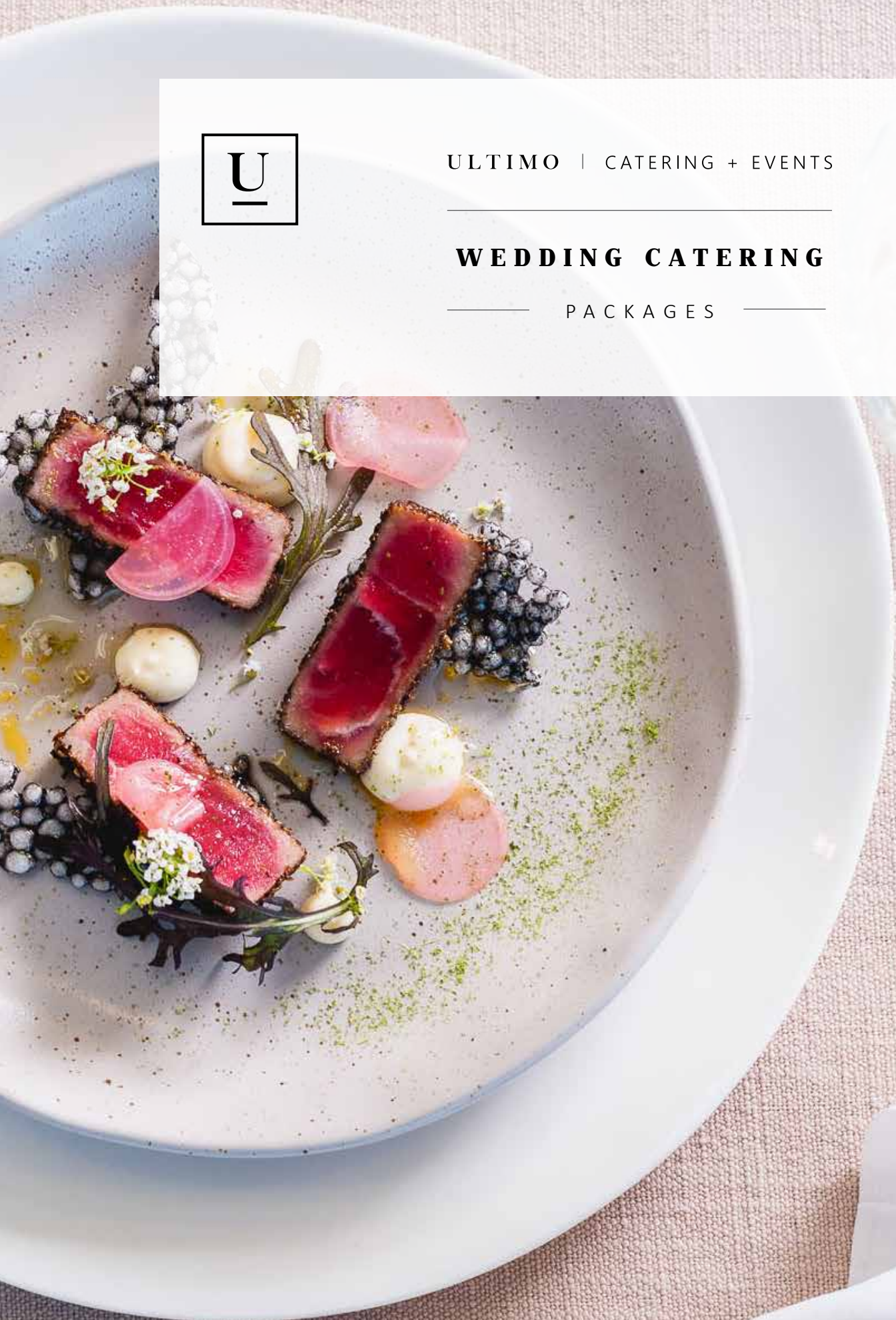
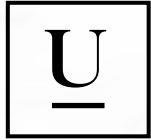


ULTIMO | CATERING + EVENTS

WEDDING CATERING

PACKAGES





FOR THE LOVE OF FOOD

Food is intrinsically tied to our emotions.

With this in mind, Ultimo create a personalised culinary experience for each and every wedding. Our chefs create modern cuisine using local produce, designed to tantalise taste buds and emotions with flavor, texture and timeless presentation. From tastings to the final event, we ensure that every detail will exceed expectations.

FOOD | BEVERAGE | STAFF | EQUIPMENT | VENUES



”WHERE DO I START?”

1. CHOOSE YOUR CATERER 18 months

Don't have 18 months up your sleeve? We can cater for later bookings as well! This is simply a guide.

At this stage your dedicated wedding coordinator will help you create your food & beverage menu from our flexible packages and provide you an initial quote.

2. PERSONALISE IT

Our menus are designed to allow our couples the freedom to pick and choose elements of their meal. Choose from our easy add ons, to build your dream menu.

3. LOVE AT FIRST SITE 12 months

We can arrange site visits for any of our stunning venues or visit your private residence.

4. FLEXIBLE, OUR MIDDLE NAME

Don't see your desired menu in our packages? View our full menus for more custom options, priced upon request. We can even create a bespoke menu from scratch.

5. LOCK IT IN 12 months

Confirmation deposit processed - Ultimo is locked in for your wedding catering. You can relax ... We got this!

6. STYLE, DARLING 12 - 6 months

Discuss theme, furniture, crockery & glassware with your coordinator. Describe your vision or allow us to suggest our trusted suppliers & partners.

7. TRY BEFORE YOU BUY 6 - 4 months

There's only one way to be confident with your menu choices ... taste them! At this stage our couples lock in a time to taste their menu, meet our chefs, and finalise your menu selection.

8. WHO'S COMING? 2 Months

Update number of guests, and provide any special dietary requirements.

9. WHO'S REALLY COMING? 14 days

Confirm final number of guests, and provide your finalised seating plan.

10. MONEY, HONEY 14 days

Final payment is required from our excited couples.

11. YOUR WISH... 7 days

Final site visit if required and finalise any details for your big day with your coordinator.

12. GETTING REAL 1 day

Your coordinator is available to discuss any last minute concerns or thoughts.

13. THE BIG DAY!!

The last thing you need to worry about today is your caterers! With over 20 years experience, you can rest assured our professional service staff will be on site to assist with anything you, or your guests may require.



CHOOSE YOUR STYLE OF CATERING

COCKTAIL PACKAGES

Our cocktail wedding packages are a modern alternative to sit down dining. We guarantee your guests are not left hungry. All packages include your tea, coffee & wedding cake cut & served cocktail style.

Package price does not include staffing & equipment.

DINE \$58 / p

13 items per guest

Recommended for a 4 hr reception

- 4 cold canapé
 - 6 warm canapé
 - 2 substantial items
 - 1 sweet canapé
-

INDULGE \$70 / p

15 items per guest

Recommended for a 5 hr reception

- 4 cold canape
 - 6 warm canape
 - 3 substantial items
 - 2 sweet canapé
-

PREMIUM \$82 / p

17 items per guest

Recommended for a 6 hr reception

- 5 cold canapé
- 6 warm canapé
- 4 substantial items
- 2 sweet canapé

SIT DOWN PACKAGES

Our Michelin star quality chefs provide the back bone for our sit down catering menus. All packages include your tea, coffee & wedding cake cut & served cocktail style.

Package price does not include staffing & equipment.

ELEGANCE \$70 / p

- 3 canapé
 - Breads & butter
 - Set entrée
 - Alternate main
 - Your wedding cake plated as dessert
-

TIMELESS \$85 / p

- 4 canapé
 - Breads & butter
 - Alternate entrée
 - Alternate main
 - Set dessert
-

CUSTOMISE YOUR MENU

Looking to create a bespoke menu? Use Ultimo's extensive culinary menus with our exciting add-ons to create the your dream Wedding menu.

Our chefs can also customise a special dish that you or your partner have in mind.



”WHAT ELSE DO WE NEED TO KNOW?”

COCKTAIL STAFFING

ESTIMATED STAFFING REQUIREMENTS FOR SERVICE

Staffing & equipment are an additional cost. Your requirements are dependant on your menu and guest numbers.

For a cocktail menu, you will require a qualified chef to prepare and plate your cocktail menu and trained food service staff to tray serve the menu to your guests.

Standard set up time is 1.5 hrs to unload, set up the kitchen and be ready for early guest arrival.

1 hr pack down ensures all food and Ultimo equipment is taken off site, external hire equipment is checked & packed away, the venue is left as it was on arrival.

COCKTAIL EQUIPMENT

ESTIMATED EQUIPMENT REQUIREMENTS FOR SERVICE

Staffing & equipment are an additional cost. Your requirements are dependant on your menu and guest numbers.

CUTLERY & CROCKERY

Small bowl & fork(s)
Platters
Napkins

KITCHEN EQUIPMENT

Hot box
Commercial oven
Chafing dishes
Electric/gas ring/hotplate
Hot water urn
Trestle tables
Raisers

SIT DOWN STAFFING

ESTIMATED STAFFING REQUIREMENTS FOR SERVICE

Staffing & equipment are an additional cost. Your requirements are dependant on your menu and guest numbers.

For a sit down menu, you will require a qualified chef/s to prepare and plate your seated courses and trained food service staff to serve the menu to the table in an organised and timely manner.

Standard set up time is 3 hrs to set up full kitchen & bar area, assist with placement of all tables and chairs, place linen (cutlery, glassware, menus, place cards, wedding favors & all tableware), butters & bread, site check and be ready for early guest arrival.

1 hr pack down ensures all food and Ultimo equipment is taken off site and external hire equipment is checked and packed away and the venue is left as it was on arrival.

SIT DOWN EQUIPMENT

ESTIMATED EQUIPMENT REQUIREMENTS FOR SERVICE

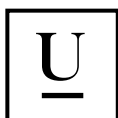
Staffing & equipment are an additional cost. Your requirements are dependant on your menu and guest numbers.

CUTLERY & CROCKERY

Side knife
Entrée knife
Entrée fork
Main knife
Main fork
Dessert spoon
Dessert fork
Tea spoon
Side plate
Entrée plate
Dessert plate
Main plate
Coffee cup & saucer
Sugar bowl
Small milk jug
Bodums/pots

KITCHEN EQUIPMENT

Hot box
Commercial oven
Chafing dishes
Electric/gas ring/hotplate
Hot water urn
Trestle tables
Raisers





SHARE TABLE PACKAGE

Like love, fine cuisine is best when shared. A share table is a banquet style feast served on platters, to create a warm ambiance.

SHARE TABLE PACKAGE \$57 / p

Package price does not include staffing & equipment

- Breads, with butter
- 1 Plated Entree (or 4 canapes)
- 2 Shared mains
- 3 Sides / salads

ADD DESSERT \$12 / p

- 4 sweet canapes or 1 plated dessert

SHARE TABLE EQUIPMENT

Staffing & equipment are an additional cost. Your requirements are dependant on your menu and guest numbers.

Cutlery & Crockery

- Protein platters 2 per table
- Side dish bowls, 3 per table
- Serving tongs, 2 per table
- Serving spoons, 3 per table
- Platter raisers, 2 per table
- Side knife
- Entrée knife
- Entrée fork
- Main knife
- Main fork
- Dessert spoon
- Dessert fork
- Tea spoon
- Side plate
- Entrée plate
- Dessert plate (if required)
- Main plate

Kitchen Equipment

- Hot box 18 rack
- Hot box 12 rack
- Commercial oven, turbo
- Chafing dish
- Electric/gas ring/hotplate
- Hot water urn
- Trestle tables & raisers

Tea & Coffee

- Coffee cup & saucer
- T&C rectangle plate
- Sugar bowl
- Small milk jug
- Bodums/pots





CANAPES

COLD

Parsnip & anise cream, roasted walnut, chive sprinkle & beetroot cup (V) 3.5
 Charcoal cone, quince, goats cheese 99, manuka honey flakes (V) 4
 Baby bocconcini, cherry Roma tomato, pesto oil pippette, baby purple basil (spoon) (V, NF) 3.5
 Ruby beetroot pudding, feta crumb, polenta toast (V, GF) 3.5
 Heart of palm, spinach croute, tapenade, port wine jelly (Vn) 3.5
 Salmon caviar cone, smoked salmon mousse, kaffir lime powder 5.0
 Freshly shucked oyster, shallot & raspberry mignonettes, finger lime air (GF, NF) 3.5
 Tuna tartare, lemon soy cure, Jerusalem artichoke, yuzu emulsion, carbon cube (NF) 5
 Exmouth prawn, mango and chili salsa, lemonade jelly (spoon) 4
 White anchovies, caramelised onion jam, rice wafer, chervil 3.5
 Confit chicken, polenta plate, pesto emulsion & pinenut (GF) 4
 Ginger & chicken terrine, pickle red cabbage, compressed nashi pear, lavosh 3.5
 Prosciutto and chicken roulade, sweet pumpkin puree, toasted walnut 4
 Peking duck san choy bau, green bean, water chestnut, spring onion, black sago cracker 4
 Duck parfait, port jelly crown, brown sugar unpuff, baby sorrel (NF) 4.5
 Rolled ham hock, sage & mustard seed, red cabbage & vinegar, apple cube (GF) 4
 Speck & parmesan puff twist, brown sugar, green pepper corn dip (NF) 3.5
 Seared lamb loin, chives cream cheese mousse, blue berry compote, grainy croute (GF) 4
 Gin & sage salt cured lamb, white pepper yam, black bread, parsley mayo (NF) 4
 Formed lamb shoulder, mint pea crush, balsamic pearl (GF) 4
 Vitello tonnato, roasted beef, creamy tuna sauce, skewered (GF, NF, DF) 3.5
 Sous vide beef tenderloin, parmesan palmier, cranberry jam, tiny herbs (DF) 4
 Mini beef fillet, sweet corn velvet, scallion, charcoal bread 4
 Pepper berry cured beef, spicy tomato mascarpone, croute (GF) 4

WARM

Torched cauliflower, tahini coconut cream, pomegranate, mint (spoon) (Vn, GF) 4
 Baked mini jacket potato, semi-dried tomato, sour cream, chives (V, GF) 3.5
 Orange infused beetroot medallion, goat curd, spinach croute (V, NF) 4
 Spiced potato & vegetable half moon samosa, mango chutney (V) 3.5
 Sweetcorn & zucchini fritter, hot tomato chutney (GF, V, NF) 4
 Spinach, feta & spring onion spanakopita with parmesan & tzatziki (V, NF) 4
 Vegetable gyoza, plum syrup (Vn) 4
 3 bite feta, honey pumpkin & chive filo tart (V) 4
 Seared snapper, parsnip creme, chimichurri (spoon) 4
 Seared king prawn skewer, with finger lime, chilli & coriander 4
 Prawn gyoza, plum syrup 4.5
 Steamed scallop & prawn dumpling in white miso broth, hon shimeji, spring onion (in Chinese tea cup & bamboo fork) 4.5
 Ginger & orange glazed chicken drumette, chopped coriander, mushroom dust (NF) 3.5
 Chicken & king mushroom ragout, mini vol au vent pastry 3.5
 Chicken & spinach hand folded fagottini, lemon cream sauce, parsley oil (NF) (spoon) 4
 Honey soy marinated chicken tenderloin skewer, toasted sesame dip (DF, NF) 3.5
 Authentic peanut satay skewers- Chicken or Beef (GF) 3.5
 Confit duck, hoisin sauce, crispy leek, blini (NF) 4
 Crumbed pork bite, chilli pineapple & honey dip (NF) 3.5
 Caramelised pork belly lollipop, toasted fennel seed, baby apple (GF) 4
 Pulled anise & soy braised pork, kimchi, honey drizzle (spoon) 4
 Baked mini jacket potato, maple bacon lardon, speck crisp, sour cream, chives (V, GF) 4
 Spicy lamb & pine nut kofta, mint yoghurt, coriander (NF, GF) 4
 Pulled lamb, smoked parsnip puree, crispy rice cracker (GF, NF) 3.5
 Yoghurt braised lamb skewer, tahini drizzle, fresh herbs (GF, NF) 3.5
 Open steak sanga; beef striploin, vintage cheddar, chimichurri, toasted pan rustio bread 4
 Rolled beef, potato mousse, balsamic onion jam (spoon) (GF, NF) 4
 Slow cooked beef osso bucco, polenta toast, gremolata (GF, NF) 4

V- Vegetarian
 GF- Gluten Free
 DF- Dairy Free
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 NF- Nut Free*

*We cannot guarantee there are no traces of nuts





SUBSTANTIAL COCKTAIL ITEMS

SIGNATURE BOWLS \$8

Roving entrées served in a contemporary bowl is an effective way to extend your cocktail event, served with a small fork.

C O L D

Spicy tuna poke, corn, edamame, seaweed salad, radish, sushi rice, crushed avocado (GF)

Seared Moroccan lamb, pearl cous cous salad, pomegranate, spiced lemon yoghurt, coriander (GF, NF)

Thai beef, glass noodle, peanut crush, Nuoc chấm (GF, DF)

W A R M

Giant pumpkin & feta arancini, Napoli sauce, parmesan (V)

Forrest mushroom risotto, mascarpone, parmesan, truffle oil, micro herbs (V, GF)

Crispy skin salmon, cauliflower velvet, sugar snap, tendrils, pumpkin seed oil

Seared prawns, citrus & parsley skordillia, saffron sauce (GF)

Buttermilk fried chicken, crunchy slaw, ranch dressing

Orange braised lamb shoulder, soft polenta, pickled pearl onion, gremolata (GF)

Beef cheek & saffron risotto, figs, cream fraiche, shaved parmesan (GF)

Pepper beef strip, wombok, fried onion, golden hokkien noodles

Mini beef steak, jacket potato, creamy spinach (GF)

12 hr slow cooked beef cheek, cheesy aligot mash, crispy leek, vegemite jus (GF)

SLIDERS \$7

Portobello mushroom, brie, balsamic cranberry jam, brioche bun (V)

Chicken 'parmi' slider; crumbed chicken, Napoli sauce, cheese, mayo, bun

Peking duck bao bun, hoi sin cucumber, radish, coriander, spring onion, pickled ginger

Pork belly, kimchi, lettuce, brioche bun

Pulled BBQ lamb, gremolata, bun (NF)

Ground beef pattie, cheese, tomato, pickle, tomato sauce, brioche bun (NF)

SUPPER

Perfect late night bites to satisfy

Three cheese arancini, aioli (V) 3.5

Porcini mushroom arancini, aioli (V) 3.5

Chicken & mozzarella arancini, aioli 3.5

Buffalo wing & blue cheese croquette, creamy ranch sauce 4

Feta, honey pumpkin & chive filo tart (V) 4.5

3-bite butter chicken pie, sesame crust, mango chutney (NF) 4.5

Petite pork sausage roll, tomato chutney 3.5

3-bite beef shiraz pie, porcini, parmesan & pistachio crumble 4.5

Grilled vege & bean quesadilla, guacamole (V) 3.5

Red bean, queso manchego empanada, chimichurri (V, NF)

Rosemary salted chip cone, aioli, lemon wedge (V) 5

Beer battered fish & rosemary salted chip cone, tartare, lemon wedge 7

Cajun chicken & veg quesadilla, guacamole 4

Pork & chipotle empanada, smoky tomato sauce (NF) 4.5

Large herb & parmesan crumbed lamb cutlet, tomato chutney 7.9



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PLATED ENTREE

COLD ENTREE

Rum roasted butternut, green chilli pudding, tapioca cracker, red mustard leaf, semi-dried tomato, verjuice, olive oil snow (V) 15

Szechuan pepper rare tuna, squid ink sago cracker, aioli, pickle radish, wild flower, saffron vinaigrette, kaffir lime dust (GF) 15

Soy cured salmon, pickled ginger, Asian pear, cilantro, crème fraiche, kaffir lime (GF) 15

Sous vide chicken roulade, parsley paper, corn, shichimi spice, sea grapes, flower petal (GF) 15

Chilli rubbed lamb loin, honey roasted pumpkin, goat's cheese, parsley & mint salad, pomegranate (GF) 15

Vitello tonnato of roast beef, tuna cream, roasted pumpkin cube, capers, mushroom dust 15

WARM ENTREE

King, shitake, enoki mushroom risotto, truffle mascarpone & Roma tomato salsa (V, GF, NF) 14

Spinach, sundried tomato & goat cheese tortellini, don shimiji mushroom, hazelnut foam, charcoal paint, parmesan crisp (V) 16

Butter poached king prawn, smoked beetroot pudding, brussel sprout, squid ink, beetroot vinaigrette (GF, NF) 16

Confit ocean trout, artichoke, pancetta, sorrel pudding, charred onion emulsion, fermented radish, garlic chips (GF) 15

Oregano & chicken roulade, orange crème anglaise, red mustard, toasted walnut, caramelised apple, pumpkin seed oil 15

Kim chi braised pork cheek, golden carrot puree, pickled red onion, herb salad, au jus (GF, NF) 15

Venison loin, wild rice & savory cabbage parcel, baby carrot, mushroom cream, nasturtium leaf (GF) 18

Osso bucco risotto, saffron, buttermilk, truffle oil, pumpkin seed oil, parmesan (GF) 17

Braised lamb, baked cauliflower, tahini coconut cream, candied lemon peel, pomegranate, EVO (GF) 15



FEED YOUR IMAGINATION



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PLATED MAINS

- King, shitake, enoki mushroom risotto, truffle mascarpone & Roma tomato salsa, nasturtium leaf (V, GF, NF) 32
- Sun-blushed tomato & brown butter gnocchi, silver beet, chilli, yellow capsicum & pecorino cheese (V, NF) 32
- Caramelised cauliflower, grilled endive, shallot peel, pumpkin, salsa verde, beetroot (GF, Vn) 25
- Seared salmon, black barley, roasted beetroot, brocolini, beetroot foam, pumpkin seed oil, skin shard 37
- Line caught snapper, carrot crème, potato gratin, green beans, champagne cream (GF, NF) 39
- 62°C chicken breast, kohlrabi puree, kipfler potato, orange braised fennel, shallot & bacon crumb, mandarin, jus (GF, NF) 35
- Supreme of chicken, roasted chat potatoes, grilled shimiji mushroom, baby zucchini, saffron cream (GF, NF) 32
- Pan seared duck breast, potato gratin, chestnut puree, sautéed kale, dark jus 32
- Crispy pork belly, sautéed brussel spout, confit potato, heirloom tomato, apple cider drizzle, jus (GF, NF) 34
- Pork cheek & tenderloin, quince puree, wilted Swiss chard, black pudding, kipfler potato, pan jus (GF) 36
- Triple rib lamb chop with cassoulet of beans, roasted heirloom carrot, olive oil snow, wild flower, rosemary jus (GF) 42
- Braised lamb shank, whipped potato, brocolini, port glazed shallot, braising gravy 35
- Smoked & slow cooked brisket, smashed rosemary fingerling potatoes, baby carrots, chimichurri (GF, NF) 35
- Harvey beef duo; tenderloin & brisket, broccoli, honey roasted baby carrot, fondant potato, roasted garlic mousse, jus (GF, NF) 38
- Black pepper crusted beef fillet, brussel spout, grilled pears, ginger & raisin puree, crushed chat potato, beef jus (GF) 37





SHARE TABLE MENU 57 / p

TO START

Breads, with butter

ENTREE

See plated entree menu options.

Or select 4 canapes

SHARE TABLE MAINS

Select 2 shared mains

Creamy risotto, sweet potato, courgette & pesto dressing (V, GF)

Pink snapper fillet, celeriac mousse, carrots, pea & olive oil smash (GF)

Spice crusted Tasmanian salmon, brocolini & harissa (GF, NF)

Grilled portuguese chicken, saffron vegetable rice (GF)

Pork loin, apple & pumpkin roast & rocket (GF, DF)

Moroccan shoulder of lamb, plump apricot & cracked wheat, sumac yogurt

Slow roasted lamb forequarter, white bean & sumac, mint & tomato salsa (GF, NF)

Seared lamb cutlets, smoked eggplant, gremolata (GF, DF, NF)

Smoked beef brisket, parsnip crème, cherry tomato, charred shallots, rich reduction (GF, NF)

Young tenderloin of beef, drunken cherry & veal jus (GF)

Seared rump steak, garlic polenta, chimichurri (GF, NF)

SHARE TABLE SIDES

Select 3 sides / salads

VEGETABLES

Roast thyme potatoes & rosemary salt (Vn, GF, DF, NF)

Creamy garlic polenta, extra virgin olive oil (V, GF)

Thrice cooked potatoes, chicken salt & roast garlic aioli (V, GF, DF, NF)

Baby bok choy, ginger, coriander (GF, V)

Oven roasted heirloom beetroots, EVOO & mint chiffonade (Vn, GF, DF, NF)

Baked cauliflower, three cheese sauce (V)

Charred brocolini, toasted almond nibs, pumpkin seed oil (Vn, GF, DF, NF)

Caramelised baby carrots, parsley butter (V, GF, NF)

SALADS

Cabbage & apple & pecorino slaw (V, GF, DF, NF)

Caesar salad, bacon, crisp garlic, croutons, traditional Caesar dressing (NF)

Thai noodle beef salad, coriander, crushed peanut, crisp vegetables (GF)

Fattoush salad, radish, red peppers, cucumber, parsley, mint, lemon & herb wafers (V, NF)

Oven toasted heirloom beetroot salad, feta, witlof, toasted walnut & dill olive oil (V, GF)

Roasted cauliflower, puy lentils, pomegranate seeds, sumac & mint yoghurt dressing (V, GF, NF)

Garden salad, Roma tomato, cucumber, pickled red onion, mustard dressing (Vn, GF, DF, NF)

Roquette salad, sautéed zucchini, pear & pecan, lemon dressing (Vn, GF, DF)

Israeli cous cous, pepitas, pistachio, torn mozzarella, tomato concasse & citrus splash (V)

Penne pasta, sundried tomatoes, cashew nuts, pesto dressing & watercress (V)

ADD DESSERT 12 / p

Choice of 4 sweet canapes | Or 1 plated dessert

V - Vegetarian

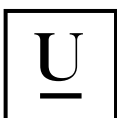
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SWEET TOOTH

We can serve your wedding cake plated as your dessert, with seasonal berries & double cream or served cocktail style, by our professional wait staff.

PLATED DESSERTS 12

Caramel panna cotta, strawberries, praline & scotch shortbread (GF)
 Salted caramel chocolate fondant, vanilla cream, chocolate cigar
 Tiramisu cup, Kahlua, chocolate flake & espresso (NF)
 Tim Tam baked cheesecake in a jar, cookie crumble (NF)
 Dark chocolate mousse éclair tart, fresh strawberry and coulis
 Eton mess, white chocolate mousse, berry compote, meringue, cocoa dust (GF, NF)
 Death by Chocolate; Chocolate brownie, chocolate ganache, chocolate macaron, seasonal berries
 White chocolate mousse, chocolate dome, berries, caramel sponge, white chocolate sauce
 Crème brulee, chocolate fudge, goat cheese, mint jelly, grapes, viola
 Torched meringue, lemon curd, blueberries, shortbread, grated chocolate

SWEET CANAPES 4

Macaron Collection (GF)
 Mini Chocolate, raspberry, kirsch brownie
 Mini Donut balls with Nutella filling
 Mini Lemon curd, fresh raspberry, chocolate tart shell
 Mini Tiramisu chocolate cup, Kahlua, cocoa
 Mini Torched lemon tart baked meringue
 Mini Caramel tart, dark chocolate mousse
 Mini Carrot cake bite, cream cheese icing
 Mini Tim Tam cheesecake
 Mini fruit tart, cream patisserie
 Assorted Chou Chous, mini filled choux pastry

GLUTEN FREE / VEGAN SWEETS

Carrot cake bite (GF)
 Chocolate mud cake (Vn, GF)
 Hummingbird slice (Vn, GF)
 Mango Sago pudding in mini basket (Vn, GF)



SPICE UP YOUR MENU

Our add ons are designed to create flexibility and allow our couples to choose exactly what you want for you day.

ON DEMAND CATERING

Our On Demand Menus are fresh & easy to eat - they can be delivered ready to serve in biodegradable packaging. Ideal for while you and your bridal party are getting ready or post ceremony, while your bridal party are with the photographer.

[View Menus](#)

NACHOS & SALSA 12 / p

Add some zest to your event with a beautifully presented nachos & salsa station.

Crispy corn chips (GF)
Beef chilli con carne
Mixed mexi beans (V)

With selection of:

Tomato salsa | burnt corn | capsicum salsa salsa verde | sour cream | guacamole | coriander

RISOTTO STATION 12 / p

To be cooked theatre style OR finished back of house with service. Choose 2 flavours:

Braised & pulled beef cheek & saffron risotto, citrus crème & truffle oil (GF)

Prawn, roquette pesto risotto, heirloom tomato confit, parmesan

Forest mushroom, truffle & parmesan risotto, with fresh parsley (V, GF)

SLIDER STATION 14.0 / p

Gourmet sliders, barbecued fresh in front of your guests

Choice of 2 flavours from slider menu

GRAZING TABLE

Selection of antipasto displayed beautifully on a table. Creates a relaxed & informal atmosphere to encourage guests to mingle.

Please note our grazing TABLES require a chef to set up.

BASIC WEDDING GRAZER 12.5 / p

Equivalent 2 - 3 canapes

Selection of 3 continental meats
Blue cheese | double cream brie | cheddar
Marinated olives | mixed nuts | mixed dried fruits | gourmet dip
Rosemary & sea salt grissini | wafers

-

Extra bread \$1 / guest

Extra garnishes \$1 / guest

PREMIUM WEDDING GRAZER 18.5 / p

Equivalent of an entree

Selection of 4 continental meats
Blue cheese | double cream brie | cheddar | feta
Marinated olives | mixed nuts | mixed dried fruits | gourmet dips
Berries | fresh fruit | nougat | quince paste
Fresh bread | rosemary & sea salt grissini | wafers | lavosh
Garnishes | Whole Fruit

-

Extras \$POA

OYSTER + PROSECCO BAR 15 / p

Add a touch of luxury. Traditionally served pre entree, freshly shucked oysters are a compliment to any meal.

Freshly shucked oysters (2 / person)

With selection of:

Passionfruit & fungi | Shallot vinaigrette
Chablis mignonette | Cucumber & jalapeno salsa | Tabasco | Lemon & lime

SERVED WITH :

San Martino NV Prosecco (1 glass / person)



FEED YOUR IMAGINATION



SWEETEN YOUR MENU

Our dessert add ons are designed to create flexibility and allow our couples to choose exactly what you want for your day.

DESSERT BAR 12 / p

Selection of petite sweets presented on a beautifully displayed dessert bar for self service. 3 items per person.

Mini Tim Tam cheesecake
 Mini Torched lemon tart baked meringue
 Mini Chocolate, raspberry, kirsch brownie
 Macaron collection (GF)
 (Sample menu)

DELISH ICE POPTAILS 4 / p

Miniature frozen cocktails, keeping your guests cool, calm and collected after your ceremony.

Range of fruity or creamy alcoholic pop-tails or non-alcoholic. Portable cart and 'Delish Dishy Dames' to serve optional.

Aperol Spritz
 Gin & Tonic
 Espresso Martini
 Pimms

DONUT WALL 7 / p

Selection of gourmet donuts presented beautifully on wall sized donut holders for self service. Includes equipment.

2 sizes for aprox; 50 or 100 pax

CHEESE PLEASE 11 / p

An alternative to a sweet dessert. Cheese plate to share

Selection of cheeses, pear compote, ginger & fig wafers

THAT LITTLE GELATO CART

Our friends from That Little Gelato Cart can supply a range of gourmet gelato flavours and serve from their portable retro cart

Pricing based on guest numbers and flavours.
 Includes cart operator / server.





CHOOSE YOUR BEVERAGE PACKAGE

PREMIUM PACKAGE

4 HR \$36pp | 5 HR \$42pp | 6 HR \$47pp

Includes: 1 sparkling, 2 white, 2 red, 4 beer

Assorted soft drinks, water & ice included.

PREMIUM SPARKLING

San Martino NV Prosecco DOC, *Italy*

PREMIUM WHITE (Choose 2)

Vasse Felix Premier Sauvignon Blanc Semillon, *Margaret River*

Skuttlebutt Sauvignon Blanc Semillon, *Margaret River*

Te Pa Sauvignon Blanc, *Marlborough NZ*

Xanadu DJL Chardonnay, *Margaret River*

PREMIUM RED (Choose 2)

Yering Station Village Pinot Noir, *Yara Valley*

Skuttlebutt Cabernet Shiraz, *Margaret River*

Leeuwin Estate Siblings Shiraz, *Margaret River*

Vasse Felix Filus Cabernet Sauvignon, *Margaret River*

PREMIUM LOCAL BEER

Colonial Brewing Co Draught Kolsch Ale 4.8% (375ml can), *Margaret River*

Colonial Brewing Co Pale Ale 4.4% (375ml can), *Margaret River*

Colonial Brewing Co Small Ale 3.5% (375ml can), *Margaret River*

Boag's Light 2.7%, *Tasmania*

Packages on Consumption

Ultimo can also provide beverages on consumption, just ask our wedding coordinator about our options.

DELUXE PACKAGE

4 HR \$45pp | 5 HR \$52pp | 6 HR \$59pp

Select: 1 sparkling, 2 white, 2 red, 4 beer, 1 speciality

Assorted soft drinks, water & ice included.

PREMIUM SPARKLING (Choose 1)

San Martino NV Prosecco DOC, *Italy*

Leeuwin Estate Brut Pinot Noir Chardonnay, *Margaret River*

PREMIUM WHITE (Choose 2)

Vasse Felix Premier Sauvignon Blanc Semillon, *Margaret River*

Stella Bella Sauvignon Blanc, *Margaret River*

Leeuwin Estate Prelude Vineyards Chardonnay, *Margaret River*

Stella Bella Chardonnay, *Karridale*

PREMIUM RED (Choose 2)

Charles Melton Rose of Virginia Rose, *Barossa Valley*

Bannockburn 1314 a.d Pinot Noir, *Geelong*

Charles Melton 'Father In Law' Shiraz, *Barossa Valley*

Xanadu DJL Shiraz, *Margaret River*

Vasse Felix Filus Cabernet Sauvignon, *Margaret River*

Xanadu DJL Cabernet Sauvignon, *Margaret River*

PREMIUM LOCAL BEER

Colonial Brewing Co Draught Kolsch Ale 4.8% (375ml can), *Margaret River*

Colonial Brewing Co Pale Ale 4.4% (375ml can), *Margaret River*

Colonial Brewing Co Small Ale 3.5% (375ml can), *Margaret River*

Boag's Light 2.7, *Tasmania*

SPECIALITY BEVERAGES (Choose 1)

Colonial Brewing Co South West Sour 4.6% (375ml can), *Margaret River*

Colonial Brewing Co Bertie Apple Cider 4.6% (375ml can), *Margaret River*

Matsos Ginger Beer 3.5%, *Broome*





”LAST BUT NOT LEAST”

1. NO REST FOR THE WICKED Day after

Ultimo will arrange with your venue to collect our equipment the morning after your wedding day. We suggest our couples nominate a trusted friend or family member to pop down to the venue and collect any personal belongings or other hire equipment. Leaving you and your spouse free to relax.

2. UH OH, SPAGHETTIO + 5 days

Accidents happen ... it wouldn't be a party without a few broken glasses. However, our hire equipment company will inform us of any damages or breakages so our operations team can rectify it.

3. ALWAYS A PLEASURE, NEVER A CHORE! + 14 days

Ultimo will issue your final invoice to reflect any expenses, late charges, extra staff hours. Any breakages or damages will be deducted from your bond and the remainder returned to you.

Thank you!





”QUOTE ME”

Interested in our wedding packages 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

BRIDE NAME & CONTACT DETAILS

GROOM NAME & CONTACT DETAILS

PREFERRED DATE OF WEDDING

APPROX # GUESTS

DO YOU HAVE A BUDGET PER HEAD IN MIND?

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

WEDDING CATERING PACKAGE *(if known)*

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)*

CEREMONY LOCATION OR ADDRESS

ONLINE ENQUIRY

”WE LOVE TO CHAT”

Not quite sure what you want, or got a burning question for our team?

Nicola Badham & Hollie McDonald

(08) 9444 5807

weddings@ultimogroup.com.au

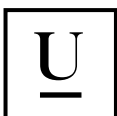
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WEDDING INSPO

Need some inspiration or ideas for your wedding? Check out our real weddings.

REAL WEDDINGS



FEED YOUR IMAGINATION