



ULTIMO | CATERING + EVENTS

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**MELBOURNE CUP**

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CATERING

# MELBOURNE CUP

## 5 NOV

### NICE TO MEAT YOU DELIVERABLE FEAST

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FEAST PACKAGE  
\$180

*For 10 People*

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*Additional packages for 10 for \$180*

Delivered cold in ready to serve boxes with Bio-cutlery packs

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Does not include equipment or staff

V- Vegetarian  
GF- Gluten Free  
DF- Dairy Free  
Vn- Vegan  
NF- Nut Free\*

*\*We cannot guarantee there are no traces of nuts*



#### FEAST PACKAGE

Assorted Fresh Bread Rolls (White & Grain)  
Whole Roasted Chicken (Cold | Cut into portions)  
Honey-baked Ham (Cold | Sliced)

#### CONDIMENTS

Sweet Pickle Mustard | Chutney

#### SHARE SALADS (CHOOSE 2)

Traditional potato salad; potatoes, chives, red onion, mustard mayo (V, GF, NF\*)

Crunchy slaw of kale, red & white cabbage, carrot, slaw dressing (V, GF, NF\*)

Crunchy greens & mixed grain salad of corn, fresh herbs, brown rice & quinoa (Vn, GF, NF\*)

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#### DELIVERABLE FEAST ORDERS

Orders accepted until Friday 1st Nov 12pm

Email: [kitchen@ultimogroup.com.au](mailto:kitchen@ultimogroup.com.au)

Phone: (08) 9444 5807



# MELBOURNE CUP

## 5 NOV

### MAKE A DAY OF IT PACKAGE

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COCKTAIL  
PACKAGE

\$29.50 / p

-  
Requires equipment  
and staff

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nuts*

#### COLD CANAPE

Parsnip & anise cream, roasted walnut, chive sprinkle & beetroot cup (V)  
Peking duck san choy bau, green bean, water chestnut, spring onion,  
black sago cracker

#### WARM CANAPE

Three cheese arancini, aioli (V)  
Ginger & orange glazed chicken drumette, chopped coriander (NF)  
Petite pork sausage roll, tomato chutney  
Petite Quiche Lorraine  
Seared king prawn skewer, with finger lime, chilli & coriander

#### SWEET

Mini decadent chocolate brownie

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### FUNCTION CATERING QUOTE REQUESTS

Function bookings accepted until Monday 28 Oct 12pm

Email: [enquiries@ultimogroup.com.au](mailto:enquiries@ultimogroup.com.au)

Phone: (08) 9444 5807



# MELBOURNE CUP

## 5 NOV

### ON DEMAND CATERING

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Delivered cold in ready to serve boxes with Bio-cutlery.

Our tasty On Demand share boxes are perfect for Melbourne Cup or any occasion that calls for fuss-free catering.

Order and pay online for complete control of your catering. Ultimo will deliver your food, at your specified time, in ready-to-serve biodegradable packaging.

Please note on Melbourne Cup Day, all menu items will be delivered cold. Simply remove the lid, and pop the box in the oven to warm. We include heating instructions with your delivery.

### ON DEMAND DELIVERABLE CATERING ORDERS

Online orders accepted until Friday 1st Nov 12pm

View our menus and order through our website [www.ultimocateringandevents.com.au/ondemand/](http://www.ultimocateringandevents.com.au/ondemand/)

Any questions, contact our friendly team at:  
Email: [kitchen@ultimogroup.com.au](mailto:kitchen@ultimogroup.com.au)  
Phone: (08) 9444 5807

**ORDER ONLINE**





# 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, or got some burning questions for our team? We are happy to help or have a chat. Please contact us ...*

(08) 9444 5807 | [enquiries@ultimogroup.com.au](mailto:enquiries@ultimogroup.com.au)

### EVENT INSPO

Need some inspiration or ideas for your function? Check out our recent events or describe your vision to our coordinators and we can suggest menus, beverage, staff & theming to suit.

RECENT EVENTS