



ULTIMO | CATERING + EVENTS

COCKTAIL CATERING

M E N U





FOR THE LOVE OF FOOD

Ultimo Catering & Events has an enviable reputation for delivering innovative cuisine, using local WA produce. Our chefs, carefully design our menus based around key local suppliers and fresh seasonal ingredients that were selected to tantalise taste buds and emotions with flavour, texture and timeless presentation.

We are a full service catering + events company with a passion for unique dining experiences. Speak to us about all your event + catering needs.

FOOD | BEVERAGE | STAFF | EQUIPMENT | STYLING | VENUES



BUILD YOUR OWN COCKTAIL MENU

We recommend:

2 HOUR

5-6 items per guest

3 HOUR

6-8 items per guest

4 HOUR

7-8 items per guest

1-2 substantial items

1 sweet canape

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*

SEAFOOD [Cold Canape]

Freshly shucked oyster, shallot & raspberry mignonette, finger lime (GF, DF, NF) 3.5

Crab salad, sweet basil tamago, tobiko (NF) 4.5

Scallop tartare, lime kewpie, fish roe, black rice cracker (GF, DF, NF) 4

Exmouth prawn, mango & chilli salsa, lemonade jelly (spoon) (GF, DF, NF) 4

Smoked salmon dome, dill cream cheese, salmon roe, blini (NF) 4.5

Kingfish ceviche, marinated in 'Tiger milk', tomato, shallot, cilantro, corn chip (GF, DF) 4.5

POULTRY [Cold Canape]

Sumac smoked chicken, tzatziki, dukkah sprinkle, sourdough crisp 4

Confit duck, orange shard, brioche toast 4

Prosciutto & chicken ballotine, strawberry & balsamic gel, tiny herb (GF, DF, NF) 3.5

Peking duck san choy bau, green bean, water chestnut, spring onion, inked sago cracker (GF, DF) 4

PORK [Cold Canape]

Pressed smoked ham, apple jelly dome, micro leaf (GF, DF, NF) 4.5

Pork rillette and crackle, granny smith apple (GF, DF, NF) 4.5

LAMB [Cold Canape]

Gin & sage salt cured lamb, white pepper yam, black bread, parsley mayo (DF, NF) 4

Seared lamb loin, chive cream cheese mousse, blueberry compote, grainy croute (NF) 4

BEEF [Cold Canape]

Szechuan pepper crusted beef tenderloin, parmesan puff, sweet onion jam (NF) 4.5

Pepperberry cured beef, spicy tomato mascarpone, croute 4

VEGETARIAN & VEGAN [Cold Canape]

Fava bean mousse, bush tomato caviar, chickpea cracker (Vn, DF, GF) 3.5

Petite XO mushroom tart, green beans, water chestnut, spring onion, 3D tart (V) 4

Charcoal cone, quince, goats cheese 99, honey pepper caviar (V, NF) 4

Bocconcini, sundried tomato mousse, basil cone, balsamic pearl (V) 3.5

Italian tart, roasted capsicum, goat's cheese, chives (V) 3.5

Petite cheese and potato gnocchi, ratatouille and basil brittle (spoon) (V) 4

Compressed watermelon, feta mousse, balsamic pearl, micro mustard leaf (V, GF) 3.5

Roasted eggplant & tahini panna cotta, rye pumpernickel, toasted macadamia (Vn) 3.5

Ruby beetroot pudding, feta crumb, polenta toast (V, GF) 3.5



WARM CANAPE MENU

BUILD YOUR OWN COCKTAIL MENU

We recommend:

2 HOUR

5-6 items per guest

3 HOUR

6-8 items per guest

4 HOUR

7-8 items per guest

1-2 substantial items

1 sweet canape

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*

SEAFOOD [Warm Canape]

Crispy king prawn cutlet, brik pastry wrap, mixed sesame, Lingham's hot sauce 4.5

Seared scallop, mango, ginger and lime salsa served on shell (GF) 6

Coconut crusted prawn skewer, spicy cocoa dust, nuoc cham (GF, NF) 4.5

Panko crusted soy cured tuna, seaweed wrap, wasabi mayo (NF) 4

Seared snapper, parsnip creme, chimichurri (spoon) 4

Prawn toast, butter brioche, sesame, fish roe, kewpie 4

Petite crab cake, caramelized onion, Italian parsley, dill mayo (NF) 5

Seared king prawn skewer, garlic & chilli, chopped coriander, finger lime mayo (GF, NF, DF) 4

Crispy prawn gyoza, fresh chilli, scallion, plum syrup (DF, NF) 3.5

Flaked Tasmanian salmon, artichoke, asparagus filo tart (NF) 4.5

Crumbed fish finger & rosemary salted chip cone, tartare sauce (NF) 6.5

POULTRY [Warm Canape]

Buttermilk fried chicken chunk, sriracha mayo, coriander (NF) 3.5

Honey sesame glazed chicken meatball, capsicum brunoise, spring onion (GF, DF, NF) 3.5

Authentic peanut satay skewers - Chicken or Beef (GF) 3.5

Honey soy marinated chicken tenderloin skewer, toasted sesame dip (DF, NF) 3.5

Chicken & mozzarella arancini, vincotto mayo (NF) 3.5

3-bite creamy chicken & vege pie, sesame crust, tomato sauce 4.5

Cajun chicken & vege quesadilla, guacamole (NF) 4

PORK [Warm Canape]

Crumbed five spice pork bite, honey mustard dip (NF) 3.5

Caramelised pork belly lollipop, toasted fennel seed, baby apple (GF, DF) 4

Chorizo & apple croquette, tomato relish 4

Petite pork sausage roll, toasted fennel tomato chutney 3.5

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



WARM CANAPE MENU

BUILD YOUR OWN COCKTAIL MENU

We recommend:

2 HOUR

5-6 items per guest

3 HOUR

6-8 items per guest

4 HOUR

7-8 items per guest

1-2 substantial items

1 sweet canape

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*

LAMB [Warm Canape]

Lamb meatball, Davidson plum glaze, diced chilli, mint gel (GF, DF, NF) 3.5

Spiced lamb puff, Garam Masala yoghurt 4.5

Large herb & parmesan crumbed lamb cutlet, tomato chutney 7.9

Yoghurt braised lamb skewer, tahini drizzle, chopped herb (GF, NF) 4

3-bite lamb & rosemary pie, toasted cumin (NF) 4.5

BEEF [Warm Canape]

Beef tenderloin skewer, garlic chips, teriyaki drizzle (GF, DF, NF) 4.5

Open steak sanga; beef striploin, cheddar, chimichurri, toasted baguette (NF) 4

Rolled beef cheek, onion jam, crème fraîche, chives (spoon) (GF, NF) 4

3-bite Guinness stew beef pie, smoked paprika 4.5

VEGETARIAN & VEGAN [Warm Canape]

Torched cauliflower, tahini coconut cream, pomegranate, mint (spoon) (Vn, GF, NF) 4

Crispy sushi rice cube, seaweed flakes, yuzu soy dip (Vn, GF) 3.5

Warm goat's cheese timbale, red pepper chutney (V) 4

Quinoa & chickpea spiced falafel, sunflower seed jam (Vn, GF, NF) 3.5

Maple roasted butter squash tart, hazelnut crumb (V) 3.5

Crunchy lotus biscuit with corn, carrot, oats and scallions (Vn, GF) 3.5

Sweetcorn & zucchini fritter, hot tomato chutney (Vn, GF, NF) 4

Three cheese arancini, vincotto mayo (V) 3.5

Porcini mushroom & cheese arancini, vincotto mayo (V) 3.5

Spinach & chive croquette (V) 4.5

Feta, honey pumpkin & chive filo tart (V) 4

3-bite ratatouille pie, Italian herbs (V, NF) 4.5

Grilled vege & 3 bean quesadilla, guacamole (V) 3.5

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

Pumpkin & feta filo tart, saffron emulsion (V, NF) 4

Steamed vegetable dumpling, crushed peanuts, coriander, chilli vinegar dip (on spoon) (Vn) 4

Spiced onion & spinach parcel, capsicum chutney (V) 4

SOMETHING MORE

Does not include
equipment or staff

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

**We cannot guarantee no
traces of nuts*

SLIDERS / ROLLS 7.0

Ground beef pattie, American cheese, pickle, tomato sauce (NF)
Roasted pumpkin & feta, rocket (V)
Chicken schnitzel, fresh tomato, tomato chutney, mayo
Pulled pork, cheese, coleslaw
Roast meat & gravy rolls | Beef or Lamb + 1.0
Mini reuben sandwich with ham, roast pork, pickles, swiss cheese, mustard (NF)

SIGNATURE BOWLS 8.5

COLD

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 (NF)
Thai beef, glass noodles, crushed peanut, nuoc cham (GF, DF)

WARM

Fremantle octopus, roasted pepper coulis, wilted silverbeet (GF, DF, NF)
Braised lamb, garlic polenta, purple carrot (GF, NF)
Stir fry peppered beef noodle, onion, bean sprout, crispy shallot, coriander (DF)
Beef bourguignon & creamy mash (GF, NF)
Garlic prawn with orzo, wilted kale, creamy garlic sauce (NF)
Buttermilk fried chicken, crunchy slaw, ranch dressing (NF)
12 hr slow cooked beef cheek, cheesy aligot mash, crispy leek, vegemite jus (GF)
Roast pumpkin risotto, mascarpone, parmesan, truffle oil, micro herbs (V, GF)
Locally caught snapper, celeriac purée, sugar snap, lemon butter cream (GF)
3 bite mushroom & cheese arancini, Napoli sauce, parmesan (V)

SWEET CHEESE DESSERT & COFFEE

Does not include
equipment or staff

SWEET CANAPE 4.0

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
Mini traditional Russian honey cake + 0.5

Gluten Free / Vegan Sweets

Coconut & lime panna cotta (in jar) (GF, Vn) + 1.0
Carrot cake bite (GF)
Chocolate mud cake (Vn, GF)
Hummingbird slice (Vn, GF)

CHEESE PLEASE 11 / p

Cheese taster to share

Selection of gourmet cheeses, quince paste, fresh fruit, dried apple rings,
dried apricot, assortment of crackers & grissini, roasted nuts

DESSERT GRAZER 12 / p

*Selection of petite mixed sweets presented on a beautifully displayed dessert
grazing table for self service. Includes;*

Min 40 pax | 3 pieces p/p

Mini donut balls | Mini torched lemon meringue tart | Mini traditional
Russian honey cake | Fresh fruit with cream fraiche | Mini lamingtons |
Dried fruit | Wafers | Assorted chocolate and confectionary

COCKTAIL PACKAGES

1

COCKTAIL PACKAGE

22 / p

6 canapes

Min 20 guests

Does not include
equipment or staff

COLD

Fava bean mousse, bush tomato caviar, chickpea cracker (Vn, DF, GF)
Sumac smoked chicken, tzatziki, dukkah sprinkle, sourdough crisp

WARM

Warm goat's cheese timbale, red pepper chutney (V)
Crumbed five spice pork bite, honey mustard dip (NF)
Cajun chicken & vege quesadilla, guacamole (NF)
Lamb meatball, Davidson plum glaze, diced chilli, mint gel (GF, DF, NF)

2

COCKTAIL PACKAGE

30 / p

8 canapes

Min 20 guests

Does not include
equipment or staff

COLD

Scallop tartare, lime kewpie, tobiko, black rice cracker (GF, DF, NF)
Bocconcini, sundried tomato mousse, basil cone, balsamic pearl (V)
Peking duck san choy bau, green bean, water chestnut, spring onion,
inked sago cracker (GF, DF)

WARM

Three cheese arancini, aioli (V)
Maple roasted butter squash tart, hazelnut crumb (V)
Caramelised pork belly lollipop, toasted fennel seed, baby apple (GF, DF)
Prawn toast, charcoal bread, sesame, fish roe
Beef tenderloin skewer, garlic chips, teriyaki drizzle (GF, DF, NF)

V- Vegetarian

GF- Gluten Free

DF- Dairy Free

Vn- Vegan

NF- Nut Free*

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



COCKTAIL PACKAGES

3

COCKTAIL PACKAGE

39.5 / p

7 canapes

1 signature bowl

1 sweet canape

Min 20 guests

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*

COLD

Charcoal cone, quince, goats cheese 99, honey pepper caviar (V, NF)

Crab salad, sweet basil tamago, tobiko (NF)

Peking duck san choy bau, green bean, water chestnut, spring onion,
inked sago cracker (GF, DF)

WARM

Quinoa & chickpea spiced falafel, sunflower seed jam (Vn, GF, NF)

Buttermilk fried chicken chunk, sriracha mayo, coriander (NF)

Lamb meatball, Davidson plum glaze, diced chilli, mint gel (GF, DF, NF)

Caramelised pork belly lollipop, toasted fennel seed, baby apple (GF, DF)

SIGNATURE BOWL (Choose 1)

Garlic prawn with orzo, wilted kale, creamy garlic sauce (NF)

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

Roast pumpkin risotto, mascarpone, parmesan, truffle oil, micro herbs (V, GF)

SWEET

Mini chocolate, raspberry, kirsch brownie

FEED YOUR IMAGINATION



INTERACTIVE CUISINE

SPICE UP YOUR EVENT

Treat your guests to a touch of theatre with interactive stations that will impress. Min of 40 people. Interactive food stations are subject to additional equipment and staffing costs.

GRAZING TABLE 15 / p

Equivalent of an entree | Min 40pax

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. We can provide grazing BOARDS for delivery. Grazers are designed for volume, so both our tables & boards are suitable for minimum 50 guests to achieve the best effect.

For smaller group numbers, please request to view our platter menu for antipasto platters and cheese boards.

GRAZER INCLUSIONS

Selection of 3 continental meats

Selection of 3 cheeses: blue cheese | double cream brie | cheddar | feta | bocconcini

Marinated olives | mixed nuts | mixed dried fruits | gourmet dips

Berries | fresh fruit | nougat | quince paste

Fresh bread | rosemary & sea salt grissini | wafers | lavosh

Garnishes | dry fruit

Extras \$POA

FOOD STATIONS

OYSTERS + PROSECCO 15 / p

Add a touch of luxury. Traditionally served pre entree, freshly shucked oysters are a compliment to any meal. 2 oysters & 1 glass of prosecco per person

PAELLA STATION

Supper Size | 9 / p

Entree Size | 13.5 / p

To be cooked theatre style OR finished back of house with service

SASHIMI STATION 12 / p

An assortment of sashimi served on a bed of ice. 4 slices of sashimi w/ condiments per person.

SLIDER STATION 14 / p

Gourmet sliders barbecued fresh in front of your guests.

2 sliders per person.

AUSSIE BBQ DOGS 11.5 / p

Indulge in these gourmet hotdogs, barbecued fresh in front of your guests & loaded with tasty extras. Served on white or wholegrain buns. 1 Bratwurst per person.

LOADED CHIPS STATION 8.5 / p

Kimchi, cheese & mayo | Chilli con carne

FISH & CHIPS STATION 9 / p

Panko crumbed fish, fries and tartare sauce

NACHOS & SALSA 8 / p

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

WITH A LITTLE HELP FROM MY FRIENDS

Ultimo partners with some of the best in the biz for creative and unique ways to sweeten your night. Get in touch with us to discuss your options.

DELISH ICE GOURMET ICE POPS

The perfect sweet treat for summer. Min 50 pax

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

Pricing from 4 / person

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.

POPCORN CART

Back to the childhood favourites. Our friends from Floss n' Pop offer the party classics. Enjoy a fully equipped popcorn cart with your event. Operator optional.

Pricing based on guest numbers and cart preference.

FAIRY FLOSS CART

Fairy floss has always been a crowd favourite. Floss n' Pop offer a variety of machines and floss colours.

Pricing based on guest numbers and cart preference.



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 present a quote that best suits your requirements.

HELPFUL KEY INFORMATION

ONLINE ENQUIRY

CONTACT DETAILS

FUNCTION DATE

APPROX # GUESTS

OCCASION

DO YOU HAVE A BUDGET PER HEAD?

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

CATERING PACKAGE (if known)

DO YOU REQUIRE BEVERAGES?

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

Organising an event isn't easy. If you need some guidance planning the perfect event, we're more than happy to help! Give us a call or send us an email.

(08) 9444 5807 | 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

FEED YOUR IMAGINATION