



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? 28 days

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

9. WHO'S REALLY COMING? 21 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.

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.

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 venue, menu and guest numbers.

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

Our quotes include a standard set up time of 3 hrs to set up kitchen & bar area, assist with placement of all tables and chairs, place linen (cutlery, glassware, menus, place cards, wedding favors & all tableware).

Our service team arrives 1.5 hrs prior to the event to ensure all food, beverages and venue are 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 venue, menu and guest numbers.

For a sit down menu, you will require 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.

Our quotes include a standard venue set up time of 3 hrs to set up kitchen & bar area, assist with placement of all tables and chairs, place linen (cutlery, glassware, menus, place cards, wedding favors & all tableware).

Our service team arrives 1.5 hrs prior to the event to ensure all food, beverages and venue are 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

Butter knife
Entrée knife
Entrée fork
Main knife
Main fork
Dessert spoon
Dessert fork
Tea spoon
Side plate
Entrée plate
Dessert plate
Main plate

KITCHEN EQUIPMENT

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





COLD CANAPES

SEAFOOD

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

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

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

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

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

Pepperberry cured beef, spicy tomato mascarpone, croute 4

VEGETARIAN & VEGAN

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

V- Vegetarian

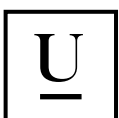
GF- Gluten Free

DF- Dairy Free

Vn- Vegan

NF- Nut Free*

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





WARM CANAPES

SEAFOOD

- 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

- 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

- 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

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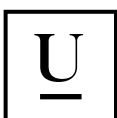
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FEED YOUR IMAGINATION



WARM CANAPES

LAMB

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

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

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, GF) 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

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SUBSTANTIAL COCKTAIL ITEMS

SIGNATURE BOWLS 8.5

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 (NF)

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

W A R M

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)

SLIDERS 7

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)



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PLATED ENTREE

COLD ENTRÉE

Kingfish sashimi with mango kombucha, salmon roe, kataifi, semi dried cherry tomato, nori (DF, NF) 15
Lamb tenderloin, pickled turnip, carrot tzatziki, olive crumb (GF) (cold or warm) 17
Szechuan pepper rare tuna, squid ink cracker, mizuna, aioli, pickled radish, voila, saffron vinaigrette, lime dust (GF) 15
Sous vide chicken roulade, parsley paper, corn, shichimi spiced, flower petal (GF) (cold or warm) 15
King prawn cutlet, blanc de blanc jelly, avocado mousse, mango salsa, raspberry dust, summer herbs (GF) 17

COLD VEGETARIAN ENTRÉE

Fresh burrata, heirloom tomato salad, fresh basil, balsamic pearl, Davidson plum powder, EVOO (V, GF, NF) 17

WARM ENTRÉE

Butter poached tiger prawn, smoked beetroot pudding, squid ink cracker, nasturtium, salsa verde (DF, GF, NF) 18
Apple cider glazed pork belly & ham croquette, pickled red cabbage, seeded mustard, aioli (NF) 17
Roasted duck breast, heirloom carrot, celeriac puree, brandy poached prunes, cucumber ribbon, dark jus (GF) 15
Seared scallop, burnt corn & lime salsa, pickled ginger jelly, corn espuma, squid ink tuile (NF) 18
Beetroot infused Fremantle octopus, avocado mousse, ruby quinoa, roasted capsicum coulis, mustard leaf (GF, NF) 17
Confit salmon, charred onion emulsion, baby fennel, orange & dill salad (GF) 15
Quail breast, honey & juniper berry, beetroot purée, grape salad (GF, DF, NF) 15

WARM VEGETARIAN ENTRÉE

Sesame & coconut glazed baby eggplant, Moroccan chickpea braise, sweet potato crisp (Vn, GF) 13
Spinach, sundried tomato & goat cheese tortellini, mushroom, hazelnut cream, parsley oil (V) 16
Creamy vegan risotto with butter squash, crispy sage, toasted hazelnuts (Vn, GF) 14
Tomato tarte tatin, stilton cheese spread, hazelnut crumble, aged balsamic gel (V) 15





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PLATED MAINS

Grass fed lamb rack, carrot puree, confit potato, roasted purple carrot, jus (GF, NF) 42

Line caught snapper, fingerling potato, sautéed samphire, olives, dill, red pepper coulis, tomato & caper salsa (GF, DF, NF) 38

Seared salmon, black barley & roasted beetroot, broccolini, beetroot foam, crispy skin (DF, NF) 34

62°C chicken breast, kohlrabi purée, kipfler potato, orange braised baby fennel, crispy kale, mandarin, jus (GF, NF) 35

Pork belly, grilled baby courgette, crushed potato, wildflower, apple cider drizzle, jus (GF, NF) 34

Cheese & prosciutto stuffed chicken ballotine, crushed potato, wilted spinach, walnut, creamy jus (GF) 36

Wagyu duck breast, roasted pumpkin mash, charred asparagus, spiced quandong, purple leaf (GF, NF) 37

24hr cooked beef cheek, pomme purée, charred broccolini, crispy leek, pan jus (GF, NF) 36

Fillet of beef, pepper berry, baby carrot, duchess potato, cherry tomato compote (GF, NF) 39

Harvey beef duo: Fillet & cheek, grilled king trumpet mushroom, Paris mash, semi dried tomato, au jus (GF, NF) 42

Smoked slow cooked brisket, smashed potatoes, baby turnip crispy kale, chimichurri (GF, NF) 35

Chargrilled lamb loin, golden carrot purée, crispy kale, fondant potato, baby carrot, rosemary jus 39

VEGETARIAN MAINS

Grilled cauliflower steak, endive, shallot peel, pumpkin, salsa verde, beetroot (Vn, GF) 31

Mushroom & taleggio risotto, dried porcini, button mushroom, baby herb salad, pumpkin seed oil (V, GF, NF) 32



FEED YOUR IMAGINATION



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 STAFFING

ESTIMATED STAFFING REQUIREMENTS FOR SERVICE

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

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

Our quotes include a standard set up time of 3 hrs to set up kitchen & bar area, assist with placement of all tables and chairs, place linen (cutlery, glassware, menus, place cards, wedding favors & all tableware).

Our service team arrives 1.5 hrs prior to the event to ensure all food, beverages and venue are 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.

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





SHARE TABLE MENU 57 / p

TO START

Breads, with butter

ENTREE

See plated entrees

SHARE TABLE MAINS

Gnocchi with zucchini, crispy kale and cherry tomato cream (V,NF)
 Mushroom & feta risotto, truffle & cherry tomato (V, GF, NF)
 Seared Barramundi, celeriac mousse, baby carrots (GF)
 Snapper fillet, grilled asparagus, lemon & caper butter (GF, NF)
 Spice crusted Tasmanian salmon, broccolini & harissa (GF, NF)
 Grilled chicken supreme, morel cream, crushed potato (GF)
 Roasted chicken thigh, Peri Peri, grilled capsicum & olives, burnt lemon (GF,NF)
 Confit Pork belly & crispy cracker, apple sauce, roasted pumpkin & alfalfa (GF, DF)
 Braised lamb, apricot & orange, asparagus, gremolata (GF, NF)
 Roast lamb, grilled tomato, rosemary jus (GF, DF)
 Grilled lamb rump smoky eggplant & sesame puree, asparagus, gremolata (GF, NF)
 Slow braised beef short rib, parsnip crème, cherry tomato, rich reduction (GF, NF)
 Beef striploin, garlic mash, buttered button mushroom, gravy (GF, NF)
 Chargrilled tomahawk: Beef rib eye on the bone, sauteed mixed mushrooms, pepper sauce (GF, NF) +\$3p/p

SHARE TABLE SIDES

Roast potatoes, with rosemary & garlic, crispy shallot (Vn, GF, NF)
 Creamy garlic polenta, extra virgin olive oil (V, GF)
 Royal Blue potato mash, chopped parsley (V, GF)
 Braised baby bok choy, king mushroom (Vn, GF)
 Grilled Mediterranean vegetables, toasted fennel seeds (Vn, GF)
 Charred cauliflower, roasted hazelnut, parsley butter (V, GF)
 Baked cauliflower, tahini coconut cream, cilantro, toasted pine nut (Vn, GF, NF)
 Steamed broccoli, toasted almond nibs, pumpkin seed oil (Vn, GF)
 Carrot vichy, parsley butter (V, GF, NF)

SHARE TABLE SALADS

Garden leaves, fresh herbs, cucumber, crunchy celery, tomato, French mustard vinaigrette (Vn, GF, NF)
 Ultimo potato salad, mayonnaise, onion, continental parsley, lemon zest (V, GF, NF)
 Poached pear & blue cheese salad, almond, rocket and blue cheese dressing (V)
 Grilled zucchini & corn salad, cherry tomato, mizuna leaf, white balsamic dressing (Vn, GF, NF)
 Roasted butternut, charred red onion, toasted pecan, cranberries, baby spinach, lemon olive oil (Vn, GF)
 Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (Vn, GF, NF)
 Roasted cauliflower, puy lentils, pomegranate seeds, sumac & mint yoghurt dressing (V, GF, NF)
 Watermelon & feta salad, mint, cucumber, arugula, white balsamic (oil free) (V, GF, NF)
 Beetroot, orange & olive salad, sliced shallot, chopped parsley, radicchio, orange emulsion (Vn, GF, NF)
 Nicoise salad, green beans, baby potato, cherry tomato, chick peas, olives & mustard dressing (Vn, GF, NF)

SOMETHING SWEET?

Please see dessert menu

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FEED YOUR IMAGINATION

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](#)

BRIDAL HAMPER 75 / hamper

Feeds bridal party of up to 10 people

Selection of Premium Deli Cured Meats
Selection of Crudites of Carrot, Celery, Cucumber and Capsicum
Roast Beetroot Dip
Chickpea and Tahini Dip
Tzatziki
Marinated Olives
Pickled Vegetables
Poppy Seed Lavosh
Grissini
Water Crackers

OYSTERS + 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)

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. 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





SWEET TOOTH

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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

Rum torched pineapple, coconut panna cotta, toasted coconut, raspberry dust, honeycomb, wildflower (Vn, GF)
White chocolate mousse, chocolate dome, fresh berries, basil jelly, crème Anglaise, gold dust (GF)
Caramel panna cotta in glass, strawberries, praline & scotch shortbread
Salted caramel chocolate fondant, vanilla cream, berries compote, gold dust
Crème brûlée, chocolate fudge, goat cheese, mint jelly, grapes, voila
Dark chocolate mousse éclair tart, macaron, fresh strawberry & coulis
Eton mess, white chocolate mousse, berry compote, meringue tube, cocoa dust, flower (GF, NF)
Chocolate brownie, chocolate ganache, chocolate macaron & seasonal berries

LITTLE SWEET TREATS 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 choux hous, mini filled choux pastry
Mini traditional Russian honey cake + \$0.5

GLUTEN FREE / VEGAN SWEETS

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



FEED YOUR IMAGINATION



SWEET ENOUGH?

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

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

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

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.





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*

DELUXE PACKAGE

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

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

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)

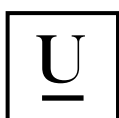
Colonial Brewing Co South West Sour 4.6% (375ml can), *Margaret River*

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

Matsos Ginger Beer 3.5%, *Broome*

Packages on Consumption

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



FEED YOUR IMAGINATION



”LAST BUT NOT LEAST”

1. NO REST FOR THE WICKED - That night

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.

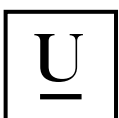
2. UH OH, SPAGHETTIO + 7 days

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 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

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”

Organising a wedding 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.

Ts & Cs

View our full terms
& conditions online

Hollie McDonald
Senior Wedding Coordinator
(08) 9444 5807
weddings@ultimogroup.com.au

WEDDING INSPO

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

REAL WEDDINGS



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