

Love at
**FIRST
BITE**

WEDDING MENU



ULTIMO

WHAT'S YOUR STYLE?

COCKTAIL PACKAGES

Our cocktail wedding packages are a popular alternative to sit down dining. We guarantee guests do not left hungry.

*Pricing does not include equipment or service staff.
This is variable depending on menu selection and venue.*

DINE \$60 / p

4 hours of food service

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

INDULGE \$79 / p

5 hours of food service

- Grazing table
 - 2 cold canapés
 - 7 warm canapés
 - 2 substantial items
 - 1 sweet canapé
-

BUILD YOUR OWN

Create your dream menu from our wide selection of canapés, substantial items, and on-trend grazing or food stations.

Our talk to your coordinator about what you want and we can suggest some custom menu options.

Its YOUR day. We're just a (delicious) part of it.

SIT DOWN PACKAGES

There is an art to providing sit down catering of this calibre to 100+ guests at once, without compromising the integrity of our food.

*Pricing does not include equipment or service staff.
This is variable depending on menu selection and venue.*

PLATED ELEGANCE \$79 / p

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

PLATED TIMELESS \$98 / p

- 3 canapés
 - Breads & butter
 - Alternate plated entrée
 - Alternate plated main
 - Set plated dessert
-

SHARE MENU | FROM \$64 / p

- Breads, with butter
- Plated entree (or 4 canapés)
- Min 2 shared mains
- Min 3 sides / salads

ADD DESSERT CANAPES + \$12 / p

3 sweet canapés on platters to share



WE GET THE FOUNDATIONS RIGHT

Catering equipment, glassware, service trays, ice, cleaning products, rubbish disposal, service staff, timing if your eyes are glazing over already, don't worry - this is where our experience *shines*.

We might wear aprons instead of capes, but we still save the day. It ain't glamorous, but these are the foundations of a successful event. Your coordinator will ensure you have everything you need and consult you on key decisions throughout this process. We can help suggest ways to contain costs, so you have budget left over for the fun stuff!

COCKTAIL STAFFING

Staffing & equipment are an additional cost. These costs are variable depending on your venue, menu and guest numbers.

Our quotes include as standard a venue set up allowance of min 3 hrs to set up your venue, kitchen & bar area, assist with placement of all tables and chairs, linen, cutlery, glassware, menus, place cards, wedding favours & all tableware.

Our service staff arrive 1.5 hrs prior to the event to ensure all food, beverages and venue are ready for early guest arrival.

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

For a **sit down menu**, you will require qualified chef/s to prepare and plate your seated courses and experienced service staff to serve your chosen menu and beverages to the table, in a professional, organised and timely manner.

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.

COCKTAIL MENU EQUIPMENT

ESTIMATED EQUIPMENT REQUIRED FOR SERVICE

CUTLERY & CROCKERY

Small bowls
Cocktail forks
Canape spoons
Platters
Napkins

KITCHEN EQUIPMENT

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

PLATED MENU EQUIPMENT

ESTIMATED EQUIPMENT REQUIRED FOR SERVICE

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

SHARE MENU EQUIPMENT

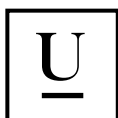
ESTIMATED EQUIPMENT REQUIRED FOR SERVICE

CUTLERY & CROCKERY

Protein platters 2/table
Side dish bowls 3/table
Serving tongs 2/table
Serving spoons 3/table
Platter raisers 2/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



COCKTAIL WEDDING

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | Vn- Vegan

Bold - Ultimo Signature Items | *Bold Italic - Native Ingredients*

DINE

2 cold canapés
6 warm canapés
2 substantial
1 sweet canapés
\$60 / p

INDULGE

Grazing table
2 cold canapés
7 warm canapés
2 substantial
1 sweet canapés

| SERVED COLD |

SEAFOOD

Leeuwin Coast Akoya, yuzu ponzu, fish roe (GF, DF) 4.5
Teriyaki Salmon, red cabbage slaw, horseradish, black cracker (DF) 4.5
Smoked salmon dome, crumpet, sour cream, dill, caviar (GF) 4.75
Spanner crab salad, cucumber, milk toast, chervil 5
Snapper crudo, yuzu ponzu jelly, jalapeño, seed cracker (GF, DF) 5
Fresh natural oyster, shallot & raspberry mignonette, *finger lime* (GF, DF) 4.5
Exmouth prawn, dessert lime, elastic beetroot, Thai basil (on spoon) (GF, DF) 4.5

POULTRY

Duck mousse, with duck fat Madeleine, blueberry, pink salt 5
Smoked corn-fed chicken, apple, kewpie, skin crisp (GF) 4
Prosciutto & chicken ballotine, strawberry & balsamic gel, tiny herb (GF, DF) 4
Peking duck san choy bau, green bean, water chestnut, spring onion, black ink cracker (GF, DF) 5

PORK

Guanciale, tomato salsa, ciabatta croute, smoked salt (DF) 4
Pork belly & beetroot terrine, parsley cream, crispy kale (GF, DF) 4

LAMB

Gin-cured lamb, white yam, black toast, parsley mayo 4.5

BEEF

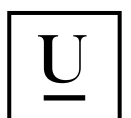
Wagyu beef bresaola, goat cheese, *salt bush*, focaccia 5
Dukkha crumbed beef tenderloin, parmesan puff, mayo, preserve lemon 4.5

VEGETARIAN

Stracciatella cheese, lime & fig jam, focaccia, York olive oil (V) 4
Truffle mushroom tart, goat's cheese, chives (V) 3.5
Goat's cheese filled charcoal cone, quince, honey pepper caviar (V) 4.5

VEGAN

Crunchy kale bite with chickpea batter, curried emulsion, chutney (Vn, GF) 4
Beetroot tartare, black rice cracker, lemongrass, lime gel (Vn, GF) 4
Vegan blini, hoisin, shimeji, pickled carrot & avocado (Vn) 4
Asparagus & green pea salsa, kaffir lime sauce, rice cracker (Vn, GF) 4.5
Golden beetroot pudding, *bush tomato caviar*, charcoal crisp (Vn) 4



DINE

2 cold canapés
 6 warm canapés
 2 substantial
 1 sweet canapés
 \$60 / p

INDULGE

Grazing table
 2 cold canapés
 7 warm canapés
 2 substantial
 1 sweet canapés

| SERVED WARM |**SEAFOOD**

Panko crumbed Shark Bay jumbo prawn, **Quandong peach** aioli 8 **(+\$3 package price)**

Harissa prawn skewer, sumac sour milk (GF) 4

Seared snapper, smoked parsnip creme, lemongrass sambal (on spoon) (GF) 4

Prawn toast, butter brioche, sesame, fish roe, kewpie 4.5

Swordfish skewer, Malai style, spicy apricot aioli (GF) 4.5

Seared scallop, mango, ginger & lime salsa (on shell or spoon) (GF) 9.8 (+\$4.8 package price)

Crumbed fish finger & rosemary salted chip cone, tartare sauce 6 (+\$1 package price)

POULTRY

Buffalo chicken tender skewer, rice panko crumb, lemon parsley butter, ranch (GF) 4

Crispy & sticky Korean-fried chicken bite, pickled turnip, sesame & spring onion (DF) 4

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

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

PORK

Baked char siu puff, BBQ pork, with fluffy puff pastry 4

Caramelised pork belly lollipop, toasted fennel seed, baby apple (GF, DF) 4.5

Petite pork sausage roll, toasted fennel, tomato chutney 4

Mini Cuban sandwich, with ham, roast pork, pickles, Swiss cheese, mustard 5

LAMB

Seared Dorper lamb loin, polenta disc, salsa verde (GF) 4.5

Yoghurt-braised lamb skewer, tahini drizzle, fresh herbs (GF) 4.5

3-bite lamb & rosemary pie 5

BEEF

Caramelised onion & cheese tart, beef jus infused butter puff pastry, gorgonzola 4

Teriyaki beef tenderloin steak skewer, crispy garlic & sesame (GF, DF) 6 **(+\$1 package price)**

Cheeseburger spring rolls, beef, sweet pickle, American cheese, mustard mayo 5

3-bite Guinness stew beef pie, smoked paprika 5

Open steak sanga, beef striploin, cheddar, chimichurri, toasted baguette 4.5

VEGETARIAN

Petite cheese & potato gnocchi, ratatouille, basil brittle (on spoon) (V) 3.5

Haloumi skewer, dukkha, smoked pepper coulis, pickled lemon (V, GF) 4

Spicy 'gun-powder' chickpea bite, parmesan black garlic emulsion (V, GF) 4

Mac & cheese croquette, tomato chutney (V) 4

Beetroot & feta arancini, green goddess mayo (V) 4

Spinach & pumpkin arancini, vincotto mayo (V, GF) 4

Feta, honey pumpkin & chive filo tart (V) 5

Rosemary salted chip cone, aioli (V) 5

VEGAN

Aloo potato bonda, mint raita, chili oil (Vn) 4

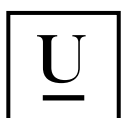
Steamed vegetable dumpling, crushed peanuts, coriander, chilli vinegar dip (on spoon) (Vn) 4

Crispy mushroom & cabbage parcel, ginger plum dip (Vn, DF) 4

Tomato arancini, vegan aioli (Vn) 4

OTHER

Crocodile, ginger & leek gyoza, with sour soy dip 4.5



COCKTAIL WEDDING

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | Vn- Vegan

Bold - Ultimo Signature Items | **Bold Italic** - Native Ingredients

DINE

2 cold canapés
6 warm canapés
2 substantial
1 sweet canapés
\$60 / p

INDULGE

Grazing table
2 cold canapés
7 warm canapés
2 substantial
1 sweet canapés

| SUBSTANTIAL |

SLIDERS + BAO 8

Gluten free on request

Buttermilk fried chicken, sriracha mayo, slaw, milk bun
Low-n-slow smoked beef brisket, pickle, milk bun
Pulled pork, chipotle mayo, sour cabbage, milk bun
Grilled mushroom, crushed avocado, sour carrot, hoisin sauce, white bun (Vn)
Classic cheeseburger slider, beef, American cheese, dill pickle, tomato sauce, milk bun
Chilli pepper crumbed fish fillet, tartare sauce, brioche bun
Pork belly, kimchi, steamed bao bun
Peking duck, hoisin, cucumber, spring onion, steamed bao bun

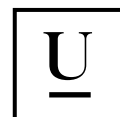
SIGNATURE BOWLS 9.90

C O L D

Stracciatella & heirloom tomato salad, fresh basil, balsamic pearl, EVOO, **saltice** (V, GF)
Poke bowl, teriyaki chicken, corn salad, edamame, red cabbage, pickled ginger, avocado, sushi rice (GF)

W A R M

12 hr slow cooked beef cheek, chimichurri, parsnip & potato mash (GF)
WA scallop, cauliflower crème, black pudding
Korean fried chicken, creamy slaw, pickled cucumber, spring onion (DF)
NZ white hake, **samphire**, asparagus & pea medley, miso crème fraiche (GF)
General Tao chicken, stir-fry rice noodle, toasted sesame, spring onion (GF, DF)
Tiger prawns, orecchiette, scampi bisque, wilted greens
Truffle & cheese risotto, green peas, EVOO (V, GF)
3 bite mushroom & cheese arancini, Napoli sauce, parmesan (V)



SWEETEN THE DEAL

Pricing does not include equipment or service staff. This is variable depending on menu selection, venue and function length.

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | Vn- Vegan
Bold - Ultimo Signature Items | *Bold Italic - Native Ingredients*

| TO FINISH |

SWEET CANAPE

Mini crème brûlée (GF) 4.5

Mini *rosella* & citrus tart, meringue 4

Mini traditional honey cake 4.5

Tiramisu mini waffle 4.5

Kakadu plum cream choux, white chocolate, shaved macadamia 4.5

Mango & coconut crème in chocolate cone 4

Burnt Basque cheesecake, candied lime (GF) 4

Wattleseed chocolate cake, ***saltbush*** caramel sauce 4

Banoffee tart, Tia Maria, cocoa dust 4

Mini melon tart, mint, crème patisserie 4

Macaron collection (GF) 4

Mini chocolate, raspberry, kirsch brownie 4

Mini assorted donut balls (filled with salted caramel or hazelnut) 4

Carrot cake bite (GF) 4

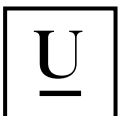
Mini torched lemon meringue tart 4

GLUTEN FREE / VEGAN SWEETS

Coconut & lime panna cotta (in jar) (Vn, GF) 5.5

Chocolate mud cake (Vn, GF) 4.5

Hummingbird slice (Vn, GF) 4.5



PLATED WEDDING

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | Vn- Vegan

ELEGANCE

3 canapés
Breads & butter
Set entrée
Alternate main
Your wedding cake
\$79 / p

TIMELESS

3 canapés
Breads & butter
Alternate entrée
Alternate main
Set dessert
\$98 / p

| COLD ENTREE |

Ocean Reef Abalone, sake & dashi, smoked parsnip, caramelised leek (GF) 24 (+\$2 package price)

Exmouth king prawn, blanc de blanc jelly, avocado mousse, **wattle seed** rice cracker, mango salsa, herbs (GF) 23 (+\$2 package price)

Tuna centre-loin, seaweed, charred leek miso purée, peas, pickle radish, ink cracker (GF) 20

Hay smoked chicken, celeriac & apple rémoulade purée, turnip sheet, chicken skin, grapes, lime dust (GF) 17

Searred lamb, green pea hummus, cannellini, fresh mint (GF) 19

Stirling Range beef, kohlrabi, fermented black bean, chilli & Szechuan pepper, puffed rice, coriander (GF) 19

Roasted beetroot, burnt orange, stracciatella, hazelnut, preserved lemon (V, GF) 17

Charred pumpkin texture, macadamia cous cous, **sea blite**, **lemon myrtle** (Vn, GF) 17

| WARM ENTREE |

Searred WA scallop, pickled anise, pea, basil foam, borage (GF) 22

Heard Island Toothfish, parsnip purée & crisp, wilted spinach, **Geraldton wax oil** (GF) 28 (+\$6 package price)

Tiger prawn, scampi bisque, wilted greens, julienne potato, **bottarga** (GF) 20

Duck breast, chocolate, pine nuts, griotte cherry, mandarin, red wine reduction (GF) 22

Apple cider glazed pork belly & ham croquette, pickled red cabbage, seeded mustard, aioli 18

Stirling Range beef short ribs, onion soubise, charred onion (GF) 19

Ash brie & walnut risotto, roasted grapes, compressed apple & celery (V, GF) 18

Spinach, goats cheese & sundried tomato tortellini, burnt butter cream, parmesan, **ice plant** (V) 20

Sesame & coconut glazed baby eggplant, Moroccan chickpea braise, sweet potato crisp (Vn, GF) 15

PLATED WEDDING

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | Vn- Vegan

ELEGANCE

3 canapé
Breads & butter
Set entrée
Alternate main
Your wedding cake
\$79 / p

TIMELESS

3 canapé
Breads & butter
Alternate entrée
Alternate main
Set dessert
\$98 / p

| MAINS |

Western rock lobster half, grilled with garlic butter, hasselback potato, fennel orange & olive salad (GF) MP

Rankin cod, buckwheat risotto, sauteed Brussel sprout, **lemon myrtle** crumb (GF) 43

Gold band snapper, charred broccolini, leek & miso puree, foxtail millet, **samphire, Geraldton Wax oil** (GF) 44 (+\$1 package price)

Seared barramundi Escabeche, shallot, peppers, carrot, jalapeño, sauteed potato, dill oil (GF) 39.5

Lilydale free-range chicken, butter poached, crispy skin shard, **warrigal green**, garlic & potato mousseline, quinoa puff, jus (GF) 38

Corn-fed chicken with chestnut bisque, gnocchi, shitake mushroom, charred endive, watercress 39

Duck breast, potato gratin, kale, beetroot purée, jus (GF) 43

Black Berkshire pork belly, wheat beer, baby apple, croquette, celeriac puree, crackle, jus 40

Chargrilled lamb rump & pulled lamb shoulder, peas, creamed leek with mint, beetroot mutabal, golden raisin puree, jus (GF) 41

Amelia Park lamb rack, chimichurri lentils, buttered asparagus, beetroot, jus (GF) 42

24hr braised beef cheek, soft Paris mash, broccolini & crispy leek (GF) 39

Beef shoulder, sweet potato gratin, charred onion, rustic carrot, anise myrtle soubise (GF) 39

Stirling Range beef duo, fillet & cheek, seared gnocchi, pumpkin puree, charred green garlic, crispy kale (GF) 45 (+\$2 package price)

Graffiti eggplant steak, vegan mash, roasted enoki, sorrel & vegetable jus (Vn, GF) 36

Charred savoy cabbage, lentil salad, maple mustard tahini (Vn, GF) 35

| DESSERT |

French chocolate delice, candied peanut crumb, coffee & vanilla cream, **Geraldton wax**, raspberry powder 20

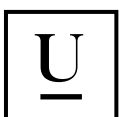
Burnt Basque cheesecake, raspberry coulis, lime powder, sesame praline (GF) 19

Campfire S'mores, chocolate pannacotta, Italian meringue, smoked chocolate crumb, biscuit, mandarin 20

Chocolate brownie, chocolate ganache, chocolate macaron & seasonal berries 16

Crème brûlée, chocolate fudge, goat cheese, mint jelly, grapes, voila 19

Rum infused torched pineapple, coconut panna cotta, toasted coconut, raspberry dust, honeycomb, **wildflower** (Vn, GF) 15



SHARE

FROM \$64 / H

Pricing does not include equipment or service staff.

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | Vn- Vegan

Included; Breads with butter

| ENTREE | SELECT 1

See plated entrees (or select 4 canapés)

| SHARED MAINS | SELECT 2+

- Confit salmon, celeriac purée, salmon roe, fennel & orange salad (GF, DF) 18
- Barramundi, miso crème fraîche, fried brussel sprouts (GF) 17
- Rankin cod, parsnip puree, crispy kale (GF) 20
- Shark Bay king prawn, chilli lime & garlic, roasted pepper, tomato coulis (GF) 20
- Roasted chicken breast, saffron cream, cherry tomato, sautéed kale (GF) 15
- Chargrilled Peruvian chicken, lime coriander, green chilli (GF) 15
- Duck breast, celeriac puree, crispy sage, orange & port sauce (GF) 19
- Pork belly, compress pear, black pudding crumb & cauliflower puree (GF) 16
- Amelia Park lamb, braised with Tamil spices, goat curd, crispy leaf (DF) 18
- Beef striploin (110gm), with roasted garlic creamy peppercorn sauce & button mushrooms (GF) 20
- Ultimo signature beef cheek, celeriac cream & crispy leek (GF) 18
- Beef short rib, parsnip purée, pickled onions, parsnip chips (GF) 18
- Italian sausage & roasted mushroom risotto (GF) 15
- Pumpkin & feta risotto, crispy kale (Vn, GF) 14
- Nepalese style roasted cauliflower, chickpea & sultanas (Vn, GF) 14

| SIDES + SALADS | SELECT 3+

- Roasted potato, with rosemary, garlic, crispy shallots (Vn, GF) 3
- Paris mash, fresh herbs (V, GF) 3.5
- Garlic polenta toast with parmesan (V, GF) 3.5
- Grilled zucchini & snow peas, lemon butter (V, GF) 4
- Green beans, with crispy chorizo pieces (GF, DF) 4.5
- Mixed mushrooms, truffle oil and fresh herbs (V, GF) 4.5
- Grilled asparagus, lemon, grated parmesan (V, GF) 4
- Steamed broccoli & cauliflower, toasted pecans, parsley butter (V, GF) 3.5
- Grilled broccolini, EVOO, toasted almonds (Vn, GF) 3.5
- Honey roasted carrot, goat curd, zhug, shallots & mint (V) 3.5

- Garden leaves, fresh herbs, avocado, cucumber, cherry tomato, white balsamic dressing (Vn, GF) 3.5
- Pickled pear, walnut & blue cheese salad, rocket, creamy dressing (V, GF) 3.5
- Zucchini, snow peas, black garlic, mixed leaves, toasted oats, vinaigrette (Vn) 3.5
- Roasted kombucha pumpkin, currants, toasted pepitas, radicchio, tangy dressing (Vn, GF) 3.5
- Watermelon & feta salad, fresh mint, balsamic glaze (V, GF) 3.5
- Grilled seasonal stonefruit, rocket, shaved pecorino, truffle dressing (V, GF) 3.5
- Beetroot, goats curd, rocket, micro herb, puffed amaranth (V) 3.5
- Orange, fennel & cucumber salad, carol leaves, white balsamic dressing (Vn, GF) 3.5
- Lychee, cucumber, mint & pickle salad, cos lettuce, spicy tamarind (Vn, GF) 3.5

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GRAZE + ENGAGE

Pricing does not include equipment or service staff. This is variable depending on menu selection, venue and function length.

| GRAZE |

GRAZING TABLE 17 / p

Equivalent of an entree | Min 50pax

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.

INCLUDED:

Selection of continental meats
Selection of cheeses: Blue cheese | double cream brie | cheddar | feta | bocconcini
Marinated olives | mixed nuts | dried fruit
Gourmet dips | nougat | quince paste
Berries | fresh fruit
Rosemary & sea-salt grissini | wafers | lavosh
Fresh bread
Garnishes

DESSERT GRAZER 15 / p

Selection of petite mixed sweets presented on a beautifully displayed dessert grazing table. Min 40 pax | 3 pieces per person

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

| ENGAGE |

BRIDAL HAMPER 85 / hamper

Feeds bridal party of up to 10 people

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

OYSTERS + PROSECCO 15 / p

Min 40pax

2 freshly shucked oysters / person
with an assortment of toppings
1 glass of prosecco / person

SLIDER STATION 16 / p

Min 40pax

Gourmet sliders barbecued fresh in front of your guests. 2 sliders per person.

SUPPER CLUB

Min 40pax | Priced on specific menu selection

Late night bites to make sure your guests don't go hungry. We suggest: 1-2 crowd pleaser canapes
OR a slider.

BOTTOMS UP

Pricing does not include equipment or service staff. This is variable depending on menu selection, venue and function length.

| ULTIMO PACKAGE |

4HR \$38.5 | 5HR \$44 | 6HR \$49.5 | 7HR \$55
Per Person

Assorted soft drinks, water & ice included.

PREMIUM SPARKLING

San Martino NV Prosecco DOC, *Italy*

HOUSE WHITE

Vasse Felix Classic Dry White, *Margaret River*

HOUSE RED

Vasse Felix Classic Dry Rosé, *Margaret River*

Vasse Felix Classic Dry Red, *Margaret River*

PREMIUM BEER + CIDER

Gage Roads Single Fin Summer Ale 4.5% (330ml can)

Gage Roads Air Time Low Carb Lager 4.0% (330ml can)

Gage Roads Side Track All Day XPA 3.5% (330ml can)

Gage Roads Pinky's Sunset Cider 4.45% (330ml can)

| PREMIUM PACKAGE |

4HR \$42 | 5HR \$49 | 6 HR \$55 | 7HR \$65
Per Person

Includes: 1 sparkling, 2 white, 2 red, 4 beer/cider
Assorted soft drinks, water & ice included.

PREMIUM SPARKLING

San Martino NV Prosecco DOC, *Italy*

PREMIUM WHITE | SELECT 2

Vasse Felix Filius Sauvignon Blanc Semillon, *Margaret River*

Mandoon Estate Sauvignon Blanc, *Swan Valley*

Swell Season Chardonnay, *Margaret River*

Vasse Felix Filius Chardonnay, *Margaret River*

PREMIUM RED | SELECT 2

Skuttlebutt Rosé, *Margaret River*

Stella Bella Cabernet Merlot, *Margaret River*

Bellarmino Pinot Noir, *Pemberton*

Swell Season Syrah, *Margaret River*

Skuttlebutt Cabernet Sauvignon Shiraz, *Margaret River*

Wills Domain Eightfold Cabernet Sauvignon, *Margaret River*

Vasse Felix Filus Cabernet Sauvignon, *Margaret River*

PREMIUM BEER + CIDER

Gage Roads Single Fin Summer Ale 4.5% (330ml can)

Gage Roads Air Time Low Carb Lager 4.0% (330ml can)

Gage Roads Side Track All Day XPA 3.5% (330ml can)

Gage Roads Pinky's Sunset Cider 4.45% (330ml can)





BOTTOMS UP

Pricing does not include equipment or service staff. This is variable depending on menu selection, venue and function length.

| DELUXE PACKAGE |

4HR \$53 | 5 HR \$60 | 6HR \$68 | 7HR \$75
Per Person

Includes: 1 sparkling, 2 white, 2 red, 5 beer/cider
Assorted soft drinks, water & ice included.

DELUXE SPARKLING | SELECT 1

Vasse Felix Idée Fixe Premier Brut, *Margaret River*

Leeuwin Estate Brut Pinot Noir Chardonnay, *Margaret River*

DELUXE WHITE | SELECT 2

Vasse Felix Sauvignon Blanc, *Margaret River*

Stella Bella Sauvignon Blanc, *Margaret River*

Tim Adams, *Pinot Gris*

Stella Bella Chardonnay, *Karridale*

Vasse Felix Chardonnay, *Margaret River*

DELUXE RED | SELECT 2

Swell Season Rosé, *Margaret River*

Vasse Felix Shiraz, *Margaret River*

Stella Bella Shiraz, *Margaret River*

Bellarmino Pinot Noir, *Pemberton*

Mandooon Estate Cabernet Merlot, *Margaret River*

Stella Bella Cabernet Sauvignon, *Margaret River*

Vasse Felix Cabernet Sauvignon, *Margaret River*

DELUXE BEER + CIDER

Gage Roads Single Fin Summer Ale 4.5% (330ml can)

Gage Roads Air Time Low Carb Lager 4.0% (330ml can)

Gage Roads Side Track All Day XPA 3.5% (330ml can)

Gage Roads Pinky's Sunset Cider 4.45% (330ml can)

Matsos Ginger Beer 3.5% (330ml can)



SPICE UP YOUR BEVERAGE PACKAGE

Easy beverage add ons that will impress your guests

G&T BAR 16.0 per person, per hour

Does not include service equipment & glassware

West Winds Sabre Gin
or/and Seedlip Grove 42 Distilled Non-alcoholic Spirit

Select three Fever Tree Premium Mixers:

Aromatic Tonic
Mediterranean Tonic
Lemon Tonic
Cucumber Tonic
Blood Orange Soda

Select three garnishes:

Blueberries, Strawberries, Rosemary, Grapefruit, Lemon,
Lime, Cucumber, Mint

IDLE HANDS BATCHED COCKTAILS

\$60 / 750ml bottle - 6 serves

Does not include service equipment & glassware

Idle Hands premium prebatched cocktails:

Watermelon Collins
Sparkling Pina Colada
Margarita Fizz
White Chocolate Pornstar Martini
Juicy Bambini

ARRIVAL COCKTAIL 12.0 / p

Does not include service equipment & glassware

Bespoke signature cocktail made from your choice of spirits.



MIXED COCKTAILS 12.0 / cocktail

Our seasonally inspired cocktails.

Pomegranate + Rosemary Gin Fizz

West Winds Sabre Gin, pomegranate, rosemary sugar syrup, lemon, soda

Autumn Orange + Basil Gimlet

AVOSH Vodka, orange marmalade, lime, fesh basil, soda

Ginger, Lime + Mint Spiced Rum

Captain Morgan's Spiced Rum, ginger beer, fresh lime, mint

Pear + Cloudy Apple Whiskey Sour

Johnnie Walker Black Label whiskey, pear juice, cloudy apple juice, fresh lemon, tonic

Pomegranate + Blueberry Mocktail

Fresh pomegranate, blueberries, lemon, soda

Our experienced bar staff can create any cocktail you can dream of. Please ask your coordinator for custom cocktail suggestions, priced on request.

SPIRITS

We can source most spirits on request

West Winds Sabre Gin (30ml w/mixer) 9.5

AVOSH Vodka (30ml w/mixer) 9.5

Captain Morgan Spiced Rum (30ml w/mixer) 9.5

Johnnie Walker, Black Label (30ml w/mixer) 9.5

NON-ALCOHOLIC

Seedlip Grove 42 Distilled Non-alcoholic Spirit 9.5

Serving suggestion: Yuzu Capi

REQUEST A PROPOSAL

Interested in our services 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 team can create a proposal that best suits your requirements.

| REQUIRED ENQUIRY DETAILS |

NAME & CONTACT DETAILS

PARTNER 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, outdoor, ocean views, transport, wheelchair access)*

CEREMONY LOCATION OR ADDRESS

ONLINE ENQUIRY

| LET'S CHAT |

Organising a wedding can be overwhelming. 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 | weddings@ultimogroup.com.au

| NEED SOME INSPO? |

Need some inspiration or ideas for your function? Check out our recent Real Weddings, connect with us on socials, or describe your vision to our coordinators and we can suggest options to suit.

REAL WEDDINGS



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