



ULTIMO

True love at
FIRST BITE
WEDDING MENU



WHAT'S YOUR VIBE?

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

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

INDULGE \$79 / p

- 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

DINE	INDULGE
2 cold canapés	Grazing table
6 warm canapés	2 cold canapés
2 substantial	7 warm canapés
1 sweet canapés	2 substantial
\$60 / p	1 sweet canapés
	\$79 / p

cold canapés

SEAFOOD

Fresh natural oyster, shallot & raspberry mignonette, finger lime (GF, DF) 4
Calvisius White Sturgeon caviar, crème fraiche, blini 15 (+\$10 package price)
Teriyaki salmon, red cabbage slaw, horseradish, black cracker (DF) 4.5
Smoked salmon dome, crumpet, sour cream, dill, caviar (GF) 5
Blue swimmer crab, wonton puff, avocado cream, chervil 5
Seared blackened tuna, oyster mayonnaise, salmon roe (GF, DF) 5
Prawn cocktail waffle cone, smoked potato, Mary Rose sauce 5

POULTRY

Cannoli of pate, port wine jelly, dried mandarin 6 (+\$1 package price)
Chicken roulade, lime mayo, chorizo crumb (GF, DF) 4
Peking duck san choy bau, green bean, water chestnut, spring onion, black ink cracker (GF, DF) 5

PORK

Prosciutto croute, ricotta, wildflower honey, ciabatta, basil powder 4
Pork belly & beetroot terrine, parsley cream, crispy kale (GF, DF) 4

BEEF

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

VEGETARIAN / VEGAN

Stracciatella cheese, lime & fig jam, focaccia, York olive oil (V) 4
Goat's cheese filled charcoal cone, quince, honey pepper caviar (V) 4.5
Vegan caviar, basil seed, coconut yoghurt, rosella powder, quinoa toast (Vn, GF) 4
Flax seed cracker, maple pumpkin puree, macadamia (Vn GF) 4
Miso charred eggplant, carom seed lavosh, rum scented apricot & poppy seed (Vn) 4
Golden beetroot pudding, *bush tomato caviar*, charcoal crisp (Vn) 4

warm canapés

SEAFOOD

Seafood pancake of prawn, squid and scallion, gochujang mayo 4
Seared snapper, smoked parsnip creme, salsa verde (on spoon) (GF) 4
Torched salmon skewer, yuzu gel, wasabi mayo, edible flowers (GF DF) 4.5
Swordfish skewer, Malai style, spicy apricot aioli (GF) 4.5
Fried prawn wonton parcel, chili lime jam 4 (DF)
Harissa prawn skewer, spiced yoghurt (GF) 4
Shark Bay jumbo prawn, crispy panko crumbed, **Geraldton Wax** honey emulsion 8 (+\$3 package price)
Seared scallop, mango, ginger & lime salsa (on shell or spoon) (GF) 8.5 (+\$3.5 package price)
Crumbed fish finger & rosemary salted fries cone, tartare sauce, lemon 6 (+\$1 package price)

POULTRY

Grilled chicken tender skewer, lemon myrtle, hollandaise (GF) 4.5
Chicken drumette lollipop, chilli marmalade, chorizo crumb, sour cream, chives (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 chicken skewers (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

LAMB

Torched lamb, compressed kohlrabi, pesto cream, tomato powder (GF) 4.5
Pulled lamb, kipfler potato, pickled onion cream, fried capers (GF) 4.5
3-bite lamb & rosemary pie 5
Large herb & parmesan crumbed lamb cutlet, tomato chutney 8.5 (+\$3.5 package price)

BEEF

Mini Yorkshire pudding, with pulled beef and pickled onion 4.5
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 / VEGAN

Mozzarella & tomato arancini, parsley mayo, parmesan (V, GF) 3.5
Charred street corn tart, with grated pecorino (V) 4
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
Feta, honey pumpkin & chive filo tart, saffron emulsion (V) 5
Truffle fries, with grated parmesan (in cone) (V) 6
Large truffle mushroom arancini, roasted tomato coulis, crispy basil (Vn, GF) 5
Aloo potato bonda, mint raita, chilli oil (Vn) 4
Hara Bhara , North Indian spiced spinach and pea croquettes, roasted tomato relish (Vn, GF) 4
Steamed vegetable dumpling, crushed peanuts, coriander, chilli vinegar dip (on spoon) (Vn) 4
Crispy mushroom & cabbage parcel, ginger plum dip (Vn, DF) 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
\$79 / p



COCKTAIL

DINE	INDULGE
2 cold canapés	Grazing table
6 warm canapés	2 cold canapés
2 substantial	7 warm canapés
1 sweet canapés	2 substantial
\$60 / p	1 sweet canapés
	\$79 / p

substantial

SLIDERS + BAO 8.5

Gluten free on request

Cornflake crumbed fish slider, iceberg with tartare sauce
Buttermilk fried chicken slider, with ice berg lettuce, pepper mayo
Classic cheeseburger slider, with beef patty, American cheese, dill pickle, tomato sauce
Pulled pork slider, with cheese, pickles and chipotle BBQ sauce
Low-n-slow smoked beef brisket slider, with creamy slaw
Spiced lamb pita, garlic mint and cucumber riata, pickled red onion
Peking duck bao bun, with hoisin, cucumber and spring onion
Grilled mushroom slider, crushed avocado, sour carrot, hoisin sauce, GF bun (Vn, GF)

SIGNATURE BOWLS 10

C O L D

Torched tuna loin, oyster mayonnaise, dashi braise mooli, tiny herb (GF, DF)
Classic prawn cocktail, lettuce, avocado cream, fresh dill, Mary Rose (GF)
Stracciatella & heirloom tomato salad, fresh basil, balsamic pearl, EVOO, **saltice** (V, GF)

W A R M

White crab, green risotto, creamed spinach, lemon zest, parsley (GF)
Steamed seafood dumpling, bok choy, clear broth (DF)
Seared Norwest mackerel, baby potato, shallot, capers, burnt tomato dressing (GF, DF)
Breast of Lilydale chicken, charred brussels sprout, maple bacon, jus (GF)
General Tao chicken, stir-fry rice noodles, toasted sesame, spring onion (GF, DF)
12 hr slow cooked beef cheek, chimichurri, aligot mash, crispy leek (GF)
Tandoori lamb cutlet, spiced potato, green chutney, papadum (GF)
Truffle mac & cheese, tomato walnut pesto, garlic and thyme pangrattato (V)
3 bite mushroom & cheese arancini, Napoli sauce, parmesan (V)

ULTIMO

Minimum 20 guests | Pricing does not include equipment or service staff.
This is variable depending on menu selection, venue and function length.

COCKTAIL

dessert + cheese

SWEET CANAPE

Red velvet cake bite, dried raspberry 4
Bitters & key lime pie, Chantilly cream 4.5
Assorted petite lamington 4
Mint crème brûlée (GF) 4.5
Traditional honey cake 4.5
Tiramisu (in pot) 6
Kakadu plum cream choux, white chocolate, macadamia 4.5
Mango & coconut crème in chocolate cone 4
Burnt Basque cheesecake, candied lime (GF) 4
Wattleseed chocolate cake, **saltbush** caramel 4
Banoffee tart, Tia Maria, cocoa dust 4
Macaron collection (GF) 4
Mini chocolate, raspberry, kirsch brownie 4
Carrot cake bite (GF) 4
Mini torched lemon meringue tart 4
Hazelnut or salted caramel filled French donuts 4
Coconut & lime panna cotta (in jar) (Vn, GF) 5.5
Raspberry cashew cheesecake (Vn, GF) 5
Chocolate & peanut butter bar (Vn, GF) 5

CHEESE PLATE 14 / p

Cheese taster to share

Selection of 3 gourmet cheeses | quince paste
fresh fruit | dried apple | dried apricot
roasted nuts | assortment of crackers & grissini

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.

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

INCLUDED:

Selection of continental meats
Selection of cheeses: Blue cheese | double cream brie | cheddar | feta | bocconcini
marinated olives | mixed nuts | mixed dried fruits
gourmet dips | berries | fresh & dried fruit | nougat | quince paste | fresh bread | rosemary & sea salt grissini | wafers | lavosh | garnishes
Extras \$POA

DESSERT GRAZER 15 / p

Selection of petite mixed sweets presented on a beautifully displayed dessert grazing table.

Min 40 pax | 3 pieces per person

Hazelnut or salted caramel filled French donuts | mini torched lemon meringue tart | mini traditional honey cake | fresh fruit with cream fraiche | red velvet cake bite | dried fruit | sweet wafers | assorted chocolate and confectionary

SOMETHING SPECIAL

engage

CAVIAR EXPERIENCE 49 / p

Min 20pax

2 serves / person

Selection of premium caviar (GF, DF)

Beluga / White Sturgeon / Ossetra

Served with;

Cold smoked salmon (GF, DF)

Blinis | Kettle cooked potato crisps

Crème fraiche, chives, egg white/yolk, shallots,
capers, fresh dill, lemon

SASHIMI BAR 22 / p

Min 20pax

4 slices of sashimi / person

An assortment of sashimi (GF, DF)

served on a bed of ice, with condiments

OYSTERS 10 / p

Min 20pax

2 oysters / person

Freshly shucked oysters (GF, DF)

with assortment of premium condiments

LIVE KEBAB STATION 12 / p

Min 40pax

Cooked on charcoal in front of your guests;

Marinated chicken OR lamb kebabs (GF, DF)

Served with;

Warm freshly grilled flat bread

garlic mint raita | cucumber salsa

pickled red onion | hummus

feta | pomegranate

ROVING PRAWN SHOTS 10 / p

Min 20pax

Roving chef to serve prawn cocktail shots created
fresh for your guests. 2 prawns per person.

Prawn cocktail of shredded lettuce, fresh lemon,
cocktail sauce or Mary Rose sauce (GF, DF)

PAELLA STATION 14 / p

Min 40pax

Seafood or chicken paella (GF, DF)

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

SLIDER STATION 17 / p

Min 40pax

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

BRIDAL HAMPER 85

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

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.

ULTIMO

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This is variable depending on menu selection, venue and function length.



MENU

Share Plates

CHARGRILLED PERUVIAN CHICKEN
LIME CORIANDER REEN CHILLI AND
CORIANDER GARNISH

AMELIA PARY LAMB BRAISED WITH
TAMI SPICES GOAT CURD MINT
DRESSING CRISPY LEAF



Sides

GARLIC POLENTA TOAST WITH
PARMESAN (V. QP)

GREEN BEANS WITH CRISPY
CHORIZO PIECES (GF. QP)

ROASTED KOMBUCHA PUMPKIN
CURRANTS TOASTED PEPTAS
RADICCHIO TANGY DRESSING



PLATED

TO START

Fresh individual dinner rolls, with butter (included)

Optional Upgrade

Fresh artisan ciabatta shared loaves, with butter and flaky sea salt +\$0.50

entree

SERVED COLD

Lancelin crayfish, toasted butter brioche, avocado cream, mango, caviar, pickled radish MP (+\$X package price)

WA king prawn, lime and pineapple salsa, spicy avocado, saffron aioli, black garlic tuile 24 (+\$3 package price)

'Bloody Mary' Shark Bay scallop, compressed apple, pea puree, wasabi meringue, caviar (GF) 26 (+\$5 package price)

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

Torched chicken roulade, miso cucumber, Yuzu dressing, sesame and Szechuan pepper dust, seaweed paper (GF) 18

Beef tataki, fennel & celeriac remoulade, jalapeno gel, pickled onion, kataifi 20

M9+ Wagyu Bresaola, compressed tomato, horseradish, capers, manchego, saltice, finger lime caviar (GF) 22

La Delizia mozzarella capresse with heirloom tomato, strawberry, consommé, macadamia cream, basil, charcoal salt (V, GF) 17

Kohlrabi, elderflower, burre blanc, bush tomato caviar, river mint (V, GF) 17

SERVED WARM

Pemberton Marron, bisque, cream fraiche, rye crystal, fennel and dill salad MP

Smoked mackerel, shallot capers salsa, wasabi peas, burnt cherry tomato dressing, melba toast 20

Charred Fremantle octopus, confit fingerling, pickled chili, roasted tomato & capsicum coulis, chimichurri (GF) 20

Confit salmon 'Piccata', fennel, lemon caper cream, kale (GF) 19

Duck breast, chestnut puree, baby beet, balsamic cherry jus (GF) 22

Mosaic pork tenderloin, cannellini, gremolata, pork crackle, paprika scented oil (GF) 20

BBQ beef short rib, corn croquette, pickled red cabbage, horseradish cream 19

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

Mushroom, spinach and smoked ricotta tortellini, burnt butter cream, oyster mushroom, parmesan, *ice plant* (V) 20

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

PLATED

main

- Western rock lobster half, grilled with garlic butter, hasselback potato, fennel orange & olive salad (GF) MP (+\$X package price)
- Searred Spanish mackerel, grilled heirloom tomato, snow peas, lyonnaise potato, chermoula (GF) 40
- Rankin Cod, vadouvan dust and velouté, pumpkin mash, apricot gel, braised fennel and **native pollen** (GF) 42
- Searred barramundi Escabeche, with sweet peppers, sauteed potato, sugar snap, dill oil (GF) 39.5
- Lilydale free-range chicken, crispy skin shard, **warrigal green**, French beans, garlic potato mousseline, jus (GF) 37
- Searred sous vide chicken breast, chorizo and French bean, charred scallion, fried potato, pepper coulis (GF) 37
- Hanging Duck l'orange, beetroot whip, braised witlof, confit potato, crispy kale, oolong (GF) 42
- Black Berkshire pork belly, tangy red cabbage, maple brussels, sweet pumpkin gratin, crackle, jus 37
- Amelia Park lamb cannon, celery root puree, roast carrot, lamb fat potatoes, sauteed sorrel, rosemary mustard jus (GF) 40
- Amelia Park lamb rack, charred snake bean, borlotti, crispy parsnip, jus (GF) 43
- 24hr braised beef cheek, tender stem, onion and stout puree, potato mash, tempura crumb, raspberry oil 37
- Beef shoulder, charred spiced cauliflower and puree, buttered peas, fried potato rosti, rich gravy (GF) 37
- Stirling Range beef tenderloin, Wellington tart with truffle duxelles, prosciutto, shimeji, buttered asparagus, fine jus 45 (+\$2 package price)
- Herbed ricotta stuffed zucchini flower, charred capsicum, potato, port glazed shallot, tomato coulis, basil oil (V, GF) 35
- Braised mushroom millet, charred witlof, roasted tomato dressing, pumpkin seed pesto (Vn, GF) 33

dessert

- Bitters & key lime pie, blueberry coulis, Chantilly cream, **finger lime**, chamomile, Biscoff crumb 19
- 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

For smaller sweet items or sweet grazing tables - please view our cocktail menu.



SHARED

*Served on platters to the table,
for guests to share family style.*

FROM \$64 / P

*Select minimum: 1 set entree, 2 mains,
3 sides / salads | Dessert optional.*

TO START

Fresh artisan ciabatta shared loaves, butter and flaky sea salt (Included)

Optional Upgrade

Warm pita bread, hummus topped with dukkha +\$1

Fresh artisan ciabatta, with balsamic and olive oil +\$1

Fresh artisan ciabatta, butter with crispy pork lard +\$1

SET ENTREE | SELECT 1

Served cold

Lancelin crayfish, toasted butter brioche, avocado cream, mango, caviar, pickled radish MP

WA king prawn, lime and pineapple salsa, spicy avocado, saffron aioli, black garlic tuile 24

'Bloody Mary' Shark Bay scallop, compressed apple, pea puree, wasabi meringue, caviar (GF) 26

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

Torched chicken roulade, miso cucumber, Yuzu dressing, sesame and Szechuan pepper dust, seaweed paper (GF) 18

Beef tataki, fennel & celeriac remoulade, jalapeno gel, pickled onion, kataifi 20

M9+ Wagyu Bresaola, compressed tomato, horseradish, capers, manchego, saltice, finger lime caviar (GF) 22

La Delizia mozzarella capresse with heirloom tomato, strawberry, consommé, macadamia cream, basil, charcoal salt (V, GF) 17

Kohlrabi, elderflower, burre blanc, bush tomato caviar, river mint (V, GF) 17

SHARED MAINS | SELECT 2-3

Confit salmon, celeriac purée, salmon roe, fennel & orange salad (GF) 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 (GF) 18

Beef tenderloin (100gm), with roasted garlic creamy peppercorn sauce & button mushrooms 22

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

SHARED

*Served on platters to the table,
for guests to share family style.*

SHARED SIDES + SALADS | SELECT 3-4

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 & 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

FROM \$64 / P

*Select minimum: 1 set entree, 2 mains,
3 sides / salads | Dessert optional.*

SHARED DESSERT OPTIONAL

SWEET CANAPE | SELECT 2-3

Selection of dessert canapes served on platters to the table

Red velvet cake bite, dried raspberry 4
Bitters & key lime pie, Chantilly cream 4.5
Assorted petite lamington 4
Mint crème brûlée (GF) 4.5
Traditional honey cake 4.5
Tiramisu (in pot) 6
Burnt Basque cheesecake, candied lime (GF) 4
Wattleseed chocolate cake, **saltbush** caramel 4
Banoffee tart, Tia Maria, cocoa dust 4
Mini chocolate, raspberry, kirsch brownie 4
Carrot cake bite (GF) 4
Mini torched lemon meringue tart 4
Mini assorted filled donut balls 4

DESSERT GRAZER 15 / p

*Selection of petite mixed sweets presented on a
beautifully displayed dessert grazing table.*

Min 40 pax | 3 pieces per person

Hazelnut or salted caramel filled French donuts |
mini torched lemon meringue tart | traditional honey
cake bites | fresh fruit with cream fraiche | red velvet
cake bite | dried fruit | sweet wafers | assorted
chocolate and confectionary

CHEESE PLATE 14 / p

Cheese taster to share

Selection of 3 gourmet cheeses | quince paste fresh
fruit | dried apple | dried apricot
roasted nuts | assortment crackers & grissini



BOTTOMS UP

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 'Hazy As' Hazy Pale Ale 5% (330ml can)

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

Gage Roads Yeah Buoy Non-Alcoholic XPA (330ml can)

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

LITTLE THINGS UPGRADE

Add Little Things Gin Seltzers to
your chosen beverage package
for \$5 / person

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*

Chandon Brut NV, *Yarra Valley*

PREMIUM WHITE | SELECT 2

Vasse Felix Filius Sauvignon Blanc Semillon, *Margaret River*

Mandoon Estate Sauvignon Blanc, *Swan Valley*

Swell Season Sauvignon Blanc Skin Contact, *Margaret River*

Swell Season Chardonnay, *Margaret River*

Wills Domain Eightfold Chardonnay, *Margaret River*

Vasse Felix Filius Chardonnay, *Margaret River*

Monti Nord Est Vermentino, *Sardina Italy*

PREMIUM RED | SELECT 2

Skuttlebutt Rosé, *Margaret River*

Vasse Felix Filius Shiraz

Swell Season Syrah, *Margaret River*

Wills Domain Eightfold Cabernet Sauvignon, *Margaret River*

Vasse Felix Filus Cabernet Sauvignon, *Margaret River*

Swell Season Cabernets, *Margaret River*

Mulline Pinot Noir, *Geelong VIC*

PREMIUM BEER + CIDER

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

Gage Roads 'Hazy As' Hazy Pale Ale 5% (330ml can)

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

Gage Roads Yeah Buoy Non-Alcoholic XPA (330ml can)

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

BOTTOMS UP

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

Mandooon Estate Vintage Sparkling, Swan Valley WA
Fervor 'Holy Ghost' Petnat, Victoria
Vasse Felix Idée Fixe Premier Brut, Margaret River
Vasse Felix Idée Fixe Premier Rose, Margaret River

DELUXE WHITE | SELECT 2

Suckfizzle Sauvignon Blanc Semillon, Margaret River
Stella Bella Sauvignon Blanc, Margaret River
Vasse Felix Premier Sauvignon Blanc, Margaret River
Stella Bella Chardonnay, Karridale
Vasse Felix Premier Chardonnay, Margaret River
Peos Estate Four Aces Chardonnay, Manjimup WA
Zonzo 'Scoperto' Fiano, Heathcote VIC
Swan Valley Wines 'Skins' Chenin, Swan Valley WA
Cantina Puiatti Pinot Grigio, Friuli Italy

DELUXE RED | SELECT 2

Swell Season Rosé, Margaret River
Franklin Estate Shiraz, Frankland River WA
Vasse Felix Premier Syrah, Margaret River
Fervor 'No Royalty' Syrah, Mt Barker
Mulline Pinot Noir, Geelong VIC
Fervor 'Burning Violins' Pinot Noir, Pemberton WA
Mandooon Estate Cabernet Merlot, Margaret River
Stella Bella Cabernet Sauvignon, Margaret River
Charles Melton 'La Belle Mere' GSM, Barossa Valley SA

DELUXE BEER + CIDER

Gage Roads Single Fin Summer Ale 4.5% (330ml can)
Gage Roads 'Hazy As' Hazy Pale Ale 5% (330ml can)
Gage Roads Side Track All Day XPA 3.5% (330ml can)
Gage Roads Yeah Buoy Non-Alcoholic XPA (330ml can)
Gage Roads Pinky's Sunset Cider 4.45% (330ml can)



UPGRADE

LITTLE THINGS G&T BAR

16.0 per person, per hour

Does not include service equipment & glassware

Choice of 2 Little Things Gins:

Little Things Australian Dry

Little Things Botanical

Little Things Tempranillo

Select three Fever Tree Premium Mixers:

Aromatic Tonic

Mediterranean Tonic

Lemon Tonic

Cucumber Tonic

Blood Orange Soda

Ginger Ale

Select three garnishes:

Blueberries, Strawberries, Rosemary, Grapefruit, Lemon, Lime,

Cucumber, Mint

IDLE HANDS COCKTAILS / SPRITZ

750ml bottle - 6 serves

Does not include service equipment & glassware

Idle Hands premium prebatched cocktails & spritz:

Watermelon Collins 6.7%	50.0
Sparkling Pina Colada 9.1%	50.0
Margarita Fizz 9.6%	50.0
Yuzu & Lychee Highball 9.5%	50.0

Limoncello Spritz 10.3%	35.0
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Stonefruit Spritz 10.3%	35.0
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ARRIVAL COCKTAIL 12.0 / p

Does not include service equipment & glassware

Bespoke signature cocktail made from your choice of spirits.

COCKTAILS & SPIRITS

MIXED COCKTAILS 12.0

Our seasonally inspired cocktails.

Showtime | Bourbon, Popcorn Syrup, Apple Juice, Angostura Bitters, Ice

Giña Colada | Little Things Australian Dry Gin, White Vermouth, Pineapple juice, Coconut water, Bitters

Sand Dune Sour | Saltbush infused Tequila, Passionfruit, Lemon, Vanilla Syrup, Saltbush, Wonder foam

Lost in Japan | Vodka, Sake, Nashi Pear Syrup, Green Tea, Ice

Pomegranate + Rosemary Gin Fizz | Little Things Australian Dry gin, Pomegranate, Rosemary Syrup, Lemon, Soda

Basil and Passionfruit No-jito | Passionfruit, Basil, Lime, Soda, Ice

Make it a Mojito; Add White Rum

IDLE HANDS BATCHED COCKTAILS

750ml bottle - 6 serves

Idle Hands premium prebatched cocktails & spritz:

Watermelon Collins 6.7%	50.0
Sparkling Pina Colada 9.1%	50.0
Margarita Fizz 9.6%	50.0
Yuzu & Lychee Highball 9.5%	50.0
Limoncello Spritz 10.3%	35.0
Stonefruit Spritz 10.3%	35.0

SPIRITS

We can source most spirits on request

Little Things Australian Dry Gin (30ml w/mixer)	9.5
Little Things Botanical Gin (30ml w/mixer)	9.5
Ketel One Vodka (30ml w/mixer)	9.5
Absolut 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
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Serving suggestion: Yuzu Capi

ULTIMO

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



REQUEST A PROPOSAL

REQUIRED ENQUIRY DETAILS

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.

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)*

ONLINE ENQUIRY

LET'S CHAT

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

NEED SOME INSPO?

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

RECENT EVENTS



ULTIMO