



ULTIMO



Sangeet Menu
CURATED WEDDING

COCKTAIL MENU

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

CANAPE MENU GUIDE

3 HR: 2 cold, 4 warm

4 HR: 2 cold, 4 warm, 1 substantial

4+ HR: 6 canape, 2 substantial

canapes

COLD CANAPES

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

Dukkha crumbed beef tenderloin, parmesan puff, mayo, preserved lemon

Miso charred eggplant, carom seed lavosh, rum scented apricot & poppy seed (Vn)

WARM CANAPES

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

Harissa prawn skewer, spiced yoghurt (GF)

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

Hara Bhara , North Indian spiced spinach and pea croquettes, roasted tomato relish (Vn, GF)

Butter chicken 3-bite pie, sesame crust, mango chutney

Paneer Tikka skewer, green chilli pudding, cashew nut crumble (V, GF)

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

substantial

Spiced lamb pita, garlic mint and cucumber raita, pickled red onion

Tandoori lamb cutlet, spiced potato, green chutney, papadum (GF)

dessert

Mango & coconut crème in chocolate cone

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



SHARED MENU

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

Indian / Pakistan inspired

Canapes | Shared Mains & Sides

Priced on request. Optional upgrades available.

CANAPE

Aloo potato bonda, mint raita, chili oil (Vn)
Swordfish skewer, Malai style, spicy apricot aioli (GF)
Butter chicken 3-bite pie, sesame crust, mango chutney
Paneer Tikka skewer, green chilli pudding, cashew nut crumble (V, GF)

SHARED MAINS PROTEIN (SELECT 2)

Laal Maas (Lamb braised with Mathania chillies, yoghurt and spices)
Barramundi Rechaedo (Marinated with coconut vinegar and spices)
Nalli Nihari (Slow cooked mughalai style lamb shank)
Kori Gazi (Chicken with browned coconut & spices)
Koyla Karahi (Slow cooked chicken curry)

SHARED MAINS VEGETARIAN (SELECT 2)

Brinjal Mirchi ka salan (Stir fried brinjal with peanut, banana chilli and sesame)
Dal Makhni (Black lentil braise with kidney bean)
Saag paneer (Paneer with cumin fenugreek & spinach)

SERVED WITH (SELECT 3)

Snake bean & broccolini Usili
Aloo Ki Bhujia (chat potato with methi & panch phoron spices)
Kashmiri Pulao (spices basmati rice)
Butter naan
Hara Salad of radish, onion, carrot, daikon and cucumber, tossed with chat masala)
Apple, tempered cauliflower and peanut salad

CONDIMENTS FOR TABLE

Pickles
Dhaniya pudina chutney
Tamarind ginger chutney
Boondi Raitha

PLEASE NOTE THE ABOVE IS A SAMPLE MENU ONLY & SUBJECT TO CHANGE

We provide a personalised quote for your function / event. Our team can recommend custom menu options to suit your individual requirements.



SPICE UP YOUR MENU

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

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| 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 fruit | nougat | quince paste

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

Garnishes | dry fruit

Extras \$POA

| ENGAGE |

OYSTERS + PROSECCO 15 / p

Min 40pax

2 freshly shucked oysters with assortment of additions & 1 glass of prosecco per person

SASHIMI BAR POA

Min 40pax

An assortment of sashimi served on a bed of ice.

4 slices of sashimi w/ condiments per person.

SLIDER STATION 16 / p

Min 40pax

Gourmet sliders made fresh for your guests.

2 sliders per person.

DESSERT GRAZER 15 / p

Min 40pax

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

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



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

