



ULTIMO

The delicious
**BUSINESS
OF FOOD**

COMPANY PROFILE 2025





ULTIMO

Ultimo acknowledges the Australian Aboriginal and Torres Strait Islander peoples as the first inhabitants of this nation. We recognise the Noongar people as the Traditional Custodians of the lands on which our company is located and where we conduct our business. We pay our respects to ancestors and Elders, past and present. Ultimo is committed to learning from and honouring Australian Aboriginal and Torres Strait Islander peoples' unique cultural and spiritual relationships to the land, waters and seas and their rich contribution to society.

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01. ULTIMO

Since 1997, Ultimo has redefined catering in Western Australia, transforming ordinary functions and events into unforgettable experiences.

Ultimo is a highly recognised catering company and market leader in the hospitality industry. For over two decades we have been providing quality food and associated catering services to a wide range of corporate and private clients.

What began as a bold mission to break free from uninspired buffets and boring canapes has evolved into the state's most trusted catering partner – known for flawless execution, innovative menus, and events that leave a lasting impression.

We have earned our reputation as Perth's most trusted caterer for corporate events, private functions and weddings. Since commencing business, Ultimo has catered for functions and events with numbers ranging from 5 to 20,000 people. These functions include large indoor and outdoor events, weddings, formal dinners, cocktail parties, buffet dinners and many government contracts. We have successfully catered for large events and functions locally and all around Australia.

Our team's collective experience in the hospitality industry spans many years and provides us with the skills to reliably deliver the outcomes required to be a consistently successful event catering company.

Ultimo's philosophy can be summarised as;

IMAGINATION
in all aspects of our food & events

INNOVATION
in our products & service

INTELLIGENCE
in our experienced & knowledgeable team

Whether it's an intimate gathering or a grand celebration, our chefs craft bold, flavour-packed menus using the freshest local produce, delivered with seamless service and professional presentation.

Our focus is always quality food, executed to perfection, served with class.



02. CAPABILITIES

EXCEPTIONAL EVENT CATERING STARTS HERE.

Ultimo brings a unique approach to catering and hospitality that goes beyond food, grounded in a belief that every event should reflect care, intention, and impact. At the core of the business is a team shaped by diverse experiences and perspectives, collaboration, respect and a genuine warmth that defines every client interaction and guest experience.

Ultimo holds a unique positioning as the go to all inclusive event management and catering supplier in Perth, taking a practical and experienced approach to managing major events, making sure everything runs smoothly from start to finish. With decades of expertise across festivals, corporate galas, public activations, and sporting events, Ultimo seamlessly coordinates the logistics to deliver an event for thousands, ensuring every element, from food service and staffing to equipment, timing, and compliance, operates in perfect harmony.

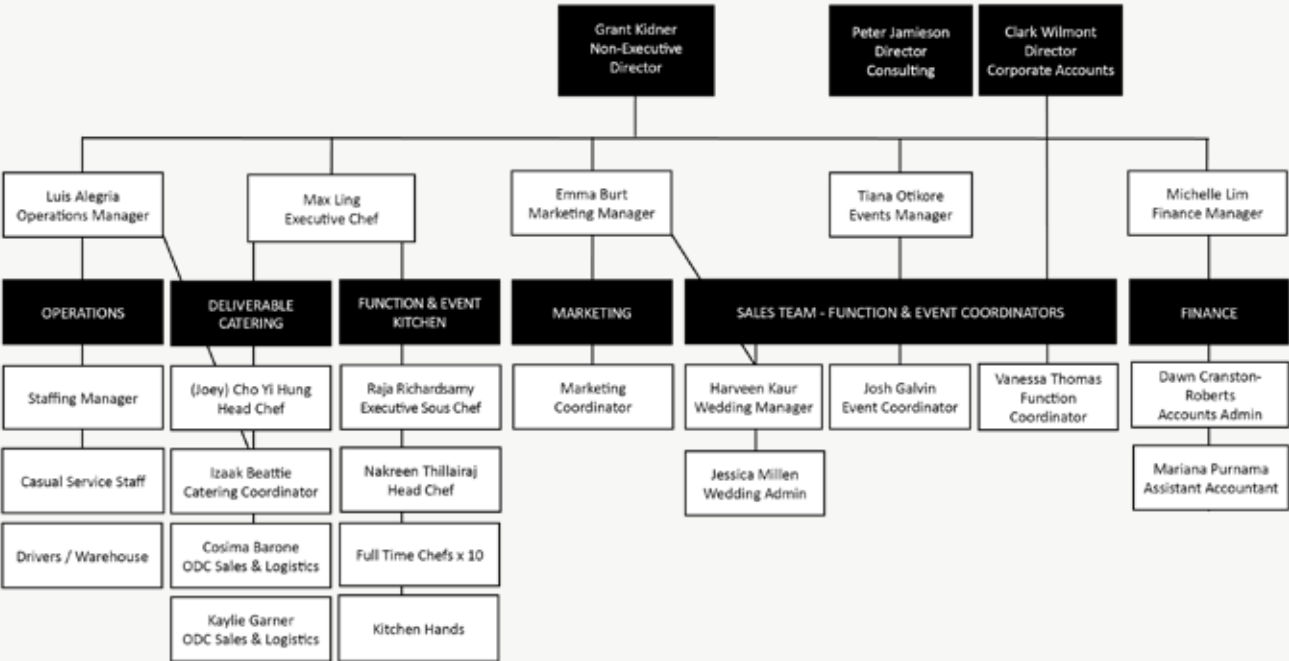
Our diverse and highly skilled major events team work closely with clients, venues, and suppliers to anticipate challenges and provide tailored, scalable solutions that reflect the vision and purpose of each activation. This strong operational backbone ensures each major event we deliver is not only memorable, but also responsible, inclusive, and aligned with our commitment to sustainability, innovation, and community.

This values-driven ethos extends into how Ultimo sources and prepares food, with a strong focus on seasonality and partnerships with local producers who share our same commitment to sustainability and culture. Ingredients are selected not just for taste, but for their integrity and origin, helping reduce environmental impact while celebrating Western Australian unique regional abundance.

Forging a legacy in modern Australian hospitality our chefs draw inspiration from the global currency of food while remaining grounded in local identity. Whether it's reimagining classic dishes with native botanicals, developing menus that prioritise plant based and low-impact alternative proteins, or designing immersive food experiences tailored through cultural and contemporary values, Ultimo approaches food as both a craft and a conversation.

Behind the scenes, Ultimo takes an equally thoughtful approach to minimising waste, our digital systems and our partnerships. The team embraces change, staying curious and agile, to produce memorable event experiences.

ULTIMO MANAGEMENT STRUCTURE



TEAM OVERVIEW

We currently employ;

- 1 Non-Executive Director
 - 1 Corporate Director
 - 1 Marketing & Business Development Manager
 - 1 Marketing Coordinator
 - 1 Function Coordinators
 - 2 Large Event Managers
 - 1 Catering Coordinator
 - 1 Catering Logistics & Sales Coordinator
 - 1 Wedding Manager
 - 1 Wedding Admin Assistant
 - 1 Accountant / Finance Manager
 - 1 Accounts Admin
 - 1 Assistant Accountant
 - 1 Operations Manager
 - 1 Staffing Coordinator
 - 1 Executive Chef
 - 1 Executive Sous Chef
 - 1 Head Chef
 - 8-10 Qualified Full Time Chefs
 - 4 Delivery Drivers / Warehouse Assistants
- + Pool of Casual Chefs & Kitchen Hands
- + Pool of casual RSA trained wait/bar staff.





04 TEAM ULTIMO

Good people are the most important resource Ultimo can offer.

Recruitment and retention of our team is paramount to Ultimo maintaining our high level of service to our clients. Ultimo employs some the most knowledgeable and experienced hospitality experts in Australia.

Our company goal is to provide a professional, friendly and enjoyable environment for our employees, which ensures we are a preferred employer for the industries best talent.

Our team's collective experience in the hospitality industry spans many years and provides us with the skills to reliably deliver the outcomes required to be a consistently successful event catering company.

Employees we seek to join our team, display characteristics aligned with our company values, including integrity, "a can do attitude", passion for the hospitality industry, initiative, knowledge, experience, and an understanding of the importance of customer service.

Our chef team consists of a diverse mix of local and international chefs with a wealth of knowledge in all aspects of the culinary arts. Many chefs have joined Ultimo with backgrounds from some of the best restaurants in Australia and beyond.

MEET OUR TEAM [HERE.](#)

ULTIMO



EXECUTIVE CHEF TEAM

At Ultimo, our senior culinary leadership brings unparalleled depth in both skill and experience. Each chef combines international pedigree with a deep-rooted commitment to Western Australian ingredients and event-driven hospitality. This leadership ensures Saltwater events benefit from not only exceptional food but also inspired execution, innovation, and a seamless guest experience.

Our chefs are trained in elite environments yet specialize in showcasing WA's finest produce and native ingredients. Beyond kitchen mastery, they lead teams through high-pressure activations—crafting front-of-house experiences that flow flawlessly.

Their blend of technique and innovation ensures menus are always inspired while rigorously delivering on quality and reliability.



MAX LING

Executive Chef

Max Ling, Executive Chef, brings a wealth of culinary expertise to the Ultimo team. With a career spanning continents and prestigious establishments, Max's passion for food and innovation shines through in every dish he creates.

Max's culinary journey began in Hong Kong, where he honed his skills and developed a deep appreciation for diverse cuisines. He continued his adventure by working in 5-star luxury hotels in Australia and Michelin-starred restaurants, including the Sydney Opera House. Notably, he contributed his talents to The Ritz Carlton HK, the highest hotel in the world.

Max stays at the forefront of culinary trends, constantly researching and experimenting with the latest cooking techniques. He seamlessly blends different styles and methods when designing menus. As a firm advocate for supporting local suppliers, Max prioritises using the freshest ingredients and sourcing products geographically close to Ultimo to ensure quality.

Beyond the kitchen, Max's leadership extends to fostering camaraderie among colleagues, creating a dynamic environment that inspires teamwork. At every Ultimo engagement, he maintains an unwavering commitment to excellence, elevating food quality and presentation. Whether overseeing the commercial kitchen or managing countless functions and events, Max remains composed and focused.



RAJA RICHARDSAMY

Executive Sous Chef

Joining our senior chef team in early 2021, Raja is a dedicated and knowledgeable professional chef with over 17 years of experience in food preparation and kitchen leadership.

His professional background includes senior chef roles in highly recognised establishments such as Aloft Perth, Westin Perth, Royal International Convention Centre Brisbane and Borneo Convention Centre Malaysia. He has worked for many 6 star and 5 star international brand hotels such as Ritz Carlton, Four Seasons, Hilton, Raffles, Mandarin, Le Royal Meridien.

Raja has experience working with guest celebrity chefs, Michelin star chefs, and catering for international politicians including George W. Bush, Obama, Putin, Royalties like HRH Princess Anne and VIP's like Sir Richard Branson, Celine Dion, Elton John, and Hollywood actor turned politician Arnold Schwarzenegger.

Singaporean/Malaysian with a Tamil background, Raja loves South East Asian influenced cooking & was classically trained in French cuisine. He is very passionate about serving only the best quality food to guests.



NAKEERAN THILLAIRAJ

Sous Chef

Joining Ultimo in 2017, Nakeeran is part of Ultimo's senior chef team. Originally from South India, he possesses a professional history working for renowned restaurants internationally, as well as his previous role as Sous Chef at Akis Woolloomoollo, a one hat Sydney restaurant, Nakeeran is a skilled and experienced presence in the kitchen. Bringing strong technical knowledge and impeccable presentation to every function he is involved in.

Nakeeran is an award winning chef, participating 2 years in a row in the Emirates Salon Culinary Competition in Dubai. Competing against 280 chefs, to win Bronze and Merit medals in the five course gourmet dinner category. He was also part of a team to achieve the TIME OUT award for 'Best Bubbalicious Brunch' at the Westin Hotel in Dubai.



05 EQUAL OPPORTUNITY

Ultimo is committed to maintaining a positive work environment that provides equal opportunity, freedom from harassment, discrimination and violence for all employees and any other persons in the workplace. We expect everyone to treat each other with respect and dignity.

At Ultimo we recognise the value of and strongly support the principles of equal employment opportunities and diversity in the workplace. We do, and will, continue to employ a diverse range of people with a broad range of experience to help us achieve our goals.

We promote the principles of merit and fairness in our employment practices. This explicitly means people are selected because they are the best person for the job.

All employment and promotion of employees will be based on merit regardless of race, sexual orientation or preference, religion or belief, national, social or ethnic origin, sex (including pregnancy), age, physical, mental or sensory disability, sexual orientation, gender identity and/or expression, or marital, civil or domestic partnership status.

We continue to review and develop policies and procedures to ensure equal opportunity within our business for all our potential and existing employees in regard to recruitment, promotion, training, education and employment conditions.

Ultimo encourages a workplace culture of “be who you are”.



06 SUSTAINABILITY

Ultimo are committed to incorporating sustainability into our actions and practices as part of our responsibility to the community, land and environment.

We take the approach that sustainability is a process that integrates environmental, social and economic considerations into decision making. Our broader goal is to grow and improve our services, without increasing the use of natural resources beyond the capacity of the natural environment. We understand that it is our responsibility as a business to continue to assess and audit our operations and continually innovate to ensure we improve in this area.

We commit to responsible and sustainable practices in our delivery model and supply chain, doing what we can to reduce our carbon contribution and lessen the general impact on the environment. We do this by:

Implementing sound environmental practices in the design, development and operation of our business

Encourage the development and integration of sustainable technologies

Endeavour to reduce our use of energy and water, and re-use and recycle the resources consumed by our business wherever practical

Engage our customers, colleagues, suppliers and contractors in our efforts to protect the environment

Provide our team with the resources required to meet our objectives

Monitor, record and benchmark our environmental performance on a regular basis

WATER

Control the use of water with minimal wastage for cooking, cleaning & dishes. Full loads of dishes only and a cleaning program that is efficient.

ENERGY

We have a 'turn off' policy for all equipment when not in use, including all gas and electrical run equipment.

RECYCLING

Ultimo actively enforces the use of recycling bins, with separated paper, cardboard, glass, plastic and food both in our commercial kitchen, administration building, our venues and our function and event sites. We use biodegradable consumables and packaging wherever possible and ensure any rubbish is correctly sorted and disposed of at the conclusion of functions and events.

WASTE REDUCTION

We ensure minimal wastage of food products with correct portioning. We weigh and portion our proteins and serving sizes for all meals. We prepare menus for multiple sites, at a central production facility and deliver to site in bulk to create efficiencies in produce, water and energy consumption, and streamline deliveries. We partner with Oz Harvest to safely donate any volumes of unused food at the conclusion of events.

FOOD

Ultimo pride ourselves on sourcing local and sustainable suppliers and offer a fair opportunity for small WA producers. We strive to source suppliers geographically located as close as possible. We have, and will continue to, introduce alternative sources of proteins, plant-based meats and more vegan & dairy free options on our menus.



07 COMMUNITY

Community and charity involvement has always been a focus for Ultimo. We believe in giving back.

Ultimo has proudly supported many WA charities and community groups and remains an active part of the local and wider community.

We are currently working with Activ to provide employment opportunities to people living with intellectual and developmental disability. We also provide job opportunities and hospitality experience to hundreds of casual employees of varying ages and backgrounds.

Ultimo has also been a long time supporter of the arts. We are the longest standing sponsor of the WA Ballet. We have and continue to proudly support many other WA arts groups.

CHARITIES / COMMUNITY GROUPS

Ronald McDonald House
Telethon Home
Autism WA
WSBA
PMH Foundation
Youth Focus
WA Ballet
WASO
Activ
Empty Bowls
Starlight Childrens Foundation
Type 1 Diabetes Family Centre



ULTIMO

08 MARKETING

Ultimo is a leader in digital marketing. In the 2016/2017 financial year, the team at Ultimo recognised the digital market as the way forward.

Since then we have invested heavily in capital and human resources in this area and have subsequently grown our digital presence and brand to;

Number one Google ranking in most relevant organic key word search terms

Monthly website page views on average 20,000

Engaged email database of 11,000+

Social Media audience of 13,000

Most active Social Media strategy in our industry in WA

Additionally, our dedicated event and venue pages act as an important resource for clients and suppliers alike for unique spaces and events. We continually maintain a high enquiry rate through our digital presence. We have just implemented our fourth website development in 5 years – launching a filter and key features functionality to our venue directory to improve user experience and maximise leads. We continually assess our user experience for our clients along with maximising lead capture and database growth.

Our website has the highest traffic amongst caterers in Australia and our events and venues sections receive consistently high page views with an excellent click through to enquiry ratio.

Our email marketing campaigns go out regularly to a database of over 11,000 corporate and private clients. We have a consistently high engagement rate. This communication channel serves to keep our target markets informed of upcoming events and new venues.

Ultimo's social media strategy is one of Ultimo's strongest brand awareness tools and consistently drives enquiries in regards to new venues and events in Perth. Our strong visual brand is recognised and trusted in the Perth market.

Our large network of corporate clients and our relationships with them, built over 20+ years of consistent service, is an invaluable asset. Ultimo's extensive list of corporate clients trust our management and execution of events implicitly.

Ultimo has a full-time dedicated in-house marketing team responsible for the promotion of catering services, events, menu development and our preferred partner venues. Our partner venues see a direct positive impact on their bookings and brand from being aligned with Ultimo.

CONNECT WITH US ON [INSTAGRAM](#) OR [FACEBOOK](#).



09 INDUSTRY EXPERIENCE

Ultimo began in 1997, providing catering for corporate offices and boardrooms, as well as private and corporate functions. Although we've grown and evolved in our capabilities, Ultimo is still involved in day-to-day catering requirements for corporate and private clients. As well as being Perth's leading supplier for [deliverable catering](#). We are the most versatile and trusted catering and events company in the market- with a holistic approach to catering experiences.

Our long standing presence in the hospitality industry ensures we have built relationships with some of Australia's largest companies such as BHP, Fortescue, Deloitte, Shell, Ramsay Health, Rio Tinto, Chevron, Woodside, Wesfarmers- to name just a few. Ultimo has an extensive list of clientele who we assist on a regular basis with their board lunches, formal dinners, cocktail functions and large scale events. We have extensive experience with local government and providing premium functions for local and foreign ministers and dignitaries, as well as luxury brands such as Chanel, Audi, Maserati and Porche.

We have experience managing some of Perth's most esteemed venues, as well as providing partnerships, support and specialised hospitality services to an array of different market sectors across the Consulting, Mining and Resources, Government Services, Medicine and Health, Pharmaceutical and Biotechnology, Automotive, Finance, Legal and Insurance, Education, Aerospace and Defence, Manufacturing, Retail and Sales.

Ultimo's experience managing and catering for large and unique events is broad. We have excelled catering such events as Equestrian in the Park, MACA Ride for Cancer, [Djinda Mereny](#), Kalgoorlie Cup, Bunbury Cup, Groovin the Moo National Tours, City to Surfs, Ironman Triathlons, [Dinner in the Sky](#), Perth's first [Le Diner en Blanc](#), The Solar Eclipse in Broome, Fortescue 20 Year Anniversary at Tom Price, as well as our own highly successful corporate end-of-year event activations which host many of Perth's largest companies.

Catering for such large, unique and varied functions takes a level of diverse experience and knowledge. Our capability, intelligence and imagination when it comes to hospitality is unparalleled.

**VIEW SOME OF OUR [EVENTS](#)
& [WEDDINGS](#) ONLINE.**

