



ULTIMO

Sangeet Menu
CURATED WEDDING

COCKTAIL MENU

Canapé menu guide:

2-3 HR: Cold (2), Warm (4)

3-4 HR: Cold (2), Warm (4), Substantial (1)

4+ HR: Cold (2), Warm (4), Substantial (2)

canapes

COLD CANAPES

Dukkha crumbed beef tenderloin, parmesan puff, mayo, preserved lemon 5

Miso charred eggplant, carom seed lavosh, rum scented apricot & poppy seed (Vn) 4.5

WARM CANAPES

Aloo potato bonda, mint raita, chili oil (Vn) 5

Swordfish skewer, Malai style, spicy apricot aioli (GF) 6.5

Harissa prawn skewer, spiced yoghurt (GF) 5.5

Spicy 'gun-powder' chickpea bite, parmesan black garlic emulsion (V, GF) 4.5

Hara Bhara, North Indian spiced spinach and pea croquettes, roasted tomato relish (Vn, GF) 4.5

Butter chicken 3-bite pie, sesame crust, mango chutney 5.5

Paneer Tikka skewer, green chilli pudding, cashew nut crumble (V, GF) 4.5

Haloumi skewer, dukkha, smoked pepper coulis, pickled lemon (V, GF) 4.5

Pea & potato curry moon, mango relish (V) 5

Lamb korma empanada, cardamom relish 5

Samosa triangle, sweet pea, mango relish (V) 4.5

substantial

Spiced lamb pita, garlic mint and cucumber raita, pickled red onion 12

Tandoori lamb cutlet, spiced potato, green chutney, papadum (GF) (BOWL) 14

dessert

Mango & coconut crème in chocolate cone 4.5

Coconut & lime panna cotta (in jar) (Vn, GF) 6

Traditional honey cake 5



SHARED MENU

Indian / Pakistan inspired

Canapes | Shared Mains & Sides

Priced on request. Optional upgrades available.

CANAPE (3)

Aloo potato bonda, mint raita, chili oil (Vn) 5

Swordfish skewer, Malai style, spicy apricot aioli (GF) 6.5

Butter chicken 3-bite pie, sesame crust, mango chutney 5.5

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)

Breads (to be discussed)

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.



SOMETHING SPECIAL

graze

GRAZING TABLE 20 / p

Equivalent of an entree | Min 30pax

*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.
Grazing tables are designed for volume, so we recommend
minimum 30 guests to achieve the best effect.*

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

INCLUDED:

Prosciutto | Chorizo | Coppa | Anchovies
Fresh Burrata | Maffra Cheddar | Gorgonzola
Bocconcini | Heirloom tomato bowl | Olives
Artichoke Hearts | Capsicum | Pepperoncini
Fresh Basil | Cornichons | Almond | Walnut | Quince
Strawberry | Grapes | Hummus | Baguette
Garlic Pizza Toast | Grissini | Cracker | Lavosh
Garnishes
Extras \$POA

DESSERT GRAZER 18 / p

Min 30 pax | 3 pieces per person

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

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 & confectionary

engage

CAVIAR EXPERIENCE 49 / p

Min 20pax | Two serves per 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 39 / p

Min 20pax | Four slices of sashimi per person

Assorted fresh sashimi of Australian seafood (GF, DF)
Served on a bed of ice, with condiments

OYSTERS 14 / p

Min 20pax | Two oysters per person

Freshly shucked Australian oysters (GF, DF)
An assortment of premium condiments

LIVE KEBAB STATION 18 /p

Min 30pax

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

CUSTOMISED STATIONS

Min 30pax

Please discuss with your coordinator. Ultimo can
accommodate almost anything upon 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

