

ULTIMO

love at
FIRST BITE

WEDDING MENU



WHAT'S YOUR VIBE?

We don't do restrictive set packages. We offer the flexibility to create your dream menu from our wide selection of canapés, substantial, plated or shared items and on-trend grazing or food stations. Your coordinator can help customise a menu to suit you. It's YOUR day. We're just a (delicious) part of it.

STANDING

Our cocktail wedding menus are a popular alternative to sit down dining.

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

COCKTAIL MENU | FROM \$66 / p

We recommend selecting at a minimum:

Cold canapés (2)
Warm canapés (6)
Slider / Handheld (1)
Signature bowl (1)
Sweet canapé (1)
Your wedding cake cut & served as canape portions

*ADD
Grazing table \$20 / p
Supper from \$9 / p*

SEATED

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 MENU | FROM \$81 / p

We recommend selecting at a minimum:

Canapés served during cocktail hour (3)
Bread
Plated entrée
Alternate plated main
Your wedding cake cut & served as canape portions

*ADD DESSERT COURSE
Wedding cake plated with cream & coulis \$3 / p
Plated dessert \$22 / p*

SHARED MENU | FROM \$75 / p

We recommend selecting at a minimum:

Canapés served during cocktail hour (3)
Shared bread
Shared mains (2)
Shared sides / salads (3)
Your wedding cake cut & served as canape portions

*ADD A ENTREE OR DESSERT COURSE
Shared tapas (2) from \$19 / p
Plated entrée (1) from \$22 / p
Dessert canapés (2) from \$10 / p*



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

Recommended selection:

Cold canapés (2)
Warm canapés (6)
Slider / Handheld (1)
Signature bowl (1)
Sweet canapé (1)
Wedding cake cut as canape portions

cold canapés

POULTRY

Mt Barker Chicken & Morel Galantine / Madeira glaze, Dijon, chervil (GF) 5.5
Duck Rillettes / Black cherry, toasted hazelnut, brioche 6
Peking Duck Breast / Green bean, water chestnut, squid ink sago cracker (GF, DF) 5.5

PORK

Smoked Pork Tenderloin / Remoulade, crispy sage, cider glaze (GF, DF) 5
Coppa / Compressed watermelon, aged balsamic (GF, DF) 5

BEEF

Wagyu Beef Bresaola / House pickle, horseradish cream, focaccia 5.5
Stirling Range Tenderloin / Smoked onion cream, parmesan palmier 5.5

SEAFOOD

Fresh Australian Rock Oyster / Finger lime mignonette (GF, DF) 5
Ultimo Smoked Australian Salmon Dome / Crumpet, sour cream, dill, caviar (GF) 7
Sesame-Seared Yellowfin Tuna / Avocado cream, finger lime (I) (GF, DF) 5.5
Shark Bay Prawn Ceviche / Green mango, chervil (spoon) (GF, DF) 5.5

VEGETARIAN / VEGAN

Truffle Mushroom Tart / Butter puff, silver ear (V) 5
Goat's Cheese Charcoal Cone / Quince, honey pepper caviar (V) 5
Compressed Watermelon / Whipped macadamia, balsamic pearls (Vn, GF) 5
Muhammara / Pickled shallot, grilled flatbread, pistachio (Vn) 5
Beetroot Tartare / Horseradish cashew cream, dill, buckwheat tart (Vn, GF) 4.5
Broad Bean Hummus / Pickled zucchini, mint, sea salt, charcoal cracker (Vn) 4.5

ULTIMO

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

warm canapés

POULTRY

Mt Barker Chicken Salad / Fermented chilli, crisp chicken skin, butter palmier 5
Sticky Korean-Fried Chicken Bite / Pickled turnip, sesame, spring onion (DF) 4.5
Creamy Chicken & Vegetable Pie / Sesame crust, tomato sauce 5.5
Mt Barker Chicken Skewer / Lemon myrtle, burnt lemon yoghurt (GF) 5.5
Authentic Peanut Satay Chicken Skewers, satay sauce, spring onion (GF, DF) 4.5

PORK

Thai pork & pineapple skewer / With nam chim glaze (GF, DF) 5
Chorizo & Manchego Tart / Pickled shallot, pepper mayo 5
Glazed Pork Belly Bite / Gochujang glaze, nashi pear, sesame (DF) 5
Grilled Mortadella Skewer / Honey, pistachio (DF) 5
Baked Char Siu Puff / BBQ pork, fluffy puff pastry 4.5
Pork & Fennel Sausage Roll / Smoked tomato cream 4.5

LAMB

Amelia Park Lamb / Anchovy emulsion, mint, pickled shallot (GF) 5
Spiced Lamb Empanada / Harissa yoghurt 5.5
Lamb & Rosemary Pie / Tomato chutney 6
Ultimo Herb & Parmesan Crumbed Lamb Cutlet / Tomato chutney 9

BEEF

Beef Cheek Tartlet / Candied onion, Dijon cream, cornichon 6
Teriyaki Beef Tenderloin Steak Skewer / Crispy garlic, sesame (GF, DF) 6.5
Cheeseburger Spring Rolls / Sweet pickle, American cheese, mustard mayo 5
Burgundy Beef Pie / Smoked paprika 5.5
Ultimo Open Steak Sanga / Beef striploin, whipped cheddar, chimichurri, grilled sourdough 6

SEAFOOD

Mandurah Swimmer Crab Blinis / Kaffir lime emulsion, crab roe 7
Fremantle Swordfish Skewer / Malai marinade, spicy apricot aioli (GF) 6.5
Crispy Prawn Wonton Parcel / Finger lime chilli jam (I) (DF) 4.5
Shark Bay Tiger Prawn Skewer / Harissa, spiced yoghurt (GF) 5.5
Fremantle Octopus Skewer / Nduja butter, parsley 5.5
Shark Bay Scallop / Mango, ginger, lime salsa (half shell) (GF) 8.5

VEGETARIAN / VEGAN

Potato Hash Brown Nest / Crème fraîche, zingy dill pickle (V, GF) 4.5
Mozzarella & Tomato Arancini / Parsley mayo, parmesan (V, GF) 4.5
Smoked Corn Fritters / Jalapeño relish (V, DF) 4.5
Petite Cheese & Potato Gnocchi / Ratatouille, basil brittle (spoon) (V) 4
Halloumi Skewer / Dukkah, smoked pepper coulis, pickled lemon (V, GF) 4.5
Spicy Gunpowder Chickpea Bite / Parmesan, black garlic emulsion (V, GF) 4.5
Honey Pumpkin & Feta Filo Tart / Chive, saffron emulsion (V) 6
Aloo Bonda / Mango chutney, mint coyo (Vn) 5
Crispy Mushroom & Cabbage Parcel / Ginger plum dip (Vn) 4.5
Charred Cauliflower Croquette / Lemon tahini, pickled currants (Vn) 4.5

Recommended selection:

Cold canapés (2)
Warm canapés (6)
Slider / Handheld (1)
Signature bowl (1)
Sweet canapé (1)

Wedding cake cut as canape portions



COCKTAIL

substantial

Recommended selection:

Cold canapés (2)
Warm canapés (6)
Slider / Handheld (1)
Signature bowl (1)
Sweet canapé (1)
Wedding cake cut as canape portions

HANDHELDS

Substantial bites, designed to be eaten standing

Gluten free on request (+\$0.50)

Hot Honey Fried Chicken Slider / Kewpie mayo, iceberg lettuce 9
Wagyu Cheeseburger Slider / Dill pickle, tomato sauce 9
Porchetta Slider / Apple slaw, crackling, salsa verde aioli 9
Roasted Beef Dip Slider / Gruyère, onion jam, beef jus 9
Herb-Crusted NZ Hoki Slider / Sauce gribiche, shaved fennel slaw (I) 9
Fried Halloumi Slider / Hot honey, rocket, pickled onion (V) 9
Korean BBQ Jackfruit Slider / Kimchi slaw, cucumber, GF bun (Vn, GF) 9
Kimchi Pork Belly Bao Bun / Crackling crumb 9
Peking Duck Bao Bun / Hoisin, cucumber, spring onion 9
Pork Carnitas Taco / Pico de gallo, salsa roja, flour tortilla 9
Fish & Chips Cone / Tartare sauce, lemon (I) 8.5
Truffle Fries Cone / Grated parmesan (V, GF) 7

SIGNATURE BOWLS

Substantial bowls, thoughtfully composed and designed to be easily enjoyed while standing

C O L D

Citrus-Cured Fremantle Kingfish / Green pawpaw, peanut, tomato, Thai chilli (GF, DF) 13
Shark Bay Prawn Cocktail / Avocado cream, baby cos, Marie Rose sauce (GF) 14
Sesame-Seared Yellowfin Tuna / Avocado mousse, ponzu gel, finger lime (I) (GF) 13
La Delizia Stracciatella / Heirloom tomato, basil, balsamic pearl, EVOO (V, GF) 12

W A R M

Chicken Fricassee / Morels, Paris mash, tarragon cream (GF) 14
Thai Caramel Chicken / Rice noodle, crispy shallots, toasted peanuts (GF, DF) 13
Linley Valley Pork Belly / Apple purée, cider jus, crackling crumb (GF, DF) 14
Italian Meatballs / Soft polenta, tomato sugo, crispy sage 13
Amelia Park Lamb Shoulder / Pea purée, mint salsa verde (GF) 14
12-Hour Slow-Cooked Beef Cheek / Chimichurri, aligot mash, crispy leek (GF) 14
Swan River White Crab / Green risotto, creamed spinach, lemon zest, parsley (GF) 16
House-Smoked Australian Salmon / Potato espuma, dill oil, trout roe (GF) 16
Australian Barramundi / Saffron potato, bouillabaisse cream, fennel (GF) 15
Truffle Mac & Cheese / Tomato walnut pesto, garlic and thyme pangrattato (V) 12

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

Lemon Meringue Tart 4.5
Vanilla Crème Brûlée Tart 5
Miso Caramel Tart 5
French Macaron (GF) / Assorted 4.5
Traditional Honey Cake 5
Wattleseed Chocolate Brownie 5
Dark Chocolate Mousse Tart 5.5
Burnt Basque Cheesecake / Strawberry, finger lime (GF) 5
French Filled Doughnut Ball 4.5
Traditional Tiramisu / In glass pot 6
Coconut & Passionfruit Panna Cotta / In glass pot (Vn, GF) 6

CHEESE BAR

Min 30pax | Quoted on request

Selection of imported French and Australian artisan cheeses, with accompaniments, displayed on a self service station for guests to help themselves.

Smaller than a grazing table, but bigger than a cheese board. Designed for volume, so we recommend minimum 30 guests to achieve the best effect.

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

SOMETHING SPECIAL

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 fraîche, 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.

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.

BURRATA BAR

Min 20pax | Quoted on request

*A high-impact live station where fresh mozzarella
is made on-site and served immediately to guests.*

Includes:

Live mozzarella cheesemaking
Fresh cheese produced live
Stracciatella dip
Fresh focaccia bread
Premium oils & spices

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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MENU

Share Plates

CHARGRILLED PERUVIAN CHICKEN
LIME CORIANDER REEN CHILI AND
CORIANDER GARNISH

AMELIA PARK LAMB BRAISED WITH
TAMIL SPICES GOAT CURD MINT
DRESSING CRISPY LEAF

Sides

GARLIC POLENTA TOAST WITH
PARMESAN (V GF)

GREEN BEANS WITH CRISPY
CHORIZO PIECES (GF, DF)

ROASTED KOMBUCHA PUMPKIN
CURRANTS TOASTED PEPTALS
RADICCHIO TANGY DRESSING

PLATED

Recommended selection:

Canapés during cocktail hour (3)

Breads & butter

Plated entrée

Alternate plated main

Your wedding cake cut as canape portions

+

Plated Dessert Course (Optional)

BREAD

Fresh individual dinner rolls, with butter \$2

Optional Upgrade | Fresh artisan ciabatta shared loaves, with butter and flaky sea salt +\$1

entree

SERVED COLD

Mt Barker Chicken / Sweetcorn remoulade, tarragon, pickled mustard seeds, chicken jus vinaigrette (GF) 22

Salt-Cured Fremantle Kingfish / Whipped buttermilk, green tomato tartare, pickled kohlrabi, basil oil, finger lime (GF) 25

Shark Bay Tiger Prawns / Avocado cream, charred cucumber, roasted tomato ketchup, capers, cracker, dill oil (GF) 26

La Delizia Stracciatella / Strawberry consommé, oxheart tomato, basil oil, pistachio (V, GF) 22

SERVED WARM

Mosaic Pork Tenderloin / Cannellini, gremolata, pork crackle, paprika-scented oil (GF) 23

Stirling Range Beef Short Rib / Horseradish espuma, pickled heirloom carrot, beef jus (GF) 24

Pemberton Marron / Marron fregola, Jerusalem artichoke velouté, marron oil, hazelnut, chervil 36

Confit Tasmanian Salmon / Yuzu beurre blanc, charred baby gem, ikura, chive oil (GF) 27

Spinach, Goat's Cheese & Sun-Dried Tomato Tortellini / Roasted tomato beurre noisette, marjoram, toasted pine nuts, pecorino snow (V) 24

ULTIMO

Minimum 20 guests | Pricing does not include equipment or service staff.
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PLATED

Recommended selection:

Canapés during cocktail hour (3)

Breads & butter

Plated entrée

Alternate plated main

Your wedding cake cut as canape portions

+

Plated Dessert Course (Optional)

main

Mt Barker Chicken Breast / Potato pavé, sweetcorn pudding, charred baby corn, tarragon, jus (GF) 43

Charred Mt Barker Chicken Thigh / Aji verde, kipfler potato, baby cos, burnt lime (GF) 43

Linley Valley Pork Belly / White bean purée, charred fennel, apple gastrique, jus (GF) 44

Amelia Park Lamb Shoulder / Pea purée, confit potato, mint salsa verde, confit onion, lamb jus (GF) 46

Amelia Park Lamb Cutlet / Paris mash, peas à la Française, mint jus 52

12-Hour Stirling Range Beef Shoulder / Paris mash, glazed shallot, leek, sauce bordelaise (GF) 44

Stirling Range Beef Tenderloin 180g / Potato fondant, smoked onion, sauce bordelaise (GF) 53

Vadouvan-Crusted Humpty Doo Barramundi / Butter-confit pumpkin, braised fennel, beurre monté (GF) 45

Market Australian Fish / Saffron potato, bouillabaisse sauce, braised fennel (GF) 56

Heard Island Toothfish / Potato fondant, braised leek, Champagne beurre blanc (GF) 68

Half WA Rock Lobster / Hasselback potato, fennel, orange & olive salad, garlic butter (GF) 68

Charred Sugarloaf Cabbage / Macadamia dukkah, romesco, crispy kipfler potato, herb salad (Vn, GF) 42

dessert

Valrhona Chocolate Délice / Salted caramel, cocoa nib praline, crème fraîche (GF) 22

Burnt Basque Cheesecake / Roasted stone fruit, vanilla (GF) 22

Lemon Olive Oil Cake / Lemon curd, burnt meringue, basil oil 22

Piña Colada Panna Cotta / Rum-roasted pineapple, toasted coconut, honeycomb (Vn, GF) 22

Your wedding cake plated with cream & coulis \$3 / p

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.*

Recommended Selection:

Canapés during cocktail hour (3)
Shared Bread
Shared mains / pastas (2)
Shared sides / salads (3)
Your wedding cake cut as canape portions
+
Plated Entree or Shared Tapas (2-3) (Optional)
Shared Dessert Course (Optional)

SHARED BREAD

Fresh artisan ciabatta shared loaves, cultured butter and flaky sea salt \$2

SET ENTREE | SELECT 1

Select from our plated cold entrees

Salt-Cured Fremantle Kingfish / Whipped buttermilk, green tomato tartare, pickled kohlrabi, basil oil, finger lime (GF) 25

Shark Bay Tiger Prawns / Avocado cream, charred cucumber, roasted tomato ketchup, capers, cracker, dill oil (GF) 26

Mt Barker Chicken / Sweetcorn remoulade, tarragon, pickled mustard seeds, chicken jus vinaigrette (GF) 22

La Delizia Stracciatella / Strawberry consommé, oxheart tomato, basil oil, pistachio (V, GF) 22

OR

SHARED TAPAS | SELECT 2-3

Select 2-3 shared plates for the table, to be shared between guests.

All served with fresh focaccia unless specified. Pricing per person.

Marinated Olives (Vn, GF) 6

La Delizia Stracciatella / Heirloom tomato, basil oil, pistachio (V, GF) 10

Macadamia Dukkah Hummus / warm flatbread (Vn) 9

Spicy Tuna Tartare / Sriracha, lime & dill crème fraîche, capers, chives, crisp salted potato chips (I) 14

Charred Fremantle Octopus / Romesco, pickles (GF, DF) 14

Fremantle Kingfish Crudo / Grapefruit, fennel, green oil (GF, DF) 14

Shark Bay Tiger Prawns / Garlic butter, lemon (GF) (2 per person) 16

Truffle Mushroom Arancini / Tomato sugo, parmesan (V) 10

ULTIMO

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

SHARED

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

Recommended Selection:

Canapés during cocktail hour (3)
Shared Bread
Shared mains / pastas (2)
Shared sides / salads (3)
Your wedding cake cut as canape portions
+
Plated Entree or Shared Tapas (2-3) (Optional)
Shared Dessert Course (Optional)

SHARED PASTA

Available as an additional course or in place of a main.

Select two pastas, served to the table for guests to share.

Slow-Cooked Beef Ragù Pappardelle / Red wine, tomato, pecorino snow, crème fraîche, gremolata 17

Shark Bay Prawn Casarecce / Roasted tomato, chilli, garlic, lemon, parsley 18

Potato Gnocchi / Roasted mushroom, brown butter, sage, parmesan snow (V) 16

Rigatoni alla Vodka / San Marzano tomato, chilli, vodka cream, parmesan snow, basil (V) 16

SHARED MAINS | SELECT 2+

Select minimum 2 mains for the table, to be shared between guests.

Charred Mt Barker Chicken Thigh / Aji verde, burnt lime (GF) 22

Linley Valley Pork Belly / Apple gastrique, charred fennel, jus (GF) 22

Amelia Park Lamb Shoulder / Mint salsa verde, confit shallot (GF) 25

12-Hour Stirling Range Beef Shoulder / Glazed shallot, jus (GF) 23

Stirling Range Beef Fillet au Poivre 120g / Cognac peppercorn cream, sea salt (GF) 32

Humpty Doo Barramundi / Vadouvan, beurre monté, braised fennel (GF) 25

Charred Sugarloaf Cabbage / Romesco, macadamia dukkah (Vn, GF) 19

SHARED SIDES + SALADS | SELECT 3+

Select minimum 3 sides / salads for the table, to be shared between guests.

Crispy Kipfler Potatoes / Rosemary, garlic (Vn, GF) 4.5

Paris Mash / Butter, chives (V, GF) 5

Charred Broccolini / Toasted almond, lemon (V, GF) 5

Mixed Sauteed Mushrooms / Truffle oil, pecorino, fresh herbs (V, GF) 5

Honey-Roasted Carrots / Goat curd, zhug, mint (GF) 4.5

Grilled Stone Fruit & Stracciatella Salad / Rocket, pistachio, basil, aged balsamic (V, GF) 5

Charred Green Vegetable & Macadamia Salad / Baby zucchini, sugar snap peas, avocado, preserved lemon dressing (Vn, GF) 4.5

Fennel & Citrus Salad / Orange, shaved fennel, green olive, parsley, baby cos, citrus dressing (Vn, GF) 4.5

ULTIMO

V - Vegetarian | GF - Gluten Free | DF - Dairy Free | Vn - Vegan | I- Imported Seafood

For more detailed allergen information or custom diets, please speak to our team.



SHARED

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

Recommended Selection:

Canapés during cocktail hour (3)
Shared Bread
Shared mains / pastas (2)
Shared sides / salads (3)
Your wedding cake cut as canape portions
+
Plated Entree or Shared Tapas (2-3) (Optional)
Shared Dessert Course (Optional)

dessert + cheese

SWEET CANAPE PLATTER | SELECT 2-3

Selection of dessert canapes served on platters to the table

Burnt Basque Cheesecake / Strawberry, finger lime (GF) 5
Lemon Meringue Tart 4.5
Vanilla Crème Brûlée Tart 5
Miso Caramel Tart 5
French Macaron (GF) | Assorted 4.5
Traditional Honey Cake 5
Wattleseed Chocolate Brownie 5
Dark Chocolate Mousse Tart 5.5
French Filled Doughnut Ball 4.5
Coconut & Passionfruit Panna Cotta | In glass pot (Vn, GF) 6.5
Traditional Tiramisu | In glass pot 7

CHOCOLATE MOUSSE 20 /p

Min 20pax

Served in front of your guests;

Silky dark chocolate mousse
Roasted pistachios
Sea salt
Olive oil drizzle

DESSERT GRAZER 18 / p

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

Min 40 pax

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

CHEESE PLATE 15 / p

Cheese taster to share

King island Brie, Maffra Cheddar, Gorgonzola
Served with quince paste, fresh & dried fruit,
artisan lavosh

BOTTOMS UP

Ultimo is a full-service caterer, meaning we can offer an exceptional beverage catering experience, perfectly tailored to complement your wedding celebration.

Thanks to our Special Facilities Licence, we can serve alcohol anywhere there's food—from fixed venues, beach weddings to backyard receptions.

We'll handle everything: delivery, keeping drinks cold, and serving your guests. Great drinks, no stress - just good times and full glasses.

[VIEW BEVERAGES](#)



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