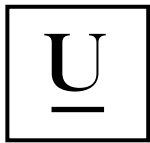


ULTIMO | CATERING + EVENTS

WEDDING CATERING

PACKAGES





FOR THE LOVE OF FOOD

Food is intrinsically tied to our emotions.

With this in mind, Ultimo create a personalised culinary experience for each and every wedding. Our **Michelin star quality chefs** create modern cuisine using local produce, designed to tantalise taste buds and emotions with flavor, texture and timeless presentation. From tastings to the final event, we ensure that every detail will exceed expectations.

FOOD | BEVERAGE | STAFF | EQUIPMENT | THEMING | VENUES



”WHERE DO I START?”

1. CHOOSE YOUR CATERER 18 months

Don't have 18 months up your sleeve? We can cater for later bookings as well!

At this stage your dedicated wedding coordinator will help you create your food & beverage menu from our flexible packages and provide you an initial quote.

2. PERSONALISE IT

Our menus are designed to allow our couples the freedom to pick and choose elements of their meal. Choose from our easy add ons, to build your dream menu.

3. LOVE AT FIRST SITE 12 months

We can arrange site visits for any of our stunning venues or visit your private residence. [View venues](#) ►

4. FLEXIBLE, OUR MIDDLE NAME

Don't see your desired menu in our packages? View our full menus for more custom options, priced upon request. We can even create a bespoke menu from scratch. [View](#) ►

5. LOCK IT IN 12 months

Confirmation deposit processed - Ultimo is locked in for your wedding catering. You can relax ... We got this!

6. STYLE, DARLING 12 - 6 months

Discuss theme, furniture, crockery & glassware with your coordinator. Describe your vision or allow us to suggest theming from our trusted suppliers & partners.

7. TRY BEFORE YOU BUY 6 - 4 months

There's only one way to be confident with your menu choices ... taste them! At this stage our couples lock in a time to taste their menu, meet our Michelin Star trained chefs, and finalise the menu selection.

8. WHO'S COMING? 2 Months

Update number of guests, and provide any special dietary requirements.

9. WHO'S REALLY COMING? 14 days

Confirm final number of guests, and provide your finalised seating plan.

10. MONEY, HONEY 7 days

Final payment is required from our excited couples.

11. YOUR WISH ... 7 days

Final site visit if required and finalise any details for your big day with your coordinator.

12. GETTING REAL 1 day

Your coordinator will always be available to discuss any last minute concerns or thoughts.

13. THE BIG DAY!!

The last thing you will need to worry about today is your caterers! With over 20 years experience, you can rest assured your coordinator & our professional service staff will be on site to assist with anything you, or your guests may require.



CHOOSE YOUR STYLE OF CATERING

COCKTAIL PACKAGES

Our cocktail wedding packages are a modern alternative to sit down dining. We guarantee your guests are not left hungry. All packages include your tea, coffee & wedding cake cut & served cocktail style.

DINE \$58 / pp

13 items per guest

Recommended for a 4 hr reception

4 cold canape

6 warm canape

2 substantial item

1 sweet canape

Additional Costs

Staffing & kitchen team \$ 13.0 pp

Equipment \$ 9.0 pp

INDULGE \$70 / pp

15 items per guest

Recommended for a 5 hr reception

4 cold canape

6 warm canape

3 substantial items

2 sweet canape

Additional Costs

Staffing & chef team \$ 15.5 pp

Equipment \$ 11.5 pp

PREMIUM \$82 / pp

17 items per guest

Recommended for a 6 hr reception

5 cold canape

6 warm canape

4 substantial items

2 sweet canape

Additional Costs

Staffing & kitchen team \$ 15.5 pp

Equipment \$ 14.0 pp

SIT DOWN PACKAGES

Our Michelin star quality chefs provide the back bone for our sit down catering menus. All packages include your tea, coffee & wedding cake cut & served cocktail style.

SIMPLICITY \$75 / pp

3 canapé

Set entrée

Alternate main

Your wedding cake plated as dessert

TIMELESS \$90 / pp

4 canapé

Alternate entrée

Alternate main

Set dessert

Additional Costs

70 - 90 people

Staffing & kitchen team \$ 32.0 pp

Equipment \$ 40.0 pp

91 - 150 people

Staffing & chef team \$ 27.0 pp

Equipment \$ 35.0 pp

CUSTOMISE YOUR MENU

Looking to create a bespoke menu? Use Ultimo's extensive culinary menu's with our exciting add-ons to create the your dream Wedding menu.

Our Michelin star quality chefs can also customise a special dish that you or your partner have in mind.



”WHAT ELSE DO WE NEED TO KNOW?”

COCKTAIL STAFFING

Standard Package Inclusions

Staffing includes a qualified chef to prepare and plate your cocktail menu and trained food service staff to tray serve the menu to your guests.

Standard set up time is 1.5 hrs to unload, set up the kitchen and be ready for early guest arrival.

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.

SIT DOWN STAFFING

Standard Package Inclusions

Staffing includes a qualified chef to prepare and plate your seated courses and trained food service staff to serve the menu to the table in an organised and timely manner.

Standard set up time is 3 hrs to unload all food and equipment, set up full kitchen & bar area, assist with placement of all tables and chairs, place linen (cutlery, glassware, menus, place cards, wedding favors & all tableware), butters & bread, site check and be ready for early guest arrival.

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 PACKAGE

Standard Package Inclusions

CUTLERY & CROCKERY

small bowl & fork(s)
platters
napkins
menus

KITCHEN EQUIPMENT

hot box
commercial oven
chafing dishes
electric/gas ring/hotplate
hot water urn
trestle
clearing trestles
raisers

SIT DOWN PACKAGE

Standard Package Inclusions

CUTLERY & CROCKERY

side knife
entrée knife
entrée fork
main knife
main fork
dessert spoon
dessert fork
tea spoon
side plate
entrée plate
dessert plate
main plate
coffee cup & saucer
rectangle plate
sugar bowl
small milk jug
bodums/pots

KITCHEN EQUIPMENT

hot box
commercial oven
chafing dishes
electric/gas ring/hotplate
hot water urn
trestle
clearing trestles
raisers

LINEN

guest napkins
white damask
table cloth

TABLEWARE

table number & stand
butter dish
salt & pepper, set





SHARE TABLE

Like love, fine cuisine is best when shared. A share table is a banquet style feast served on platters, to create a warm ambiance.

SHARE TABLE PACKAGE \$80 / pp

Standard Package Inclusions

- Breads, with butter
- 1 Plated Entree or 2 canapes & 1 signature bowls
- 2 Shared mains
- 3 Shared sides or salads
- 4 Petite sweets or plated dessert

Additional Costs

70 - 90 people

- Staffing & kitchen team \$ 27.0 pp
- Equipment \$ 42.0 pp

91 - 150 people

- Staffing & kitchen team \$ 23.0 pp
- Equipment \$ 37.0 pp

SHARE TABLE EQUIPMENT

Standard Package Inclusions

Cutlery & Crockery

- protein platters 2 per table
- side dish bowls, 3 per table
- serving tongs, 2 per table
- serving spoons, 3 per table
- platter raisers, 2 per table
- side knife
- entrée knife
- entrée fork
- main knife
- main fork
- dessert spoon
- dessert fork
- tea spoon
- side plate 16cm
- entrée 27cm
- dessert 27cm
- main plate 30cm

Tea & Coffee

- coffee cup & saucer
- T&C rectangle plate
- sugar bowl
- small milk jug
- bodums/pots

Tableware

- table number & stand
- butter dish
- salt & Pepper, set

Linen

- guest napkins, white damask
- table cloth

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





CANAPES

COLD CANAPES

Lemongrass chicken, coconut cucumber, poppy seed lavosh
 Prosciutto bound chicken, cranberry, crisp thyme galette (GF,LF)
 Duck parfait, watermelon jacket, ginger & walnut unpuff, sorrel
 Smoked pork shoulder, cherry, balsamic caviar, micro leaf (GF)
 Salmon tian, tomato essence, lemon pepper, 3D cup
 Lemon crab, pink grapefruit & salmon roe, tear case (LF)
 Seared tuna, poppy seed cous cous, cucumber oil (spoon)
 Cured yellowfin tuna, green bean salsa, nigella seed cup
 Seared prawns, lime & tomato concasse, edible spoon
 Sous vide beef, pear, pickled red cabbage, savory palmier
 Juniper lamb, sweetcorn velvet, charcoal wafer
 Moroccan tart, smoked cheddar, fig, free range eggs (V)
 Petit wild mushroom, tarragon flan & goats cheese mousse (V)
 Pea & mint, roasted macadamia, beetroot cup (V)
 Smokey aubergine, tarragon brulee, white balsamic pearls (V)

WARM CANAPES

Chicken tenderloin skewer, dukkha, orange emulsion (GF, LF)
 Chicken & pea mini pie, white sesame crust
 Confit duck, navel orange, pecan crumble, edible spoon (LF)
 Petite pork sausage roll, with tomato chutney
 Prawn gyoza, plum syrup
 Grilled pink snapper, smoky eggplant, coriander (spoon, GF)
 Coconut & sesame seed crusted king prawn, wasabi mayo (GF)
 Seared prawn, grigio, cous cous & basil oil (spoon) (LF)
 Braised beef & horseradish croquette, pea compote
 Chargrilled lemon & garlic lamb neck skewer, tahini dip (GF)
 Spiced lamb kofta, capsicum splash, mint chiffonade (GF, LF)
 Pumpkin, feta and preserved lemon arancini, vincotto mayo (V)
 Baby bocconcini, crisp basil, scorched tomato (spoon, GF, V)
 Vegetable gyoza, plum syrup (V)
 Italian tart, smoked pepper, goats cheese, olive, eggs (V)
 Pumpkin & ginger wonton, lime & chilli refresher (V)
 Sweet corn on the cob, chilli, parmesan, cilantro & lime (V,GF)
 Feta & butternut filo pastry tart, saffron emulsion (V)

VIEW FULL MENU

Additional costs may apply.





SUBSTANTIAL COCKTAIL ITEMS

SIGNATURE BOWLS 7.5

"Roving Entrées" served in a contemporary bowl is an effective way to extend your cocktail event, served with a small fork.

COLD

Moroccan spiced chicken, avocado, cous cous, pine nuts (LF)
 Jamon, parmesan, sweet potato, radicchio & pepitas (GF)
 Tuna poke, avocado, tomato, chive, pickled ginger (GF)
 White crab, coconut, broad bean & cucumber salad (LF, GF)
 Poached prawn, fennel & horseradish, butternut & pea tendrils
 Seared lamb, curried parsnip, chickpea & mint salsa (GF)
 Baby bocconcini, rocket pesto, cherry tomato, & endive (GF, V)

WARM

Teriyaki chicken, wholegrain rice, pickled red cabbage (GF)
 Bacon & sweet pea risotto, watercress & toasted croute
 Seared prawns, citrus & parsley skordillia, saffron sauce (GF)
 Coconut swordfish, yellow curry rice, cucumber raita (GF)
 Braised brisket, mustard mash, sous vide turnip (GF)
 12 hr slow cooked beef cheek, fondant potato, chimmichuri
 Braised lamb, israeli cous cous, capsicum & jus (LF)
 Seared haloumi, lemon emulsion, crisp cos, pepitas (GF, V)

SALAD POTS 5.0

Jamon, watermelon & feta (GF)
 Thai beef, cucumber, lime & chili (GF, LF)
 Papaya, heirloom cherry tomato, peanut & cilantro (V)
 Potato salad, lemon, red onion & parsley (LF, V)

BRIOCHE SLIDERS 7.0

Pulled pork slider, pickled vegetable & chipotle mayo
 Battered snapper fillet slider, cos, tomato salsa
 Beef schnitzel slider, fresh tomato, cheddar cheese & tomato chutney
 Beetroot falafel slider, green pea, mint, yoghurt (V)

SUPPER

Perfect late night bites to satisfy

3 bite chicken & pea pie, white sesame crust 5.0
 3 bite lamb & rosemary pie, toasted cumin 5.0
 Beer battered fish & rosemary salted chip cone, mayo 7.5
 Steamed Bao buns, pulled pork, fresh slaw, soy 7.0
 Traditional Italian Pizza's 7.0
 Mini loaded hot dogs, selection of gourmet sausages & accompaniments 7.0





ENTREE

COLD ENTREES

Confit duck, watermelon, feta & radish salad, balsamic dressing 16.5

Cumin lamb loin, carrot, peas, beans, snaps, mushroom dust, basil oil (GF) 17.0

Spiced roasted pumpkin, brocolini, coconut, broad bean, & cucumber salad (V, GF) 15.0

WARM ENTREES

Sous vide chicken, broccoli, BBQ corn, frisee (GF) 16.0

Pork belly & loin, sweetcorn, French radish, apple drizzle (GF) 17.5

Seared prawns, avocado, quinoa & black eye peas, lemon dressing 16.0

Seared scallops, corn, shichimi, seaweed, scallions, Squid ink tuile 17.0

Beef brisket croquette, pumpkin velvet, heirloom beets, turnip, hazelnut snow 16.0

Herb & parmesan lamb cutlets, buttercrunch lettuce, roast cherry tomatoes, hummus, green oil 17.0

Spinach, Goats cheese, Sundried tomato tortellini, pine nuts, walnut cream (V) 15.0

Smoked cheddar & chive Croquette, pumpkin velvet, Heirloom beets, turnip & herb oil (V) 15.0





THE PLATED MAIN AFFAIR

- Sage chicken, tomato & feta risotto, broccolini & jus (GF) 35.0
- Sous vide chicken breast, pearl barley, asparagus, BBQ sweetcorn, radish, lemon dressing 35.0
- Pan Seared duck breast, potato gratin, green beans & rhubarb (GF) 39.0
- Sous vide pork loin, celeriac, French bean, sweet potato, caramelized jus (GF) 39.0
- Crispy skin Salmon, risoni, beetroot, kale, swede, orange and parsley gremolata 39.0
- Poached snapper, sweet corn, zucchini, sautéed potato, beurre blanc (GF) 38.5
- Crispy skin barramundi, skordalia, celeriac puree, sugar snap peas with a cherry tomato and red onion salsa 39.0
- Braised beef cheek, French mash, roasted carrot, heirloom tomato (GF) 39.5
- Slow cooked beef brisket, garlic polenta, roast sweet potato, sugar snap peas 39.5
- Beef tenderloin, pulled beef flank croquette, fondant potato, butternut, roast baby carrot, Shiraz jus 39.5
- Grilled lamb rump, creamy parmesan polenta, broccolini, enoki, braise reduction 38.5
- Three point rack of lamb, polenta, roast sweet potato & pea 39.5
- Ricotta, Spinach and nutmeg ravioli, sundried tomato & walnut cream sauce (V) 30.0
- Cauliflower, zucchini & spiced potato Sformato, broccolini, lemon & olive oil, roasted sweet potato, pinenuts (V) 30.0

SHARED TABLE MAINS

- Grilled Portuguese chicken, saffron vegetable rice (GF)
- Chargrilled spiced chicken breast, lemon, coriander, yoghurt
- Baby chicken, hazelnut & peach stuffing, hazelnut pan glaze
- Charred salmon, risoni, pea, red onion & mint
- Snapper fillet, celeriac mousse, roast carrots, pea & oil smash (GF)
- Seared pepper crust sirloin, charred pumpkin, chimichurri (GF)
- Young tenderloin of beef, drunken cherry & veal jus (GF)
- Braised lamb shoulder, beets, watercress, gremolata (GF)
- Creamy risotto, sweet potato, courgette & pesto dressing (GF, V)
- Ricotta, Spinach & nutmeg ravioli, sundried tomato & walnut cream sauce (V)

SHARED TABLE SIDES

- Rosemary roasted chats, evo & sea salt (V,GF)
- Honey glazed roast baby carrots (V, GF)
- Blanched broccolini, olive oil, almond slivers (V, GF)
- BBQ corn, with grilled courgette salsa (V, GF)
- Roasted pumpkin, French bean, roquette, parmesan (V)
- Asparagus, pancette, summer grigio (V, GF)
- Pear, rocket, verjuice (V,GF)
- Courgette, wild rocket, black garlic salad (V,GF)





FOR YOUR SWEET TOOTH

We can serve your wedding cake plated as your dessert, with seasonal berries & double cream or served cocktail style, by our professional wait staff.

PLATED DESSERTS 15.0

Banoffee tart, meringue, caramel & lemon

White chocolate cheesecake, ginger base, passionfruit coulis

Supple chocolate bar, orange, meringue, gel & candy (GF)

Apple Frangipane sweet pastry, mascarpone & cider anglaise

Char grilled fig & espresso pannacotta, almond tuile

Frangelico creme brulee, vanilla sable, hazelnut dust

Decadent chocolate torte, raspberry, flake chocolate & cream

Malteaser & Vanilla bean cheesecake with ginger biscuit base

Coconut & lime pannacotta, seasonal berries, lemon pistachio biscotti

SWEET CANAPES 4.0

Petit banoffee tart, meringue

Torched lemon meringue flan

Honeycomb, peanut butter, dark chocolate cube

Mini mango brulee, coconut sugar

Chocolate, cherry, Drambuie brownie



"SPICE UP YOUR MENU"

Our add ons are designed to create flexibility and allow our couples to choose exactly what you want for you day.

PHOTO HAMPER 15.0 / pp

Ideal for serving post ceremony, while you & your bridal party are with the photographer.

Sous vide beef, pear, pickled red cabbage, savoury palmier

Wild mushroom, tarragon flan & goats cheese mousse (V)

Mini bagel- Smoked salmon OR Roast beef & pickle

Assorted sushi, soy & wakami

FRESH CEVICHE BAR 15.0 / pp

Design your own ceviche with your choice of fresh accompaniments.

Fresh prawns

Fresh yellowfin tuna

Tequila cured salmon

Served with:

Mary Rose dressing | Shallot vinaigrette | fresh lemon
fresh lime | wakame salad | Dill & cornichon mayonnaise
caper berry | mango salsa | diced tomato | cilantro

RISOTTO STATION 12.0 / pp

To be cooked theatre style OR finished back of house with service. Choose 2 flavors:

Braised & pulled osso bucco & saffron risotto, citrus creme & micro plain truffle (GF)

Roma tomato & mozzarella risotto, vincotto (V, GF)

Forrest mushroom, truffle & parmesan risotto, fresh parsley (V, GF)

AMUSE BOUCHE 7.5 / pp

Surprise your guests with petite 1-2 bite morsels that showcase the chef's style.

Parsnip, bacon, maple

Mushroom, goats cheese, basil

Melon, prosciutto, sour

Foie gras, rhubarb, brioche

GRAZING STATION

12.5 / pp Equivalent of to 2-3 canapes

18.5 / pp Equivalent of an entree

Pancetta | jamon | chorizo | blue cheese | double cream brie
camembert | feta

Served with:

Garlic marinated olives | grapes | figs | dried apricots
pistachios | almonds | walnuts | goji berries | honey | nougat
quince paste | Jean Pierre sancho baguette | rosemary & sea
salt grissini | wafer crackers

AMUSE BOUCHE 7.5 / pp

Surprise your guests with petite 1-2 bite morsels that showcase the chef's style.

Parsnip, bacon, maple

Mushroom, goats cheese, basil

Melon, prosciutto, sour

Foie gras, rhubarb, brioche

PALATE CLEANSER 5.5 / pp

Used to neutralise your taste buds, enhances your culinary experience.

Apple & Calvados sorbet

Lemon & blood orange sorbet

Mint & melon sorbet

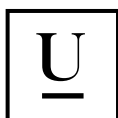
OYSTER BAR POA / pp

A touch of luxury. Freshly shucked oysters are complimentary to any meal.

Freshly shucked oysters

Served with:

Passionfruit & fungi | Shallot vinaigrette | Chablis mignonette
Cucumber & jalapeño salsa | Tabasco | Lemon & lime





”SWEETEN YOUR MENU”

Our dessert add ons are designed to create flexibility and allow our couples to choose exactly what you want for your day.

DESSERT BAR 11.5 / pp

Selection of petite sweets presented on a beautifully displayed dessert bar for self service. 3 items per person.

Glazed strawberry tart
 Chocolate 3 ways, mousse cup
 Petit banoffee pie, mascarpone
 Torched lemon meringue tarts
 Champagne jelly shots
 Assorted macarons
 Assorted petit four tartlets

’NOT JUST FOR KIDS’ POPCORN BAR 5.0 / pp

Let your guests help themselves to overflowing mountains of goodness. Displayed in rustic wooden barrels, with scoops & popcorn boxes.

Your choice of 3 gourmet flavours:

Traditional movie-theatre butter
 Smoked paprika & chicken salt
 Chili powder & parmesan
 Rosemary Salt
 Carmel Corn

GELATO CART 8.5 / pp

Selection of 3 gourmet flavours. Pricing based on 100 pax.

We can accommodate your favorite flavors.

DONUT WALL 7.0 / pp

Selection of gourmet donuts presented beautifully on a wall or stands for self service.

We can accommodate your favorite flavors
 Includes donut wall hire

CHEESE PLEASE 7.5 / pp

A alternative to a sweet dessert. Cheese plate to share

Selection of cheeses, pear compote, ginger & fig wafers

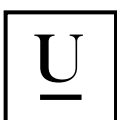
NESPRESSO BAR 3.5 / pp

Self-service Nespresso Bar station, with Nespresso pods, tea collection, milk and sugar.

DELISH ICE PETIT POPTAILS 4.0 / pp

Miniture frozen cocktails, keeping your guests cool, calm and collected after your ceremony.

Lychee Martini
 Aperol Spritz
 Gin & Tonic
 Espresso Martini
 Pimms
 Dark & Stormy





CHOOSE YOUR BEVERAGE PACKAGE

WET THE WHISTLE

4 HR \$36pp | 5 HR \$42pp | 6 HR \$47pp

Includes: 1 sparkling, 2 white, 2 red, 3 beer

Assorted soft drinks, water & ice included.

SPARKLING (Choose 1)

Redbank Emily Brut, *Victoria*

San Martino NV Prosecco DOC, *Italy*

WHITE (Choose 2)

Vasse Felix Premier Sauvignon Blanc Semillon 16, *Margaret River*

Leeuwin Estate Art Series Riesling 16, *Margaret River*

Mandoon Estate Verdelho 16, *Margaret River*

Xanadu DJL Chardonnay 16, *Margaret River*

RED (Choose 2)

Skuttlebutt Rose, *Margaret River*

Ad Hoc 'Cruel Mistress' Pinot Noir 14, *Margaret River*

Skuttlebutt Cabernet Shiraz 13, *Margaret River*

Leeuwin Estate Siblings Shiraz 14, *Margaret River*

Vasse Felix Filus Cabernet Sauvignon 14, *Margaret River*

BEER

Corona (4.6%)

Peroni Leggera (3.5%)

Heineken (5.0%)

Additional Costs

COCKTAIL STAFFING

4 HR \$11pp | 5 HR \$12.5pp | 6 HR \$14.5pp

SEATED STAFFING

4 HR \$10.5pp | 5 HR \$12pp | 6 HR \$13pp

COCKTAIL EQUIPMENT

70 – 90 people \$11.0 pp

91 – 150 people \$15.0 pp

SEATED EQUIPMENT

70 – 90 people \$8.0 pp

91 – 150 people \$7.0 pp

FULL BEVERAGE LIST

FLEXIBLE PREMIUM PACKAGE

4 HR \$45pp | 5 HR \$52pp | 6 HR \$59pp

Select: 1 sparkling, 2 white, 2 red, 3 beer, 1 specialty

Assorted soft drinks, water & ice included.

SPARKLING (Choose 1)

San Martino NV Prosecco DOC, *Italy*

Leeuwin Estate Brut Pinot Noir Chardonnay '13, *Margaret River*

WHITE (Choose 2)

Vasse Felix Premier Sauvignon Blanc Semillon 16, *Margaret River*

Leeuwin Estate Art Series Sauvignon Blanc 15, *Margaret River*

Leeuwin Estate Art Series Riesling 16, *Margaret River*

Mandoon Estate Sauvignon Blanc 16, *Margaret River*

Mandoon Estate Verdelho 16, *Margaret River*

Ad Hoc "Nitty Gritty" Pinot Gris 15, *Margaret River*

Stella Bella Chardonnay 14, *Karridale*

RED (Choose 2)

Skuttlebutt Rose, *Margaret River*

Ad Hoc 'Cruel Mistress' Pinot Noir 14, *Margaret River*

Charles Melton 'Father In Law' Shiraz 14, *Barossa Valley*

Leeuwin Estate Art Series Shiraz 13, *Margaret River*

Vasse Felix Filus Cabernet Sauvignon 14, *Margaret River*

Xanadu DJL Cabernet Sauvignon 14, *Margaret River*

Mandoon Estate Cabernet Merlot 14, *Margaret River*

BEER (All Included)

Corona (4.6%)

Peroni Leggera (3.5%)

Peroni Nastro Azzuro (5.2%)

SPECIALITY BEVERAGES (Choose 1)

Little Creatures Pale Ale 5.2%, *Fremantle*

Matsos Hit The Toad Lager 4.7%, *Broome*

Matsos Mango Beer 4.5%, *Broome*

Matsos Ginger Beer 3.5%, *Broome*

The Hills Cider Co – Apple / Pear, *Adelaide Hills*

Packages on Consumption - Ultimo can also provide beverages on consumption, just ask our wedding coordinator about our options.



”LAST BUT NOT LEAST”

1. NO REST FOR THE WICKED Day after

Ultimo will arrange with your venue to collect our equipment the morning after your wedding day. We suggest our couples nominate a trusted friend or family member to pop down to the venue and collect any personal belongings or other hire equipment. Leaving you and your spouse free to relax.

2. UH OH, SPAGHETTIO + 5 days

Accidents happen ... it wouldn't be a party without a few broken glasses. However, our hire equipment company will inform us of any damages or breakages so our operations team can rectify it.

3. ALWAYS A PLEASURE, NEVER A CHORE! + 7 days

Ultimo will issue your final invoice to reflect any expenses, late charges, extra staff hours, or breakages & damages.

Thank you!





”QUOTE ME”

Interested in our wedding packages 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 coordinators can get the ball rolling.

HELPFUL KEY INFORMATION

BRIDE NAME & CONTACT DETAILS

GROOM NAME & CONTACT DETAILS

PREFERRED DATE OF WEDDING

APPROX # GUESTS

DO YOU HAVE A BUDGET PER HEAD IN MIND?

WHAT STYLE OF CATERING WOULD YOU LIKE? *(eg. cocktail, sit down, share table, buffet)*

WEDDING CATERING PACKAGE *(if known)*

BEVERAGE CATERING PACKAGE *(if known)*

DO YOU HAVE A VENUE IN MIND? *(if known or address for private residence)*

WHAT ARE YOUR VENUE REQUIREMENTS? *(eg. style, location, wheelchair access)*

CEREMONY LOCATION OR ADDRESS

ONLINE ENQUIRY

”WE LOVE TO CHAT”

Not quite sure what you want, or got a burning question for our team?

NICOLA BADHAM

SENIOR WEDDING COORDINATOR

(08) 9444 5807

weddings@ultimogroup.com.au

Ts & Cs

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& conditions online

WEDDING INSPO

Need some inspiration or ideas for your wedding? Check out our real weddings.

REAL WEDDINGS



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