



ULTIMO

*The delicious*  
**BUSINESS  
OF FOOD**

BBQ MENU



# BBQ PACKAGES

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## BBQ PACKAGE 40 / H

*Includes; Breads with butter + Tomato & BBQ Sauce*

### PROTEIN

Beef Fat Boy sausage, onion chutney (DF)

Beef rump steak, grilled onions (GF)

Chicken tenderloin with Portuguese glaze, grilled lemon (2 per person) (GF, DF)

### VEGETABLES

BBQ corn cob, with butter and smoked paprika

### SALADS

Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (V, GF)

Ultimo potato salad, mayonnaise, red onion, continental parsley, lemon zest (V, GF)

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## BURGER STATION 22 / H

*Stand alone menu - Min 50pax. In addition to another menu or package - Min 20pax*

*Based on 1 burger / guest, plus fillings & condiments.*

*Choice of burger flavour to be cooked fresh on the BBQ for your guests;*

Classic beef patty (GF)

Peri Peri chicken (GF)

Texas style BBQ beef brisket (GF)

Portobello mushroom (Vn) + brie (V)

'No meat' plant based patty (Vn)

*With a selection of fillings & condiments:*

American cheese, fresh salad leaves, iceberg lettuce, slaw, tomato, cucumber, pickles, onion

Onion chutney, aioli, tomato sauce, BBQ sauce

+ Fresh burger buns

*Add 2 x Share Salads + \$4 / H | Suggestions;*

Ultimo potato salad, mayonnaise, red onion, continental parsley, lemon zest (V, GF)

Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (V, GF)

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# BUILD YOUR OWN BBQ MENU

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*Included: Breads with butter + Tomato & BBQ Sauce*

## BBQ PROTEINS | SELECT 3+

- Chicken tenderloin with Portuguese glaze, grilled lemon (2 per person) (GF, DF) 10
- Authentic chicken satay, toasted peanut sauce (2 per person) (DF) 8
- Citrus & thyme infused chicken thighs, tomato and mint salsa (GF, DF) 10
- Pork & chicken gourmet sausage, grilled onions (DF) 7
- Pork loin, seeded mustard aioli (GF, DF) 11
- Beef 'Fat Boy' sausage, onion chutney (DF) 8
- 120g Beef rump steaks, horseradish cream (GF) 18
- Lamb cutlets, chimmi churri (2 per person) (GF, DF) 18
- Spiced lamb rump, coriander and cucumber yoghurt (GF) 18
- Calamari, lemon grass, chilli, nuoc cham dressing (GF, DF) 11
- Butterfly prawn cutlet, garlic, chilli, butter (3 per person) (GF) 16
- Seared Atlantic salmon, salsa verde (GF, DF) 17
- New Zealand Dory fillet, devil butter, cucumber & fennel salad (GF) 15
- Grilled barramundi, tomato & caper salsa (GF, DF) 17
- Australian crayfish (half), garlic butter, tomato salsa (GF, NF) MP
- Chickpea & parsley falafel, with mint & cumin yoghurt (V, GF) 7
- Haloumi, fresh lemon, ice berg lettuce, lemon dressing (V, GF) 7

# BUILD YOUR OWN BBQ MENU

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*Included: Breads with butter + Tomato & BBQ Sauce*

## VEGETABLES | SELECT 1+

- Char grilled peppers and zucchini, balsamic, rosemary (Vn, GF) 4
- Grilled brocolini, EVOO, toasted almonds (V, GF, DF) 4
- Balsamic infused field mushrooms (Vn, GF) 4
- BBQ corn cob, with butter and smoked paprika 3

## BBQ SALADS | SELECT 2+

- Garden leaves, fresh herbs, avocado, cucumber, cherry tomato, white balsamic dressing (Vn, GF) 4
- Pickled pear, walnut and blue cheese salad, with rocket and creamy dressing (V, GF) 4
- Zucchini, snow peas, black garlic, mixed leaves, toasted oats, vinaigrette (Vn) 4
- Roasted kombucha pumpkin, currants, toasted pepitas, radicchio, tangy dressing (Vn, GF) 4
- Grilled seasonal stonefruit, rocket, shaved pecorino, truffle dressing (V, GF) 4
- Beetroot, goats curd, rocket, micro herb, puffed amaranth (V) 4
- Orange, fennel and cucumber salad, carol leaves, white balsamic dressing (Vn, GF) 4
- Lychee, cucumber, mint and pickle salad, cos lettuce, spicy tamarind (Vn, GF) 4
- Ultimo potato salad, mayonnaise, red onion, continental parsley, lemon zest (V, GF) 4
- Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (V, GF) 4
- Caesar salad, bacon, crisp garlic, croutons, traditional Caesar dressing 4
- Penne pasta, sundried tomatoes, cashew nuts, pesto dressing & mizuna (V) 4



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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)*

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## LET'S CHAT

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RECENT EVENTS



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COCKTAIL MENU

# COCKTAIL

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## CANAPE MENU GUIDE

3 HR: 2 cold, 4 warm

4 HR: 2 cold, 4 warm, 1 substantial

4+ HR: 6 canape, 2 substantial

## *cold canapés*

### SEAFOOD

Fresh Australian oyster, shallot & raspberry mignonette, finger lime (GF, DF) 4.5

Teriyaki Tasmanian salmon, red cabbage slaw, horseradish, black cracker (DF) 5

Smoked Pemberton trout rillette on rye crisp, pickled shallot, fresh dill 5

Smoked Tasmanian salmon dome, crumpet, sour cream, dill, caviar (GF) 6

Australian Tuna tatare, petit tart with oyster mayo and caviar 5

Chilled Australian prawn & green Mango Ceviche spoon, chervil (GF,DF) 4.5

### POULTRY

Crispy chicken skin cracker, lemon chicken mousse, fermented chili, sesame 5

Duck rillette, pickled mustard seed, sourdough shard, mandarin gel 5

Sous vide chicken, spicy corn, black pudding crumb 4.5

**Peking duck san choy bau, green bean, water chestnut, spring onion, black ink cracker (GF, DF) 5**

### PORK

Porchetta roulade with apple gel & fennel fronds (GF) 4.5

Pork belly & beetroot terrine, parsley cream, crispy kale (GF, DF) 4.5

### BEEF

Wagyu beef bresaola, house pickle, horseradish cream, focaccia 5

Spice rubbed beef tender, palmier, saffron aioli, preserved lemon 5

### VEGETARIAN / VEGAN

Mushroom & walnut pate, polenta crisp, fried sage (Vn) 4.5

Goat's cheese filled charcoal cone, quince, honey pepper caviar (V) 4.5

Compressed watermelon tartare, spicy avocado, chives, mini tart (Vn) 4.5

Flax seed cracker, maple pumpkin puree, macadamia (Vn GF) 4

Miso-cured king mushroom, rice cracker, pickled daikon, lime dust (Vn,GF) 4.5



## warm canapés

### SEAFOOD

Seafood pancake of prawn, squid and scallion, gochujang mayo 4  
Canarvon Rankin cod, celeriac, *Geraldton Wax* oil (on spoon) (GF) 4.5  
Sandy Coast silver whitebait fritters, lemon aioli, parmesan 5  
Swordfish skewer, Malai style, spicy apricot aioli (GF) 5  
Fried international prawn wonton parcel, chilli lime jam (DF) 4.5  
Harissa Australian prawn skewer, spiced yoghurt (GF) 4.5  
Shark Bay jumbo prawn, crispy panko crumbed, *Geraldton Wax* honey emulsion 8  
**Seared Shark Bay scallop, mango, ginger & lime salsa (on shell or spoon) (GF) 7**  
**Crumbed New Zealand fish bite & rosemary salted fries cone, tartare sauce, lemon 6**

### POULTRY

Dijon mustard chicken tender, tarragon mayo, crispy leek (GF) 5  
Chicken drumette lollipop, chilli marmalade, chorizo crumb, sour cream, chives (GF) 4  
Crispy & sticky Korean-fried chicken bite, pickled turnip, sesame & spring onion (DF) 4  
3-bite creamy chicken & vegetable pie, sesame crust, tomato sauce 5.5  
**Authentic peanut satay chicken skewers (GF, DF) 3.5**

### PORK

Chorizo & manchego tart, pickled shallot, pepper mayo 5  
Baked char siu puff, BBQ pork, with fluffy puff pastry 4.5  
Thai pork & pineapple skewer with nam chim glaze (GF, DF) 5  
**Caramelised pork belly lollipop, toasted fennel seed, baby apple (GF, DF) 4.5**  
**Petite pork sausage roll, toasted fennel, tomato chutney 4**

### LAMB

Torched lamb, compressed kohlrabi, pesto cream, tomato powder (GF) 5  
Spiced lamb empanada, harissa yogurt 5  
**3-bite lamb & rosemary pie 5.5**  
**Large herb & parmesan crumbed lamb cutlet, tomato chutney 8.5**

### BEEF

Mini Yorkshire pudding, with pulled beef and pickled shallot 4.5  
Toriyaki beef tenderloin steak skewer, crispy garlic & sesame (GF, DF) 6  
**Cheeseburger spring rolls, beef, sweet pickle, American cheese, mustard mayo 5**  
**3-bite Guinness stew beef pie, smoked paprika 5.5**  
**Open steak sanga, beef striploin, cheddar, chimichurri, toasted baguette 5.5**

### VEGETARIAN / VEGAN

Mozzarella & tomato arancini, parsley mayo, parmesan (V, GF) 4  
Charred street corn tart, with grated pecorino (V) 4  
Carmelised onion tart, goats cheese (V) 4  
Petite cheese & potato gnocchi, ratatouille, basil brittle (on spoon) (V) 3.5  
Haloumi skewer, dukkha, smoked pepper coulis, pickled lemon (V, GF) 4  
Spicy 'gun-powder' chickpea bite, parmesan black garlic emulsion (V, GF) 4  
Feta, honey pumpkin & chive filo tart, saffron emulsion (V) 5.5  
Truffle fries, with grated parmesan (in cone) (V) 6  
Aloo potato bonda, mint raita, chilli oil (Vn) 4.5  
Hara Bhara, North Indian spiced spinach and pea croquettes, roasted tomato relish (Vn, GF) 4  
Crispy mushroom & cabbage parcel, ginger plum dip (Vn, DF) 4  
Charred Cauliflower croquette, lemon tahini, pickled currants (Vn) 4.5



# COCKTAIL

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3 HR: 2 cold, 4 warm

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*substantial*

## SLIDERS + BAO 8.5

*Gluten free on request*

Cornflake crumbed New Zealand fish slider, iceberg with tartare sauce  
Jalapeno Honey fried chicken slider, kewpie mayo, iceberg lettuce  
Classic cheeseburger slider, with beef patty, American cheese, dill pickle, tomato sauce  
Smoked Pork Shoulder slider, pickled slaw, sriracha  
Low-n-slow smoked beef brisket slider, with creamy slaw  
Korean BBQ jackfruit slider, kimchi slaw, cucumber, GF bun (Vn, GF)  
Spiced lamb pita, garlic mint and cucumber riata, pickled red onion  
Kimchi pork belly bao bun, crackling crumb  
Peking duck bao bun, with hoisin, cucumber and spring onion  
Pork carnitas taco, pico de gallo, salsa roja, flour tortilla

## SIGNATURE BOWLS 12

### C O L D

Citrus cured Australian kingfish, green pawpaw, peanut, tomato, Thai chilli (GF, DF)  
Classic Australian prawn cocktail, lettuce, avocado cream, fresh dill, Mary Rose (GF)  
Stracciatella & heirloom tomato salad, fresh basil, balsamic pearl, EVOO, **saltice** (V, GF)

### W A R M

Swan River white crab, green risotto, creamed spinach, lemon zest, parsley (GF)  
Italian meatballs in rich tomato sauce, soft polenta, crispy sage (DF)  
Seared Norwest mackerel, baby potato, shallot, capers, burnt tomato dressing (GF, DF)  
General Tao chicken, stir-fry rice noodles, toasted sesame, spring onion (GF, DF)  
Chicken penne, sundried tomato cream, spinach, parmesan  
Sticky soy beef brisket, sautéed kimchi, garlic rice (GF)  
Truffle mac & cheese, tomato walnut pesto, garlic and thyme pangrattato (V)  
**3 bite mushroom & cheese arancini, Napoli sauce, parmesan (V)**  
**12 hr slow cooked beef cheek, chimichurri, aligot mash, crispy leek (GF)**  
**Chicken taquito, sour cream, green tomato and jalapeno salsa**



# COCKTAIL

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## dessert + cheese

### SWEET CANAPE

- Traditional honey cake 4.5
- Burnt Basque cheesecake, candied lime (GF) 4.5
- Wattleseed** chocolate cake, **saltbush** caramel 4.5
- Mini chocolate, raspberry, kirsch brownie 4.5
- Carrot cake bite (GF) 4.5
- Tiramisu (in pot) 6
- Red velvet cake bite, dried raspberry 4.5
- Assorted petite lamington 4.5
- Mango & coconut crème in chocolate cone 4.5
- Coconut Yoghurt Panna Cotta, rosella gel (Vn, GF) 5.5
- Chocolate & Peanut Butter Bar (Vn, GF) 5
- Raspberry cashew cheesecake (Vn, GF) 5
- Bitters & key lime pie, Chantilly cream 4.5
- Dark chocolate mousse 3 bite tart, almond & pistachio crunch, sea salt, olive oil 6
- Miso caramel mini tart, black sesame crumb 4.5
- White peach curd tartlet, rosemary meringue 4.5
- Banoffee tart, Tia Maria, cocoa dust 4
- Macaron collection (GF) 4
- Hazelnut or salted caramel filled French donuts 4**
- Mini torched lemon meringue tart 4**

### CHEESE PLATE 15 / p

*Cheese taster to share*

- Selection of 3 gourmet cheeses | quince paste fresh fruit | dried apple | dried apricot
- roasted nuts | assortment of crackers & grissini

## graze

### GRAZING TABLE 18 / 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:

- Prosciutto | Chorizo | Coppa | Anchoives
- 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 PizzaToast | Grissini | Cracker | Lavosh
- Garnishes
- Extras \$POA*

### DESSERT GRAZER 16 / p

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

*Min 40 pax | 3 pieces per person*

- 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 and confectionary



# SOMETHING SPECIAL

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*engage*

## **CAVIAR EXPERIENCE 49 / p**

*Min 20pax*

2 serves / 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 22 / p**

*Min 20pax*

4 slices of sashimi / person

An assortment of sashimi (GF, DF)

served on a bed of ice, with condiments

## **OYSTERS 10 / p**

*Min 20pax*

2 oysters / person

Freshly shucked oysters (GF, DF)

with assortment of premium condiments

## **LIVE KEBAB STATION 12 /p**

*Min 40pax*

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 40pax*

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.

## **AUSSIE BBQ DOGS 12 / p**

*Min 40pax*

Gourmet hotdogs, barbecued fresh in front of your guests & loaded with tasty extras. Served on white or wholegrain buns. 1 Bratwurst per person.

## **LOADED FRIES 9 / p**

*Min 40pax*

Kimchi, cheese & mayo | Chilli con carne

## **CHOCOLATE MOUSSE 12 /p**

*Min 20pax*

Served in front of your guests;

Silky dark chocolate mousse

Roasted pistachios

Sea salt

Olive oil drizzle



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# ULTIMO

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## BEVERAGE *Menu*



VASSE FELIX  
CLASSIC DRY RED

VASSE FELIX  
MADE ON THE RIVER  
CLASSIC DRY WHITE  
EST. 1987

GAGE ROADS  
PINKY'S SUNSET  
CRISP APPLE CIDER  
LOWER SUGAR

GAGE ROADS  
YEAH BUOY  
NON-ALCOHOLIC XPA

GAGE ROADS  
Side Track  
ALL DAY XPA  
BEER-DRIPPED & UNFILTERED

GAGE ROADS  
Single Fin  
PILSNER ALE  
BEER-DRIPPED & UNFILTERED

GAGE ROADS  
HAZY AS  
HAZY PALE ALE  
DRY-HOPPED & UNFILTERED

VASSE FELIX  
MADE ON THE RIVER  
CLASSIC DRY RED

PROSECCO  
DOC EXTRA DRY  
ANNA TINO

# PACKAGES

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## ULTIMO PACKAGE

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2 hour	26.0 / p
3 hour	33.0 / p
4 hour	38.5 / p
5 hour	44.0 / p
6 hour	49.5 / p
7 hour	55.0 / p

*1 sparkling*  
*1 white*  
*1 red*  
*1 rosé*  
*4 beer / cider*  
*Softs & water*

### PREMIUM SPARKLING

San Martino NV Prosecco DOC, Veneto Italy

### PREMIUM LOCAL WINE

Vasse Felix Classic Dry White, Margaret River

Vasse Felix Classic Dry Rose, Margaret River

Vasse Felix Classic Dry Red, Margaret River

### PREMIUM LOCAL BEER / CIDER

Gage Roads Single Fin Summer Ale 4.5%, Fremantle

Gage Roads Hazy As Hazy Pale Ale 5%, Fremantle

Gage Roads Side Track All Day XPA 3.5%, Fremantle

Gage Roads Yeah Buoy Non-Alcoholic XPA 0%, Fremantle

Gage Roads Pinky's Sunset Cider 4.45%, Fremantle

### EASY UPGRADES

*Add to your beverage package;*

Choice of one Speciality or RTD \$5 / person

Cocktail / Spritz On Arrival (1pp) \$12 / person

G&T Bar Add On (max 4hrs) \$20 / person

Spirits Package Add On (max 4hrs) \$20 / person



# PACKAGES

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## PREMIUM PACKAGE

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2 hour 30.0 / p

3 hour 35.0 / p

4 hour 42.0 / p

5 hour 49.0 / p

6 hour 55.0 / p

7 hour 65.0 / p

*1 sparkling*

*2 white*

*2 red / rosé*

*4 Beer / Cider*

*Softs & water*

*A premium package with maximum flexibility*

### PREMIUM SPARKLING | SELECT 1

Your choice of 1 sparkling wine from Ultimo's wine list  
(Excludes items marked in bold)

### PREMIUM WHITE | SELECT 2

Your choice of 2 white wines from Ultimo's wine list  
(Excludes items marked in bold)

### PREMIUM RED | SELECT 2

Your choice of 2 red wines from Ultimo's wine list  
(Excludes items marked in bold)

### PREMIUM LOCAL BEER / CIDER

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Gage Roads Hazy As Hazy Pale Ale 5%, Fremantle

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Spirits Package Add On (max 4hrs) \$20 / person



SPARKLING

Da Luca Prosecco DOC	Veneto, Italy	22.0
Rebel Rebel Zero Blanc de Blanc Brut 0% NV	Victoria	25.0
San Martino NV Prosecco DOC	Veneto, Italy	29.0
Fervor 'Holy Ghost' Petnat	WA & VIC	30.0
'Labrusca' Lini 910 NV Lambrusco Rossa IGT	Emilia Romagna Italy	30.0
Chandon Blanc de Blanc	Yarra Valley, VIC	35.0
<b>Domain Chermette Cremat De Bourgonge Brut NV</b>	<b>Burgundy, France</b>	<b>50.0</b>
<b>Vasse Felix Idée Fixe Premier Brut</b>	<b>Margaret River, WA</b>	<b>54.0</b>
<b>Vasse Felix Idée Fixe Premier Rose</b>	<b>Margaret River, WA</b>	<b>54.0</b>
<b>Piper Heidsiek Cuvee Brut</b>	<b>Reims, France</b>	<b>69.0</b>
<b>Veuve Clicquot Yellow Label NV</b>	<b>Reims, France</b>	<b>90.0</b>
<b>Lahertre Freres Ultradition NV Champagne</b>	<b>Reims, France</b>	<b>120.0</b>

LIGHT BODIED WHITES

Via Caves Sauvignon Blanc	Margaret River, WA	23.0
Vasse Felix Classic Dry White	Margaret River, WA	24.0
Skigh 'CODA' Blanco	Margaret River, WA	25.0
Mulline Sauvignon	Geelong, VIC	30.0
Fervor 'Dokta Nova' Riesling	Great Southern, WA	31.0
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	33.0
Cape Mentelle Sauvignon Blanc	Margaret River, WA	33.0
Mulline Pinot Gris	Geelong, VIC	34.0
Salvard Val de Loire Sauvignon Blanc	Touraine, France	35.0
Vasse Felix Cane Cut Semillon (375ml) (Dessert Wine)	Margaret River, WA	35.0
<b>Wayfinder Sauvignon Blanc</b>	<b>Margaret River, WA</b>	<b>45.0</b>
<b>Domaine Gueguen Bourgogne Aligote</b>	<b>Burgundy, France</b>	<b>58.0</b>

MEDIUM BODIED WHITES

Monti Nord Est Vermentino	Sardinia, Italy	25.0
Vasse Felix Filius Sauvignon Blanc Semillon	Margaret River, WA	28.0
Swell Season Sauvignon Blanc	Margaret River, WA	28.0
Goon Tycoons 'Smoking Gun' Chenin Blanc	Margaret River WA	29.0
Coffele 'Castel Cerino' Soave Classico DOC	Soave, Italy	30.0
Zonzo 'Scoperto' Fiano	Heathcote, VIC	33.0
Cantina Puiatti Pinot Grigio	Friuli, Italy	35.0
<b>Suckfizzle Sauvignon Blanc Semillon</b>	<b>Margaret River, WA</b>	<b>51.0</b>

FULL BODIED WHITES

Vasse Felix Filius Chardonnay	Margaret River, WA	28.0
Swell Season Chardonnay	Margaret River, WA	31.0
Cape Mentelle Chardonnay	Margaret River, WA	33.0
Mulline Chardonnay	Geelong, VIC	34.0
Fervor 'Funka Riche' Chardonnay	Pemberton, WA	35.0
<b>Wayfinder Chardonnay</b>	<b>Margaret River, WA</b>	<b>45.0</b>
<b>Peos Estate Four Aces Chardonnay</b>	<b>Manjimup, WA</b>	<b>45.0</b>
<b>Vasse Felix Premier Chardonnay</b>	<b>Margaret River, WA</b>	<b>49.0</b>
<b>Moorooduc Estate Robinson Chardonnay</b>	<b>Mornington, VIC</b>	<b>65.0</b>

## ROSE

Vasse Felix Classic Dry Rose	Margaret River, WA	24.0
Skigh 'CODA' Rose	Geographe, WA	25.0
Swell Season Rose	Margaret River, WA	31.0
Cape Mentelle Rose	Margaret River, WA	33.0
Mulline Rose	Geelong, VIC	34.0
<b>Pyramid Valley North Canterbury Rose</b>	<b>North Canterbury, NZ</b>	<b>55.0</b>

## LIGHT BODIED REDS

Fervor 'Burning Violins' Pinot Noir	Pemberton, WA	31.0
Mulline Pinot Noir	Geelong, VIC	34.0
South by South West Rosso Bianco (Chilled Red)	Margaret River, WA	35.0
Domaine Chermette Beaujolais les Griottes	Beaujolais, France	39.0
<b>Peos Estate Four Aces Pinot Noir</b>	<b>Manjimup, WA</b>	<b>45.0</b>
<b>Moorooduc Estate Robinson Pinot Noir</b>	<b>Mornington, VIC</b>	<b>60.0</b>

## MEDIUM BODIED REDS

Jasci Montepulciano d'Abruzzo	Abruzzo, Italy	25.0
Fervor 'Nuvo Movo' Grenache (Chilled Red)	Swan Valley, WA	28.0
Vasse Felix Filius Shiraz	Margaret River WA	28.0
Fervor 'No Royalty' Syrah	Mt Barker, WA	32.0
Mulline Syrah	Geelong, VIC	34.0
<b>Wayfinder Cabernet Franc</b>	<b>Margaret River, WA</b>	<b>45.0</b>

## FULL BODIED REDS

Via Caves Cab Merlot	Margaret River, WA	23.0
Vasse Felix Classic Dry Red	Margaret River, WA	24.0
Skigh 'CODA' Cabernet Sauvignon	Margaret River, WA	25.0
Vasse Felix Filius Cabernet Sauvignon	Margaret River, WA	28.0
Fervor 'Nonno Lou' Nero Sagratino	Heathcote, VIC	29.0
Swell Season Cabernets	Margaret River, WA	30.0
Goon Tycoons Prohabitation Red	Margaret River, WA	35.0
<b>Wayfinder Malbec</b>	<b>Margaret River, WA</b>	<b>45.0</b>
<b>Wayfinder Cabernet Sauvignon</b>	<b>Margaret River, WA</b>	<b>45.0</b>
<b>Alain Graillot Syrah Morocco Syrocco</b>	<b>Morocco</b>	<b>46.0</b>
<b>Goon Tycoons 'Bunch Boy' Shiraz</b>	<b>Frankland River, WA</b>	<b>50.0</b>
<b>Vasse Felix Premier Cabernet Sauvignon</b>	<b>Margaret River, WA</b>	<b>51.0</b>
<b>Chateau Peybonhomme-les-tours Blaye Cotes de Bordeaux</b>	<b>Bordeaux, France</b>	<b>55.0</b>
<b>Cape Mentelle Cabernet Sauvignon</b>	<b>Margaret River, WA</b>	<b>60.0</b>

## THE PERFECT DROP

Don't see your favourite? We can help facilitate the purchase of most wines on your behalf through our suppliers. However, we don't accept return stock on custom orders.



# BEER, CIDER & RTDS

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*We can source most brands on request.*

## PREMIUM LOCAL BEER

Gage Roads Single Fin Summer Ale 4.5%	Fremantle	5.0
Gage Roads Air Time Low Carb Lager 4.0%	Fremantle	5.0
Gage Roads Side Track All Day XPA 3.5%	Fremantle	5.0
Gage Roads Hazy As Hazy Pale Ale 5.0%	Fremantle	5.0
Gage Roads Yeah Buoy Non-Alcoholic XPA 0.0%	Fremantle	5.0
330ml Can		
Rocky Ridge Draught 4.5%	Busselton	7.0
Rocky Ridge Crisp Hoppy Mid 3.5%	Busselton	7.0
Rocky Ridge Jindong Juicy Pale Ale 5.0%	Busselton	7.0
Rocky Ridge Rock Candy Sour 5.5%	Busselton	7.0
375ml Can		

## IMPORTED BEER

Peroni Nastro Azzurro 5.0%	Italy	6.0
Peroni Nastro Azzurro 3.5%	Italy	6.0
Corona Extra 4.5%	Mexico	6.0
Guinness Draught 4.2%	Ireland	7.0

## SPECIALTY

Gage Roads Pinky's Sunset Cider 4.45%	Fremantle	5.0
Matso's Ginger Beer 3.5%	Broome	9.0
Matso's Chilli & Lime Ginger Beer 3.5%	Broome	9.0
Matso's Low Sugar Ginger Beer 3.5%	Broome	9.0
Matso's Vodka Lemon Lime Crush 4.5%	Broome	9.0
Little Things Gin Seltzers Finger Lime 5%	Subiaco	9.0



ROADS  
Single

ROADS  
AZY  
AS  
HAZY PALE ALE  
5% ABV DRY-HOPPED & UNFILTERED

PROSECCO  
EXTRA DRY  
IMPARTING

# SPIRITS

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## GIN

Little Things Australian Dry (700ml)  
Little Things Australian Botanical (700ml)  
Little Things Tempranillo (700ml)

## VODKA

Kolective Co Australian Grain Vodka (700ml)

## WHISKEY

Monkey Shoulder Blended Malt (750ml)

## RUM

Archie Rose Australian White Cane (700ml) (White Rum)  
Appleton Estate Signature Blend Rum (700ml) (Dark Rum)

## TEQUILA / MEZCAL

El Jimador Blanco 100% Agave (700ml)  
400 Conejos Mezcal Joven (750ml)

## APERITIVO / LIQUEUR

Kahlua (700ml)  
Aperol (700ml)  
South Beach Aperitivo (700ml)  
Campari (700ml)  
Disaronno Amaretto (70ml)  
Regal Rouge Bold Red Vermouth (500ml)  
The Chillo Collection Limoncello

## SPIRITS PACKAGE

*Does not include service equipment & glassware*

**18.0 per person / hour (without a package)**

**Add to your Wine/Beer package for 20.0 / person (Max 4hrs)**

Little Things Australian Dry Gin (700ml)  
Kolective Co Australian Grain Vodka (700ml)  
Monkey Shoulder Blended Malt Whisky (750ml)  
Archie Rose Australian White Cane Rum (700ml)  
Appleton Estate Signature Blend Rum (700ml)  
El Jimador Blanco 100% Agave (700ml)

*30ml standard pour, with mixer.*

*We can source most spirits on request.*

*Charged on consumption POA.*



# COCKTAILS

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## MIXED COCKTAILS 12.0 / each

*Our seasonally inspired cocktails. We can create the classics or custom cocktails on request. Max two.*

Showtime | Bourbon, Popcorn Syrup, Apple Juice, Angostura Bitters, Ice

Giña Colada | Little Things Australian Dry Gin, White Vermouth, Pineapple juice, Coconut water, Bitters

Sand Dune Sour | Saltbush infused Tequila, Passionfruit, Lemon, Vanilla Syrup, Saltbush, Wonder foam

Lost in Japan | Vodka, Sake, Nashi Pear Syrup, Green Tea, Ice

Pomegranate + Rosemary Gin Fizz | Little Things Australian Dry gin, Pomegranate, Rosemary Syrup, Lemon, Soda

Espresso Martini | Vodka, Coffee Liqueur, Espresso, Sugar Syrup, Coffee Beans

Salted Grapefruit Aperol Spritz | Aperol, Prosecco, Strangelove salted grapefruit, agave syrup, ice, grapefruit wedge

Limoncello Spritz | Chillo Limoncello, Prosecco, Soda, Ice, Fresh Mint, Lemon

Basil and Passionfruit No-jito | Passionfruit, Basil, Lime, Soda, Ice (*Make it a Mojito; Add White Rum*)

## IDLE HANDS PRE-BATCHED COCKTAILS

*Idle Hands premium prebatched 750ml bottled cocktails & spritz. Aprox 6 serves per bottle.*

Watermelon Collins 6.7% (750ml)	50.0
Margarita Fizz 9.6% (750ml)	50.0
Yuzu & Lychee Highball 9.5% (750ml)	50.0
Limonata Spritz 10.3% (750ml)	50.0
Stonefruit Spritz 10.3% (750ml)	50.0
Pine & Pandan Spritz 10.3% (750ml)	50.0

# UPGRADES

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## LITTLE THINGS G&T BAR

*Does not include service equipment & glassware. Choice of two.*

16.0 per person / hour (without a package)

Add to your Wine/Beer package for 20.0 / person (Max 4hrs)

Classic Dry G&T

Little Things Australian Dry Gin, Strangelove Coastal Tonic (or soda), Fresh Lemon

Tempranillo Ginger&T

Little Things Tempranillo Gin, Strangelove Dry Ginger Ale

Yuzu Gin & Soda

Little Things Botanical Gin, Strangelove Yuzu Lo Cal Soda, Dried Lemon

Salted Grapefruit Gin & Soda

Little Things Australia Dry Gin, Strangelove Salted Grapefruit, Fresh Grapefruit

Lime & Jalapeno Gin & Soda

Little Things Australia Botanical Gin, Jalapeno Lime Lo Cal Soda, Fresh Lime

## CUSTOM SPRITZ BAR

*Does not include service equipment & glassware. Choice of two.*

16.0 per person / hour (without a package)

Add to your Wine/Beer package for 18.0 / person (Max 4hrs)

Salted Grapefruit Aperol Spritz

Aperol, Prosecco, Strangelove salted grapefruit, agave syrup, grapefruit wedge

Limoncello Spritz

Chillo Limoncello, Prosecco & Soda, Fresh Mint & Lemon

Classic Aperol Spritz

Aperol, Prosecco & Soda, Fresh Orange



Little Things

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# SOFTS, SODA & WATER

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Strangelove Still or Sparkling Mineral Water	
<i>350ml Glass bottle</i>	4.0
<i>750ml Glass bottle</i>	8.0
<i>330ml Cans</i>	3.8
Strangelove Premium Mixers	4.0
<i>180ml Glass bottle</i>	
Coastal Tonic	
Tonic No. 8 (540ml \$8)	
Bitter Lemon Tonic	
Light Tonic	
Soda	
Salted Grapefruit Soda	
Spiced Pineapple Soda (540ml \$8)	
Dry Ginger Ale	
Strangelove Lo-Cal Soda	5.0
<i>300ml Glass bottle</i>	
Yuzu From Japan	
Very Mandarin	
Lime & Jalapeno	
Holy Grapefruit	
Double Ginger Beer	
100% Orange, Apple, Pineapple Juice	8.0
Coke, Coke Zero, Sprite	
<i>375mL Can</i>	3.0
<i>1.25L Bottle</i>	6.0
Ice 15kg	20.0



Strangelove  
LO-CAL SODA

Yuzu from Japan  
よじゅから  
Very delicious

Strangelove  
LO-CAL SODA

Lime and Jalapeño  
Juicy Australian limes spiced  
with fiery jalapeños

Strangelove  
LO-CAL SODA

Very Mandarins  
Mandarin orange  
with mandarin

Holly Grapes  
Very delicious  
with mandarin

50%  
alcohol

# REQUEST A PROPOSAL

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## 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](mailto: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



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# ULTIMO