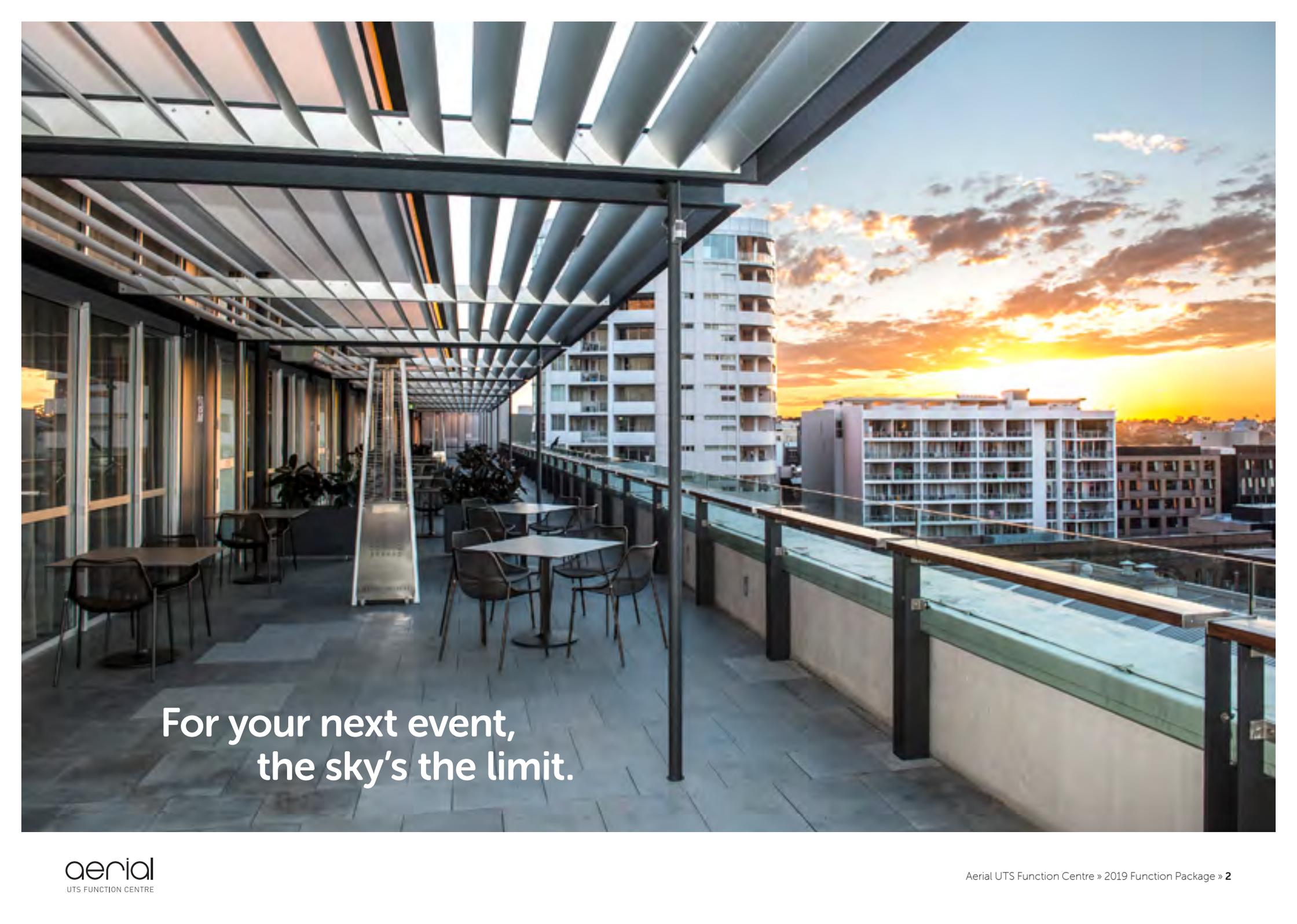




aerial
UTS FUNCTION CENTRE

2019 FUNCTION PACKAGE

Meetings | Events | Conferences

A wide-angle photograph of a modern rooftop terrace at the Aerial UTS Function Centre. The terrace is covered by a large, dark metal pergola structure with a grid of slats. Several square tables with dark chairs are arranged on the light-colored tiled floor. A glass railing with a wooden handrail runs along the edge of the terrace. In the background, a cityscape is visible under a dramatic sunset sky with orange and yellow clouds. A tall, white, curved building is prominent in the mid-ground.

For your next event,
the sky's the limit.



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Welcome to Aerial

Located in the heart of Sydney's CBD – and just a short stroll from Central Station – Aerial UTS Function Centre is a unique, modern and convenient space, ready for your next event.

Offering five flexible spaces that can be opened up into one pillarless space of almost 500m², we cater for all types of events. From corporate conferences and gala dinners to student events, weddings and intimate meetings, we work with you to create an environment that meets all your needs.



About Aerial

Open all year round, Aerial UTS Function Centre serves both the general public and the UTS community, providing inviting spaces that all open up to terraces overlooking the Anzac Bridge and Darling Harbour precincts.

Established in 2010, Aerial is an events centre with a difference. We believe in giving back.

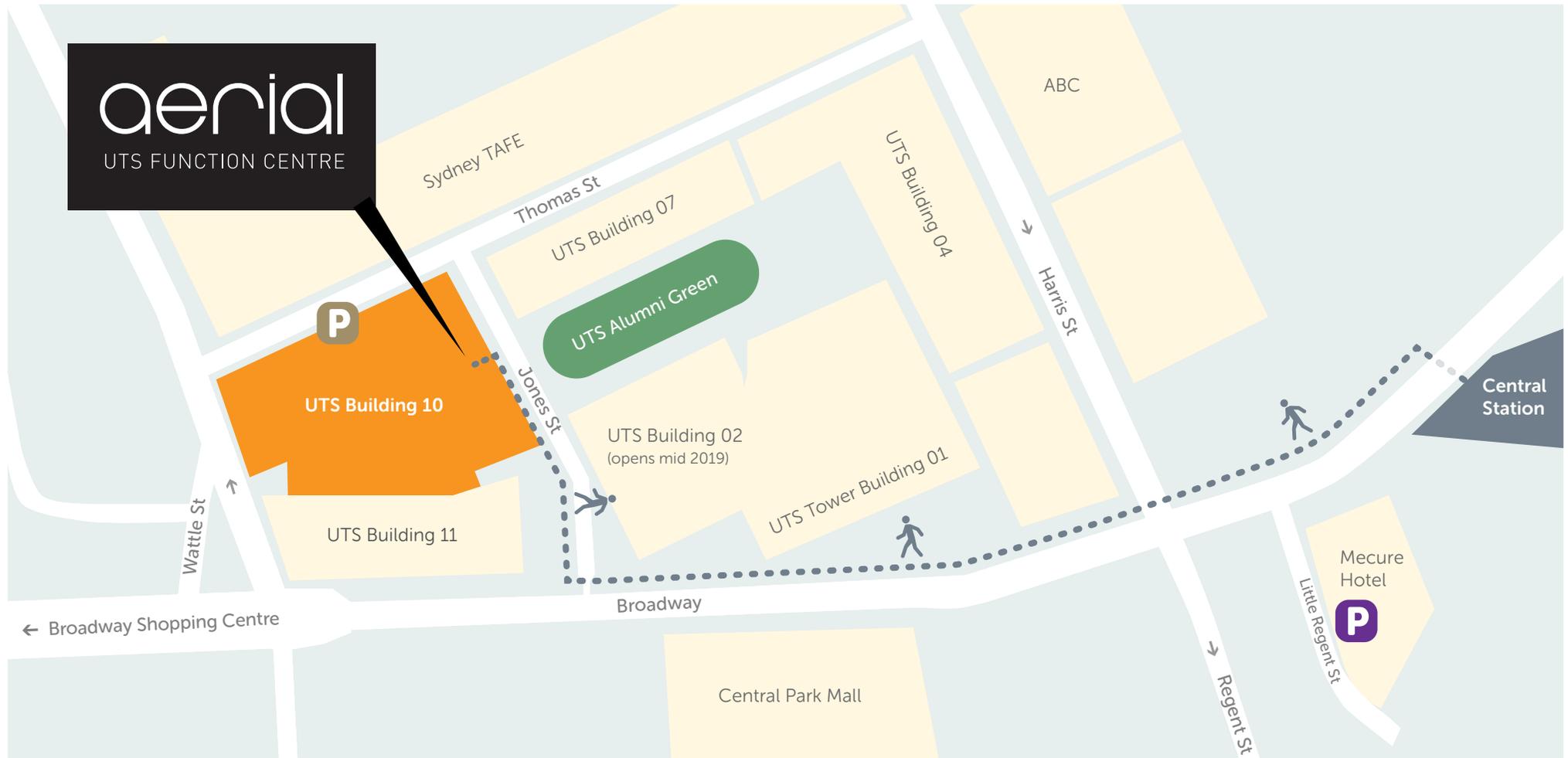
Not only are we not-for-profit and serious about sustainability, we want to know what your needs are before offering a solution. Our boutique nature and commitment to making it work for you set us apart as a venue that exceeds expectations and delivers real value.



Location

Level 7, UTS Building 10, 235 Jones St, Ultimo

Just a short walk from Central Station.



Why choose Aerial?

Onsite catering

Our onsite commercial kitchen will ensure all your guests enjoy a wide range of refreshments. Choose from a selection of delectable menus to suit your event.

Real value

We're dedicated to ensuring your event experience with us is a success. And that begins with you receiving what we've promised and more. Every time.

Unique spaces

From boardrooms that seat 25 to gala events for 400, Aerial offers flexible spaces with state-of-the-art technology and direct access to outdoor terraces with incredible views.

Experienced team

Our team of experienced staff and chefs work tirelessly to ensure that your event is a success, beginning with a transparent process and constant communication.

Central location

Located in Sydney's CBD and a short walk from Central Station, Aerial is simply a convenient space to hold your next event.

How we give back



Not-for-profit

All profits go to ActivateUTS to fund student activities and experiences.



No waste

All leftover food is given to both the students in UTS housing and OzHarvest.



Helping students

We offer casual jobs in our function centre to both UTS and TAFE students.



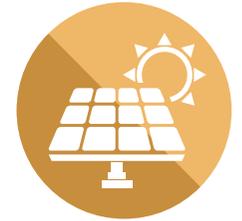
Renewable energy

Excess food waste is turned into a clean, soil-like material that's used as a fuel to generate renewable energy.



Plastic-free

At Aerial we only use biodegradable disposables, no plastic.



Solar energy

Our roof is home to 426 solar panels, reinforcing our commitment to sustainable energy.

Floor plan

The unmatched flexibility of our spaces means we can create the perfect function room for your needs. Each of our sleek, minimalist and welcoming spaces has direct daylight and opens up to extraordinary outdoor terraces.



Capacities and rates

ROOM CAPACITIES | Max capacity: 450

ROOM NAME	AREA	COCKTAIL	BANQUET	U SHAPE	THEATRE	CLASSROOM	BOARDROOM	CABARET
Wattle Room	98.8sqm	100	70	25	100	54	25	54
Thomas Room	98.8sqm	100	70	25	100	54	25	54
Jones Room	98.8sqm	100	70	25	100	54	25	54
Broadway Room	98.8sqm	100	70	25	100	54	25	54
Harris Room	98.8sqm	100	70	25	100	54	25	54
Aerial Function Centre	494sqm	450	390	N/A	450	270	N/A	320

ROOM HIRE RATE – MONDAY TO FRIDAY

ROOM NAME	AREA	HALF DAY 8–12PM	HALF DAY 1–5PM	FULL DAY 9–5PM	EVENING 6–12AM	FULL DAY & EVENING	ADDITIONAL HOURLY RATE
Wattle Room	98.8sqm	\$415	\$415	\$700	\$700	\$1,160	\$110
Thomas Room	98.8sqm	\$415	\$415	\$700	\$700	\$1,160	\$110
Jones Room	98.8sqm	\$415	\$415	\$700	\$700	\$1,160	\$110
Broadway Room	98.8sqm	\$415	\$415	\$700	\$700	\$1,160	\$110
Harris Room	98.8sqm	\$415	\$415	\$700	\$700	\$1,160	\$110
Aerial Function Centre	494sqm	\$2,000	\$2,000	\$3,200	\$3,200	\$5,700	\$560

WEEKEND RATES

The following surcharges on total invoice apply on weekends and public holidays:

Saturday 10%, Sunday 15%, Public Holiday 40%

NB: All prices and information contained in this document are GST inclusive where applicable and subject to change without notice.

Conferences

From theatre-style and boardroom setups to u-shape and classroom configurations and more, we offer an unrivalled venue for your conference.



Conferences

DAY DELEGATE PACKAGE

\$65 per person | 20 person minimum

Freshly brewed coffee and a selection of premium teas on arrival

Morning tea of freshly brewed coffee, selection of premium teas, 1.5 break items per person and a selection of whole fruit

Choice of either a working sandwich lunch, sliders and salad bar or BBQ menu 1

Afternoon tea of freshly brewed coffee, a selection of premium teas, 1 break item per person and a selection of whole fruit

Your plenary room hire
(breakout rooms additional fee)

Function room set with pads, pens, mints and water

1 x drop down data projector and screen

1 x lectern and microphone

Complimentary wireless internet access

Stage for speaker (if required)

DELUXE DAY DELEGATE PACKAGE

\$80 per person | 20 person minimum

Freshly brewed coffee and a selection of premium teas on arrival

Morning tea of freshly brewed coffee, a selection of premium teas, 2 break items per person and a selection of whole fruit

Hot buffet menu including 2 hot dishes, Chef's selection of salads, assorted sweets and fruit

Afternoon tea of freshly brewed coffee, a selection of premium teas, 2 break items per person and a selection of whole fruit

Your plenary room hire
(breakout rooms additional fee)

Function room set with pads, pens, mints and water

All plenary drop down data projector(s) and screen(s)

1 x lectern and microphone

1 x handheld or lapel microphone

Complimentary wireless internet access

Stage for speaker (if required)



Conferences



Upgrade with your very own barista

Give your delegates expertly crafted coffee.
\$3 per person, per break | \$6 per person all day

Want branded coffee cups with your logo?
Talk to us about how we can personalise your event.

Hosting a small meeting of up to 30 people?
Our in-room espresso machine is perfect at \$200 per day

Menus

Our onsite gold licensed commercial kitchen will cater to your every need. With a selection of menus across breakfast, refreshments, lunch and dinner, our offering also includes a range of popular buffets, BBQs, food stations and more.



Breakfast

LIGHT

\$22 per person | 10 person minimum

Chef's selection of pastries and croissants **NF V**

Seasonal sliced fruit platter **GF DF NF V**

Freshly brewed coffee and selection of premium teas

Variety of chilled fruit juices

BUILD YOUR OWN

\$30 per person | 10 person minimum

Freshly brewed coffee and selection of premium teas

Variety of chilled fruit juices

Select up to 4 from the below list:

Assorted breakfast muffins **V NF**

Assorted health bars **V**

Bacon and mushroom frittata **GF NF**

Bacon, onion jam and egg slider **DF NF**

Baked banana bread with salted caramel **V NF**

Choc chia bowl **GF DF NF V**

Cocktail smoked salmon bagels **NF**

Fruit yoghurt cups **GF NF V**

Seasonal sliced fruit platter **GF DF NF V**

Spinach and roast vegetable frittata **GF V NF**

Vegan raw bars **GF DF V**



Available options

V vegetarian, **GF** gluten free,
DF dairy free, **NF** nut free

Breakfast

FULL BUFFET

\$36 per person | 20 person minimum

Scrambled free range eggs, beef chipolatas, traditional bacon, slow roasted tomatoes, sautéed mushrooms with herbs, hash browns
GF NF (DF V option available)

Chef's selection of breads, croissants and condiments **V NF**

Seasonal sliced fruit platter with passionfruit coulis
GF DF NF V

Fruit, yoghurt and muesli cups **GF V**

Freshly brewed coffee and selection of premium teas

Variety of chilled fruit juices

AERIAL HOT PLATED

\$40 per person | 20 person minimum

Scrambled free range eggs, beef chipolatas, traditional bacon slow roasted tomatoes, sautéed mushrooms with herbs, hash browns
GF NF (DF V option available)

Chef's selection of breads, croissants and condiments **NF V**

Seasonal sliced fruit platter **GF DF NF V**

Freshly brewed coffee and selection of premium teas

Variety of chilled fruit juices

Includes table service

Available options

V vegetarian, **GF** gluten free,
DF dairy free, **NF** nut free



Breaks

MINI BREAK

Freshly brewed coffee and selection of premium teas

\$4 per person | 10 person minimum

Freshly brewed coffee, selection of premium teas and variety of chilled fruit juices

\$5.50 per person | 10 person minimum

Freshly brewed coffee, selection of premium teas and biscuits

\$6 per person | 10 person minimum

ALL DAY OPTIONS

All day tea and coffee

\$12 per person | 10 person minimum

All day tea, coffee and biscuits

\$14 per person | 10 person minimum

Available options

V vegetarian, **GF** gluten free,
DF dairy free, **NF** nut free



Breaks

MORNING/AFTERNOON BREAK

\$10 per person | 10 person minimum

Freshly brewed coffee and selection of premium teas served with a selection of seasonal whole fruit and your choice from the below items. (1 piece per person, select 1 item from the list below)

Additional items are available upon request at an additional charge of \$4 per piece

Gluten free items (for 10 people or more): an additional charge of \$2 per piece

Sweet

Assorted muffins **V NF**

Baked banana bread with salted caramel **V NF**

Chocolate and vanilla cannoli **V**

Chocolate and walnut brownies **V**

Cocktail sweet tart selection **V**

Coconut, cranberry and pistachio slice **V**

Cookies and cream cronuts **V NF**

Danish pastry selection **V NF**

Fruit friand selection **V GF**

Fruit skewers with passionfruit coulis **GF DF NF V**

Fruit yoghurt cups **GF NF V**

Mini filled doughnuts **V**

Orange almond slice **GF**

Portuguese custard tarts **V NF**

Rocky road slice **V**

Scones with Yarra Valley jam and cream **V NF**

Seasonal sliced fruit platter **GF DF NF V**

Seasonal lamingtons **V NF**

Tea cake selection **V (NF available)**

Vegan raw bars **GF DF V**

Savoury

Assorted mini quiches **V NF**

Filled croissants with smoked ham and cheddar cheese **NF**

Filled croissants with tomato and cheddar cheese **V NF**

Mini bagel filled with smoked salmon and light cream cheese **NF**

Pumpkin and thyme arancini **V NF**

Spinach and fetta rolls **V NF**

Quinoa falafel with edamame hummus **V DF NF GF**

Semi dried tomato pesto and ricotta tartlet

Lamb kofta with smoked eggplant **GF NF DF**

GLUTEN FREE MENU

\$12 per person | 10 person minimum

Additional charge of \$2 per piece applies

Assorted tea cakes **GF V (NF available)**

Assorted mini quiches **GF V NF**

Assorted muffins **GF V NF**

Baked banana bread with salted caramel **GF V**

Brownies **GF V**

Fruit friands selection **GF V**

Ham and cheese or tomato and cheese tortilla wraps **GF NF V**

Lamb kofta with smoked eggplant **GF DF NF**

Quinoa falafel with green pea puree **GF DF V**

Roast pumpkin roll **GF V NF DF**

Available options

V vegetarian, **GF** gluten free,
DF dairy free, **NF** nut free

Lunch

WORKING SANDWICHES

\$20 per person | 10 person minimum

Seasonal variety of bread, sandwich wraps and Turkish bread **V DF (NF available)**

Seasonal sliced fruit platter **GF DF NF V**

Freshly brewed coffee and selection of premium teas

Variety of chilled fruit juices

WORKING LUNCH BUFFET

\$38 per person | 10 person minimum

Your selection of one hot dish

Chef's selection of assorted salads

Assorted gourmet breads

Seasonal sliced fruit platter **GF DF NF V**

Assorted sweets platter

Freshly brewed coffee and selection of premium teas

Variety of chilled fruit juices

HOT DISH SELECTION

Aerial sliders (beef/chicken or veggie burger) **V DF NF**

Beef stroganoff with steamed rice and beans **GF NF**

Butter chicken with jasmine rice and naan bread **GF NF**

Chef's selection of chicken breast pasta fork dish (**GF V** available)

Panko crumbed flat head and chips with tartare sauce **DF NF**

Roast of the day with roasted vegetables **GF DF NF**

Shanghai noodle boxes (vegetarian, beef or chicken) with stir-fried vegetables, sweet soy chilli sauce **DF NF**

Steamed Tasmanian salmon with fennel and zucchini **GF DF NF**

Thai green curry with vegetables and chicken served with jasmine rice **DF GF NF**



Available options

V vegetarian, **GF** gluten free,
DF dairy free, **NF** nut free

Buffets

BUFFET MENU 1

Choose 2 hot options

\$45 per person | 20 person minimum

Inclusions

Two selections from hot options menu

Chef's selection of salads

Chef's selection of gourmet breads and rolls

Assorted sweets

Seasonal sliced fruit platter **GF DF NF V**

Freshly brewed coffee and selection of premium teas

Variety of chilled fruit juices and iced water



BUFFET MENU 2

Choose 3 hot options

\$50 per person | 20 person minimum

Inclusions

Three selections from hot options menu

Chef's selection of salads

Chef's selection of gourmet breads and rolls

Antipasto or cheese platter

Assorted sweets

Seasonal sliced fruit platter **GF DF NF V**

Freshly brewed coffee and selection of premium teas

Variety of chilled fruit juices and iced water

BUFFET MENU OPTIONS

Beef

Beef lasagne **NF**

Madras beef curry rice with mango chutney **GF NF DF**

Roasted grass-fed ribeye beef
with jus and roast vegetables **GF DF NF**

Chicken

Baked Indian butter chicken **GF NF**

Thai green curry chicken **DF GF NF**

Pork

BBQ pork stir-fried rice **DF GF NF**

Grilled ancho pork roast corn
and pineapple salsa **DF GF NF**

Seafood

Seared barramundi with black rice **DF NF**

Steamed Tasmanian salmon **GF DF NF**

Vegetarian

Dhal coconut curry **GF DF NF V**

Vegetable lasagne **NF V**

Available options

V vegetarian, **GF** gluten free,
DF dairy free, **NF** nut free

Platters and salads

PLATTERS

\$15 per person | 20 person minimum

Antipasto platter

Char-grilled vegetables, cold sliced meats, smoked salmon, asparagus, olives and marinated mushrooms, served with assorted bread **DF NF GF**

Cheese platter

A selection of international and Australian cheese served with dried fruit, fresh dates, quince paste, lavosh and crackers

Cured meats board

Selection of salumi, bresaola, salami and terrine served with vegetables, olives, pickles and chutney with bread and crackers

Mezze platter

Lamb fillet skewers, grilled haloumi cheese, falafel, dolmades, served with tabouli salad, assorted breads and dips **NF**

Vietnamese platter

Fresh Vietnamese spring rolls, satay chicken skewers, coriander, pineapple and mint noodle salad **GF DF**

Available options

V vegetarian, **GF** gluten free,
DF dairy free, **NF** nut free

SALAD SELECTION

Salad selections are ideal for 10 people as an accompaniment to a lunch menu \$36 per bowl

Also available in individual take-away boxes \$12 per person | 10 person minimum

VEGAN – we can accommodate a small portion of most salads listed below upon request when regular salad of same type of salad is ordered

Black rice, sweetcorn, coriander, cherry tomato, shallots, rocket and honey lemon dressing **DF NF GF V**

Caesar salad - free range chicken breast, romaine lettuce, parmesan cheese, smoked bacon, croutons, lemon and thyme caesar dressing

Chilled baby potatoes with Dijon mustard mayonnaise, wild rocket and shallots **GF NF DF**

Greek salad - diced cucumber, vine ripened tomato, Kalamata olives, Spanish onion and parsley with feta and sherry vinaigrette **GF NF V**

House slaw with chipotle dressing **GF DF NF V**

Mixed green leaf, cucumber, vine ripened tomato and house dressing **GF DF NF V**

Roasted carrots, sweet potato, sunflower seeds and smoked coconut yoghurt dressing **GF DF NF V**

Roasted za'tar pumpkin, baby spinach, pine nut, semi dried tomato, artichoke with aged balsamic vinaigrette dressing **GF DF V**

Sliced Thai beef salad with rice noodle and wombok slaw, mint, coriander, Thai basil, cucumber and a sweet chilli and lime vinaigrette **GF DF NF**

Waldorf salad - free range chicken breast, celery, diced apple, caramelised walnut, spinach, Waldorf dressing and crispy shallots **GF DF**

BBQs

BBQ MENU ONE

\$20 per person | 20 person minimum

Two premium halal beef sausages per person
DF GF NF

Vegetarian patties **V**

Sliced onions

Grated cheddar cheese

Loaf bread

Tomato, BBQ and mustard sauces

Assorted soft drinks and bottled water

Includes all necessary equipment and staff to cook, set up and serve your BBQ

BUILD YOUR OWN BBQ

Two meats + one vegetarian
\$28 per person | 20 person minimum

Two meats + two vegetarian
\$35 per person | 20 person minimum

Three meats + one vegetarian
\$35 per person | 20 person minimum

Assorted breads

Assorted soft drinks and bottled water

Grated cheddar cheese

Chef's salad selection

Sliced onions

Tomato, BBQ and mustard sauces, garlic aioli

Tomato, lettuce, beetroot

Includes all necessary equipment and staff to cook, set up and serve your BBQ

Build your BBQ from the below options:

Grass fed halal beef burgers **GF DF NF**

Halal beef sausages **GF DF NF**

Halal chicken sausages **GF DF NF**

Lentil and pumpkin vegan patties **GF DF NF V**

Marinated minute steaks **GF DF NF**

Mixed vegetable skewers **GF DF NF V**

Sweet chilli prawn skewers **GF DF NF**

Za'tar marinated chicken skewers **GF DF**



Available options

V vegetarian, **GF** gluten free,
DF dairy free, **NF** nut free

Food stations

FOOD STATIONS

\$45 per person | 20 person minimum

Mexican

Chipotle chicken quesadillas **NF**

Corn chips, tomatillo salsa **NF DF GF V**

Guacamole, chipotle slaw **NF DF GF V**

Refried black beans taco **NF DF GF**

Roasted corn and pineapple salsa **NF DF GF V**

Tacos Puerco al pastor **NF DF GF**

Spanish

Date, orange and pomegranate salad with mint dressing **GF NF DF V**

Poached seafood paella **NF DF GF**

Poached tuna salad with capers, olives, roasted pimientos and Jimenez sherry dressing **GF NF DF**

Roasted chorizo and potato salad with baby spinach, green olive and smoked paprika aioli

Roasted vegetable Spanish omelette torta **GF V NF**

Smoked paprika BBQ chicken skewers **GF NF**

Asian

Assorted gyoza dumplings **DF NF**

Chicken katsu and steamed rice with Japanese curry sauce **DF NF**

Salmon poke bowls **GF DF**

Seaweed and kale salad **GF DF NF V**

Selection of hosomaki, norimaki roll and inari sushi **GF DF NF**

Teriyaki chicken skewers **DF NF GF**

Vegetarian soba noodle salad **DF NF V**

DESSERT STATION

\$32 per person | 20 person minimum

Choice of 3 dessert canapes

Selection of assorted lollies

Includes equipment, 3 pieces and 200g lollies per person

Talk to us about our themed stations - we can create one to suit your needs.



Available options

V vegetarian, **GF** gluten free, **DF** dairy free, **NF** nut free

Canapés

CANAPÉ PACKAGES

2 hot and 2 cold canapés

\$28 per person for 1hr | 20 person minimum

3 hot and 3 cold canapés

\$35 per person for 2hr | 20 person minimum

3 hot, 3 cold and 1 substantial canapé

\$40 per person for 3hr | 20 person minimum

4 hot, 4 cold and 1 substantial canapé

\$45 per person for 4hr | 20 person minimum

SHARE PARTY PLATTERS

\$4 per person

Assorted nuts and olives **GF DF V**

Salt 'n spice budja mix

Rice cracker and soy crisp mix

Chips and chef's selection of dips

Crudité platter with raw vegetables, heirloom tomatoes and dips **GF DF V**

\$4.50 per person

Ribbon sandwiches **NF**

Tortilla chips, guacamole, tomatillo salsa, roasted corn salsa **GF NF V**

\$6 per person

Assorted gourmet pies and sausage rolls **NF**

Cheeseburger spring roll

Toasted flat breads with za'tar pumpkin, hummus and beet relish dips **NF V**

GOURMET PIZZAS

(approx. 20 slices per slab)

\$30 per pizza

\$34 GF Bases | DF vegan available

Bacon, beef, salami and flamed grilled capsicums **NF**

BBQ chicken with Spanish onion **D NF**

Black forest ham and pineapple **NF**

Heirloom tomato, mozzarella and pesto

Potato, rosemary and garlic

Roasted pumpkin, goats cheese and caramelised onion **V NF**

Seasonal supreme **NF**

Available options

V vegetarian, **GF** gluten free,
DF dairy free, **NF** nut free

Canapés

HOT CANAPÉ SELECTION

\$4.30 per piece | 10 person minimum

Assorted gourmet pies with tomato chutney **NF**

Assorted mini quiches **NF**

Coconut prawn with lime aioli dressing **NF**

Curried lentil tartlet with mango relish **DF V**

Japanese sweet potato crocket **V**

Kara age chicken, chive and lemon mayo **DF NF**

Pork chorizo, fetta and tomato skewers **GF NF**

Pork ribs with sticky 'n spicy black vinegar sauce **GF DF NF**

Prawn cutlets with lime and sweet chilli sauce **GF NF**

Pumpkin and thyme arancini **V NF**

Salt and pepper crusted squid with lime aioli **NF**

Sausage rolls with tomato chutney **NF**

Spinach and fetta rolls with tomato chutney **V**

Steamed chicken and shallot dumpling with black vinegar sauce **DF NF**

Vegetable samosas and spring rolls **DF NF V**

Available options

V vegetarian, **GF** gluten free,
DF dairy free, **NF** nut free

COLD CANAPÉ SELECTION

\$4.30 per piece | 10 person minimum

Beef tataki with ton katsu sauce and Asian slaw **GF DF NF**

Bruschetta of heirloom tomatoes and basil **DF NF V**

Caramelised fig jam, pear, Milawa blue cheese on raisin toast **V**

Cherry tomatoes, mozzarella and basil skewers **GF NF V**

Goats cheese, basil and beetroot relish tart **V**

Peking duck pancake, hoisin sauce, cucumber and spring onion **DF NF**

Poached salmon, horseradish mayo and crushed peas on a crostini **DF NF**

Smoked salmon, guacamole and coriander tartlets **DF**

Tofu poke, cabbage and carrot slaw, edamame and seaweed salad, ginger sesame dressing **GF DF NF V**

Vegetarian rice paper rolls with lime chilli **GF DF NF V**

Vietnamese rice paper rolls with BBQ pork, prawns, BBQ duck **DF NF GF**



Canapés

SUBSTANTIAL CANAPÉS

\$7 per piece | 10 person minimum

Aerial sliders (beef, crumbed chicken or veggie burger) **NF**

BBQ pork buns with salted cucumbers and pickled radish **DF NF**

Cheese quesadillas, salsa fresca and chipotle mayo **NF V**

Chicken satay skewers with coconut kecap manis **GF DF**

Panko flathead slider with tartar sauce, iceberg lettuce and spring onion **DF NF**

Pulled pork and mole chicken street tacos with red cabbage and radish slaw **GF NF**

SUBSTANTIAL BOXES

\$10 per piece | 10 person minimum

Grilled chorizo, rocket, potato, cherry tomato, green bean and herb dressing **GF DF NF**

Madras beef curry, steamed rice, crispy shallots and mango chutney **GF DF NF**

Meatball and penne pasta with basil pesto **DF**

Panko flathead fillets, French fries, tartare sauce **DF NF**

Salmon poke boat with cabbage and carrot slaw, edamame and seaweed salad, ginger sesame dressing **GF DF NF**

Shanghai noodles, stir-fried vegetables, sweet soy chilli (vegetarian or chicken available) **NF**

DESSERT CANAPÉS

\$4.80 per piece | 10 person minimum

Assorted petit fours

Chef selection of dessert eclairs

Chef selection of dessert tartlets

Chocolate and raspberry mousse **GF DF NF V**

Cocktail cupcakes

Compressed fruit and berry cups

Available options

V vegetarian, **GF** gluten free,
DF dairy free, **NF** nut free



Plated set menus

PLATED SET MENU 1

Alternate serve plated set menus include fresh bread rolls, freshly brewed coffee, a selection of premium teas and dinner mints

\$65 per person | 2 courses | 20 person minimum

\$75 per person | 3 courses | 20 person minimum

PLATED SET MENU 2

Plated set menu includes two canapes on arrival, fresh bread rolls, entrée, alternate serve main, dessert, freshly brewed coffee and a selection of premium teas and dinner mints

\$75 per person | 3 courses | 20 person minimum

ENTRÉE

Braised beef brisket, pumpkin and sage risotto, green olive salsa **GF NF**

Grilled green prawn with green pea puree, semi dried tomato, snap peas, roasted corn, frizze lettuce with white bean aioli **DF GF NF**

Grilled haloumi and pumpkin with red quinoa, tomato and romesco sauce **GF DF NF V**

Herbed ricotta, heirloom tomato, basil, charred vegetables, aged balsamic, crostini **V**

Mezze plate of lamb kofta, artichokes, dolmades, tabouleh, smoked eggplant and olive tapenade with flat bread **GF DF**

Peking duck salad with lychees, cucumber, mint and black vinegar dressing **GF DF NF**

Poached bang bang chicken rice-noodle salad with a caramel sesame sauce **GF DF**

Red braised pork belly on pickled slaw with ginger and lemon balm **GF DF NF**

Smoked Tasmanian salmon and warm kipfler potato salad shaved fennel, native finger-lime and dill **GF NF**

MAINS

Grilled chicken breast on barley miso broth with sweetcorn, Brussel sprouts, pumpkin and artichoke **DF NF**

Grilled herbed chicken breast with broccolini, kipfler potatoes and roasted eshallots jus **GF DF NF**

Harissa braised lamb, roasted eggplant with black lentils, kale and pine nuts with pomegranate molasses **GF DF**

Nasu Dengaku eggplant on barley miso broth with sweetcorn, Brussel sprouts, pumpkin and artichoke **DF NF V**

Pan fried barramundi fillets on black rice, corn, coriander with chipotle slaw **GF DF NF**

Roast Ranger Valley beef fillet on beetroot risotto with roasted baby carrots and horseradish crème **GF NF**

Roasted scotch fillet, bone marrow, sweet potato puree, grilled parsley and crushed tomato **GF DF NF**

Seared smoked pork fillet on carrot puree, kale, roast apple, sage and ancient grains **DF**

Seared Tasmanian salmon on potato and spinach rosti with rocket and edamame bean salad, lemon sumac dressing **GF DF NF**

Za'tar spiced roasted pumpkin with black lentils, kale and pine nuts with pomegranate molasses **GF DF V**

Available options

V vegetarian, **GF** gluten free,
DF dairy free, **NF** nut free

Plated set menus

DESSERT

Baked strawberry cheesecake with a berry coulis **V**

Chocolate and orange gold dome
with orange, date and mint salad **GF V**

Chocolate and raspberry fondant
with pistachio gelato and coffee crumbs **V**

Lime and vanilla bean pannacotta
with a spiced fruit syrup **GF NF V**

Lychee and rose water tartlet and orange
blossom cream with confit melon, candied ginger
and basil cress **GF V**

Mango and coconut savarin with confit
watermelon and mint **GF V**

Sticky date pudding with a butterscotch sauce
and vanilla ice-cream **V**



Available options

V vegetarian, **GF** gluten free,
DF dairy free, **NF** nut free

Satisfy the senses

We say the sky's the limit and we mean it. Make your event a memorable one with a range of custom-made sweets and treats that are sure to delight.



Beverages

AERIAL BEVERAGE PACKAGE

\$26 per person | 1 hr | 20 person minimum

\$30 per person | 2 hr | 20 person minimum

\$35 per person | 3 hr | 20 person minimum

\$40 per person | 4 hr | 20 person minimum

\$48 per person | 5 hr | 20 person minimum

Hahn Super Dry, James Boag Draught, Five Seeds Cider or Hahn premium light (select 2)

Sparkling wine – Willowglen NV Brut

White wine – Willowglen Semillon Sauvignon Blanc, Willowglen Pinot Grigio or Willowglen Rosé (select 1)

Red wine – Willowglen Shiraz Cabernet or Willowglen Cabernet Merlot (select 1)

Soft drinks, a variety of chilled fruit juices and sparkling mineral water

Professional and experienced wait staff

PREMIUM BEVERAGE PACKAGE

\$32 per person | 1 hr | 20 person minimum

\$40 per person | 2 hr | 20 person minimum

\$44 per person | 3 hr | 20 person minimum

\$48 per person | 4 hr | 20 person minimum

\$55 per person | 5 hr | 20 person minimum

Heineken Premium Lager, Furphy's Lager, James Squire Orchard Crush Cider or Hahn Premium Light (select 3)

Sparkling wine – De Bortoli Vivo NV Chardonnay Pinot Noir Brut or Wild One Sparkling Brut Cuvee NV (select 1)

White wine – De Bortoli Vivo Chardonnay or Wild One Sauvignon Blanc (select 1)

Red Wine – De Bortoli Vivo Cabernet Sauvignon or Wild One Shiraz (select 1)

Soft drinks, Kombucha, a variety of chilled fruit juices and sparkling mineral water

Professional and experienced wait staff

NON-ALCOHOLIC BEVERAGE PACKAGE

\$13 per person | 1 hr | 20 person minimum

\$15 per person | 1.5 hr | 20 person minimum

\$17 per person | 2 hr | 20 person minimum

\$19 per person | 2.5 hr | 20 person minimum

\$20 per person | 3 hr | 20 person minimum

Soft drinks, Kombucha, a variety of chilled fruit juices and sparkling mineral water

Professional and experienced wait staff

Beverage list

SPARKLING WINES \$ per bottle

Willowglen NV Brut	26
DeBortoli VIVO NV Chardonnay Brut	30
Wild One Sparkling Brut Cuvee	30
DeBortoli VIVO Moscato	30
Divici Prosecco	40
De Bortoli Rococo Premium Cuvee	50

WHITE/ROSE WINES \$ per bottle

Willowglen Semillon Sauvignon Blanc	26
Willowglen Pinot Grigio	26
Willowglen Rose	26
Wild One Sauvignon Blanc	30
De Bortoli VIVO Chardonnay	30
Deen Vat Series Verdelho	35
DB Rosé Rosé	37
Villages Yarra Valley Chardonnay	48

RED WINES \$ per bottle

Willowglen Shiraz Cabernet	26
Willowglen Cabernet Merlot	26
Wild One Shiraz	30
De Bortoli VIVO Cabernet Sauvignon	30
DB Winemakers Cabernet Sauvignon	37
Villages Yarra Valley Pinot Noir	40
Woodfired Heathcoate Shiraz	50

BEERS/CIDER \$ per bottle

Hahn Premium Light	5.50
James Boag Draft	6.50
Hahn Super Dry	6.50
Tooheys 5 Seeds Cider	7.00
James Squire Orchard Crush Cider	8.50
Heineken	9.00
Furphy's Lager	9.00

SPIRITS \$ per drink

Ballentines Scotch Whisky	9.00
Beefeater Gin	9.00
Cougar Bourboun	9.00
Havana Club 3yr	9.00
Wynaboro Vodka	9.00

NON-ALCOHOLIC \$ per item

Orange juice (2 litre)	7.00
Soft drinks	3.50
Kombucha (assorted flavours)	3.50
Other juices	
Apple and pineapple (1 litre)	7.00
Apple juice (250ml bottle)	3.50
Bottled water (1.5 litre bottle)	3.40
Bottled water (600 ml)	3.00
Mineral water (1.25 litre bottle)	4.00
Orange juice (250ml bottle)	3.50

Audiovisual

Need tech support? Created a digital presentation and need the right equipment? We can help and ensure your event runs seamlessly and efficiently.

EQUIPMENT HIRE	\$
Lectern (with fixed microphone)	86
Drop down data projector and screen	285
Laptop	200
Whiteboard (includes markers and eraser)	35
Flipchart (includes paper and markers)	45
Radio microphones (lapel or handheld)	155
Polycom	150
49" TV on stand	300
Remote mouse clicker/HDMI adapters (\$50 lost/damage fee)	free
WiFi	free

STAFF HIRE	\$
Audiovisual technician (per hour - 3hr min)	105

AV PACKAGES

Excluding AV technician costs

Prices based on 1 room

AV PACKAGE 1 \$500

Data projector and screen x1
Lectern and microphone x1
Microphone (handheld or lapel) x1
Setup and pack down

AV PACKAGE 2 \$900

Data projector and screen x1
Lectern and microphone x1
Laptop x1
Remote mouse x1
Foldback monitor x1
Setup and pack down

EVENING PACKAGE \$660

Data projector and screen x1
Lectern and microphone x1
Laptop x1
Remote mouse x1
Stage lights x4
Setup and pack down

EXTRAS

Excluding AV technician costs

FOLD BACK MONITOR \$250

Fold back monitor x1
(small screen or large screen on floor)
Setup and pack down

SWITCHER PACK \$550

Vision switcher x1
Fold back monitor x1
Remote mouse x1
Setup and pack down

For tailored AV and equipment requests, please contact us directly.

Ancillary services

Need additional services to make your event great?

Our team are here to help make this possible and can source, organise and quote on any additional services you might need including:

Custom printing

Entertainment

Event theming

Floral arrangements

Live music

Photographers

Public speakers

Table decorations

Team building facilitators

Wedding planners

ACCOMMODATION

Please contact your function coordinator, who can help you organise accommodation at discounted rates with our selected hotel partners.



Let's talk

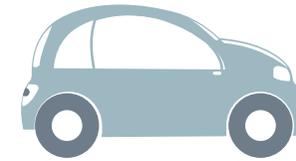
You're only a call or email away from ensuring your event takes place at a venue that truly cares and exceeds expectations.

Contact one of our friendly team today.

call: +61 2 9514 1632

email: aerialfunctions@uts.edu.au

web: aerialutsfunctioncentre.com.au



Where can I park?

Interpark

[University of Technology Car Park](#)

Thomas Street, Ultimo

Wilson Parking

[Hotel Novotel Sydney Central Car Park](#)

169-179 Thomas Street, Haymarket

[Broadway Shopping Centre Parking](#)

1 Bay Street, Broadway

Wilson Parking

[Market City Car Park](#)

2 Quay Street, Haymarket

[Mecure Hotel Parking](#)

Little Regent Street, Chippendale