



aerial
UTS FUNCTION CENTRE

2019 CATERING PACKAGE

Meetings | Events | Conferences



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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.

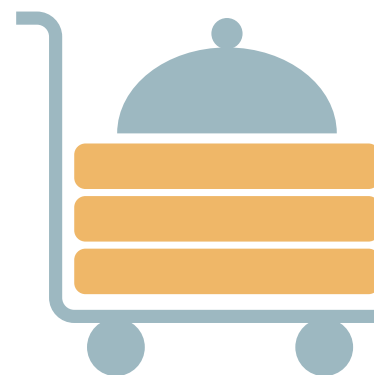
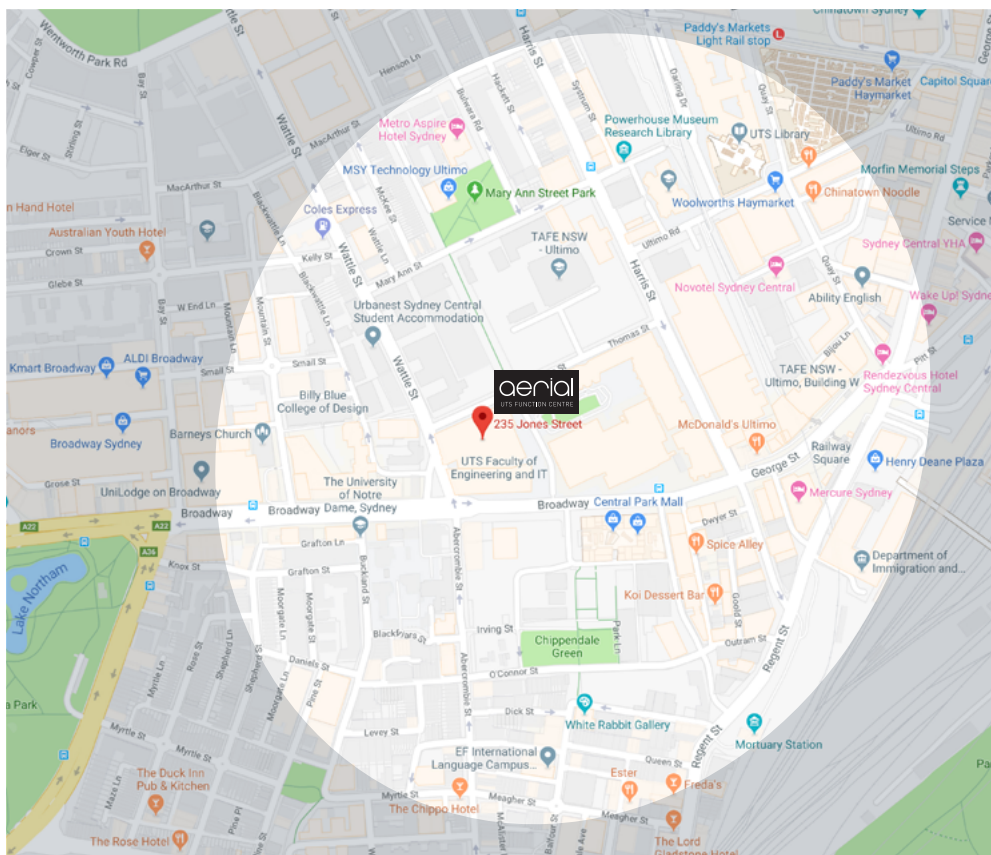
Established in 2010, Aerial is an events centre with a difference. We believe in giving back.

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.



We'll come to you

Conveniently located in Building 10 of the UTS Ultimo campus, Aerial provides a food and beverage catering service to the surrounding area within a 0.5km radius. Whether you are located on or off campus, all deliveries are made on foot, using specially designed catering trolleys.



DELIVERY

Delivery fee | \$16 per delivery

Biodegradable disposables
\$0.30 per person | per break

Crockery | \$0.70 per person | per break

ADDITIONAL ITEMS

Linen (black or white)
\$13 per tablecloth

Trestle tables | \$16 per table

Water urns | \$12 per urn

Weekend rates

The following surcharges on total invoice apply on weekends and public holidays: Saturday 10%, Sunday 15%, Public Holiday 40%

GST

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

Location

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

Just a short walk from Central Station.



Why choose Aerial?

Flexibility

We love to be creative. If you are hosting a themed event and are looking for a specialised menu to suit, let's talk. We say the sky's the limit and we mean it.

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.

Mobile catering

Your guests will enjoy a wide range of refreshments brought to your event, straight from our on-campus commercial kitchen. Choose from our selection of delectable menus.

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 will deliver to your event, on or off campus within a 0.5km radius.

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.



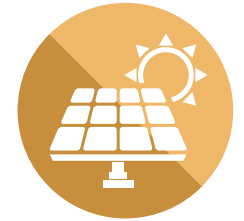
Renewable energy

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.

Menus

Our onsite gold licensed commercial kitchen will cater to your every need with a selection of menus across breakfast, refreshments, lunch and dinner, BBQs, platters and more.



All day delegate package

ALL DAY DELEGATE PACKAGE

\$50 per person | 20 person minimum

Inclusions:

Delivery fees

Disposable plates, glasses and cutlery, napkins and tablecloth roll

Freshly brewed coffee and a selection of premium teas on arrival

Morning tea of freshly brewed coffee, a selection of premium teas and two pieces per person (one sweet, one savoury) from the morning tea selection list

A choice of lunch from the lunch selections list served with chef's selection of salads, seasonal sliced fruit platter, freshly brewed coffee and a selection of premium teas and a variety of chilled fruit juices

Afternoon tea of freshly brewed coffee, a selection of premium teas and two pieces per person (one sweet, one savoury) from the afternoon tea selections list

UPGRADE WITH THESE OPTIONS

Crockery/glassware **\$1.50 per person**

White or black linen **\$13 per tablecloth**

Variety of chilled fruit juices
\$1.50 per person | per break

Add a break item on arrival **\$4 per person**

Coffee cart with all day barista coffee – ask us for more details



All day delegate package

MORNING TEA SELECTIONS

Sweet

Assorted friands **V** (**GF** available)

Assorted muffins **V** (**GF** available)

Baked banana bread with salted caramel

Danish pastry selection **V** **NF**

Savoury

Filled croissant with ham and cheese
or tomato and cheese

Spinach and fetta rolls **V** **NF**

LUNCH SELECTIONS

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

A fine selection of sandwiches on assorted breads,
wraps and Turkish breads

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

AFTERNOON TEA SELECTIONS

Sweet

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

Chocolate brownies **V**

Seasonal lamingtons **V**

Savoury

Assorted mini quiches **NF** (**V** **GF** available)

Mini bagel filled with smoked salmon
and cream cheese

Spinach and fetta rolls **V**

Available options

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



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**

FULL BUFFET

\$36 per person | 20 person minimum

Scrambled free range eggs, beef chipolatas, traditional bacon, slow roasted tomatoes, sautéed mushrooms with herbs and 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



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: additional charge of \$2 per piece | 10 person minimum

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**

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 fruit lamingtons **V NF**

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

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 fruit friands **GF V**

Assorted mini quiches **GF V NF**

Assorted muffins **GF V NF**

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

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

Brownies **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

Platters

PLATTERS

\$100 | small: serves 10 people

\$200 | medium: serves 20 people

\$350 | large: serves 50 people

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**

SHARE PLATTERS

25 pieces per platter | \$30 per platter

Assorted dim sims and spring rolls

Assorted mini pies

Assorted samosas

Mini sausage rolls

Vegetable curry puffs

Available options

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



Salads

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**

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

Diced cucumber, vine ripened tomato, Kalamata olives, Spanish onion and parsley with fetta and sherry vinaigrette **GF NF V**

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

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**



Available options

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

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

DROP AND GO BBQ

\$8 per person | 100 person minimum

Two premium halal beef sausages per person
DF GF NF

Sliced onions

Grated cheddar cheese

Loaf bread

Tomato, BBQ and mustard sauces

Includes all necessary equipment to cook 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

Party platters and pizzas

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

Crudit  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**

Available options

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

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**



Canapés

CANAPÉ PACKAGES

Two hot and two cold canapés
\$28 per person for 1hr | 20 person minimum

Three hot and three cold canapés
\$35 per person for 2hr | 20 person minimum

Three hot, three cold and one substantial canapé
\$40 per person for 3hr | 20 person minimum

Four hot, four cold and one substantial canapé
\$45 per person for 4hr | 20 person minimum



Available options

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

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 croquette **V**

Karaage 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**

COLD CANAPÉ SELECTION

\$4.30 per piece | 10 person minimum

Beef tataki with tonkatsu 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 tartare 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



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
De Bortoli VIVO NV Chardonnay Brut	30
Wild One Sparkling Brut Cuvee	30
De Bortoli 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
De Bortoli 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
De Bortoli 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

Let's talk

You're only a call or email away from ensuring your event is catered for by an organisation that truly cares and exceeds expectations.

Contact one of our friendly team today.

call: +61 2 9514 1630

email: aerialfunctions@uts.edu.au

web: aerialutsfunctioncentre.com.au

