



aerial  
UTS FUNCTION CENTRE

## 2021 CATERING PACKAGE

Cocktail events

# CANAPÉ PACKAGES

20 person minimum

## PACKAGES

**1 hour | \$28 per person**

**Two hot & two cold canapés**

**2 hours | \$36 per person**

**Three hot & three cold canapés**

**3 hours | \$42 per person**

**Three hot, three cold & one substantial canapés**

**4 hours | \$46 per person**

**Four hot, four cold & one substantial canapés**

**If COVID restrictions are in place, canapés will be priced per piece instead and served as a boxed assortment**

## SUBSTANTIAL CANAPÉS\*

**\$8 per piece | 10 piece minimum**

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

Cheese quesadillas with Salsa Fresca & chipotle mayo (V) (NF)

Grilled achiote pork or chicken tacos with roast pineapple & slaw (GF) (DF)

Grilled Chorizo hotdog with rocket & chipotle relish (NF)

Satay chicken skewers with toasted coconut (GF) (DF)

## HOT CANAPÉ SELECTION

**\$5 per piece | 10 piece minimum**

Arancini with green pea & mozzarella (V) (NF)

Assorted gourmet pies with tomato chutney (NF)

Assorted mini quiches (NF)

Coconut crumbed prawn with lime aioli dressing (NF)

Karaage chicken with chive & lemon mayo (GF) (NF)

Pork chorizo, haloumi & tomato skewers (NF)

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

Prawn cutlets with lime & sweet chilli sauce (GF) (DF) (NF)

Salt & pepper crusted squid with lime aioli (NF)

Sausage rolls with tomato chutney (NF)

Soy braised beef rib with sesame & radish on a spoon

Spinach & fetta rolls with tomato chutney (V)

Steamed chicken & shallot dumpling with black vinegar sauce (DF) (NF)

Tart of asparagus & parmesan (V) (NF)

Vegetable samosas & spring rolls (V) (DF) (NF)

## COLD CANAPÉ SELECTION

**\$5 per piece | 10 piece minimum**

Beef negimaki with sweet soy & sesame (GF) (NF)

Bruschetta of heirloom tomatoes & basil (V) (DF) (NF)

Caramelised fig jam, pear & Milawa blue cheese on fruit toast (V)

Cherry tomatoes, mozzarella & basil skewers (V) (GF) (NF)

Compressed melon, basil & prosciutto (GF) (DF) (NF)

Goats cheese, basil & beetroot relish tart (V)

Peking duck pancake with hoisin sauce, cucumber & spring onion (DF) (NF)

Poached salmon, horseradish mayo & crushed peas on a crostini (DF) (NF)

Searred teriyaki salmon & avocado wonton (DF)

Vegetarian rice paper rolls with sweet chilli & lime (V) (GF) (DF) (NF)

Vietnamese rice paper rolls with BBQ pork, prawns & BBQ duck (GF) (DF) (NF)

Wagyu bresaola beef with onion jam & shaved parmesan (NF)

# CANAPÉ PACKAGES (CONT.)

## SUBSTANTIAL BOXES\*

\$10 per piece | 10 piece minimum

Madras vegan meat curry with steamed rice, crispy shallots & mango chutney (VG)(GF)(DF)(NF)

Meatballs & penne pasta with basil pesto (DF)

Panko-crumbed flathead fillets with French fries, & tartare sauce (DF)(NF)

Salmon & asparagus risotto with shaved fennel (NF)

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



## SHARE PARTY PLATTERS\*

\$5 per person | 10 person minimum

Assorted nuts & olives (V)(GF)(DF)

Chips & chef's selection of dips (V)

Crudité platter with raw vegetables, heirloom tomatoes & dips (V)(GF)(DF)(NF)

Rice cracker & soy crisp mix (DF)

\$5.50 per person

Ribbon sandwiches (NF)

Spinach & fetta rolls (NF)

Tortilla chips guacamole, tomatillo salsa & roasted corn salsa (V)(GF)(DF)

\$6 per person

Assorted gourmet pies & sausage rolls (NF)

Toasted flat breads with za'tar pumpkin, hummus & beet relish dips (V)(NF)

Vegetarian curry puffs with mango chutney (V)

## GOURMET PIZZAS\*\*

\$30 per pizza | \$34 GF base | Approx 20 slices per slab (DF & VG cheese options available)

Bacon, beef, salami & flame-grilled capsicums (NF)

BBQ chicken with Spanish onion (NF)

Black forest ham & pineapple (NF)

Grilled vegetables with pesto & mozzarella (V)

Heirloom tomatoes, mozzarella & basil (V)

Roasted pumpkin goats cheese & caramelised onion (V)(NF)

Seasonal Supreme (NF)

## DESSERT CANAPÉS\*

\$5 per piece | 20 piece minimum

Assorted petit fours

Chef selection of dessert éclairs

Chef selection of dessert tartlets

Chocolate & raspberry mousse (V)(GF)(DF)(NF)

Cocktail cupcakes

Compressed fruit & berry cups

# PLATTER MENUS

## PLATTER SELECTIONS

\$15 per person | 20 person minimum

### Antipasto platter

Char-grilled vegetables & marinated mushrooms with cold sliced meats, smoked salmon, olives & relishes served with assorted gourmet bread (GF) (DF) (NF)

### Cheese platter

A selection of international and Australian cheeses served with dried fruit, fresh dates, quince paste, lavosh & crackers (V)

### Cured meats board

Selection of salumi, bresaola & salami served with lettuce, artichoke, olives, pickles & chutney with bread & crackers (NF)

### Mezze platter

Grilled lamb skewers, baked haloumi cheese, falafel & dolmades, served with tabouli salad, assorted gourmet breads & dips (NF)

### Vietnamese platter

Fresh vegetable Vietnamese spring rolls, satay chicken skewers & a coriander, pineapple & mint noodle salad (GF) (DF)





**BEVERAGE PACKAGES**

# BEVERAGE PACKAGES

20 person minimum

## AERIAL PACKAGE

1 hour | \$27 per person

2 hours | \$31 per person

3 hours | \$36 per person

4 hours | \$41 per person

5 hours | \$50 per person

### Includes:

#### Beer and cider

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

#### Sparkling wine

Willowglen NV Brut

#### White wine

Willowglen Semillon Sauvignon Blanc or Willowglen  
Pinot Grigio

#### Rosé wine

Willowglen Rosé

#### Red wine

Willowglen Shiraz Cabernet  
or Willowglen Cabernet Merlot

#### Non-alcoholic

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

Professional & experienced wait staff

## PREMIUM PACKAGE

1 hour | \$33 per person

2 hours | \$41 per person

3 hours | \$45 per person

4 hours | \$50 per person

5 hours | \$57 per person

### Includes:

#### Beer and cider

Heineken, Furphy's Lager, Hahn premium light  
or James Squire Orchard Crush Cider

#### Sparkling wine

Wild One Sparkling Brut Cuvée  
Duchess Sparkling NV Cuvée

#### White wine

Wild One Sauvignon Blanc  
De Bortoli Winemakers Pinot Grigio

#### Red Wine

Wild One Shiraz  
De Bortoli Winemakers Cabernet Sauvignon

#### Non-alcoholic

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

Professional & experienced wait staff

## NON-ALCOHOLIC PACKAGE

1 hour | \$14 per person

2 hours | \$16 per person

3 hours | \$18 per person

4 hours | \$20 per person

5 hours | \$22 per person

### Includes:

A variety of chilled fruit juices

Kombucha

Soft drinks

Sparkling mineral water

Professional & experienced wait staff

# BEVERAGE LIST

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## SPARKLING WINES

Willowglen NV Brut	\$26
Twelve Signs Sparkling Brut	\$30
Wild One Sparkling Brut Cuvée	\$30
Duchess Sparkling NV Cuvée	\$32
Divici Prosecco	\$45

## WHITE/ROSE WINES

### White

Willowglen Semillon Sauvignon Blanc	\$26
Willowglen Pinot Grigio	\$26
Wild One Sauvignon Blanc	\$30
Puppet Master Pinot Gris	\$39
Baby Doll Sauvignon Blanc	\$40
Villages Yarra Valley Chardonnay	\$48

### Rosé

Willowglen Rosé	\$26
Excuse My French	\$37

## RED WINES

Willowglen Shiraz Cabernet	\$26
Willowglen Cabernet Merlot	\$26
Wild One Shiraz	\$30
De Bortoli Winemakers Cabernet Sauvignon	\$37
Paxton Tempranillo	\$40
Vinaceous Voodoo Moon Malbec	\$50
Woodfired Heathcoate Shiraz	\$50

## BEERS / CIDER

Hahn Premium Light	\$5.50
James Boag Draught	\$6.50
Hahn Super Dry	\$6.50
Tooheys 5 Seeds Cider	\$7
James Squire Orchard Crush Cider	\$8.50
Heineken	\$9
Furphy's Lager	\$9

## SPIRITS

Ballentines Scotch Whisky	\$9
Beefeater Gin	\$9
Cougar Bourboun	\$9
Havana Club 3yr	\$9
Wynaboro Vodka	\$9

## NON-ALCOHOLIC

Soft Drinks	\$3.50
Kombucha (assorted flavours)	\$3.50
Bottled Water (600ml)	\$3
Mineral Water (1.25 litre bottle)	\$4
Orange Juice (2 Litre)	\$7
Apple Juice (2 litre)	\$7

### Juices

Apple Juice (250ml bottle)	\$3.50
Orange Juice (250ml bottle)	\$3.50