

A top-down view of a catering menu spread on a white marble table. The spread includes a wooden board with bread, a charcuterie platter with salami and prosciutto, a caprese skewer platter, a pasta salad, a pasta dish with meatballs, a vegetable platter with various dips, and a bowl of meat sauce. There are also breadsticks, a small bowl of dark sauce, and a pair of tongs.

aerial
UTS FUNCTION CENTRE

2024 CATERING PACKAGE

Your premium meetings, events and catering service



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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 Oz Harvest.



HELPING STUDENTS

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

ALL DAY CATERING PACKAGE

20 person minimum



ALL DAY CATERING PACKAGE

\$70 per person

Inclusions:

Delivery

Disposable plates, glasses and cutlery, napkins and tablecloth roll

Freshly brewed coffee, a selection of premium teas and Vestal filtered water on arrival

Morning tea of freshly brewed coffee, a selection of premium teas and Vestal filtered water. Two pieces per person (one sweet, one savoury) from the break items 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, a selection of premium teas, Vestal filtered water and a variety of cold pressed fruit juices

Afternoon tea of freshly brewed coffee, a selection of premium teas and Vestal filtered water, two pieces per person (one sweet, one savoury) from the break items selection list

UPGRADE WITH THESE OPTIONS

\$3 per person | crockery/glassware

\$15 per tablecloth | white or black linen

\$3 per person, per break | variety of chilled fruit juices

\$5 per person | add a break item on arrival

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

ALL DAY CATERING PACKAGE MENU

20 person minimum



SWEET BREAK SELECTIONS

Assorted friands (V)

Assorted muffins (V)

Baked banana bread with salted caramel (V)

Danish pastry selection (V) (NF)

Chocolate & walnut brownies (V)

Seasonal lamingtons (V)

SAVOURY BREAK SELECTIONS

Vegan curry puffs and coconut raita (DF) (NF)

Mini beef pies (NF)

Spinach & feta rolls (V) (NF)

Filled croissant with ham & cheese or tomato & cheese

Assorted mini quiches (NF) (V)

ALTERNATE DIETARY SELECTION

+ \$2 per person | ten people or more

Gluten free muffins (GF) (NF) (V)

Plant based brownies (GF) (DF) (VG)

Plant based delicious sweet slices (GF) (DF) (VG)

Vegan zucchini bites with tomato chutney
(GF) (DF) (VG) (NF)

LUNCH SELECTIONS

Aerial sliders | **two sliders per person**
(Beef OR chicken OR vegetarian burger) (V) (DF) (NF)

A selection of sandwiches and wraps

Fable protein ragu with penne pasta (VG) (DF) (NF)

Beef stroganoff with steamed rice and beans (GF) (NF)

Shanghai noodle box with stir fry vegetables & sweet
chilli sauce (chicken or vegetarian) (DF) (NF)

Thai red curry with chicken & vegetables on steamed
rice (GF) (DF) (NF)

BREAKFAST MENU

20 person minimum



BREAKFAST MENUS INCLUDE

Freshly brewed coffee

Selection of premium teas

Vestal filtered water

Variety of cold pressed fruit juices

LIGHT BREAKFAST*

\$23 per person

Chef's selection of pastries & croissants with spreads (NF)

Seasonal sliced fruit platter (V) (VG) (GF) (DF) (NF)

BUILD YOUR OWN BREAKFAST*

\$37 per person

Select up to four (4 break items per person)

Assorted muffins (V) (NF)

Bacon & egg slider with onion jam (DF) (NF)

Spinach & roast vegetable frittata (V) (GF)

Baked banana bread with salted caramel (V) (NF)

Fruit coconut yoghurt cups (GF) (NF) (V)

Pancakes with berries & maple syrup (V) (NF)

Seasonal sliced fruit platter (V) (VG) (GF) (DF) (NF)

Vegan breakfast bars (VG) (DF)

Spinach & roast vegetable frittata (V) (GF)

BREAK ITEMS

20 person minimum | \$5.50 per piece

SWEET

Assorted muffins (V) (NF)

Baked banana bread with salted caramel (V) (NF)

Chocolate & walnut brownies (V)

Danish pastry selection (V)

Fruit friand selection (V)

Fruit skewers (V) (VG) (GF) (DF) (NF)

Portuguese custard tarts (V) (NF)

Scones with Yarra Valley jam & cream (V) (NF)

Mixed mini lamingtons (V) (NF)



SAVOURY

Assorted mini quiches (NF) (V options available)

Zucchini bites with tomato relish (V) (VG) (GF) (DF) (NF)

Smoked ham & cheddar cheese croissants (NF)

Tomato & cheddar cheese croissants (V) (NF)

Vegetable arancini (V) (NF)

Lemon & thyme chicken skewer (GF) (DF) (NF)

Mini beef pies (NF)

Spinach & feta rolls (V) (NF)

ALTERNATIVE DIETARY SELECTION

An additional \$2 per person applies for orders of 10 people or more

Gluten free muffins (V) (GF) (NF)

Vegan tea cake (VG) (DF)

Gluten free banana bread with salted caramel (V) (GF)

Plant based delicious sweet slices (V) (GF) (DF)

Vegan corn salsa empanadas (VG) (DF) (NF)

Raw fruit and nut breakfast bars (VG) (GF) (DF)

Plant based brownies (VG) (GF) (DF)

MORNING | AFTERNOON BREAK

\$15 per person | one break item per person

Served with freshly brewed coffee, a selection of premium teas & Vestal filtered water

\$19 per person | two break items per person

Served with freshly brewed coffee, a selection of premium teas, Vestal filtered water and variety of cold pressed fruit juices

MINI BREAK

\$5.50 per person | Freshly brewed coffee, a selection of premium teas and Vestal filtered water

\$7 per person | Freshly brewed coffee, a selection of premium teas, Vestal filtered water & variety of cold pressed fruit juices

\$7.50 per person | Freshly brewed coffee, a selection of premium teas, Vestal filtered water & tea biscuits

WORKING LUNCH MENUS

20 person minimum

WORKING LUNCH MENUS INCLUDE

Freshly brewed coffee

Selection of premium teas

Variety of cold pressed fruit juices

Vestal filtered water

Seasonal sliced fruit platter (V)(GF)(DF)(NF)



SANDWICH LUNCH*

\$21 per person

Inclusions:

Seasonal variety of sandwich & wraps
(dietaries options available)

SALAD BAR**

\$30 per person

Please choose four salads from the selection on pg 9

Inclusions:

Assorted gourmet breads

BUFFET*

\$50 per person

Your selection of one hot dish (see next column)

Inclusions:

Assorted gourmet breads with spreads

Assorted sweets platter

Chef's selection of salads

HOT DISH SELECTION

Aerial sliders | **two sliders per person**

(Beef OR chicken OR vegetarian burger) (V)(DF)(NF)

Sautéed meatballs with penne pasta marinara
& basil pesto (NF)

Chef's selection of chicken pasta lunch box (NF)

Shanghai noodle box with stir-fried vegetables
& sweet soy chilli sauce (chicken or vegetarian) (DF)(NF)

Roasted eggplant massala on steamed rice with
naan bread (VG)(DF)

Steamed Tasmanian salmon with fennel & zucchini
(GF)(DF)(NF)

Thai red curry with chicken & vegetables on jasmine
rice (GF)(DF)(NF)

Whole roast free range chicken with orange, carraway
& seasonal roasted vegetables (GF)(DF)(NF)

Vegan dhal coconut curry on steamed rice with
naan bread (VG)(GF)(DF)(NF)

SALAD & PLATTER MENUS

20 person minimum

SALAD SELECTIONS OPTIONS:

For our vegan guests: We can accommodate a small portion of most salads listed, upon request, when a regular salad of same type of salad is ordered



SALAD SELECTIONS

\$42 per bowl | serves 10 people

\$13 per person for individual take-away boxes

Chilled baby potatoes with fresh herb mayonnaise, wild rocket & shallots (V) (GF) (NF)

Greek salad of diced cucumber, vine-ripened tomatoes, Kalamata olives, Spanish onion & parsley with feta & balsamic vinaigrette (V) (GF) (NF)

Grilled chicken & pesto pasta with roast capsicum, semi-dried tomato, baby spinach & pine nuts

Grilled sweetcorn, activated black rice, cherry tomatoes, shallots, rocket & honey mustard dressing (V) (GF) (DF) (NG)

House slaw with chipotle dressing (V) (GF) (DF) (NG)

Mixed green leaves, cucumber, vine-ripened tomatoes & house dressing (V) (GF) (DF) (NF)

Roasted carrots, sweet potato, sunflower seeds & smoked coconut yoghurt dressing (V) (GF) (DF) (NG)

Quinoa, sweet potato, celery, cranberry, mint, rocket & pomegranate with honey mustard dressing

Spice roasted cauliflower, chickpeas, roast eggplant & almonds with tahini (V) (GF) (DF)

PLATTER SELECTIONS

\$15 per person

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)

Mezze platter

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

Seasonal sliced fruit platter

(NF) (DF) (GF) (V) (VG) | \$6 per person

CANAPÉ PACKAGES

20 person minimum

PACKAGES

1 hour | \$30 per person

Two hot & two cold canapés

2 hours | \$38 per person

Three hot & three cold canapés

3 hours | \$45 per person

Three hot, three cold & one substantial canapés

4 hours | \$48 per person

Four hot, four cold & one substantial canapés

SUBSTANTIAL CANAPÉS*

\$13 per piece

Aerial sliders | **two sliders per person**

(Beef OR chicken OR vegetarian burger) (V) (DF) (NF)

Cheese quesadillas with salsa fresca & chipotle mayo (V) (NF)

BBQ chicken tacos with roast pineapple & slaw (DF) (NF)

Grilled chorizo hotdog with rocket & chipotle relish (NF)

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

HOT CANAPÉ SELECTION

\$5.50 per piece

Vegetarian Arancini (V) (NF)

Assorted gourmet pies with tomato chutney (NF)

Assorted mini quiches (NF)

Crumbed prawn with lime aioli dressing (NF)

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

Soy braised beef brisket with daikon cress (GF) (DF) (NF)

Steamed chicken & shallot dumpling with black vinegar sauce (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)

Steamed vegan dumplings with black vinegar sauce (VG) (DF) (NF)

Spinach & feta rolls with tomato chutney (V)

Vegan corn salsa empanadas (VG) (DF) (NF)

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

COLD CANAPÉ SELECTION

\$5.50 per piece

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)

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

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

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

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

Caponata, basil & zucchini roll (VF) (GF) (DF) (NG)

CANAPÉ PACKAGES (CONT.)

20 person minimum

SUBSTANTIAL BOXES*

\$13 per piece

Eggplant massala, steamed rice, crispy shallots & mango chutney (VG)(GF)(DF)(NF)

Meatballs & penne pasta with basil pesto (DF)

Fable protein ragu with penne pasta (VG)(DF)(NF)

Shanghai noodle box with stir-fried vegetables & sweet soy chilli (DF)(NF) (Vegetarian or chicken options available)



SHARE PARTY PLATTERS*

\$5.50 per person

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)

\$6 per person

Mini wraps selection (NF)

Toasted flat breads with dips (V)(NF)

\$6.50 per person

Assorted gourmet pies & sausage rolls (NF)

Spinach & feta rolls (NF)

Vegetarian curry puffs with mango chutney (V)

GOURMET PIZZAS**

\$32 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)

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*

\$5.50 per piece

Chef's selection upon request



BEVERAGE PACKAGES

BEVERAGE PACKAGES

Staff costing included

AERIAL PACKAGE

1 hour | \$30 per person

2 hour | \$35 per person

3 hour | \$38 per person

4 hour | \$45 per person

Includes:

Beer and cider

House options (refer to pg 20)

Sparkling wine

Willowglen NV Brut

White wine

Willowglen Semillon Sauvignon Blanc or
Willowglen Pinot Grigio

Rosé wine

Sheep Shape Rosé

Red wine

Willowglen Shiraz Cabernet or
Willowglen Cabernet Merlot

Non-alcoholic

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

PREMIUM PACKAGE

1 hour | \$35 per person

2 hour | \$45 per person

3 hour | \$50 per person

4 hour | \$55 per person

Includes:

Beer and cider

Premium options (refer to pg 20)

Sparkling wine

King Valley Prosecco

White wine

De Bortoli Blue Pinot Gris
Baby Doll Sauvignon Blanc
Villages Yarra Valley Chardonnay
Hamlin Bay Chardonnay

Rosé wine

Rose-Rose Pale & Dry

Red Wine

De Bortoli Winemakers Cabernet Sauvignon
Woodfired Heathcoate Cabernet Sauvignon
Woodfired Heathcoate Shiraz

Non-alcoholic

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

NON-ALCOHOLIC PACKAGE

Up to 2 hours | \$20 per person

Each additional hour | \$5 per person

Includes:

A variety of cold pressed fruit juices

Soft drinks

Vestal mineral water

BEVERAGE LIST

CHAMPAGNE

House Champagne	\$90
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SPARKLING WINES

Willowglen NV Brut	\$30
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Duchess Sparkling NV Cuvée	\$33
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Divici Prosecco	\$46
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King Valley Prosecco	\$50
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WHITE

Willowglen Semillon Sauvignon Blanc	\$30
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Willowglen Pinot Grigio	\$30
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De Bortoli Winemakers Pinot Grigio	\$38
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Puppet Master Pinot Gris	\$40
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Baby Doll Sauvignon Blanc	\$50
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Villages Yarra Valley Chardonnay	\$50
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Hamlin Bay Chardonnay	\$50
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ROSÉ

De Bortoli Sheep Shape Rose	\$38
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Rose-Rose Pale & Dry	\$50
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RED

Willowglen Shiraz Cabernet	\$30
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Willowglen Cabernet Merlot	\$30
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De Bortoli Winemakers Cabernet Sauvignon	\$38
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Lindsay Estate Shiraz	\$40
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Woodfired Heathcoate Shiraz	\$50
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Jack Estate Mythology Cabernet Sauvignon	\$60
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BEERS / CIDER

House Options

Furphy, Hahn Super Dry, Five Seeds Cider	\$8
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Premium Options

Corona, Heineken, Stone and Wood Pacific Ale, James Squire Orchard Crush Cider	\$10
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Alternative Beers

Hahn Premium Light, Heineken Zero	\$6.50
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A selection of Seltzer and ready to drink (RTD) beverages available upon request

SPIRITS

Selection of House Spirits	\$9
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Selection of Premium Spirits	\$12
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COCKTAILS

Espresso Martini	\$17
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Aperol Spritz	\$17
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Cosmopolitan	\$17
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Margarita	\$17
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NON-ALCOHOLIC

Soft Drinks	\$4.50
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Orange Juice	\$4.50
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Apple Juice	\$4.50
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WE'LL COME TO YOU

Our Gold Licence Caterer's Accredited commercial kitchen is in Aerial UTS Function Centre, located in UTS Building 10, 7/235 Jones St, Ultimo. We provide a food and beverage catering delivery 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. However, you're also welcome to advise your friendly co-ordinator if pick up is preferred.

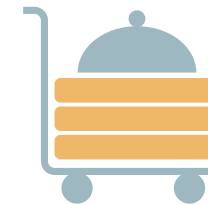
STAFF SERVICE FEES

Additional staff costs apply for service of all-day catering package and canape package.

ADDITIONAL ITEMS

\$15 per tablecloth | Linen (black or white)

\$16 per table | Trestle tables



WEEKEND RATES

The following surcharges on total invoice apply on weekends and public holidays: Saturday 15%, Sunday 25%, Public Holiday 50%

GST

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

