

2024 EVENTS PACKAGE

Meetings | Events | Conferences

aerial
UTS FUNCTION CENTRE





CONTENTS

About Us	4–5
Function Floor Plan	6–7
Conference Day Package	8
Breakfast Menus	9
Breaks	10
Working Lunch Menu	11
Buffet Lunch Menus	12
Salads and Platter Menus	13
BBQ and Pizza Menus	14
Canapés Menus	15–16
Plated Set Menus	17
Beverages Packages	19–20
Services	21

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



WELCOME

Aerial Function Centre is a spectacular all-weather rooftop venue that gives you the opportunity to create your perfect event. Located in the heart of Sydney City, we offer a modern, flexible space with sweeping terraces overlooking the Anzac Bridge & Darling Harbour precincts.

Our function centre is home to five meeting rooms that can be combined or configured to create a customised space for events of all sizes. Combine two or more rooms to create a larger, pillar-less space, with a maximum single area of 494 square metres when all five rooms are combined.

Our professional team of friendly, experienced staff & chefs work tirelessly to ensure that your event will meet your expectations, whether it be a conference for 400, a gala dinner for 200 or a meeting for 20; we are here to make your event a success.

WHAT WE OFFER

- On-site commercial kitchen to service all your function needs
- Sweeping terraces with skyline views over Anzac Bridge & Darling Harbour
- Dedicated function staff
- Flexible catering variety with personalised service
- Licensed bar & barista services
- Highly competitive prices
- Gold Licenced on site catering
- All meat & poultry products where possible are halal certified & free range
- 494sqm pillarless function space
- A comprehensive functions package to cater for all social and corporate occasion, large or small
- SAGE accredited
- Hearing Loop enabled venue

HOW TO FIND US

We are located on campus and just a short walk from Central Station.

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

📞 02 9514 1632

📠 02 9514 1404

✉ aerialfunctions@uts.edu.au

🌐 aerialutsfunctioncentre.com.au

PARKING

Parking is available on-site at the Interpark UTS Car Park, Building 10, Thomas Street, Ultimo.

interpark.com.au



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UTS FUNCTION CENTRE

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

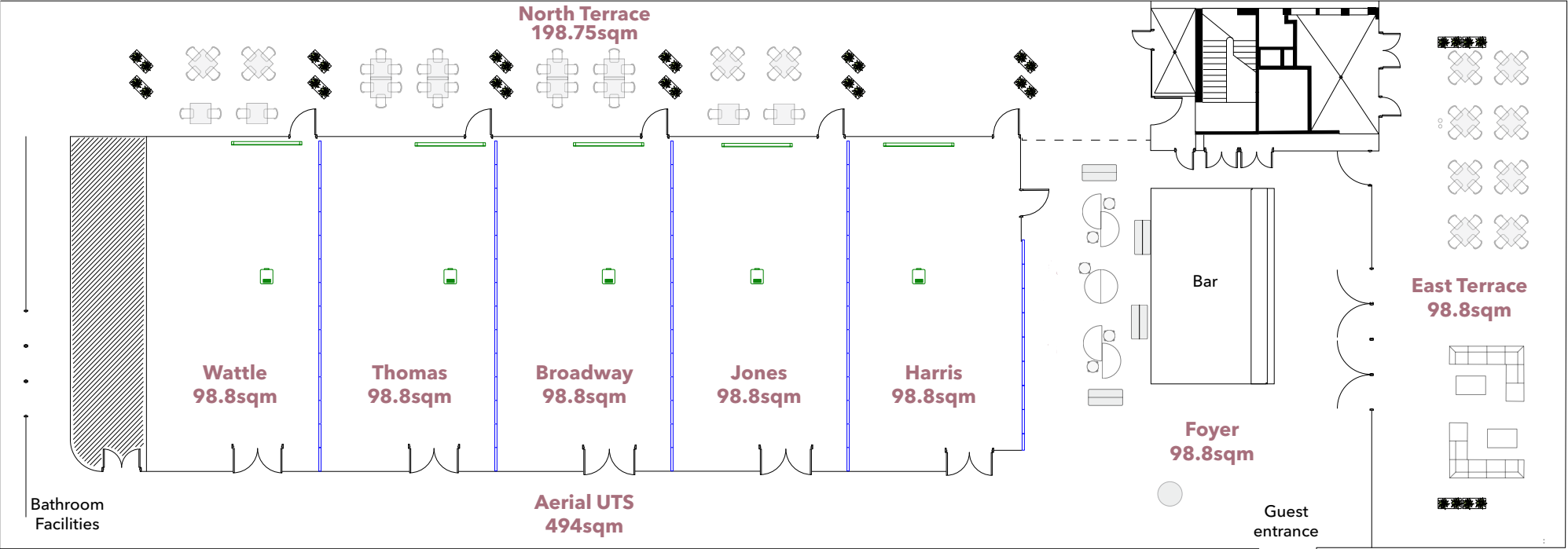
At Aerial we only use biodegradable disposables, no plastic.



SOLAR ENERGY

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

FLOOR PLAN





CAPACITIES & RATES

AERIAL UTS FULL VENUE CAPACITIES 494sqm

Cocktail	450
Banquet	350
Theatre	450
Classroom	270
Cabaret	270

INDIVIDUAL ROOM CAPACITIES 98.8SQM

Cocktail	100
Banquet	70
Theatre	100
Classroom	54
Cabaret	54

MINIMUM SPEND

A minimum spend applies to all events at Aerial UTS Function Centre. Please get in touch with us with your requirements for a quote.

WEEKEND RATES

The following surcharges apply on weekends & public holidays:

Saturday | 15% surcharge on total invoice

Sunday | 25% surcharge on total invoice

Public Holiday | 50% surcharge on total invoice

CONFERENCE DAY PACKAGES

20 person minimum

BASIC CONFERENCE DAY PACKAGE

\$70 per person

ARRIVAL

Freshly brewed coffee, a selection of premium teas & Vestal filtered water

MORNING TEA

One break item per person

LUNCH

Choice of sandwich lunch OR sliders and salad bar OR basic BBQ menu

AFTERNOON TEA

One break item per person

Inclusions:

Freshly brewed coffee, a selection of premium teas & Vestal filtered water included in all breaks

Function room set with writing pads, pens, mints & Vestal filtered water

Stage for speaker (if required)

Lectern with fixed microphone x 1

Complimentary wireless internet access

DELUXE CONFERENCE DAY PACKAGE

\$90 per person

ARRIVAL

Freshly brewed coffee, a selection of premium teas & Vestal filtered water

MORNING TEA

Two break items per person

LUNCH

Buffet menu one, including: Two hot dishes, chef's selection of salads, assorted desserts & fruit

AFTERNOON TEA

Two break items per person

Inclusions:

Freshly brewed coffee, a selection of premium teas & Vestal filtered water included in all breaks

A selection of whole fruit

Function room set with writing pads, pens, mints & Vestal filtered and Vestal mineral water

Drop down laser data projectors & screens

Stage for speaker (if required)

Lectern with fixed microphone x 1

Choice of handheld or lapel microphone (if required)

Complimentary wireless internet access

UPGRADE OPTIONS

Barista Coffee

\$5 per person per break OR \$12 per person all day

Chef selection of Canapes and drinks

\$30 per person (1 hour only immediately following end of your event)

For large events add a station for your guests interaction & enjoyment. A grazing station, taco station & desserts bar are just some of our options available, please enquire



BREAKFAST MENU

20 person minimum

BREAKFAST MENUS INCLUDE

Freshly brewed coffee, a selection of premium teas & Vestal filtered water

Variety of chilled fruit juices



LIGHT BREAKFAST*

\$23 per person

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

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

BUILD YOUR OWN BUFFET BREAKFAST*

\$37 per person

Select up to four (4 items served per person)

Assorted muffins (NF) (V)

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

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

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

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

Spinach & roast vegetable frittata (V) (GF)

Zucchini fritters (NF)

Vegan breakfast bars (VG) (DF)

OTHER OPTIONS AVAILABLE

Prices upon request

Full hot buffet breakfast

Hot plated breakfast

BREAKS

20 person minimum | Individual break items \$5.50 per person

MINI BREAK

\$5.50 per person | freshly brewed coffee & a selection of premium teas

\$7 per person | freshly brewed coffee, a selection of premium teas & variety of chilled fruit juices

\$7.50 per person | freshly brewed coffee, a selection of premium teas & tea biscuits

ALL DAY OPTIONS

\$14 per person | all day tea & coffee

\$15 per person | all day tea, coffee & tea biscuits

MORNING/AFTERNOON BREAK*

Freshly brewed coffee & a selection of premium teas served with a selection of seasonal whole fruit, plus:

\$15 per person | one break item per person

\$19 per person | two break items per person

Inclusions:

Variety of cold pressed fruit juices

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 with passion fruit coulis (V) (VG) (GF) (DF) (NF)

Portuguese custard tarts (V) (NF)

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

Bite sized lamingtons (V) (NF)

Tea cake selection (V) (NF options available)

SAVOURY

Assorted mini quiches (V options available) (NF)

Filled croissants with smoked ham & cheddar cheese (NF)

Filled croissants with tomato & cheddar cheese (V) (NF)

King Island beef mini pies

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

Vegetarian arancini (V) (NF)

Semi-dried tomato pesto & ricotta tartlet (V)

Spinach & feta rolls (V) (NF)

ALTERNATE DIETARY SELECTION

An additional \$2.50 per person applies for orders of 10 people or more

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

Vegan tea cakes (V) (GF) (NF)

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

Plant based brownies (V) (GF)

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

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

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

WORKING LUNCH MENUS

20 person minimum



WORKING LUNCH MENUS INCLUDE

Freshly brewed coffee

Selection of premium teas & Vestal filtered water

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

Variety of cold pressed fruit juices

WORKING SANDWICH LUNCH*

\$21 per person

Inclusions:

Seasonal variety of breads & sandwich wraps
(V) (DF) (NF options available)

WORKING LUNCH BUFFET*

\$48 per person | choose one hot option

Inclusions:

Assorted gourmet breads

Assorted dessert platter

Chef's selection of assorted salads

HOT BOX SELECTION

(Plant based and vegetarian selections available)

Aerial sliders | **two sliders per person**

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

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

Sautéed meatballs in tomato sugo with penne
pasta & basil pesto (NF)

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

Roasted eggplant massala curry on steamed rice
(GF) (DF) (NF)

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

Vegan Dahl coconut curry with
jasmine rice (V) (GF) (DF) (NF)

BUFFET LUNCH MENUS

20 person minimum



BUFFET LUNCH MENUS INCLUDE

Freshly brewed coffee

Selection of premium teas

Variety of cold pressed fruit juices

Assorted sweets

Chef's selection of gourmet breads & rolls

Chef's seasonal selection of salads

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

BUFFET MENU ONE**

\$55 per person | choose two hot options

BUFFET MENU TWO**

\$65 per person | choose three hot options

Inclusions:

Antipasto or cheese platter

HOT DISH SELECTIONS

Chicken

Baked Indian butter chicken, steamed rice, naan bread (GF) (NF)

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

Whole roast free-range chicken with orange, caraway served with seasonal roasted vegetables (GF) (DF) (NF)

Beef

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

Roasted grass-fed ribeye beef with jus & seasonal roast vegetables (GF) (DF) (NF)

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

Seafood

Seared barramundi with black rice & corn (DF) (NF)

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

Vegetarian

Dhal coconut curry (V) (GF) (DF) (NF)

Fable protein ragu with penne pasta (V) (VG)

Roast eggplant massala curry with jasmine rice & naan bread (V) (GF) (DF) (NF)

Vegetable lasagna (V) (NF)

SALAD & PLATTER MENUS

20 person minimum



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

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

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) (NF)

Rocket, pear, & Parmesan salad with balsamic dressing (V) (GF) (DF)

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

Quinoa, sweet potato, celery, cranberry, mint, rocket & pomegranate with honey mustard dressing (VG) (GF) (DF) (NF)

PLATTER SELECTIONS*

\$125 per platter | serves 10 people

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 halloumi cheese, falafel & dolmades, served with tabbouleh salad, assorted gourmet breads & dips (NF)

Seasonal sliced fruit platter

(NF) (DF) (GF) (V) (VG) | \$6.50 per person

BBQ AND PIZZA MENUS

20 person minimum

BBQ MENUS INCLUDE

Assorted soft drinks & bottled water

Staffing to cook (if required)

Necessary cooking equipment

Variety of sauces



BUILD YOUR OWN BBQ*

\$32 per person | two meats & one vegetarian

\$35 per person | two meats & two vegetarian

\$42 per person | three meats & one vegetarian

Assorted gourmet breads

Chef's salad selection

Grated cheddar cheese

Grilled onions, tomato, lettuce & beetroot

Build your BBQ selections

Grass fed halal beef burgers (GF) (DF) (NF)

Halal beef sausages (GF) (DF) (NF)

Halal chicken sausages (GF) (DF) (NF)

Lemon & thyme chicken skewers (GF) (DF)

Marinated minute steaks (GF) (DF) (NF)

Sweet chilli prawn skewers (GF) (DF) (NF)

Vegetarian & Plant based options

Mixed vegetable skewers (V) (GF) (DF) (NF)

Vegetarian patties (V) (NF)

Plant based burger patties (VG) (DF)

SIMPLE BBQ*

\$26 per person (Staffing costs not included)

Halal beef sausages (GF) (DF) (NF)

Vegetarian patties (V) (based on 10% of event numbers)

Grated cheddar cheese

Loaf bread

Grilled onions

GOURMET PIZZA PACKAGE

\$32 per pizza | \$35 GF base | Approx 20 slices per slab

+ \$10.50 per person | assorted salad, soft drinks and bottled water

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)

(Dairy-free & vegan cheese options available)

CANAPÉ PACKAGES

20 person minimum

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

* Staffing included for all packages



COLD CANAPÉ SELECTION

\$5.50 per piece

Each selection comes with one 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)

Caponata, basil & zucchini roll (V) (GF) (DF) (NF)

HOT CANAPÉ SELECTION

\$5.50 per piece

Each selection comes with one piece

Assorted mini quiches (NF)

Assorted gourmet pies with tomato chutney (NF)

Sausage rolls with tomato chutney (NF)

Crumbed prawn with lime aioli dressing (NF)

Salt & pepper crusted squid with lime aioli (NF)

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

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

Spinach & feta rolls with tomato chutney (V)

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

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

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

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

Vegan empanada with corn salsa (V) (DF) (NF)

Vegetarian arancini (V) (NF)

CANAPÉ PACKAGES (CONT.)

20 person minimum



SUBSTANTIAL CANAPÉS*

\$13 per piece

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

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

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

Grilled chorizo hotdog with rocket, onion jam and aioli (NF)

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

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

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

For large events add a station for your guests' interaction & enjoyment. A grazing station, taco station & desserts bar are just some of our options available, please enquire

BAR SNACKS*

\$5.50 per person

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

Chips & chef's selection of dips (V)

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

\$6 per person

Mini wraps selection (NF)

Toasted flat breads and dips (V) (NF)

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

\$6.50 per person

Assorted gourmet pies & sausage rolls (NF)

Spinach & feta rolls (NF)

Vegetarian curry puffs with mango chutney (V)

DESSERT SELECTION*

\$5.50 per piece

Chef's selection upon request.

AERIAL PLATED SET MENUS

20 person minimum

PLATED SET MENUS INCLUDE

Alternate serve plated set menus

Fresh bread rolls and butter

After dinner mints

Freshly brewed coffee

A selection of premium teas

Vestal filtered water

AERIAL PLATED SET MENU

Individual tailored menus can be created upon request

\$75 per person | two courses

\$85 per person | three courses

\$89 per person | three courses & two canapés on arrival



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ENTRÉE

Cured wagyu beef with radicchio, charred fruit & caramelised onion with rocket, native pepper & garlic chips (GF) (DF) (NF)

Grilled beef rib on pumpkin & sage risotto with green olive salsa (GF)

Smoked Tasmanian salmon, sweet potato, heirloom carrots, orange & rocket salad with finger lime dressing (GF) (DF) (NF)

Mezze plate of lamb kofta with artichokes, dolmades, tabbouleh, smoked eggplant & olive tapenade with flat bread (GF) (DF)

Roasted heirloom carrots & purée, orange, rocket, pepitas & smoked coconut yoghurt with pomegranate (VG) (GF) (DF) (NF)

Herb ricotta, heirloom tomatoes, basil & charred vegetables with aged balsamic & crostini (GF) (VG option available)

MAIN

Grilled field mushroom steak on olive oil & garlic mash with green beans, spinach & chimichurri (GF) (DF) (NF)

Grilled herb chicken breast with broccolini, kipfler potatoes & roasted shallot jus (GF) (DF) (NF)

Pan fried barramundi fillet on green pea & roasted corn buckwheat kasha with shaved fennel & basil (GF) (DF) (NF)

Roast Rangers Valley beef fillet on beetroot risotto with roasted baby carrots & wasabi cream (GF) (NF)

Roasted New York strip with sweet potato puree, grilled parsley & crushed tomato (GF) (DF) (NF)

Seared Tasmanian salmon on potato & spinach rosti with rocket & edamame salad, & lemon sumac dressing (GF) (DF) (NF)

DESSERT

Custom cake orders can be catered for

Lychee & rosewater tart with mixed berries (V)

Salted caramel & chocolate tart with berries & mint (V)

Warm chocolate & raspberry fondant with pistachio gelato & coffee crumbs (V)

Warm sticky date pudding with a butterscotch sauce & vanilla bean ice-cream (V) (NF)

Vegan red velvet and peach mousse with coconut biscuit and passion fruit (GF) (DF) (NF)

Available options: (V) vegetarian, (VG) vegan
(GF) gluten-free, (DF) dairy-free, (NF) nut-free



The image shows a rooftop terrace with a white tablecloth. On the table, there are four wine glasses: two filled with white wine and two with red wine. Next to the glasses are two bottles of Lorimer wine. The bottle on the left is white and labeled 'LORIMER' and 'CHARDONNAY SAUVIGNON BLANC'. The bottle on the right is dark and labeled 'LORIMER' and 'CABERNET MERLOT'. The background shows a modern building and a large potted plant.

BEVERAGE PACKAGES

BEVERAGE PACKAGES

Staff included in all beverage packages

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
Duchess Sparkling NV Cuvée	\$33
Divici Prosecco	\$46
King Valley Prosecco	\$50

WHITE

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

ROSÉ

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

RED

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

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
Selection of Premium Spirits	\$12

COCKTAILS

Espresso Martini	\$17
Aperol Spritz	\$17
Cosmopolitan	\$17
Margarita	\$17

NON-ALCOHOLIC

Soft Drinks	\$4.50
Orange Juice	\$4.50
Apple Juice	\$4.50

SERVICES



We are more than happy to source, organise & quote on supplementary services to support or enhance your function. These services include but are not limited to:

Custom printing

Entertainment options

Event theming

Floral arrangements

Live music options

Photographers

Public speakers

Table decorations

Team building organisers

Wedding organisers

ACCOMMODATION

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

AV SERVICES

Our in house AV provider is AVisual; please let your event manager know your AV requirements for a tailored AV quote.

CONTACT US

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