

# 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    |

\*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 1633

📠 02 9514 1404

✉ [aerialfunctions@uts.edu.au](mailto:aerialfunctions@uts.edu.au)

🌐 [aerialutsfunctioncentre.com.au](http://aerialutsfunctioncentre.com.au)

## PARKING

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

[interpark.com.au](http://interpark.com.au)



## 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

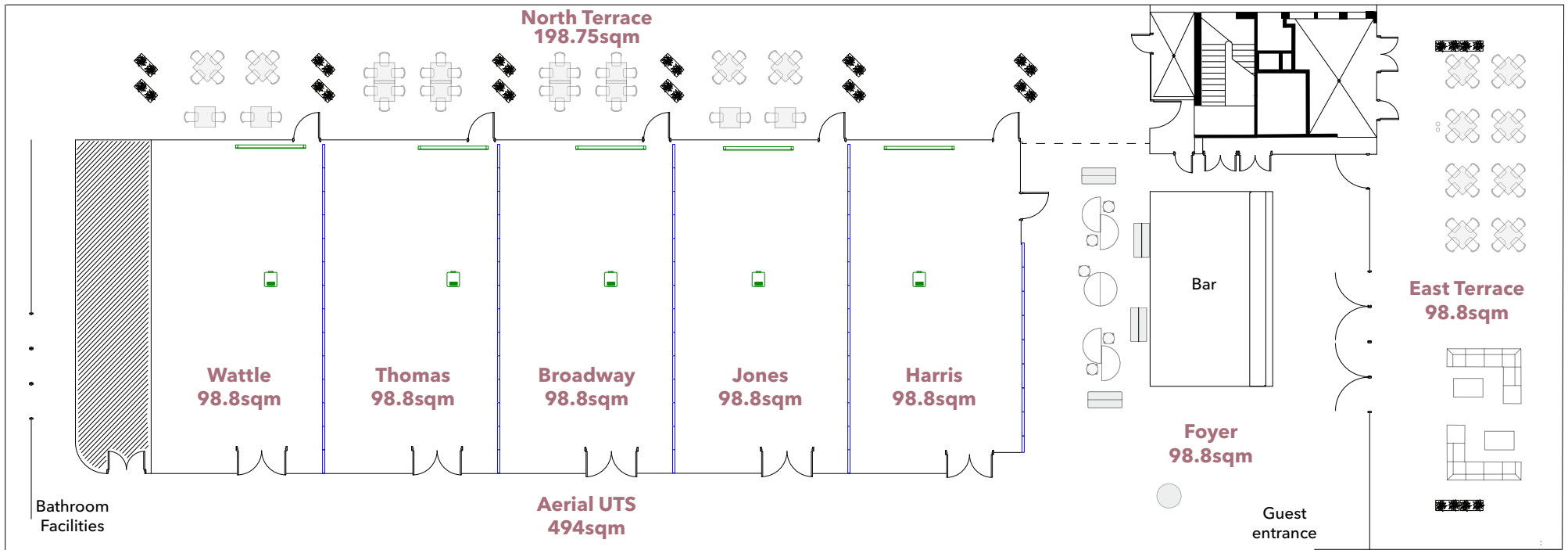
At Aerial we only use biodegradable disposables, no plastic.



### 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** | 25% surcharge on total invoice

# CONFERENCE DAY PACKAGES

20 person minimum

## AERIAL 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

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## MINI BREAK

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

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

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

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## ALL DAY OPTIONS

**\$14 per person** | all day tea & coffee

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

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## MORNING/AFTERNOON BREAK\*

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

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**\$15 per person** | one break item per person

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**\$19 per person** | two break items per person

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### Inclusions:

Variety of cold pressed fruit juices

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## SWEET

Assorted muffins (V) (NF)

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

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Chocolate & walnut brownies (V)

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Danish pastry selection (V)

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Fruit friand selection (V)

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

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Portuguese custard tarts (V) (NF)

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

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Bite sized lamingtons (V) (NF)

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Tea cake selection (V) (NF options available)

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## SAVOURY

Assorted mini quiches (V options available) (NF)

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Filled croissants with smoked ham & cheddar cheese (NF)

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

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King Island beef mini pies

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

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Vegetarian arancini (V) (NF)

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Semi-dried tomato pesto & ricotta tartlet (V)

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Spinach & feta rolls (V) (NF)

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## ALTERNATE DIETARY SELECTION

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

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

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

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

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Plant based brownies (V) (GF)

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

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

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

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

# 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

Searred 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)

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

# 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)

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

# 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)

Crudité's 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

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

# 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



## 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)





**BEVERAGE PACKAGES**

# BEVERAGE PACKAGES

Staff included in all beverage packages

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## AERIAL PACKAGE

1 hour | \$30 per person

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2 hour | \$35 per person

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3 hour | \$38 per person

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4 hour | \$45 per person

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### Includes:

#### Beer and cider

Furphy  
Hahn Super Dry  
Five Seeds Cider

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#### Sparkling wine

Willowglen NV Brut

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#### White wine

Willowglen Semillon Sauvignon Blanc

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#### Rosé wine

Willowglen Rose

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#### Red wine

Willowglen Shiraz Cabernet or  
Willowglen Cabernet Merlot

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#### Non-alcoholic

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

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## PREMIUM PACKAGE

1 hour | \$35 per person

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2 hour | \$45 per person

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3 hour | \$50 per person

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4 hour | \$55 per person

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### Includes:

#### Beer and cider

Stone and Wood Pacific Ale  
Corona  
James Squire Orchard Crush Cider

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#### Sparkling wine

King Valley Prosecco

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#### White wine

De Bortoli Blue Pinot Gris or  
Estate Vineyard Chardonnay

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#### Rosé wine

Rose-Rose Pale & Dry

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#### Red Wine

Heathcoate Cabernet Sauvignon or  
Woodfired Shiraz

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#### Non-alcoholic

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

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## NON-ALCOHOLIC PACKAGE

Up to 2 hours | \$20 per person

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Each additional hour | \$5 per person

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### Includes:

A variety of cold pressed fruit juices

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Soft drinks

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Vestal mineral water

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## CONTACT US

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