

A modern lounge interior with large windows overlooking a city, a dark sofa with patterned cushions, and a wooden wall with a large 'aerial' logo. The scene is framed by a white border and overlaid with a semi-transparent dark grey rectangle.

2018 FUNCTION PACKAGE

MEETINGS | EVENTS | CONFERENCES

aerial
UTS FUNCTION CENTRE

WELCOME TO AERIAL UTS FUNCTION CENTRE

Located in the heart of Sydney City, we offer a modern flexible space with sweeping terraces overlooking the Anzac Bridge and Darling Harbour precincts.

Aerial offers flexible space with the opportunity to create your perfect event.

Our five function rooms can be opened into one large pillar less space approx. 494sqm in size.

Our professional team of friendly, experienced staff and 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.



ABOUT US

WHAT WE OFFER

On-site commercial kitchen to serve all your function needs
Sweeping terraces with views of Anzac Bridge and Darling Harbour
Dedicated function and event staff
Variety of personalised function services that can cater for 20-450 people
Licensed bar and barista services
Highly competitive prices
Gold Licenced on-site catering that can be delivered to you
All meat and poultry products where possible are halal certified free range
494sqm pillarless flexible event and function space
A commercial entity of ActivateUTS

HOW TO FIND US

A: We are located on Level 7 of Building 10, 235 Jones St, Ultimo

P: 02 9514 1632 **F:** 02 9514 1404

E: aerialfunctions@uts.edu.au **W:** aerialutsfunctioncentre.com.au

HOW WE GIVE BACK

All profits go to ActivateUTS to contribute to the enriching of the student experience at University of Technology Sydney (UTS)

A contributor to OzHarvest

Assisting UTS and TAFE students with meaningful casual work in the function centre

Excess food waste recycled. Food is taken to an on-site dehydrator which is then turned into a clean, dry soil-like material, collected and used as a fuel to generate renewable energy

Sustainable energy – 426 solar panels installed on the roof of UTS Building 10, producing 127kw of solar energy



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



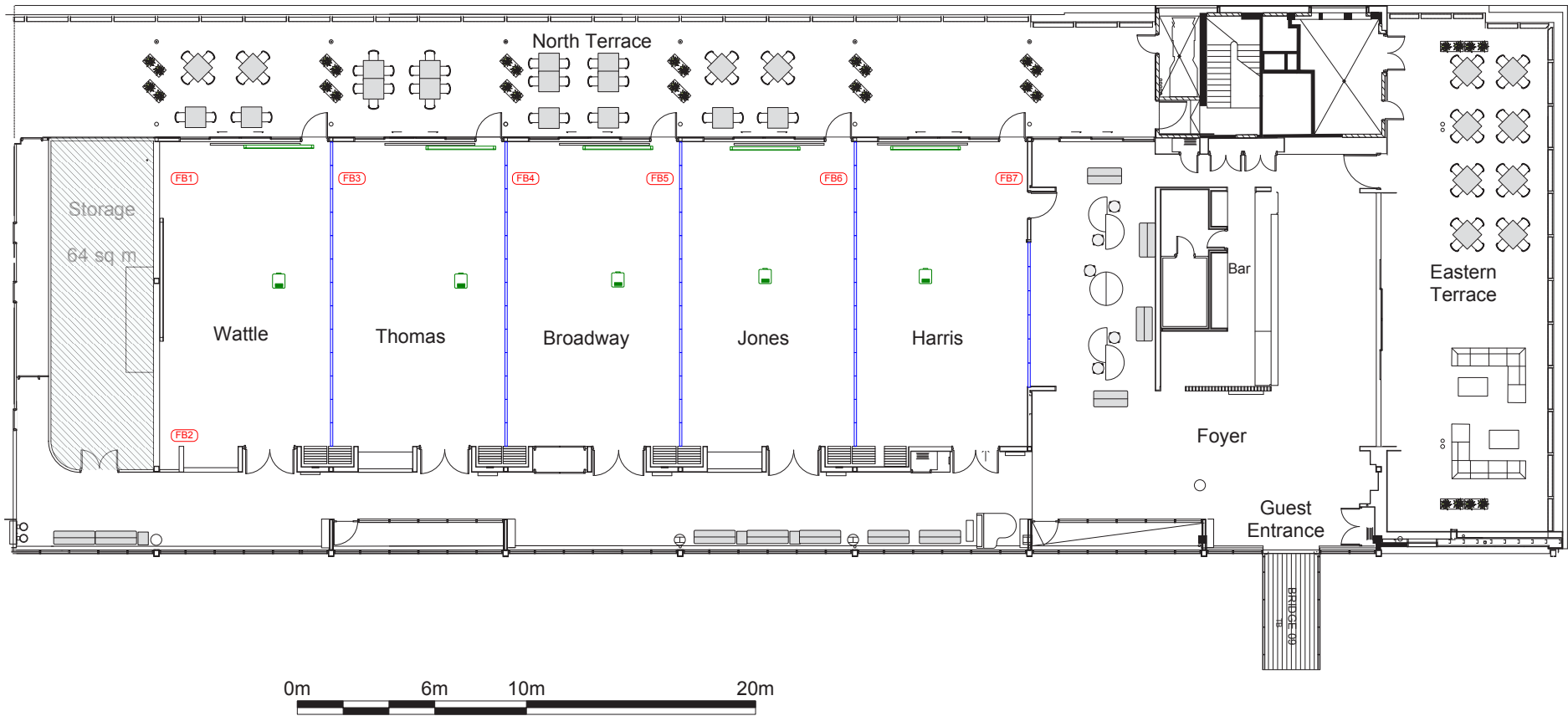
Meeting Venue -
Under 500 Delegates



Gold licence caterer



FLOOR PLAN





INFORMATION CAPACITIES/RATES

ROOM CAPACITIES

ROOM NAME	AREA	COCKTAIL	BANQUET	U SHAPE	THEATRE	CLASSROOM	BOARDROOM	CABARET
WATTLE ROOM	98.8sqm	100	70	25	100	54	25	54
THOMAS ROOM	98.8sqm	100	70	25	100	54	25	54
JONES ROOM	98.8sqm	100	70	25	100	54	25	54
BROADWAY ROOM	98.8sqm	100	70	25	100	54	25	54
HARRIS ROOM	98.8sqm	100	70	25	100	54	25	54
AERIAL FUNCTION CENTRE	494sqm	450	390	N/A	450	270	N/A	320

ROOM HIRE RATE MONDAY TO FRIDAY

ROOM NAME	AREA	HALF DAY 8 - 12PM	HALF DAY 1 - 5PM	FULL DAY 9 - 5PM	EVENING 6 - 12AM	FULL DAY & EVENING	ADDITIONAL HOURLY RATE
WATTLE ROOM	98.8sqm	\$400	\$400	\$685	\$685	\$1,135	\$108
THOMAS ROOM	98.8sqm	\$400	\$400	\$685	\$685	\$1,135	\$108
JONES ROOM	98.8sqm	\$400	\$400	\$685	\$685	\$1,135	\$108
BROADWAY ROOM	98.8sqm	\$400	\$400	\$685	\$685	\$1,135	\$108
HARRIS ROOM	98.8sqm	\$400	\$400	\$685	\$685	\$1,135	\$108
AERIAL FUNCTION CENTRE	494sqm	\$1,800	\$1,800	\$3,100	\$3,100	\$5,500	\$550

WEEKEND RATES

The following surcharges on total invoice apply on weekends & public holidays:

Saturday 10%, Sunday 15%, Public Holiday 40%

CONFERENCE DAY PACKAGES

DAY DELEGATE PACKAGE

Freshly brewed coffee & a selection of premium teas on arrival

Morning tea of freshly brewed coffee, a selection of premium teas, 1.5 break items per person & a selection of whole fruit

Working sandwich lunch

Afternoon tea of biscuits served with freshly brewed coffee & a selection of premium teas

Your plenary room hire

Function room set with pads, pens, mints & water

One drop down data projector & screen

One lectern & microphone

Complimentary wireless internet access

Stage for speaker (if required)

\$ Price (per person)	62	Minimum People	20
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DELUXE DAY DELEGATE PACKAGE

Freshly brewed coffee & a selection of premium teas on arrival

Morning tea of freshly brewed coffee, a selection of premium teas, two break items per person & a selection of whole fruit

Working lunch buffet or charcuterie board

Afternoon tea of freshly brewed coffee, a selection of premium teas & one break item per person

Your plenary room hire

Function room set with pads, pens, mints & water

All plenary drop down data projector(s) & screen(s)

One lectern & microphone

One handheld or lapel microphone

Complimentary wireless internet access

Stage for speaker (if required)

\$ Price (per person)	74	Minimum People	20
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A LITTLE SOMETHING EXTRA?

UPGRADE WITH THE FOLLOWING OPTIONS

Barista Coffee \$3 per person per break

Barista Coffee \$6 per person all day



In room espresso coffee machine – \$200 all day
(suitable for meetings of up to 30 people)

NEED BRANDED MERCHANDISE?

TALK TO US ABOUT HOW WE CAN HELP YOU!

BREAKFAST MENUS

LIGHT BREAKFAST

Chef's selection of pastries & croissants  

Seasonal sliced fruit platter    




Freshly brewed coffee & a selection of premium teas

Variety of chilled fruit juices

\$ Price (per person)	20	Minimum People	10
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FRESH START

Seasonal sliced fruit platter    

Fruit yoghurt cups   

Assorted health bars 

Chia bowl   

Freshly brewed coffee & a selection of premium teas

Variety of chilled fruit juices

\$ Price (per person)	25	Minimum People	10
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A LITTLE SOMETHING EXTRA?

UPGRADE WITH THE FOLLOWING

Mini smoked salmon bagels with light cream cheese

Choc banana pot

Assorted muffins

Banana bread

\$4.10 per person

Barista coffee

\$3 per person

AVAILABLE OPTIONS

 = Vegetarian  = Gluten Free  = Dairy Free  = Nut Free

BREAKFAST MENUS (CONTINUED)

FULL BUFFET BREAKFAST

Scrambled freerange eggs, beef chipolatas, traditional bacon, slow roasted tomatoes, sautéed mushrooms with herbs, hash browns

GF NF (V DF option available)

Chef's selection of breads, croissants & condiments V

Seasonal sliced fruit platter with passionfruit coulis V GF DF NF

Fruit, yoghurt & muesli cups V GF

Freshly brewed coffee & a selection of premium teas

Variety of chilled fruit juices

\$ Price (per person)	36	Minimum People	20
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AERIAL HOT PLATED BREAKFAST

Scrambled freerange eggs, beef chipolatas, traditional bacon

Slow roasted tomatoes, sautéed mushrooms with herbs, hash browns

Chef's selection of breads, croissants & condiments

Seasonal sliced fruit platter V GF DF NF

Freshly brewed coffee & a selection of premium teas

Variety of chilled fruit juices

Includes table service

\$ Price (per person)	39	Minimum People	20
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AVAILABLE OPTIONS

V = Vegetarian GF = Gluten Free DF = Dairy Free NF = Nut Free

MINI BREAK

Freshly brewed coffee & a selection of premium teas

\$ Price (per person)	3.90	Minimum People	10
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Freshly brewed coffee, a selection of premium teas & variety of chilled fruit juices

\$ Price (per person)	5.50	Minimum People	10
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Freshly brewed coffee, a selection of premium teas & biscuits

\$ Price (per person)	5.90	Minimum People	10
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ALL DAY OPTIONS

Freshly brewed coffee & a selection of premium teas

\$ Price (per person)	12	Minimum People	10
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Freshly brewed coffee, a selection of premium teas & biscuits

\$ Price (per person)	14	Minimum People	10
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MORNING/AFTERNOON BREAK

Freshly brewed coffee & a selection of premium teas served with a selection of seasonal whole fruit & your choice from the below items (One piece provided per person)


Additional items are available upon request at an additional charge of \$4.10 per piece

SWEET

Assorted cakes  ( available)

Assorted friands 

Assorted mini tarts 

Assorted muffins 

Banana bread 

Baklava 

Chocolate brownies 

Danish pastry selection  

Lamingtons  

Mini filled doughnuts 

Portuguese custard tarts  

Red velvet cupcakes  

Strawberry & pistachio cronut 

Scones with Yarra Valley jam & cream  

AVAILABLE OPTIONS


 = Vegetarian  = Gluten Free  = Dairy Free  = Nut Free

MORNING/AFTERNOON BREAK (CONTINUED)

SAVOURY

Assorted mini quiches  

Filled croissants with smoked ham & cheddar cheese 

Filled croissants with tomato & cheddar cheese  

Mini bagel filled with smoked salmon & light cream cheese

Pumpkin & sage arancini  

Spinach & cheese pastizzi  

HEALTHY

Assorted Paleo muffins  

Chia pots    

Coconut, cranberry & pistachio slice   

Fruit skewers with passion fruit coulis    

Seasonal sliced fruit platter    

Yoghurt & fruit cups  

Yoghurt, muesli & nut cups  

\$ Price (per person)

9.50

Minimum People

10

GLUTEN FREE MENU

An additional charge of \$2 per person applies

Assorted cakes   ( available)

Assorted mini quiches   

Assorted muffins   

Banana bread  

Brownies  

Coconut nut bar   

Friands  

Ham & cheese or tomato & cheese tortilla wraps   

Lamb kofta with smoked eggplant   

Moroccan vegan sausage roll    

Orange almond slice   

Quinoa falafel with green pea puree   

Roast pumpkin roll    

AVAILABLE OPTIONS

 = Vegetarian  = Gluten Free  = Dairy Free  = Nut Free

LUNCH MENUS

WORKING SANDWICH LUNCH

Mixed variety of sandwich breads, wraps & rolls **V** **GF** (**NF** available)

Seasonal sliced fruit platter **V** **GF** **DF** **NF**

Freshly brewed coffee & a selection of premium teas

Variety of chilled fruit juices

\$ Price (per person)	18	Minimum People	10
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CHARCUTERIE BOARD

Cured meats, farmhouse cheeses & marinated vegetables with chutneys, terrines & pickles **GF**

Chef's selection of salads

Assorted gourmet breads & crackers (**GF** available)

Seasonal sliced fruit platter **V** **GF** **DF** **NF**

Freshly brewed coffee & a selection of premium teas

Variety of chilled fruit juices

\$ Price (per person)	38	Minimum People	10
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AVAILABLE OPTIONS

V = Vegetarian **GF** = Gluten Free **DF** = Dairy Free **NF** = Nut Free

LUNCH MENUS (CONTINUED)

WORKING LUNCH BUFFET

Your selection of one hot dish

Chef's selection of assorted salads

Assorted gourmet breads

Seasonal sliced fruit platter V GF DF NF

Assorted sweets

Freshly brewed coffee & a selection of premium teas

Variety of chilled fruit juices

\$ Price (per person)	38	Minimum People	10
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LUNCH HOT SELECTION

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

Butter chicken with jasmine rice & naan bread GF NF

Chef's selection of hot pasta fork dish (V GF available)

Fish & chips with tartare sauce GF NF

Hokkien noodle boxes (beef, chicken or vegetarian) with stir-fried vegetables, kaffir lime & oyster sauce V DF NF

Red curry of BBQ duck with pineapple & kaffir lime GF DF NF

Roast of the day with roasted vegetables GF DF NF

Steamed Tasmanian salmon with fennel & zucchini GF DF NF

Thai green curry with vegetables & chicken served with jasmine rice GF DF NF

AVAILABLE OPTIONS

V = Vegetarian GF = Gluten Free DF = Dairy Free NF = Nut Free

PLATTER AND SALAD MENUS

ANTIPASTO PLATTER

Olives, char-grilled vegetables, cold meats, smoked salmon, asparagus & marinated mushrooms, served with assorted bread GF DF NF

CHEESE PLATTER

Farmhouse gourmet cheeses served with an assortment of lavosh & water crackers

MEZZE PLATTER

Lamb fillet skewers, grilled haloumi cheese, falafel, dolmades, served with tabouli, assorted breads & dips NF

SUSHI PLATTER

Selection of hosomaki, norimaki roll & inari sushi, seaweed & kale salad & teriyaki chicken skewers

VIETNAMESE PLATTER

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

\$ Price (per person)

14

Minimum People

20

AVAILABLE OPTIONS

V = Vegetarian GF = Gluten Free DF = Dairy Free NF = Nut Free



PLATTER AND SALAD MENUS (CONTINUED)

SALAD SELECTION

Our salad selections are ideal for ten people as an accompaniment to one of our lunch menus

Ancient grains, almonds, cranberries, mixed leaf & apple cider vinaigrette V DF

Black rice, sweetcorn, coriander, cherry tomato, shallots, rocket & honey lemon dressing V GF DF NF

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

Curried roasted cauliflower, currants, celery, roasted almonds, baby spinach & masala vinaigrette V GF DF

Diced cucumber, vine ripened tomato, Kalamata olives, Spanish onion & parsley with Binnorie feta & sherry vinaigrette V GF NF

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

Free range chicken breast, romaine lettuce, parmesan cheese, smoked bacon, croutons & lemon & thyme Caesar dressing

Heirloom tomatoes with fresh basil, baby bocconcini, rocket leaf & pesto dressing V GF

House slaw with chipotle dressing V GF DF NF

Mixed green leaf, cucumber, vine ripened tomato & house dressing V GF DF NF

Roasted baby beets, mint, caramelised walnuts, rocket, Yarra goats cheese with a white wine vinaigrette GF

Roasted carrots, sweet potato, sunflower seeds & smoked yoghurt dressing V GF NF

Roasted za'atar pumpkin, baby spinach, pine nut, semi dried tomato, artichoke with aged balsamic vinaigrette dressing V GF DF

Rocket, pear & Reggiano parmesan salad with an aged balsamic dressing V GF NF

Sliced Thai beef salad with rice noodle & wombok slaw, mint, coriander, Thai basil, cucumber & a sweet chilli & lime vinaigrette V GF NF

Smoky eggplant, falafel, baby spinach, mint & preserved lemon with pomegranate molasses V GF DF NF

Vegan – we can accommodate a small vegan portion (of the ordered regular salad) upon request

\$ Price (per bowl)	35.50
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Also available in individual take-away boxes

\$ Price (per person)	12	Minimum People	10
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AVAILABLE OPTIONS

V = Vegetarian GF = Gluten Free DF = Dairy Free NF = Nut Free

BBQ MENUS

BBQ MENU ONE

Two premium halal beef sausages per person GF DF NF

Vegetarian patties

Sliced onions

Grated cheddar cheese

Loaf bread

Tomato, BBQ & mustard sauces

Assorted soft drinks & bottled water

Includes all necessary equipment & staff to cook, set up & serve your BBQ

\$ Price (per person)	19
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Minimum People	20
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BBQ MENU TWO

Grass fed halal beef burger

Lentil & pumpkin vegan patties V GF DF NF

Za'atar marinated chicken skewers

One salad selection

Sliced onions

Grated cheddar cheese

Assorted breads

Tomato, BBQ & mustard sauces

Assorted soft drinks & bottled water

Includes all necessary equipment & staff to cook, set up & serve your BBQ

\$ Price (per person)	27
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Minimum People	20
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BBQ MENU THREE

Grass fed halal beef burgers

Sumac & cumin marinated lamb fillets

Mixed vegetable skewers V

Tomato, lettuce, beetroot

Two salad selections

Sliced onions

Grated cheddar cheese

Assorted breads

Tomato, BBQ & mustard sauces, garlic aioli

Assorted soft drinks & bottled water

Includes all necessary equipment & staff to cook, set up & serve your BBQ

\$ Price (per person)	35
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Minimum People	20
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AVAILABLE OPTIONS

V = Vegetarian GF = Gluten Free DF = Dairy Free NF = Nut Free

BUFFET MENUS

BUFFET MENU ONE

INCLUSIONS

Two selections from hot options menu

Chef's selection of salads

Chef's selection of gourmet breads & rolls

Assorted sweets

Seasonal sliced fruit platter V GF DF NF

Freshly brewed coffee & a selection of premium teas

Variety of chilled fruit juices & iced water

\$ Price (per person) **44**

Minimum People **20**

BUFFET MENU TWO

INCLUSIONS

Three selections from hot options menu

Chef's selection of salads

Chef's selection of gourmet breads & rolls

An antipasto or cheese platter

Assorted sweets

Seasonal sliced fruit platter V GF DF NF

Freshly brewed coffee & a selection of premium teas

Variety of chilled fruit juices & iced water

\$ Price (per person) **48**

Minimum People **20**

HOT OPTIONS MENU

CHICKEN

Baked Indian butter chicken GF NF

Chicken Thai green curry GF DF NF

BEEF

Beef lasagne NF

Roasted grass fed ribeye beef with jus & roast vegetables GF DF NF

LAMB

Braised lamb shoulder with pesto GF

Lamb Massaman with peanuts GF DF

PORK

Maple syrup & honey glazed ham GF DF NF

BBQ pork stir-fried rice GF DF NF

SEAFOOD

Crumbed flathead DF NF

Steamed Tasmanian salmon GF DF NF

VEGAN

Dhal coconut curry V GF DF NF

Vegetable lasagne V NF

AVAILABLE OPTIONS

V = Vegetarian GF = Gluten Free DF = Dairy Free NF = Nut Free

FOOD STATIONS

MEXICAN

Chipotle chicken quesadillas 

Tacos Puerco al pastor   



Refried black beans taco   

Corn chips, tomatillo salsa    

Roasted corn & pineapple salsa    

Guacamole, chipotle slaw    

ASIAN

Chicken katsu & steamed rice with Japanese curry sauce  




Assorted gyoza dumplings  

Teriyaki chicken skewers   



Selection of hosomaki, norimaki roll & inari sushi   

Salmon poke bowls  

Seaweed & kale salad    





Vegetarian soba noodle salad   




SPANISH

Poached seafood paella   

Roasted vegetable Spanish omelette torta   

Smoked paprika BBQ chicken skewers  

Date, orange & pomegranate salad with mint dressing    

Poached tuna salad with capers, olives, roasted pimentos & Jimenez sherry dressing   

Roasted chorizo & potato salad with baby spinach, green olive & smoked paprika aioli

\$ Price (per person)

42

Minimum People

20

LOOKING FOR SOMETHING SPECIAL?

TALK TO US ABOUT HOW WE CAN HELP YOU

AVAILABLE OPTIONS

 = Vegetarian  = Gluten Free  = Dairy Free  = Nut Free

PLATTERS AND PIZZAS

SHARE PARTY PLATTERS

Assorted nuts & olives **V** **GF** **DF**

Chips & chef's selection of dips

Crudit  platter with raw vegetables, heirloom tomatoes & dips **V** **GF** **DF**

\$ Price (per person) **4**

Ribbon sandwiches **NF**

Tortilla chips, guacamole, tomatillo salsa, roasted corn salsa **V** **GF** **DF**

\$ Price (per person) **4.50**

Assorted gourmet pies & sausage rolls **NF**

Toasted flat breads with za'atar pumpkin, hummus & beet relish dips **V** **NF**

\$ Price (per person) **5**

GOURMET PIZZAS

(approx. 20 slices per slab)

BBQ chicken

Heirloom tomato, mozzarella & pesto

Olives, anchovy & flamed grilled capsicums **NF**

Roasted pumpkin, goats cheese & caramelised onion **V** **NF**

Smoked ham & pineapple

Supreme

\$ Price (per pizza) **30**

GF base (per pizza) **34**



AVAILABLE OPTIONS

V = Vegetarian **GF** = Gluten Free **DF** = Dairy Free **NF** = Nut Free

CANAPÉ MENU

HOT CANAPÉ SELECTION

- Assorted gourmet pies with tomato chutney NF
- Assorted mini quiches NF
- Chicken & ginger dumpling with black vinegar sauce DF NF
- Coconut prawn sugar cane skewer GF DF NF
- Falafel with edamame hummus V GF DF NF
- Kara age chicken, chive & lemon mayo DF NF
- Master stock braised pork belly with chilli caramel sauce GF DF NF
- Pork ribs with sticky n spicy black vinegar sauce GF DF NF
- Prawn skewer with lime & sweet chilli sauce
- Pumpkin & sage arancini V NF
- Salt & pepper crusted squid with lime aioli DF NF
- Sausage rolls with tomato chutney NF
- Vegetable samosas & spring rolls DF NF
- Zucchini flowers filled with butternut pumpkin & pine nuts V

\$ Price (per piece)	4.20	Minimum People	10
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COLD CANAPÉ SELECTION

- Beef tataki with ton katsu sauce & Asian slaw
- Beetroot relish & feta tart V NF
- Bruschetta of heirloom tomatoes & basil V DF NF
- Caramelised fig jam, pear, Milawa blue cheese on fruit toast
- Cherry tomatoes, mozzarella & basil skewers V GF NF
- Peking duck pancake, hoisin sauce, cucumber & spring onion DF NF
- Poached salmon, horseradish mayo & crushed peas on a crostini DF NF
- Salmon poke, cabbage & carrot slaw with ginger sesame dressing V GF DF NF
- Tofu poke, cabbage & carrot slaw, edamame & seaweed salad, ginger sesame dressing V GF DF NF
- Vegetarian rice paper rolls with nan jhim V GF DF NF
- Vietnamese rice paper rolls with BBQ pork, prawns, BBQ duck GF DF NF

\$ Price (per piece)	4.20	Minimum People	10
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CANAPÉ MENU (CONTINUED)

SUBSTANTIAL CANAPÉS

Aerial sliders (beef, lamb, chicken or veggie burger) **DF** **NF**

Cheese quesadillas, Salsa Fresca & chipotle mayo **V** **NF**

Chicken satay skewers with coconut kepac manis **GF** **DF**

Dhal masala samosa with mango chutney yoghurt **NF**

Double braised pork buns with salted cucumbers & pickled radish **DF** **NF**

Panko flathead slider with tartar sauce, iceberg lettuce & spring onion **DF** **NF**

Pulled ancho chilli chicken taco with red cabbage & radish slaw **GF** **DF** **NF**

Sumac & cumin marinated lamb skewers harissa & honey yoghurt **GF** **DF**

\$ Price (per person)	6	Minimum People	10
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BOXES

Chef's selection of hot pasta

Hokkien noodles, stir-fried vegetables, kaffir lime & oyster sauce (vegetarian or chicken) **V** **DF** **NF**

Massaman beef curry, steamed rice, crispy shallots & lime coconut yoghurt **GF** **DF**

Panko flathead fillets, French fries, tartare sauce **DF** **NF**

\$ Price (per person)	9	Minimum People	10
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BOATS

Grilled chorizo, rocket, potato, cherry tomato, green bean & herb dressing **GF** **DF** **NF**

Salmon poke boat with cabbage & carrot slaw, edamame & seaweed salad, ginger sesame dressing **GF** **DF**

Salt & peppered squid with lemon aioli & chipotle slaw **DF** **NF**

Slow braised lamb shoulder, rocket, fresh mint & harissa yoghurt **DF** **NF**

\$ Price (per person)	9	Minimum People	10
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AVAILABLE OPTIONS

V = Vegetarian **GF** = Gluten Free **DF** = Dairy Free **NF** = Nut Free

CANAPÉ MENU (CONTINUED)

DESSERT CANAPÉS

Assorted petit fours

Chef's selection of dessert tartlets

Chef's selection of dessert eclairs

Cocktail cupcakes

Chocolate & raspberry mousse V GF DF NF

Mixed melon in botrytis semillon jelly

\$ Price (per person)	4.50	Minimum People	10
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DESSERT STATION

Choice of three dessert canapes

Selection of assorted lollies

Includes equipment, 3 pieces & 200gm lollies per person

\$ Price (per person)	30	Minimum People	20
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TALK TO US ABOUT OUR THEMED STATIONS

WE CAN TAILOR TO
SUIT YOUR NEEDS

CANAPÉ PACKAGES

TWO HOT & TWO COLD CANAPÉS

\$ Price (per person) for 1hr	26.50	Minimum People	20
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THREE HOT & THREE COLD CANAPÉS

\$ Price (per person) for 2hr	32	Minimum People	20
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THREE HOT, THREE COLD & ONE SUBSTANTIAL CANAPÉS

\$ Price (per person) for 3hr	37	Minimum People	20
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FOUR HOT, FOUR COLD & ONE SUBSTANTIAL CANAPÉS

\$ Price (per person) for 4hr	42.50	Minimum People	20
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PLATED SET MENUS

ENTRÉE

Braised beef brisket, pumpkin & sage risotto, green olive salsa GF NF

Grilled green prawn with green pea puree, semi dried tomato, snap peas, roasted corn, frizzle lettuce with white bean aioli GF DF NF

Grilled haloumi & pumpkin with red quinoa, tomato & romesco sauce

V GF DF NF

Herbed ricotta, heirloom tomato, basil, charred vegetables, aged balsamic, crostini V

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

Peking duck salad with lychees, cucumber, mint & black vinegar dressing

GF DF NF

Poached bang bang chicken rice-noodle salad with a caramel sesame sauce

GF DF

Red braised pork belly on pickled slaw with ginger & lemon balm GF DF NF

Smoked Tasmanian salmon & warm kipfler potato salad with shaved fennel, native finger-lime & dill GF NF

MAIN

Grilled chicken breast on barley miso broth with sweetcorn, Brussel sprouts, pumpkin & artichoke DF NF

Grilled herbed chicken breast with broccolini, kipfler potatoes & roasted eshallots jus GF DF NF

Harissa braised lamb, roasted eggplant with black lentils, kale & pine nuts with pomegranate molasses GF DF

Nasu Dengaku eggplant on barley miso broth with sweetcorn, Brussel sprouts, pumpkin & artichoke V DF NF

Pan fried barramundi fillets on black rice, corn, coriander with chipotle slaw

GF DF NF

Roast Ranger Valley beef fillet on beetroot risotto with roasted baby carrots & horseradish crème GF NF

Roasted scotch fillet, bone marrow, sweet potato puree, grilled parsley & crushed tomato GF DF NF

Seared smoked pork fillet on carrot puree, kale, roast apple, sage & ancient grains DF

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

Za'atar spiced roasted pumpkin with black lentils, kale & pine nuts with pomegranate molasses V GF DF

PLATED SET MENUS (CONTINUED)

DESSERT

Baked strawberry cheesecake with a berry coulis V

Chocolate & orange gold dome with orange, date & mint salad V GF

Chocolate & raspberry fondant with pistachio gelato & coffee crumbs V

Lime & vanilla bean pannacotta with a spiced fruit syrup V GF NF

Lychee & rose water tartlet & orange blossom cream with confit melon, candied ginger & basil cress V GF

Mango & coconut savarin with confit watermelon & mint V GF

Sticky date pudding with a butterscotch sauce & Greek yoghurt ice-cream V

\$ Price (per person) 2 Courses

60

Minimum People

20

\$ Price (per person) 3 Courses

70

Minimum People

20

All plated set menus include freshly brewed coffee, a selection of premium teas & dinner mints



BEVERAGE PACKAGES

AERIAL BEVERAGE PACKAGE

Charges are based on the duration of your event

INCLUDES:

BEERS – Hahn Super Dry or Tooheys Extra Dry & Hahn Premium Light

SPARKLING WINE – Willowglen NV Brut

WHITE WINE – Willowglen Semillon Sauvignon Blanc
or Willowglen Chardonnay

RED WINE – Willowglen Shiraz Cabernet or Willowglen Cabernet Merlot

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

Professional & experienced wait staff

\$ Price (per person) for 1hr	25	Minimum people	20
\$ Price (per person) for 2hr	33	Minimum people	20
\$ Price (per person) for 3hr	37	Minimum people	20
\$ Price (per person) for 4hr	43	Minimum people	20
\$ Price (per person) for 5hr	48	Minimum people	20

PREMIUM BEVERAGE PACKAGE

Charges are based on the duration of your event

INCLUDES:

BEERS – Heineken premium lager or Boags Premium Lager & Hahn Premium Light

SPARKLING WINE – De Bortoli Vivo NV Chardonnay Pinot Noir Brut or Wild One Brut Cuvee NV

WHITE WINE – De Bortoli Vivo Chardonnay or Wild One Sauvignon Blanc

RED WINE – De Bortoli Vivo Cabernet Sauvignon or Wild One Shiraz

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

Professional & experienced wait staff

\$ Price (per person) for 1hr	30	Minimum people	20
\$ Price (per person) for 2hr	38	Minimum people	20
\$ Price (per person) for 3hr	43	Minimum people	20
\$ Price (per person) for 4hr	48	Minimum people	20
\$ Price (per person) for 5hr	53	Minimum people	20

AVAILABLE OPTIONS

V = Vegetarian **GF** = Gluten Free **DF** = Dairy Free **NF** = Nut Free

NON ALCOHOLIC BEVERAGE PACKAGE

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

Professional & experienced wait staff

\$ Price (per person) for 1hr	13	Minimum people	20
\$ Price (per person) for 1.5hr	15	Minimum people	20
\$ Price (per person) for 2hr	17	Minimum people	20
\$ Price (per person) for 2.5hr	19	Minimum people	20
\$ Price (per person) for 3hr	20	Minimum people	20



BEVERAGE LIST

BEERS/CIDER

PRICE PER BOTTLE

Hahn Premium Light.....	\$5.50
Hahn Super Dry.....	\$6.50
Heineken.....	\$9
James Boag's Premium.....	\$9
James Squire Golden Ale.....	\$9
Tooheys Extra Dry.....	\$6.50
Tooheys 5 Seeds Cider.....	\$7

SPIRITS EACH

PRICE PER SHOT (30ML)

Ballentine's Scotch Whisky.....	\$9
Beefeater Gin.....	\$9
Cougar Bourbon.....	\$9
Havana Club 3 Años (Year).....	\$9
Wynabro Vodka.....	\$9

SPARKLING WINES

PRICE PER BOTTLE

DeBortoli VIVO Moscato.....	\$30
Divici Prosecco.....	\$40
De Bortoli Rococo Premium Cuvee.....	\$50

WHITE/ROSE WINES

PRICE PER BOTTLE

Bella Riva Sangiovese Rose.....	\$37
Three Tales Marlborough Sauvignon Blanc.....	\$35
Villages Yarra Valley Chardonnay.....	\$48

RED WINES

PRICE PER BOTTLE

Bella Riva Sangiovese.....	\$37
Woodfired Heathcoate Shiraz.....	\$50
Villages Yarra Valley Pinot Noir.....	\$40

NON-ALCOHOLIC/JUICES

Apple/Orange Juice (2L Jug).....	\$7
Pineapple/Cranberry Juice (2L Jug).....	\$7
Soft Drinks (Cans).....	\$3.50
Apple/Orange Juice (250ML Bottle).....	\$3.50
Water (1.5L Bottle).....	\$3.40
Water (600ML Bottle).....	\$3
Mineral Water (1.25L Bottle).....	\$4

AUDIOVISUAL

EQUIPMENT HIRE COSTS

Lectern (with fixed microphone).....	\$86
Drop down data projector & screen	\$285
Laptop.....	\$200
Whiteboard (includes markers & eraser).....	\$35
Flipchart (includes paper & markers).....	\$45
Radio microphones (lapel or handheld)	\$155
Audio visual technician Per hour (3hr minimum).....	\$95

STARTING FROM SCRATCH?

OUR AV PACKAGES ARE HERE TO HELP

(Excluding AV Technician costs)

AV PACKAGE ONE

One lectern & microphone, one data projector & screen, one microphone (handheld or lapel), set up & pack down.....\$500

AV PACKAGE TWO

One data projector & screen, one laptop, one remote mouse, set up & pack down.....\$500

EVENING PACKAGE

One data projector & screen, one laptop, one remote mouse, one lectern & microphone, four x stage lights, set up & pack down.....\$660

ALREADY HAVE A PACKAGE & NEED SOME EXTRA HELP?

TRY THESE!

(Excluding AV Technician costs)

FOLD BACK MONITOR

One fold back monitor (small screen or large screen on floor), set up & pack down.....\$250

SWITCHER PACK

One vision switcher, one fold back monitor, one remote mouse, set up & pack down.....\$550

For additional tailored AV & equipment requests for your event please contact us directly.

ANCILLARY SERVICES

We are more than happy to source, organise and 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.



