

Aspire

EVENTS
VENUES
CATERING





Contents.

DAY DELEGATE	01
PLATED MENUS	02
GALA DINNER	03
BEVERAGE PACKAGES	04
CANAPÉ PACKAGES	05
BBQ PACKAGES	06
BUFFET LUNCH	07
LUNCH MADE EASY	08
TEA BREAK MENU	09
SALAD PLATTERS	10
BUFFET BREAKFAST	11
BEVERAGE LIST	12
VENUE GUIDE	13
GIVING BACK	14
ABOUT US	15
HANDY HINTS	16
TESTIMONIALS	17

Day Delegate.

\$70
PER PERSON

Half Day Delegate Package

Nespresso coffee & selection of teas replenished throughout the day

Chefs selection of morning or afternoon tea

Seasonal lunch including Chef's assortment of gourmet sandwiches/wraps, savoury bites, seasonal fruit & Chef's homemade sweet treat

Bottles of juice & cans of soft drink to accompany lunch

Aspire note pads & pens

Audio visual equipment including data projector, screen, lectern & microphone

Conference room hire

Bottle of water \$4 each

Bowl of seasonal whole fruit \$3 pp

Upgrade to hot buffet lunch \$10 pp

* Based on a minimum of 20 guests

\$75
PER PERSON

Full Day Delegate Package

Nespresso coffee & selection of teas replenished throughout the day

Chefs selection of morning tea

Seasonal lunch including Chef's assortment of gourmet sandwiches/wraps, savoury bites, seasonal fruit & Chef's homemade sweet treat

Bottles of juice & cans of soft drink to accompany lunch

Chefs selection of afternoon tea

Aspire note pads & pens

Audio visual equipment including data projector, screen, lectern & microphone

Conference room hire



Plated Menus.

\$80
PER PERSON

Two Courses

Select two entree + two main or
main + two dessert for alternate drop

\$90
PER PERSON

Three Courses

Select two entree + two main + two dessert
for alternate drop

Entree

Trio of whiskey glazed chicken lollipops with blue cheese sauce
and rainbow salad **GF**

Vegan scallops with a mint pea puree, crispy vegan bacon bits
VGN GF

Trio of beetroot goats cheese salad **V**

Beetroot tartare with avocado mousse topped with an arugula
and radish salad **VGN GF**

Italian style sundried tomato, roast capsicum and olive stuffed
mushroom topped with parmesan cheese and fresh garden
salad **V GF**

Confit duck breast with soba noodle salad & ginger tamari
dressing **GF DF**

Spiced lamb filet salad with roast beetroot, baby spinach,
fetta, crisp pitta bread **HAL**

Savoury cannoli with parma ham mousse, arugula, parmesan
and cherry tomato salad with mustard thyme sauce

poached prawn and avocado with mango and chilli salsa

Crispy twice cooked pork belly with fresh Thai salad **GF**

Main

Slow-cooked brisket served with a velvety smooth potato
mash. Accompanied by crisp, fresh green broccolini and
finished with a rich savoury brisket jus **GF DF HAL**

Roast vegetable and halloumi stack with a pistou sauce and
salad **V GF**

Braised lamb shank with a red win mushroom reduction, fresh
herb pomme puree & heirloom carrots

Herb & parmesan crusted chicken breast with potato galette,
baby carrots and puttanesca sauce

Pumpkin sundried tomato pesto cream risotto, topped with a
parmesan wafer **V GF**

Slow roasted greek lamb, crispy potatoes, green beans,
pepperonata tomato sauce **GF HAL**

Pumpkin and sage raviolini with white wine sauce, toasted
walnuts, baby spinach & herry tomato

Baked Barramundi fillet with steamed broccolini, rosemary
garlic chat potato freekeh and sauce vierge **GF HAL**

Morrocan crusted salmon fillet with tomato and caper salsa,
asparagus & potato galette

Sides

Your selection of two sides:

Harissa roasted carrots & two potato salad

Roasted baby chat potatoes with rosemary salt

Vegan caprese salad with peaches & arugula

Beet, citrus & chicory salad with ricotta salata & pistachios

Garlic & herb foccacia

ADD more sides - \$5pp



Dessert

Lemon grass pannacotta with berry
coulis, whipped cream & strawberries
V GF

Homemade caramel tart topped with
dark chocolate, Persian fairy floss &
berry anglaise **V**

Apple, rhubarb & macadamia crumble
with fresh cream **V**

Sicilian cannoli filled with crème
patisserie, white chocolate sauce &
candy pistachio **V**

House made chocolate & walnut
brownie, fresh whipped cream & salted
caramel popcorn **GF**

Classic tiramisu with gold dusted
chocolate soil, strawberries and cream

*Based on a minimum of 20 guests

*Room hire may apply



Gala Dinner.

We understand that every event is unique, so we offer a tailored approach to menu selection. Our team works closely with you to craft a package that perfectly complements your event's requirements.

FROM
\$119
PER PERSON

Pre-dinner drinks served on arrival

Freshly baked bread roll per person

Two course plated meal served on an alternate basis

Four hour standard beverage package including red, white & sparkling wine, bottled beers, soft drinks, mineral water & juices

Nespresso coffee & freshly brewed tea station

Cash bar or bar tab facilities available for spirits

Aspire table centrepieces

Parquetry dance floor

Your choice of white or black table linen & linen napkins

Data projector, screen, lectern & microphone

Four hour room hire

*Based on a minimum of 80 guests

**Monday to Thursday only

Beverage Packages.

Standard

\$30 Two Hours
PER PERSON

\$40 Three Hours
PER PERSON

\$50 Four Hours
PER PERSON

Willowglen Semillon Sauvignon Blanc,
Riverina, NSW

Willowglen Cabernet Merlot,
Riverina, NSW

Willowglen Sparkling Brut,
Riverina, NSW

A selection of bottled beers

A selection of soft drinks, juices &
mineral water

Nespresso coffee & tea station

Premium

\$40 Two Hours
PER PERSON

\$50 Three Hours
PER PERSON

\$60 Four Hours
PER PERSON

Silos Estate Semillon Chardonnay

Artemis Pinot Noir

Centennial Brut Traditionelle

A selection of premium bottled beers

A selection of soft drinks, juices &
mineral water

Nespresso coffee & tea station

Non-Alcoholic

\$18 Two Hours
PER PERSON

\$21 Three Hours
PER PERSON

\$24 Four Hours
PER PERSON

A selection of soft drinks, juices &
mineral water

Nespresso coffee & tea station

Tea & Coffee Station

\$7.50 One Hour
PER PERSON
Nespresso coffee &
selection of teas

\$12.00 Up to Four Hours
PER PERSON
Nespresso coffee &
selection of teas

\$15.00 Up to Eight Hours
PER PERSON
Nespresso coffee &
selection of teas

*Based on a minimum of 20 guests

Canapé Packages.

\$35
PER PERSON

6 Pieces

Select up to 3 hot canapé pieces per person

\$45
PER PERSON

8 Pieces

Select up to 5 hot canapé pieces per person

\$55
PER PERSON

10 Pieces

Select up to 7 hot canapé pieces per person

Cold Canapé

Vegetable involtini with balsamic glaze
[VGN] [GF]

Beef involtini with red wine glaze [DF] [GF]

Smoked salmon mousse on crostini topped with salmon caviar

Pumpkin, pistachio & feta bruschetta [V]

Nori rolls [VGN] [GF]

Rice paper rolls [VGN] [GF]

Antipasto skewers [GF]

Sweet potato, avocado & pancetta bites [GF]

Golden beetroot, walnuts & goats cheese bites [GF]

Duck pancakes [DF] [GF]

Prosciutto & bocconcini skewers [GF]

Hot Canapé

Vegetable potato spun balls [VGN]

Lemon myrtle salt & pepper squid [DF]

Homemade pork & fennel sausages with tomato relish

Pumpkin arancini with black garlic aioli
[VGN] [GF]

Lamb kofta skewers [DF] [GF]

Chicken skewers (client to choose butter chicken, satay, honey garlic soy or teriyaki) [DF] [GF]

Coconut prawns with mango coconut chutney [DF] [GF]

Butter chicken wellington

Mushroom & goats cheese wellington [V]

Beef burgundy pies

Stuffed roasted chat potato cups [VGN] [GF]

Pork & fennel sausage rolls with tomato relish

Wagyu beef sliders

Fried chicken sliders

Halloumi chicken sliders [V]

Pulled pork sliders

Beetroot falafel sliders [VGN]



Substantial Canapé

Upgrade one or more of your canapés to a substantial canapé.
ADD \$4.50 per person, noodle box.

Calabrese pasta with beef ragu, peas & parmesan

Roasted fennel, carrot, cous cous, tarragon & Haloumi [V]

Gazpacho salad with tomato, celery, cucumber, Spanish onion, olives, chilli, parsley & sherry vinegar dressing [VGN]

Prawn cocktail [GF]

Beef bourguignon with jasmine rice [DF] [GF]

Braised beef cheeks with red wine & Paris mash [DF] [GF]

Chilli con carne with steamed rice [DF] [GF]

*Based on a minimum of 20 guests

*Room hire may apply

BBQ Packages.

\$20
PER PERSON

BBQ

Gourmet assorted meat & vegan sausages
GF DF

Grass fed beef & vegetarian burger patties
GF DF

Minute steaks GF DF

Sliced cooked onions VGN GF

Chef's selection of one homemade salad VGN

Rainbow slaw with ranch dressing VGN

Shredded lettuce, tomatoes & cheese V

Sliced bread & burger buns

Sauces - tomato, BBQ & mustard

ADD bottled water, soft drinks & juices - \$4 per person

\$26
PER PERSON

Gourmet BBQ

Gourmet sausages GF DF

Premium sirloin shish kebabs seasoned with mixed fresh herbs & rock salt GF DF

Lemon garlic prawn skewers GF DF

Mixed vegetable skewers with a smokey baharat spice
VGN GF

Sliced cooked onions VGN GF

Chef's selection of two homemade salads VGN

Rainbow slaw with ranch dressing VGN

Shredded lettuce, tomatoes & cheese V

Sliced bread & burger buns

Sauces - tomato, BBQ, hollandaise & mustard

ADD bottled water, soft drinks & juices - \$4 per person

\$36
PER PERSON

Indigenous BBQ

Kangaroo sausages GF DF

Pork & fennel sausage rolls with bush tomato relish

Kangaroo loin steaks GF DF

Lemon myrtle crocodile kebabs GF DF

Mud crab patties DF

Sliced cooked onions VGN GF

Cucumber & fingerlime warrigal salad VGN

Rainbow slaw with ranch dressing VGN

Shredded lettuce, tomatoes & cheese V

Sliced bread & burger buns

Sauces - tomato, BBQ & mustard

ADD bottled water, soft drinks & juices - \$4 per person



*Based on a minimum of 20 guests

*Room hire may apply

*These packages include a Chef to cook the BBQ items and an Aspire staff member to drop off.

*Additional \$2.50 for an Aspire chef to cook the BBQ outdoors if weather does not permit, food will be served buffet style in the function room.

Buffet Lunch.

\$18
PER PERSON

Pasta Bar

Penne boscaiola

Gemelli bolognaise

Rigatoni vegetable pasta VGN

Garlic bread V

Parmesan cheese V

Chef's selection of one gourmet salad

VGN GF

ADD bottled water, soft drinks & juices - \$4 per person

\$20
PER PERSON

Tex Mex

Selection of nacho bowls & tacos

One meat & one vegetarian sauce

Shredded lettuce, tomatoes & grated cheese

Sour cream & guacamole

ADD bottled water, soft drinks & juices - \$4 per person

*Based on a minimum of 20 guests

*Room hire may apply



Lunch Made Easy.

\$5.00
PER ITEM

Mini rolls - with Chef's selection of gourmet fillings (1pp)

\$7.00
PER ITEM

Sandwiches - with Chef's selection of gourmet fillings (1pp)

\$7.00
PER ITEM

Baguettes - with Chef's selection of freshly sliced deli meats & gourmet fillings (1pp)

ADD \$5 per item - Wraps with Chef's selection of gourmet fillings (1pp)

*Minimum order for 20 people

**Biodegradable napkin and cutlery set included





Tea Breaks.

\$4.50
PER ITEM

Assorted homemade cookies GF V

Sweet mini tarts V

Homemade mini muffins V

Homemade pancakes with maple syrup & cream V

\$5.00
PER ITEM

Mini croissants V

Mini chocolate croissants V

Chef's selection of homemade cakes V

Chef's selection of homemade slices V

Mini banana bread GF V

Mini sweet or savoury scrolls V

Homemade sweet or savoury muffins V

Mixed Danish pastries V

Individual granola & chia pots with berry coulis, yoghurt & fresh berries V

Large assorted iced donuts

Ham & cheese or cheese & tomato croissants

Homemade assorted mini quiches

Chorizo, semi-dried tomato & feta tartlet

Mini burrito pinwheels V

\$6.00
PER ITEM

Assorted macarons GF V

Belgium chocolate brownies V

Bacon & egg brioche sliders

Mushroom & halloumi brioche sliders V

Homemade pork & fennel sausage rolls with tomato relish

Homemade kangaroo sausage rolls with tomato relish

Assorted arancini balls GF V

Mini Portuguese tarts V

Vanilla or chocolate cannoli V

Freshly baked buttermilk scones with strawberry jam & chantilly cream V

Seasonal fruit skewers GF V

Warm waffle with nutella, vanilla cream, maple syrup & cinnamon butter V

*Minimum order for 20 people



Salad Platters.

\$10
PER PERSON

Freshly Made Salad Selection

(Your choice of two salads)

Kumara, beetroot and feta V GF HAL

Cous cous salad with kumara, eggplant and sultanas VGN HAL

Caesar salad with croutons and crispy bacon

Moroccan chickpea salad VGN GF DF HAL

Kale slaw VGN GF

Thai noodle salad VGN GF HAL

Mexican potato salad VGN GF HAL

Italian style pasta salad VGN HAL DF

Roast root vegetables with balsamic dressing VGN GF DF HAL

\$4
PER PERSON

Add A Little Extra

(Your choice of one protien)

Grilled chicken GF HAL

Lamb GF

Turkey GF

Thai beef GF

Haloumi V GF

Salt & pepper tofu VGN

Plant based chicken VGN GF

*Minimum order for 10 people per platter

**Room hire may apply

Buffet Breakfasts.

\$20
PER PERSON

Continental Buffet Breakfast

Selection of breakfast cereals V VGN

Chef's selection of assorted Danish pastries & homemade breakfast muffins V

Individual granola & chia pots with berry coulis, yoghurt & fresh berries V

Seasonal sliced fruit platters VGN

Freshly brewed tea & coffee station

Selection of juices

\$30
PER PERSON

Hot Buffet Breakfast

Chef's selection of assorted Danish pastries & homemade breakfast muffins V

Seasonal sliced fruit platters VGN

Individual granola & chia pots with berry coulis, yoghurt & fresh berries V

Creamy scrambled eggs V GF

Crispy bacon GF

Seasoned grilled tomatoes VGN GF

Chipolata sausages GF

Sautéed mushrooms VGN GF

Toasted sliced bread & English muffins VGN

Homemade pancakes with maple syrup & cream V

Warm waffles with nutella & maple syrup V

Tomato & BBQ sauce

Freshly brewed tea & coffee station

Selection of juices



*Based on a minimum of 20 guests

**Room hire may apply

***Alternative options available for plated breakfast

Beverage List.

Aspire's wine list has been created to include the finest regional wines featuring popular interstate and international wine regions. Create your own beverage selection from our function wine list or to enhance your culinary experience, our qualified sommelier will happily match wines to your menu selections.

All beverages selected from this menu will be charged on consumption to your group account or for your guests to purchase.



Non-Alcoholic

Bottled Water
(still or sparkling)

BOTTLE
PRICE

\$4

Soft Drink

\$4

Juice

\$5

Sparkling Wine

Willowglen Sparkling Brut
Riverina NSW

\$40

Silos Estate Sparkling
Shoalhaven NSW

\$48

Centennial Brut Traditionelle
Southern Highlands NSW

\$62

White & Rosé

**Willowglen Semillon
Sauvignon Blanc**
Riverina NSW

BOTTLE
PRICE

\$40

Willowglen Moscato
Riverina NSW

\$40

Coolangatta Chardonnay
Shoalhaven NSW

\$48

Silos Estate Pinot Grigio
Shoalhaven NSW

\$48

La Boheme Rose
Yarra Valley VIC

\$54

Red Wine

Willowglen Cabernet Merlot
Riverina NSW

BOTTLE
PRICE

\$40

Silos Estate Shiraz Cabernet
Shoalhaven NSW

\$48

Artemis Pinot Noir
Southern Highlands NSW

\$54

Beers

Heineken 0%

BOTTLE
PRICE

\$7.50

XXXX Gold 2.5%

\$8.50

Hahn Super Dry

\$9

Furphy

\$10

Stone & Wood

\$12

*Our selection of premium
beers are available on request.

Venue Guide.

Situated perfectly within easy access to Sydney, Wollongong is a thriving seaside city with a flourishing escarpment as the backdrop. Wollongong is emerging as a hub for education, health, business and innovation.

The city has all the facilities that you need to host a world-class event, from Aspire and university venues to national and international hotel chains for your guests. Combined with the local attractions, our facilities are sure to make your next conference or event memorable.



VENUE	THEATRE	BANQUET	CABARET	COCKTAIL	BOARD ROOM	U SHAPE
UNIVERSITY OF WOLLONGONG CAMPUS (UOW)						
UNIVERSITY HALL	1000	540	440	1000	-	-
UNIVERSITY HALL FOYER	200	140	80	200	-	-
THOUGHT BUBBLE	80	40	24	80	30	20
IDEAS CENTRE (UNI-CLUBS)	90	70	56	90	30	40
THINK TANK	40	30	24	40	20	20
BRAINS TRUST	50	40	32	50	20	20
INNOVATION CAMPUS (IC)						
EVENT CENTRE	360	240	120	360	-	-
OCEAN ROOM	180	136	60	180	40	40
CITY ROOM	180	104	60	180	40	34

VENUE LAYOUTS



THEATRE



BANQUET



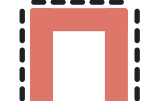
CABARET



COCKTAIL



BOARD ROOM



U SHAPE

How we give back.



NOT-FOR-PROFIT

All profit generated from Aspire, contributes to the University of Wollongong's student engagement experience. The Pulse Student Engagement team carefully design a variety of events and experiences to maximise the students university life on campus.



HELPING STUDENTS

Aspire employs a large majority of the food and beverage team from students on campus at the University of Wollongong plus local residents. The team is provided with fulfilling hospitality work experience, short-term work or opportunities to build on a successful industry career.



PULSE PANTRY INITIATIVE

At Aspire, we're committed to sustainability and invite you to be part of our important initiative. We've partnered with Pulse Pantry, a vital resource that provides free groceries and hygiene items for UOW students, to provide free food for students using event leftovers.



PLASTIC FREE

The catering team utilises bio-degradable disposables including cutlery, napkins and plates. Plastic straws are excluded from our beverage service.



MINIMISING WASTE

Sustainable work practices are implemented including the provision of general waste, recycling and organic waste bins. Organic waste is processed via the Pulpmaster system at the UniBar which diverts organic waste from landfill.



About Us.

Aspire Events, Venues and Catering located on the UOW Campus in beautiful Wollongong, offering a range of food, beverage and event services throughout the Illawarra and Sydney region.

Aspire is a business that operates under the UOW Pulse umbrella, a not-for-profit organisation. Proceeds from all purchases made on campus go directly back into enriching student life. This includes funding events and activities, sport and wellness initiatives, and peer-to-peer programs such as clubs, societies, and volunteering.

Our dedicated team of hospitality professionals can provide catering from office training sessions, through to full operational support for large scale events.

We understand that not all meetings and events are the same, so please speak to our team and request a tailor-made catering quote.



What We Offer

- Flexible catering packages
- On site state of the art commercial kitchen to service all your function needs
- Multiple venue options to suit any size & style of event
- Professional food & beverage team with licensed bar & barista services
- A comprehensive functions package to cater for all social & corporate occasions
- Dedicated event coordinator to assist along the coordinating process

Contact Us

Aspire Events | UOW Pulse LTD

📍 Building 11, University of Wollongong,
Gwynneville, NSW, 2500

📞 (02) 4221 8011

✉️ aspire-events@uow.edu.au

🌐 aspireevents.com.au

📷 @aspireevents

Handy Hints.

Pricing

All prices quoted are in Australian dollars and are inclusive of GST.

Surcharges may apply for Sunday's & public holidays.

Car Parking

<https://www.uow.edu.au/about/locations/wollongong/getting-to-campus/parking/>

<https://innovationcampus.com.au/parking/>

Deposit & Final Payment

A non-refundable deposit payment of 25% of the anticipated value of your booking is required along with a signed contract within seven days to secure your booking.

Final payment is due seven days prior to your event.

Accommodation

Aspire works closely with Hotel Totto, Sage Hotel & Quality Suites Pioneer Sands. Please reach out to your Event Coordinator to discuss how we can help.

In-House Audio Visual Equipment

The University Hall & Event Centre are equipped with a data projector, screen, lectern & microphone. Your Event Coordinator will be able to assist you with any of your AV requirements.

Theming & Audio Visual Equipment

Aspire works closely with local theming & AV providers who are able to tailor packages to meet your requirements & budget. Please reach out to your Event Coordinator to discuss how we can help.

Pulse Pantry

Discuss with your event co-ordinator about donating excess food through our Giving Back initiative.

Credit Card Surcharges

If you are paying your deposit or finalising your account with a credit card, please note a 1% surcharge will incur on Visa & Mastercard.

Internet

Complimentary wifi is available for all delegates, this will be provided to you prior to your event.

Dietaries

V	VEGETARIAN
VGN	VEGAN
GF	GLUTEN FREE
DF	DAIRY FREE
HAL	HALAL

Testimonials.

Heidi De Coster
Chancellor's Graduation

I wanted to take a moment to express my heartfelt gratitude to you and the entire Aspire team for their outstanding efforts last night. A big thank you to Sarah for her meticulous planning and attention to detail ensuring the smooth execution of the event.

I also want to extend my deepest appreciation to chefs Jake and Wayne for their culinary expertise and their unwavering commitment to excellence. Their talent truly shone through in every dish served.

A special shout-out to Paul and Lee for leading the service team with such dedication and grace. They worked tirelessly to ensure that every guest felt welcomed and well-cared for throughout the evening. Despite the challenges and the busy week you've all had, the Aspire team's dedication to exceeding expectations did not go unnoticed. Your hard work and commitment were pivotal in making the event such a resounding success.

Please convey my sincerest gratitude to the entire Aspire team for their exceptional contribution to the event. Your talent, professionalism, and unwavering commitment to excellence are truly inspiring, and I feel privileged to have had the opportunity to collaborate with such a remarkable team.

Sophie Gill
Corporate Governance Officer, Aruma

Thank you to you and your team, particularly the two lovely women who were on hand to assist at our Strategy & Board meeting, with room set up, queries, parking vouchers and logistics.

It was greatly appreciated and assisted us in making our event such a success with Board members, Executives and CEO all noting their appreciation and commenting on how impressed they were with the running of both days, the venue, food – everything involved, so thank you so much for your expertise, management and assistance.....and of course patience with all of our changes along the way.

Tina-Louise Mobberley
Faculty of Business & Law

Just a quick note to say THANKS!

The event today was a great success, and your contribution was fabulous. Thanks to your chef, the food was delicious, and everyone enjoyed it (I think we catered just the right amount, with not a lot of left over – a sign again it was enjoyed by all).

Thanks again for your help and that of your team.