

EVENT CATERING



•
Aspire

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ABOUT ASPIRE

Aspire, located within the University of Wollongong Campus offers a range of food, beverage and event services throughout the Illawarra and Sydney region. 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

- Personalised service from our Event & Catering Coordination Team
- A selection of catering options and packages or a bespoke menu can be designed to suit your needs
- Catering straight from our state of the art commercial kitchen
- Customisation and creative service to add the unique touches to your event
- Professional food and beverage teams to host your event
- Qualified Sommelier to carefully select your wines and beverages
- Free delivery to the University of Wollongong and Innovation Campus

GIVING BACK

Aspire is a business of UOW Pulse Ltd, which is an entity of the University of Wollongong. All profit generated from Aspire, contributes to student engagement through the delivery of events and experiences to enrich life on campus.

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Morning & Afternoon Tea



\$2.00

PER PIECE

COOKIES

Cookie flavours
Crunchy Anzac
Chocolate chip
Double chocolate
Apricot and almond
Macadamia shortbread

BISCOTTI BITES

Almond and pistachio
Chocolate and hazelnut

\$2.50

PER PIECE

CAKES

Chefs standard selection

PETITE POLENTA CAKE

PROFITEROLES

\$3.50

PER PIECE

GLUTEN FREE SLICES

MINI JAM FILLED DONUTS

CAKES

Chefs deluxe selection

MACAROONS

SCONES

Sweet or savoury
with accompaniments

\$4.00

PER PIECE

POLENTA CAKES

CHICKEN AND BASIL SAVOURY SCROLLS

SAVOURY MUFFINS

CHOCOLATE OR VANILLA CANNOLI

MINI CROISSANTS

Ham and cheese
Cheese and tomato

\$4.50

PER PIECE

INDIVIDUAL CHIA SEED PUDDINGS

with berries and almonds

CAKES

Chefs premium selection

MINI BRIOCHE ROLL

Egg and bacon
Mushroom and egg

Sweet & Savoury Boxes

CATERING
BOXES FROM

\$18



BOXES OF 10

MINI COOKIE PETITE FOURS - \$12

COOKIE BOX - \$18

Assorted flavoured house baked cookies

BISCOTTI BITES BOX - \$18

CHEFS SELECTION OF CAKES

STANDARD - \$23

DELUXE - \$33

PREMIUM - \$43

HOUSEBAKED SAVOURY SCONES - \$33

Pumpkin & Feta

Mediterranean Vegetable

Spinach & Mushroom

HOUSEBAKED SWEET SCONES - \$30

Cream and Jam

SEASONAL FRUIT PLATTERS - \$40

GLUTEN FREE SLICES - \$32

Mixed nut

Caramel slice

Raspberry and coconut

White chocolate macadamia

Lunch Made Easy

LUNCH
PACKAGES FROM

\$10

per person



LUNCH SIMPLICITY

GOURMET MINI ROLLS - \$3 EACH*

Chef selection of mini rolls with gourmet fillings

SIMPLE AND TASTY SANDWICHES - \$4 PER PERSON*

Chefs selection of freshly made sandwiches

GOURMET SANDWICHES - \$6 PER PERSON

Assortment of sandwiches and mini rolls with gourmet fillings

BAGUETTES - \$6 PER PERSON

Freshly sliced deli meats with gourmet fillings
(Vegetarian options available)

BUILD YOUR OWN BAGEL - \$8 PER PERSON

(bio degradable cutlery set included)

A selection of bagels and gourmet savoury fillings for your guests to create during lunch

LUNCH PACKAGES

LUNCH PACKAGE 1 - \$10 PER PERSON

Chef's selection of sandwiches with gourmet fillings
Juice or bottled water

LUNCH PACKAGE 2 - \$14 PER PERSON

Assortment of gourmet sandwiches and mini rolls
Chefs sweet treat selection of the day
Juice or bottled water

LUNCH PACKAGE 3 - \$16 PER PERSON

(bio degradable cutlery set included)

Chefs selection of frittata
Seasonal salad
Juice or bottled water

LUNCH PACKAGE 4 - \$18 PER PERSON

Assortment of sandwiches and brioche rolls with gourmet fillings
Chefs cake of the day
Seasonal fruit and cheese platter
Juice or soft drinks

GOURMET GRAZING LUNCH - \$25 PER PERSON

(bio degradable cutlery set included)

Baguettes and gourmet mini rolls with continental fillings
Chefs selection of two seasonal salads
Antipasto grazing platter
Continental sweet treats
A selection of juice or soft drinks

*MINIMUM ORDER APPLIES.

Aspire

Fresh as Salads

SALAD
PACKAGES FROM
\$10
per person



SALAD PACKAGES

CHOOSE FROM THE FRESHLY MADE SALAD SELECTION

(bio degradable cutlery set included)

SALAD PACKAGE 1 - \$10 PER PERSON

1 freshly made salad selection
Juice or bottled water

SALAD PACKAGE 2 - \$14 PER PERSON

1 freshly made salad selection
Chefs sweet treat selection of the day
Juice or bottled water

SALAD PACKAGE 3 - \$18 PER PERSON

1 freshly made salad selection
Chefs cake of the day
Seasonal fruit and cheese platter
Juice or soft drinks

HEALTHY LUNCH PACK 1 - \$14 PER PERSON

1 freshly made salad selection
Whole fruit selection to share
A bottle of still water

HEALTHY LUNCH PACK 2 - \$18 PER PERSON

1 freshly made salad selection
Individual chia seed pudding
Seasonal fruit platter to share
A bottle of still water

SIMPLY SALAD

FRESHLY MADE SALAD SELECTION - \$7 PER PERSON

Kumara, beetroot and feta **V** **GF**
Seasonal garden **VGN** **GF** **DF**
Cous cous salad with kumara, eggplant and sultanas **VGN** **DF**
Caesar salad with croutons and crispy bacon
Tofu and noodle **VGN** **GF** **DF**
Chickpea and eggplant **VGN** **GF** **DF**
Mexican potato with avocado and tomato salsa **VGN** **GF** **DF**
Pasta salad, basil pesto, giardiniera vegetables
and pinenuts **VGN** **GF**
Baby rocket, sliced pear, walnuts and goats cheese **V** **GF**
Roast root vegetables with balsamic dressing **VGN** **GF** **DF**

ADD A LITTLE EXTRA - \$3 PER PERSON

Grilled chicken
Lamb
Turkey
Thai beef
Glazed ham
Haloumi **V**
Smoked Tofu **V** **VGN** **GF** **DF**

DIETERIES:

V VEGETARIAN
VGN VEGAN
GF GLUTEN FREE
DF DAIRY FREE

Grazing Platters

PLATTERS
from **\$3**
per person



SHARE PLATTERS

NORI AND RICE PAPER ROLLS - \$3 PER PIECE

Vegetarian Nori rolls with wasabi mayonnaise **V** **GF** **DF**

Vegetarian Rice paper roll **VGN** **GF** **DF**

SWEET TREATS PLATTER - \$4 PER PERSON

Chefs selection of sweet cakes and slices

SEASONAL FRUIT PLATTER - \$4.50 PER PERSON

Chefs selection of seasonal fruits

HEALTHY GRAZING PLATTER - \$6.50 PER PERSON

Freshly sliced carrot, celery, capsicum and cucumber sticks served with tzatziki and hummus dips

ADD Tasty cheese cubes and crackers **\$2.00 PER PERSON**

CHEESE PLATTER - \$7.50 PER PERSON

Selection of Australian cheese with a variety of crackers

ANTIPASTO PLATTER - \$12.50 PER PERSON

Chefs selection of cured meats, chargrilled vegetables, feta, marinated olives, sundried tomatoes and crackers

ADD dips from **\$2.00 PER PERSON**

GRAZING PACKAGES

SAVOURY PACKAGE - \$15 PER PERSON

Gourmet sandwich selection

Assorted pastry rolls

Mini gourmet pies

Chefs selection of sweet treats

CLASSIC PACKAGE - \$15 PER PERSON

Healthy grazing platter

Chefs selection of frittata

Vegetarian rice paper rolls

Fruit skewers

HEALTHY PACKAGE - \$17 PER PERSON

Gourmet sandwiches, wraps and mini rolls

Selection of petite quiches

Vegetarian rice paper rolls

Savoury Bites & Beverages

SAVOURY BITES
from **\$3**
per piece



SAVOURY BITES

\$3 PER PIECE

Mini bite size quiches or frittata
Chefs selection of mini gourmet pies
Oven baked vegetable spring rolls
Pork and fennel sausage rolls with spicy tomato salsa
Chickpea and vegetable rolls with spicy tomato salsa

\$3.50 PER PIECE

Assorted Arancini
Spicy vegetarian samosas with mango chutney
Caramelised onion tarts with goats curd and fresh thyme

SKEWERS \$4 PER PIECE

Chefs selection of marinated chicken or beef
Mini rockmelon, pancetta and feta
Mini bocconcini, tomato & basil

BEVERAGE SELECTION

Individual bottles of juice (375mls)	\$4.00 EACH
Juice - Orange, apple and cranberry (2L)	\$8.00 EACH
Soft drink cans (375mls)	\$2.50 EACH
Soft drink bottles (2L)	\$8.00 EACH
Still or sparkling water (250mls)	\$4.00 EACH
Still or sparkling water (500mls)	\$8.00 EACH

Serviced Events*

If you have the Meeting and Event Space, speak to our team about the additional services that we can provide.

Not only do we specialise in catering services, we have a team of Hospitality professionals to assist with your catering, set up and operational service.

We can assist with any size events from boardroom meetings within your office through to large scale events with the WOW factor. Discuss your meeting and event requirements with our team who will create a tailor-made quote, based on your event needs.

BEVERAGES

COFFEE AND TEA STATION PER PERSON

Freshly brewed coffee with a selection of organic teas	\$4.00
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COFFEE, TEA AND TREAT PACKAGES PER PERSON

Petite cookies	\$5.20
Biscotti	\$6.00
Muffins	\$6.50
Danishes pastries	\$7.00
Scones	\$7.50
Banana Bread	\$7.50

We will provide hot water and coffee equipment, tea selection, milks, crockery, teaspoons and sugars

*FEES APPLY FOR SERVICED EVENTS

PLATED BREAKFAST, LUNCH, DINNER AND COCKTAIL EVENTS

Request a copy of our extensive Culinary Inspiration Collection.

Speak to our team for recommendations and flexible catering options to suit your next event.

BEVERAGE SERVICE

We can provide full bar service including alcoholic and non-alcoholic beverage packages. Alternatively, our qualified sommelier can provide recommendation based on your catering selections and budget.

NEED A LITTLE EXTRA....

Our team can take care of all the extras!

- Glassware
- Crockery
- Cultery
- Napkins including linen options
- Bio degradable cups, plates and cutlery sets
- Table cloths

How to Order

- STEP 1** Phone one of our friendly Event & Catering Coordinators at Aspire on 02 4221 8011
- STEP 2** Email aspire-events@uow.edu.au
- STEP 3** Complete catering order form

Aspire Venues



In addition to Aspire's catering services, our team manage multiple venues within the thriving grounds of the world class University of Wollongong and Innovation Campuses.

Perfectly positioned at the foothills of the Illawarra Escarpment, The University of Wollongong creates the feeling of being a world away. An array of venues available include the recently refurbished Grand University Hall, conference rooms, large manicured campus lawns, the thriving UniBar and UniActive sporting facilities.

Our team can assist with managing access to additional University facilities (seasonal availability) to ensure all of your conference and event requirements are met.

Alternatively, host your event at the internationally recognised Innovation Campus, the centre of Australian Innovation and research excellence. Our prestigious Event Centre, located within 'The Central' complex, offers sweeping south easterly views. The floor to ceiling glass windows are the perfect backdrop featuring natural daylight and picturesque views, over the campus duck pond.

Speak to our Events & Catering team to discuss how we can assist with all of your conference and event needs!

VENUE	THEATRE	BANQUET	CABARET	COCKTAIL	BOARD ROOM	U SHAPE
UNIVERSITY OF WOLLONGONG CAMPUS						
UNIVERSITY HALL	1000	550	440	1000	-	-
UNIVERSITY HALL FOYER	200	160	80	200	-	-
THOUGHT BUBBLE	80	40	24	80	30	20
UNILIFE ROOMS	90	70	56	90	30	40
THINK TANK	40	30	24	40	20	20
BRAINS TRUST	50	40	32	50	20	20
INNOVATION CAMPUS						
EVENT CENTRE	360	240	120	360	-	-
OCEAN ROOM	180	136	60	180	40	40
CITY ROOM	180	104	60	180	40	34

Aspire

EVENTS
VENUES
CATERING

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