



Weddings.

BY
Aspire



Congratulations.

CONGRATULATIONS ON YOUR ENGAGEMENT

Located in Wollongong, Aspire Events, Venues & Catering offer you a range of food, beverage and event services. Choose from our traditional venues including the Aspire Event Centre located within the Award Winning Innovation Campus or for a large grand scale celebration our contemporary style University Hall is the perfect choice. We offer a number of additional venues including in our Venue Collection brochure to suit all styles of celebrations.

Alternatively, our professional front of house team and chefs can come to you. If you have chosen your dream property or venue, we can take the stress out of coordinating all of your catering and service arrangements. Ask about how we can create a bespoke package for your special day.

We welcome all couples to view our venues and share with our team how we can make your dream wedding reception, become a reality.

We wish you much happiness and we look forward to the prospect of sharing in the journey to your memorable occasion.

Best wishes,



Lauren Mansell
Aspire Events and Venues Manager





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Ceremonies.

CREATE THE PERFECT SETTING

Aspire can provide you with a range of indoor and outdoor ceremony options to create the perfect setting as you become committed partners.

Create a casual garden ceremony setting, surrounded by your family and friends. Aspire can be right there to serve food and beverages straight after your ceremony so the celebrations can begin. Our indoor event spaces can be decorated for a more formal intimate setting and you don't have to worry about the weather conditions on your special day.

Aspire provides the flexibility for you to create a simple setting or fill the space with spectacular creativity.



Customise
Your
Ceremony.

Innovation Campus.

A PREMIUM VENUE WITH PICTURESQUE VIEWS

The Aspire Event Centre is located on the outskirts of North Wollongong within the Innovation Campus. The campus is a buzz of activity during the week, with the weekends welcoming serene calm and contemporary sophistication.

Aspire Event Centre is located on Level 2 of 'The Central' building and offers flexibility for various size celebrations, bespoke room set ups and personal styling. The floor to ceiling glass windows, feature sweeping south easterly views, offering a stunning backdrop of natural light or sunset views over the duck pond. Options are available for pre-reception drinks, canapés and entertainment on The Central 'Terrace'. The Event Centre is exclusive to 1 wedding only, so you can rest assured your celebration is all about you.

CITY ROOM

BANQUET	COCKTAIL
104	180

OCEAN ROOM

BANQUET	COCKTAIL
136	180

EVENT CENTRE

BANQUET	COCKTAIL
240	360

10 minute
walk from
the beach.





University Hall.

A GRAND SCALE CONTEMPORARY VENUE

Nestled at the base of the Illawarra Escarpment, the contemporary styled University Hall is located near the entrance to the sprawling grounds of the University of Wollongong. The venue offers a welcoming stylish foyer with a large chic bar, for arrival drinks and canapés. Behind the doors of the Grand Hall, you have the space to create your own style of celebration and the wow factor to surprise your guests as they enter.

The Grand Hall features a large stage for your entertainment or set a breathtaking bridal table as your key feature.

The grand theatre style feel has so many possibilities to indulge your creativity.... your options are endless.



UNIVERSITY HALL - FOYER

BANQUET	COCKTAIL
140	200

UNIVERSITY HALL

BANQUET	COCKTAIL
540	1000

* Capacities will vary due to custom set up requirements

Aspire Package.

\$110.00 PER PERSON

Chefs selection of canapes served on arrival
Bread roll placed at each setting
3 course alternate serve menu
2 side dishes for each table to share
Tea and coffee served with dessert
Wedding cake cut and served on platters
5 hour standard beverage package
Round banquet tables set with white linen and white linen napkins
Dance Floor (standard size)
Bridal table set with white skirting
Your place cards and bonbonnières set by Aspire
Chair covers and sash
Professional MC & DJ (5 hours)
Hand held microphone
Service and security staff
Dedicated Aspire wedding coordinator and floor supervisor

Minimum Guests:

Ocean Room - 40

Event Centre - 80

City Room - 40

University Hall - 250

Ask about
styling
options.





Elegance Package.

\$135.00 PER PERSON

Chefs selection of premium canapes served on arrival
Bread roll placed at each setting
Individual Antipasto platter
3 course alternate serve menu
2 side dishes for each table to share
Tea and coffee served with dessert
Wedding cake cut and served on platters
Late evening snack (premium selection)
5 hour premium beverage package
Round banquet tables set with white linen and white linen napkins
Dance floor (standard size)
Bridal table set with white skirting
Your place cards and bonbonnières set by Aspire
Chair covers and sash
Professional MC & DJ (5 hours)
Hand held microphone
Service and security staff
Dedicated Aspire wedding coordinator and floor supervisor

Minimum Guests:

Ocean Room - 40

Event Centre - 80

City Room - 40

University Hall - 250

Sit Down Menu.

ENTREES

Confit ocean trout, sautéed greens, almond cream and radish

Fragrant cured salmon fillet, fennel, apple, watercress, crème fraîche

Charcoal dusted prawns, chorizo, tomato salsa, thyme beurre blanc

Marinated octopus, bok choy, heirloom cherry tomato, cashew, thai basil, nam jim vinaigrette DF

Country style pork belly terrine, walnuts, pomegranate, apple leek salad

Slow braised beef cheek, crispy potato terrine, mustard roasted Dutch carrots GF

Beetroot tart tartin, goats curd, chervil, pistachio V

Sous vide chicken roularde, parsley puree, flower petals

Chilli rubbed lamb loin, honey roasted pumpkin, mint salad, pomegranate molasses

Spinach, sundried tomato, goats cheese tortellini, wild mushroom, hazelnuts, pesto, parmesan crisp V

Asparagus, pea, cashew and preserved lemon risotto, truffle oil, black salt V

Roasted romas, torn buffalo mozzarella, roquette, white balsamic pearls GF V

SIDES

Rocket & pear salad, candied walnuts, aged balsamic vinaigrette GF V

Steamed green beans, toasted almonds, mustard & lemon dressing GF V

Roasted baby chat potatoes, rosemary & roasted whole garlic cloves, lemon aioli GF V

Steamed broccolini, roasted garlic, olive oil & house fried shallots GF V

Honey roasted carrots, toasted fennel seeds, currants & tahini dressing GF V

DIETARIES:

V VEGETARIAN

VGN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

HAL HALAL





MAINS

Slow roast lamb shoulder, carrot puree, dukkah, dates GF

Beef rib eye, jus, roasted heirloom carrots GF

Roasted beef fillet, Paris mash, seasonal mushrooms, baby vegetables and truffle sauce GF

Slow roasted pork belly, potato mash, fennel confit, carrots and apple

Porchetta, savoy roasted cabbage, pipi sauce, creamy provolone white polenta

Glazed duck breast, cauliflower puree, apple chutney, cavolo nero GF

Chicken confit, lemon thyme ricotta gnocchi, baby spinach asparagus & peas

Honey roasted free range chicken breast, celeriac puree, bok choy, pickled red cabbage, caramelised fig sauce

Roasted barramundi, cauliflower puree, yuzu miso, edamame & almonds GF

Miso glazed salmon, soy mushroom, Asian greens & cabbage soba noodles, with radish & sesame dressing & wonton crisp

Tempura zucchini flowers, spiced corn, curried apple dressing GF V VGN

Roasted eggplant, spring greens, radicchio, salsa verde, pumpkin seeds & crisp leaves GF V

Roasted sweet potato & pumpkin, pickled carrot, seeds, crisps, grains & herb dressing GF V

DESSERTS

Strawberry dumplings with strawberry caramel sauce

Sour cherry frangipane tart, almond cream, sour cherries

Blood orange souffle, chocolate sorbet GF DF

Eton mess - lemon curd, coulis, biscuit soil, meringue, crème chantilly, seasonal berries

Rosemary and vanilla panna cotta, rhubarb, caramel sauce and biscotti

Lemon meringue, white chocolate, blueberry, passion fruit and lavender

Lemon myrtle brulee, citrus compote, plum biscotti

Warm chocolate fondant, roasted hazelnut crumble, rich chocolate ganache, whipped crème fraîche

Caramel sponge cake, white chocolate soil, salted caramel sauce with vanilla bean ice cream V

Raspberry éclair, raspberry curd, vanilla cream, milk crumble

Individual cheese plate with brie, aged cheddar, mild blue, quince paste, muscatels, lavosh crackers

Cocktail Package.

\$110.00 PER PERSON

10 seasonal canape pieces per person
2 substantial savoury selections per person
Tea and coffee station available with dessert
Your Wedding cake cut and served for dessert on platters
Late evening snack
5 hour standard beverage package
8 cocktail tables with black fitted covers
Dance floor (standard size)
Present table for your bonbonnières
20 chair covers and sash for guest seating
Professional MC & DJ (5 hours)
Hand held microphone
Service and security staff
Dedicated Aspire wedding coordinator and floor supervisor

Minimum Guests:

Ocean Room - 40

Event Centre - 80

City Room - 40

University Hall - 250



Cocktail Package Menu.

HOT

Slow cooked beef and mushroom pie, herb sour cream

Sticky braised lamb shank & rosemary petite pies

Za'tar spiced lamb skewers, tzatziki

Basil & parmesan croquettes, saffron aioli V

Manchego croquettes, prosciutto, béchamel, smoked aioli

BBQ corn & green pea fritter, tomato kasundi VGN V

Fried polenta, spring pea puree, sherry vinegar, tomato & basil GF V

Chorizo & tiger prawn skewer with romesco GF

Seared scallops with nori butter & pickled onion GF

Spicy buttermilk chicken & fresh chilli vanilla waffle cone

Chicken tenderloin skewers with tomato & tarragon vinaigrette GF

Roasted cauliflower, fennel & stilton mini quiche V

COLD

Carrot, labneh and dukkha

Sage pikelet, gorgonzola & honey roasted pears

Beetroot meringue filled with goat's cheese & spinach cream & walnut crumb

V LOW GLUTEN

Honey pumpkin tart, pepitas, hazelnuts & basil V

Duck, shitake & water chestnut tartlet, szechuan soy

Plum and five spice duck rice Paper rolls GF

Parmesan custard, crisp prosciutto, peach, walnut crumbs

Beef carpaccio, sourdough toast, parmesan, caper mayonnaise, baby cress

Peking duck pancake with hoisin

Potato rosti with rare roast beef, mustard & crispy shallots

Smoked trout, dill and crème fraiche, sour dough crisp

Hibiscus & cranberry cured kingfish, toasted rye bread croute, lemon cream, dill

Waldorf chicken tartlet, candied walnuts, compressed apple, celery sprouts

Crostini of chicken parfait, caramelised onion jam, cornichon

Sesame crusted tuna, wasabi mayo, pickled ginger GF

Vegetarian rice paper rolls, nam jim GF V DF

Whipped ricotta, beetroot, caramelized balsamic, rosti V

DIETARIES:

V VEGETARIAN

VGN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

HAL HALAL

Substantial Canapés.

SLIDERS

Angus beef slider with caramelised onion & pickle

Warm prosciutto and fontina cheese slider with pickled onion

Fried buttermilk chicken slider, cos, pickles, sriracha mayo

Kansas city bbq brisket rye slider & fennel slaw DF

Mini grilled zucchini charcoal bun slider, siracha kale & red pepper V

MINI BOWLS

Pan fried gnocchi with burnt butter & crispy sage V

Salted cucumber salad, chilli, peanuts, toasted sesame seeds & soy kewpie GF V

Roasted cauliflower & fennel salad, sugar snaps, lemon & caper dressing GF V

Slow braised beef cheek, mustard spiked mash, parsley crust GF

Beef shawarma, roquette, radish, pomegranate, mint & pine nut GF

Salmon tea smoked, soba noddles & ponzu soy GF

Charcoal prawns & chorizo, chipotle mayo & basil potato salad GF

Tuna poke bowl, citrus soy dressing, vermicelli salad & crisp wonton DF

Black sesame chicken, wasabi, soy mayo & Asian slaw GF

Kiplfer potatoes with flaked salmon, confit tomato, Sicilian olives & herbs GF





Beverage Packages.

ASPIRE PACKAGE INCLUSIONS

Willowglen Sparkling Brut, Riverina, NSW

Willowglen Semillon Sauvignon Blanc, Riverina, NSW

Willowglen Cabernet Merlot, Riverina, NSW

James Boags Premium

James Boags Light

A selection of soft drinks, juice and mineral water

ELEGANCE PACKAGE INCLUSIONS

Silos Estate Wileys Creek Sparkling, Shoalhaven NSW

Silos Estate Semillon Chardonnay, Shoalhaven NSW

Blue Cutting Road Cabernet Merlot, Clare Valley SA

James Boags Premium

James Boags Light

A selection of soft drinks, juice and mineral water



Wine List.

Aspires function wine list has been created to include the finest local wines with popular interstate and international wine regions featured. Create your own beverage selection from our function wine list or to enhance your culinary experience, our qualified sommelier can provide recommendations for wines to match your menu selections.

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

Wine
pairing
available.

SPARKLING WINE

BOTTLE

Willowglen Brut, Riverina NSW	\$32
Silos Estate Wileys Creek Sparkling, Shoalhaven NSW	\$38
Redbank Brut Cuvee King Valley VIC	\$38
Centennial Brut Traditionelle, Southern Highlands NSW	\$45

RED WINE

BOTTLE

Willowglen Cabernet Merlot, Riverina NSW	\$32
Silos Estate Cabernet Shiraz, Shoalhaven NSW	\$38
Artemis Pinot Noir, Southern Highlands NSW	\$44
Bleasedale Cabernet Sauvignon, Langhorne Creek SA	\$46
Centennial Shiraz Viognier, Southern Highlands NSW	\$46

WHITE WINE

BOTTLE

Willowglen Semillion Sauvignon Blanc, Riverina, NSW	\$32
Willowglen Moscato, Riverina NSW	\$32
Silos Estate Semillon Chardonnay, Shoalhaven NSW	\$36
Coolangatta Alexander Berry Chardonnay, Shoalhaven, NSW	\$38
West Cape Howe Pinot Grigio, South West WA	\$38
Coolangatta Semillon, Shoalhaven, NSW	\$38
Twin Islands Sauvignon Blanc, Marborough, NZ	\$40
Centennial Riesling, Southern Highlands NSW	\$44

NON-ALCOHOLIC

GLASS

Soft drinks & Juice	\$4
Mocktails	\$8
Still or Sparkling water	\$5

BEER

BOTTLE

James Boags Premium, Tasmania	\$8
James Boags Light, Tasmania	\$6



Wedding Package Additions.

Aspire want to ensure all of your guests are well catered for throughout your special day.

We have created the most popular extras for you to consider, however we offer plenty of flexibility to create your own added extras.



BRIDAL PARTY HAMPER

Arrange a party hamper to take along to your post ceremony photography session. Various options available or custom a food and beverage package to suit your bridal party needs.

FROM \$20.00 PER PERSON



CHILD MEALS

Bread roll
1 main child's meal
Soft drinks and juice
Ice cream with topping

\$30.00 PER PERSON



INFANTS MEAL

A bowl of chips
Juice
Ice cream

**COMPLIMENTARY UNDER
2 YEARS OLD**



SUPPLIER MEAL

Bread roll
1 main meal
Soft drink and juice

\$40.00 PER PERSON

Aspire

EVENTS
VENUES
CATERING

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