

# CAMPUS CATERING

by Aspire



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# How we give back.

CAMPUS CATERING  
by Aspire



## 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.



# Breakfast Menu.

\$2.50  
PER ITEM

Homemade pancakes with maple syrup & cream (1pp) **HAL**

\$4.00  
PER ITEM

Assorted Danish pastries (2pp) **HAL**

Croissant with ham & cheese (1pp) **HAL**

Bacon & egg brioche sliders (1pp)

Mushroom & halloumi brioche sliders (1pp)  
**VGN HAL**

Homemade assorted mini quiches (2pp) **HAL**

\$3.50  
PER ITEM

Homemade chia pudding pots (1pp) **VGN GF**

Homemade assorted house muffins (1pp) **HAL**

\$5.00  
PER ITEM

Homemade individual granola pots (1pp)

Homemade banana bread (1pp) **GF HAL**

Fresh seasonal fruit skewers (1pp) **VGN GF HAL**

Warm waffle with nutella, vanilla cream, maple syrup & cinnamon butter (1pp) **HAL**

Homemade buttermilk scones with whipped cream & raspberry jam (1pp) **HAL**



\*Minimum order for 5 people

\*\*Biodegradable napkin and cutlery set included

# Tea Break Menu.



Tea Break Menu continue on next page.

\$3.00

PER ITEM

Homemade cookies (2pp):

Chocolate chip HAL

Double chocolate HAL

White chocolate & macadamia HAL

Smarties HAL

Shortbread cookies HAL

Vegan cookies HAL VGN

Gluten Free cookies HAL GF

Crunchy ANZAC HAL

\$3.50

PER ITEM

Mini croissant (2pp) HAL

Mini chocolate croissant (2pp) HAL

Chef's selection of homemade cakes (1pp) HAL

Profiteroles (1pp) HAL

Caramel slice (1pp) HAL

Assorted vegan slices (1pp) VGN HAL

Sweet or savoury muffins (1pp) HAL

Assorted arancini balls (1pp) HAL

\$4.00

PER ITEM

Mixed Danish pastries (2pp)

Homemade mini muffins (2pp)

Assorted macarons (1pp) GF V

Belgium chocolate brownies (1pp) HAL

Bacon & egg brioche slider (1pp)

Mushroom & halloumi brioche slider (1pp) V HAL

Chef's selection of homemade savoury scrolls (1pp) V

Homemade pork & fennel sausages with tomato relish (2pp)

Homemade kangaroo sausage rolls with tomato relish (2pp)

Homemade assorted mini quiches (2pp) V HAL

# Tea Break Menu.

\$4.50  
PER ITEM

Mini Portuguese tarts (1pp) **HAL**

Individual granola & chia pots with berry coulis, yoghurt & fresh berries (1pp) **HAL GF**

Vanilla or chocolate cannoli (1pp) **HAL**

\$5.00  
PER ITEM

Assorted flavoured mini croissants (2pp) **HAL**

Freshly baked buttermilk scones with strawberry jam & chantilly cream (1pp)

Homemade banana bread (1pp) **GF**

\*Minimum order for 5 people

\*\*Biodegradable napkin and cutlery set included

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# BBQ Lunch Packages.



\$7.50  
PER PERSON

## Sausage Sizzle

Beef or Vegetarian sausages (1pp) HAL

Sliced cooked onions HAL DF GF VGN

White & wholemeal sliced bread (1pp) HAL DF GF VGN

Sauces - tomato, BBQ & mustard HAL DF GF VGN

A bottle of water or soft drink (1pp)

\$18.00  
PER PERSON

## BBQ Package

Gourmet mixed thin sausages (1pp) HAL

Grass fed beef patty burgers & vegetarian patties (1pp)

Sliced cooked onions HAL DF GF VGN

Sauces - tomato, BBQ, mustard, aioli & burger sauce  
HAL DF GF VGN

Tasty cheese slices GF

Bread rolls, white & wholemeal sliced bread  
HAL DF GF VGN

Your selection of one homemade salad:

\*Roast root vegetables with balsamic dressing  
HAL DF GF VGN

\*Italian style pasta salad HAL DF V

\*Thai noodle salad HAL DF GF VGN

\*Moroccan chickpea salad HAL DF GF VGN

A bottle of water or soft drink (1pp)

BBQ Lunch Packages  
continue on next page.

# BBQ Lunch Packages.

\$30.00  
PER PERSON

## Gourmet BBQ Package

Gourmet & Bavarian sausages (1pp) **HAL**

Premium sirloin shish kebabs seasoned with mixed fresh herbs & rock salt (1pp) **HAL DF**

Lemon garlic prawn skewers (1pp) **HAL DF GF**

Mixed vegetable skewers with sumac spice (1pp) **HAL DF GF VGN**

Sweet cooked onions & coleslaw **HAL DF GF VGN**

Sauces - tomato, BBQ, mustard, aioli & burger sauce **HAL DF GF VGN**

Bread rolls, white & wholemeal sliced bread **HAL DF GF VGN**

Your selection of two homemade salads:

\*Roast root vegetables with balsamic dressing **HAL DF GF VGN**

\*Italian style pasta salad **HAL DF V**

\*Thai noodle salad **HAL DF GF VGN**

\*Moroccan chickpea salad **HAL DF GF VGN**

Chef's selection of homemade cookie per person

A bottle of water or soft drink (1pp)

\*These packages include an Aspire staff member to drop off & pick up. If you would like a Chef cooking the BBQ, additional \$2.50pp applies

\*\*Based on a minimum of 10 guests

\*\*Bio degradable, plates, napkin & cutlery set included





# Lunch Made Easy.

## Lunch Simplicity

\$4.00  
PER ITEM

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

\$6.00  
PER ITEM

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

\$6.00  
PER ITEM

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

\*Minimum order for 5 people

\*\*Biodegradable napkin and cutlery set included



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# Lunch Packages.

\$10  
PER PERSON

## Package One

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

Bottle of water, juice or soft drink (1pp)

\$14  
PER PERSON

## Package Two

Chef's selection gourmet sandwiches & gourmet wraps (1/2 sandwich & 1/2 wrap pp)

Chef's homemade sweet treat selection (1pp)

Bottle of water, juice or soft drink (1pp)

\$15  
PER PERSON

## Package Three

BENTO BOX:

Chef's selection of tofu

Steamed rice

Asian vegetables

Asian slaw

Bottle of water, juice or soft drink



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\*Minimum order for 5 people

\*\*Biodegradable napkin and cutlery set included



# Lunch Packages.

## \$16 Package Four PER PERSON

Rice paper roll (2pp) **HAL** **DF** **GF** **VGN**

Chef's selection of seasonal salad (1pp)

Bottle of water, juice or soft drink (1pp)

## \$18 Package Five PER PERSON

Chef's selection of sandwiches & wraps with gourmet fillings (1/2 sandwich & 1/2 wrap pp)

Chef's homemade sweet treat selection(1pp)

Mini seasonal fruit & cheese platter (1pp)

Bottle of water, juice or soft drink (1pp)

# Salad Packages



\$10  
PER PERSON

## Package One

Your selection of one freshly made salad  
Bottle of water, juice or soft drink

\$14  
PER PERSON

## Package Two

Your selection of one freshly made salad  
Chef's selection of home made sweet treat  
Bottle of water, juice or soft drink

\$18  
PER PERSON

## Package Three

Your selection of one freshly made salad  
Chef's selection of home made sweet treat  
Mini seasonal fruit & cheese platter  
Bottle of water, juice or soft drink

\*Minimum order for 5 people  
\*\*Biodegradable napkin and cutlery set included

Salads Menu on next page.

# Salads Menu.

## Freshly Made Salad Selection.

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

Saffron rice salad VGN GF HAL

Thai noodle salad VGN GF HAL

Mexican potato with avocado and tomato salsa VGN GF HAL

Italian style pasta salad VGN HAL DF

Roast root vegetables with balsamic dressing VGN GF DF HAL



## Add A Little Extra

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 5 people

\*\*Biodegradable napkin and cutlery set included

# Share Platters.

\$3.00  
PER PERSON

## Seasonal Whole Fruit Bowl

Chef's assortment of whole seasonal fruit (1pp)

\$5.00  
PER PERSON

## Homemade Sweet Treats

Chef's assortment of home made sweets

\$5.00  
PER PERSON

## Freshly Made Salad Platter

Your choice of one large freshly made salad platter to share.  
Refer to page 11 for salad options.

\$6.00  
PER PERSON

## Seasonal Fruit Platter

Chef's assortment of seasonal fruits

\$6.50  
PER PERSON

## Healthy Grazing Platter

Freshly sliced carrot, celery, capsicum & cucumber sticks served with tzatziki & hummus dips.  
ADD tasty cheese cubes & crackers - \$2pp

\$6.50  
PER PERSON

## Nori & Rice Paper Rolls

Vegetarian nori rolls with wasabi mayonnaise **V** **DF** **GF** (1pp)

Vegetarian rice paper rolls **VGN** **DF** **GF** (1pp)

\$7.00  
PER PERSON

## Trio of Dips

Chef's assortment of three dips served with breads & crackers

\$9.50  
PER PERSON

## Cheese Platter

A selection of Australian cheeses served with dried fruits, nuts, quince paste & assorted crackers.

\$12.50  
PER PERSON

## Antipasto Platter

Chef's assortment of cured meats, char grilled vegetables, feta, marinated olives, sundried tomatoes & crackers

ADD dips - \$2pp



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# All Day Catering Packages.

**\$60**  
PER PERSON

## Half Day Catering Package

Choice of either morning or afternoon tea.  
(based on a minimum of 20 guests)

**\$65**  
PER PERSON

## Full Day Catering Package

(based on a minimum of 20 guests)

Glassware & crockery	\$3pp
Aspire note pads & pens	\$2pp
White or black table cloths	\$12ea
Continuous Nespresso coffee	\$5pp
Additional bottles of water	\$4pp
Upgrade to a hot buffet lunch	\$7pp

## Inclusions

A bowl of seasonal whole fruit on arrival

Freshly brewed coffee & selection of teas replenished throughout the day

Morning tea including choice of two pieces per person (one sweet & one savoury) from the break items menu

Seasonal lunch including Chef's assortment of gourmet sandwiches/wraps, savoury bites, seasonal fruit & Chef's homemade sweet treat (boxed lunch options also available)

Bottles of juice & cans of soft drink to accompany lunch

Afternoon tea including your choice of two pieces per person (one sweet & one savoury) from the break items menu

Conference pens and note pads

Bottle of water per person

Bio-plates, cups, cutlery & serving ware

Aspire staff to deliver, setup & pack down

# Refreshments.

## Non-Alcoholic Beverage Selection

Individual soft drink cans (375ml)	\$3.50 each
Individual bottle of water (500ml)	\$4 each
Individual bottle of juice (500ml)	\$5 each
Bottle of juice (2L)	\$8 each
Bottle of soft drink (2L)	\$8 each

## Tea & Coffee Selection

**\$6.50**  
PER PERSON  
**One Hour**  
Percolated coffee & selection of teas

**\$12.00**  
PER PERSON  
**Up To Eight Hours**  
Percolated coffee & selection of teas

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

**\$13.00**  
PER PERSON  
**Up To Eight Hours**  
Nespresso coffee & selection of teas

Barista made coffee available, pricing upon request  
Wine & beer menus available upon request





# Indigenous Desserts Menu.

Our cheesecakes & slices have been provided by Bundjalup woman and entrepreneur, Donna Dunning. Donna resides in the Illawarra and prides herself on incorporating Indigenous ingredients into traditional recipes.

\$5.00  
PER PERSON

## Aunty Donnas Slices

(Minimum order of 12)

Flavours:

Lilli Pilli Coconut

Choc Rivermint

Native Honey & Macadamia

Lemon Aspen

White Chocolate, Pistachio & Fingerlime

Lemon Myrtle & Native Ginger

\$5.00  
PER PERSON

## Aunty Donnas Cheesecakes

(Minimum order of 12)

Flavours:

Wattleseed

Lemon Myrtle

Passionfruit with Fingerlime

# 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.

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 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

## UPGRADE OPTIONS

Glassware & crockery	\$3pp
Aspire note pads, pens	\$2pp
White or black table cloths	\$12ea
Continuous Nespresso coffee	\$5pp
Additional bottles of water	\$4pp
Upgrade to a hot buffet lunch	\$7pp

## DIETARIES

<input checked="" type="checkbox"/>	VEGETARIAN
<input checked="" type="checkbox"/>	VEGAN
<input checked="" type="checkbox"/>	GLUTEN FREE
<input checked="" type="checkbox"/>	DAIRY FREE
<input checked="" type="checkbox"/>	HALAL



## CONTACT US

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