

PULSE YOUR UNILIFE

UOW PULSE MOBILE CATERING EXPERIENCE

LAUNCHING JULY 2026

SSAF

Funded by Student
Services & Amenities Fee

Aspire[•] EVENTS
VENUES
CATERING

UOW PULSE FOOD TRUCK

MOBILE. FLEXIBLE. BUILT FOR EVENTS

Aspire
EVENTS
VENUES
CATERING

UOW PULSE MOBILE CATERING

A fully branded, mobile food experience
delivering fast, high-quality, crowd-friendly food
— wherever the event is.

Powered by Aspire - our own licensed caterer.

Built to support:

- On-campus events – graduations, O-Week, live gigs
- Daily campus activations – high foot-traffic trading
- External events – festivals, corporate & private functions

 What makes it different?

- Designed for high-volume service (fast queues, happy guests)
- Flexible setup – can operate across multiple locations
- Customisable menus to suit any audience or event type
- Backed by the trusted Pulse brand

👉 More than a food truck — it's a mobile extension of the Pulse experience, built to bring energy, atmosphere, and quality food directly to your event.



EVENTS WE ACTIVATE AT

Versatile. Mobile. Event-Ready.

The UOW Pulse Food Truck has been purpose-built to deliver a premium mobile food and beverage experience across a diverse range of event environments. Combining professional presentation, operational flexibility, and efficient high-volume service capability, the truck is designed to seamlessly integrate into both intimate gatherings and large-scale public events.

More than just a catering solution, the Pulse Food Truck acts as a mobile activation space — creating atmosphere, driving engagement, and enhancing the overall guest experience wherever it operates. Its adaptable setup allows the truck to transition effortlessly between campus activations, entertainment precincts, festivals, corporate events, and community celebrations, while maintaining consistent food quality, efficient service delivery, and strong visual presence.

The UOW Pulse Food Truck is available for:

- UOW Pulse internal events and student activations
- UniBar gigs, concerts, and live entertainment events
- UOW student accommodation, faculty functions, orientation activities, and campus celebrations
- Festivals and community events
- Corporate activations and branded experiences
- Private functions and social celebrations
- Sporting events and match-day catering activations

Whether supporting a boutique event with a relaxed festival feel or servicing thousands of guests in a fast-paced environment, the truck is designed to scale accordingly.

👉 Flexible to support small intimate gatherings through to large-scale, high-volume crowds with efficient service, professional staffing, and tailored menu solutions.

INTERNAL CAMPUS ACTIVATIONS

A fully set-up Pulse food truck designed specifically for UOW departments, clubs, and internal events — delivering a professional, high-impact food experience on campus.

Full Pulse Food Truck Experience for up to TWO HOURS

- Branded UOW Pulse food truck on-site
- Strong visual presence to elevate your event
- Ideal for campus activations, clubs, and faculty events

Ready-to-Use Service Setup

- Commercial-grade food truck infrastructure
- Efficient service window designed for high flow
- Suitable for simple, fast internal food offerings

Setup & Pack Down Included

- We deliver and position the truck
- Full bump-in and bump-out handled by our team
- No logistical stress for your organisers

Campus-Ready Compliance

- Fully registered and approved food premises
- Meets UOW and event safety requirements
- Streamlined approval process for internal bookings

From
\$1500+GST

Pricing will depend on how many meals you would like us to serve but is offered at a discount rate to internal UOW Pulse groups.

EVENT HIRE - FULL FOOD TRUCK EXPERIENCE

Full Food Truck Experience - up to 2 hours service

- Fully branded UOW Pulse Food Truck
- Eye-catching setup that enhances your event atmosphere
- Professional presentation aligned with your event standards

Experienced Service Team

- 2-4 trained staff (depending on event size)
- High-volume service capability
- Friendly, customer-focused service

Customisable Menu

- Crowd-favourite street food options - up to 300 meals provided
- Vegetarian options included
- Ability to tailor menu to your audience or theme

Full Setup & Pack Down

- Bump in & bump out included
- All equipment, power requirements & setup managed
- No operational burden on your team

Compliance & Peace of Mind

- Fully licensed & insured
- Food safety compliant
- Experienced in regulated event environments

From
\$2000+GST

EVENT HIRE - DRY HIRE FOOD TRUCK EXPERIENCE

A fully equipped, event-ready food truck — giving you the flexibility to run your own food concept with a professional setup.

Premium Food Truck Setup

- Fully branded UOW Pulse food truck
- High-impact visual presence for your event
- Designed for festivals, activations & private functions

Commercial Kitchen Fit-Out

- Built-in cooking equipment (grill, fryers, prep space*)
- Service window + efficient workflow layout
- Suitable for high-volume food service

*Final equipment inclusions confirmed based on menu requirements

Ready-to-Operate Infrastructure

- Power connection setup (or generator compatibility)
- Lighting & service-ready configuration
- Designed for fast setup and smooth operation

Delivery, Setup & Pack Down

- Truck delivered to site
- Positioned and event-ready
- Collected post-event

Compliance Ready

- Registered food premises
- Built to meet event and council requirements
- Saves time on approvals and setup

From
\$1000+GST

EXTERNAL EVENT - RETAIL ACTIVATION

The Pulse Food Truck delivers a high-impact retail food experience with professional presentation, efficient service, and flexible catering options tailored to your audience and event style.

Full Food Truck Activation

Up to four hours of service included

- Fully branded UOW Pulse food truck on-site
- Strong visual presence to elevate your event atmosphere
- Ideal for festivals, corporate activations, community events, sporting events, and public gatherings
- Designed to support both boutique events and high-volume crowds

Professional Retail Food Service

- Commercial-grade food truck infrastructure
- High-efficiency service window for fast customer flow
- Suitable for a wide range of retail food concepts and festival-style menus
- Operated by an experienced hospitality and event team

Complete Operational Setup

- Delivery and positioning of the truck at your event site
- Full setup and pack down managed by our team
- Self-contained operational capability where required
- Streamlined coordination with event organisers and site managers

Flexible Food & Beverage Options

Menus can be customised to suit your event audience, including:

- Aussie BBQ packages
- Street food concepts
- Festival favourites
- Coffee and dessert service
- Late-night event catering
- Vegetarian and dietary-friendly options available

Ideal For

- Dance concerts and community events
- Corporate activations
- Sporting events
- Markets & outdoor events
- Concerts & entertainment precincts
- Private celebrations & large gatherings

From
\$1000
MINIMUM SPEND



UOW PULSE FOOD TRUCK - BASE INCLUSIONS

UOW Pulse Food Truck — Base Inclusions (Fit-Out Spec)

Core Cooking Equipment

- Twin deep fryers
- 600mm gas griddle (flat top)
- Commercial ventilation system with extraction window

Cold Storage & Refrigeration

- 2-door bench freezer
- 2-door bench refrigerator
- Additional under-bench fridge unit

Wash & Prep Areas

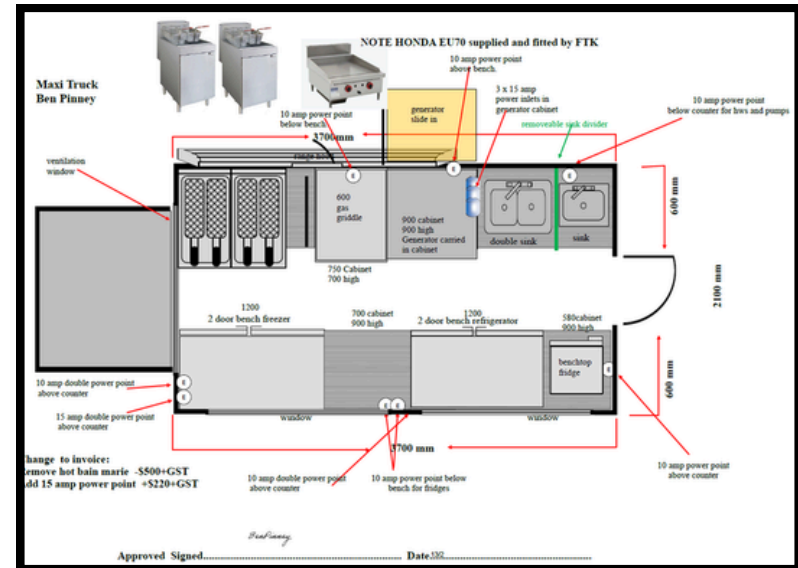
- Double stainless steel sink unit
- Secondary hand/small sink
- Removable sink divider (flexible wash configuration)

Power & Electrical Setup

- Multiple 10 amp power points (bench + under-bench)
- 15 amp double power outlets (high-load equipment support)
- Generator storage cabinet (onboard power solution)
- External power inlet connections (3 x 15 amp inputs)

Service Layout & Build

- Full stainless steel commercial benching
- Dual-side service windows
- Efficient linear workflow design (cook → prep → service)
- Ventilation window system for heat control



MENU OPTIONS

Option 1 — Street Classic Grill

Comfort food. Fast. Crowd-pleasers.

- Classic beef burger + cheese
- Southern fried chicken burger
- Loaded fries (cheese + gravy / aioli options)
- Veggie burger
- All served with fries

👉 Best for: campus events, gigs, high-volume crowds

Option 2 — Street Taco & Fiesta Bar

Fresh, fun, shareable energy.

- Loaded nachos (cheese, salsa, jalapeños)
- Burrito bowls (rice base + protein + toppings)
- Churros (simple dessert add-on)

👉 Best for: festivals, outdoor activations

Option 3 — Asian Street Eats

Bold flavours, fast service.

- Korean fried chicken bites (sticky or spicy)
- Teriyaki chicken rice bowls
- Spring rolls + dipping sauces

👉 Best for: evening events, music gigs, student nights

Option 4 — Italian Street Kitchen

Simple, hearty, high satisfaction.

- Wood-fired style pizza slices (margherita / pepperoni / veg)
- Arancini
- Garlic bread bites

Option 5 - Aussie BBQ Grill Add-On

A classic, crowd-pleasing BBQ offering designed for fast, high-volume service and broad appeal.

- BBQ sausages in a fresh bread roll with caramelised onions
- Marinated chicken or beef kebabs with BBQ sauce
- Grilled onions & classic condiments (tomato sauce, mustard, BBQ sauce)

Option 5 — Dessert Street Treats

A fun, crowd-pleasing dessert offering designed for festivals, student activations, and high-volume service.

- Warm churros with cinnamon sugar & chocolate sauce
- Fresh pancakes with whipped cream and toppings
- Gelato cups and classic ice cream treats

We can work with you on making sure all dietary requirements are met just let us know!

OPTIONAL EXTRAS

Event Styling & Infrastructure

- White picket fencing to define service area or create activation zones
- Red carpet runner (ideal for launches or VIP-style activations)
- Market umbrellas or shade structures
- Festoon or fairy lighting for evening events
- Bar cocktail tables for guest flow and casual dining

Signage & Branding

- Custom A-frame menu boards
- Branded food truck signage (event-specific overlays)
- Directional signage (queue entry / exit / ordering points)
- Sponsor branding integration opportunities

Operational Add-Ons

- Additional service counter or secondary serving window
- Mobile POS stations for faster transactions
- Extended prep or storage marquee

Queue & Crowd Management

- Defined queue lanes for high-volume service
- Entry/exit flow signage for smoother operations
- Dedicated pick-up / collection points for orders

OPTIONAL

ASPIRE X VITTORIA COFFEE CART

Fully branded UOW Pulse Coffee Cart

Professional café-style setup designed to enhance your event atmosphere

Modern, visually engaging presentation aligned with your event standards

👤 Experienced Barista Team

2 trained baristas and service staff - two hours service

Fast, high-volume coffee service capability

Friendly, customer-focused service experience

☕ Customisable Beverage Menu

Freshly brewed barista-made coffee

Selection of teas, hot chocolate & iced beverages

Alternative milk options available

Ability to tailor beverage offerings to suit your audience or event theme

🔧 Full Setup & Pack Down

Bump in & bump out included

All coffee equipment, power requirements & setup managed by the Pulse team

Minimal operational impact on your event team

📋 Compliance & Peace of Mind

Fully licensed & insured

Food safety compliant

Experienced operating across university, corporate, festival, and community event environments

From
\$750
MINIMUM SPEND



BOOK WITH US

In order to book with us simply complete the Enquiry Form or email the Aspire team to secure a booking

Ben Pinney - General Manager F&B | bpinney@uow.edu.au

Sarah Young - Sales & Events Manager | syoung@uow.edu.au

ENQUIRE NOW ABOUT YOUR EVENT!





Who Is UOW Pulse?

UOW Pulse



That means every time

Watch on  YouTube