

AERIAL

Catering delivery package 2026

Fresh, flexible catering – delivered to your workplace or event



Aerial now offers a streamlined delivery-only catering service, bringing Executive Chef curated menus directly to your office or venue.

Minimum order: 10

Free delivery included (within UTS campus)

Disposable eco-friendly packaging included





Breakfast Menu

Breakfast Pots – \$10 per person

Bircher muesli with coconut yoghurt, apple and toasted walnuts (V, VG, DF)

Greek yoghurt with rhubarb and lemon curd (V, GF)

Coconut sago with matcha and coconut jelly (V, VG, GF, DF)

Fruit salad cups (V, VG, GF, DF)

Casual breakfast – \$10 per person

Bacon and egg rolls with BBQ sauce

Egg, roast tomato, hash brown, spinach and relish wraps (VG available)

Allergen Key: Available options include (V) Vegetarian, (VG) Vegan, (GF) Gluten-Free, and (DF) Dairy-Free

Please inform our staff of any allergies or dietary requirements before ordering, as some dishes may contain traces of allergens.

Breaks

One break item – \$5 per person

Two break items – \$8 per person

Savoury—served warm

Mini croissant with double smoked ham & cheese

Mini croissant with vine ripened tomato & cheese (V)

Mini quiche Lorraine (GF)

Mini pork & fennel sausage roll

Mini Sri Lankan chicken curry pie

Mini braised beef & caramelised onion pie

Sweets

Mini muffins – mixed berry and chia, chocolate, apple crumble

Mini Danish pastries – raspberry, apple and cinnamon, apricot

Portuguese tarts with cinnamon

Chocolate and walnut brownies (GF available)

Vegan fruit and nut slice (GF, DF, VG)

Freshly baked scones with jam and cream

Layer cakes – coffee walnut, green tea mascarpone



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Working Lunch

\$8 per person

Gourmet sandwich and wrap platter menu

(Vegetarian & GF available on request)

Free range egg, mayo and watercress, brioche slider

Double smoked ham, cheddar cheese and seeded mustard mayo finger sandwich

Poached chicken, thyme and lemon mayo, seeded mustard, slider

Smoked salmon, dill crème fraiche, pickled onion, cucumber sesame bagel

Marinated char-grilled vegetable, beetroot hummus and romesco wrap (V, VG, DF)

Protein Pots

Chicken breast fillet on a bed of salad (GF, DF)

Smoked salmon, spinach and lemon wedge (GF, DF)

Marinated tofu on cabbage slaw (VG, GF)

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Boxed Lunch

\$12 per person

Asian Noodle Salad with tofu, soba noodles, edamame, broccolini & sesame dressing (VG, DF)

Egyptian Koshari with haloumi, lentils, macaroni, chickpeas, rice & tomato vinaigrette (V)

Chicken fattoush with lettuce, radish, cucumber, tomato, pita & sumac dressing (DF)

German Potato Salad with smoked salmon, kipfler potatoes, pickles, egg & mustard mayonnaise (GF)

Upgrade options

\$5 per person for an extra selection



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Platter Menu

\$100 per platter serves 10 people

Antipasto

Grilled capsicum, eggplant, zucchini, marinated olives, beetroot hummus, cherry tomato and basil salad, toasted sourdough and crostini (V, VG, DF)

Charcuterie

A selection of Australian made salumi, sopressa, prosciutto, bresaola, marinated olives, Manchego cheese, toasted sourdough and crostini

Middle Eastern

Spiced lamb kofta, hummus, stuffed vine leaves, baba ghanoush, marinated olives, marinated feta and mint salad, pickled vegetables and crisp pita bread

Southern Indian

Vegetable samosas, crispy spice cauliflower, corn and coriander fritters, pickled vegetables, mint and cucumber raita, mango chutney with paratha bread (V)

Southeast Asian

Prawn on lemongrass, satay chicken skewers, salt and pepper tofu, vegetable spring rolls, cucumber, pickled onion, coriander, fresh mint and lime, sweet chili sauce (DF)

Australian cheese selection

A selection of premium Australian cheeses, poppy seed lavosh, crackers, dried pears, apricots, apples, muscatel grapes (V)

Dessert

Warm Nutella, Tim Tams, chocolate wafers, Maltesers, salted pretzels, marshmallows, strawberries (V)

Seasonal Fruit Platter (V, DF, GF)

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Salad Menu

\$30 per bowl serves 10 people

Mixed leaf salad

Mixed leaves, vine ripened tomatoes, cucumber, chardonnay vinegar dressing (V, VG, GF, DF)

Southern style coleslaw

Finely shredded cabbage, carrot and parsley, chipotle mayo (V, VG, GF, DF)

Asian noodle salad

Soba noodles, edamame, charred broccolini, tatsoi leaves, pickled daikon radish, sesame dressing, toasted sesame, shallots (V, VG, DF)

Egyptian Koshari

Brown lentils, baby macaroni, chickpeas, Calrose rice, fried vermicelli, tomato vinaigrette, crispy onions, parsley (V, VG, DF)

Middle Eastern salad

Spiced roast cauliflower, eggplant, chickpeas, toasted almonds, herb tahini dressing (V, VG, GF, DF)

Fattoush salad

Baby gem lettuce, radish, cucumber, red onion, Roma tomatoes, crispy pita bread, parsley, mint, lemon and sumac dressing (V, VG, GF, DF)

Upgrade options

\$5 per person

Grilled chicken, smoked salmon, grilled haloumi cheese, marinated tofu

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Pizza

\$35 per pizza slab

20 slices per pizza slab

Gluten free base + \$2

Classic Margherita

Vine ripened tomato, buffalo mozzarella, fresh basil leaves and extra virgin olive oil (V)

Capricciosa

Tomato, double smoked ham, marinated artichoke, mushroom and olives

Spicy Salumi and peppers

Tomato, sopressa salumi, roasted capsicum and chili flakes

Pork and Fennel sausage

Pork and fennel sausage, bechamel, mozzarella, caramelised onion and toasted fennel seeds

BBQ Chicken

Thyme and Lemon roast chicken, roast capsicum, jalapeno and red onion

Roast pumpkin and onion

Roasted pumpkin, caramelised onion, whipped ricotta and pepitas (V)

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**Upgrade options**

\$7 per person freshly brewed Toby's Estate coffee & premium teas

\$5 per person crockery and glassware

\$5 per person assorted soft drinks & cold pressed juices

Please note: A \$50 delivery fee applies to the upgrade items above.

Terms & Conditions

Minimum Notice

All catering orders require a minimum of 72 business hours' notice.

How to Order

Enquiry must be submitted via email. A quote will be issued by the Event Sales Coordinator and when this has been signed and returned by the client, the Event Order will be processed.

Payment

All catering will be invoiced by ActivateUTS Accounts. Payment can be made via bank transfer or credit card.

Cancellations

Orders must be cancelled at least 7 business days prior to delivery to be eligible for a full refund.



AERIAL

Looking for a premium or full-day experience?
Our Sales team can guide you through all available
packages and options

Contact Us

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