





Patina brings our famed paddock to plate philosophy and unique shared dining experience to the tranquil setting of The University of Queensland Campus.

The University of Queensland's Patina Alumni Court is one of Brisbane's premier restaurant, events and heritage destinations.

Alumni Court was originally built in 1970 with the help of The Alumni Friends of The University of Queensland Inc, and the design of the new development takes this history into account, incorporating the existing structure of the heritage-listed former Radon Laboratory as part of the overall dining space.

The brand new restaurant constructed within the lush gardens of Alumni Court, seats up to 90 people across indoor and outdoor dining areas, while also providing a private dining room and premium catering services perfect for meetings, workshops and events.

Accented with flairs inspired by its inner-city sister venue, Patina at Customs House. Those familiar with Customs House's iconic copper dome may notice Patina's brass and copper-coloured finishes and luxe interiors that flourish in the open-air atmosphere created by the surrounding Alumni Gardens.

Our award winning team can cater a range of events including sit-down dining and cocktail style functions as well as catering to your event or meeting space. Our cuisine philosophy is to source fresh quality seasonal produce to prepare dishes that are well presented with good clean flavours. At the helm of the UQ outpost is Patina's Executive Chef, John Offenhauser, and Chef, Nick Murtas, who is set to head up the kitchen.

Dedicated event coordinators are on hand to customise an event that will impress your guests. Our service philosophy is to ensure that our guests receive an exceptional and unforgettable experience through our commitment to excellence and best practice.

An important part of our strategy is sustainability and a high level of food safety practices. Patina at Alumni Court operates under the University of Queensland's Environmental Management System which has been in place since 1996. We take responsibility for our impact on the environment and continuously work towards minimising that impact.

The Main Dining Room



The Main Dining Room is a contemporary space surrounded by the lush gardens of Alumni Court. Open for lunch Monday to Friday and dinner Wednesday to Friday.

The Main Dining Room is suitable for sit-down events with a maximum capacity of up to 48 - 52 guests pending your preferred seating arrangement and audio visual requirements.

One motorised drop-down projector screen with ceiling-mounted data projector has been installed in the space. A hand held microphone connected to our in-house PA system is also available for use. Any events that include formalities such as speeches and/or presentation displays requiring the use of the AV equipment must book the space as an exclusive use event.

Group bookings can be made in this space for lunch and dinner but

speeches and the use of the AV equipment is not permitted. Group booking enquiries for over 12 guests can be submitted via our website contact page. For tables of up to 12 guests simply book online.

Smaller exclusive use events are welcome in this space provided the required minimum spend is met with food and beverages. Cocktail events of up to 100 guests are also suitable for The Main Dining Room.

Please refer to the information pages found further in this document related to our minimum spends. Please note, cocktail functions require a set up fee which is listed on the Rooms, Capacities and Minimum Spends page.

The Radon Private Dining Room



The Radon Private Dining Room is a heritage-listed space connecting the old with the new through a modern glass link.

The Radon Private Dining Room is suitable for smaller sit-down events with a maximum capacity of 16 guests in a boardroom style setting.

One motorised drop-down projector screen with ceiling-mounted data projector has been installed in the space. A hand held microphone connected to our in-house PA system is also available for use.

A maximum capacity of 14 guests applies for events that require the use of the projector screen in a boardroom style setting.

Speeches and/or the use of the audio visual equipment in The Radon Private Dining Room is not permitted unless the space is booked exclusively with a minimum spend requirement met.

A maximum capacity of 24 guests can be accommodated by allocating guests over six separate tables of four guests per table. This layout requires the use of the banquette seating. Please note, this is not suitable if the projector screen is required.

Please refer to the information pages found further in this document related to our minimum spends.

Occasionally, lunch or dinner reservations may be seated in this space if The Main Dining Room is at capacity or has been booked for a sit-down event as exclusive use.

Takeaway Breakfast Menu

Tasmanian Smoked Salmon Brioche | Horseradish Crème Fraiche | Pickled Shallot | Avocado | Capers | Greens | \$13

Maple Glazed Bacon Brioche | Scrambled Egg | Swiss Cheese | Crispy Hash Brown | Dijonnaise | \$13

Scrambled Egg Brioche | Persian Fetta | Chives | Salad Greens | \$12

Truffled Portobello Mushroom Brioche | Baby Spinach | Swiss Cheese | Mayonnaise | 12

Coconut Granola | Organic Coconut Yoghurt | Passionfruit | Pear | Poached Rhubarb | \$11

Bacon + Egg Wrap | \$10

Takeaway Beverages

Cappuccino | Latte | Flat White | Espresso | Short Macchiato | Piccolo | Doppio | Long Black | Mocha | Long Macchiato

4oz | \$4.20

8oz | \$4.80

12oz | \$5.40

Tea, Chai, Hot Chocolate | from \$4.80

Ice Long Black | \$5.00

Iced Latte, Chai, Chocolate, Mocha | \$6.50

Bottled Juice | \$6.00

Apani Still/Sparkling 500ml | \$4.40



Breakfast Package *(Minimum spends apply)*



Available for sit-down event bookings only.

Please check with your Event Coordinator for availability, room hire and minimum spend requirements.

Breakfast Menu

\$50 PP

Individual yoghurt & granola cups

Tea and coffee (selection of teas, flat white, long black, cappuccino or hot chocolate)

Chilled fresh orange juice

Served with your choice of one (1) of the following hot dishes:

Tasmanian smoked salmon | potato cake | avocado | asparagus | poached eggs | hollandaise

Zucchini and corn fritters | green piquillo salsa | avocado ranch | free range bacon | 63-degree egg

Byron Bay mushrooms on sour dough | mushroom pate | wood side goats curd | wilted spinach | crispy potato spun egg

Alternate placing attracts a surcharge of **\$5 PP**

UPGRADE:

Selection of mini Danish pastries **ADD \$5 PP**

Fresh fruit platter **ADD \$5 PP**

High Tea *(Minimum spends apply for event bookings)*

Sparkling High Tea

\$75 PP

Smoked salmon on blinis with sour cream and salmon pearls

Poached chicken, dill and watercress sandwiches

Coronation egg and chive, beetroot cone

Capsicum, eggplant, zucchini, basil and goats cheese roulade

Mini Queensland spanner crab and celery bun

Warm gruyere and leek tart with roasted cherry tomato

Raspberry scones with jam, cream and fresh raspberries

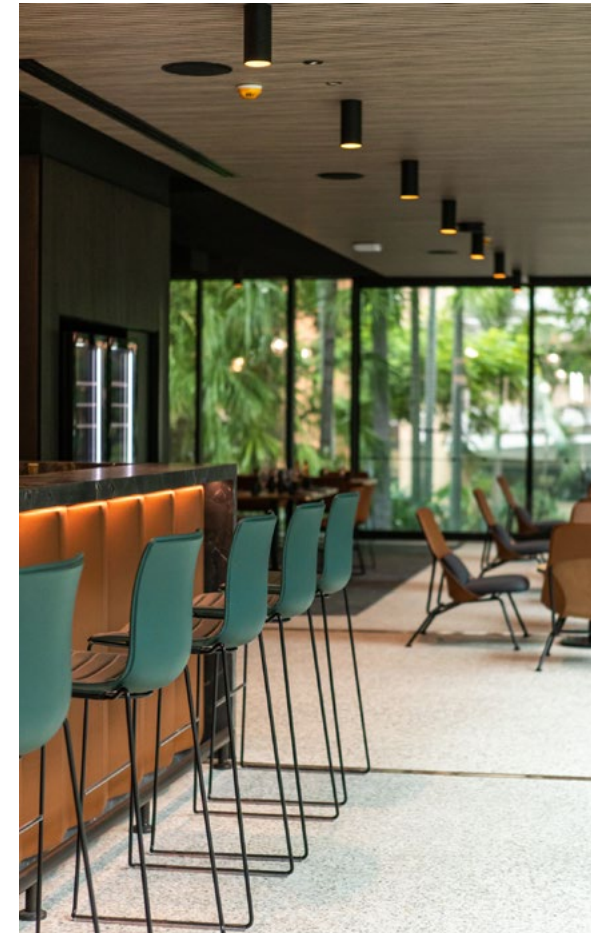
Assorted handcrafted petite desserts

Macarons

Espresso coffee (flat white, long black, cappuccino or hot chocolate)

La Maison du Thé - French handcrafted tea selection

Glass of Quartz Reef Methode Traditionnelle



Lunch & Dinner Menus (Minimum spends apply for event bookings)

Lunch available **MONDAY to FRIDAY**

Dinner available **WEDNESDAY to FRIDAY**

Please check with your Event Coordinator for bookings and events outside of these days.

Two Course Menu

\$70 PP

Bread roll and butter

Share to start entree plates or alternate drop entree followed by alternate drop main course

OR

Alternate drop main course followed by alternate drop dessert

Three Course Menu

\$88 PP

Bread roll and butter

Share to start entree plates or alternate drop entree followed by alternate drop main course and alternate drop dessert

Please check with your Event Coordinator if share style entree plates or an alternate drop entree is more suitable for your event.

COFFEE & TEA

Ordered and served on consumption | \$5.50 each (add .50c for alternate milk)

Selection of teas, flat white, cappuccino, long black or hot chocolate



Cocktail Events *(Minimum spends apply)*

The Main Dining Room can be booked for a cocktail style function up to 100 guests. A minimum spend applies as well as a room set up fee.

Design your own cocktail menu from the following selection provided. Choose a beverage package or run a consumption tab. Please consult with your event coordinator regarding the duration of your function and the amount of food items required.



COLD CANAPÉS

\$5 PER PIECE

- Caramelised fig and goats cheese tartlet (v)
- Parmesan short bread, duck liver mousse, port wine gel
- Tasmanian smoked salmon, cucumber and cream cheese roulade, dill aioli (GF)
- Tostada, lime and pepper sand crab, avocado, coriander (GF, DF)
- Compressed watermelon, smoked fetta, baby mint (v) (GF)
- WA scallop, ponzu, sesame, wakame (GF, DF)
- Peking duck pancake, hoisin, chive
- Beef Bresaola, brioche, mozzarella, beetroot
- Beetroot cured salmon blini, salmon roe, horseradish crème fraiche
- Bruschetta, white bean puree, prosciutto, semi dried tomato

WARM CANAPÉS

\$5 PER PIECE

- Porcini and fontina arancini, truffle mayonnaise (v)
- Quinoa crusted king prawns, avocado ranch
- Crispy duck and plum spring roll, hoisin (DF)
- Zucchini, chive and Gruyere tartlet, kalamata olive (v)
- Mini beef Bourguignon pie, tomato relish
- Brisket mac & cheese croquettes, capsicum vinegar gel
- Chilli chicken empanadas, Pedro ximenez mayonnaise (DF)
- Duck leg lollypops, orange caramel
- Pea and potato samosas, cucumber raita (v)

Cocktail Events *(continued)*

SUBSTANTIAL CANAPÉS
\$8 PER PIECE

Crispy whiting tacos, sweet jalapeno salsa, sour cream

Wagyu beef sliders, jack cheddar, zuni pickles, tomato relish, mayo

Heritage tomato and taleggio Croque monsieur, bechamel (v)

WA scallops, smoked chicken fat butter, garlic crumb

FORK DISHES
\$14 EACH

Pea and mascarpone risotto, grilled king prawn, lemon oil (GF)

Beef cheek Massaman curry, Jasmine rice, toasted peanuts (GF, DF)

Teriyaki glazed salmon, soba noodles, edamame salad (DF)

Braised lamb shoulder, potato gnocchi, gremolata (GF)

Morton bay bug cocktail, baby gem, cherry tomato, shellfish mayonnaise (GF)

Chard pumpkin, chickpea tabouli, tahini coconut yoghurt, toasted pepita (v) (DF)

Potato gnocchi, Byron Bay mushrooms, truffle velouté, parmesan (v) (DF)

Vietnamese crispy squid salad (DF)



Catering Services *(Minimum spends apply)*



Our award winning service and cuisine is now available for offsite catering. We offer a range of food and beverage options perfect for meetings, workshops and events. See the next pages for menus and pricing.

For more information, simply submit an enquiry for proposal via our contact form online. Please ensure to note as many details as possible and a team member will be in touch to discuss your requirements.



Catering Menus (Stand up buffet style format including all required servingware. Minimum order of 10 required.)

Sandwich Luncheon

\$30 PP

Staffing charged @ \$55/hour for a minimum of 2 hours for a serviced event.

Your choice of two (2) wraps and two (2) rolls from the following selection:

WRAPS

BBQ pulled pork, corn salsa, mustard cress, chipotle

Chickpea tabouli, almond feta, roast capsicum, baba ghanoush (v)

Chicken Caesar, bacon, egg, parmesan, anchovy mayo

Smokey bacon, cos lettuce, Roma tomato, tarragon aioli

Char grilled vegetable, mozzarella, basil pesto, spinach (v)

Tuna salad, cucumber, mixed leaf, dill mayonnaise

Grilled chicken, semi dried tomato, camembert, lettuce, avocado ranch

Gluten Free available.

MINI ROLLS

Rare roast beef, grain mustard, celeriac remoulade, roquette

Leg ham off the bone, Swiss cheese, baby gem lettuce, mustard pickle

Tuna salad, cucumber, mixed leaf, dill mayonnaise

Grilled chicken, semi dried tomato, camembert, lettuce, avocado ranch

Char grilled vegetable, mozzarella, basil pesto, spinach (v)

Salami, Roma tomato, olive tapenade, roquette, parmesan aioli

Tasmanian smoked salmon, pickled onion, capers, horseradish crème fraiche

Pastrami, gruyere cheese, sauerkraut, Russian dressing

Roast lamb, bitter leaves, cucumber, pickled onion, mint jelly

Smokey bacon, cos lettuce, Roma tomato, tarragon aioli

Truffled egg, watercress, aioli (v)

Gluten Free available.

The Sandwich Luncheon includes one small bottle of water per person.

Morning / Afternoon Tea Break

\$14 PP

Staffing charged @ \$55/hour for a minimum of 2 hours for a serviced event.

Your choice of two (2) items from the following selection:

- Assorted Danish pastries (v)
- Mini leg ham and gruyere croissants, mustard pickle
- Assorted petite gourmet cookies (v)

- Fresh fruit skewers, passionfruit yoghurt (v)
- Buttermilk scones, vanilla bean cream, raspberry jam (v)
- Pesto cream cheese finger sandwich (v)
- Chocolate fudge brownie, mocha cream (v)
- Gourmet beef sausage rolls, smoky chipotle tomato relish
- Raw lemon and cashew slice (GF) (v)
- Byron Bay mushroom and goats cheese quiche (v)
- Spiced apple donuts with gingerbread cream (v)

ADD \$5 per person

Freshly brewed coffee and selection of teas

ADD \$7 per item, per person

Additional tea break food items

ADD \$6 per person

Fresh juice (bottle)

ADD \$12 per person

0% Cocktail

Drop & Go Boxes *(Minimum spends apply)*

Individually boxed per guest with menu card, napkin and bio cutlery. Complimentary delivery to your meeting room or event space.

Breakfast Box

(Minimum order \$200)

\$20 PP

Option 1: Sweet

Yoghurt and Berries (v), Waffles, Strawberries and Cream (v) with Fresh Juice (bottle)

Option 2: Savoury

Avocado and Fetta Crostini (v), Haloumi and Bacon Frittata with Fresh Juice (bottle)

ADD \$5 PP for special dietary requirements - Vegetarian or Gluten Free.

Lunch Box

(Minimum order \$250)

\$25 PP

Option 1:

Tasmanian smoked salmon roll with pickled onion, capers, horseradish crème fraiche, Leg ham off the bone roll with Swiss cheese, baby gem lettuce, mustard pickle, Salad (v), and Raw Lemon Cashew Slice (GF) (v) with Fresh Juice (bottle)

Option 2:

Chicken Caesar wrap with bacon, egg, parmesan, anchovy mayo, Salami wrap with Roma tomato, olive tapenade, roquette, parmesan aioli, Salad (v), and Raw Lemon Cashew Slice (GF) (v) with Fresh Juice (bottle)

ADD \$5 PP for special dietary requirements - Vegetarian, Gluten Free or Dairy Free.

Cheese Box

(Minimum order \$300)

\$30 PP

Selection of French and Australian cheese served with toasted walnut bread, lavosh, fig and nut log (v) with Tasting Notes

ADD \$5 PP for special dietary requirements - Gluten Free only at this time.



Beverage Packages

Patina at Alumni Court does not offer BYO facilities.



PATINA BEVERAGE PACKAGE

Até Sparkling Brut
Até Pinot Grigio
Até Cabernet Sauvignon

Asahi Soukai 3.5
Stone & Wood Green Coast Crisp
Draught

Hill's Apple Cider

Soft Drinks, Mineral Water and
Orange Juice

2 hours - **\$39 PER PERSON**
3 hours - **\$46 PER PERSON**
4 hours - **\$52 PER PERSON**
5 hours - **\$58 PER PERSON**



DELUXE BEVERAGE PACKAGE

N/V Bianca Vigna Prosecco
Rameau D'or Petit Amour Rosé
Voyager Estate Girt by Sea
Chardonnay
Two Hands Gnarly Dudes Shiraz

Asahi Soukai 3.5
Stone & Wood Green Coast Crisp
Draught
Stone & Wood Pacific Ale Draught

Hill's Apple Cider

Soft Drinks, Mineral Water and
Orange Juice

2 hours - **\$59 PER PERSON**
3 hours - **\$66 PER PERSON**
4 hours - **\$72 PER PERSON**
5 hours - **\$78 PER PERSON**



PRESTIGE BEVERAGE PACKAGE

Taittinger Cuvee Prestige Brut
Shaw & Smith Sauvignon Blanc
Burton McMahon D'Aloisio
Chardonnay

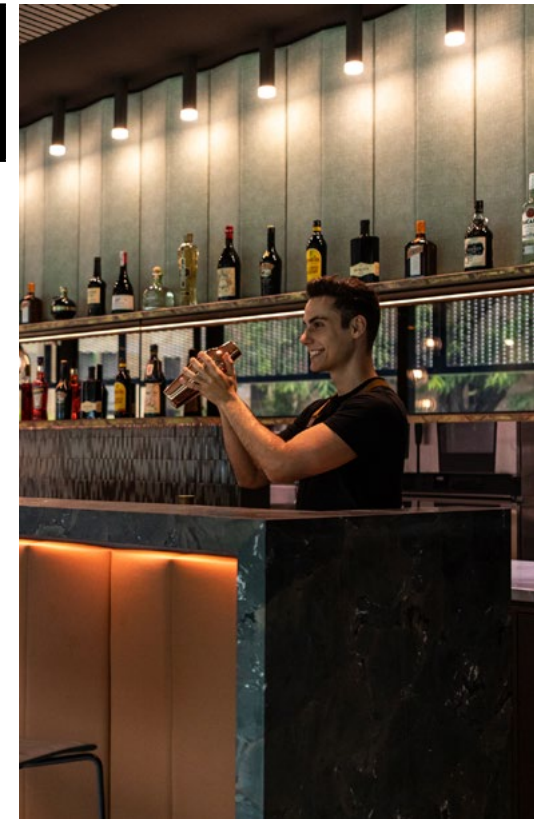
Craggy Range Martinborough
Pinot Noir
Henschke Keyneton Euphonium Shiraz
Cabernet Merlot

Asahi Soukai 3.5
Stone & Wood Green Coast Crisp
Draught
Stone & Wood Pacific Ale Draught
Asahi

Hill's Apple Cider

Soft Drinks, Mineral Water and
Orange Juice

2 hours - **\$89 PER PERSON**
3 hours - **\$96 PER PERSON**
4 hours - **\$102 PER PERSON**
5 hours - **\$108 PER PERSON**



Beverage List

Patina at Alumni Court does not offer BYO facilities.

CHAMPAGNE & SPARKLING WINE

N/V Taittinger Cuvee Prestige Brut Reims France	\$ 110
N/V Quartz Reef Methode Traditionnelle Central Otago NZ	\$ 84
N/V Bianca Prosecco DOC Brut Veneto Italy	\$ 60
N/V Até Sparkling Brut South Eastern Australia	\$ 44

WHITE AND ROSÉ WINE

Leeuwin Estate Art Series Riesling Margaret River WA	\$ 52
The Other Wine Co Pinot Gris Adelaide Hills	\$ 56
Até Pinot Grigio South Eastern Australia	\$ 44
Shaw & Smith Sauvignon Blanc Adelaide Hills SA	\$ 65
Dog Point Vineyard Sauvignon Blanc Marlborough NZ	\$ 61
Burton McMahon D'Aloisio Chardonnay Yarra Valley Vic	\$ 72
Rameau d'Or Petit Amour Rosé Provence France	\$ 53

RED WINE

Storm Bay Pinot Noir Coal River Tas	\$ 56
Craggy Range Martinborough Pinot Noir Martinborough NZ	\$ 69
Patrocínio ZINIO 200 Tempranillo Rioja Spain	\$ 47
Snake & Herring at First Sight Grenache Frankland River WA	\$ 51
Até Cabernet Sauvignon South Eastern Australia	\$ 44
Leeuwin Estate Prelude Cabernet Sauvignon Margaret River WA	\$ 67
Two Hands Gnarly Dudes Shiraz Barossa Valley SA	\$ 64
Henschke Five Shillings Shiraz Mataro Eden Valley SA	\$ 69
Henschke Keyneton Euphonium Shiraz Cabernet Merlot Eden + Barossa Valley SA	\$ 121

DESSERT WINE

Frogmore Creek Iced Riesling Coal River Valley TAS 375ml	\$ 57
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Beverage List

DRAUGHT BEER

Stone & Wood Green Coast Crisp Draught 3.5% NSW	\$ 9
Stone & Wood Pacific Ale 4.4% NSW	\$ 10

BEER AND CIDER

Heineken Zero (alcohol free)	\$ 7
James Boags Premium Light 2.5% TAS	\$ 8.50
Asahi Soukai 3.5% Japan	\$ 9
Stone & Wood Pacific Ale 4.4% NSW	\$ 11
Moo Brew Pilsner 5.0% TAS	\$ 12
Corona 4.5% Mexico	\$ 10
Asahi Super Dry 5.0% Japan	\$ 10
Little Dragon Ginger Beer 4% NSW	\$ 12
Hill's Apple Cider 6% SA	\$ 12



Beverage List

SPIRITS (WITH MIXER)

Ketel One Vodka	\$ 10
Bombay Sapphire Gin	\$ 11
Chivas Regal 12yo Whiskey	\$ 13
Jack Daniels Old No. 7 Bourbon	\$ 10
Plantation Original Dark Rum	\$ 10
Bacardi White Rum	\$ 10

NON-ALCOHOLIC

Mineral Water (per bottle - seated events)	\$ 9
Mineral Water (per glass - cocktail events)	\$ 5
Soft Drinks (per glass)	\$ 5
Orange Juice (per glass)	\$ 5

0% COCKTAILS

Lyre's Amalfi Spritz: Bittersweet Orange Grapefruit Italian Spritz	\$ 12
Lyre's Classico: 0% Prosecco Grapefruit Maraschino Cherry	\$ 12
Lyre's G & T Zero: Juniper Citrus Tonic	\$ 12

COCKTAILS

Jacaranda: Ink Gin Simple Syrup Citrus Mint	\$ 20
Clover Club: Bombay Sapphire Gin Cinzano Citrus Raspberry	\$ 20
Ruby Red Gimlet: Bombay Bramble Gin Cinzano Grapefruit Juice Mint	\$ 19
Lemon Drop Martini: Grey Goose Vodka Cointreau Citrus	\$ 20
Blueberry Mojito: Bacardi White Rum Citrus Blueberry Mint	\$ 19
Chilli Margarita: Patron Sliver Cointreau Lemon Juice Homemade Chilli Agave Syrup	\$ 20
New York Sour: Woodford Reserve Barossa Shiraz Citrus	\$ 20
Spiced Old Fashioned: Plantation Rum Orange Bitters Ginger Orange Twist	\$ 20
Whisky Business: Woodford Reserve Chilli Citrus Bitters	\$ 20

Signature Cocktails



Pop-Up Bars

Patina also hosts seasonal pop-ups in the beautiful open-air space adjacent to the Alumni Court.

Settle into one of the outdoor deck chairs, sip on a speciality cocktail and enjoy the exclusive menu of snacks and nibbles.

Our pop-up bars are walk-in only, reservations not required!

Visit the Patina at Alumni Court website for more information, bar menu and drinks list.



Equipment Hire Information

AUDIO/VISUAL EQUIPMENT

Installed in both the Main Dining Room and Radon Private Dining Room:

- Ceiling-mounted data projector
- Drop-down motorised screen
- Handheld microphones (2)
- Lapel microphone (1)
- UQ Wifi

Patina at Alumni Court provides the use of a HDMI or USB-C cable. The client must provide laptop computer with full size HDMI or USB-C connection (please ensure to supply any required adaptors for your chosen device to be compatible with our equipment).

Please ensure to check room capacities with your Event Coordinator before booking an event with AV requirements.



Radon Private Dining Room with AV Screen

Rooms, Capacities & Minimum Spends

ROOM CAPACITIES

Room	Seated	Cocktail
Main Dining Room	48-52 (Pending Preferred Layout)	100
Radon Private Dining Room	24 Restaurant Set 16 Boardroom Style (No AV Screen) 14 Boardroom Style (With AV Screen)	N/A

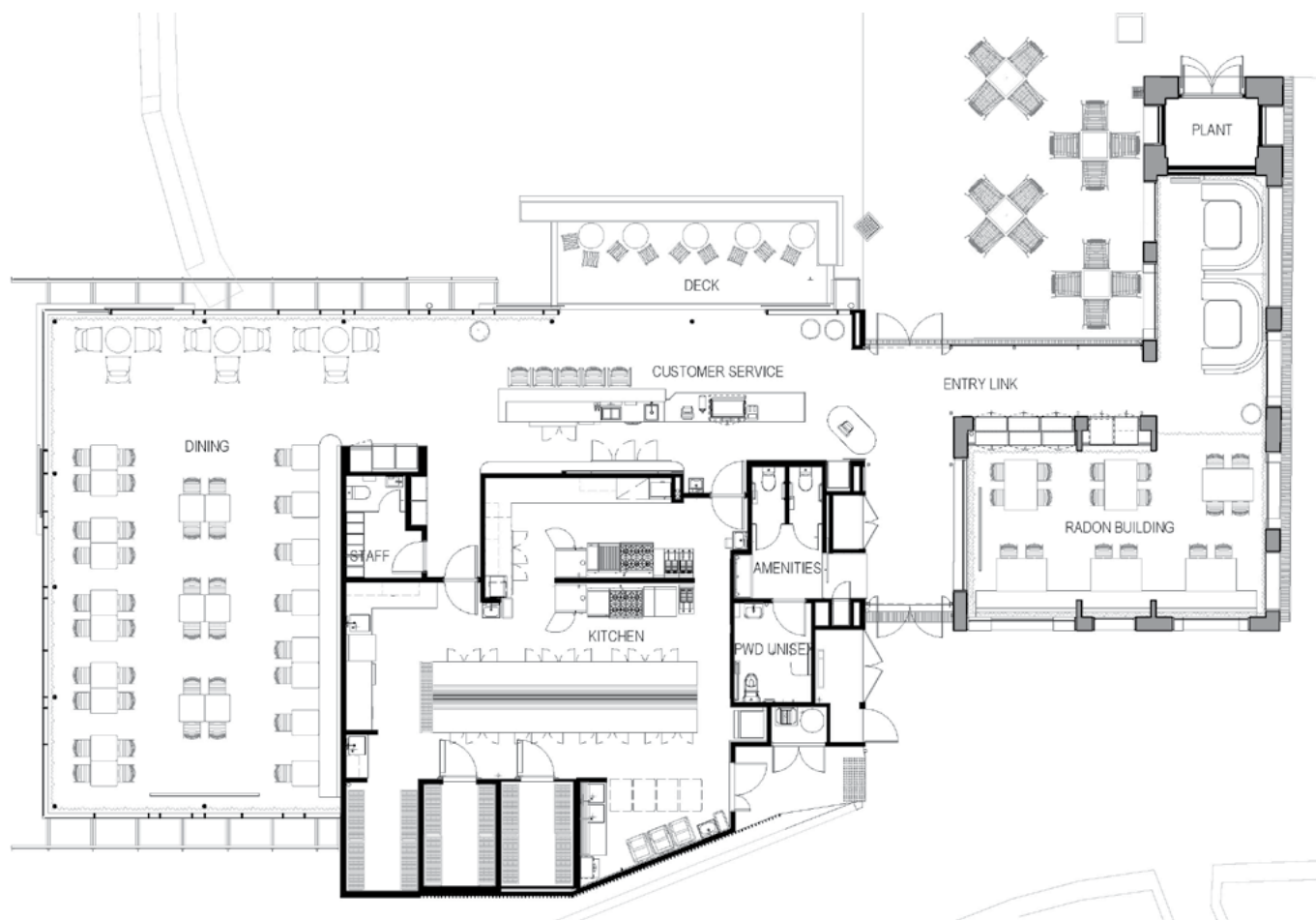
MINIMUM SPENDS

Day	Main Dining Room	Radon Private Dining Room
Monday-Friday AM or Wednesday-Friday PM	\$4,000 (\$2,000 for breakfast events Monday-Friday)	\$1,500 (\$750 for breakfast events Monday-Friday)
Monday-Tuesday PM or Saturday-Sunday AM/PM	\$4,000	\$4,000
Monday-Sunday Venue Exclusive Use AM/PM	\$5,000 (+ \$500 set up fee for cocktail style events)	\$5,000
Monday-Sunday Cocktail Style Event AM/PM	\$5,000 + \$500 set up fee	N / A

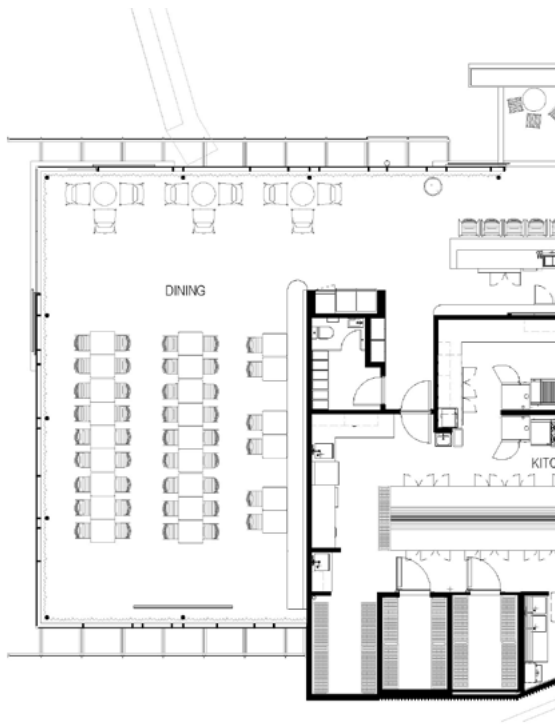
Charges for room rentals are dependent on the room booked, time period booked, the final number of guests and the confirmed catering arrangements.

Minimum numbers and minimum spends are applicable.

Restaurant Floor Plan

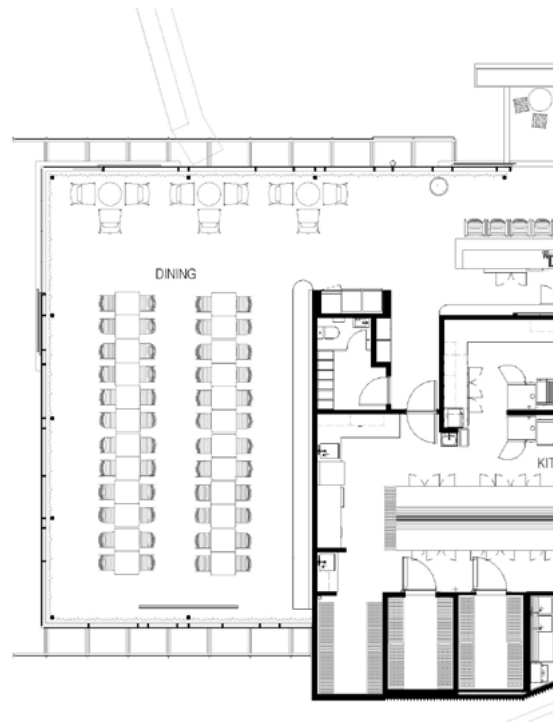


Example Main Dining Room Floor Plans



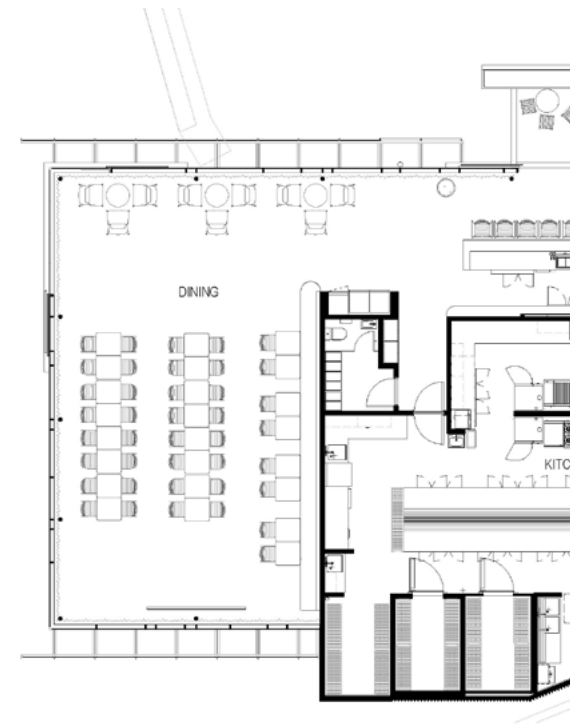
36pax

(Spare Banquette Seating - due to lack of storage spare furniture to remain in the space.)



48pax

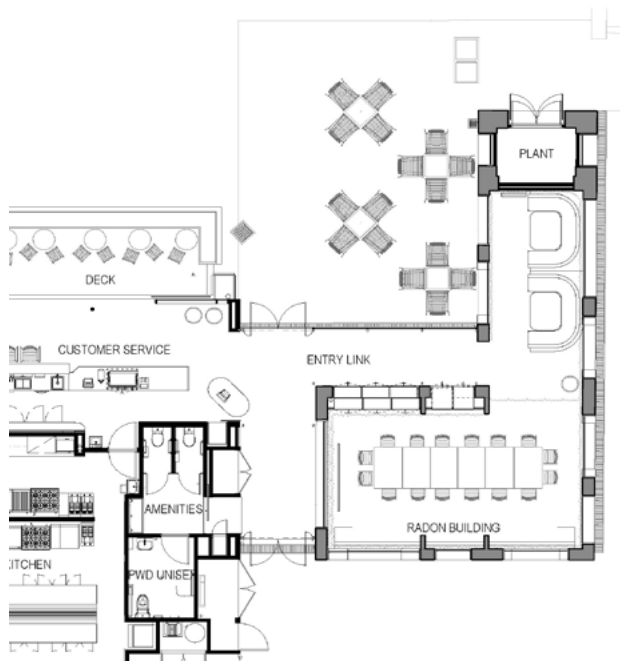
(Banquette Seating not used)



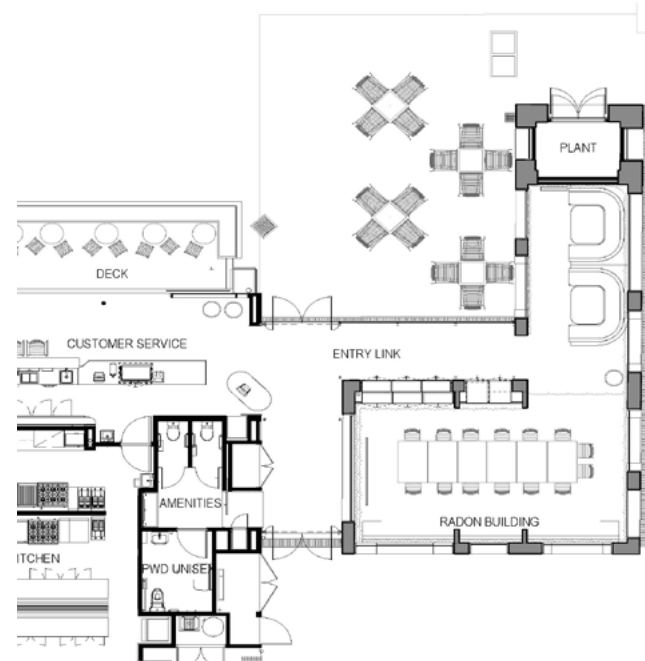
48pax

(Banquette Seating utilised)

Example Radon Private Dining Room Floor Plans



16pax - No AV Screen



14pax - AV Screen can be used

Information

TABLES

Both dining rooms can be configured with multiple groups of tables as a standard restaurant set. Long style table/s can be arranged as well. Please consult with your Event Coordinator for the current floor plan options to suit your guest numbers.

TABLE DECORATIONS AND STYLING

LED tea light votives are used in accordance with our heritage policy.

Please see below our preferred styling partners. They will be happy to provide a quote for you.

Florist - Bouquet Boutique

(07) 3254 1066

Florist - Perrotts Florists

(07) 3252 7877

Styling - Celebrating in Style

0407 827 352

Event Hire & Styling - Valiant Events

(07) 3859 8500

ENTERTAINMENT

Please contact your Event Coordinator for recommendations regarding entertainment. Listed below are our preferred entertainment providers.

Rush Entertainment

Outstanding entertainment for your next event.

0413 162 447

www.rushentertainment.com.au

G&M Event Group

DJs + MCs + Event Lighting + AV & Production.

1 300 736 233

www.gmeventgroup.com.au

Baker Boys Band

High energy live music, playing all your favourite songs.

0438 301 313

www.bakerboysband.com.au

BAND/DJ/SUPPLIER MEALS

A hot plated main meal from your menu plus soft drinks, mineral water and juices can be supplied at \$50 per person.

SPECIAL DIETS

We will be happy to cater for guests who have special dietary requirements. Please speak with your Event Coordinator as prior notice is essential.

Gluten Free (GF) – although this dish is prepared with gluten free products, we cannot guarantee it is 100% gluten free as the dish is prepared in kitchens that also use gluten products

BYO/TAKE AWAY FOOD

No food is permitted to be brought onto the premises or removed from the premises with the exception of celebration cakes made by a supplier with a food business licence and approved by Management.

ACCOMMODATION

We recommend the following CBD hotels:-

Crystalbrook Vincent

(07) 3515 0700

Please visit

www.crystalbrookcollection.com/vincent

and click 'Book Now'. Once travel dates have been selected, please quote "CUSTOMS" as the Promo Code to obtain your discounted rates.*

Sofitel Brisbane

(07) 3835 3535

Please email H5992@sofitel.com for accommodation enquiries.

*(Guest reservations include overnight accommodation in a King Superior Room with breakfast for two)**

**Subject to availability, conditions apply.*

Information

CAR PARKING

STRICTLY NO PARKING.

Limited access is provided to off load equipment and supplies required for functions. Please ensure to communicate any drop off requirements with your event coordinator prior to your function.

UQ Parking Information can be found here:
<https://campuses.uq.edu.au/information-and-services/parking-transport/parking/parking-at-uq>

Our location can be found here:
<https://bit.ly/3rHePf2>

PUBLIC HOLIDAYS

Patina at Alumni Court is closed on public holidays.



Event Terms & Conditions

1. CONFIRMATION OF BOOKING/ DEPOSIT

Tentative holds will be held for a maximum of 5 working days only. A deposit equal to 25% of your expected expenditure and signed Event Contract/Credit Account Application are required to confirm your booking. If the deposit is outstanding past the due date, the tentative hold will be cancelled and the date will be released.

2. ROOM HIRE

The room hire charge is dependent on the time booked, the final number of guests and the confirmed catering arrangements. Minimum spends are applicable.

3. ROOM ALLOCATION

We reserve the right to allocate the most suitable room to your event. Should the unexpected occur, we reserve the right to hold the function in a space comparable to that originally chosen. In such exceptional circumstances you will be consulted in advance.

4. FINAL DETAILS

To ensure a smooth and successful function, all details relating to schedule, menus, beverages, room set up and audiovisual requirements are required at least 2 weeks prior to your event. All additional requests received after this time may not be able to be accommodated.

5. CONFIRMED NUMBERS

To meet operational requirements, minimum guaranteed numbers are required 7 working days (Monday - Friday) prior to the date on which the function commences. This is the minimum number of guests that will be catered and charged for. Increases can be submitted up to 3 working days prior to the event pending approval from your Event Coordinator.

6. MAIN DINING ROOM - MINIMUM SPEND

A minimum spend of **\$4,000** is required for food and beverage in The Main Dining Room on a Monday-Sunday AM or PM.

Days that fall before a public holiday will incur the same minimum spend as the whole restaurant exclusive use.

7. RADON PRIVATE DINING ROOM - MINIMUM SPEND

A minimum spend of **\$1,500** is required for food and beverage in The Radon Private Dining Room on a Monday-Friday AM or Wednesday-Friday PM.

A minimum spend of **\$4,000** is required for food and beverage in The Radon Private Dining Room on a Monday-Tuesday PM or on a Saturday-Sunday AM or PM.

Days that fall before a public holiday will incur the same minimum spend as the whole restaurant exclusive use.

8. COCKTAIL EVENTS & WHOLE RESTAURANT EXCLUSIVE USE - MINIMUM SPEND

A minimum spend of **\$5,000** is required for food and beverage for cocktail style events or exclusive bookings of Patina at Alumni Court Monday-Sunday AM or PM. In addition to the minimum spend, cocktail style events incur a \$500 set up fee.

9. CANCELLATION POLICY

Should you need to cancel your function the following conditions apply:- Notification of cancellation **MUST** be in writing.

Notice of 7 - 30 days - Cancellation fee equivalent to 25% of the estimated expenditure.

Notice of 7 days or less - Cancellation fee equivalent to 75% of the estimated expenditure.

Event Terms & Conditions

10. POSTPONEMENT POLICY

Should you need to postpone your function the following conditions will apply: Notification of postponement **MUST** be in writing.

You may only postpone your event once, and we will issue only one new contract. If you seek to postpone a reissued contract, that will constitute a notice of cancellation.

Notice of 7 - 30 days - Cancellation fee equivalent to 25% of the estimated expenditure. A new contract will be issued, subject to availability.

Notice of 7 days or less - Cancellation fee equivalent to 75% of the estimated expenditure. A new contract will be issued, subject to availability.

11. CHANGE OF CIRCUMSTANCE

Whilst every reasonable effort will be made to ensure that your function will proceed on the date you have nominated,

we reserve the right to cancel your function due to a change in circumstances/ unforeseen Act of God which may be within or outside our control. As soon as we become aware of any such change in circumstances, we will notify you that your function is cancelled and we will refund your deposit in full. Your damages in respect to any cancellation are limited to the amount of the deposit and you have no further claim against us for any further damages or loss that you may suffer as a consequence of the cancellation.

12. FUNCTION TIMING

It is the client's responsibility to ensure that the function begins at the specified time. If the function begins after the specified time, it will still be subject to the finishing time specified on the Event Order unless Management agrees otherwise. A room hire charge is applicable where functions extend beyond the finishing time specified on the Event Order without the approval of Management.

13. PRICES

Prices in this compendium are applicable for functions held from **1 January 2024 to 31 December 2024** and are inclusive of GST. Prices are not applicable for wedding receptions. Please refer to the Customs House Wedding Compendium for all wedding packages.

14. MENUS/BEVERAGES

Menus and beverage packages are subject to change without notice.

15. NOISE RESTRICTIONS

Noise restrictions are applicable as specified on our liquor licence. Amplified music/noise is not permitted in any outdoor area. All entertainment in every form must be discussed with your Event Coordinator and approved by the Director prior to your function. Management reserves the right to refuse approval of entertainment in any form prior to your function if it does not conform to the guidelines required by the venue.

16. EXTERNAL AUDIO VISUAL CONTRACTORS

For all functions, plans must be approved by Patina at Alumni Court a minimum of 14 days before the function. Outside contractors must liaise with the venue in all matters of delivering, set up and break down. Outside contractors appointed by the client, or by the venue on behalf of the client, must at all times abide by Patina at Alumni Court's regulations and instructions. All outside contractors will be required to obtain their own appropriate public liability insurance with a minimum cover of \$10,000,000 and must provide certificate of proof to your Event Coordinator.

17. LIQUOR LICENCE/ALCOHOL SERVICE

Patina at Alumni Court operates under the terms and conditions of its Commercial Special Facility Licence. In accordance with the Liquor Act, responsible service of alcohol is practised at Customs House.

Event Terms & Conditions

Alcohol will not be served to guests under the age of 18 years or to intoxicated guests. Management reserves the right to request proof of age identification for any function guest. For dinner functions with a 4 hour beverage service we require that a 3 course menu be served OR canapés followed by a 2 course menu.

We require that a minimum of 4 canapés are served each hour of a function period if no other food is served.

Patina at Alumni Court is licensed until 12.00 midnight.

18. PERSONAL EFFECTS

You and your guests are strictly liable and responsible for any items, equipment or personal effects brought into or left at Patina at Alumni Court. Patina at Alumni Court will not be liable for damage, loss or theft sustained by you or your guests before, during or after your event, except where such damage, loss or theft is due to the venue's negligence.

19. INDEMNITY AND LIABILITY

The Client indemnifies the University from all losses, claims, actions, demands, proceedings, damages, costs, charges and expenses (including consequential damages or losses) in respect of or in relation to the death of or injury to, or illness of any person or loss of, or damage to property to the extent that such loss or damage is caused by the negligent or wilful act or omission of the Client or its employees or agents in relation to the performance of this agreement.

20. BREAKAGES

Clients are financially liable for any damage sustained to Patina at Alumni Court by the action of their guests or outside contractors. All breakages and damages will be charged to the client in full.

21. SECURITY

Should Patina at Alumni Court deem it necessary for a specific event, security guards may be required at the cost of the client.

22. DELIVERY & COLLECTION OF GOODS

A serious lack of storage necessitates delivery of goods on the same day as your event. All items delivered to the venue must be clearly identified and have a return address. Please speak with your Event Coordinator for a delivery template. Items must be removed on completion of your event. The delivery of goods to Patina at Alumni Court is at your own risk and liability. Patina at Alumni Court will not be liable for damage, loss or theft of your goods before, during or after your event, except where such damage, loss or theft is due to the venue's negligence.

23. HERITAGE RESTRICTIONS

Certain restrictions are applicable:-

- No items are to be pinned, glued, taped or attached in any way to the walls, floors or ceilings.
- The use of rice, confetti, sparklers and indoor fireworks is prohibited.
- LED candles and tealights ONLY.
- Haze effect/fog machine may be used with prior approval by your Event Coordinator. \$500 isolation fee applies.

24. SMOKING POLICY

Smoking is not permitted on any UQ campus or recognised site. This includes the use of electronic cigarettes, vapour pens or other devices. All staff, students, visitors, contractors and volunteers are required to follow UQ's smoke-free policy. All food and beverages are to remain on the property if any patrons move off site to smoke.