

CEREMONIES

COCKTAIL RECEPTION

RECEPTION DINNER

ELEGANCE RECEPTION

MENU

BEVERAGES

INFORMATION

TERMS & CONDITIONS





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 and events 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 includes an indoor bar with connected deck, outdoor area and lawn, a private dining room and the main dining room.

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 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, Steven Shi, who is set to head up the kitchen.

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.

Professional Event Coordinators will assist you to plan your special event and will ensure that everything runs smoothly on the day. Quality food and wine and exceptional service will ensure that your guests have an unforgettable experience.

The Main Dining Room



The Main Dining Room is a contemporary space surrounded by the lush gardens of Alumni Court.

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

Cocktail style receptions up to 100 guests are also suitable in this space.

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.

The abundant gardens surrounding Alumni Court make a stunning backdrop to your wedding reception as well as breathtaking photographs to cherish for a lifetime.

With a team of dedicated professionals, you can be assured that your wedding reception with Patina at Alumni Court will be a truly memorable occasion.

Our service philosophy is to ensure that our guests receive an exceptional and unforgettable experience through our commitment to excellence and best practice.

Our staff will be delighted to work with you to make sure your special celebration is everything you wished for and more.

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.

Perfect for petite weddings, the Radon Private Dining Room is suitable for smaller sit-down receptions 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.

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.

Wedding Ceremonies

Wedding ceremonies may be held outside at the Alumni Court lawn for couples holding their wedding reception at Patina at Alumni Court.

ELEGANCE WEDDING CEREMONIES

This includes the following:

- Chairs set for 24 guests
- White or Gold Tiffany Chairs
- White runner for the centre aisle
- Dry bar for your registry table
- Speaker and radio microphone

A fee of \$1,000 is applicable.

Please ask your Wedding Coordinator for more information about our ceremony times.

A total of one hour is allocated for the ceremony which includes the arrival of family and friends, wedding ceremony and the time for your guests to pass on their congratulations.

Your wedding reception package will commence immediately at the completion of the one hour allocated time with pre-reception drinks and canapés.

In case of rain your ceremony will be relocated to your reception room.

We recommend that you consider having two ushers (friends or family members) to assist with the arrival of guests.

Background music in the form of string music or similar entertainment would be ideal for the outdoor area.



Cocktail Reception

Cocktail Reception
Package is \$165 per
person

(Minimum spends apply)

DESIGN YOUR COCKTAIL MENU FROM THE CANAPÉ SELECTION PROVIDED...

Six standard canapés

Two substantial canapés

Two fork dishes

Cheese station

Coffee and tea

Your Wedding Cake served on platters

FIVE HOUR PATINA BEVERAGE PACKAGE:-

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Asahi Soukai 3.5, Newstead Brewing Co
Draught, Hill's Apple Cider

Soft Drinks, Mineral Water and
Orange Juice

INCLUSIONS

- Scattered dry bars and stools
- Occasional tables chairs
- LED tea light votives on all tables
- Cake table with cake stand and knife
- Gift table
- Handheld microphone (inside only)
- Dedicated area for dancing
- Five hours room hire prior to midnight

Should you wish to upgrade
your package -

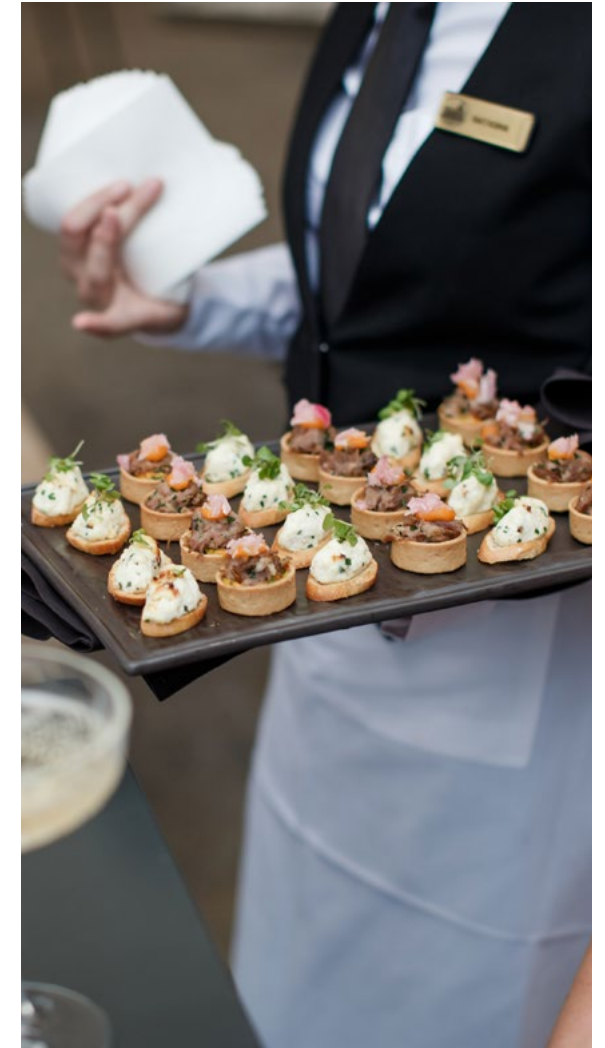
**ADD \$20PP FOR DELUXE
BEVERAGES**

**ADD \$50PP FOR PRESTIGE
BEVERAGES**

**ADD \$25PP FOR AN ESPRESSO
MARTINI BAR (PER HOUR,
MINIMUM 2 HOURS)**

**ADD \$22PP FOR A DESSERT
BUFFET**

Prices are inclusive of GST



Reception Dinner

Reception Package is
\$165 per person

(Minimum spends apply)

DESIGN YOUR MENU FROM THE SELECTION PROVIDED...

Pre-reception drinks served with two
canapés

Two course dinner (set menu or alternate
drop)

Your wedding cake served as dessert with
berry coulis and cream

Coffee and tea served with chocolates

FIVE HOUR PATINA BEVERAGE PACKAGE:-

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Asahi Soukai 3.5, Newstead Brewing Co
Draught, Hill's Apple Cider

Soft Drinks, Mineral Water and
Orange Juice

INCLUSIONS

- Pre-reception drinks and canapés for guests at the Alumni Court lawn (weather permitting) followed by the reception dinner inside
- Scattered dry bars, stools, occasional tables and chairs outside
- Long tables and chairs set inside
- Personalised menus
- LED tea light votives on all tables

- Cake table with cake stand and knife
- Gift table
- Handheld microphone (inside only)
- Dedicated area for dancing
- Five hours room hire prior to midnight

Should you wish to upgrade
your package -

**ADD \$20PP FOR DELUXE
BEVERAGES**

**ADD \$50PP FOR PRESTIGE
BEVERAGES**

**ADD \$25PP FOR AN ESPRESSO
MARTINI BAR (PER HOUR,
MINIMUM 2 HOURS)**

**ADD \$22PP FOR A CHEESE
STATION**

Prices are inclusive of GST



Elegance Reception

Elegance Reception
Package is \$185 per
person

(Minimum spends apply)

FIVE HOUR PATINA BEVERAGE PACKAGE:-

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Asahi Soukai 3.5, Newstead Brewing Co
Draught, Hill's Apple Cider

Soft Drinks, Mineral Water and
Orange Juice

INCLUSIONS

- Pre-reception drinks and canapés for guests at the Alumni Court lawn (weather permitting) followed by the reception dinner inside
- Scattered dry bars, stools, occasional tables and chairs outside
- Long tables and chairs set inside
- Personalised menus
- LED tea light votives on all tables

- Cake table with cake stand and knife
- Gift table
- Handheld microphone (inside only)
- Dedicated area for dancing
- Five hours room hire prior to midnight

Should you wish to upgrade
your package -

**ADD \$20PP FOR DELUXE
BEVERAGES**

**ADD \$50PP FOR PRESTIGE
BEVERAGES**

**ADD \$25PP FOR AN ESPRESSO
MARTINI BAR (PER HOUR,
MINIMUM 2 HOURS)**

**ADD \$22PP FOR A CHEESE
STATION**

Prices are inclusive of GST



Menu selections

Our menus are updated seasonally for the best produce available. The following items are an example. Please check with your Wedding Coordinator for the most up to date information.

A freshly baked bread roll and butter is included with your menu selection

Entree

Snapper Tartare | Hemp Seed Milk | Chili | Almond | Calamansi Gel | Radish
Mushroom Tarte Tatin | Soy Glaze | Shiso Pesto | Toasted Walnut | Sour Cream

Main Course

Hand Rolled Potato Gnocchi | Lemon Butter | Green Bean | Red Witlof | Pecorino | Fried Kale
Wimmera Duck Breast | Celeriac | Charred Witlof | Fennel | Hazelnut | Duck Jus
Darling Downs Eye Fillet | Shallot Purée | Cauliflower + Carbonara Croquette | Wilted Greens | Watercress
Coral Coast Barramundi | Sweet Peppers | Cherry Tomato | Carrot Purée | Sherry Vinegar

Dessert

Lemon Tart Brulée | Vanilla Mascarpone | Blueberries
Strawberry Panna Cotta | White Chocolate Yoghurt Cremieux | Pistachio | Basil
Australian and Imported Cheese Plate



Canapé Selections

Selection for the Cocktail Reception Package or to provide additional catering for your guests....



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

Tostada, lime and pepper sand crab, avocado, coriander

Compressed watermelon, smoked fetta, baby mint (v)

WA scallop, ponzu, sesame, wakame

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

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

Duck leg lollypops, orange caramel

Pea and potato samosas, cucumber raita (v)

Canapé Selections *(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

Beef cheek Massaman curry, Jasmine rice, toasted peanuts

Teriyaki glazed salmon, soba noodles, edamame salad

Braised lamb shoulder, potato gnocchi, gremolata

Morton bay bug cocktail, baby gem, cherry tomato, shellfish mayonnaise

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

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

Vietnamese crispy squid salad



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
Newstead Brewing Co Draught

Hill's Apple Cider

Soft Drinks, Mineral Water and
Orange Juice



DELUXE BEVERAGE PACKAGE

Bocelli Prosecco
Rameau D'or Petit Amour Rosé
Voyager Estate Girt by Sea
Chardonnay
Two Hands Gnarly Dudes Shiraz

Asahi Soukai 3.5
Newstead Brewing Co Draught
Stone & Wood Pacific Ale

Hill's Apple Cider

Soft Drinks, Mineral Water and
Orange Juice



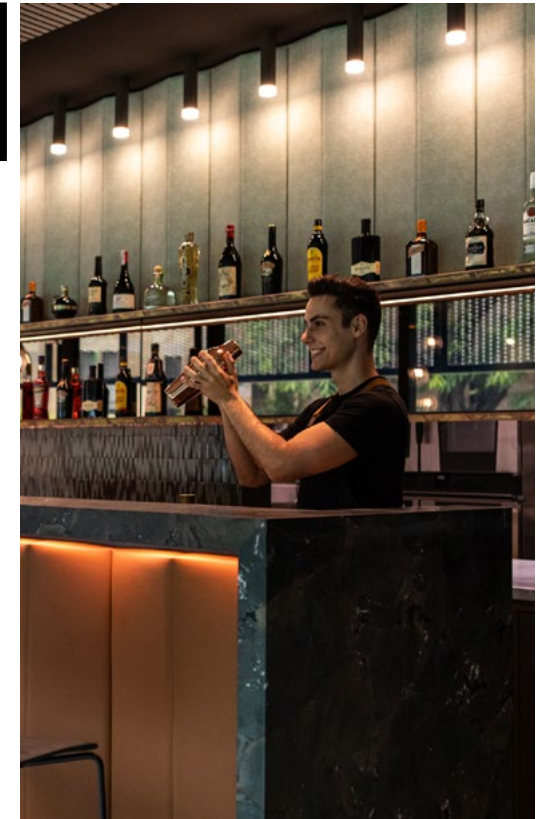
PRESTIGE BEVERAGE PACKAGE

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
Newstead Brewing Co Draught
Stone & Wood Pacific Ale
Asahi

Hill's Apple Cider

Soft Drinks, Mineral Water and
Orange Juice



BEVERAGE PACKAGE UPGRADE:

- INCLUDE HOUSE SPIRITS TO YOUR PACKAGE ADD \$13 PER PERSON PER HOUR (MINIMUM OF 3 HOURS)

Cocktail List

0% COCKTAILS

Lyre's Amalfi Spritz: Bittersweet Orange Grapefruit Italian Spritz	\$ 12
Lyre's Classico: 0% Prosecco Grapefruit Maraschino Cherry	\$ 12
Lyre's Dark 'N Spicy: Malt Spiced Ginger Lime Dark Cane	\$ 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



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 a HDMI or USB-C cable. 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

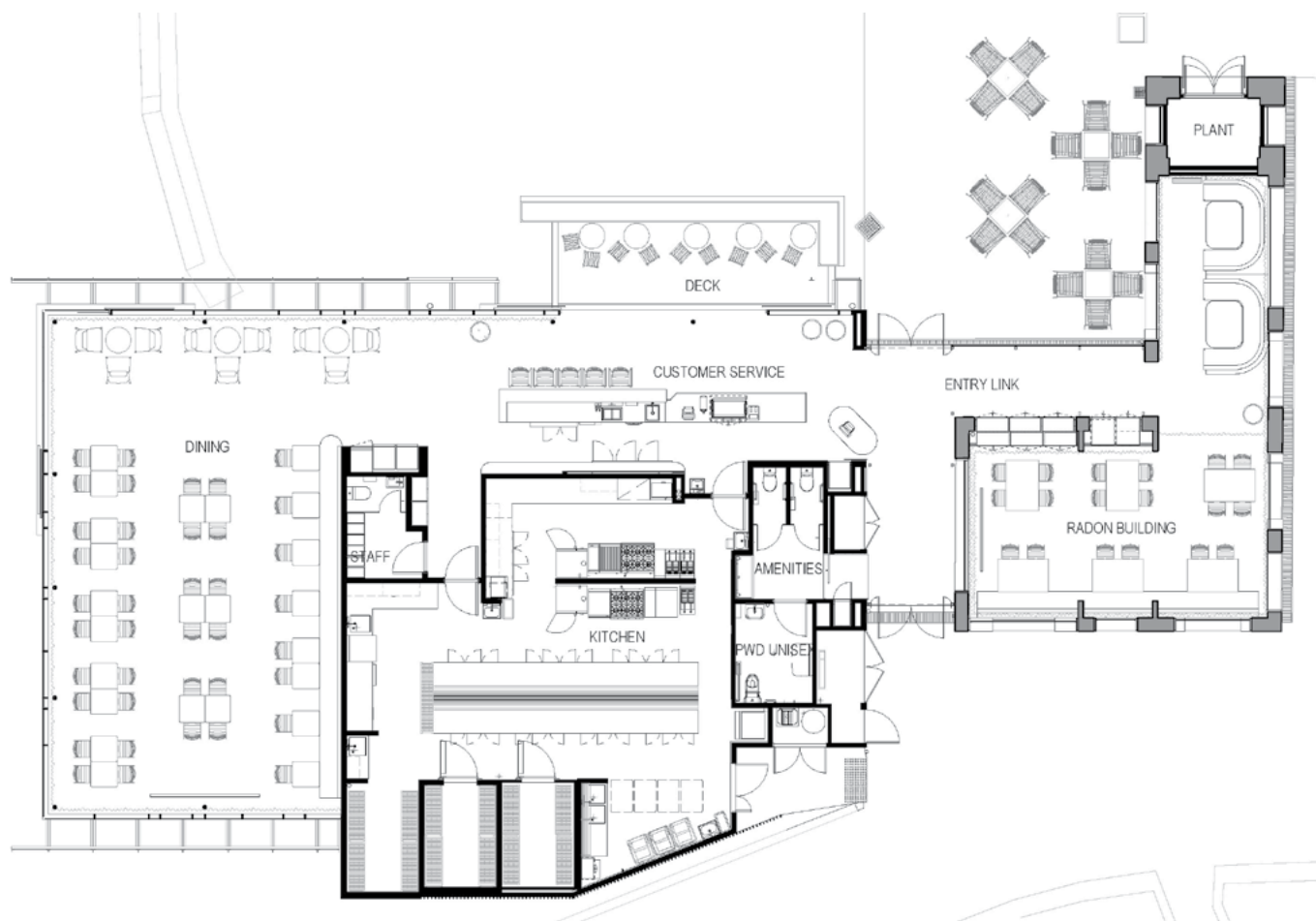
ROOM CAPACITIES

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

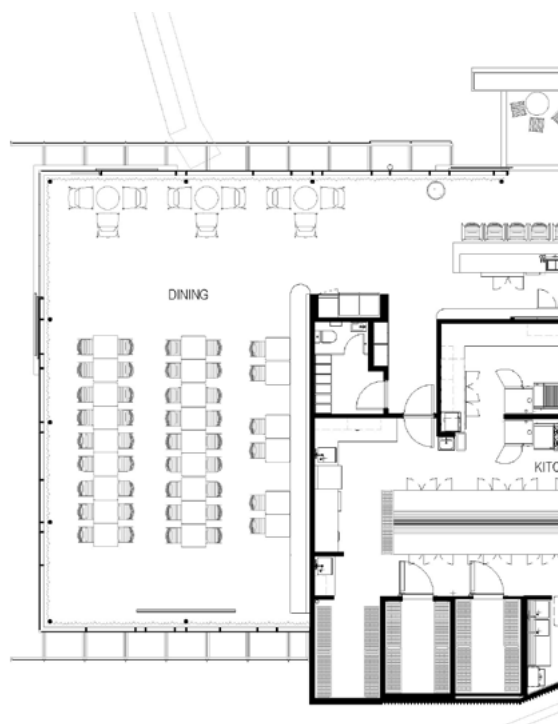
MINIMUM SPENDS

Day	Main Dining Room	Radon Private Dining Room
Monday-Friday AM or Wednesday-Friday PM	\$4,000	\$1,500
Monday-Tuesday PM or Saturday-Sunday AM/PM	\$4,000	\$4,000
Monday-Sunday Venue Exclusive Use AM/PM	\$5,000	N/A
Monday-Sunday Cocktail Style Event AM/PM	\$5,000	N/A

Restaurant Floor Plan

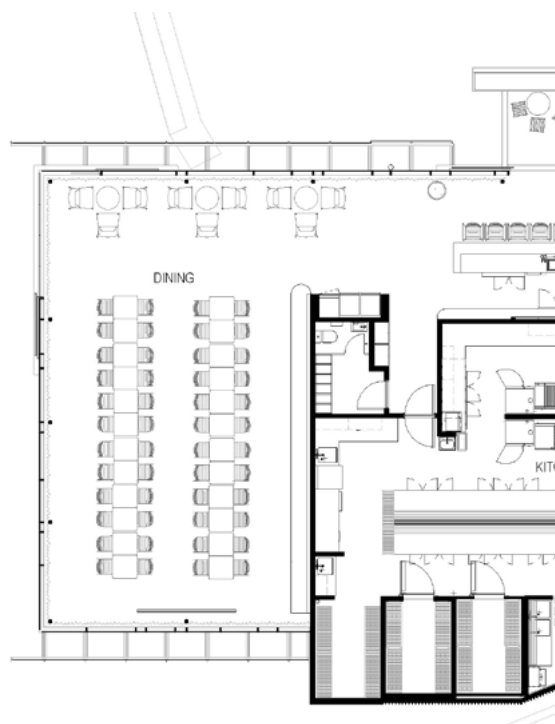


Example Main Dining Room Floor Plans



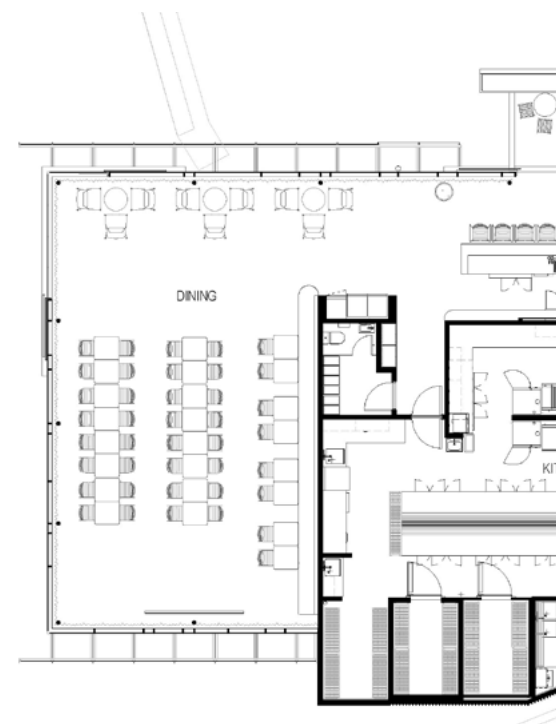
36pax

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



48pax

(Banquette Seating not used)



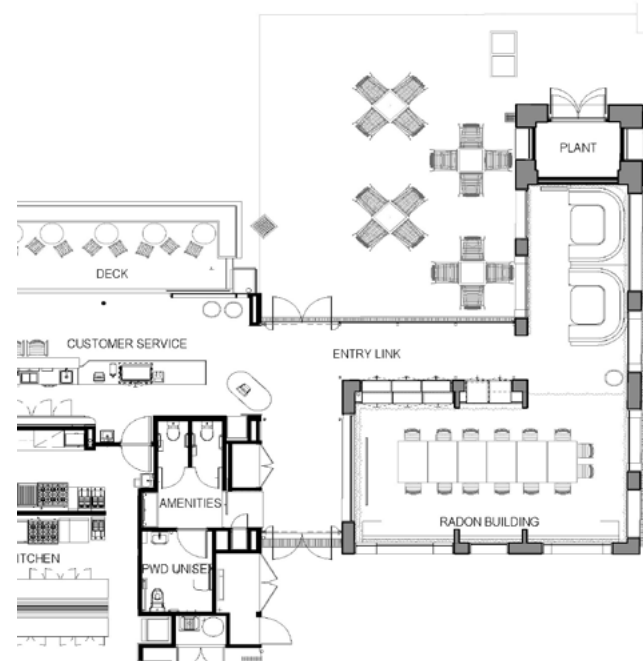
48pax

(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 the following pages for our preferred styling partners. They will be happy to provide a quote for you.

ENTERTAINMENT

Please contact your Event Coordinator for recommendations regarding entertainment. Please see the following pages for our preferred entertainment providers.

EVENT COORDINATOR

A personal Event Coordinator will be allocated to your wedding reception after confirmation. Your coordinator will liaise with you as necessary in the lead up to your reception and arrange a meeting with you approximately 6 weeks prior to the wedding to confirm all arrangements. A Restaurant Supervisor is then allocated to execute your reception in accordance with your signed event manifest.

FLOOR PLANS

Floor plans of the Main Dining Room and Radon Private Dining Room are included for your information.

PRE-RECEPTION DRINKS

We suggest you allow 30 to 40 minutes for pre-reception drinks and canapes and 15 to 20 minutes for guests to move inside and seated.

The wedding party may arrive to Patina at Alumni Court up to 45 minutes prior to your confirmed guest arrival time.

CHILDREN'S MEALS

Children aged between 3 years and 10 years will enjoy all the inclusions of your wedding package plus a 2 course menu with soft drinks and orange juice throughout the reception at \$60 per child. Children under 3 years are free of charge

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 wedding cakes made by a supplier with a food business licence and approved by Management.

WEDDING CAKE

All wedding cakes must be made by a supplier with food business licence.

Our chef will be happy to cut your wedding cake into finger slices and place on platters served to each guest table with tea and coffee.

Our kitchen staff will be pleased to place your wedding cake into bags or assembled boxes supplied by you at no additional cost.

Information

PUBLIC HOLIDAYS

Patina at Alumni Court is closed on public holidays.

ACCOMMODATION

We recommend the following CBD hotels:

Brisbane Marriott

Ph: (07) 3303 8000

brisbane.reservations@marriott.com

Please visit

[Customs House Accommodation Booking](#)

and a discount will automatically apply to your selected accommodation.*

**Subject to availability, conditions apply*

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.*

**Subject to availability, conditions apply.*

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.*

CAR PARKING

STRICTLY NO PARKING.

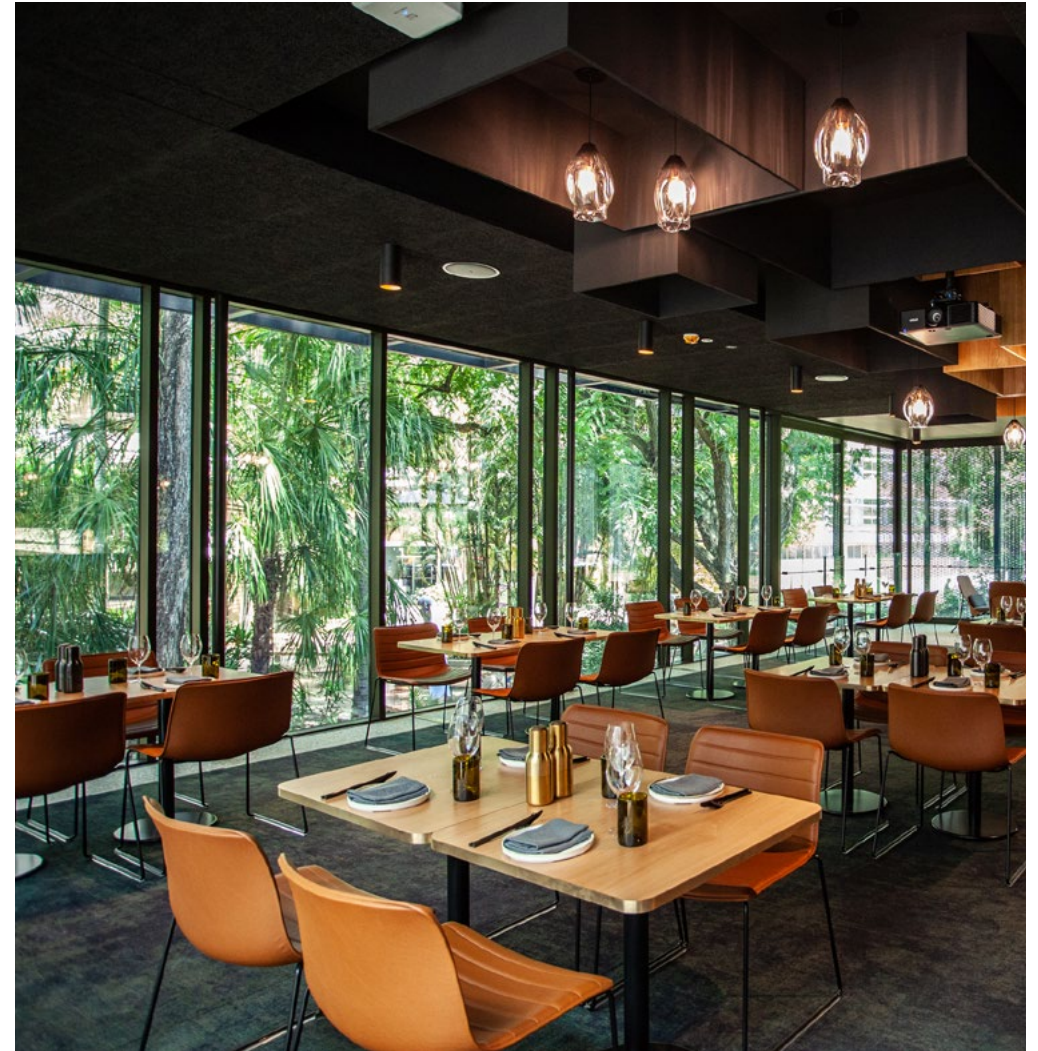
Limited access is provided to off load equipment and supplies required for functions. Please ensure to communicate any drop off requirements with your event coordinator prior to your function.

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>



Wedding Specialists

PHOTOGRAPHERS

Studio Impressions

Marcus Bell, Master of Photography - the happiness, love and pure joy expressed in a look, a touch, a smile.

Ph: (07) 3832 0444

www.studioimpressions.com.au

Puremotion

Alex Huang - a unique artistic approach portrayed in his highly emotive imagery.

Ph: (07) 3040 6610

www.puremotion.com.au

Aimee Catt Weddings

Eco friendly, lover of love.
Big feelings: big days.

E: hello@aimeecatt.com

www.aimeecatt.com

CINEMATOGRAPHY

Sugar Mill Road

Visual Story Tellers - Capturing The Romance.

M: 0413 741 787

www.sugarmillroad.com.au

THEMING

Celebrating in Style

Unique styling solutions that capture your vision and spirit of your special day.

M: 0407 627 352

www.celebratinginstyle.com.au

Event Letters

Queensland's original and premium provider of lifesize light-up letters, numbers, symbols and more.

M: 0430 369 367

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WEDDING CAKES

The Sweet Society Co.

Custom cakes and desserts.

Ph: (07) 3160 8149

www.thesweetsocietyco.com.au

FLOWERS & BOUQUETS

Perrotts Florists

Perrotts Florists is Brisbane's most respected name in flowers and horticulture.

Ph: (07) 3252 7877

www.perrotts.com.au

Bouquet Boutique

Custom floral visions.

Ph: (07) 3254 1066

www.bouquetboutique.com.au

PHOTOBOOTH

The Photo Booth Guys

Capturing your magical party moments.

Ph: 1800 259 678

www.photobooth.co

ENTERTAINMENT

G&M Event Group

DJs + MCs + Event Lighting + AV & Production.

Ph: 1300 736 233

www.gmeventgroup.com.au

Rush Entertainment

Outstanding entertainment for your reception.

M: 0413 162 447

www.rushentertainment.com.au

Baker Boys Band

High energy live music, playing all your favourite songs.

M: 0438 301 313

www.bakerboysband.com.au

Hamilton Band

For the best live entertainment at your next event.

M: 0450 428 704

www.hamiltonband.com.au

Wedding Specialists

MARRIAGE CELEBRANTS

Lorraine Dyer - Remember That Moment

Ceremonies and special occasions that will leave you with memories that will last forever.

M: 0467 641 006

www.rememberthatmoment.com.au

Jac Moore - Moore Celebrations

Bespoke ceremonies planned by a passionate, experienced, enthusiastic celebrant.

M: 0432 205 562

www.moorecelebrations.com.au

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A unique range of modern, classic and vintage wedding cars and limousines.

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M: 0406 515 191

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A highly-skilled, professional team using high end makeup products to give you the best results for your wedding day.

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BRIDAL GOWNS

Darb Bridal Couture

Designer and owner Brad Webb is the master of couture in Australia.

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www.darbbridalcouture.com.au

George Wu

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Ph: (07) 3422 1100

www.georgewu.com.au

Bloom Brisbane Bridal

Brisbane's newest Bridal Boutique.

Ph: (07) 3038 1040

www.bloomaustralia.com

WEDDING INVITATIONS

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Cara Marie Designs - unforgettably unique invitations.

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www.invitationstation.net

Pixiedust Calligraphy

Wedding Stationery in Modern Calligraphy.

M: 0477 185 692

www.pixiedustcalligraphy.com

Laura Elizabeth Design

Unforgettable wedding stationery and signage.

www.lauraelizabethdesign.net

Terms & Conditions

1. CONFIRMATION OF BOOKING/ DEPOSIT

Tentative holds will be held for a maximum of 5 working days only. A deposit of \$3,000 together with a signed Event Agreement 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.

A further payment of 25% of the total estimated expenditure is required 120 days prior to your reception with the final balance due five (5) working days prior to the reception.

2. FINAL DETAILS

To ensure a smooth and successful reception, all details relating to schedule, menus, beverages, room set up and audiovisual requirements are required at least 6 weeks prior to your reception. All additional requests received after this time may not be able to be accommodated.

3. CONFIRMED NUMBERS

To assist with ordering and staffing, 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.

4. 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.

5. 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.

6. 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.

7. CANCELLATION POLICY

Should you need to cancel your reception the following conditions apply:-

Notification of cancellation **MUST** be in writing.

Notice of more than 120 days - Full deposit is refunded provided the venue is rebooked and a deposit paid.

Notice of 60 - 120 days - 50% of monies is retained by Patina at Alumni Court, 50% of monies is refunded provided the venue is rebooked and a deposit paid.

Notice of 7 - 60 days - All monies are retained by Patina at Alumni Court.

Notice of 7 days or less - All monies are retained by Patina at Alumni Court plus you will be charged 75% of catering costs associated with your reception.

8. POSTPONEMENT POLICY

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

Notice of more than 120 days - 50% of monies will be retained by Patina at Alumni Court and a new contract will be issued, subject to availability.

Event Terms & Conditions

Notice of 60 - 120 days - 50% of all monies is retained by Patina at Alumni Court and a new contract will be issued, subject to availability.

Notice of 7 - 60 days - Due to costs incurred at this stage, all monies received will be retained by Patina at Alumni Court and a new contract will be issued, subject to availability.

Notice of 7 days or less - All monies are retained by Patina at Alumni Court plus you will be charged 75% of catering costs associated with your reception. A new contract will be issued, subject to availability.

9. PAYMENT

Prepayment of your total account is required five (5) working days prior to your reception.

10. 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.

11. SURCHARGES

Reception Duration: Five hour wedding receptions may be extended by one hour (maximum)

- **One hour extension - \$20 per person including beverages**
- **Half hour extension - \$10 per person including beverages**

Please note that Patina at Alumni Court does not offer wedding receptions in excess of 6 hours duration. Evening receptions must conclude by midnight.

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. The duration of the wedding reception cannot be extended on the evening.

13. PRICES

Prices in this compendium are applicable for functions held from **1 January 2024 to 31 December 2024** and are inclusive of GST.

14. MENUS/BEVERAGES

Menus and beverage packages are subject to change without notice. Please note, menu tastings are not available.

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. 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 Patina at Alumni Court. 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.

Event Terms & Conditions

Patina at Alumni Court is licensed until 12.00 midnight.

17. 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.

18. 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.

19. 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.

20. SECURITY

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

21. 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.

22. 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, bubbles and indoor fireworks is prohibited.
- Should you wish to use white or cream fresh rose petals for a ceremony at the Alumni Court Lawn (with approval from your Event Coordinator) a \$200 cleaning fee applies. Please note, coloured petals are not permitted.
- We are unable to offer guests a choice

menu in any course.

- We do not offer menu tastings.
- LED candles and tealights ONLY.
- Haze effect/fog machine may be used with prior approval by your Wedding Coordinator. Dry ice only is permitted and a \$500 isolation fee applies.

23. 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.