



PATINA ALUMNI COURT
2025 EVENT & CATERING COMPENDIUM

CORPORATE EVENTS AT PATINA ALUMNI COURT

Welcome to the University of Queensland's Patina Alumni Court! With its team of dedicated professionals, you can be assured that your function at Patina will be a truly memorable and special occasion.

Our professional and experienced Event Coordinators will work closely with your team to ensure your event planning is an easy process, and that everything runs smoothly.

Our service philosophy is to ensure that our guests receive exceptional service and an 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 operates under the University of Queensland's Environmental Management System which has been in place since 1996. At Patina Alumni Court we take responsibility for our impact on the environment and continuously work towards minimising that impact.

We look forward to welcoming you and your guests to Patina Alumni Court!

Yours sincerely,

Brian Roberts

Brian Roberts
Director at Patina Alumni Court



THE PATINA ALUMNI COURT EXPERIENCE

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.



OUR SPACES 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.

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 16 guests can be submitted via our website contact page. For tables of up to 16 guests simply book online.

Exclusive use events are welcome in this space provided the required minimum spend is met with food and beverages.

KEY FEATURES:

- Motorised drop-down projector screen with ceiling mounted data projector
- Hand held microphone connected to our in-house PA system (exclusive use required for events requiring use of AV)



SEATED
48-52 PAX



COCKTAIL
100 PAX



OUR SPACES

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.

This space is suitable for smaller sit-down events or meetings.

Occasionally, lunch or dinner reservations may be seated in this space if the Main Dining Room is at capacity or has been booked for an event.

KEY FEATURES:

- Motorised drop-down projector screen with ceiling mounted data projector
- Hand held microphone connected to our in-house PA system (exclusive use required for events requiring use of AV)



BOARDROOM
16 PAX



WITH AV
14 PAX



RESTAURANT
24 PAX

OUR MENU

FOOD & DRINKS

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

DIETARY REQUIREMENTS

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





BREAKFAST PACKAGE - \$52PP

SIT-DOWN EVENT BOOKINGS ONLY. MINIMUM SPENDS APPLY.

YOUR CHOICE OF ONE (1) OF THE FOLLOWING HOT DISHES

Crispy skin salmon | potato rosti | warragal greens | asparagus | poached eggs

Corn fritters | sweet potato hash | pineapple salsa | stracciatella | fried eggs (V)

Grilled bacon | mushroom | hashbrown | grilled tomato | poached eggs

SERVED WITH

Bircher muesli pot, fresh berries, compote

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

Please note, freshly brewed coffee applies for larger functions over 25 guests.

Chilled fresh orange juice

FRESH FRUIT PLATTER - \$7PP

SELECTION OF MINI DANISH PASTRIES - \$7PP

ALTERNATE DROP - \$5PP

SPARKLING HIGH TEA - \$80PP

MINIMUM 10 GUESTS REQUIRED

Glass of Quartz Reef Methode Traditionnelle

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

Please note, freshly brewed coffee applies for larger functions over 25 guests,

La Maison du Thé - French handcrafted tea selection

ALL ITEMS BELOW SERVED IN A TRADITIONAL HIGH TEA TIERED STAND

Smoked salmon, cream cheese, cucumber ribbon sandwich

Egg, watercress, paprika mayo ribbon sandwich (V)

Prawn and bug roll

Crab and avocado tian

Fresh tuna, truffle mayo, blini

Smoked chicken, salted grape tart

Scone with raspberry jam, Chantilly cream (V)

Assorted handcrafted petite desserts and macarons (V)

NOTE: Patina Alumni Court can only cater for Vegetarian and/or Gluten Free dietaries for High Teas. We are unable to cater for other dietary requirements or allergies.

Available only from 10.00am due to Liquor Licensing.
Swap sparkling wing to a non-alcoholic beverage if commencing prior to 10.00am.



LUNCH & DINNER MENUS

LUNCH AVAILABLE MONDAY TO FRIDAY | DINNER AVAILABLE WEDNESDAY TO FRIDAY

TWO-COURSE MENU - \$73PP | THREE-COURSE MENU \$91PP*

Freshly baked bread rolls with butter

ENTREE

Your choice between a share style entrée** or two (2) entrée items served as alternate drop

MAIN COURSE

Your choice of two (2) main course items served as alternate drop

DESSERT

Your choice of two (2) dessert items served as alternate drop

BARISTA MADE COFFEE & TEA - \$6 EACH (UP TO 25 GUESTS)

Selection of teas, flat white, cappuccino, long black and hot chocolate.

Please note, freshly brewed coffee applies for larger functions over 25 guests,

*Prices are subject to change. Please check with your Event Coordinator for the most current pricing.

**Please check with your Event Coordinator if a share style entrée is suitable for your event.



COCKTAIL EVENTS

AVAILABLE FOR UP TO 100 GUESTS. MINIMUM SPEND AND ROOM HIRE FEES APPLY.

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.

CANAPÉ SELECTIONS

COLD CANAPÉS - \$5.50PP PER ITEM

Asparagus and pea frittata, black pepper shortbread, goats cheese (V)

Confit ocean trout, preserved lemon, harissa, brioche

Duck rilette, apple butter, apple chip

Fremantle octopus, green tomato, candied olive, beetroot crisp

Fresh tuna, truffle mayo, blini

Lime and honey compressed watermelon, whipped ricotta, fermented chilli (V)

Pea and broad bean bruschetta, whipped ricotta, micro mint (V)

Smoked salmon quiche, dill, salmon roe

Torched kingfish, shallot and wakame salad, soy crisp

Whipped ricotta, roasted peppers, rye, balsamic glaze (V)

WARM CANAPES - \$5.50PP PER ITEM

Basil and bocconcini arancini, basil mayo, pesto (V)

Beef and burgundy pie, tomato relish

Cauliflower roll, white sauce, parsley (V)

Chicken tikka skewer, curry sauce

Porcini and fontina arancini, truffle mayonnaise (V)

Pork and fennel sausage roll, gentleman's relish

Ratatouille tart, hummus, cherry tomato (V)

Spanner crab tart, caramelised fennel, pollen

Please note, our menus are subject to change due to seasonal produce availability.



COCKTAIL EVENTS

SUBSTANTIAL CANAPÉS **\$9PP PER ITEM**

Confit fennel, cherry tomato, fresh mozzarella, black pepper mayo, bun (V)

Prawn and bug roll, dill, pickle mayo

Ruben sandwich, corned silverside, sauerkraut, Swiss cheese, rye

Steak tartare, brioche, egg yolk

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

SWEET CANAPÉS **\$5.50PP PER ITEM**

Apple and blueberry crumble, compote

Cheesecake tart, raspberry coulis

Salted caramel apple tart, black sea salt

FORK DISHES **\$15PP PER ITEM**

Braised lamb shoulder, potato galette, blistered cherry tomato

Bug cocktail, Maryrose, salmon roe

Butternut pumpkin risotto, tempura flower (V)

Crispy squid, pepperonata, buttermilk dressing

Crumbed cod, potato pave, gremolata

Gnocchi, asparagus, pea, saffron, basil (V)

Gnocchi with beef ragu, green tomato, parmesan wafer

Roasted cauliflower, pine nut and raisin beurre noisette, gruyere (V)



Please note, our menus are subject to change due to seasonal produce availability.

BEVERAGE PACKAGES

PATINA BEVERAGE PACKAGE

Até Sparkling Brut
Até Pinot Grigio
Até Cabernet Sauvignon
Asahi Soukai 3.5
Balter XPA Draught
Hill's Apple Cider
Soft Drinks, Mineral Water and Orange Juice

PATINA BEVERAGE PACKAGE

2HR - \$42PP | 3HR - \$49PP | 4HR - \$55PP | 5HR - \$61PP

DELUXE BEVERAGE PACKAGE

N/V Bianca Vigna Prosecco
Voyager Estate Girt by Sea Chardonnay
Rameau D'or Petit Amour Rosé
Two Hands Gnarly Dudes Shiraz
Asahi Soukai 3.5
Balter Captain Sensible Draught
Balter XPA Draught
Hill's Apple Cider
Soft Drinks, Mineral Water and Orange Juice

DELUXE BEVERAGE PACKAGE

2HR - \$63PP | 3HR - \$71PP | 4HR - \$76PP | 5HR - \$82PP

PRESTIGE BEVERAGE PACKAGE

Taittinger Cuvee Prestige Brut
Shaw & Smith Sauvignon Blanc
Frogmore Creek Chardonnay
Chateau Minuty M de Minuty Rosé
Craggy Range Martinborough Pinot Noir
Henschke Keyneton Euphonium Shiraz Cabernet Merlot
Asahi Soukai 3.5
Asahi Super Dry
Balter Captain Sensible Draught
Balter XPA Draught
Hill's Apple Cider
Soft Drinks, Mineral Water and Orange Juice

PRESTIGE BEVERAGE PACKAGE

2HR - \$94PP | 3HR - \$101PP | 4HR - \$107PP | 5HR - \$113PP

Please note, Patina at Alumni Court does not offer BYO facilities



BEVERAGE LIST



CHAMPAGNE & SPARKLING WINES

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 & ROSE WINES

Henschke Peggy's Hill Riesling Eden Valley SA	\$59
Nick Spencer Wines Pinot Gris Hilltops NSW	\$59
Até Pinot Grigio South Eastern Australia	\$44
Shaw & Smith Sauvignon Blanc Adelaide Hills SA	\$65
Catalina Sounds Sauvignon Blanc Marlborough NZ	\$62
Frogmore Creek Chardonnay Coal River Valley TAS	\$68
Rameau d'Or Petit Amour Rosé Provence France	\$53

RED WINES

Storm Bay Pinot Noir Coal River Tas	\$56
Craggy Range Martinborough Pinot Noir Martinborough NZ	\$69
Poliziano Chianti Colli Senesi Italy	\$64
Snake & Herring at First Sight Grenache Frankland River WA	\$51
Até Cabernet Sauvignon South Eastern Australia	\$44
Mountadam 'Eden Valley' Cabernet Sauvignon Eden Valley SA	\$59
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 WINES

Frogmore Creek Iced Riesling Coal River Valley TAS 375ml	\$57
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DRAUGHT BEER

Balter Captain Sensible Draught 3.5% QLD	\$9
Balter XPA Draught 5% QLD	\$11

BEERS & CIDERS

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
Heaps Normal Quiet XPA (alcohol free)	\$8
Heaps Normal Half Day Hazy (alcohol free)	\$8
Heineken Zero (alcohol free)	\$7

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

COCKTAILS

Jacaranda: Ink Gin | Simple Syrup | Citrus | Mint **\$20**

Gin Smash: Bombay Sapphire Gin | Basil | Lime **\$19**

Blackberry Sour: Bombay Bramble Gin | Lemon Juice | Simple Syrup **\$19**

Prickly Fig Martini: Bombay Sapphire Gin | Pickled Fig Juice | Cinzano **\$20**

'The Marionette' Amaretto Sour: Marionette Amaretto | Woodford Reserve Bourbon | Lemon Juice | Simple Syrup **\$21**

Caliente Margarita: Patron Sliver | Cointreau | Lemon Juice | Homemade Chilli Agave Syrup **\$20**

Sidecar: Courvoisier Cognac | Cointreau | Lemon Juice | Simple Syrup **\$22**

Penicillin: Chivas Regal Scotch Whiskey | Homemade Honey-Ginger Syrup | Lemon Juice **\$19**

Dark 'n' Smokey: Oaxaca Mezcal | Ginger Beer | Lime Juice **\$19**

Whiskey Business: Woodford Reserve | Chilli | Citrus | Bitters **\$20**

Pepper Potts Lychee: Grey Goose Vodka | Homemade Lychee Syrup | Cinzano **\$20**

LYRE'S 0% COCKTAILS

Lyre's Amalfi Spritz | Bittersweet Orange | Grapefruit | Italian Spritz **\$10**

Lyre's Classico | 0% Prosecco | Grapefruit | Maraschino Cherry **\$10**

Lyre's G&T Zero | Juniper | Citrus | Tonic **\$10**





OFFSITE CATERING

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 MENU

DROP & GO BOXES

Individually boxed per guest with napkin and bio cutlery. Cheese boxes include Tasting Notes menu card. Complimentary drop off to your meeting room or event space (pending availability).

BREAKFAST BOX - \$25PP

MINIMUM ORDER OF 20 PER OPTION

OPTION 1 - SWEET

Yoghurt and berries (V), Waffles with strawberries and cream (V), Fresh juice (bottle) per person

OPTION 2 - SAVOURY

Avocado and fetta crostini (V), Haloumi and bacon frittata, Fresh juice (bottle) per person

SPECIAL DIETARY REQUIREMENTS THAT CAN BE CATERED FOR INCLUDE:

VEGETARIAN OR GLUTEN FREE ONLY - \$5PP

CHEESE BOX - \$27.50PP

MINIMUM ORDER OF 10 PER OPTION

Selection of Australian and imported cheese served with toasted walnut bread, lavosh, fig and nut log (V)

SPECIAL DIETARY REQUIREMENTS THAT CAN BE CATERED FOR INCLUDE:

GLUTEN FREE ONLY - \$5PP

LUNCH BOX - \$27.50PP

MINIMUM ORDER OF 20 PER OPTION

OPTION 1 - MINI ROLLS

Rare roast beef roll with roasted peppers, watercress, balsamic glaze; Smoked chicken roll with provolone, black currant jam, rocket; Salad (V); Raw Lemon Cashew Slice (GF) (V); Fresh Juice (bottle)

OPTION 2 - WRAPS

Chicken Caesar wrap with grated egg, parmesan, bacon, baby gem; Truffle salami wrap with semi dried tomato, pickles, white bean puree; Salad (V); Raw Lemon Cashew Slice (GF) (V); Fresh Juice (bottle)

SPECIAL DIETARY REQUIREMENTS THAT CAN BE CATERED FOR INCLUDE:

VEGETARIAN, DAIRY FREE OR GLUTEN FREE ONLY - \$5PP



CATERING MENU

MORNING TEA / AFTERNOON TEA BREAK - \$15PP (PER BREAK)

STAND UP BUFFET. MINIMUM ORDER OF 20 REQUIRED.

Complimentary drop off to your meeting room or event space (pending availability).

YOUR CHOICE OF TWO (2) ITEMS FROM THE FOLLOWING SELECTION:

- Assorted Danish pastries (V)
- Assorted petite gourmet cookies (V)
- Byron Bay mushroom and goats cheese quiche (V)
- Chocolate fudge brownie, mocha cream (V)
- Egg and watercress, paprika mayo sandwich (V)
- Freshly baked Madelesnes, lemon icing, blueberries (V)
- Gourmet beef sausage rolls, smoky chipotle tomato relish
- Macaron selection (V)
- Mini leg ham and gruyere croissants, mustard pickle
- Mini truffle and cheese croissant (V)
- Raw lemon cashew slice (GF) (V)
- Strawberry skewers, mint salsa, Chantilly cream (V)

ADDITIONAL ITEMS:

Additional items - **\$7PP PER ITEM**

Freshly brewed coffee and selection of teas - **\$5PP (PER BREAK)**

Fresh juice (bottle) - **\$6PP**

**STAFFED EVENT CHARGES (REQUIRED WHEN TEA & COFFEE IS ADDED)
FROM \$58 PER STAFF / PER HOUR (MIN. 2 HOURS)**



CATERING MENU

SANDWICH LUNCHEON - \$27.50PP

(\$25PP EX. GST FOR UQ INTERNAL EVENTS)

STAND UP BUFFET. MINIMUM ORDER OF 20 REQUIRED.

Complimentary drop off to your meeting room or event space (pending availability).

INCLUDES ONE (1) SMALL BOTTLE OF WATER PER GUEST

YOUR CHOICE OF TWO (2) WRAPS AND TWO (2) ROLLS OR FOCACCIA FROM THE FOLLOWING SELECTION:

WRAPS

Chicken Caesar, grated egg, parmesan, bacon, baby gem

Corn relish, cucumber, tomato, gruyere cheese, watercress (V)

Grilled pumpkin, roasted capsicum, mozzarella, rocket (V)

Grilled zucchini, eggplant, tomato sugo, macadamia cheese (V)

Lamb, rocket, cucumber, red onion, tzatziki

Smoked chicken, camembert, raspberry jam, spinach, rocket

Smoked salmon, red onion, beetroot pesto, rocket

Truffle salami, semi dried tomato, pickles, white bean puree

Tuna salad, celeriac remoulade, shellfish mayo

Patina
AT ALUMNI COURT

MINI ROLLS

Chipotle pork, apple slaw, rocket, bechamel

Corned beef, grilled onion, spinach, mustard cream

Cucumber, cream cheese, dill aioli, water cress (V)

Egg salad, shallot, chives, cos, paprika mayo (V)

Mortadella and pastrami, mozzarella, sugo, fresh basil

Rare roast beef, roasted peppers, watercress, balsamic glaze

Smoked chicken, provolone, black currant jam, rocket

FOCACCIA

Grilled pumpkin, spinach, fetta, beetroot pesto (V)

Lamb, roasted peppers, spinach, preserved lemon aioli

Leg ham, corn relish, tomato, gruyere cheese, iceberg

Smoked chicken, celery, walnuts, radicchio, tarragon aioli

Smoked salmon, cream cheese, dill and caper aioli, watercress

Tomato, capsicum, red onion, cucumber, beetroot, avocado, iceberg (V)

Tuna, pickled onion, rocket, wasabi mayo

**STAFFED EVENT CHARGES
FROM \$58 PER STAFF / PER HOUR (MIN. 2 HOURS)**

CATERING MENU

BOARDROOM PLATTERS

Complimentary drop off to your meeting room or event space (pending availability).

SELECTION OF CHEESES - \$20PP

MINIMUM ORDER OF 20 GUESTS REQUIRED

Charleston Jersey Brie | Adelaide Hills SA

Made from Jersey cow's milk, rich and buttery with a subtle sweet flavour.

Berry Creek Oak Blue | Gippsland VIC

Luxuriously creamy texture, with a hint of spice and a buttery feel.

Section 28 Mont Priscilla | Adelaide Hills SA

Washed rind cheese, which is smooth on the palette, cave aged with a distinctive ash layer in the centre.

Served with quince paste, pickled figs, fresh fruit, crackers, wafers.

**SPECIAL DIETARY REQUIREMENTS THAT CAN BE
CATERED FOR INCLUDE GLUTEN FREE ONLY**

SELECTION OF COLD CUTS - \$20PP

MINIMUM ORDER OF 20 GUESTS REQUIRED

Mortadella | Chippendale NSW

Made from Australian free-range pork shoulder and jowl (cheek) emulsified with cinnamon and black pepper, smoked for 10 hours with ironbark and apple wood.

Jamón Curado | Murcia SPAIN

Air dried whole muscle cured for up to 18 months.

Truffle Squid Ink Salami | Brisbane QLD

Hand cut Australian free-range pork and back fat combined with Italian black truffles and squid ink aged for 4 months.

Served with olives, pickled vegetables, tapenade, lavosh.

**SPECIAL DIETARY REQUIREMENTS THAT CAN BE
CATERED FOR INCLUDE GLUTEN FREE ONLY**



CATERING MENU COCKTAIL EVENTS

MINIMUM SPENDS APPLY.

STEP 1: DESIGN YOUR OWN COCKTAIL MENU FROM OUR COCKTAIL CATERING SELECTIONS

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

Please consult with your event coordinator regarding the duration of your function and the amount of food items required.

STEP 2: PAIR YOUR CHOSEN MENU WITH A BEVERAGE PACKAGE OR OPT FOR A BEVERAGE CONSUMPTION TAB

Beverage Packages and pricing as show on previous pages.

Beverages charged on consumption are pre-selected from our Beverage list.

Wine and beer is charged by the bottle. Non-alcoholic beverages are charged by the glass.

We suggest that you select 1 sparkling wine, 1 - 2 white wines, 1 - 2 red wines, 2 - 3 beers, as well as non-alcoholic options including mineral water (sparkling and still), soft drink and juice.

Hosting a dry event or looking for a non-alcoholic alternative? Ask us about our 0% cocktails!

STEP 3: ESTIMATE YOUR STAFFING CHARGES BASED ON YOUR EVENT DETAILS

For a cocktail reception, we estimate 1 staff member per 30 guests (please ensure to round up when calculating how many event staff members are required). For example, if your event expects 80 guests, you'll require 3 event staff.

An additional team member is required to assist with the bar and is included in the bar set up costs.

A supervisor must also be accounted for on top of the above calculations.

The team will be required at least 1 hour prior to your agreed guest arrival time and 1 hour post the agreed guest departure time.

STEP 4: CONSULT WITH YOUR EVENT COORDINATOR TO PREPARE A FORMAL QUOTE

As all events have different requirements, please ensure to consult with your Event Coordinator to calculate your staffing needs, equipment and glassware hire charges and bar set up, noting that these charges may change as your event plans develop.





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.



ROOMS, CAPACITIES & MINIMUM SPENDS

ROOM CAPACITIES

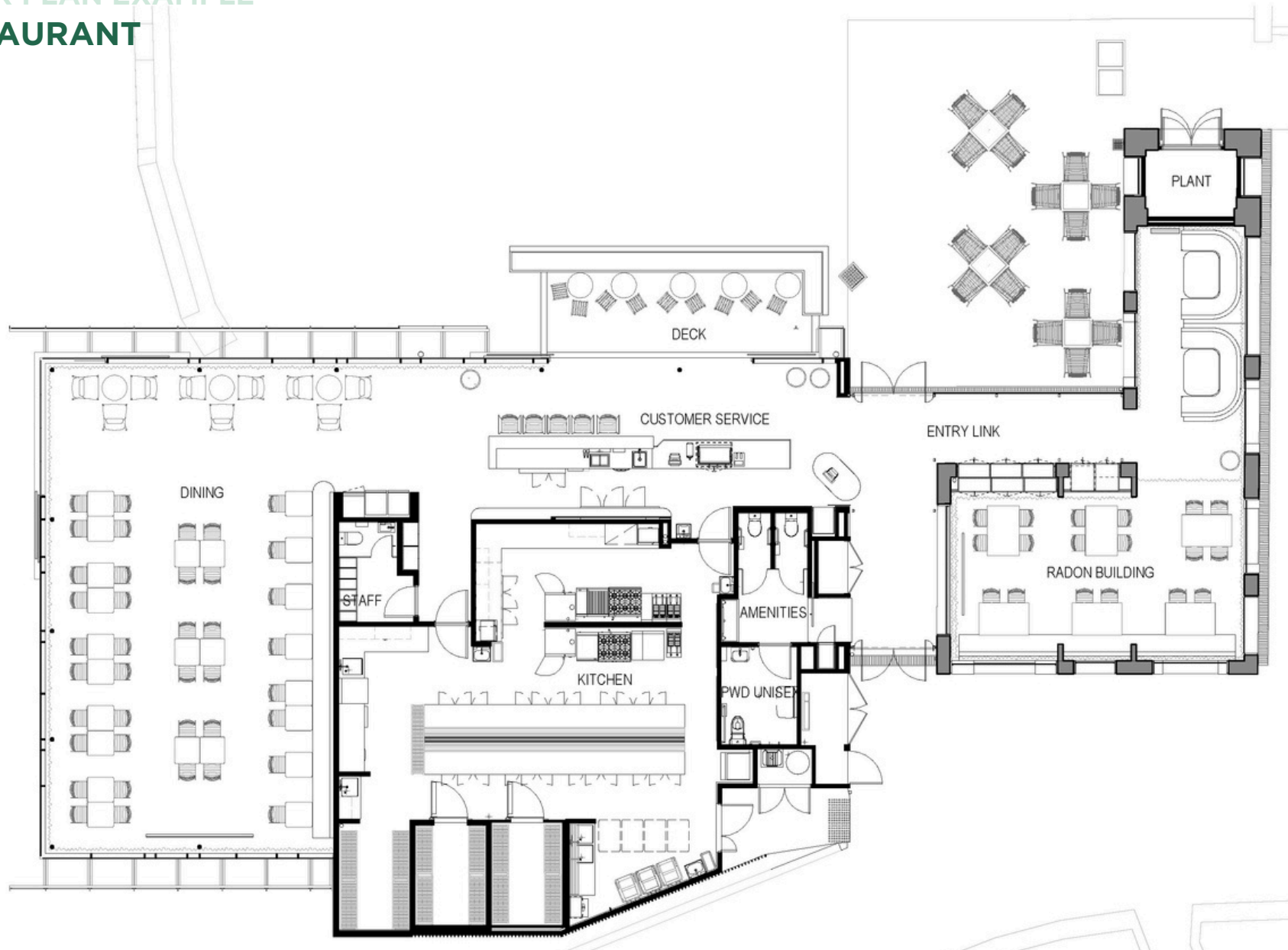
ROOM	SEATED	COCKTAIL
Main Dining Room	48-52 (Pending Preferred Layout)	100
Radon Private Dining Room	24 Restaurant Set	-
	16 Boardroom Style (No AV Screen)	
	14 Boardroom Style (With AV Screen)	

MINIMUM SPENDS

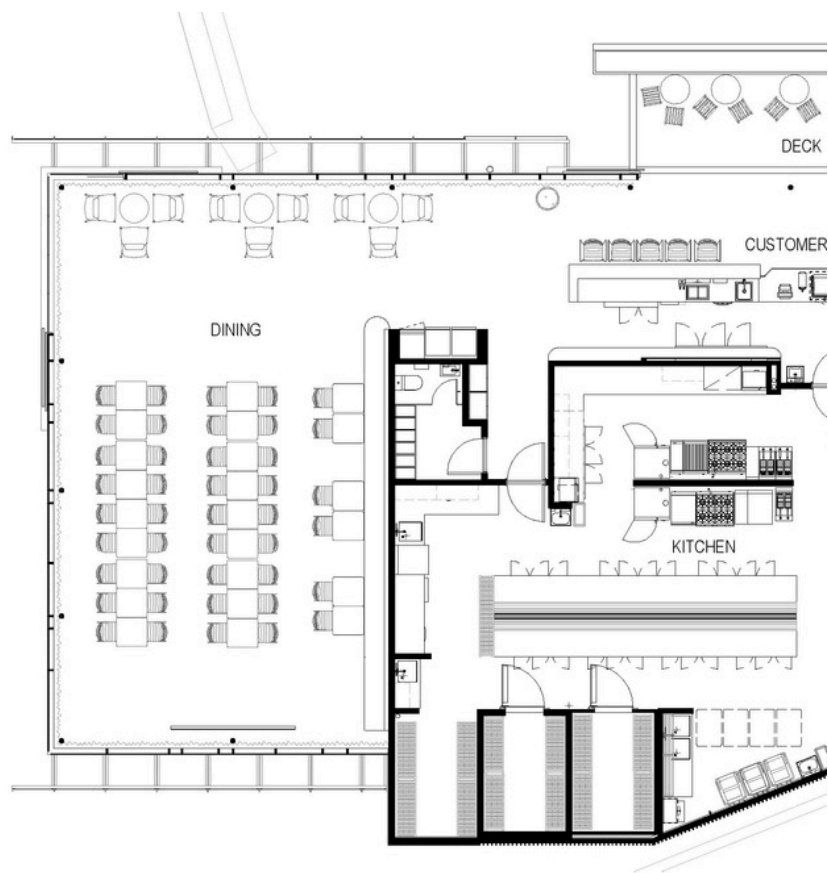
DAY	MAIN DINING ROOM	RADON PRIVATE DINING ROOM
Monday-Friday AM or Wednesday-Friday PM	\$4,000 (\$2,000 for breakfast Mon-Fri)	\$1,500 (\$750 for breakfast Mon-Fri)
Monday-Tuesday PM or Saturday-Sunday AM/PM	\$4,000 (+\$500 venue hire on weekends)	\$4,000 (+\$500 venue hire on weekends)
Monday-Sunday Cocktail Style Event AM/PM	\$5,000 (+\$500 set up fee)	N/A
Monday-Sunday Whole Venue Exclusive Use AM/PM	\$7,000 (+\$500 set up fee for cocktail events or weekend events)	N/A

Charges for room rentals are dependent on the room booked, time period booked, final numbers of guests and the confirmed catering arrangements. Minimum numbers and minimum spends are applicable.

FLOOR PLAN EXAMPLE
RESTAURANT

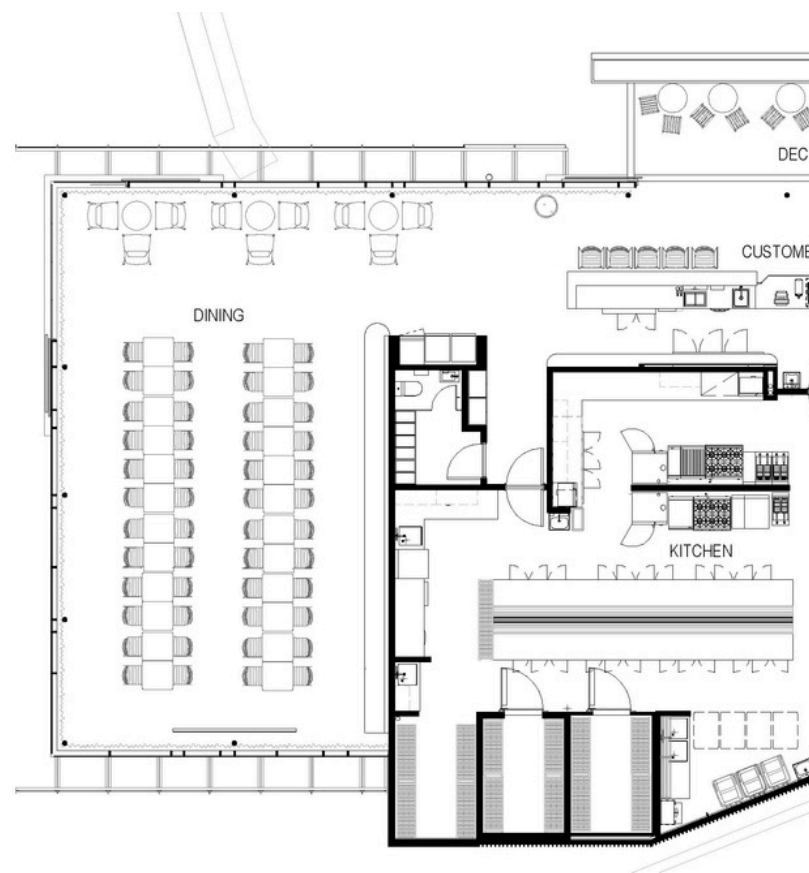


FLOOR PLAN EXAMPLE MAIN DINING ROOM



36pax

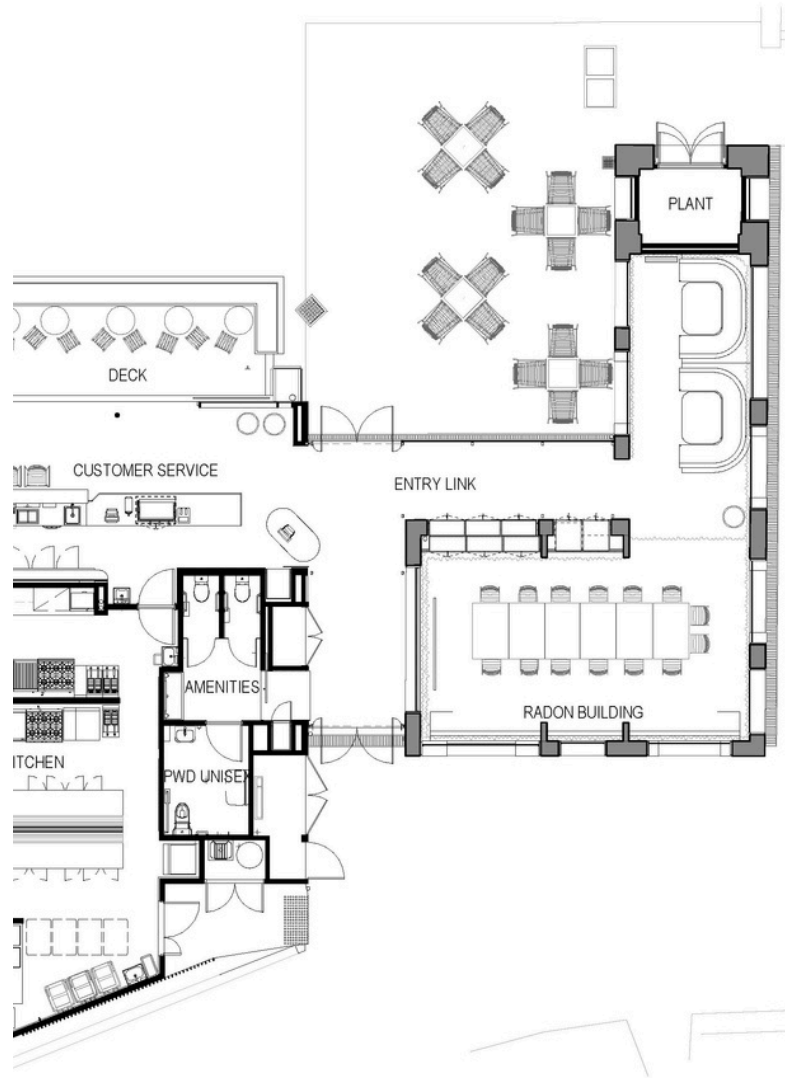
Spare Banquette Seating - due to lack of storage spare furniture to remain in the space.



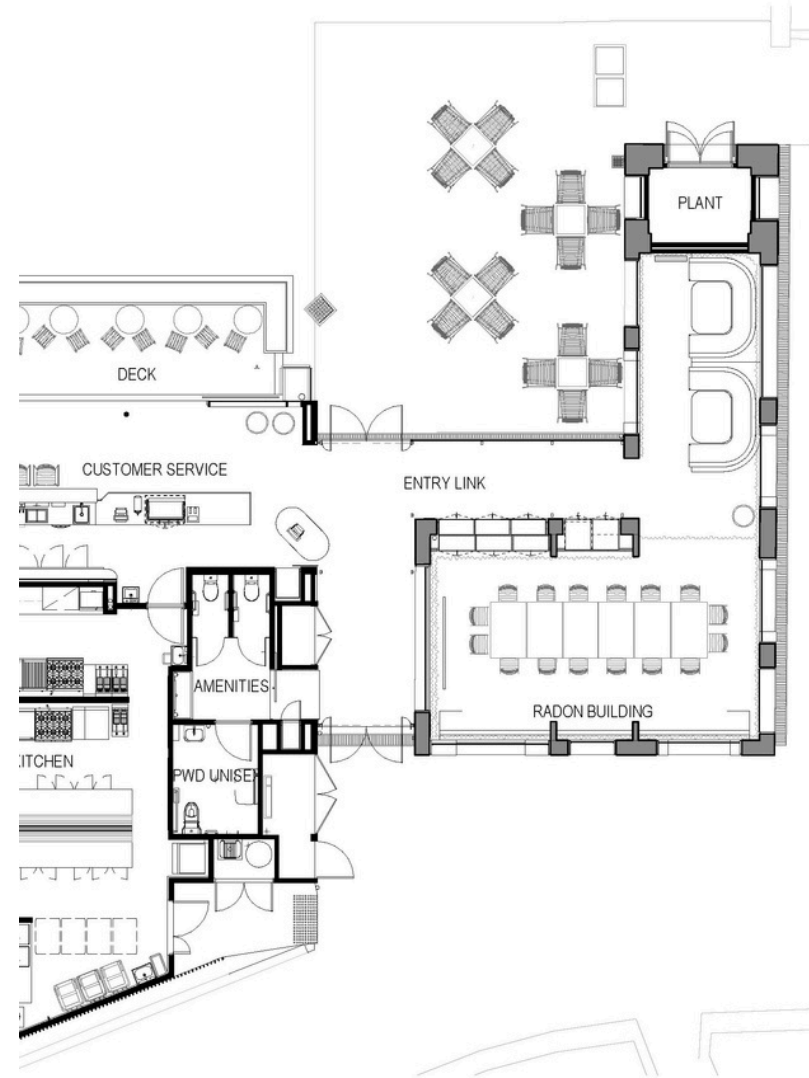
48pax

FLOOR PLAN EXAMPLE

RADON PRIVATE DINING ROOM



14pax - AV Screen can be used



16pax - No AV Screen

ADDITIONAL 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 & 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.

RECOMMENDED SUPPLIERS

[Full list of our recommended suppliers and accommodation partners here.](#)

Please contact your Event Coordinator for any recommendations or questions.

SUPPLIER MEALS

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

PUBLIC HOLIDAYS

Customs House is closed on public holidays.

SPECIAL DIETARY REQUIREMENTS

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 dishes are 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 or specialty items approved by the Director of Customs House.

CAR PARKING

STRICTLY NO ONSITE 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.](#)

[Our location can be found here.](#)



EVENT TERMS & CONDITIONS

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.

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.

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.

FINAL DETAILS

To ensure a smooth and successful function, all details relating to schedule, menus, beverages, room set up and audio visual 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.

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.

MAIN DINING ROOM - MIN. 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.

Weekend events incur a \$500 venue hire fee. Days that fall before a public holiday will incur the same minimum spend as the whole restaurant exclusive use.

RADON PRIVATE DINING ROOM - MIN. 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.

Weekend events incur a \$500 venue hire fee. Days that fall before a public holiday will incur the same minimum spend as the whole restaurant exclusive use.

COCKTAIL EVENTS & WHOLE RESTAURANT EXCLUSIVE USE - MIN. SPEND

A minimum spend of **\$5,000** is required for food and beverage for cocktail style events or **\$7,000** for 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 (Monday-Sunday).

OFFSITE EVENTS & STAFFING CHARGES

Staffing charges are to be quoted prior to your event with confirmed room access, event timings and service timings, as well as set up and pack down requirements for any furniture/equipment movement before or after the event.

CANCELLATION & POSTPONEMENT 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 - 48 hours** - Cancellation fee equivalent to 75% of the estimated expenditure.
- **Notice of 48 hours or less** - Cancellation fee equivalent to 100% of the catering costs and room hire associated with your event.

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.

EVENT 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.

EVENT TERMS & CONDITIONS

PRICES

Prices in this compendium are applicable for functions held from **1 January 2025 to 31 December 2025** and are inclusive of GST. Prices are not applicable for wedding receptions. Please refer to the Wedding Compendium for all wedding packages.

MENUS/BEVERAGES

Menus and beverage packages are subject to change without notice.

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.

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.

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 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. 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.

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.

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.

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.

SECURITY

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

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.

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.

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.



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