



PATINA ALUMNI COURT  
**2025 OFFSITE CATERING COMPENDIUM**

## CORPORATE EVENTS 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

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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 MENU FOOD & DRINKS

Your function will be catered by the award winning team from Patina at Alumni Court, using the highest quality fresh ingredients.

### 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.





## 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 shown on the following pages.

Beverages charged on consumption are pre-selected from our Beverage list as shown on the following pages.

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.



## 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

NOTE: Patina at Alumni Court does not offer BYO facilities



# BEVERAGE LIST



## CHAMPAGNE & SPARKLING WINES

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

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## WHITE & ROSE WINES

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

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## RED WINES

Storm Bay Pinot Noir   Coal River Tas	<b>\$56</b>
Craggy Range Martinborough Pinot Noir   Martinborough NZ	<b>\$69</b>
Poliziano Chianti   Colli Senesi Italy	<b>\$64</b>
Snake & Herring at First Sight Grenache   Frankland River WA	<b>\$51</b>
Até Cabernet Sauvignon   South Eastern Australia	<b>\$44</b>
Mountadam 'Eden Valley' Cabernet Sauvignon   Eden Valley SA	<b>\$59</b>
Two Hands Gnarly Dudes Shiraz   Barossa Valley SA	<b>\$64</b>
Henschke Five Shillings Shiraz Mataro   Eden Valley SA	<b>\$69</b>
Henschke Keyneton Euphonium Shiraz Cabernet Merlot   Eden + Barossa Valley SA	<b>\$121</b>

## DESSERT WINES

Frogmore Creek Iced Riesling   Coal River Valley TAS   375ml	<b>\$57</b>
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## BEERS & CIDERS

James Boags Premium Light 2.5%   TAS	<b>\$8.50</b>
Asahi Soukai 3.5%   Japan	<b>\$9</b>
Stone & Wood Pacific Ale 4.4%   NSW	<b>\$11</b>
Moo Brew Pilsner 5.0%   TAS	<b>\$12</b>
Corona 4.5%   Mexico	<b>\$10</b>
Asahi Super Dry 5.0%   Japan	<b>\$10</b>
Little Dragon Ginger Beer 4%   NSW	<b>\$12</b>
Hill's Apple Cider 6%   SA	<b>\$12</b>
Heaps Normal Quiet XPA (alcohol free)	<b>\$8</b>
Heaps Normal Half Day Hazy (alcohol free)	<b>\$8</b>
Heineken Zero (alcohol free)	<b>\$7</b>

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## NON-ALCOHOLIC

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

## COCKTAILS

ADDITIONAL GLASSWARE HIRE AND STAFFING CHARGES APPLY.

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**



## ADDITIONAL INFORMATION

### SUPPLIER MEALS

A selection of items from your menu plus soft drink and mineral water can be supplied at \$50 per person.

### PUBLIC HOLIDAYS

Patina at Alumni Court 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.





## 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.

### FINAL DETAILS

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

### MINIMUM SPEND

Minimum spends are dependent on your event details and requirements. Please consult with your event coordinator for a formal proposal.

### 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 or less** - 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.

### STAFF LEVY & SURCHARGES

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

Should you wish to extend your event additional staff charges will apply.

### 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 staff hire charge is applicable where functions extend beyond the finishing time specified on the Event Order without the approval of Management.

### 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.

### 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.

### SECURITY

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



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