

A wedding couple is the central focus, standing on a grey stone ledge. The bride is wearing a long, white, lace-trimmed gown with a long train that flows over the ledge. The groom is wearing a dark suit, a white shirt, and a dark bow tie. They are both smiling and looking at each other. The background is a modern building with a facade of light-colored stone or concrete blocks and large windows. To the left, there is a large, leafy green tree. To the right, there are some green bushes with small white flowers. The overall atmosphere is romantic and elegant.

PATINA AT ALUMNI COURT  
**2025 WEDDING PACKAGES**

*Patina*  
AT ALUMNI COURT

## CONGRATULATIONS YOU HAVE FOUND THE ONE!

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

Our professional and experienced Event Coordinators will be by your side to ensure your wedding planning is a joyful process, and that everything runs smoothly. On the day, your guests will enjoy our delicious food by our Executive Chef, paired with our tailored service creating an unforgettable experience.

We look forward to welcoming you and your loved ones to Patina Alumni Court and start creating your special day!

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.

## CEREMONY ALUMNI COURT LAWN

Say 'I do' outside on the picturesque Alumni Court Lawn.

### CEREMONY INCLUSIONS:

- Ceremony set up
- Tiffany Chairs for up to 24 Guests - white or gold
- White Runner
- Dry bar for your registry table
- Speaker and radio microphone
- Full Ceremony coordination

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.

### CEREMONY PACKAGE - \$1,000



**SEATED**  
24-48



**STANDING**  
Up to 50





## RECEPTION

# THE MAIN DINING ROOM

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

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

### KEY FEATURES:

- Natural light flow and unobstructed views of the surrounding gardens
- Modern and contemporary space incorporating existing heritage-listed structure
- Motorised drop-down projector screen with ceiling mounted data projector
- Hand held microphone connected to our in-house PA system
- Use of Alumni Court Lawn



**SEATED**  
48-52



**COCKTAIL**  
100

### MINIMUM SPEND

Sit Down - \$4,000  
Cocktail - \$5,000  
Whole Venue Exclusive Use - \$7,500



## RECEPTION

# 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

### KEY FEATURES:

- Modern and contemporary space
- Motorised drop-down projector screen with ceiling mounted data projector
- Hand held microphone connected to our in-house PA system



**SEATED**  
16-24



**COCKTAIL**  
N/A

### MINIMUM SPEND

Monday-Tuesday - \$4,000  
Saturday-Sunday - \$4,000  
Wednesday-Friday - \$1,500

## WEDDING PACKAGES

### COCKTAIL RECEPTION - \$165PP

#### CATERING INCLUSIONS:

- Six standard canapés
- Two substantial canapés
- Two hot fork dishes
- Cheese station
- Wedding cake cut and served on platters
- Coffee and tea served with chocolates
- 5-Hour Patina Beverage Package

#### VENUE & STYLING 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

#### UPGRADE DRINKS PACKAGE

Deluxe - \$20PP • Prestige - \$50PP

#### ADD ESPRESSO MARTINI BAR - \$25PP PER HOUR

Minimum 2 hours

#### ADD DESSERT STATION - \$25PP





## WEDDING PACKAGES

# RECEPTION DINNER - \$165PP

### CATERING INCLUSIONS:

- 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
- 5-Hour Patina Beverage Package

### VENUE & STYLING 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

### UPGRADE DRINKS PACKAGE

Deluxe - \$20PP • Prestige - \$50PP

### ADD ESPRESSO MARTINI BAR - \$25PP PER HOUR

Minimum 2 hours

### ADD CHEESE STATION - \$25PP



## WEDDING PACKAGES

### ELEGANCE RECEPTION - \$185PP

#### CATERING INCLUSIONS:

- Pre-reception drinks served with three canapés
- Three course dinner (set menu or alternate drop)
- Your wedding cake cut and served on platters to the table
- Coffee and tea served with chocolates
- 5-Hour Patina Beverage Package

#### VENUE & STYLING 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

#### UPGRADE DRINKS PACKAGE

Deluxe - \$20PP • Prestige - \$50PP

#### ADD ESPRESSO MARTINI BAR - \$25PP PER HOUR

Minimum 2 hours

#### ADD CHEESE STATION - \$25PP



## OUR MENU

# FOOD & DRINKS

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

Chargrilled Quail | Roasted Beetroot | Apple Butter | Basil Oil | Jus Gras  
Burrata | Grilled Plum | Walnut Pesto | Pickled Fennel

### MAIN COURSE

Market Fish | Celeriac Velouté | Sugar Snap | Broad Bean | Fermented Chilli  
Duck Breast | Heirloom Carrot | Crystallised Ginger | Carrot Emulsion  
200g Sirloin 3+ MB | Confit Potato | Pickled Shallot | Sauce Bordelaise  
Hand Rolled Gnocchi | Romesco | Olive Tapenade | Tuscan Cabbage

### DESSERT

Crème Brulée | Orange Dust | Compressed Waffle  
Basque Cheesecake | Cherry Gel | Chantilly Cream  
Australian and Imported Cheese Plate

### 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.



## CANAPÉ SELECTIONS

### COLD CANAPÉS

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

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.*

*Additional Canapes can be included to your pre-reception drinks for \$5.50pp per item.*



# CANAPÉ SELECTIONS

## SUBSTANTIAL CANAPÉS

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

Apple and blueberry crumble, compote

Cheesecake tart, raspberry coulis

Salted caramel apple tart, black sea salt

## FORK DISHES

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.*

*Substantial Canapes can be added for \$9pp per item.*

*Fork Dishes can be added for \$15pp per item.*

*Sweet Canapes can be added for \$5.50pp per item.*



# 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



## COCKTAILS

|   |             |
|---|-------------|
| Jacaranda: Ink Gin   Simple Syrup   Citrus   Mint   | <b>\$20</b> |
| Gin Smash: Bombay Sapphire Gin   Basil   Lime   | <b>\$19</b> |
| Blackberry Sour: Bombay Bramble Gin   Lemon Juice   Simple Syrup  | <b>\$19</b> |
| Prickly Fig Martini: Bombay Sapphire Gin   Pickled Fig Juice   Cinzano                                      | <b>\$20</b> |
| 'The Marionette' Amaretto Sour: Marionette Amaretto   Woodford Reserve Bourbon   Lemon Juice   Simple Syrup | <b>\$21</b> |
| Caliente Margarita: Patron Sliver   Cointreau   Lemon Juice   Homemade Chilli Agave Syrup                   | <b>\$20</b> |
| Sidecar: Courvoisier Cognac   Cointreau   Lemon Juice   Simple Syrup  | <b>\$22</b> |
| Penicillin: Chivas Regal Scotch Whiskey   Homemade Honey-Ginger Syrup   Lemon Juice                         | <b>\$19</b> |
| Dark 'n' Smokey: Oaxaca Mezcal   Ginger Beer   Lime Juice   | <b>\$19</b> |
| Whiskey Business: Woodford Reserve   Chilli   Citrus   Bitters  | <b>\$20</b> |
| Pepper Potts Lychee: Grey Goose Vodka   Homemade Lychee Syrup   Cinzano                                     | <b>\$20</b> |

### LYRE'S 0% COCKTAILS

|   |             |
|---|-------------|
| Lyre's Amalfi Spritz   Bittersweet Orange   Grapefruit   Italian Spritz | <b>\$10</b> |
| Lyre's Classico   0% Prosecco   Grapefruit   Maraschino Cherry          | <b>\$10</b> |
| Lyre's G&T Zero   Juniper   Citrus   Tonic                              | <b>\$10</b> |

### HOUSE SPIRITS PACKAGE - \$15PP PER HOUR (MIN. 3HRS)

Spirits can be available on consumption basis charged to your Master Account (one bill due post-wedding).

### CHAMPAGNE TOWER - \$POA







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

## 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 Banquets Supervisor is then allocated to execute your reception in accordance with your signed event manifest.

## PRE-RECEPTION DRINKS

For wedding receptions in The Mian Dining Room we suggest you allow 30 to 40 minutes for pre-reception drinks and canapés and 15 minutes for guests to move into the reception room.

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

## 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.

## 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.

## PUBLIC HOLIDAYS

Customs House is closed on public holidays.

## 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.

## 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.

## 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.](#)

# 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](http://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](http://www.puremotion.com.au)

### Evernew Studio

Curated collective of wedding creatives, making work that is timeless, elegant, soulful and chic.

(07) 4243 4888

[www.evernewstudio.com](http://www.evernewstudio.com)

## PHOTOBOOTH

### The Photo Booth Guys

Australia's most creative photo booth hire, audio guest books and custom solutions.

Ph: 1800 259 678

[www.photobooth.co](http://www.photobooth.co)

## THEMING & STYLING

### Celebrating in Style

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

M: 0407 627 352

[www.celebratinginstyle.com.au](http://www.celebratinginstyle.com.au)

### Valiant Events

Australia's leading furniture hire & styling specialists. Inspiring unforgettable events.

Ph: 3859 8500

[www.valiant.com.au](http://www.valiant.com.au)

### Event Letters

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

M: 0430 369 367

[www.eventletters.com.au](http://www.eventletters.com.au)

### Staging Creations

Queensland's premier stage and dance floor construction and hire specialist.

M: 0400 198 367

[www.stagingcreations.com.au](http://www.stagingcreations.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](http://www.perrotts.com.au)

### Bouquet Boutique

Enhancing spaces through cutting-edge floral design.

Ph: (07) 3254 1066

[www.bouquetboutique.com.au](http://www.bouquetboutique.com.au)

### Blooms by Celebrating in Style

Creating beautiful, premium quality silk floral arrangements.

M: 0407 627 352

[www.bloomsbycelebratinginstyle.com.au](http://www.bloomsbycelebratinginstyle.com.au)

## ENTERTAINMENT

### G&M Event Group

DJs + MCs + Event Lighting + AV & Production.

Ph: 1300 736 233

[www.gmeventgroup.com.au](http://www.gmeventgroup.com.au)

### Rush Entertainment

Outstanding entertainment for your reception.

M: 0413 162 447

[www.rushentertainment.com.au](http://www.rushentertainment.com.au)

### Baker Boys Band

High energy live music, playing all your favourite songs.

M: 0438 301 313

[www.bakerboysband.com.au](http://www.bakerboysband.com.au)

### Hamilton Band

For the best live entertainment at your next event.

M: 0450 428 704

[www.hamiltonband.com.au](http://www.hamiltonband.com.au)

### Lauren Bradnam Violinist

A talented violinist to add a touch of elegance to your wedding day.

M: 0434 215 200

[www.laurenbradnamviolinist.com.au](http://www.laurenbradnamviolinist.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

## HAIR & MAKE UP

### Bella Brides

A highly-skilled, professional team using high end makeup products to give you the best results for your wedding day.  
M: 0416 591 691  
www.bellabrides.com.au

## TAILOR

### Wil Valor

The perfect suit, shirt & tie for your special day.  
Ph: 1300 309 272  
www.wilvalor.com.au

## BRIDAL GOWNS

### The Bridehouse

Made-to-measure designer wedding dresses and alterations.  
Ph: (07) 2145 9087  
www.thebridehouse.com.au

### Darb Bridal Couture

Designer and owner Brad Webb is the master of couture in Australia.  
Ph: (07) 3221 9770  
www.darbbridalcouture.com.au

### George Wu

Well known for his impeccable attention to detail and elegant designs.  
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

### Sage by Annalise

Custom wedding & event stationery & styling.  
M: 0401 957 647  
www.sagebyannalise.com.au

### Laura Elizabeth Design

Unforgettable wedding stationery & signage.  
M: 0423 551 041  
www.lauraelizabethdesign.net

### Yesterday Creative

Uniquely crafted event stationery for beautifully memorable occasions.  
Ph: (07) 3189 1528  
www.yesterdaycreative.com

## WEDDING CAKES

### The Sweet Society Co.

Custom designed wedding and special event cakes.  
Ph: (07) 3160 8149  
www.thesweetsocietyco.com.au

### Frosted Indulgence

Bespoke wedding cakes, special occasion cakes, cookies and cupcakes.  
M: 0404 867 749  
www.frostedindulgence.com.au

## ACCOMMODATION

### Brisbane Marriott

Ph: (07) 3303 8000  
[Click here to book](#) and a discount will automatically apply to your selected accommodation\*

### Crystalbrook Vincent

Ph: (07) 3515 0700  
[Click here to book](#) and use "CUSTOMS" as the Promo Code to obtain your discounted rates\*

### Sofitel Brisbane

Ph: (07) 3835 3535  
Special room rates for the wedding couple and 15% off best available rate for wedding guests. Please contact the Reservations team to book\*

\* Subject to availability

## EVENT TERMS & CONDITIONS

### CONFIRMATION OF BOOKING/DEPOSIT & PAYMENT

Tentative holds will be held for a maximum of 5 working days only. A deposit of 25% of your expected expenditure together with your signed Event Contract 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.

### ROOM HIRE

the room hire charge and set up fee is dependent on the time and format of event 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 your event 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.

### 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 estimated expenditure.

### SURCHARGES

Five hour wedding receptions may be extended by one hour (maximum). Evening receptions must conclude by midnight.

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

### 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.

### 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.

## EVENT TERMS & CONDITIONS

### EXTERNAL 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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