



TERRACE ROOM & ST LUCIA EVENTS  
**2025 CATERING COMPENDIUM**

CATERED EXCLUSIVELY BY PATINA AT ALUMNI COURT



## CATERING BY 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 by Patina Catering 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 working with you!

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 now offering our catering services to the wider St Lucia Campus.

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

Our award winning service and cuisine is now available for offsite catering. We offer a range of food and beverage options using the highest quality fresh ingredients 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.

### DIETARY REQUIREMENTS

We will be happy to cater separately for allergies and common dietary requirements such as gluten free, dairy free and vegetarian. Whilst we take all due care, we cannot guarantee the cross contamination of wheat products, dairy products, seafood and items that may contain traces of nuts.

Please speak with your Event Coordinator regarding dietary requirements as prior notice is essential.





## 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

### LIGHT BREAKFAST - \$37PP

MINIMUM 40 GUESTS. STAND UP FORMAT.

1 hour service staff included

Natural yoghurt served with mixed berries topped with toasted muesli (V)

Brioche with egg, cheddar cheese, semi sundried tomato and pesto (V)

Chilled fresh orange juice

Freshly brewed coffee and selection of teas

**ADD SELECTION OF MINI DANISH PASTRIES  
\$5PP**

### SANDWICH PLATTER - \$27.50PP

MINIMUM 20 GUESTS. STAND UP FORMAT.

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

Your choice of **two (2)** wraps and **two (2)** rolls from the Sandwich Lunch Menu 1 (see following pages for menu items)

Mixed selection of Capi sparkling mineral water and sodas (bottle per person)

### MORNING OR AFTERNOON TEA BREAK - \$15PP

MINIMUM 20 GUESTS. STAND UP FORMAT.

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

Your choice of **two (2)** items from the Morning Tea / Afternoon Tea Menu (see following pages for menu items)

#### ADDITIONAL ITEMS:

- Additional food items - **\$7PP PER ITEM**
- Fresh juice (bottle per person) - **\$6 EACH**
- Mixed selection of Capi sparkling mineral water and sodas (bottle per person) - **\$5 EACH**

**TO ADD TEA & COFFEE PLEASE REFER TO OUR  
PACKAGE OPTIONS WITH STAFFING ON THE  
FOLLOWING PAGES**



## CATERING MENU

### BOARDROOM PLATTERS

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

#### SELECTION OF CHEESES - \$20PP

MINIMUM ORDER OF 20 GUESTS.

##### **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.

##### **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**



## DAILY DELEGATE PACKAGES



### DAILY DELEGATE PACKAGE NO. 1 - \$89PP

#### HALF-DAILY DELEGATE PACKAGE NO. 1 - \$74PP

MINIMUM 20 GUESTS REQUIRED.

##### ON ARRIVAL

Freshly brewed coffee and selection of teas

##### MORNING TEA & AFTERNOON TEA

Freshly brewed coffee and selection of teas

Your choice of **two (2)** items

[View Morning Tea / Afternoon Tea Package for menu inclusions.](#)

##### SANDWICH BUFFET LUNCHEON

Your choice of **two (2)** wraps and **two (2)** rolls or focaccia from the Sandwich Buffet Luncheon menu.

Roasted pumpkin and pine nut salad, spinach, ricotta, Greek lemon vinaigrette (V)

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral water and sodas (bottle per person)

[View Stand Up Working Lunches - Menu 1 for menu inclusions.](#)

**OR**

##### SALAD BUFFET LUNCHEON

Build your own salad buffet lunch from the Salad Buffet Luncheon menu.

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral water and sodas (bottle per person)

[View Stand Up Working Lunches - Menu 2 for menu inclusions.](#)

##### INCLUDED IN THE PACKAGE

- Full Day - 7.5 Hours Catering Staffing
- Half Day - 5 Hours Catering Staffing
- Water & mints

**ADD SELECTION OF MINI-DANISH PASTRIES ON ARRIVAL - \$5PP**

### 1-HOUR POST-MEETING REFRESHMENT PACKAGE - \$27.50PP

Chef's Selection of two (2) Standard Cold Canapes

1-Hour Beverage Package inc. house wine, local beers, soft drinks and mineral water.

**NOTE:** This package is only available in conjunction with the Daily Delegate Packages. Confirmed numbers must be the same as the Daily Delegate Package.

**NOTE:** For Half-Daily Delegate Packages, please select either Morning Tea OR Afternoon Tea according to your booking times.



## DAILY DELEGATE PACKAGES

### DAILY DELEGATE PACKAGE NO. 2 - \$99PP

#### HALF-DAILY DELEGATE PACKAGE NO. 1 - \$84PP

MINIMUM 20 GUESTS REQUIRED.

##### ON ARRIVAL

Freshly brewed coffee and selection of teas

##### MORNING TEA & AFTERNOON TEA

Freshly brewed coffee and selection of teas

Your choice of **two (2)** items

[View Morning Tea / Afternoon Tea Package for menu inclusions.](#)

##### WARM BUFFET LUNCHEON

Warm buffet lunch of your choice. Please select from:

- Menu 3 - Italian Buffet Luncheon
- Menu 4 - Mediterranean Buffet Luncheon
- Menu 5 - Asian Buffet Luncheon

Our buffet lunches offer a wide selection of warm dishes and salads that have an international flavour.

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral water and sodas (bottle per person)

[View Stand Up Working Lunches - Menu 3 to 5 for menu inclusions.](#)

##### INCLUDED IN THE PACKAGE

- Full Day - 7.5 Hours Catering Staffing
- Half Day - 5 Hours Catering Staffing
- Water & mints

**ADD SELECTION OF MINI-DANISH PASTRIES ON ARRIVAL - \$5PP**

### 1-HOUR POST-MEETING REFRESHMENT PACKAGE - \$27.50PP

Chef's Selection of two (2) Standard Cold Canapes

1-Hour Beverage Package inc. house wine, local beers, soft drinks and mineral water.

**NOTE:** This package is only available in conjunction with the Daily Delegate Packages. Confirmed numbers must be the same as the Daily Delegate Package.

**NOTE:** For Half-Daily Delegate Packages, please select either Morning Tea OR Afternoon Tea according to your booking times.

## CATERING MENU

### MORNING TEA / AFTERNOON TEA PACKAGE - \$25PP (PER BREAK)

INCLUDED IN DAILY DELEGATE PACKAGES. MINIMUM 20 GUESTS REQUIRED.

30 minutes service staff included

Freshly brewed coffee and selection of teas

#### 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 Madeleines, 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 food items - **\$7PP PER ITEM**
- Fresh juice (bottle per person) - **\$6 EACH**
- Mixed selection of Capi sparkling mineral water and sodas (bottle per person) - **\$5 EACH**





## STAND UP WORKING LUNCHES

INCLUDED IN DAILY DELEGATE PACKAGE NO. 1. MINIMUM 20 GUESTS REQUIRED.

*Patina*  
AT ALUMNI COURT

### MENU 1 - SANDWICH BUFFET LUNCH - \$50PP

Up to 1 hour service staff included

Roasted pumpkin and pine nut salad, spinach, ricotta, Greek lemon vinaigrette (V)

Mixed selection of Capi sparkling mineral water and sodas

Freshly brewed coffee and selection of teas

**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

#### 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



## STAND UP WORKING LUNCHES

INCLUDED IN DAILY DELEGATE PACKAGE NO. 1. MINIMUM 20 GUESTS REQUIRED.

### MENU 2 - SALAD BUFFET - \$50PP

Up to 1 hour service staff included

Slow roasted butternut pumpkin, hummus, pepitas, fermented chilli (GF) (DF)

Mixed selection of Capi sparkling mineral water and sodas

Freshly brewed coffee and selection of teas

#### **YOUR CHOICE OF ONE (1) MAIN DISH FROM THE FOLLOWING SELECTION:**

- Prosciutto, baked ham, salami, spiced pickled cucumbers (GF) (DF)
- Grilled Darling Downs chicken breast, yuzu (GF) (DF)

#### **YOUR CHOICE OF THREE (3) SALADS FROM THE FOLLOWING SELECTION:**

- Black bean, roasted corn, pico tomato, coriander, lime (GF) (DF) (V)
- Potato, eggs, chive, seeded mustard, mayo (GF) (DF) (V)
- Roasted chickpea, cos lettuce, spinach, yoghurt dijon dressing (GF) (V)
- Greek risoni, olive, cucumber, tomato, chickpeas, dill (DF) (V)
- Panzaella, basil, tomato, fried capers, zucchini (DF) (V)
- Cos lettuce, parmesan, croutons, Caesar dressing (V)
- Broccoli, bacon, onion, cranberries, apple cider (GF) (DF)



## STAND UP WORKING LUNCHES

INCLUDED IN DAILY DELEGATE PACKAGE NO. 2. MINIMUM 20 GUESTS REQUIRED.

### MENU 3 ITALIAN BUFFET \$60PP

Up to 1 hour service staff included

Freshly baked mini bread rolls with butter

Mixed selection of Capi sparkling mineral water and sodas

Freshly brewed coffee and selection of teas

#### WARM DISHES

- Baked chicken cacciatore with tomato, sweet peppers, olives (GF)
- Spinach and ricotta penne with heirloom tomatoes, zucchini, spinach, balsamic glaze (V)
- Parmesan and basil potatoes, black olive tapenade (V)

#### SALADS

- Caesar salad - baby cos, double smoked bacon, poached eggs, croutons, shaved pecorino
- Caprese salad - bocconcini, tomato, basil, balsamic reduction (GF) (V)

### MENU 4 MEDITERRANEAN BUFFET \$60PP

Up to 1 hour service staff included

Freshly baked mini bread rolls with butter

Mixed selection of Capi sparkling mineral water and sodas

Freshly brewed coffee and selection of teas

#### WARM DISHES

- Moroccan lamb tagine with vegetable cous cous, spiced yoghurt
- Chicken braised in lemon and white wine, olives, semi-dried tomato, thyme (GF)
- Saffron pilaf rice (GF) (V)

#### SALADS

- Mixed leaf salad with Dijon vinaigrette (GF) (V)
- Roast cauliflower, raisins, pomegranate, almonds, spiced yoghurt (GF) (V)

### MENU 5 ASIAN BUFFET \$60PP

Up to 1 hour service staff included

Freshly baked mini bread rolls with butter

Mixed selection of Capi sparkling mineral water and sodas

Freshly brewed coffee and selection of teas

#### WARM DISHES

- Thai chicken red curry with bamboo shoots, eggplant (GF)
- Beef Teriyaki with capsicum, onions, broccoli (GF)
- Steamed ginger star anise rice (GF) (V)

#### SALADS

- Pickled vegetables and Asian greens with wasabi and soy dressing (GF) (V)
- Korean japchae noodle salad (V)

## COCKTAIL EVENTS

### 2-HOUR COCKTAIL PACKAGE - \$95PP

#### CANAPE MENU

Your choice of six (6) Standard Canapes (hot or cold)

Your choice of one (1) Substantial Canape

#### 2-HOUR CUSTOMS HOUSE BEVERAGE PACKAGE

- Até Sparkling Brut
- Até Pinot Grigio
- Até Cabernet Sauvignon
- Asahi Soukai 3.5
- Asahi Super Dry
- Hill's Apple Cider
- Soft Drinks, Mineral Water and Orange Juice

#### PACKAGE INCLUSIONS

- Staffing for up to 2 Hours of function time
- 2-Hour Patina Beverage Package
- Glassware hire

#### UPGRADE DRINKS PACKAGE

**PREMIUM - \$15PP • DELUXE - \$25PP • PRESTIGE - \$55PP**

### 3-HOUR COCKTAIL PACKAGE - \$115PP

#### CANAPE MENU

Your choice of six (6) Standard Canapes (hot or cold)

Your choice of one (1) Substantial Canape

Your choice of one (1) Fork Dish

#### 3-HOUR CUSTOMS HOUSE BEVERAGE PACKAGE

- Até Sparkling Brut
- Até Pinot Grigio
- Até Cabernet Sauvignon
- Asahi Soukai 3.5
- Asahi Super Dry
- Hill's Apple Cider
- Soft Drinks, Mineral Water and Orange Juice

#### PACKAGE INCLUSIONS

- Staffing for up to 3 Hours of function time
- 3-Hour Patina Beverage Package
- Glassware hire

#### UPGRADE DRINKS PACKAGE

**PREMIUM - \$15PP • DELUXE - \$25PP • PRESTIGE - \$55PP**

Please note, additional equipment and glassware hire fees may apply pending your event requirements and location. Please consult your coordinator.



## COCKTAIL EVENTS

### 4-HOUR COCKTAIL PACKAGE - \$135PP

#### CANAPE MENU

Your choice of six (6) Standard Canapes (hot or cold)

Your choice of one (1) Substantial Canape

Your choice of two (2) Fork Dishes

#### 4-HOUR CUSTOMS HOUSE BEVERAGE PACKAGE

- Até Sparkling Brut
- Até Pinot Grigio
- Até Cabernet Sauvignon
- Asahi Soukai 3.5
- Asahi Super Dry
- Hill's Apple Cider
- Soft Drinks, Mineral Water and Orange Juice

#### PACKAGE INCLUSIONS

- Staffing for up to 4 Hours of function time
- 4-Hour Patina Beverage Package
- Glassware hire

#### UPGRADE DRINKS PACKAGE

**PREMIUM - \$15PP • DELUXE - \$25PP • PRESTIGE - \$55PP**

### 5-HOUR COCKTAIL PACKAGE - \$155PP

#### CANAPE MENU

Your choice of five (5) Standard Canapes (hot or cold)

Your choice of one (1) Substantial Canape

Your choice of two (2) Fork Dishes

Your choice of two (2) Sweet Canapes

#### 5-HOUR CUSTOMS HOUSE BEVERAGE PACKAGE

- Até Sparkling Brut
- Até Pinot Grigio
- Até Cabernet Sauvignon
- Asahi Soukai 3.5
- Asahi Super Dry
- Hill's Apple Cider
- Soft Drinks, Mineral Water and Orange Juice

#### PACKAGE INCLUSIONS

- Staffing for up to 5 Hours of function time
- 5-Hour Patina Beverage Package
- Glassware hire

#### UPGRADE DRINKS PACKAGE

**PREMIUM - \$15PP • DELUXE - \$25PP • PRESTIGE - \$55PP**

Please note, additional equipment and glassware hire fees may apply pending your event requirements and location. Please consult your coordinator.

## COCKTAIL EVENTS

# TAILORED COCKTAIL FUNCTION

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.



## CANAPE SELECTIONS STANDARD CANAPES

### 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

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.*



## CANAPE SELECTIONS

### 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.*





## FOOD STATIONS

MINIMUM 50 GUESTS PER STATION

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

Selection of Australian and imported artisan cheeses served with a variety of crackers, bread and dried fruits.

### **CHARCUTERIE STATION - \$25PP**

Assorted premium cold meats served with a variety of pickled vegetables, olives and breads

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

Caramel macadamia tarts  
Chocolate and raspberry tarts  
Crème brûlée tartlets  
Assorted macarons (GF)  
Mini Eton Mess (GF)

# BEVERAGE PACKAGES

## PATINA BEVERAGE PACKAGE

Até Sparkling Brut  
Até Pinot Grigio  
Até Cabernet Sauvignon  
Asahi Soukai 3.5  
Asahi Super Dry  
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  
Asahi Super Dry  
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  
Stone & Wood Pacific Ale  
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>

## 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>

## 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>

## 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	<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>





## ADDITIONAL INFORMATION

### SUPPLIER MEALS

A hot plated main meal or selection of cocktail style catering items plus soft drink and mineral water can be supplied at \$60 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.





## 2025 TERRACE ROOM CAPACITIES & CHARGES

SET UP	CAPACITY	CLIENT	ROOM HIRE (1-4 HOURS)	ROOM HIRE (4-8 HOURS)
Collaborative Style (open tables of 4 each)	36	UQ	\$440	\$880
Collaborative Style (closed tables of 6 each)	54	UQ Entities	\$600	\$1,200
Boardroom	22	External	\$750	\$1,500
U-Shape	24			
Theatre Style	100			
Cocktail Style	120			

## 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 at least 30 days:** Cancellation/postponement fee equivalent to full room hire (if applicable) if the room is not rebooked by another client with a confirmed Agreement.

- **Notice of at least 14 but less than 30 days:** Cancellation/postponement fee equivalent to 25% of the total estimated expenditure.
- **Notice of at least 7 but less than 14 days:** Cancellation/postponement fee equivalent to the full room hire (if applicable) plus 75% of catering costs.
- **Notice of less than 7 days:** Cancellation/postponement fee equivalent to 100% of the catering costs and room hire (if applicable) 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

Minimum spend and 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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