

Patina
AT ALUMNI COURT

PATINA AT ALUMNI COURT
2026 WEDDING PACKAGES



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 - \$7,000

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.



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-Wednesday - \$4,000

Saturday-Sunday - \$4,000

Thursday-Friday - \$1,500

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.

WEDDING PACKAGES

COCKTAIL RECEPTION - \$175PP

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 - \$25PP • Prestige - \$55PP

ADD ESPRESSO MARTINI BAR - \$25PP PER HOUR

Minimum 2 hours

ADD DESSERT STATION - \$25PP



WEDDING PACKAGES

RECEPTION DINNER - \$175PP

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 - \$25PP • Prestige - \$55PP

ADD ESPRESSO MARTINI BAR - \$25PP PER HOUR

Minimum 2 hours

ADD CHEESE STATION - \$25PP



WEDDING PACKAGES

ELEGANCE RECEPTION - \$195PP

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 - \$25PP • Prestige - \$55PP

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

Oyster in the shell (GF) (DF)

Steak tartare, bean crisp, smoked yolk, potato frites

Ocean trout, toasted brioche, pickled onions, dill

Duck rilette, mandarin, toasted macadamia, crostini

Rare beef, mustard, crispy shallot, micro parsley, on a spoon (GF) (DF)

Pea & mint bruschetta, labneh, preserved lemon crumb, crostini (V)

Baby caponata, goat cheese, crouton (V)

Smoky eggplant and pine nut peppered tart with yoghurt and black olive (V) (GF)

WARM CANAPES

Chicken tikka skewer, curry sauce

Pork and fennel sausage roll, gentleman's relish

Mushroom and goats cheese quiche (V)

Duck spring roll, XO sauce (DF)

12 hour braised lamb shoulder, hummus and parsley tart

Beef and burgundy pie, green pea, mash, relish

Asparagus and goat's cheese tart (V)

Sweet corn fritters with spiced tomato salsa (V) (GF) (DF)

Pumpkin + Provolone arancini, pepita pesto, aioli (V)

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

Flathead taco, bush tomato salsa, guacamole, finger lime

Wagyu slider, Swiss cheese, house pickles, sobrasada mayo

Tempura king prawn sliders, baby gem, Jalapeno, avocado ranch

Grilled mushroom slider, comté cheese, spinach, bell pepper pesto (V)

Marinated haloumi shish kebab, zucchini, piquillo pepper, sumac yoghurt (V)

SWEET CANAPÉS

Lemon citrus tartlet

Salted chocolate tart

Crème brûlée tart

Chocolate and raspberry cup (GF)

FORK DISHES

Buffalo burrata, marinated tomatoes, garlic crumb, basil oil

Flame grilled salmon, ponzu, edamame, wakame, black sesame, rice

Salt and pepper calamari, Asian slaw, ginger and wasabi dressing

Moroccan spiced lamb, tagine couscous, spiced yoghurt

12 hour slow roasted lamb shoulder, cauliflower purée, salsa verde (GF)

Mexican pulled pork, pinto beans, avocado, sour cream, jalapenos, crisp corn tortilla

Beef cheeks, truffle mash, gremolata (GF)

Potato gnocchi, roasted mushrooms, truffle Parmesan cream, parsley (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
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 Coastal Chardonnay
Nick Spencer Wines Pinot Gris
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 - \$67PP | 3HR - \$74PP | 4HR - \$80PP | 5HR - \$86PP

PRESTIGE BEVERAGE PACKAGE

Taittinger Cuvee Prestige Brut
Shaw & Smith Sauvignon Blanc
Frogmore Creek Chardonnay
Rameau D'or Petit Amour 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 - \$97PP | 3HR - \$104PP | 4HR - \$110PP | 5HR - \$116PP

NOTE: Patina at Alumni Court does not offer BYO facilities



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

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).





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 plus soft drinks, mineral water and juices can be supplied at \$60 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.

MENU TASTINGS

Due to venue operations within our heritage building, we are unable to offer menu tastings. We recommend dining at Patina restaurant to experience our produce quality and friendly service.

Confirmed wedding clients may receive a 10% discount when dining at Patina at Customs House (up to 6 guests). Please ensure to alert your Wedding Coordinator when booking a table.

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

Puremotion

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

Ph: (07) 3040 6610

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

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

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

Valiant Events

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

Ph: 3859 8500

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

Staging Creations

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

M: 0400 198 367

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

Bouquet Boutique

Enhancing spaces through cutting-edge floral design.

Ph: (07) 3254 1066

www.bouquetboutique.com.au

Blooms by Celebrating in Style

Creating beautiful, premium quality silk floral arrangements.

M: 0407 627 352

www.bloomsbycelebratinginstyle.com.au

ENTERTAINMENT

G&M Event Group

DJs + MCs + Event Lighting + AV & Production.

Ph: 1300 736 233

www.gmeventgroup.com.au

Rush Entertainment

Outstanding entertainment for your reception.

M: 0413 162 447

www.rushentertainment.com.au

Baker Boys Band

High energy live music, playing all your favourite songs.

M: 0438 301 313

www.bakerboysband.com.au

Hamilton Band

For the best live entertainment at your next event.

M: 0450 428 704

www.hamiltonband.com.au

Lauren Bradnam Violinist

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

M: 0434 215 200

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.bloomastralia.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 Thursday-Friday PM.

A minimum spend of **\$4,000** is required for food and beverage in The Radon Private Dining Room on a Monday-Wednesday 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 2026 to 31 December 2026** 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.







Cooper Road, Building 16
University of Queensland
St Lucia, QLD 4067



events@patinarestaurant.com.au
Ph: (07) 3346 6995

WWW.PATINAALUMNICOURT.COM.AU