



TERRACE ROOM & ST LUCIA EVENTS
2026 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!



THE PATINA ALUMNI COURT EXPERIENCE

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

Two (2) rolls as per our daily set menu. **one (1)** Chef's salad (V), **one (1)** sweet item as per our daily set menu, Capi Sparkling mineral water or soda (bottle)

OPTION 2 - WRAPS

Two (2) wraps as per our daily set menu, **one (1)** Chef's Salad (V), **one (1)** sweet item as per our daily set menu, Capi sparkling mineral water or soda (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)

Two (2) rolls and **two (2)** wraps as per our daily set menu, Capi sparkling mineral water or soda (bottle)

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)

Two (2) items as per daily set menu

MORNING OR AFTERNOON TEA PACKAGE- \$25PP

MINIMUM 20 GUESTS. STAND UP FORMAT.
INCLUDED IN DAILY DELEGATE PACKAGE

30 minutes service staff included

Freshly brewed coffee and selection of tea

Two (2) items as per daily set menu

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**



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

Selection of Mini Danish Pastries - **\$5PP**

MORNING TEA

Freshly brewed coffee and selection of teas

Two (2) items for morning tea as per our daily set menu

AFTERNOON TEA

Freshly brewed coffee and selection of teas

Two (2) item for afternoon tea as per our daily set menu

SANDWICH BUFFET LUNCHEON

Two (2) wraps and **two (2)** rolls as per our daily set 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)

OR

SALAD BUFFET LUNCHEON

One (1) main protein served with **one (1)** side and **three (3)** salads as per our daily set menu

Freshly brewed coffee and selection of teas

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

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

Selection of Mini Danish Pastries - **\$5PP**

MORNING TEA

Freshly brewed coffee and selection of teas

Two (2) items for morning tea as per our daily set menu

AFTERNOON TEA

Freshly brewed coffee and selection of teas

Two (2) item for afternoon tea as per our daily set menu

WARM BUFFET LUNCHEON

Warm buffet lunch as per our daily set menu

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)

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.

SUNDAY / MONDAY SET MENU

MORNING TEA

Fruit salad pot with passionfruit (GF) (V)

Brownies (V)

SANDWICHES

Wrap - Grilled chicken Caesar, bacon, egg, Parmesan

Wrap - Salami, basil pesto, tomato, rocket

Roll - Smoked salmon, horseradish cream, onions, capers

Roll - Mozzarella, smoked semi sundried tomato, torn basil, pesto (V)

BOWLS

Chipotle chicken burrito bowl, pinto beans, black rice, Pico de Gallo, queso fresco, guacamole, corn tortilla crisps (GF)

AFTERNOON TEA

Protein ball - selection of peanut butter choc, apricot macca, summer roll (GF) (VG)

Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato (GF) (V)

SALAD BUFFET

MAIN DISH

Prosciutto, baked ham, salami, spiced pickled cucumbers (GF) (DF)

SIDE

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

SALADS

Black bean, roasted corn, pico tomato, coriander, lime (GF) (DF) (V)

Broccoli, bacon, onion, cranberries, apple cider (GF) (DF)

Roasted chickpea, cos lettuce, spinach, yoghurt dijon dressing (GF) (V)

WARM BUFFET - ITALIAN

Freshly baked mini bread rolls with butter

WARM DISHES

Baked chicken cacciatore with tomato, sweet peppers, olives (GF) (DF)

Spinach and ricotta penne with heirloom tomatoes, zucchini, spinach, balsamic glaze (V)

SIDES & SALADS

Parmesan and basil potatoes, black olive tapenade (GF) (V)

Caesar salad - baby cos, double smoked bacon, poached eggs, croutons, shaved pecorino

Caprese salad - bocconcini, tomato, basil, balsamic reduction (GF) (V)

TUESDAY SET MENU

MORNING TEA

Blondies (V)

Freshly baked biscuits (V)

SANDWICHES

Wrap - Grilled Mediterranean vegetables, goat's cheese, fresh basil (V)

Wrap - Chicken schnitzel, tomato, lettuce, sweet chilli mayo

Roll - Roasted eye fillet, horseradish crème, watercress

Focaccia - Chilli honey, roasted pumpkin, basil pesto, goats cheese (V)

BOWLS

Salmon poke bowl, brown rice, crisp vegetables, edamame, avocado, wakame, sesame soy dressing (GF) (DF)

AFTERNOON TEA

Baked Portuguese tart (V)

Mini lamb kofta with spiced yoghurt (GF)

SALAD BUFFET

MAIN DISH

Grilled Darling Downs chicken breast, yuzu (GF) (DF)

SIDE

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

SALADS

Greek risoni, olive, cucumber, tomato, chickpeas, dill (DF) (VG)

Potato, eggs, chive, seeded mustard, mayo (GF) (DF) (V)

Cos lettuce, parmesan, croutons, Caesar dressing (V)

WARM BUFFET - ASIAN

Freshly baked mini bread rolls with butter

WARM DISHES

Thai chicken red curry with bamboo shoots, eggplant (GF)

Beef Teriyaki with capsicum, onions, broccoli (GF)

SIDES & SALADS

Steamed ginger star anise rice (GF) (VG)

Pickled vegetables and Asian greens with wasabi and soy dressing (GF) (VG)

Korean japchae noodle salad (V)

WEDNESDAY SET MENU

MORNING TEA

Banana muffin (V)

Fruit salad pot with passionfruit (GF) (V)

SANDWICHES

Wrap - Chicken, roasted pumpkin, pesto, almonds, Persian feta

Wrap - Peking duck with hoisin mayo and mizuna leaves

Roll - Customs House BLT: simply grilled bacon, lettuce, tomato, aioli

Roll - Greek salad, tomato, feta, olive tapenade, hummus, spinach (V)

BOWLS

Smoked chicken breast bowl, shaved broccoli, goji berries, spiced walnuts, green goddess dressing (GF) (DF)

AFTERNOON TEA

Raw lemon cashew slice (GF) (V)

Sweet potato and cashew empanada (V)

SALAD BUFFET

MAIN DISH

Seared Tasmanian salmon, lemon caper dressing (GF) (DF)

SIDE

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

SALADS

Black bean, roasted corn, pico tomato, coriander, lime (GF) (VG)

Broccoli, bacon, onion, cranberries, apple cider (GF) (DF)

Panzaella, basil, tomato, fried capers, zucchini (DF) (V)

WARM BUFFET - MEDITERRANEAN

Freshly baked mini bread rolls with butter

WARM DISHES

Moroccan lamb tagine with vegetable cous cous, spiced yoghurt

Chicken braised in lemon and white wine, olives, semi-dried tomato, thyme (GF) (DF)

SIDES & SALADS

Saffron pilaf rice (GF) (VG)

Mixed leaf salad with Dijon vinaigrette (GF) (VG)

Roast cauliflower, raisins, pomegranate, almonds, spiced yoghurt (GF) (V)

THURSDAY SET MENU

MORNING TEA

Macaron selection (V)

Mini Danish pastries (V)

SANDWICHES

Wrap - Salami, basil pesto, tomato, rocket

Wrap - Crispy tofu, Asian slaw, sriracha mayo, coriander (V)

Roll - Roast beef, Kimchi, cucumber, mayo

Roll - Poached chicken, avocado, lettuce leaves, aioli

BOWLS

Glazed teriyaki chicken bowl, kale slaw, cauliflower rice, pickled daikon, kewpie mayo, fermented chilli sambal (GF) (DF)

AFTERNOON TEA

Mini chocolate + hazelnut donut (V)

Beef and burgundy pie with tomato onion jam

SALAD BUFFET

MAIN DISH

Grilled Darling Downs chicken breast, yuzu (GF) (DF)

SIDE

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

SALADS

Greek risoni, olive, cucumber, tomato, chickpeas, dill (DF) (VG)

Potato, eggs, chive, seeded mustard, mayo (GF) (DF) (V)

Cos lettuce, parmesan, croutons, Caesar dressing (V)

WARM BUFFET - MEXICAN

WARM DISHES

Tex Mex style beef brisket, slow cooked 16 hours (GF)

Chipotle chicken, tri-coloured peppers, lime wedges (GF)

SIDES & SALADS

Roasted Mexican rice, onion, tomato, coriander (GF) (VG)

Roasted corn, black beans, tomato, Spanish onion, coriander, mint (GF) (VG)

Baby cos lettuce, lime vinaigrette, crispy tortillas (VG)

Roasted tomato salsa (GF) (VG), Sour Cream (GF), Guacamole (GF) (VG)

FRIDAY / SATURDAY SET MENU

MORNING TEA

Raspberry friand (GF) (V)

Fruit salad pot with passionfruit (GF) (V)

SANDWICHES

Wrap - Chicken schnitzel, tomato, lettuce, sweet chilli mayo

Wrap - Falafel with hummus, coriander, lettuce, tomato and cucumber (V)

Roll - Honey ham, Swiss cheese, Dijon butter

Focaccia - Mortadella, provolone, roasted peppers, Salsa Verde

BOWLS

Vietnamese lemongrass beef bowl, rice noodle salad, fried shallots, peanuts, mint, bean sprouts coriander (GF) (DF)

AFTERNOON TEA

Raw snikka slice (GF) (VG)

Spinach, leek and feta quiche (V)

SALAD BUFFET

MAIN DISH

Prosciutto, baked ham, salami, spiced pickled cucumbers (GF) (DF)

SIDE

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

SALADS

Panzaella, basil, tomato, fried capers, zucchini (DF) (V)

Cos lettuce, parmesan, croutons, Caesar dressing (V)

Roasted chickpea, cos lettuce, spinach, yoghurt dijon dressing (GF) (V)

WARM BUFFET - INDIAN

WARM DISHES

Tandoori chicken, vegetables, coriander (GF)

Roasted vegetable curry, potato, pumpkin, cauliflower (GF) (VG)

SIDES & SALADS

Saffron pilaf rice (GF) (VG)

Corn pomegranate kosambari salad, coconut flakes, lemon oil (GF) (VG)

Tangy roma tomato salad, capers, dill, spiced chickpeas, toasted cashews, EVOO (GF) (VG)

Yoghurt cucumber raita (GF) (V)

Papadums (GF) (V)

COCKTAIL EVENTS

2-HOUR COCKTAIL PACKAGE - \$93PP

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

DELUXE - \$25PP • PRESTIGE - \$55PP

3-HOUR COCKTAIL PACKAGE - \$113PP

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

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 - \$133PP

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

DELUXE - \$25PP • PRESTIGE - \$55PP

5-HOUR COCKTAIL PACKAGE - \$153PP

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

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

Patina
AT ALUMNI COURT

COLD CANAPÉS - \$5.50 PER ITEM

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 CANAPÉS - \$5.50 PER ITEM

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.

CANAPE SELECTIONS

SUBSTANTIAL CANAPÉS \$9PP PER ITEM

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 \$5.50 PER ITEM

Lemon citrus tartlet

Salted chocolate tart

Crème brûlée tart

Chocolate and raspberry cup (GF)

FORK DISHES \$15PP PER ITEM

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.



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 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.



BEVERAGE LIST



CHAMPAGNE & SPARKLING WINES

N/V Taittinger Cuvee Prestige Brut Reims France	\$ 125
N/V Quartz Reef Methode Traditionnelle Central Otago NZ	\$ 91
N/V Bianca Prosecco DOC Brut Veneto Italy	\$ 65
N/V Até Sparkling Brut South Eastern Australia	\$ 48

WHITE & ROSE WINES

Henschke Peggy's Hill Riesling Eden Valley SA	\$66
Nick Spencer Wines Pinot Gris Hilltops NSW	\$67
Até Pinot Grigio South Eastern Australia	\$48
Shaw & Smith Sauvignon Blanc Adelaide Hills SA	\$74
Catalina Sounds Sauvignon Blanc Marlborough NZ	\$71
Frogmore Creek Chardonnay Coal River Valley TAS	\$77
Rameau d'Or Petit Amour Rosé Provence France	\$64

RED WINES

Storm Bay Pinot Noir Coal River Tas	\$64
Craggy Range Martinborough Pinot Noir Martinborough NZ	\$74
Poliziano Chianti Colli Senesi Italy	\$72
Até Cabernet Sauvignon South Eastern Australia	\$48
Mountadam 'Eden Valley' Cabernet Sauvignon Eden Valley SA	\$64
Two Hands Gnarly Dudes Shiraz Barossa Valley SA	\$72
Henschke Five Shillings Shiraz Mataro Eden Valley SA	\$79
Henschke Keyneton Euphonium Shiraz Cabernet Merlot Eden + Barossa Valley SA	\$132

DESSERT WINES

Frogmore Creek Iced Riesling Coal River Valley TAS 375ml	\$59
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BEERS & CIDERS

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

NON-ALCOHOLIC

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

COCKTAILS

ADDITIONAL GLASSWARE HIRE AND STAFFING CHARGES APPLY.

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

LYRE'S 0% COCKTAILS

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



ADDITIONAL INFORMATION

SUPPLIER MEALS

A 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 single tables of 4 each)	36	UQ	\$440	\$880
Collaborative Style (closed single tables of 6 each)	54	UQ Entities	\$600	\$1,200
Boardroom	26	External	\$750	\$1,500
U-Shape	30			
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 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.

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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