



SCHONELL

conferences & events

ROOM HIRE FEES

Holt Room

\$550

Room Styles & Capacity (pax)

Cocktail **400 pax**
 Classroom / Boardroom **200 pax**
 Banquet **350 pax**
 Theatre **350 pax**

Heath Room

\$550

Room Styles & Capacity (pax)

Cocktail **300 pax**
 Classroom / Boardroom **150 pax**
 Banquet **200 pax**
 Theatre **200 pax**

Innes Room 1

\$440

Room Styles & Capacity (pax)

Cocktail **150 pax**
 Classroom / Boardroom / U-Shape **80 pax**
 Banquet **100 pax**
 Theatre **120 pax**

Innes Room 2

\$220

Room Styles & Capacity (pax)

Cocktail **80 pax**
 Classroom / Boardroom / U-Shape **30 pax**
 Banquet **50 pax**
 Theatre **60 pax**

Innes Room 1 & 2

\$550

Room Styles & Capacity (pax)

Cocktail **250 pax**
 Classroom / Boardroom / U-Shape **120 pax**
 Banquet **160 pax**
 Theatre **200 pax**

EQUIPMENT HIRE

	Price
Data Projector	\$110
Screen Only (6ft) <i>(additional)</i>	\$70
Screen Only (8ft)	\$100
Television & DVD Player	\$50
Lecturn & Microphone <i>(additional)</i>	\$110
Microphone	\$50
Roaming Microphone	\$100
Lapel Microphone	\$100
Flip Chart	\$40
Electronic White Board	\$110
Laptop	\$150
PA System & Microphone	\$120
Stage (2x3 per stage) 3 available	\$50 ea

ROOM SET UP FEES

Class Room / Boardroom / U Shape
\$50 per 50 guests

Cocktail / Banquet / Theatre
included in Room Hire

Banquet to be set by external caterer

Screen Only - 6ft
 Lecturn + Mic
included in Room Hire

Pads and Pens
\$2 per person / per day

LINEN

minimum 3 hours hire

Round Table Cloths	\$16.50 each
Trestle Table Cloths	\$6.60 each
Square Table Coths	\$6.60 each
Linen Napkins	\$1.00 each
Linen Overlay	\$2.20 each

FRONT OF HOUSE STAFFING CHARGES

minimum 3 hours hire

Weekday	\$33 per hour (inc GST)
Saturday	\$44 per hour (inc GST)
Sunday	\$60.50 per hour (inc GST)

Weekday Chef	\$44 per hour
Weekend Chef	\$60.50 per hour

Security, required for all events where alcohol is served - *minimum 4 hour hire*
\$44 per hour (inc GST)



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UQU Offerings

Platter Selections – 20 serves per platter

Bread and Trio of Dips

Lightly toasted Turkish bread severed with basil pesto, hummus, olive oil and balsamic vinegar

\$55

Corn Chips, dips and Crudities

Corn Chips, freshly cut vegetables with guacamole and hummus

\$55

Beer Battered chips and wedges

Accompanied with aioli sweet chilli sauce and sour cream

\$55

Asian Platter

Vegetarian spring rolls, chicken dim sums, pork won tons and samosas served with sweet chilli sauce

\$65

Cheese Platter

A selection of Australian Cheeses served with Quince Paste, water crackers dried fruit and nuts

\$55

Sandwich Platter (20)

Fresh assorted sandwiches including: Chicken, lettuce, cheese and mayonnaise; Egg and lettuce; Sweet potato, cucumber and capsicum; Ham, cheese and tomato

\$65 (Not available weekends)

Gourmet Sandwich Platter (12)

A selection of sliced gourmet baguettes, ciabattas and wraps featuring: Moroccan chicken; Avocado and sweet potato; Turkey, brie, cranberry and salad; Ham, Swiss cheese and salad.

\$75 (Not available weekends)

Hot Meats

Satay Chicken Skewers, Mexican meatballs, Italian meatballs, chicken garlic balls and roasted chicken wings

\$65

Seafood

Selection of crumbed seafood including fish, calamari, bay prawns and more served on a bed of chips with tartar sauce

\$65

Sushi

Selection of Meat, Seafood & Vegetable Sushi Rolls served with Dipping Soy, Pickled Ginger & Wasabi

\$65 (Not available weekends)

Rice Paper Roll V, GF

Selection of Chicken, Pork, Prawn & Vegetable Rice Paper Rolls with Hoisin Asian dipping Sauce

\$75 (Not available weekends)

Hot Pastry

Assorted Gourmet Pastries served with sauce

\$85

Chefs Selection

Spicy Chicken bites, giant potato gems, mini vegetarian spring rolls and crumbed whiting served with sauce

\$85

Chicken and Beef Sliders (10 each)

Chicken, lettuce and aioli sliders

Rib Fillet, lettuce, tomato, cheese and BBQ sauce sliders

\$90

Sweet Options (min. order 20 serves each)

Scone w. Jam & Cream (1pp)

\$2.50 ea

Assorted Danishes (2pp)

\$3.50 per serve

Mini Muffins (2pp)

\$2.50 per serve

Snack Boxes (20)

Crispy Cajun Chicken Strips with beer battered chips and aioli

Crumbed whiting with beer battered chips and tartar sauce

Cajun Chicken Caesar salad with bacon, parmesan, cos lettuce, egg and dressing

Roasted Pumpkin Salad with rocket, tomatoes, red onion and marinated fetta.

Tuscan salad with mesculin, kalamatta olives, marinated fetta, tomato, cucumber and red onion

\$100

Beverages

Coffee & Teas

Freshly brewed coffee and a selection of teas

\$3 per person

Juice & Water

Bulk Juice - self serve including:

Orange, apple and Pineapple Juice (2.4 litre)

\$6

Nu-Pure bottle water (600ml)

\$1.50

N.B Charges apply for serviced function

Alcohol

All alcohol requirements must be catered for by The Red Room Bar & Grill. No external liquor is to be brought into any room, as all rooms are licenced for the provision of alcohol supplied by The Red Room Bar & Grill. Failing to adhere to the licence conditions will result in the event being immediately stopped by management.



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Cocktail Food Menu Prices

Price PP inc GST (min. 30 guests)

3 hot and 3 cold items (6 per person)
\$22.50

4 hot and 4 cold items (8 per person)
\$29.50

5 hot and 5 cold items (10 per person)
\$34.50

Cold Canapés

Fig, prosciutto & brie bites (GF)

Peking duck pancakes w. shallot & hoisin
(served cold or warm)

Marinated pumpkin, blue cheese &
candied pecan bruschetta (V)

Char siu BBQ pork & sweet pickled
vegetables on Chinese spoon (GF)

Gourmet flight of sushi & nigiri w. pickled
ginger, wasabi & soy (GF/V by request)

Rare roast beef w. balsamic beetroot
relish & dijonaise on crostini (GF)

Cherry tomato, basil & marinated
boccocini skewers (V & GF)

Smoked salmon rosettes w. Japanese
mayonnaise, capers & dill on cucumber
round (GF)

Marinated mushroom & pumpkin, smoked
semi-dried tomato & feta skewers (GF & V)

Pickled beetroot, balsamic onion & goats
cheese tartlets (V)

Mini Vietnamese rice paper wraps w.
spicy prawn & avocado, tofu, or panko-
crumbed chicken w. chilli ginger dipping
sauce (GF/V by request)

Hot Canapés

Skewered Wagyu meatballs w. smoked
semi-dried tomato (GF)

Southern-style twice cooked chicken
nibbles w. blue cheese & chilli dipping
sauces (GF)

Pumpkin, spinach & semi-dried tomato
frittata (GF)

Thai fish cakes on betel leaf w. sweet chilli
& Asian herbs (seasonal)

Semi-dried tomato & caramelised onion
tartlets (V)

Petite quiche Lorraine & pumpkin fetta (V)

Petite pies w. chicken korma & lamb
rosemary

Beef mini mignons w. horseradish cream
(GF)

Satay chicken skewer w. Thai peanut
sauce (GF)

Takoyaki (Japanese style octopus parcels)
w. Japanese mayonnaise, teriyaki &
bonito flakes

Sweet potato, lentil & sun-dried tomato
empanadas (V)

Steamed yum cha selection – dumplings,
gyoza & BBQ pork buns w. chilli vinegar
dipping sauce & soy sauce (some V)

Noodle Boxes

\$7 each, minimum 30 serves of each

Hot Noodle Box

Chicken Korma w. basmati rice (GF)

Singapore Noodles w. prawn or tofu (GF)

Wagyu meatballs in puttanesca sauce w.
rigatoni pasta & parmesan

Cold Noodle Box

Prawn Vietnamese rice noodle salad w.
nuoc nam dressing (GF)

Thai beef salad w. lime sesame dressing
(GF)

Roast pumpkin, semi dried tomato &
pesto risoni (V)



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Buffet Package 1

\$34.90 per person inc. GST

Select 2 salads or sides, 2 mains & desserts

Salad Options

Caesar salad

Roast pumpkin risoni

Creamy potato GF

Ramen noodle

Sweet potato & chic pea Moroccan cous cous

Beetroot, feta & walnut GF

Greek style garden salad GF

Vietnamese rice noodle GF

Creamy coleslaw GF

Chopped Indian salad GF

Main Meal

Meats

Chicken korma served w. pappadums, raita, mango chutney & basmati rice (GF)

Herb marinated chicken breast supreme w. semi-dried tomato salsa & pesto cream

Prawn & chicken Singapore noodles w. baby corn & Asian greens in a mildly spiced curry sauce (GF)

Wagyu meatballs in puttanesca sauce w. rigatoni pasta & parmesan cheese

Beef goulash w. sweet potato topped w. sour cream

Moroccan lamb tagine w. chic peas, green olives, pumpkin & lemon & mint yoghurt sauce

Slow-roasted pork shoulder w. crackling, pan juices & apple sauce

Chicken tenderloin cacciatore w. button mushrooms, kalamata olives in a white wine tomato sauce

Prawn Thai green curry w. prawn crackers and Jasmine rice (GF, V)

Vegetarian

Spinach & ricotta tortellini baked w. béchamel sauce, roast cherry tomatoes & mozzarella

Singapore noodles w. tofu, baby corn & Asian greens in a mildly spiced curry sauce (GF)

Thai green curry w. Asian greens,

bamboo shoots & baby corn served w. prawn crackers & Jasmine rice (GF, V)

Side Dishes

Roast whole chat potatoes in fresh herb butter

Cream baked potato layered w. parmesan & parsley

Steamed zucchini, broccoli & green beans w. toasted almonds & lemon butter

Steamed Asian greens & baby corn w. mushroom oyster sauce & toasted sesame seeds

Spiced pumpkin, carrot & sweet potato w. caramelised red onions & balsamic glaze

Chef's Selection of Desserts

A delicious selection of bite-sized desserts; salted caramel slice, cappuccino slice, flourless chocolate cake, citrus tart, tiramisu, carrot cake, raspberry & white chocolate mousse & caramel slice

Buffet Package 2

\$55.00 per person inc. GST

Bread Options

Freshly baked dinner rolls w. butter portions Or upgrade to crusty individual ciabatta loaves w. dipping olive oil & balsamic vinegar **ADD \$2 per guest**

Salad Options

Please select 2

Caesar salad

Roast pumpkin risoni

Creamy potato GF

Ramen noodle

Sweet potato & chic pea Moroccan cous cous

Beetroot, feta & walnut GF

Greek style garden salad GF

Vietnamese rice noodle GF

Creamy coleslaw GF

Chopped Indian salad GF

Main Meal

Please select 2 main dishes plus 1 vegetarian dish from the list below

Meats

Chicken korma served w. pappadums,

raita, mango chutney & basmati rice (GF)

Herb marinated chicken breast supreme w. semi-dried tomato salsa & pesto cream

Prawn & chicken Singapore noodles w. baby corn & Asian greens in a mildly spiced curry sauce (GF)

Wagyu meatballs in puttanesca sauce w. rigatoni pasta & parmesan cheese

Beef goulash w. sweet potato topped w. sour cream

Moroccan lamb tagine w. chic peas, green olives, pumpkin & lemon & mint yoghurt sauce

Slow-roasted pork shoulder w. crackling, pan juices & apple sauce

Chicken tenderloin cacciatore w. button mushrooms, kalamata olives in a white wine tomato sauce

Prawn Thai green curry w. prawn crackers and Jasmine rice (GF, V)

Vegetarian

Spinach & ricotta tortellini baked w. béchamel sauce, roast cherry tomatoes & mozzarella

Singapore noodles w. tofu, baby corn & Asian greens in a mildly spiced curry sauce (GF)

Thai green curry w. Asian greens, bamboo shoots & baby corn served w. prawn crackers & Jasmine rice (GF, V)

Side Dishes

Please select 2 items from the list below

Roast whole chat potatoes in fresh herb butter

Cream baked potato layered w. parmesan & parsley

Steamed zucchini, broccoli & green beans w. toasted almonds & lemon butter

Steamed Asian greens & baby corn w. mushroom oyster sauce & toasted sesame seeds

Spiced pumpkin, carrot & sweet potato w. caramelised red onions & balsamic glaze

Chef's Selection of Desserts

A delicious selection of bite-sized desserts; salted caramel slice, cappuccino slice, flourless chocolate cake, citrus tart, tiramisu, carrot cake, raspberry & white chocolate mousse & caramel slice



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Seated Menu

Gold Plated Menu (min. 50 pax)

3 course w. bread

\$59.90 per person inc. GST

2 course Entrée & Main w. bread

\$47.90

2 course Main & Dessert w. bread

\$44.90

Bread options

Freshly baked bread rolls w. butter portions

Or upgrade to:

Crusty sliced individual ciabatta loaves w. dipping olive oil & balsamic reduction
ADD \$2.00 per guest

Entrees

Seared beef rump, thin rice noodles, fresh herbs, cucumber, baby corn, red onion & fried shallots w. sesame dressing (GF)

Goats cheese, roasted cherry tomato & baby beetroot w. baby spinach leaves on toasted sour dough (V)

Grilled lemon & thyme chicken tenderloins w. salad leaves, feta cheese, semi dried tomatoes, green beans & red pepper aioli (GF)

Smoked Atlantic salmon, shaved fennel, mini potato salad, capers & dill tips w. orange dijonaise (GF)

Mains

Citrus marinated char grilled chicken breast w. rocket, pear & hazelnut salad & a sticky orange glaze (GF)

Smoked ham & brie filled chicken breast supreme on creamy mash potato & spinach, finished w. a fresh herb & champagne cream (GF)

Eye fillet wrapped in prosciutto on a garlic scented mash, broccolini, glazed cherry tomatoes & balsamic reduction (GF)

Pesto crusted barramundi served on a bed of crushed baby potatoes, baby spinach, roasted capsicum & pine nuts drizzled w. a lemon butter sauce

Spicy marinated eggplant & pumpkin layered w. wild rocket & crushed chic peas drizzled w. cumin scented yoghurt & served w. roasted cherry tomatoes (V,GF)

Dessert

Decadent chocolate brownie layered w. lashings of rich caramel served warm w. double cream

A classic rich date pudding served warm served w. double cream & butterscotch ganache

A deliciously light blend of oranges & almond topped w. butter cream & cranberry served warm w. double cream & berry coulis (GF)

Tangy lemon curd atop of a soft sweet pastry served w. double cream & berry coulis

Silver Plated Menu (min. 60 pax)

3 courses

\$34.90 per person inc. GST

Entrees

Cos lettuce, free range egg, smoked bacon, herb croutons, shaved parmesan & anchovies w. Caesar dressing

Seared beef rump, thin rice noodles, fresh herbs, cucumber, baby corn, red onion & fried shallots w. sesame dressing (GF)

Layers of marinated char grilled eggplant, zucchini, red capsicum & rocket topped w. marinated feta & balsamic glaze served w. crispy lavosh wedge (V)

Mains

Tender roast beef on potato rosti w. red wine jus, spiced pumpkin, green beans & flaked almonds

Oven baked chicken breast supreme w. semi-dried tomato salsa on a creamy garlic mash & a basil pesto cream (GF)

Spinach & ricotta cannelloni w. sweet potato crisps, black olive Napoli sauce topped w. shaved parmesan (V)

Petit Fours

A selection of delightful miniature tartlets; citrus, fresh fruit & custard, chocolate ganache, caramel & lemon meringue



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BEVERAGE LIST

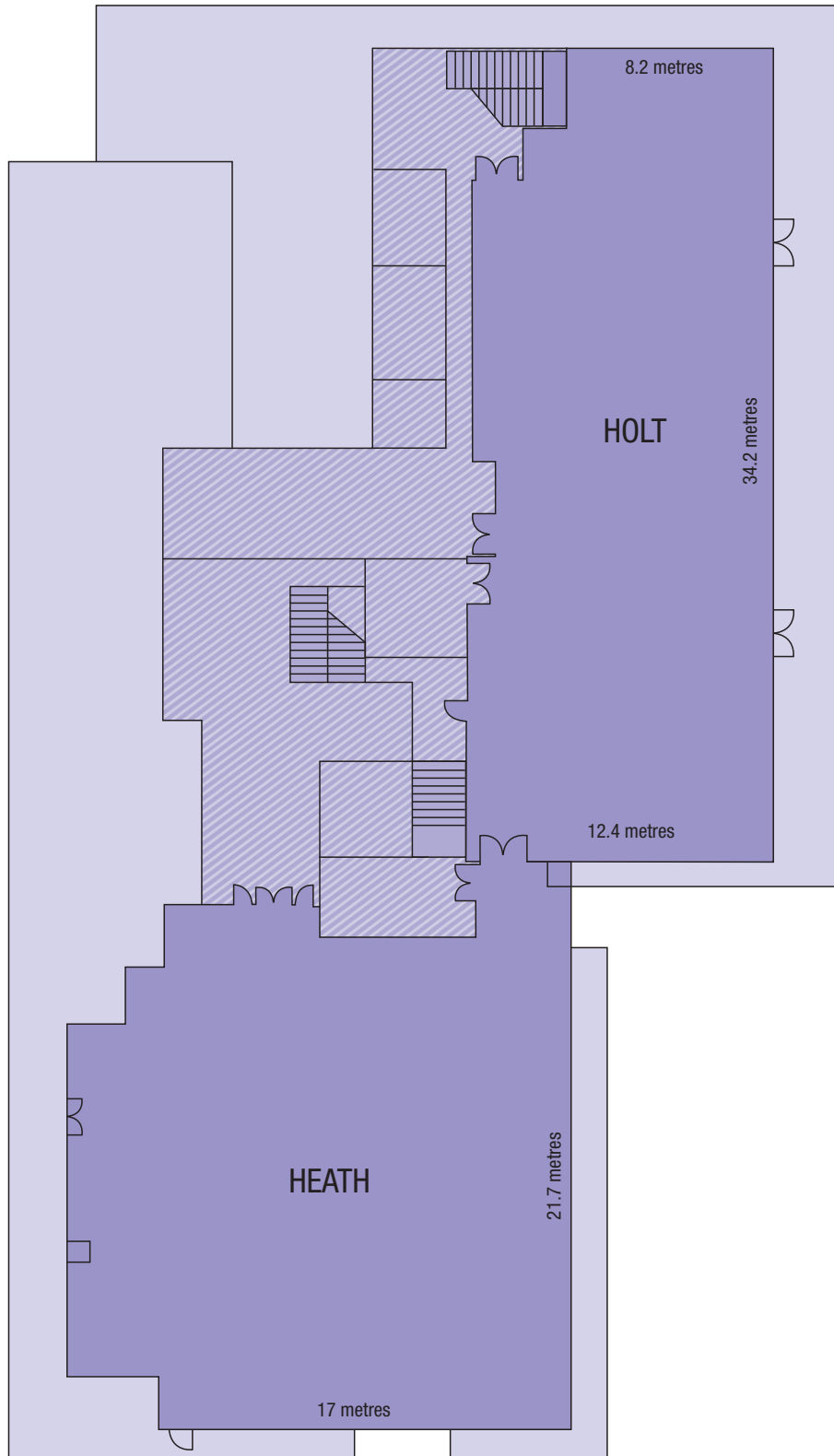
Prices includes GST

	Glass	Bottle
Sparkling Wine		
Yellowglen Yellow Piccolo		\$10.00
Yellowglen Pink Piccolo		\$10.00
Stoney Peak Brut	\$6.50	\$20.00
Dunes		\$28.00
White Wine		
Stoney Peak Chardonnay	\$6.50	\$20.00
Four Sisters Semillon Sauvignon Blanc	\$6.50	\$26.00
5th Leg Semillon Sauvignon Blanc	\$7.00	\$30.00
Brown Bros Crouchen Riesling	\$7.00	\$30.00
Oyster Bay Sauvignon Blanc	\$8.00	\$35.00
Red Wine		
Stoney Peak Shiraz Cabernet	\$6.50	\$20.00
Jamieson's Run Merlot	\$7.00	\$28.00
Pepperjack Shiraz	\$8.00	\$35.00
Wynn's 'The Sliding' Cabernet Sauvignon	\$8.00	\$32.00
Spirits		
Basic Spirits		\$6.00
Top Shelf Spirits		\$7.00
Vodka Redbull		\$9.50
Bottled Beer		
Hahn Premium Light		\$4.80
XXXX Gold		\$5.00
XXXX Bitter		\$6.00
Tooheys Extra Dry		\$6.00
Hahn Superdry		\$7.00
Heineken		\$7.50
Corona		\$7.50
Soft Drinks & Juices		
Assorted Juices		\$4.00
Assorted Soft Drinks		\$3.50
Lemon, Lime & Bitters		\$4.00
Red Bull (can)		\$5.00



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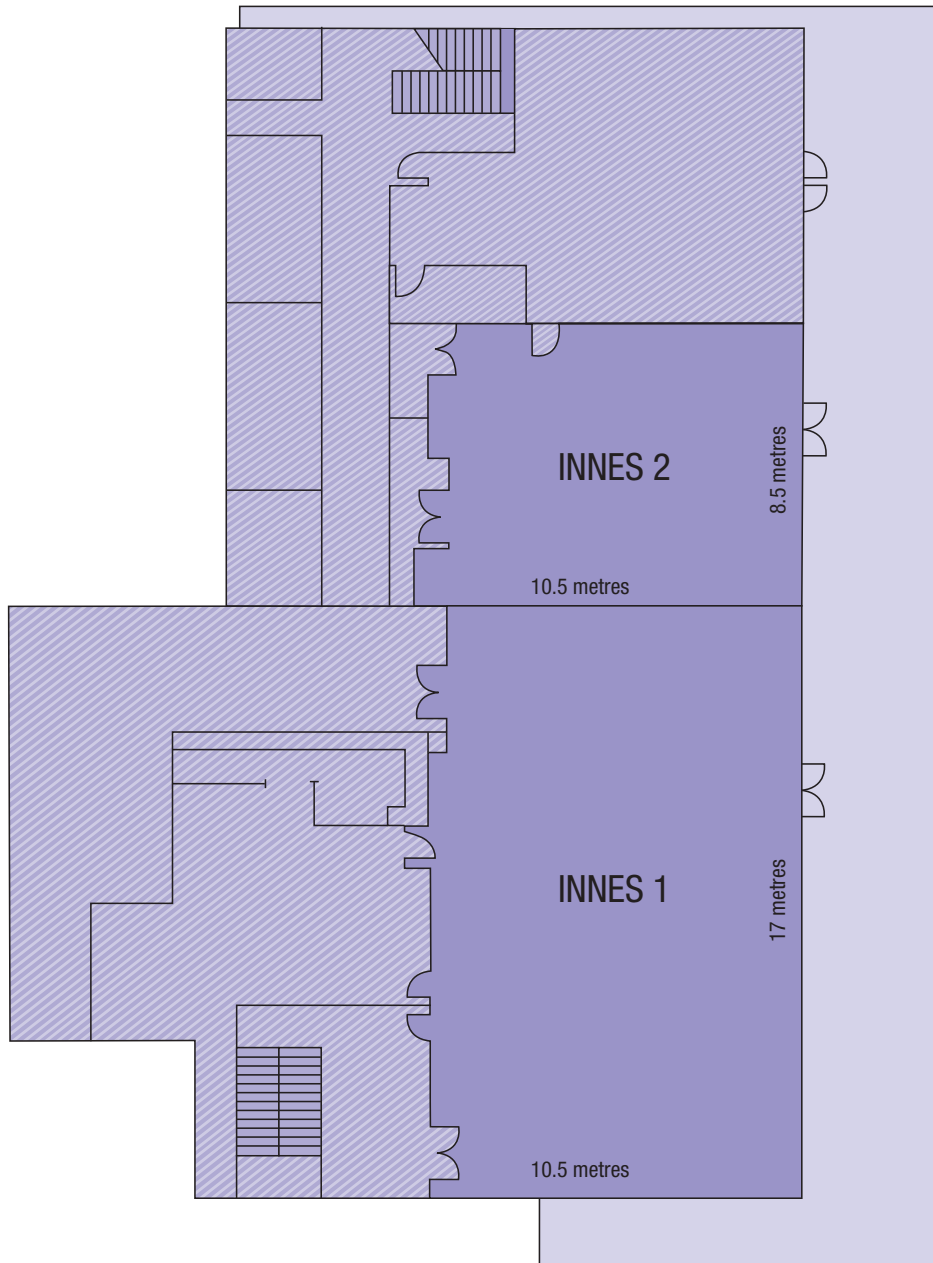
LEVEL 3 - HOLT & HEATH ROOMS





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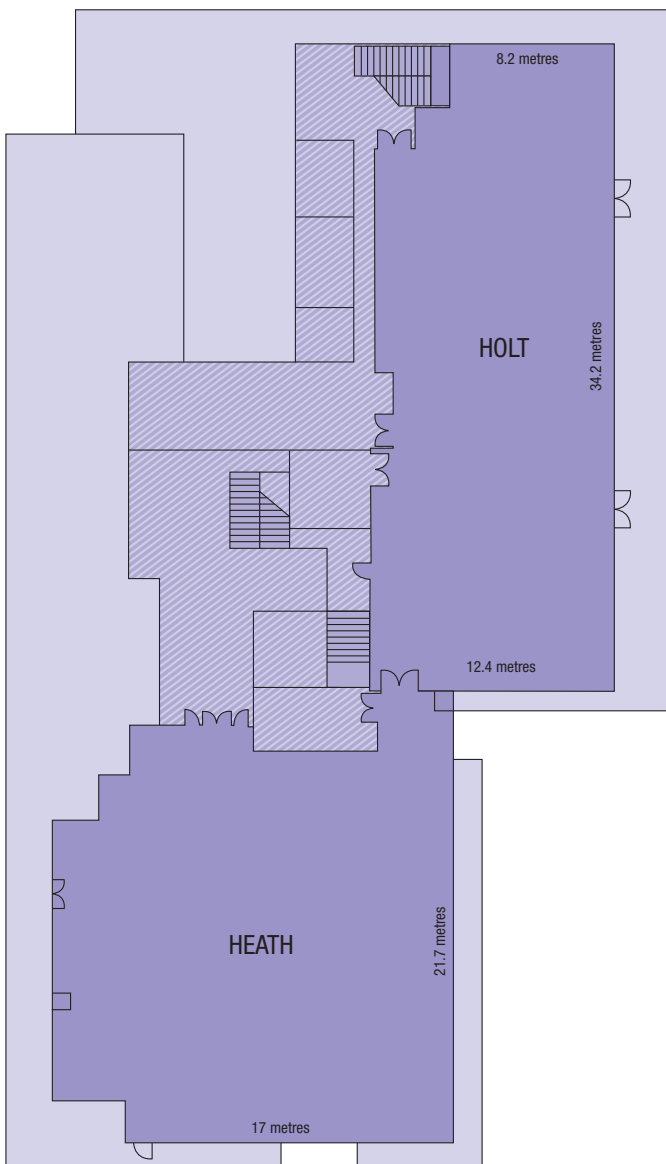
LEVEL 4 - INNES ROOMS



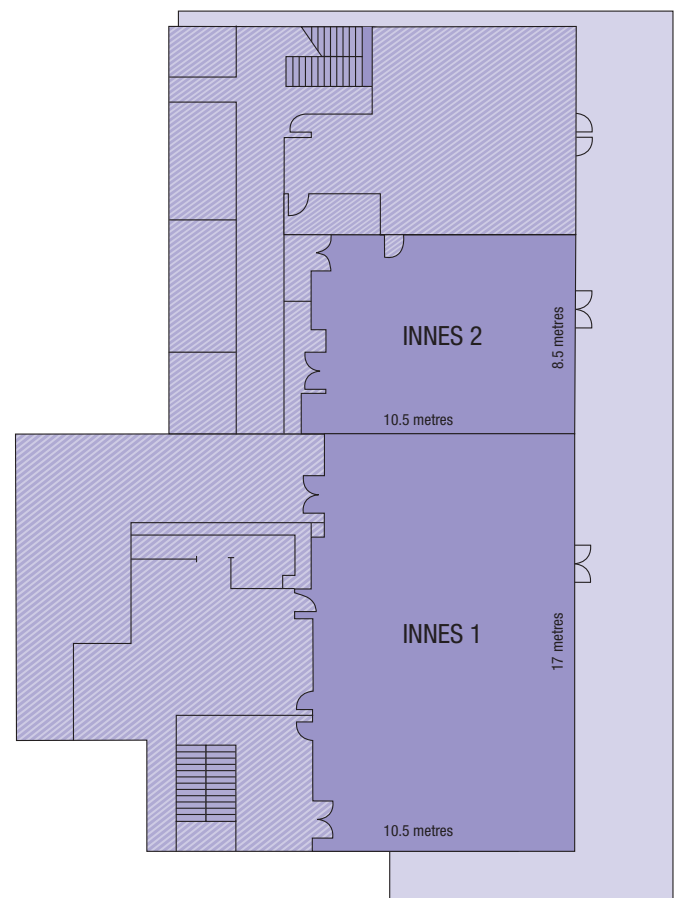


FUNCTION ROOM FLOOR PLAN

LEVEL 3



LEVEL 4





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TERMS & CONDITIONS OF ROOM HIRE

It is with much pleasure that we offer our services to you based on the following terms and conditions which have been designed to ensure your event runs smoothly.

1. Tentative Bookings

Tentative bookings must be confirmed as soon as possible and will be held for a maximum 10 business days. If confirmation is not received in this time we may release the venue without notice.

2. Confirmation

A deposit is required at the time of confirmation for all function bookings.

3. Room Hire

Room hire cost will be advised at the time of booking. Additional labour or venue charges may apply if your event continues after the agreed completion time. Extended arrangements are under the discretion of management at the time of the event.

4. Room Decorating

All decorating methods must be discussed with the Function Coordinator before the event, any products used that leaves marks to any walls or furniture are at the cost to the client.

Should you require to use the services of external decorators, please ensure that arrangements are coordinated with the Function Coordinator to allow access to the premises for such purpose. We are unable to accept liability for any equipment provided by your external decorators.

5. Beverage Selection

Please confirm your beverage selection at least 5 business days prior to the event, or as advised by the Function Coordinator. Short notice bookings may be accommodated subject to availability.

6. Prices and Surcharges

Pricing is current at the time of quotation and may be subject to revision at management discretion to meet rising costs. Upon receipt of written confirmation and deposit, fixed prices will be confirmed.

7. Final Attendance

A guaranteed number of guests attending the event is required 5 business days prior to the event. Charges will be based on the number of people attending the function or the guaranteed number whichever is the greater.

8. Payment

A credit card will be held as security for the duration of a serviced function.

Full payment is required at completion of the function.

Cash or credit cards are acceptable. Cheque payments at the conclusion of the function will only be accepted with prior notice.

A credit card authorization form will be required to be filled out to be kept on file.

9. Food & Beverage

All alcoholic beverages & refreshments served & or supplied must be provided by The Red Room Bar & Grill. No alcohol is to be provided unless accompanied by food.

The Red Room reserves the right to refuse service to intoxicated guests, guests under 18 years of age or those supplying alcohol to minors or intoxicated guests. Guests are expected to comply with the behavioral codes of Licensing Laws, such as Responsible Service of Alcohol.

All catering supplied can only be through UQU Outlets or the 'Art of Catering'

No liability will be taken for any food that is not ordered through UQU outlets.

10. Entertainment

All entertainment for your function must be approved by the Function Coordinator and prior arrangements made and conditions met, such as sound levels and completion times.

11. Client Responsibility

Cleaning - The client agrees to remove all event related material from the rooms at the end of the hire period. This includes (but not limited to) posters/leaflets/displays/cardboard containers.

Displays & Signage - No items are to be nailed, pinned, screwed, glued or otherwise attached to the walls of an area to the venues unless otherwise approved by the venue. No chalking on University Sandstone or Concrete is allowed. No posters/flyers/display frames or other material is to be placed or attached to any area including but not limited to: private property, Union or University Building or to Brisbane City Council property. The client will be solely responsible for any costs or penalties incurred in the event they contravene this policy.

Safety - The Red Room Bar & Grill undertakes to provide the client with a tour of the hired venue and to inform the client of all safety, fire & emergency regulations & procedures. The client agrees to read & implement all safety procedures & regulations, which are



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made known to it.

- i. In accordance with the State Government's Anti-Tobacco Laws from 1st July 2006, smoking is not permitted indoors & outdoors (including balcony areas). Should guests wish to smoke, they must move to the signed area which is outside of the hired area. The client agrees to keep UQU indemnified in relation to any loss or damage by the breach of this regulation.
- ii. The client indemnifies UQU from any liability for injuries caused to persons entering the property, or to persons employed by the client during the period of the Venue Hire Agreement.
- iii. The client hereby agrees to indemnify & keep indemnified UQU in relation to any other loss or damage of any nature, which may be sustained as a result of the use of the space by the client.

It is our policy to provide you with the best possible service by friendly and professional staff in order to ensure the success of your function.

12. Cancellations

Cancellations of function rooms by you must be advised in writing. When functions are cancelled within five business days of the event 50% of the room hire charges will be applied.

Cancellations of function rooms by the Function Coordinator - As we do not own the venues or grounds, if for reasons beyond our control the function room is unavailable - we will either refund your deposit in full or provide an alternative venue - whichever you choose. In such circumstances we will not be liable for any expenses incurred by the client as a result of the cancellation or change of venue.



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CREDIT CARD AUTHORISATION

Phone: 07 3377 2288
Fax: 07 3377 2289
Email: redroom@uqu.com.au

Event Number:

Event Name:

Event Date:

Please tick: **Deposit** **Payment** **On file**

Amount: \$

Please debit my: **Bankcard** **Visa** **Mastercard**

Cardholders Name:

Card Number:

Expiry Date:

Signature: