Imagine holding your most important celebration in the grand, sweeping elegance of Old Government House.

This dream can now be your reality as the 150-year-old House has undergone an extensive refurbishment by QUT, restoring it to its former glory.

In the heart of Brisbane City and overlooking the Botanic Gardens, The House was the official residence of the Governors of Queensland up until 1910, and is the perfect location for the couple that values distinction.
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All prices contained within this document are valid until 31 December 2009.
WEDDING PACKAGES

Imagine holding your most special celebration in the grand, sweeping elegance of Old Government House.

The House’s period features, beautiful high ceilings and picturesque grounds provide the perfect backdrop for a wedding ceremony and stunning photographs that will leave a lasting memory of your special day.

The inside of The House on the lower floor boasts three interconnecting reception rooms:

- The Hall, with stunning feature staircase and overhanging hand-crafted chandelier
- The Dining Room, and
- The Drawing Room, which both lead onto outdoor verandahs.

You have the option to use all or any combination of these reception rooms for your wedding.

YOUR WEDDING AT OLD GOVERNMENT HOUSE

There are eight wedding packages that have been designed to meet all wedding styles and budgets. Our packages are named after former Governors of Queensland and their wives, and include Brunch, Cocktail, Buffet and Banquet options.

Should you have any special requirements, we can tailor the packages to meet your individual needs. Please note that minimum numbers are applicable. Prices quoted are valid from 1 January 2009 until 31 December 2009.

Our events team will take care of all your requirements and ensure that your day is a memorable one. If you have any questions, please don’t hesitate to contact us on 07 3138 4463 or oghevents@qut.com.
THE LADY MAY
WEDDING BRUNCH PACKAGE

Design your own unique style of wedding brunch by choosing from either a self-serve buffet or individual platters served to the tables.

CUISINE
- Delicious bakery items from The Baker’s Selection including Danish pastries, gourmet breads and loaves with preserves and jams, freshly baked muffins, yoghurt and a trifle of fresh fruit and muesli.
- A tasty, hot gourmet dish from The Breakfast Menu
- Your wedding cake served on platters

BEVERAGES
- Iced water and fresh juices - orange, apple and tomato
- Merlo coffee and Elmstock premium teas & infusions

INCLUSIONS
- Four hour venue hire of The Hall, The Drawing Room and/or The Dining Room
- Use of the designated outdoor areas for arrival drinks
- Red Carpet (on entrance)
- Skirted gift table and cake table
- Silver cake knife for cutting your wedding cake
- Use of the Grand Piano in The Hall
- Welcome easel for seating plans
- Lectern and microphone
- Up to five complimentary car parking spaces

$84 per person

Based on a minimum number of 50 guests.
Brunch weddings to conclude by 2.30pm.
Beverages are for a four hour period and are self-serve from a buffet table.
Surcharges apply for weddings held on Sundays and Public Holidays.
We are happy to arrange the hire of chair covers and sashes for an additional $6.00 per person.
THE LORD LAMINGTON
WEDDING BRUNCH PACKAGE

Design your own unique style of wedding brunch by choosing from either a self-serve buffet or individual platters served to the tables.

CUISINE

- Enjoy two hot gourmet breakfast dishes from The Breakfast Menu
- Delicious bakery items from The Baker’s Selection including Danish pastries, gourmet breads and loaves with preserves and jams, brioche, home made banana bread, yoghurt, and fresh fruit and muesli trifle
- Your wedding cake served on platters

BEVERAGES

- Celebration drink on arrival – Rothbury Sparkling Cuvee NV
- Iced water and fresh juices - orange, apple and tomato
- Merlo coffee and Elmstock premium teas & infusions

INCLUSIONS

- Four hour venue hire of The Hall, The Drawing Room and/or The Dining Room
- Use of the designated outdoor areas for arrival drinks
- Red Carpet (on entrance)
- Skirted gift table and cake table
- Silver cake knife for cutting your wedding cake
- Use of the Grand Piano in The Hall
- Welcome easel for seating plans
- Lectern and microphone
- Up to five complimentary car parking spaces

$104 per person

Based on a minimum number of 50 guests.
Brunch weddings to conclude by 2.30pm.
Beverages are for a four hour period and are self-serve from a buffet table.
Surcharges apply for weddings held on Sundays and Public Holidays.
We are happy to arrange the hire of chair covers and sashes for an additional $6.00 per person.
THE LADY DIAMANTINA
WEDDING COCKTAILS PACKAGE

Design your own unique wedding cocktail menu by selecting canapés and delectable sweet treats from our menu.

CUISINE
- Select from a variety of enticing canapé options:
  - Four items from the Cold Selection
  - Four items from the Hot Selection
  - Two items from the Sweet Treats Selection
- Your wedding cake served on platters

BEVERAGES
- The ‘House’ Beverage Package (Four Hours)
  - XXXX Gold, Tooheys Extra Dry, James Boag’s Premium Light
  - Rothbury Estate Sparkling Cuvee, Semillion Sauvignon Blanc, and Cabernet Shiraz Merlot
  - San Pellegrino, Soft Drinks, Orange Juice, Bottled Water
- Merlo coffee and Elmstock premium teas & infusions

INCLUSIONS
- Four hour venue hire of The Hall, The Drawing Room and/or The Dining Room prior to midnight, commencing from the arrival of guests for pre-dinner drinks
- Use of the designated outdoor areas for arrival or pre-dinner drinks
- Red Carpet (on entrance)
- Skirted gift table and cake table
- Silver cake knife for cutting your wedding cake
- Use of the Grand Piano in The Hall
- Lectern and microphone
- Up to five complimentary car parking spaces
  PLUS
- Parquetry dance floor
- Tea lights on each cocktail table

$130 per person

You are welcome to upgrade your beverage package from $8 per person.
Based on a minimum number of 50 guests.
Surcharges apply for weddings held on Sundays and Public Holidays.
We are happy to arrange the hire of additional tables and chairs for guests to be seated for an additional fee.
THE SIR BOWEN
WEDDING COCKTAILS PACKAGE

Design your own unique wedding cocktail menu by selecting canapés and delectable sweet treats from our menu.

CUISINE

- Select from a variety of enticing canapé options:
  - Four items from the Cold Selection
  - Four items from the Hot Selection
  - Two items from the Hand Held Dining Selection
  - Two items from the Sweet Treats Selection
- Your wedding cake served on platters

BEVERAGES

- The ‘House’ Beverage Package (Four Hours)
  - XXXX Gold, Tooheys Extra Dry, James Boag’s Premium Light
  - Rothbury Estate Sparkling Cuvée, Semillon Sauvignon Blanc, and Cabernet Shiraz Merlot
  - San Pellegrino, Soft Drinks, Orange Juice, Bottled Water
- Merlo coffee and Elmstock premium teas & infusions

INCLUSIONS

- Four hour venue hire of The Hall, The Drawing Room and/or The Dining Room prior to midnight, commencing from the arrival of guests for pre-dinner drinks
- Use of the designated outdoor areas for arrival or pre-dinner drinks
- Red Carpet (on entrance)
- Skirted gift table and cake table
- Silver cake knife for cutting your wedding cake
- Use of the Grand Piano in The Hall
- Lectern and microphone
- Up to five complimentary car parking spaces
  - PLUS
- Parquetry dance floor
- Tea lights on each cocktail table

$150 per person

You are welcome to upgrade your beverage package from $8 per person.
Based on a minimum number of 50 guests.
Surcharges apply for weddings held on Sundays and Public Holidays.
We are happy to arrange the hire of additional tables and chairs for guests to be seated for an additional fee.
THE LADY LAURA
WEDDING BUFFET PACKAGE

Design your own unique buffet menu by selecting hot and cold dishes as well as desserts, cheeses and fresh fruit from our menu.

CUISINE

- Select from a variety of enticing dishes:
  - Three dishes from the Main Selection
  - Three dishes from the Side Selection
  - Three dishes from the Dessert Selection
- Your wedding cake served on platters

BEVERAGES

- The ‘House’ Beverage Package (Five Hours)
  - XXXX Gold, Tooheys Extra Dry, James Boag’s Premium Light
  - Rothbury Estate Sparkling Cuvée, Semillon Sauvignon Blanc, and Cabernet Shiraz Merlot
  - San Pellegrino, Soft Drinks, Orange Juice, Bottled Water
- Merlo coffee and Elmstock premium teas & infusions

INCLUSIONS

- Five hour venue hire of The Hall, The Drawing Room and/or The Dining Room prior to midnight, commencing from the arrival of guests for pre-dinner drinks
- Use of the designated outdoor areas for arrival or pre-dinner drinks
- Red Carpet (on entrance)
- Skirted gift table and cake table
- Silver cake knife for cutting your wedding cake
- Use of the Grand Piano in The Hall
- Welcome easel for seating plans
- Lectern and microphone
- Up to five complimentary car parking spaces
- Parquetry dance floor
- Chair covers with your choice of coloured sashes
- Skirted bridal table
- Tea lights on each cocktail table

$168 per person

You are welcome to upgrade your beverage package from $8 per person.
Based on a minimum number of 50 guests.
To accommodate the buffet tables please be advised that the maximum capacity for your wedding reception is 130 guests.
Surcharges apply for weddings held on Sundays and Public Holidays.
THE LORD NORMANBY
WEDDING BUFFET PACKAGE

Design your own unique buffet menu by selecting arrival canapés, hot and cold dishes, desserts, cheeses and fresh fruit from our menu.

CUISINE
- Arrival Canapes
- Select from a variety of enticing dishes:
  - Three dishes from the Main Selection
  - Three dishes from the Side Selection
  - Three dishes from the Dessert Selection
- Your wedding cake served on platters

BEVERAGES
- The ‘House’ Beverage Package (Five Hours)
  - XXXX Gold, Tooheys Extra Dry, James Boag’s Premium Light
  - Rothbury Estate Sparkling Cuvee, Semilion Sauvignon Blanc, and Cabernet Shiraz Merlot
  - San Pellegrino, Soft Drinks, Orange Juice, Bottled Water
- Merlo coffee and Elmstock premium teas & infusions

INCLUSIONS
- Five hour venue hire of The Hall, The Drawing Room and/or The Dining Room prior to midnight, commencing from the arrival of guests for pre-dinner drinks
- Use of the designated outdoor areas for arrival or pre-dinner drinks
- Red Carpet (on entrance)
- Skirted gift table and cake table
- Silver cake knife for cutting your wedding cake
- Use of the Grand Piano in The Hall
- Welcome easel for seating plans
- Lectern and microphone
- Up to five complimentary car parking spaces
- Parquetry dance floor
- Chair covers with your choice of coloured sashes
- Skirted bridal table
- Tea lights on each cocktail table

$188 per person

You are welcome to upgrade your beverage package from $8 per person.
Based on a minimum number of 50 guests.
To accommodate the buffet tables please be advised that the maximum capacity for your wedding reception is 130 guests.
Surcharges apply for weddings held on Sundays and Public Holidays.
THE LADY FRANCES
WEDDING BANQUET PACKAGE

Your wedding banquet package includes an exquisite three course dinner.

CUISINE
- Select from a variety of enticing dishes:
  - One dish from the Entrée Selection
  - One dish from the Main Course Selection
  - Two dishes from the Dessert Selection for alternate drop
- Your wedding cake served on platters

BEVERAGES
- The ‘House’ Beverage Package (Five Hours)
  - XXXX Gold, Tooheys Extra Dry, James Boag’s Premium Light
  - Rothbury Estate Sparkling Cuvee, Semillon Sauvignon Blanc, and Cabernet Shiraz Merlot
  - San Pellegrino, Soft Drinks, Orange Juice, Bottled Water
- Merlo coffee and Elmstock premium teas & infusions

INCLUSIONS
- Five hour venue hire of The Hall, The Drawing Room and/or The Dining Room prior to midnight, commencing from the arrival of guests for pre-dinner drinks
- Use of the designated outdoor areas for arrival or pre-dinner drinks
- Red Carpet (on entrance)
- Skirted gift table and cake table
- Silver cake knife for cutting your wedding cake
- Use of the Grand Piano in The Hall
- Welcome easel for seating plans
- Lectern and microphone
- Up to five complimentary car parking spaces
  PLUS
- Parquetry dance floor
- Chair covers with your choice of coloured sashes
- Skirted bridal table
- A private dressing room for the bridal party
- A senior waiter dedicated to the bridal table
- Tea lights on each cocktail table

$178 per person

You are welcome to upgrade your beverage package from $8 per person.
Based on a minimum number of 50 guests.
Surcharges apply for weddings held on Sundays and Public Holidays.
THE LORD CHELMSFORD
WEDDING BANQUET PACKAGE

Your wedding banquet package includes arrival canapés and an exquisite three course dinner.

CUISINE

- Arrival canapés
- Select from a variety of enticing dishes:
  - One dish from the Entrée Selection
  - One dish from the Main Course Selection
  - Two dishes from the Dessert Selection for alternate drop
- Chocolate merlo ice cream bon bons
- Your wedding cake served on platters

BEVERAGES

- The ‘House’ Beverage Package (Five Hours)
  - XXXX Gold, Tooheys Extra Dry, James Boag’s Premium Light
  - Rothbury Estate Sparkling Cuvee, Semillon Sauvignon Blanc, and Cabernet Shiraz
  - Merlot
  - San Pellegrino, Soft Drinks, Orange Juice, Bottled Water
- Merlo coffee and Elmstock premium teas & infusions

INCLUSIONS

- Five hour venue hire of The Hall, The Drawing Room and/or The Dining Room prior to midnight, commencing from the arrival of guests for pre-dinner drinks
- Use of the designated outdoor areas for arrival or pre-dinner drinks
- Red Carpet (on entrance)
- Skirted gift table and cake table
- Silver cake knife for cutting your wedding cake
- Use of the Grand Piano in The Hall
- Welcome easel for seating plans
- Lectern and microphone
- Up to five complimentary car parking spaces
  PLUS
- Parquetry dance floor
- Chair covers with your choice of coloured sashes
- Skirted bridal table
- A private dressing room for the bridal party
- A senior waiter dedicated to the bridal table
- Tea lights on each cocktail table

$198 per person

You are welcome to upgrade your beverage package from $8 per person. Based on a minimum number of 50 guests. Surcharges apply for weddings held on Sundays and Public Holidays.
YOUR WEDDING CEREMONY AT
OLD GOVERNMENT HOUSE

The Hall is a grand and distinctive setting for wedding ceremonies, featuring a picturesque entrance, stunning cedar feature staircase and overhanging hand-crafted chandelier.

CEREMONY ONLY

- Venue Hire for an hour and a half
- Seating for up to 100 guests in The Hall
- Red Carpet (on entrance)
- Lectern and Microphone
- Skirted signing table
- CD system for your use for musical accompaniment
- Use of the courtyard for guests to wait prior to ceremony
- Photo opportunities in outdoor areas and grounds
- Old Government House events coordinator to arrange & coordinate details for your ceremony and ensure your day runs perfectly
- A banquet manager will be on site to ensure the smooth running of your special day

Ceremony to be concluded and The House vacated by 4pm.
Cocktail drinks may be arranged in consultation with your events coordinator.
Rehearsals can be negotiated with your events coordinator and may be staged during Old Government House opening hours.

Ceremony Only Cost $750

CEREMONY AS PART OF WEDDING PACKAGE

If you would like to have your ceremony in conjunction with an Old Government House wedding package, we are pleased to offer you all the above at a special rate.

Depending on the start time of your pre-dinner drinks, we’ll require two hours to set up for your reception. During this time we’re happy for you and your guests to enjoy the grounds and also take advantage of the many photo opportunities the exterior of The House presents.
Rehearsals can be negotiated with your events coordinator and may be staged during Old Government House opening hours.

Ceremony with Wedding Package Cost $350
THE LADY MAY
WEDDING BRUNCH MENU

Choose from either a self-serve buffet or individual platters served to the tables.

THE BAKER’S SELECTION

Oven fresh Danish pastries
Gourmet grain breads, freshly baked muffins, spiced fruit and nut loaf with natural butter, preserves and jams
Passionfruit yoghurt, fresh fruit & muesli trifle (gluten free option available)

THE BREAKFAST SELECTION

Soft scrambled free-range eggs & bacon tartlet w roast mushroom caviar

BEVERAGES

Iced water, orange juice, apple juice and tomato juice
Merlo coffee, Elmstock premium teas & infusions
Choose from either a self-serve buffet or individual platters served to the tables.

THE BAKER’S SELECTION

Oven fresh Danish pastries
Gourmet grain breads, brioche and spiced fruit and nut loaf and home-made banana bread with natural butter, preserves and jams
Passionfruit yoghurt, fresh fruit & muesli trifle (gluten free option available)

THE BREAKFAST SELECTION

Soft scrambled free-range eggs & bacon tartlet w roast mushroom caviar
Warmed shaved ham with Swiss cheese and tomato chutney petite croissant

BEVERAGES

Rothbury Sparkling Cuvee NV
Iced water, orange juice, apple juice and tomato juice
Merlo coffee, Elmstock Premium teas & infusions
THE LADY DIAMANTINA
WEDDING COCKTAILS MENU

COLD CANAPÉS
Please select four items

- Salmon, dill & parmesan frittata w pickled cucumber salad, salmon pearls
- Herb ricotta tarts, olive tapenade, lemon strands v
- Sweet corn & chili drop scones w spiced tomato & honey jam v
- Goats cheese croutons w wild mushroom ragu v
- Dark mushroom & tarragon tarts w garlic crunch crumble v
- Freshly shucked oysters with lemon salsa
- Rare roast beef on seeded rye w horseradish cream and cress
- Thai chicken and vegetable salad in wonton cups

HOT CANAPÉS
Please select four items

- Sweet potato and blue cheese blini with prosciutto strands and radicchio salad
- Seared scallops with a champagne sabayon
- Baked parmesan polenta and prosciutto soufflés gf
- Mini pizzette w bocconcini, smashed roast cherry tomato, basil drizzle v
- Spanish style grilled chicken w saffron aioli gf
- Baked brie parcels w roast garlic & wild mushroom cream v
- Tomato & olive risotto cakes w buffalo mozzarella centre v
- Slow cooked beef burgundy & mushroom truffle potato pies
- Asparagus spears wrapped in prosciutto w hollandaise sauce gf

SWEET TREATS TO FINISH
Please select two items

- Orange, date & cardamom tarts
- Mini chocolate éclairs
- Merlo coffee ice cream bon bons gf
- Vanilla slices
- Petit lemon curd & double cream cups
- Merlo mini espresso cakes gf
- Panforte
- Lime & cherry cheese cake

- Merlo coffee, Elmstock premium teas & infusions

v – vegetarian
gf – gluten free
THE SIR BOWEN
WEDDING COCKTAILS MENU

COLD CANAPÉS
Please select four items

- Salmon, dill & parmesan frittata w pickled cucumber salad, salmon pearls
- Herb ricotta tarts, olive tapenade, lemon strands v
- Sweet corn & chilli drop scones w spiced tomato & honey jam v
- Goats cheese croutons w wild mushroom ragu v
- Dark mushroom & tarragon tarts w garlic crunch crumble v
- Freshly shucked oysters with lemon salsa
- Rare roast beef on seeded rye w horseradish cream and cress
- Thai chicken and vegetable salad in wonton cups

HOT CANAPÉS
Please select four items

- Sweet potato and blue cheese blini with prosciutto strands and radicchio salad
- Seared scallops with a champagne sabayon
- Baked parmesan polenta and prosciutto soufflés gf
- Mini pizzette w bocconcini, smashed roast cherry tomato, basil drizzle v
- Spanish style grilled chicken w saffron aioli gf
- Baked brie parcels w roast garlic & wild mushroom cream v
- Tomato & olive risotto cakes w buffalo mozzarella centre v
- Slow cooked beef burgundy & mushroom truffle potato pies
- Asparagus spears wrapped in prosciutto w hollandaise sauce gf

HAND HELD DINING
Please select two items

- Spiced lamb rissoni w preserved lemon & baby spinach
- Pickled eggplant cous cous w harissa roast pumpkin & mint raita
- Braised beef cheeks w truffle infused mash potato, beetroot relish and beef jus gf
- Roast pumpkin, sage and rocket risotto w whipped goat’s cheese gf
- Veal ravioli, parmesan cream sauce, fresh basil and tomato salad

Cont…
SWEET TREATS TO FINISH
Please select two items

Orange, date & cardamom tarts
Mini chocolate éclairs
Merlo coffee ice cream bon bons gf
Vanilla slices

Merlo coffee, Elmstock Premium teas & infusions

v – vegetarian
gf – gluten free
THE LADY LAURA
WEDDING BUFFET MENU

MAIN SELECTION
Please select three dishes

Herb crusted organic chicken w red pepper rouille gf
Tandoori chicken w saffron rice & mint raita
Roast rosemary leg of lamb w garlic jus gf
Salmon steaks, green peppercorn, crème fraiche mousseline sauce gf
Vegetable & chickpea tagine v gf
Veal scaloppini w chorizo & forest mushroom sauce
Pork escalope w caramelized apple & sherry reduction
Braised Beef Cheek w red wine jus

Soft sourdough rolls w unsalted butter

SIDE SELECTION
Please select three dishes

Crisp leaves, tear drop tomatoes, white balsamic vinaigrette gf v
French green beans w tarragon butter v gf
Spiced cous cous w baked eggplant & caramelised lemons v
Steamed chat potatoes & Tuscan grilled vegetables w herb dressing v gf
Oriental style fried rice v
Roasted oregano kipfler potatoes v gf

DESSERT SELECTION
Please select three desserts

Merlo mini espresso cakes gf
Berry & almond tartlets
Merlo coffee ice cream bon bons gf
Lemon cheese cakes, fresh cream & berries
Vanilla bean & buttermilk panna cotta cups gf
Selection of Australian specialty cheeses, served w lavosh, crackers & fruit breads
Seasonal fresh fruit platters gf

Merlo coffee, Elmstock premium teas & infusions

v – vegetarian
gf – gluten free
THE LORD NORMANBY
WEDDING BUFFET MENU

ARRIVAL CANAPÉS
Japanese omelette & oyster spoons w tamari lime dressing gf
Dark mushroom & tarragon tarts w garlic crunch crumble v
Mini pizzette w bocconcini, smashed roast cherry tomato tartlet, petit salad v
Slow cooked beef burgundy & mushroom potato pies
Soft sourdough rolls w unsalted butter

MAIN SELECTION
Please select three dishes
Herb crusted organic chicken w red pepper rouille gf
Tandoori chicken w saffron rice & mint raita
Roast rosemary leg of lamb w garlic jus gf
Salmon steaks, green peppercorn, crème fraiche mousseline sauce gf
Vegetable & chickpea tagine v gf
Veal scaloppini w chorizo & forest mushroom sauce
Pork escalope w caramelized apple & sherry reduction
Braised beef cheek w red wine jus

SIDE SELECTION
Please select three dishes
Crisp leaves, tear drop tomatoes, white balsamic vinaigrette gf v
French green beans w tarragon butter v gf
Spiced cous cous w baked eggplant & caramelised lemons v
Steamed chat potatoes & tuscan grilled vegetables w herb dressing v gf
Oriental style fried rice v
Roasted oregano kipfler potatoes v gf

DESSERT SELECTION
Please select three dishes
Merlo mini espresso cakes gf
Berry & almond tartlets
Merlo coffee ice cream bon bons gf
Lemon cheese cakes, fresh cream & berries
Vanilla bean & buttermilk panna cotta cups gf
Selection of Australian specialty cheeses, served w lavosh, crackers & fruit breads
Seasonal fresh fruit platters gf

Merlo coffee, Elmstock premium teas & infusions
THE LADY FRANCES
WEDDING BANQUET MENU

ENTRÉE SELECTION
Please select one dish

Atlantic salmon gravlax w lemoncello, lilliput capers & shaved cucumber gf
Veal and provolone involtini w haricot beans, flat leaf parsley, chorizo & eggplant gf
Mezze platter of cured meats. marinated olives, chargrilled vegetables, crostini bread and cheeses
Forest mushroom tart w leeks, verjuice & pecorino v

MAIN COURSE SELECTION
Please select one dish

Organic chicken breast w kipfler potatoes, eschalots, pancetta & Swiss brown mushrooms gf
Oven roast lamb rump with sweet potato skordalia and grilled courgette
Northern Territory barramundi fillet w sautéed young vegetables, milawa mustard emulsion gf
Grain fed beef fillet w creamed white polenta, caramelised onion, slow roasted tomato, steamed spinach & red wine jus gf

Soft sourdough rolls w unsalted butter

DESSERT SELECTION
Please select two desserts for alternate drop

Caramelised sour cherry & lemon panna cotta w coconut tuille
Flourless chocolate & hazelnut praline pudding w frangelico fudge
Mocha ice cream terrine
Caramelised macadamia tart with red gum honey ice cream

Merlo coffee, Elmstock premium teas & infusions
Petit fours

v – vegetarian
gf – gluten free
THE LORD CHELMSFORD
WEDDING BANQUET MENU

ARRIVAL CANAPÉS
Dark mushroom & tarragon tarts w garlic crunch crumble v
Seared scallops with a champagne sabayon
Slow cooked beef burgundy & mushroom truffle potato pies

ENTRÉE SELECTION
Please select one dish

Atlantic salmon gravlax w lemoncello, lilliput capers & shaved cucumber gf
Veal & provolone involtini w haricot beans, flat leaf parsley, chorizo & eggplant gf
Mezze platter of cured meats, marinated olives, chargrilled vegetables, crostini bread and cheeses
Forest mushroom tart w leeks, verjuice & pecorino v
Soft sourdough rolls w unsalted butter

MAIN COURSE SELECTION
Please select one dish

Organic chicken breast w kipfler potatoes, eschalots, pancetta & Swiss brown mushrooms gf
Oven roast lamb rump with sweet potato skordalia and grilled courgette
Northern Territory barramundi fillet w sautéed young vegetables, milawa mustard emulsion gf
Grain fed beef fillet w chat potatoes, steamed spinach & red wine jus gf

DESSERT SELECTION
Please select one dessert

Caramelised sour cherry panna cotta w coconut tuille
Flourless chocolate & hazelnut praline pudding w frangelico fudge
Mocha ice cream terrine
Caramelised macadamia tart with red gum honey ice cream

Merlo coffee, Elmstock premium teas & infusions
Chocolate merlo ice cream bon bons and petit fours

v – vegetarian
gf – gluten free
THE JUNIOR WEDDING MENU

MAIN COURSE

Please select one dish

Grilled Chicken w roast potatoes, steamed vegetables
Grilled fish w chunky fries, herb mayonnaise and salad
Merlo Family Bolognase w penne pasta & mozzarella
Minute steak with potato mash, green beans and jus

DESSERT

Please select one dessert

Chocolate cake with vanilla ice cream and berries
Selected ice creams and sorbets
Fruit platter
Mini pavlova with cream and passionfruit jam

This menu applies to children of twelve years and under and includes a five hour soft drinks package.
THE WEDDING ADDITIONS MENU

SHARE PLATTERS

DELUXE MEZZE $18.00 PP
W cured Italian meats, marinated olives, char grilled vegetables, Turkish bread, grissini, dips and cheeses

CHILLED SEAFOOD MEZZE $35.00 PP
W fresh oysters, cooked king prawns, baked buttered scallops, salmon gravlax, pickled calamari
& grilled bugs w lemons, limes & herbed aioli

VEGETARIAN MEZZE $15.00 PP
W marinated olives, char grilled vegetables, Turkish bread, grissini, dips and cheeses

VEGETARIAN WEDDING MENU

ENTRÉE SELECTION
Please select one dish

Pickled eggplant cous cous w harissa roast pumpkin & mint raita
Forest mushroom tart w leeks, verjuice & pecorino
Mezze plate of caponata vegetables, soft fetta, chickpea fritter and eggplant involtini

MAIN SELECTION
Please select one dish

Tomato & olive risotto arrancini w buffalo mozzarella centre, artichoke salsa
Polenta and truffle gnocchi w parmesan cream sauce wilted spinach gf v
Crispy tofu with asian broth, fresh shitake and ginger tossed bok choy
Potato, roast zucchini and brie soufflé w warm spiced tomato salad

ADDITIONAL CANAPÉS

HOT CANAPÉS $3.75 EACH
Spiced lamb sausage rolls w bourbon bbq sauce
Naturally smoked bacon, cheddar & shallot tartlet, petit salad
Spanish style grilled prawns w saffron aioli gf
Green curry chicken pastries w coconut & ginger sambal
Red lentil & potato falafel w harissa, cucumber & mint salad v
Smoked salmon beignets w brandied tomato sauce
Goats cheese tartlets w fresh basil, roast cherry tomato v
Italian crusted fish goujons w basil and lemon mayo
Selection of Italian style herb, cheese & vegetable frittata
Tuscan herb & tomato meatballs w salsa
Crispy sun-dried tomato & feta arrancini w sweet Italian tomato sauce  gf
Barbecued chicken drumettes  gf
Thai fish cake w coriander and cucumber dip
Moorish lamb kebabs w spiced yoghurt sauce
Pork and vegetable spring rolls w sweet chilli sauce
Chicken madras samosa w tamarind sauce
Lentil and vegetable samosa w cucumber raita

COLD CANAPÉS $3.75 EACH
Wild roast mushroom filo w whipped herb ricotta gf
Japanese omelet & oyster spoons w tamari lime dressing
Mini pappadums w sour crème & spiced beetroot caviar v
Assorted Finger Sandwiches V
Oven roasted bruschetta bread w basil, pine nut & cottage cheese pesto
Mushroom & thyme pate on crostini toast  gf
Selection of sushi rolls w wasabi & soy dipping sauce  gf
Ricotta & spinach mushroom caps w basil mayo v gf
Semi-dried tomato, basil & goat’s cheese tarts v
Selection of mini Mediterranean quiches v
Gravalax salmon rolls with herbed cream cheese, salmon pearls and cucumber
Freshly shucked oysters with lemon salsa
Roast duck pancakes with shallot, fresh shiitake and hoisin
Rare roast beef on seeded rye w horseradish cream and cress
Thai chicken and vegetable salad in wonton cups

SWEET CANAPÉS $3.75 EACH
Merlo mini espresso cakes gf
Berry & almond tartlets
Merlo coffee ice cream bon bons gf
Lemon cheese cakes, fresh cream & berries
Vanilla bean & buttermilk panna cotta cups v
Star anise & dark chocolate tarts
Lime & cherry cheese cake
Strawberry & balsamic jelly shots
Vanilla slices
Petit lemon curd & double cream cups
Panforte
Orange, date & cardamom tarts
Mini chocolate éclairs
Caramel & coconut bouchons
## BEVERAGE PACKAGES

### HOUSE PACKAGE

<table>
<thead>
<tr>
<th>BEER</th>
<th>WINE</th>
<th>NON ALCOHOLIC</th>
</tr>
</thead>
<tbody>
<tr>
<td>XXXX Gold</td>
<td>Rothbury Estate</td>
<td>San Pellegrino</td>
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<tr>
<td>Tooheys Extra Dry</td>
<td>Sparkling Cuvee</td>
<td>Orange Juice</td>
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<tr>
<td>James Boag’s Premium Light</td>
<td>Semillon Sauvignon Blanc</td>
<td>Soft Drinks</td>
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<tr>
<td></td>
<td>Cabernet Shiraz Merlot</td>
<td>Bottled Water</td>
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</table>

Three Hours $21.90 pp  
Four Hours $26.90 pp  
Five Hours $34.90 pp

### PREMIUM PACKAGE

<table>
<thead>
<tr>
<th>BEER</th>
<th>WINE</th>
<th>NON ALCOHOLIC</th>
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<tbody>
<tr>
<td>XXXX Gold</td>
<td>Seppelt Fleur De Lys NV</td>
<td>San Pellegrino</td>
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<tr>
<td>Tooheys Extra Dry</td>
<td>Penfolds Chardonnay</td>
<td>Orange Juice</td>
</tr>
<tr>
<td>James Boag’s Premium Light</td>
<td>Cartwheel Semillon Sauvignon Blanc</td>
<td>Soft Drinks</td>
</tr>
<tr>
<td>Cascade Blonde</td>
<td>Cartwheel Cabernet Merlot</td>
<td>Bottled Water</td>
</tr>
<tr>
<td>Cascade Premium</td>
<td>Penfolds Shiraz</td>
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</tbody>
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Three Hours $31.90 pp  
Four Hours $36.90 pp  
Five Hours $42.90 pp

### DELUXE PACKAGE

<table>
<thead>
<tr>
<th>BEER</th>
<th>WINE</th>
<th>NON ALCOHOLIC</th>
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<tr>
<td>XXXX Gold</td>
<td>Seppelt Fleur De Lys Vintage</td>
<td>San Pellegrino</td>
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<tr>
<td>James Boag’s</td>
<td>Cartwheel Sauvignon Blanc</td>
<td>Orange Juice</td>
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<tr>
<td>Crown Lager</td>
<td>Cartwheel Semillon Sauvignon Blanc</td>
<td>Soft Drinks</td>
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<tr>
<td>Corona</td>
<td>Cartwheel MR Chardonnay</td>
<td>Bottled Water</td>
</tr>
<tr>
<td>James Boag’s Premium Light</td>
<td>Cartwheel MR Cabernet</td>
<td></td>
</tr>
</tbody>
</table>

Three Hours $39.90 pp  
Four Hours $47.90 pp  
Five Hours $51.90 pp
NON ALCOHOLIC PACKAGE (PER PERSON)

SOFT DRINK SELECTION

- Orange Juice
- Sparkling San Pellegrino
- Mineral Water

One hour $8.50 pp
Two hours $12.50 pp
BEVERAGE MENU

SPARKLING

Rothbury Sparkling Cuvee NV $16.90
Seppelt Fleur De Lys NV $25.90
Seppelt Fleur De Lys Vintage $35.90
Seppelt Salinger $45.50

WHITE

Rothbury Semillon Sauvignon Blanc $16.90
Cartwheel MR Semillon Sauvignon Blanc $25.90
Secret Stone NZ Sauvignon Blanc $24.90
Annies Lane Riesling $25.90
Penfolds Private Release Chardonnay $35.90
Cartwheel MR Chardonnay $26.90

RED

Rothbury Cabernet Merlot $16.90
Secret Stone NZ Pinot Noir $32.90
Jamiesons Run Merlot $26.90
Wynns Coonawarra Shiraz $26.90
Penfolds Private Release Shiraz Cabernet $24.90
Pepperjack Shiraz Viognier $33.90
Cartwheel MR Cabernet $26.50
Saltram Mamre Brook Shiraz $39.90

DESSERT WINE

Mitchell “Noble” Semillon (375ml) $29.90
Mitchelton Blackwood Park Botrytis (375ml) $32.90

BEER

Carlton Mid Strength $5.50
Tooheys Extra Dry $6.00
Cascade Premium $6.50
Cascade Premium Light $6.00
Crown Larger $7.00
Corona $8.00
Cascade Pale Ale $6.00
Asahi $7.50
SPIRITS

Basic spirits and mixers $7.50

Selection of Ports & Liqueurs available upon request

NON ALCOHOLIC

Coca Cola™, Sprite™, Fanta™, Lift™, Orange Juice $3.50
Orange Juice, Sparkling San Pellegrino (per litre) $8.50
YOUR WEDDING INFORMATION

OLD GOVERNMENT HOUSE EVENTS TEAM

An Old Government House Events Coordinator will be allocated to your event after confirmation of your booking. Your coordinator will liaise with you to assist in the preparation of your wedding. A Banquets Manager will be assigned to execute your event in accordance to your signed event order. Your Events Coordinator and Banquet Manager will meet with you on site at least one week prior to your wedding to confirm all arrangements.

WEDDING BOOKINGS AND ENQUIRIES

To enquire about Old Government House wedding packages or make a booking for your wedding reception and/or ceremony please contact:

Old Government House Events
P. 07 3138 4463
F. 07 3138 4462
E. oghevents@qut.com
www.ogh.qut.com

WEDDING FLOOR PLAN

A suggested floor plan for your wedding is included in this folder. However, we are happy to work with you to customise the layout of the reception rooms. Changes to your floor plan (in approval with your Events Coordinator) can be made at least two weeks prior to your wedding reception.

CATERING

Old Government House does not offer any in-house catering but we do have a preferred caterer, Merlo Kitchen Catering Company. We work very closely with Merlo Kitchen and all of the quoted wedding packages were designed in conjunction with them.

Your Old Government House Events Coordinator will work together with you and the caterer to assist you on all of your food and beverage requirements.

Merlo Kitchen will be more than happy to provide special dietary, children, band, photographer & videographer meals at additional charge.

Merlo Kitchen believes in using the best fresh local produce as and when available. Due to seasonal availability of some ingredients, certain dishes may vary in accordance to availability.

Merlo Kitchen offers upgraded beverage packages from $8.00 per person to $17.00 per person.

If you wish to have beverages on a consumption basis, please advise your Merlo Kitchen wedding coordinator, who will supply you with an adjusted price.
Should you prefer to use the services of another external caterer, your Old Government House Events Coordinator will be able to assist in providing some suggestions.

**PRE-DINNER DRINKS**
Please allow 40-45 minutes for pre-dinner drinks and canapés and 15-20 minutes for guests to be seated.

**YOUR WEDDING CAKE**
Merlo Kitchen staff can also place your portioned wedding cake into bags or boxes supplied by you, at no additional charge. Should you wish to have your wedding cake served instead of dessert, please advise your Merlo Kitchen wedding coordinator. This will reduce your package cost by $5.00 per person.

**CHAIR COVERS**
Chair covers (if included in your selected package) are white fabric with a large choice of colours of sashes to coordinate with the theme of your wedding.

**PLACE CARDS**
Name place cards and display guest seating list should be provided to your Merlo Kitchen wedding coordinator with your final details fourteen days prior to your wedding. The coordinator will place your name place cards on the tables according to your plan and display your guest seating list. Menu cards are provided by Merlo Kitchen, two (2) per table.

**FINAL DETAILS**
For a smooth and successful wedding reception we require all final details such as room & table set up, menu and beverage choices, schedules etc at least fourteen days prior to your wedding date.

**WEDDING TABLES**
All banquet tables in Old Government House are oval in shape and seat a minimum of 8 persons and a maximum of 10 persons. White linen table cloths and napkins will be provided.

**CENTREPIECES**
Old Government House has an arrangement with a preferred florist to offer you a selection of table centerpieces for guest tables (charges will apply). If you would like Your Old Government House Events Coordinator to liaise with the florist on your centerpieces (as per the arrangement with the florist and Old Government House), there will be a service fee of $50.00.

**CAR PARKING**
There is limited car parking on site at QUT with a 4 hour (maximum) undercover car park. Car parking spaces are on a first come first served basis and clients are requested to find alternative parking after the four hours.
Up to five complimentary car parking spaces are included as part of your wedding package. These spaces are available on Friday (after 4pm), Saturday and Sunday unless otherwise negotiated.

Parking is also available at:
Festival Parking, 53 Charlotte Street, Brisbane.
Secure, 24hr parking, No cashier, pay station

DISABLED ACCESS
Disabled access to the venue is available from the verandah adjacent to the Drawing Room in Old Government House. Please confirm any special requirements at least fourteen days before your wedding day.

ACCOMMODATION
While there is no on site accommodation, we can recommend the following hotels and apartments that are within walking distance to Old Government House:

Hotels
- Stamford Plaza Brisbane Hotel – 5 Stars
  Cnr Edward & Margaret Streets
  P. 07 3221 1999
  www.stamford.com.au

- Conrad Treasury – 4 Stars
  130 William St, Brisbane
  P. 07 3306 8888
  www.conradtreasury.com.au

Apartments
- Quay West – 4.5 Stars
  132 Alice Street
  P. 07 3853 6000
  www.mirvachotels.com/quay-west-suites-brisbane

PUBLIC HOLIDAYS
Old Government House will be open for wedding receptions on public Holidays. However surcharges will apply.

RECOMMENDED SUPPLIERS
Please refer to following pages for our recommended suppliers to assist in your wedding preparations.
## CAPACITIES CHART

<table>
<thead>
<tr>
<th></th>
<th>Ceremony</th>
<th>Banquet</th>
<th>Cocktail</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Hall</td>
<td>100</td>
<td>60</td>
<td>150</td>
</tr>
<tr>
<td>The Dining Room</td>
<td>64</td>
<td>50</td>
<td>75</td>
</tr>
<tr>
<td>The Drawing Room</td>
<td>64</td>
<td>50</td>
<td>75</td>
</tr>
</tbody>
</table>
FLOOR PLAN

The floor plan is a suggested layout for a sit-down banquet event; however we are happy to work with you to customise the layout of the individual rooms.
RECOMMENDED WEDDING SUPPLIERS

FLORISTS

Flowers of the World
Anja Vang
Shop S15A, 176 Grey Street, South Bank
P. 3846 1300
E. anjavang@optusnet.com.au
www.flowersoftheworld.com.au

Bouquet Boutique
P. 3254 1066
E. geraldine@bouquetboutique.com.au
www.bouquetboutique.com.au

Perrots Florists
P. 3252 7877
E. blowsyblooms@interfloraflorist.com.au
www.perrotts.com.au

PHOTOGRAPHERS

Vivid Photography
Catherine and Richard Muldoon
P. 3391 7999
E. info@vividphotography.com.au
www.vividphotography.com.au

Sterling Studios
Chris Knoblauch and Sonia Sutcliffe
P. 3847 4555
E. info@sterlingstudios.com.au
www.sterlingstudios.com.au

Thurtell Photography
Andrew and Nicole Thurtell
P. 5591 9006
E. Andrew@thurtell.com
www.thurtell.com
CAKES
Sweetums
P. 3378 2645
E. cakes@sweetums.com.au
www.sweetums.com.au

French Patisserie
P. 3371 8996
E. priya@frenchpatisserie.com.au
W. www.frenchpatisserie.com.au

Julie Whitehead
P. 3848 0448
www.juliewhiteheadcakes.com.au

THEMING AND DECORATING
Elegant Settings
P. 3344 5536

Styled Events
P. 3855 2200
E. info@styledevents.com.au
wwwstyledevents.com.au

The Prop House
P. 3255 2266
E. prophouse@theprophouse.com.au
www.theprophouse.com.au

W. Edding & Co
P. 3252 2770
E. myplanner@weddingco.org
www.weddingco.org

TRANSPORT
Hughes Limousines
P. 1300 306 644
E. res@hugheslimousines.com.au
www.hugheslimousines.com.au
Royale Limousines
P. 3211 8577
E. annitab@royalelimousines.com.au
www.royalelimousines.com.au

Tic Tac Tours
P. 1300 887 837
E. info@tictactours.com.au
www.tictactours.com.au

VIDEOGRAPHER
Visual Tide
P. 3378 3926
E. info@visualtide.com.au
W. www.visualtide.com.au

Cinecam Media
P. 3345 6222
E. info@cinecam.com.au
www.cinecam.com.au

StudioCam Video Productions
P. 3823 2363
E. studiocam@people.net.au

ENTERTAINMENT
David Kidd
Solo Tenor, duets and groups.
P. 0416 255 577
E. david@davidkidd.com.au
www.davidkidd.com.au

Jennifer Turnbull
Solo Soprano, duets and groups
P. 0438 687 577
E. jenniferturnbull@mac.com
www.elixirvoices.com/jen.htm
Carisma
Flute, harp & cello trio
P. 3286 4822 or 0418 116 610
E. info@carisma.com.au
www.carisma.com.au

DJ
Party Sound
P. 0432 268 444
E. partysound@gmail.com
www.partysound.com.au

Richard Cranitch
P. 0414 933 037
E. richard@iretro.com.au

BCG Entertainment
P. 0431 115 939
E. bure@bcgentertainment.com
www.bcgentertainment.com

WEDDING COORDINATORS
The Little White Wedding Company
Victoria Cameron
P. 0400 441 718
E. victoria@thelittlewhiteweddingco.com.au
www.thelittlewhiteweddingco.com.au
TERMS AND CONDITIONS OF HIRE (WEDDINGS)

Please note, on signing the contract you are agreeing to the below terms and conditions.

INTERPRETATION

- ‘QUT Precincts’ means the department of the Division of International and Development, Queensland University of Technology, which has responsibility for managing QUT’s public venues.
- ‘QUT Precincts Management’ means any authorised or designated officers of QUT Precincts.
- ‘Old Government House Venue’ means any of the function rooms within Old Government House including agreed outdoor areas.
- ‘Hirer’ means the person or organisation referred to on the Venue Contract and includes a member of any committee thereof.
- ‘Hire Period’ means the period or periods for which Old Government House Venue(s) are hired where the context requires the commencement and end time of any of the period or periods.
- ‘Venue Contract’ is the form so described which outlines the Old Government House Venue(s) for hire, the conditions of hire, the hire period and food and beverage requirements. The Venue Contract is not binding on Old Government House until the hirer has signed the form, been approved and signed by QUT Precincts Management.
- ‘Hire Charges’ means the amounts payable for the agreed hire period as confirmed in the Venue Contract.

HERITAGE HOUSE RESTRICTIONS

- Hired areas are The Hall, The Dining Room, The Drawing Room and The Billiard Room on the ground floor and The Nursery on Level one.
- This is a heritage-listed venue and offers visitor facilities for the general public from 10am-5pm 6 days (excluding Sat) including the Interpretative Centre on the ground floor and the Williams Robinson Gallery on level one. Exclusivity for events in the hired spaces can be guaranteed. The gallery on level one will remain open during normal business hours, but viewing access from above will be restricted to ensure privacy for event guests below.
- No items are to be pinned, glued, taped or attached in any way to the walls, floors, staircase or ceilings.
- All Floral arrangements must be free standing.
- The use of naked flames, helium balloons, rice, confetti, rose petals, smoke machines, indoor and outdoor fireworks is prohibited.
- All items for the event must be removed from the premises on the day of your event unless otherwise negotiated with the Old Government House events team.

BOOKING CONFIRMATION:

- A tentative booking will be held for 14 days (unless otherwise negotiated with the Old Government House events team). An initial deposit of $1,200 or 25% of the estimated total cost of the event, whichever is the greater, together with a signed Venue Contract is required to secure the booking. If this deposit is outstanding past the specified due date, the tentative booking will lapse.
- The final balance of the agreed hire charges will be paid at least three (3) business days prior to the commencement of the hire period.
CHANGES TO THE VENUE CONTRACT:
- All changes to the signed Venue Contract must be advised in writing to Old Government House events team. Additional charges may be payable if the venue(s) are not vacated by the time specified on the Venue Contract or if additional equipment or staff requests are made during the event.

VENUE HIRE PERIOD:
- The duration of the event cannot be extended for any reason on day of the event.

VENUE HIRE CHARGES (CHARGES ARE INCLUSIVE OF GST):
- Venue Hire Charges are subject to change without notice except when a Venue Contract has been signed by the Hirer and QUT Precincts Management together with all deposits paid.

CANCELLATION BY HIRER:
- Notification of cancellation must be in writing.
- Notice of more than 90 days: full deposit will be refunded less a processing fee of $100.00 (plus GST).
- Notice of 30 – 90 days, and the venue is:
  - Re-hired - 50% of the deposit will be refunded.
  - Not re-hired - deposit will be forfeited.
- Notice of 7 - 30 days: deposit will be forfeited.
- Notice of less than 7 days: deposit will be forfeited, and 75% of the estimated total cost of your event will be charged.

CANCELLATION BY QUT PRECINCTS:
- QUT Precincts Management may at any time cancel the hiring if in its opinion:
  - Old Government House venues may be damaged by use for the hiring purpose.
  - The Hirer has failed to comply with these Terms and Conditions of Hire.
  - QUT Precincts Management is of the reasonable opinion that Old Government House venues will be unfit for use during the hire period.
  - QUT Precincts Management will endeavour to relocate the Hirer to alternative space or venue that in the reasonable opinion of QUT Precincts Management is suitable.

STAFFING:
- The standard venue hire charge includes provision of a Banquet Manager to set and reset the pre agreed layout of the venue, to be in attendance throughout the hire period and to meet with the bride and groom and an Old Government House events representative prior to the wedding.
- Should the configuration of the venue change on the day of the wedding and incur more staff time than the agreed venue hire duration, additional charges may apply for the Banquet Manager on an hourly rate ($41.50p/h Mon-Sat and $83 p/h on a Sunday).
- Should the hirer require more complex audio visual services than the standard set up of the PA system, lectern and microphone, technical staff will be rostered and charged at an hourly rate ($40.00p/h Mon-Sat and $80 p/h on Sunday).

SURCHARGES:
- Please note that Old Government House does not offer wedding receptions in excess of 6 hours duration.
- Wedding receptions on a Sunday or a public holiday will incur a $300 flat fee surcharge.
- Wedding receptions that extend past midnight incur an additional venue hire fee of $500.
- A surcharge of $200 will apply if additional cleaning is required outside of the standard cleaning of the venue.

**DAMAGE OR LOSS**
- QUT Precincts indemnifies the Hirer against all direct expenses, losses, damages and costs reasonably incurred or suffered by the Hirer as a result of injury to or death of any person, damages to property, caused by the negligent acts or omissions or willful misconduct of QUT Precincts, its employees and agents before, during or after the event.
- The Hirer indemnifies QUT Precincts against all direct expenses, losses, damages and costs reasonably incurred or suffered by QUT Precincts as a result of injury to or death of any person, damages to property including theft, caused by the negligent acts or omissions or wilful misconduct of the Hirer, its invitees, its employees and agents before, during or after the event.

**FORCE MAJEURE**
- Neither the Hirer nor QUT Precincts will be liable for any default or delay in the performance of its obligations under the Venue Contract if and to the extent that default or delay is caused, directly or indirectly, by fire, flood, earthquake, elements of nature or Acts of God, riot, civil disorder, rebellion or revolution, acts of terrorism or any other similar cause beyond the reasonable control of such party.

**EQUIPMENT:**
- All staging, AV and technical equipment must be installed and de-rigged by Old Government House staff. Technical staff may be required to setup and operate equipment depending on the complexity of the Hirer's requirements.
- Should the hirer require the use of the in-house piano, QUT Precincts will arrange pre-event tuning at the hirer's expense.

**CATERING:**
- Old Government House does not have in house catering services.
- Merlo Kitchen Catering Company is the preferred caterer for Old Government House.
- There are however no restrictions to the Hirer on using the services of external caterers.
- Recommendations for caterers can be supplied to the Hirer on request.
- All external caterers must liaise direct with the Old Government House events team and comply with the associated Terms and Conditions.

**SUPPLIERS:**
- QUT Precincts Management reserves the right to approve only selected sub contractors to service the hiring at Old Government House venues.

**CONSUMPTION OF ALCOHOLIC BEVERAGES:**
- Alcoholic beverages may not be sold or supplied by the Hirer.
- In accordance with the Liquor Act, responsible service of alcohol is practised at Old Government House. Alcohol will not be served to guests under the age of 18 years or to intoxicated guests.
SMOKING POLICY:
- Smoking is not permitted inside or on the adjacent outdoor areas of Old Government House including the Courtyard, Verandahs, Front and Back Lawns.
- The Hirer must nominate a person who is authorised to represent the Hirer and who will remain at the venue for the duration of the event. Variations to requirements attracting charges as detailed in the Venue Contract will be discussed with the nominated person.

EVACUATION PROCEDURES:
- In the event of an emergency, the Hirer and guests should follow the evacuation directions of QUT Precincts staff.

ACTIVATION OF FIRE DETECTION SYSTEMS:
- Direct costs incurred due to the activation of the fire detection system through willful action or negligence by the Hirer shall be referred to the Hirer for payment.

PARKING:
- No free parking is associated with use of Old Government House. QUT or Brisbane City Council court-enforced fines will apply to vehicles parked illegally. Parking directions are available to the Hirer for distribution to guests. Limited on campus parking is available and limited paid VIP parking may be available on request.
CONTACT

QUT Precincts
Old Government House Events Team
07 3138 4463
oghevents@qut.com