



Make an impression with a state of the art cinematic experience at

PALACE CINEMAS QLD

Palace Barracks & James Street Rates Card

Give your guests an unforgettable night of luxury unlike anything else in cinema at Palace Barracks and James St.

- Sixteen beautiful theatres of plush seating and varying sizes, for anything between 16 to 265 guests
- A broad selection of art-house, international, and mainstream film
- Come to the Barracks for one of the best views of Brisbane City, overlooking the river, CBD, and South Bank
- Nestled in Fortitude Valley, our James St venue reflects the style and sophistication unique to the city
- Audio-Visual support including microphones, lecterns, spotlights, presentations, Blu-Ray and DVD capabilities, Digital Cinema Package, Dolby Surround Sound, and trained AV assistants
- Flexible, fresh, and delicious catering options from local vendors
- RSA-certified staff serving beverages from our acclaimed list of Australian and international wines and beers
- Covid-19 safety trained staff and management to ensure a healthy environment for you and your guests

Let our team help you find the right film to suit your audience and guide you to create an unforgettable occasion.



PALACE CINEMAS

Contact us:

Georgia Harawira
Queensland Functions & Events Manager
✉ Georgia.Harawira@palacecinemas.com.au
☎ 07 3852 1487

VENUE HIRE

at Palace Barracks & James Street

Exclusive Cinema Hire

Available every day of the week, treat your guests, staff, friends or family to an exclusively hired cinema to see any of our new release films. Classics and retrospective films are also available at an extra film hire fee. Hosts of cinema hires are entitled to use the cinema itself for the length of the film, unless otherwise previously arranged for a Q&A or speech. Running into the next session time attracts a secondary cinema hire fee. A premium cost may be applied to particular films. Hires and bookings are unavailable between 23 December – 9 January.

Palace Barracks

61 Petrie Terrace BRISBANE CITY 4000

CINEMA	CAPACITY	PRICE
1	265	\$2915
2	200	\$2200
3	200	\$2200
4	200	\$2200
5	85	\$935
6	70	\$770

*cannot play DVD/Blu-Ray

Palace James Street

39 James Street FORTITUDE VALLEY 4006

CINEMA	CAPACITY	PRICE
1	54	\$594
2	35	\$385
3	43	\$473
4	54	\$594
5	66	\$726
6	171	\$1881
7	174	\$1914
8	16 deluxe seats	\$208
9	16 deluxe seats	\$208
10	34 deluxe seats	\$442

*cannot play DVD/Blu-Ray

Private Presentations

Palace Cinemas offer a unique and unforgettable opportunity for conferences, product launches, corporate presentations, and premiere screenings for local film. We recommend all films and presentations come on DCP format. Projectors are able to connect to laptops via HDMI; all presentations must arrive on site at least 10 days before the event, and be tested in an AV rehearsal. Rehearsals are held between 8-10am, and start at \$85.00. See the technical requirements page for further details.

Group Bookings

We also take bookings of over 20 people for any of our current standard sessions, shared with members of the public, from \$11.00. On Mondays, groups of over 20 are entitled to tickets from \$7.50 each.

Group bookings are also available for our sessions of the Met Opera, National Theatre Live, and Palace Opera Ballet. Please inquire for further details.

Functions

All cinema hires and group bookings are entitled to a function before or after their film. Functions where food and beverages are served attract a fee to cover staff service. No items available for purchase from the cinema bar or through our caterers may be sold or given away. Under no circumstance can guests and hosts bring and give away their own alcohol. Hosts of functions should be on-site at least half an hour before their guests.

Session Times

We ask that all cinema hires and group bookings take place within our standard starting times to accommodate our other screenings through the day. These times are flexible for private presentations. They are as such: 10.00-10.30am, 12.00-12.30pm, 2.00-2.30pm, 4.00-4.30pm, 6.30-7.30pm.

Payment

Full payment of all fixed costs is due a week before your event, and can be made by BPay. Tickets and food and beverages cannot be refunded. Cinema hire is non-refundable once programming is confirmed. Cancellation of cinema hires and catering within seven days attracts a 100% cancellation fee. Please see the terms and conditions of cinema hire for further cancellation policies.

EVENT CATERING

at Palace Barracks & James Street

Staff Service

During your event, our trained and RSA-certified staff are able to cordon off your space in the foyer, prepare and arrange food items, set up a private bar or tables, serve guests, deliver tray service for food, and usher guests into the cinema when ready. Staff service is applied to any event where alcoholic beverages are served from a private bar regardless of guest numbers.

20 - 70 guests	\$80
70 - 150 guests	\$160
150 - 200 guests	\$240
200+ guests	\$400

Cinema Combos

Palace Classic Combo \$15.00

Glass of sparkling wine OR Peroni, small popcorn, 600ml water or soft drink, Connoisseur ice cream stick

Palace Traditional Combo \$10.00

Small popcorn, 600ml water or soft drink, Connoisseur ice cream stick

Palace Snack \$6.00

Small popcorn, 600ml water or soft drink

Individual Items

Connoisseur Gourmet Ice Cream Stick \$4.00

Small Popcorn \$4.00

Bottled Water (600mL) \$4.00

Small Soft Drink \$4.00

Lolly Bag \$3.00

Morning & Afternoon Tea

Made fresh by local caterers, please inquire for adjustments for dietary requirements and allergens. Minimum of 20 servings per order.

Maple roasted bircher muesli pots with coconut and macadamia \$5.00

Skinny chia, banana and chocolate pudding (vegan, gf, df) \$5.00

White chocolate & raspberry cake (gf) \$4.50

Danish pastries \$4.50

Cacao & walnut brownie (gf) \$4.50

Vegan chocolate chip cookies \$4.50

Scones, cream & strawberry chia jam \$4.50

Bruschetta with tomato, ricotta, macadamia (v) \$5.00

Bacon & egg tart \$5.00

Avocado, fetta & dukkah bruschetta \$4.50

Platters

Made fresh by local caterers, each platter serves up to 10 people.

Cheese Platter \$120.00

artesian cheeses, pear jam, grapes, boozy apricots and walnuts- lavosh and grissini (v)

Charcuterie \$120.00

Shaved aged salami, chorizo, mustards, rocket, pesto & beetroot relish served with lightly toasted flat bread

Vegetarian Board \$120.00

Grilled pumpkin, stuffed olives, char-grilled courgette, chickpea and green tahini-flat breads (v, df)

Chocolate-coated strawberries, 30 pieces (v) \$110.00

Lunch

Made fresh by local caterers, please inquire for adjustments for dietary requirements and allergens. Minimum of 20 servings per order.

Individual salad box \$8.00

Gourmet filled wrap \$8.00

Artesian filled sandwich \$8.50

Homemade Quiche \$6.00

Boxed Meals

Made fresh by local caterers, please inquire for adjustments for dietary requirements and allergens. Minimum of 20 servings per order.

Chicken Petit Roll \$18.50

with pine nut, celery & mayonnaise; pastrami with minted new potatoes and peas salad; and homemade tarts with bocconcini, tomato and basil

Pastrami Petit Roll: \$18.50

with smoked cheddar, homemade relish and oak leaf; grilled chicken & romaine leaf salad, grated egg, crispy onions and croutons; homemade tart of pumpkin, fetta & pine nut

Cracked pepper Roast Beef Petit Roll \$18.50

with rocket & onion jam; Tuscan salad - grilled pumpkin, stuffed olives, chargrilled courgette, chickpea (v, df); and homemade forest mushroom tart (gf)

Canapés

Made fresh by local caterers, please inquire for adjustments for dietary requirements and allergens. Hot canapés incur a small price increase for chef service. Minimum of 20 servings per order.

Cold Canapés \$4.50 apiece

Goat's cheesecake with red onion jam (v)

Truffle honey roasted fig bruschetta with crisp prosciutto

Savoury crab & fennel tart (gf)

Confit duck leg with sticky plum sauce (gf, df)

Tender stem broccoli, willow grove blue tarts (v)

Baked oatcakes, pea mousse, frosted walnuts (v)

Pecan shortbread, maple bacon

Cream cheese, dehydrated cherry tomatoes, apple marmalade (v)

Rare peppered beef, red onion pickle & wasabi kupa (gf, df)

Sweet corn custard tartlet, goat cheese, charcoal salt (v)

Smoked Huon salmon, beetroot, charred labna (gf)

Petit pea, ricotta & dill croustade (v)

Smoked chicken tandoori roulade, apricot compote, cress (gf)

Hot Canapés \$5.00 apiece

Oregano and nduja & pork rolls

Corn beef croquette, pickled onion, caper aioli

Cracker crust, salt & pepper pork belly-sweet malt vinegar

Classic fish cake, lemon and thyme aioli

Pork dumpling, black vinegar dressing -eschalot greens

Spicy kung poa cauliflower (gf, v, vegan option available)

Chicken and lemongrass ball, peanut crunch (gf)

Fontina arancini, tomato jam (v)

Spiced fish skewers, pomegranate and yoghurt dressing

EVENT CATERING

Beverages

Enjoy the best in locally and internationally sourced wines and beers at our fully licensed cinemas.

All wines are charged by the bottle; a standard bottle of wine holds 5 serves. Under our liquor license, guests are not permitted to bring or serve their own alcoholic beverages. Refills are not permitted for jugs of juice or soft drink. Please inquire for further details.

Sparkling Wine

NV Louis Perdrier Brut	\$28.00
Il Fiore Prosecco	\$30.00
NV Piper-Heidsieck Cuvee Brut Champagne	\$70.00

White

Block 50 Chardonnay	\$28.00
Block 50 Sauvignon Blanc Semillon	\$28.00

Red

Block 50 Shiraz	\$28.00
Ad Hoc Cruel Mistress Pinot Noir	\$40.00

Beer

Peroni	\$7.00
4 Pines Pale Ale	\$9.00

Non-Alcoholic

Jugs of Juice	\$10.00
Jugs of soft drink	\$8.00
Assorted soft drinks & bottled water	\$4.00
Self-serve tea and coffee	\$2.00 each
Barista-style coffee	\$4.00 each

*only for groups of less than 50

Jugs of water are available free of charge for groups of less than 50



TECHNICAL SPECS

Requirements & Costs

The following requirements and costs are for any cinema hire to screen private content:

Format

Films, short films, and holding slides should all be provided on DCP (Digital Cinema Package) format. We do not advise hosts convert their own content to DCP; professional conversion services are available on inquiry. Self-produced films can be played from DVD or Blu-ray in select cinemas only with the express permission of the distributor or owner; please note that the quality of DVDs is not the greatest and to meet Palace standards we prefer to screen content from DCP. PowerPoint presentations should be tested during a rehearsal to ensure the presentation runs smoothly. Video footage in PowerPoint presentations must be embedded; if they require sound, please advise beforehand. All external content must be supplied at least one week before the event to ensure the content can be ingested, transferred, and tested in a timely manner; we highly recommend 14 days ahead of schedule.

Rehearsals

While rehearsals are not mandatory, they are highly recommended to ensure your content or presentation runs as well as possible. A time will need to be scheduled with our AV assistants or site managers between 8-10am on a weekday.

Technical Assistant

Our highly trained technicians are able to assist with the ingestion, transfer, and rehearsal of your content; on the day of your event, they can handle aspects such as microphones for speeches, spotlights (in select cinemas only), clicking through presentations, cueing holding slides/videos, lowering the lights, and more.

Film Choices

A list of upcoming and in-season films is available upon request. Palace Cinemas are proud to screen a broad range of art-house, international, and blockbuster films, but not all cinemas receive the same content. Please inquire for more details on what options are available at Palace Barracks and James St respectively.

If you are interested in screening an out-of-season film or one we are not scheduled to screen, we require up to a month to contact the film's distributor to seek approval and a copy of the content. These hires are only available in cinemas with more than 100 seats, are subject to a film hire fee on top of cinema hire, and the approval and conditions set by the distributors.

Costs

Technical Rehearsal	\$85
PowerPoint Presentation Fees:	
0-15 minutes	\$85
15-30 minutes	\$150
30+ minutes	\$300
Technical Assistant:	\$85 for 3 hours
Film hire (please enquire for a quote)	\$330 min



IMPORTANT INFORMATION

Please take a moment to read.

Palace Cinemas retains the right to cancel bookings and events for whatever reason deemed reasonable. In the case that an event must be cancelled in its entirety, Palace Cinemas will not charge the client for the event.

For cinema hire, the allocated auditorium is usually available for two to two and a half hours. This can be extended by written agreement and additional charges may apply. The allocated auditorium must be vacated at the end of the programmed session time to allow for the next session to take place. At the conclusion of the session, Palace Cinemas requires time to clean the auditorium and prepare for the following session. Should the event time in the allocated auditorium exceed the agreed finishing time, Palace Cinemas reserves the right to impose an additional cinema hire charge in compensation.

Guest numbers must not exceed the allocated auditorium seating capacity and all paths, steps and thoroughfares must always be kept clear. Excluding mobility aids, no external seating is permitted.

Hosts may charge guests for admission at their own discretion or may invite guests free of charge. Under either arrangement, the host is responsible for promoting the event and managing the guest list. Palace Cinemas are able to provide a registration table for this purpose.

Information regarding Health and Safety during COVID-19

All of our staff and managers are trained in maintaining a healthy and safe environment for themselves and for their patrons at all times. Measures to ensure our cinemas are kept clean include:

- Social distancing – We have many reminders to maintain social distancing in our foyers, and staff are able and willing to remind guests to keep their distance.
- Cleaning – all of our cinemas and foyers are regularly deep cleaned between sessions, and staggered to allow more time for guests to come and go in the foyer space.
- Hygiene – all our staff use gloves and regularly wash and sanitise hands while handling tickets, food, and other items. Hand sanitiser dispensers are located around the foyers for patron use.

In line with current COVIDsafe guidelines we also require the host of any event to be able to provide the names, addresses (email or home) and phone numbers of all guests in order to assist with contact tracing in the unlikely event of a COVID contact.

