



BREAKFAST & MEETINGS

LUNCH & DINNER

COCKTAIL PARTIES

BEVERAGES

ROOM CHARGES

ADDITIONAL INFORMATION





The broad stone steps and towering Corinthian columns welcome you to an outstanding venue for presentations, seminars and events.

The University of Queensland's Customs House is one of Brisbane's premier restaurant, events and heritage destinations, with unique facilities suitable for all styles of private and corporate events. The prestigious Queen Street location, service and facility is exceptional in every sense.

Our award winning team can cater for 6 to 330 persons. Our cuisine philosophy is to source fresh quality seasonal produce to prepare dishes that are well presented with good clean flavours. Dedicated event coordinators are on hand to customise an event that will impress your guests. 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. Customs House operates under the University of Queensland's

Environmental Management System which has been in place since 1996. At Customs House we take responsibility for our impact on the environment and continuously work towards minimising that impact.

Multi award winning function venue on the river – A Brisbane heritage icon!



WINNER 2017, 2016, 2014 & 2013 RESTAURANT
& CATERING AWARDS FOR EXCELLENCE



WINNER 2021, 2020, 2017
SEQ "CATERER OF THE YEAR"



WINNER 2021 SEQ "FUNCTION CATERER"
WINNER 2023 QLD "EVENTS CATERER"

3 Hour Dinner Package *(Minimum spends apply)*

3 Hour Dinner Package
\$130 PP

DESIGN YOUR OWN MENU FROM THE SELECTIONS PROVIDED...

Two canapés on arrival

Freshly baked bread roll and butter

Two course set menu

Freshly brewed coffee and tea with
chocolates

ENJOY A THREE HOUR CUSTOMS HOUSE BEVERAGE PACKAGE WHICH INCLUDES:-

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original, Asahi Soukai 3.5,
Cascade Premium Light and Somersby
Apple Cider

Soft Drinks, Mineral Water and Orange
Juice

UPGRADE:

Alternate plating attracts a
surcharge of **\$4 PP** per course or
\$10 PP for 3 courses.

Should you wish to extend your
dinner package by one hour to a
four hour duration, a surcharge of
\$20 per person is applicable which
includes beverages.

Please consult your Event
Coordinator if you wish to
include Tiffany Chairs and floral
decorations.

BEVERAGE PACKAGE UPGRADE:

Should you wish to upgrade your
beverage package -

ADD \$10 PP for the **PREMIUM**
beverage package

ADD \$20 PP for the **DELUXE** beverage
package

ADD \$50 PP for the **PRESTIGE**
beverage package

4 Hour Dinner Package *(Minimum spends apply)*

4 Hour Dinner Package
\$150 PP

INCLUSIONS:-

- Two silver candle sticks with LED candles per table
- Lectern and microphone
- Dance floor
- Staging
- Registration table
- Black carpet at the Queen Street entrance (weather permitting)
- Use of the grand piano (Long Room only)
- 4 hours room hire

DESIGN YOUR OWN MENU FROM THE SELECTIONS PROVIDED...

Freshly baked bread roll and butter

Three course set menu

Freshly brewed coffee and tea with chocolates

ENJOY A FOUR HOUR CUSTOMS HOUSE BEVERAGE PACKAGE WHICH INCLUDES:-

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original, Asahi Soukai 3.5, Cascade Premium Light and Somersby Apple Cider

Soft Drinks, Mineral Water and Orange Juice

UPGRADE:

Canapés on arrival (3 canapés of your choice)

ADD \$12 PP

Alternate placing attracts a surcharge of **\$4 PP** per course or **\$10 PP** for 3 courses.

Should you wish to extend your dinner package by one hour to a five hour duration, a surcharge of \$20 per person is applicable which includes beverages.

Please consult your Event Co ordinator if you would like to include chair covers and sashes or Tiffany Chairs and floral decorations.

BEVERAGE PACKAGE UPGRADE:

Should you wish to upgrade your beverage package -

ADD \$10 PP for the **PREMIUM** beverage package

ADD \$20 PP for the **DELUXE** beverage package

ADD \$50 PP for the **PRESTIGE** beverage package

Canapé Selections

CHOOSE YOUR CANAPÉS FROM THE FOLLOWING:

Cold Canapés

Oyster in the shell (GF) (DF)

Fresh Queensland prawn with lime and lemongrass aioli (GF) (DF)

Moreton Bay bug, curried mango mayo, crispy wonton (DF)

Steak tartare, bean crisp, smoked yolk, potato frites

Cured kingfish, smoked sour cream, orange, dill, on rye

Mini Queensland sand crab, celery, Kewpie mayo, bun (DF)

Smoked salmon on blinis with sour cream and salmon pearls

Ocean trout, toasted brioche, pickled onions, dill

Scallop ceviche, papaya, pork crackle dust, on a spoon (GF) (DF)

Mini vol au vent, smoked salmon mousse, asparagus, preserved lemon (DF)

Duck liver parfait, flaky pastry, port wine gel

Five spiced duck, hoisin mayo, chives, sesame seeds, crispy wonton (DF)

Duck rilette, mandarin, toasted macadamia, crostini

Grilled lamb fillet, yoghurt, olive, bruschetta

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

Assorted Sushi rolls, gluten free soy sauce and wasabi (V) (GF)

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

Goat's cheese, fig and beetroot relish tart (V)

Moroccan hummus, zucchini and roasted capsicum tart, harissa yoghurt (V)

Baby caponata, goat cheese, crouton (V)

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



Canapé Selections

CHOOSE YOUR CANAPÉS FROM THE FOLLOWING:

Warm Canapés

Noosa crab cakes, sauce gribiche,
watercress

Moreton Bay bug mornay, pancetta
crumb, tart

Quail breast wrapped with sage and
prosciutto (GF) (DF)

Steamed mini beef brisket buns (DF)

Confit duck and butternut pumpkin tart

Duck spring roll, XO sauce (DF)

Mini lamb kofta with spiced yoghurt (GF)

12 hour braised lamb shoulder, hummus
and parsley tart

Confit pork belly, ginger chilli caramel,
coriander (GF) (DF)

Pork belly, enoki mushrooms, Kimchi miso
(GF) (DF)

Karaage chicken, Japanese pickles,
kewpie, furikake, charcoal bun

Brisket, mac + cheese croquette,
smoked chipotle, aioli

Beef and burgundy pie, green pea,
mash, relish

Baked ricotta and pancetta tarts

Chickpea falafel, pumpkin hummus,
coconut labneh (V)

Mushroom, thyme and black truffle
tart (V)

Asparagus and goat's cheese tart (V)

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

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

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



Lunch & Dinner Menus (Available for a minimum of 30 persons)

ALTERNATE PLACING ATTRACTS A SURCHARGE OF \$4 PP PER COURSE OR \$10 PP FOR 3 COURSES

*A freshly baked bread roll and butter is included with
your menu selection*

Cold Entrées

Kingfish ceviche, pomelo, avocado,
coriander, crispy potato **(GF) (DF)**

Yellowfin tuna carpaccio, fennel and
grapefruit salad, dill mayonnaise, pancetta
crumb **(GF)**

Moreton Bay bug, green gazpacho,
avocado, cucumber, radish, citrus cream
(GF)

Spanner crab, celery, egg yolk, baby gem,
almond **(GF)**

Queensland prawn, spiced avocado,
lime aioli, finger lime, coriander **(GF) (DF)**

Seared tuna, edamame, brown rice,
pickled radish, sesame soy **(GF)**

Vitello tonnato, Veal, tuna mayonnaise,
capers, wild rocket, Parmesan **(GF)**

Smoked duck breast, pear and apple
salad, toasted walnuts **(GF)**

San Daniele prosciutto, slow roasted
tomato, buffalo mozzarella, fennel and
kale **(GF)**

Pumpkin terrine, goat curd raita, toasted
seeds, honey vinaigrette **(V)**

Burrata, heirloom tomatoes, basil, crispy
kale, capers, olive crumb **(V) (GF)**

Warm Entrées

Confit salmon, charred sugarloaf, pickled
ginger, curry leaves **(GF)**

Seared scallops, lemon risotto, fennel,
peas, asparagus, vin jaune **(GF)**

Quinoa crusted king prawns, chorizo,
green olive salsa, avocado, watercress
(GF) (DF)

Quail breast, grilled lettuce, peas,
pancetta, smoked corn, jus **(GF) (DF)**

Crispy pork cheek, caramelised
cauliflower, radish, watercress

Confit pork, pork rilette, cauliflower
puree, sorrel, braised onion, jus

Glazed lamb belly, eggplant,
smoked yoghurt, chimichurri **(GF)**

Baked zucchini tart, cipollini onion,
pine nut, ricotta, soft herbs, balsamic **(V)**

Potato gnocchi, pumpkin, pine nut, sage,
beurre noisette **(V) (GF)**

Mushroom tarte tatin, onion caramel, soft
herbs, crème fraiche **(V)**

Roast vegetable cannelloni, red pepper
purée, almond fetta, zucchini **(VG)**



Lunch & Dinner Menus (Available for a minimum of 30 persons)

Main Courses

FROM THE FARM

Oven roasted chicken breast, smoky eggplant purée, asparagus and tomato couscous, harissa yoghurt, preserved lemon salsa verde

Roasted chicken breast, sweet corn, kale, smoked pancetta, truffle jus **(GF)**

Confit chicken maryland, sobrasada croquette, asparagus, wild mushroom and leek ragout

Peppered duck breast, cauliflower purée, shiitake mushrooms, broad beans, redcurrant jus **(GF)**

Chocolate and dukka rubbed lamb rump, beetroot hummus, heirloom tomatoes, crispy chickpeas

Lamb loin, eggplant puree, skordalia, charred vegetables, smoked yoghurt, gremolata **(GF)**

Lamb rump, Parmesan gnocchi, tomato, olive, capsicum, zucchini, rosemary jus

Prosciutto wrapped pork, truffled mash, olive and vegetable ratatouille, fried sage **(GF)**

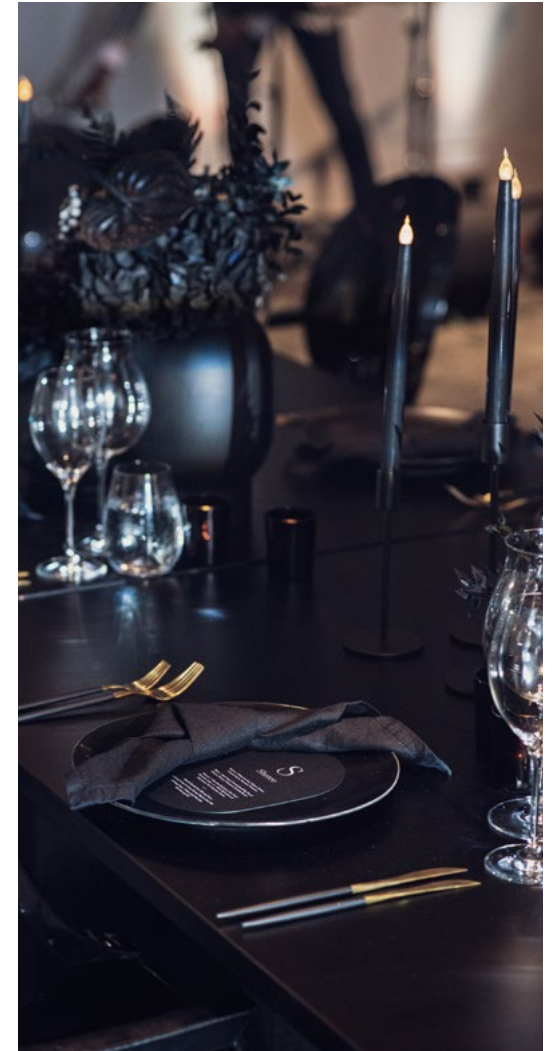
Pork belly, king prawn, parsnip puree, spiced apple, kale, calvados jus **(GF)**

Grilled sirloin, bacon, potato fondant, roast pepper purée, asparagus, spinach, jus

Eye fillet, mushroom ragout, caramelised cauliflower, spinach puree, red wine jus

Eye fillet, mac and cheese croquette, caramelised onion, bitter greens, jus

Beef short rib, smoked cheese croquette, bitter greens, braised red cabbage, glazed shallot



Lunch & Dinner Menus (Available for a minimum of 30 persons)

Main Courses

FROM THE SEA

Barramundi, gem lettuce, peas, broad beans, sunflower seeds, preserved lemon

(GF)

Pan fried barramundi, pine nut mash, bok choy, capsicum coulis, preserved lemon

gremolata (GF)

Roasted kingfish, cream corn, sautéed snow pea tendrils, crispy potato, citrus oil

Spencer Gulf kingfish, sand crab filled zucchini flower, salt and vinegar silverbeet, lemon butter

Grilled fillet of ocean trout, potato croquette, scorched leek, crab velouté, watercress

Crispy skin salmon, kohlrabi remoulade, green beans, watercress, beurre blanc

(GF)

Miso glazed salmon, carrot and ginger puree, warm edamame salad, roasted sesame

FROM THE FIELD

Nicola potato gnocchi, trio of mushrooms, spinach, truffle cream, garlic crumbs (V)

Roasted pumpkin risotto, asparagus, ricotta, pine nuts (GF) (V)

Marinated baby eggplant, sweet potato croquette, pea purée, caponata, goat curd (V)



Lunch & Dinner Menus (Available for a minimum of 30 persons)

Desserts

Soft centred chocolate fondant, chocolate crunch, coffee infused anglaise, vanilla bean ice cream

Individual chocolate and raspberry bombe, raspberry ripple sauce, pistachio

Customs house crème brûlée, chilled caramelised orange, Grand Marnier cream, macadamia **(GF)**

Peanut butter parfait, chocolate soil, dulce de leche, banana, candied peanuts

Lime curd tart, mojito jelly, meringue, white chocolate, calamansi

French vanilla cheesecake, strawberry yoghurt creméux, strawberry gel, basil

Belgian chocolate tart, ginger caramel, candied hazelnuts, vanilla mascarpone

Passionfruit pavlova roulade, raspberry and rhubarb consommé, double cream

Cheese

Individual platter of Australian and International cheese, walnut bread, lavosh, fig and nut log

COFFEE & TEA

Freshly brewed coffee and tea with chocolates



Beverage Packages

A choice of four packages, which includes your pre-dinner drinks, is available for your function.

Customs House does not offer BYO facilities.



CH BEVERAGE PACKAGE

Até Sparkling Brut
Até Pinot Grigio
Até Cabernet Sauvignon

Great Northern Original,
Asahi Soukai 3.5 and
Cascade Premium Light

Somersby Apple Cider

Soft Drinks, Mineral Water and
Orange Juice



PREMIUM BEVERAGE PACKAGE

Veuve Ambal Blanc de Blancs Brut NV
Cloud Street Pinot Grigio
Credaro Five Tales Shiraz

Asahi,
Asahi Soukai 3.5 and
Cascade Premium Light

Somersby Apple Cider

Soft Drinks, Mineral Water and
Orange Juice



DELUXE BEVERAGE PACKAGE

Bianca Prosecco
Rameau D'or Petit Amour Rosé
Red Claw Chardonnay
Red Claw Pinot Noir
St Hallett Garden of Eden Shiraz

Asahi, Stone & Wood Pacific Ale, Asahi
Soukai 3.5 and Cascade Premium Light

Somersby Apple Cider

Soft Drinks, Mineral Water and
Orange Juice



PRESTIGE BEVERAGE PACKAGE

Taittinger Cuvee Prestige Brut
Craggy Range Marlborough
Sauvignon Blanc
Shaw & Smith M3 Chardonnay
Craggy Range Martinborough Pinot Noir
Henschke Keyneton Euphonium

Asahi, Stone & Wood Pacific Ale, Asahi
Soukai 3.5 and Cascade Premium Light

Somersby Apple Cider

Soft Drinks, Mineral Water and
Orange Juice

BEVERAGE PACKAGE UPGRADE

- Arrival speciality cocktail **ADD \$15 PER PERSON (TO BE SERVED IN CONJUNCTION WITH YOUR BEVERAGE PACKAGE)**
- Include house spirits to your package **ADD \$13 PER PERSON PER HOUR (MINIMUM OF 3 HOURS)**

Equipment Hire Charges

Your room hire rental charge includes a complimentary lectern and microphone. The following is a list of standard equipment available for hire. This is a guide only as your particular requirements may vary. Specialist equipment can be organised on your behalf. Please ask your Event Coordinator for a proposal.

DATA/VIDEO PRESENTATION EQUIPMENT

Data Projector	\$ 150
Projector Screen	\$ 50
LED Screen & Stand (with laptop computer)	\$ 250
Rear Projection Screen (10'x 7') and black or graphite draping from	\$ 660
Laptop Computer with Remote mouse	\$ 150
Broadband Internet Connection	\$ 50

CONFERENCE AIDS

Flipchart, Paper & Pens	\$ 50
Standard Whiteboard & Markers	\$ 50
Note Pads & Pens	\$ 4.50
Pens	\$ 2.50
Photocopying (per page)	50c

AUDIO EQUIPMENT

Lectern & Fixed Microphone (additional)	\$ 135
Radio/Lapel Microphone	\$ 135
TECHNICIANS (per hour) from <i>(Minimum 3 hours)</i>	\$ 100

CUSTOMS HOUSE AUDIO/VISUAL PACKAGE

Data Projector	\$ 300
Screen	
Laptop Computer	
Remote mouse with laser pointer	

Rooms & Charges

ROOM CAPACITIES

Room	Banquet	Cocktail	Cabaret	Theatre
QUEEN STREET LEVEL				
The Long Room	220	300	130	200
MEZZANINE LEVEL				
Charitable Trusts Room	N/A	30	N/A	N/A
Reid Dining Room	10	N/A	8	N/A
Sylvia Jones Boardroom	24	N/A	22	N/A
RIVER LEVEL				
River Room	120	200	100	150
Restaurant	50	N/A	N/A	N/A

RENTAL CHARGES

Room	1 to 4 Hours	4 to 8 Hours
The Long Room	\$2,000	\$4,000
Charitable Trusts Room & Reid Dining Room	\$300	\$600
Sylvia Jones Boardroom	\$500	\$1,000
River Room	\$1,500	\$3,000
Restaurant	\$600	\$1,200

Charges for room rentals are dependent on the room booked, time period booked, the final number of guests and the confirmed catering arrangements.

Minimum numbers and minimum spends are applicable.

Miscellaneous Function Charges

CHAIR COVERS & TIFFANY CHAIRS

Available at \$10 each. Covers are white or black with your choice of coloured sashes. Tiffany Chairs are white or gold.

Minimum numbers and delivery charges may apply.

TABLES & LINEN

Tables are oval in shape and seat a maximum of 10 persons.

Black linen tablecloths and serviettes are provided. White linen tablecloths and serviettes can also be arranged.

TABLE DECORATIONS AND STYLING

Two silver candlesticks OR four tealights are provided per table for dinner functions.

White table top stands can be hired at \$50 each - suitable for florals (florals not included).

LED candles and tealights must be used in accordance with our heritage policy.

Please see below our preferred styling partners. They will be happy to provide a quote for you.

Florist - Bouquet Boutique

(07) 3254 1066

Florist - Perrotts Florists

(07) 3252 7877

Styling - Celebrating in Style

0407 827 352

Event Hire & Styling - Valiant Events

(07) 3859 8500

ENTERTAINMENT

Please contact your Event Coordinator for recommendations regarding entertainment. Listed below are our preferred entertainment providers.

Rush Entertainment

Outstanding entertainment for your next event.

0413 162 447

www.rushentertainment.com.au

G&M Event Group

DJs + MCs + Event Lighting + AV & Production.

1 300 736 233

www.gmeventgroup.com.au

Baker Boys Band

High energy live music, playing all your favourite songs.

0438 301 313

www.bakerboysband.com.au

BAND/DJ/SUPPLIER MEALS

A hot plated main meal from your menu plus soft drinks, mineral water and juices can be supplied at \$50 per person.

SPECIAL DIETS

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 this dish is 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.

CAR PARKING

STRICTLY NO PARKING.

Limited access is provided to off load equipment and supplies required for functions.

Parking is available at:

Wilson's Parking - Riverside Centre, 123 Eagle Street, Brisbane

Phone: 0401 042 684

<http://www.wilsonparking.com.au/go/wilson-car-parks/qld/riverside-centre>

Miscellaneous Function Charges

The Riverside Centre car park has two entries on Eagle Street. The northern entry is near Pig N Whistle. The southern entry is via the left hand lane under Jade Buddha.

Weeknights - enter after 5pm - \$9.00 flat rate. Weekends - flat \$9.00 rate per day (valid from 5am - 3am).

Simply have your parking ticket validated by Customs House staff to enjoy the discounts. All parking tickets must be validated at Customs House to receive the discounted rates.

(Pricing subject to change)

PEOPLE WITH DISABILITY (PWD)

A car parking space on the Riverside Terrace can be made available for disabled guests.

Wheelchair access to the building is via the Riverside Terrace centre doors. A lift operates in the building providing access to the Queen Street and Mezzanine levels.

A disabled toilet is located on the River Level of the building.

PUBLIC HOLIDAYS

Customs House is closed on public holidays.

ACCOMMODATION

A number of hotels are located in the immediate area. We recommend:-

Crystalbrook Vincent

(07) 3515 0700

Please visit

www.crystalbrookcollection.com/vincent

and click 'Book Now'. Once travel dates have been selected, please quote "CUSTOMS" as the Promo Code to obtain your discounted rates.*

**Subject to availability, conditions apply.*

Sofitel Brisbane

(07) 3835 3535

Please email H5992@sofitel.com for accommodation enquiries.

*(Guest reservations include overnight accommodation in a King Superior Room with breakfast for two)**

Brisbane Marriott

(07) 3303 8000

brisbane.reservations@marriott.com

Please visit [Customs House Accommodation Booking](#) and a discount will automatically apply to your selected accommodation.*

**Subject to availability.*

