

Business Lunch Packages *(Minimum of 30 persons)*

Available **MONDAY** to **FRIDAY**

Please choose a set menu from the following selections.

Two Course Menu

\$115 PP

Three Course Menu

\$125 PP

INCLUSIONS

- 2 Hour Beverage Package
- 3 Hours Room Hire
12 noon - 3pm

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

ENTRÉES

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

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

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

MAIN COURSES

Barramundi, gem lettuce, peas, broad beans, sunflower seeds, preserved lemon **(GF)**

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

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

DESSERTS

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

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

Passionfruit pavlova roulade, raspberry and rhubarb consommé, double cream

French and Australian cheese platters served with toasted walnut bread, lavosh, fig and nut log

COFFEE & TEA

Freshly brewed coffee and tea with chocolates

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





Business Lunch Packages *(Minimum of 30 persons)*

ENJOY A 2 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

BEVERAGE PACKAGE UPGRADE:

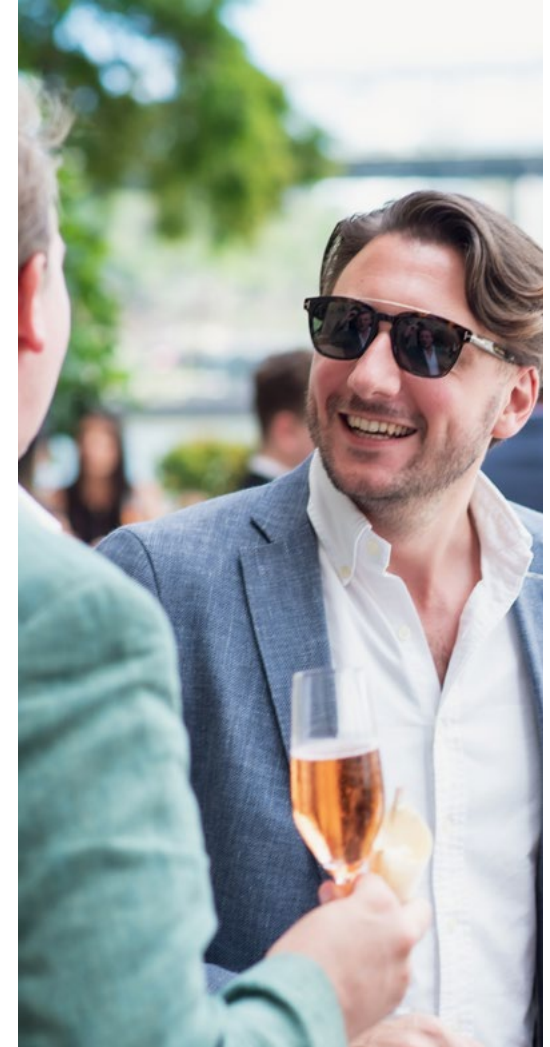
Should you wish to upgrade your beverage package -

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

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

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

Should you wish to extend your beverage package from 2 hrs to 3 hrs a surcharge of **\$10 PP** applies.



3 Hour Dinner Package *(Minimum spends apply)*

3 Hour Dinner Package
\$130 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)
- 3 hours room hire

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

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

\$32 PP

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

\$32 PP

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

\$53 PP

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)**

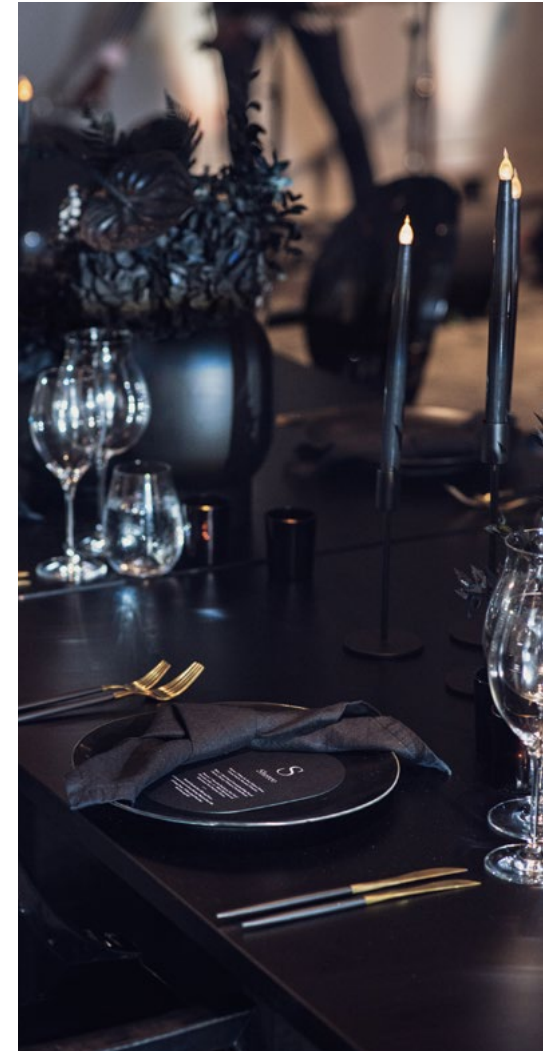
Pork belly, king prawn, parsnip puree, spiced apple, kale, calvados jus **(GF)**

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

\$53 PP

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

\$20 PP

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

\$20 PP

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

COFFEE & TEA

Freshly brewed coffee and tea with chocolates

\$8 PP



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

Share Menu

\$115 PP

Freshly baked bread roll and butter

ENTRÉE (SELECT TWO OPTIONS)

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

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

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

MAIN COURSE (SELECT TWO OPTIONS)

12 hour lamb shoulder, preserved lemon, gremolata (GF)

Baked Tasmanian salmon, pickled fennel, broad beans, Persian feta, mint (GF)

Smoked beef brisket, pickles, flatbreads, chipotle BBQ sauce

SIDES (SELECT TWO OPTIONS)

Chargrilled broccolini, lemon butter, smoked almonds, fried onion (GF) (V)

Roasted cauliflower, black garlic, za'atar, pomegranate (V) (GF)

Kipfler potatoes, truffle oil, Parmesan (V) (GF)

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

DESSERT AND CHEESE (SELECT ONE OPTION)

Handcrafted petite desserts

French and Australian cheese platters served with toasted walnut bread, lavosh, fig and nut log

COFFEE & TEA

Freshly brewed coffee and tea self-serve stations.

Maximum 8 guests per table.
Please discuss your table arrangements with your Event Coordinator to ensure a share menu is suitable for your event.



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)**

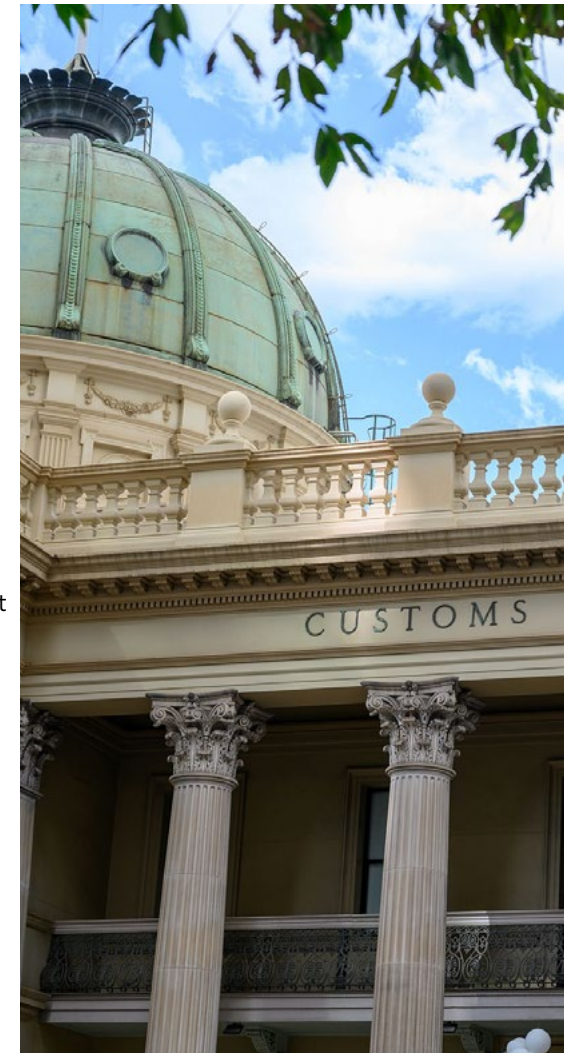
Brisbane Marriott

(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.*



Event Terms & Conditions

1. CONFIRMATION OF BOOKING/ DEPOSIT

Tentative holds will be held for a maximum of 5 working days only. A deposit equal to 25% of your expected expenditure and signed Event Contract/Credit Account Application are required to confirm your booking. If the deposit is outstanding past the due date, the tentative hold will be cancelled and the date will be released.

2. ROOM HIRE

The room hire charge is dependent on the time booked, the final number of guests and the confirmed catering arrangements. Minimum spends are applicable.

3. ROOM ALLOCATION

We reserve the right to allocate the most suitable room to your event. Should the unexpected occur, we reserve the right to hold the function in a space comparable to that originally chosen. In such exceptional circumstances you will be consulted in advance.

4. FINAL DETAILS

To ensure a smooth and successful function, all details relating to schedule, menus, beverages, room set up and audiovisual requirements are required at least 2 weeks prior to your event. All additional requests received after this time may not be able to be accommodated.

5. CONFIRMED NUMBERS

To meet operational requirements, minimum guaranteed numbers are required 7 working days (Monday – Friday) prior to the date on which the function commences. This is the minimum number of guests that will be catered and charged for.

Increases can be submitted up to 3 working days prior to the event pending approval from your Event Coordinator.

6. LONG ROOM - MINIMUM SPEND

A minimum spend of **\$17,000** is required

for food, beverage, and room hire in The Long Room on a Saturday evening. Minimum spend of **\$14,000** also apply to Friday and Sunday evenings.

Days that fall before a public holiday will incur the same minimum spend as a Saturday evening.

7. RIVER ROOM - MINIMUM SPEND

A minimum spend of **\$11,000** is required for food, beverage, and room hire in the River Room on a Saturday evening. Minimum spends of **\$8,000** also apply to Friday and Sunday evenings.

Days that fall before a public holiday will incur the same minimum spend as a Saturday evening.

8. CANCELLATION POLICY

Should you need to cancel your function the following conditions apply:- Notification of cancellation **MUST** be in writing. Notice of more than 120 days – full deposit is refunded provided the room

is rebooked and a deposit paid.

Notice of 30 – 120 days – 50% of monies is retained by Customs House, 50% of monies is refunded provided the room is rebooked and a deposit paid.

Notice of 7 – 30 days – all monies are retained by Customs House.

Notice of less than 7 days – all monies are retained by Customs House plus you will be charged for 75% of catering costs and room hire associated with your event.

9. POSTPONEMENT POLICY

Should you need to postpone your function the following conditions will apply: Notification of postponement **MUST** be in writing. Notice of 120 days or more from first day of your function - 50% of the deposit will be retained by Customs House and a new contract will be issued, subject to availability.

Notice of 30 – 120 days prior to the first day of your function – 50% of all monies

Event Terms & Conditions

will be retained by Customs House and a new contract will be issued, subject to availability.

Notice of 7 - 30 days prior to the first day of your function – due to costs incurred at this stage, all monies received will be retained and a new contract will be issued, subject to availability.

Notice of less than 7 days – all monies are retained by Customs House plus you will be charged for 75% of catering costs and room hire associated with your event. A new contract will be issued, subject to availability.

10. CHANGE OF CIRCUMSTANCE

Whilst every reasonable effort will be made to ensure that your function will proceed on the date you have nominated, we reserve the right to cancel your function due to a change in circumstances/unforeseen Act of God which may be within or outside our control. As soon as we become aware of any such change

in circumstances, we will notify you that your function is cancelled and we will refund your deposit in full. Your damages in respect to any cancellation are limited to the amount of the deposit and you have no further claim against us for any further damages or loss that you may suffer as a consequence of the cancellation.

11. STAFF LEVY & SURCHARGES

Should you wish to extend your dinner package by one hour to a 5 hour duration, a surcharge of \$20 per person is applicable which includes beverages. (Half hour extension is \$10 per person).

12. FUNCTION TIMING

It is the client's responsibility to ensure that the function begins at the specified time. If the function begins after the specified time, it will still be subject to the finishing time specified on the Event Order unless Management agrees otherwise. Customs House does not offer dinner functions in excess of 6 hours duration. A room

hire charge is applicable where functions extend beyond the finishing time specified on the Event Order without the approval of Management.

13. PRICES (PRICES ARE INCLUSIVE OF GST)

Prices in this compendium are applicable for functions held from **1 January 2024 to 31 December 2024** and are inclusive of GST. Prices are not applicable for wedding receptions. Please refer to the Customs House Wedding Compendium for all wedding packages.

14. MENUS/BEVERAGES

Menus and beverage packages are subject to change without notice.

15. NOISE RESTRICTIONS

As Customs House is adjacent to residential apartments, noise restrictions are applicable as specified on our liquor licence. Amplified music/noise is NOT permitted in any outdoor area. All

entertainment in every form must be discussed with your Event Coordinator and approved by the Director prior to your function. Management reserves the right to refuse approval of entertainment in any form prior to your function if it does not conform to the guidelines required by Customs House.

16. EXTERNAL AUDIO VISUAL CONTRACTORS

For all functions, plans must be approved by Customs House a minimum of 14 days before the function. Outside contractors must liaise with Customs House in all matters of delivering, set up and break down. Outside contractors appointed by the client, or by the Customs House on behalf of the client, must at all times abide by Customs House's regulations and instructions. All outside contractors will be required to obtain their own appropriate public liability insurance with a minimum cover of \$10,000,000 and must provide certificate of proof to Customs House.

Event Terms & Conditions

17. LIQUOR LICENCE/ALCOHOL SERVICE

Customs House operates under the terms and conditions of its Commercial Special Facility Licence. In accordance with the Liquor Act, responsible service of alcohol is practised at Customs House. Alcohol will not be served to guests under the age of 18 years or to intoxicated guests. Management reserves the right to request proof of age identification for any function guest. For dinner functions with a 4 hour beverage package we require that a 3 course menu be served OR canapés followed by a 2 course menu.

We require that a minimum of 4 canapés are served each hour of a function period if no other food is served.

Customs House is licensed until 12.00 midnight.

18. PERSONAL EFFECTS

You and your guests are strictly liable and responsible for any items, equipment

or personal effects brought into or left at Customs House. Customs House will not be liable for damage, loss or theft sustained by you or your guests before, during or after your event, except where such damage, loss or theft is due to Customs House's negligence.

19. INDEMNITY AND LIABILITY

The Client indemnifies the University from all losses, claims, actions, demands, proceedings, damages, costs, charges and expenses (including consequential damages or losses) in respect of or in relation to the death of or injury to, or illness of any person or loss of, or damage to property to the extent that such loss or damage is caused by the negligent or wilful act or omission of the Client or its employees or agents in relation to the performance of this agreement.

20. BREAKAGES

Clients are financially liable for any damage sustained to the Customs House

by the action of their guests or outside contractors. All breakages and damages will be charged to the client in full.

21. SECURITY

Should Customs House deem it necessary for a specific event, security guards may be required at the cost of the client.

22. DELIVERY & COLLECTION OF GOODS

A serious lack of storage in our heritage building necessitates delivery of goods on the same day as your event. All items delivered to Customs House must be clearly identified and have a return address. Please speak with your Event Coordinator for a delivery template. Items must be removed on completion of your event. The delivery of goods to Customs House is at your own risk and liability. Customs House will not be liable for damage, loss or theft of your goods before, during or after your event, except where such damage, loss or theft is due to Customs House's negligence.

23. HERITAGE RESTRICTIONS

Due to the heritage nature of Customs House certain restrictions are applicable:-

- No items are to be pinned, glued, taped or attached in any way to the walls, floors or ceilings.
- The use of helium balloons, bubbles, rice, confetti, sparklers and indoor fireworks is prohibited.
- Due to the limited facilities in our heritage building, we are unable to offer guests a choice menu in any course.
- We are unable to offer menu tastings.
- LED candles and tealights ONLY.
- Haze effect/fog machine may be used with prior approval by your Event Coordinator. A \$500 isolation fee applies.

24. SMOKING POLICY

Customs House is a non-smoking venue. Should guests wish to smoke, they must move outside the grounds. All food and beverages are to remain on the property.