

CUSTOMS HOUSE  
**2025 WEDDING PACKAGES**



CUSTOMS HOUSE  
— BRISBANE —



## CONGRATULATIONS YOU HAVE FOUND THE ONE!

Welcome to your happily ever after at Customs House! With its elegant grandeur and a team of dedicated professionals, you can be assured that your wedding reception at Customs House will be a truly memorable and special occasion.

Our professional and experienced Event Coordinators will be by your side to ensure your wedding planning is a joyful process, and that everything runs smoothly. On the day, your guests will enjoy our delicious food by our Executive Chef, paired with our tailored service creating an unforgettable experience.

We look forward to welcoming you and your loved ones to Customs House and start creating your special day!

Yours sincerely,

*Brian Roberts*

**Brian Roberts**  
Director at Customs House

# THE CUSTOMS HOUSE EXPERIENCE



The University of Queensland's Customs House is one of Brisbane's premier restaurant, events and heritage destination. As a Customs House guest, your every sense will be stimulated by a presence of the past and you will enjoy our magnificent building's origins.

Panoramic views of the river and the Story Bridge from the balconies provide a stunning backdrop to your wedding reception as well as breath taking photographs to cherish for a lifetime.

Our expertise, award winning cuisine, renowned service and attention to detail will ensure your wedding day is uniquely special.





## CEREMONY THE RIVERSIDE TERRACE

Say 'I do' with breath taking views of Brisbane's iconic Story Bridge at The Riverside Terrace.

### CEREMONY INCLUSIONS:

- Ceremony set up
- Tiffany Chairs for up to 24 Guests
- White Runner
- Registry table and chairs
- Professional sound equipment, including microphone and speakers
- Full Ceremony coordination

Your package includes a total of 1 hour, from the time your guests arrive, until you're officially married. Your wedding reception package kicks off following your ceremony, in the Riverside Terrace, with your pre-reception drinks and canapés.



**SEATED**  
24-48



**STANDING**  
Up to 150

### CEREMONY PACKAGE - \$2,500

*Complimentary Ceremony Package on Sundays. Speak with your Event Coordinator for more information and T&Cs.*

## WET WEATHER CEREMONY

Couples who have an onsite ceremony and select the River Room for their reception will be required to keep numbers within 50 guests or less.

Couples who select the Long Room for their reception will be required to keep numbers within 80 guests or less. This ensures that there is sufficient space in your reception room should your ceremony be relocated due to inclement weather.

Couples who wish to book a Long Room reception may also book the River Room as a dedicated wet weather ceremony space.

To secure the River Room as a wet weather ceremony plan an additional fee of \$2,000 is applicable. A maximum of 150 guests is permitted with this option.

*The minimum spend for your Long Room reception will increase to \$25,000. In the case of a complimentary Sunday ceremony, the \$2,000 wet weather ceremony booking fee will still apply.*











## RECEPTION THE LONG ROOM

The Long Room is Customs House's most iconic and traditional wedding space. The sheer magnificence of its cathedral ceiling and sculptured pillars is simply stunning. Your special celebration commences as you step onto the long red carpet welcoming you to Customs House.

### KEY FEATURES:

- Impressive cathedral ceiling and sculptured pillars
- Grand piano in the room
- Exclusive use of Coles Myer Balcony
- Access to private Wedding Suite



**SEATED**  
70-200



**COCKTAIL**  
200-300

### MINIMUM SPEND

Saturdays - \$18,000

Fridays & Sundays - \$15,000









## RECEPTION THE RIVER ROOM

The River Room located on the River Level of Customs House was once part of the Queen's warehouse. This area has been transformed into a unique reception room that flows onto the terrace with views of the Story Bridge.

### KEY FEATURES:

- Modern and contemporary space
- Unique geometric modern ceiling feature
- Exclusive use of River Room Terrace for the duration of your wedding
- Story Bridge views



**SEATED**  
30-100



**COCKTAIL**  
100-150

### MINIMUM SPEND

Saturdays - \$12,000

Fridays & Sundays - \$9,000









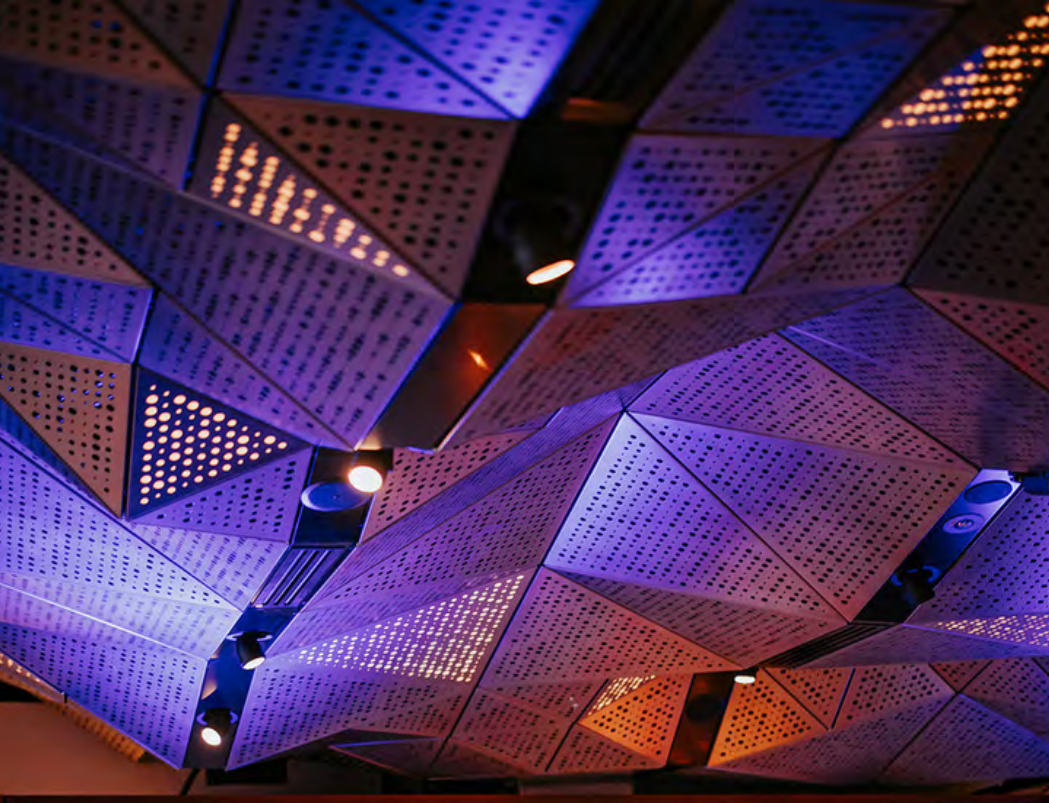
## CHARITABLE TRUSTS ROOM THE WEDDING SUITE

Couples who book the Long Room for their wedding reception, get access to the Wedding Suite, located on the mezzanine level at Customs House.

A special and private space for the couple to relax before the ceremony and unwind with the wedding party and family post-ceremony, before stepping into the Long Room to enjoy your reception!

### KEY FEATURES:

- Included in all wedding reception bookings in the Long Room only
- Access up to 45 mins prior to wedding commencing
- Located on the mezzanine level, overseeing the Riverside Terrace
- Pre-reception dinner and canapes can be served in the Bridal Suite for the couple and bridal party/family.
- Traditional, heritage room with picturesque features
- Private balcony with Story Bridge & Riverside Terrace views



## WEDDING PACKAGES

### COCKTAIL RECEPTION - \$205PP

#### CATERING INCLUSIONS:

- Eight canapés
- Two substantial canapés
- Two hot fork dishes
- Cheese station
- Wedding cake cut and served on platters
- Coffee and tea served with chocolates
- 5-Hour Customs House Beverage Package

#### VENUE & STYLING INCLUSIONS:

- Room hire for up to 5 hours
- Long red or black carpet at the Queen Street entrance (weather permitting)
- Scattered dry bars and stools
- Three occasional tables with four chairs per table
- Lectern and microphone
- Timber dance floor
- Tea lights on each cocktail table

#### UPGRADE DRINKS PACKAGE

Premium - \$10PP • Deluxe - \$20PP • Prestige - \$50PP

#### ADD ESPRESSO MARTINI BAR - \$25PP PER HOUR

Minimum 2 hours



## WEDDING PACKAGES

### RECEPTION DINNER - \$210PP

#### CATERING INCLUSIONS:

- Pre-reception drinks served with two canapés
- Two course dinner (set menu)
- Your wedding cake served as dessert with berry coulis and cream
- Coffee and tea served with chocolates
- 5-Hour Customs House Beverage Package

#### VENUE & STYLING INCLUSIONS:

- Room hire for up to 5 hours, commencing with pre-reception drinks and canapes followed by reception dinner
- Long red or black carpet at the Queen Street entrance (weather permitting)
- Skirted head table, cake table and gift table
- Silver candlesticks for the head table
- Lectern and microphone
- Timber dance floor
- Tea lights for each guest table
- Two personalised menus per guest table
- A senior waiter dedicated to the head table

#### UPGRADE TO TIFFANY CHAIRS - \$10 PER CHAIR

Choose between White or Gold Tiffany Chairs

#### UPGRADE DRINKS PACKAGE

Premium - \$10PP • Deluxe - \$20PP • Prestige - \$50PP

#### ALTERNATE DROP - \$4PP PER COURSE OR \$10PP FOR 3 COURSES







## WEDDING PACKAGES

### ELEGANCE RECEPTION - \$240PP

#### CATERING INCLUSIONS:

- Pre-reception drinks served with two canapés
- Three course dinner (set menu)
- Wedding cake cut and served on platters per table
- Coffee and tea served with chocolates
- 5-Hour Customs House Beverage Package

#### VENUE & STYLING INCLUSIONS:

- Room hire for up to 5 hours, commencing with pre-reception drinks and canapes followed by reception dinner
- Long red or black carpet at the Queen Street entrance (weather permitting)
- Floral arrangement per guest table
- White or Gold Tiffany chairs
- Skirted head table, cake table and gift table
- Silver candlesticks for the head table
- Lectern and microphone
- Timber dance floor
- Tea lights for each guest table
- Two personalised menus per guest table
- A senior waiter dedicated to the head table

#### UPGRADE DRINKS PACKAGE

Premium - \$10PP • Deluxe - \$20PP • Prestige - \$50PP

ALTERNATE DROP - \$4PP PER COURSE OR \$10PP FOR 3 COURSES



## WEDDING PACKAGES

### GRANDEUR RECEPTION - \$270PP

#### CATERING INCLUSIONS:

- Pre-reception drinks served with three canapés
- Three course dinner (alternate drop menu)
- Wedding cake cut and served on platters per table
- Coffee and tea served with chocolates
- 5-Hour Deluxe Beverage Package

#### VENUE & STYLING INCLUSIONS:

- Room hire for up to 5 hours, commencing with pre-reception drinks and canapes followed by reception dinner
- Long red or black carpet at the Queen Street entrance (weather permitting)
- Floral arrangement per guest table
- White or Gold Tiffany chairs
- Skirted head table, cake table and gift table
- Silver candlesticks for the head table
- Lectern and microphone
- Timber dance floor
- Tea lights for each guest table
- Two personalised menus per guest table
- A senior waiter dedicated to the head table

#### UPGRADE DRINKS PACKAGE

Prestige - \$30PP includes Taittinger Cuvee Prestige Brut





## WEDDING PACKAGES

### LUSTRE IS LUXURY - 280PP

#### CATERING INCLUSIONS:

- Pre-reception drinks served with two canapés
- Three course dinner (set menu)
- Wedding cake cut and served on platters per table
- Coffee and tea served with chocolates
- 5-Hour Customs House Beverage Package

#### VENUE & STYLING INCLUSIONS:

- Room hire for up to 5 hours, commencing with pre-reception drinks and canapés followed by reception dinner
- Long red or black carpet at the Queen Street entrance (weather permitting)
- Dedicated Wedding Stylist
- Upgraded table décor including - charger plates, deluxe satin guest tablecloths, deluxe chiffon head table and cake table dressing
- Head table decoration with florals and votive candle holders
- Large floral arrangements per guest table
- White or Gold Tiffany chairs
- Lectern and microphone
- Timber dance floor
- Two personalised menus per guest table
- A senior waiter dedicated to the head table

#### UPGRADE DRINKS PACKAGE

Premium - \$10PP • Deluxe - \$20PP • Prestige - \$50PP

**ALTERNATE DROP - \$4PP PER COURSE OR \$10PP FOR 3 COURSES**





## OUR MENU

# FOOD & DRINKS

Your wedding reception at Customs House will be catered by our Award Winning Restaurant Chefs, using the highest quality fresh ingredients.

### DIETARY REQUIREMENTS

We will be happy to cater separately for guests who have special dietary requirements. Please speak with your Event Coordinator as prior notice is essential.



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



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



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



WINNER 2023 NATIONAL  
"RESTAURANT CATERER"





## CANAPÉ SELECTIONS

### 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)

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

### 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, baby chervil (V) (GF)

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

*Additional Canapes can be included to your pre-reception drinks for \$5pp per item.*



## CANAPE SELECTIONS

### LATE NIGHT SNACKS

#### **FORK DISHES** **\$14PP PER ITEM**

Buffalo burrata, marinated tomatoes, garlic crumb, basil oil

Flame grilled salmon, ponzu, edamame, wakame, black sesame, rice

Salt and pepper calamari, Asian slaw, ginger and wasabi dressing

Butter chicken, basmati, mint yoghurt, garlic naan

Moroccan spiced lamb, tagine couscous, spiced yoghurt

12 hour slow roasted lamb shoulder, cauliflower purée, salsa verde (GF)

Mexican pulled pork, pinto beans, avocado, sour cream, jalapenos, crisp corn tortilla

Beef cheeks, truffle mash, gremolata (GF)

Potato gnocchi, roasted mushrooms, truffle Parmesan cream, parsley (V)

#### **SUBSTANTIAL CANAPÉS** **\$8PP PER ITEM**

Flathead taco, bush tomato salsa, guacamole, finger lime

Wagyu slider, Swiss cheese, house pickles, sobrasada mayo

Chicken Karaage slider, pickled vegetables, Sriracha mayo (DF)

Tempura king prawn sliders, baby gem, Jalapeno, avocado ranch

Grilled mushroom slider, comté cheese, spinach, bell pepper pesto

Marinated haloumi shish kebab, zucchini, piquillo pepper, sumac yoghurt (V)

Mini plant-based cheese burger, pickles, mustard, sauce (V)

#### **SWEET CANAPÉS** **\$5PP PER ITEM**

Lemon citrus tartlet

Salted chocolate tart

Crème brûlée tart

Chocolate and raspberry cup (GF)





## ENTRÉE

### COLD ENTRÉE

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

Yellowfin tuna carpaccio, fennel 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 ENTRÉE

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 fraîche (V)

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



# MAIN COURSE

## 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

## 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)

## 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

## DESSERTS

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

Individual chocolate and raspberry bomb, raspberry ripple sauce, pistachio

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

Peanut butter parfit, 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

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







## BEVERAGE PACKAGES

### **CUSTOMS HOUSE BEVERAGE PACKAGE**

Até Sparkling Brut  
Até Pinot Grigio  
Até Cabernet Sauvignon  
Great Northern Original  
Asahi Soukai 3.5  
Cascade Premium Light  
Somersby Apple Cider  
Soft Drinks, Mineral Water and Orange Juice

### **DELUXE BEVERAGE PACKAGE - \$20pp**

Bianca Vigna Prosecco  
Rameau D'or Petit Amour Rosé  
Red Claw Chardonnay  
Red Claw Pinot Noir  
St Hallett Garden of Eden Shiraz  
Asahi Super Dry  
Stone & Wood Pacific Ale  
Asahi Soukai 3.5  
Cascade Premium Light  
Somersby Apple Cider  
Soft Drinks, Mineral Water and Orange Juice

### **PREMIUM BEVERAGE PACKAGE - \$10PP**

Veuve Ambal Blanc de Blancs Brut NV  
Cloud Street Pinot Grigio  
Credaro Five Tales Shiraz  
Asahi Super Dry  
Asahi Soukai 3.5  
Cascade Premium Light  
Somersby Apple Cider  
Soft Drinks, Mineral Water and Orange Juice

### **PRESTIGE BEVERAGE PACKAGE - \$50pp**

Taittinger Cuvee Prestige Brut  
Craggy Range Marlborough  
Sauvignon Blanc  
Shaw & Smith M3 Chardonnay  
Craggy Range Martinborough Pinot Noir  
Henschke Keyneton Euphonium  
Asahi Super Dry  
Stone & Wood Pacific Ale  
Asahi Soukai 3.5  
Cascade Premium Light  
Somersby Apple Cider  
Soft Drinks, Mineral Water and Orange Juice

*Deluxe Beverage Package included in Grandeur Reception Package.*



## COCKTAILS

### ARRIVAL SPECIALTY COCKTAILS - \$15PP PER COCKTAIL

Classic Espresso Martini - Vodka, Kahlua, Espresso Coffee

Salted Caramel Espresso Martini - Vodka, Kahlua, Caramel, Espresso Coffee

Aperol Spritz - Aperol, Prosecco, Soda, Orange

Pimms Cup - Pimms, Cucumber, Lemon, Orange, Ginger Ale

Spiced Rum Mojito - Sailor Jerry Rum, Lime Chunks, Mint Leaves, Sugar Syrup

Negroni Classico - Campari, Carpano Classico Rosso, Gin

Berry Cobbler - Gin, Smashed Berries, Cucumber, Club Soda

Caipiroska - Vodka, Smashed Lime, Sugar, Crushed Ice

Whiskey Sour - Whiskey, Lemon Juice, Egg White

### HOUSE SPIRITS PACKAGE - \$13PP PER HOUR (MIN. 3HRS)

### CHAMPAGNE TOWER - \$POA









## *Love Letters*

### **HAYLEY & SAM, 2023**

We are both so grateful that we chose Customs House. You have been absolutely incredible and so patient during the whole process.

Everything from the tour, checklist documents, coordinating with our suppliers (also the list of recommended suppliers was phenomenal and they were definitely great to work with) and how smoothly our wedding went.

All of our guests just loved the venue, said the food was so wonderful and how great all the staff were. They also said the timing of courses was just spot on and the wait staff were so attentive with drinks.

I loved all of it and wouldn't change a thing. Thank you so much for everything.





## *Love Letters*

### **CLIFFE & NORI, 2023**

I wanted to personally thank you and your team for the amazing job you've done to make our special day a success. Thank you for everything.

We were genuinely impressed with how beautifully everything was managed on our special day. The setup, the weather and especially the food received many compliments which made the evening truly memorable. After the other night, a few of our friends mentioned they would love to get married at Customs House too.

We are very grateful for all your efforts and the wonderful experience you helped create.





# WEDDING SPECIALISTS

## PHOTOGRAPHERS

### Studio Impressions

Marcus Bell, Master of Photography - the happiness, love and pure joy expressed in a look, a touch, a smile.

Ph: (07) 3832 0444

[www.studioimpressions.com.au](http://www.studioimpressions.com.au)

### Puremotion

*Alex Huang - a unique artistic approach portrayed in his highly emotive imagery.*

Ph: (07) 3040 6610

[www.puremotion.com.au](http://www.puremotion.com.au)

## PHOTOBOOTH

### The Photo Booth Guys

Australia's most creative photo booth hire, audio guest books and custom solutions.

Ph: 1800 259 678

[www.photobooth.co](http://www.photobooth.co)

## THEMING & STYLING

### Celebrating in Style

Unique styling solutions that capture your vision and spirit of your special day.

M: 0407 627 352

[www.celebratinginstyle.com.au](http://www.celebratinginstyle.com.au)

### Valiant Events

Australia's leading furniture hire & styling specialists. Inspiring unforgettable events.

Ph: 3859 8500

[www.valiant.com.au](http://www.valiant.com.au)

## Event Letters

Queensland's original and premium provider of lifesize light-up letters, numbers, symbols and more.

M: 0430 369 367

[www.eventletters.com.au](http://www.eventletters.com.au)

## Staging Creations

Queensland's premier stage and dance floor construction and hire specialist.

M: 0400 198 367

[www.stagingcreations.com.au](http://www.stagingcreations.com.au)

## FLOWERS & BOUQUETS

### Perrotts Florists

Perrotts Florists is Brisbane's most respected name in flowers and horticulture.

Ph: (07) 3252 7877

[www.perrotts.com.au](http://www.perrotts.com.au)

## Bouquet Boutique

Enhancing spaces through cutting-edge floral design.

Ph: (07) 3254 1066

[www.bouquetboutique.com.au](http://www.bouquetboutique.com.au)

## Blooms by Celebrating in Style

Creating beautiful, premium quality silk floral arrangements.

M: 0407 627 352

[www.bloomsbycelebratinginstyle.com.au](http://www.bloomsbycelebratinginstyle.com.au)

## ENTERTAINMENT

### G&M Event Group

DJs + MCs + Event Lighting + AV & Production.

Ph: 1300 736 233

[www.gmeventgroup.com.au](http://www.gmeventgroup.com.au)

### Rush Entertainment

Outstanding entertainment for your reception.

M: 0413 162 447

[www.rushentertainment.com.au](http://www.rushentertainment.com.au)

### Baker Boys Band

High energy live music, playing all your favourite songs.

M: 0438 301 313

[www.bakerboysband.com.au](http://www.bakerboysband.com.au)

### Hamilton Band

For the best live entertainment at your next event.

M: 0450 428 704

[www.hamiltonband.com.au](http://www.hamiltonband.com.au)

### Lauren Bradnam Violinist

A talented violinist to add a touch of elegance to your wedding day.

M: 0434 215 200

[www.laurenbradnamviolinist.com.au](http://www.laurenbradnamviolinist.com.au)

# WEDDING SPECIALISTS

## MARRIAGE CELEBRANTS

### Lorraine Dyer - Remember That Moment

Ceremonies and special occasions that will leave you with memories that will last forever.

M: 0467 641 006

[www.rememberthatmoment.com.au](http://www.rememberthatmoment.com.au)

### Jac Moore - Moore Celebrations

Bespoke ceremonies planned by a passionate, experienced, enthusiastic celebrant.

M: 0432 205 562

[www.moorecelebrations.com.au](http://www.moorecelebrations.com.au)

## TRANSPORT

### Our Wedding Cars

Classic, vintage and modern wedding car hire.

Ph: 07 3299 1165

[www.ourweddingcars.com.au](http://www.ourweddingcars.com.au)

## HAIR & MAKE UP

### Bella Brides

A highly-skilled, professional team using high end makeup products to give you the best results for your wedding day.

M: 0416 591 691

[www.bellabrides.com.au](http://www.bellabrides.com.au)

## TAILOR

### Wil Valor

The perfect suit, shirt & tie for your special day.

Ph: 1300 309 272

[www.wilvalor.com.au](http://www.wilvalor.com.au)

## WEDDING CAKES

### The Sweet Society Co.

Custom designed wedding and special event cakes.

Ph: (07) 3160 8149

[www.thesweetsocietyco.com.au](http://www.thesweetsocietyco.com.au)

### Frosted Indulgence

Bespoke wedding cakes, special occasion cakes, cookies and cupcakes.

M: 0404 867 749

[www.frostedindulgence.com.au](http://www.frostedindulgence.com.au)

## BRIDAL GOWNS

### Darb Bridal Couture

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[www.darbbbridalcouture.com.au](http://www.darbbbridalcouture.com.au)

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