# CUSTOMS HOUSE PETITE WEDDING PACKAGE



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CUSTOMS HOUSE



# 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 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.





# SIT-DOWN RECEPTION SYLVIA JONES BOARDROOM

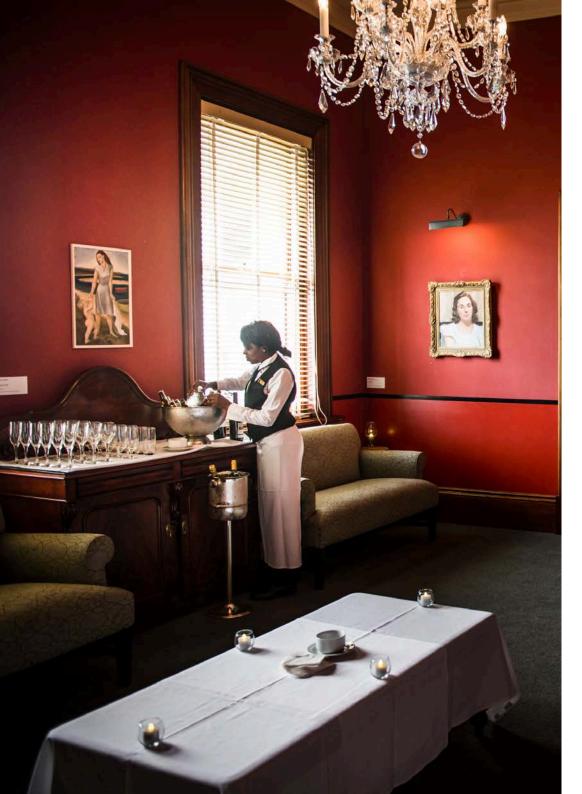
Set on the upper level of Customs House the Sylvia Jones Boardroom is a heritage-style private dining space featuring crystal chandeliers and a single, cedar wood dining table.

# **KEY FEATURES:**

- Grand crystal chandeliers
- Heritage look with traditional furniture and finishes
- Cedar wood dining table
- Access to Charitable Trusts Room for pre-reception drinks (pending availability)

**SEATED** 10 - 24

**MINIMUM SPEND** Saturdays - \$2,000 Fridays & Sundays - \$1,500



# COCKTAIL RECEPTION CHARITABLE TRUSTS ROOM

Set on the mezzanine level of Customs House the Charitable Trusts Room is a heritage-style private room perfect for cocktail style petite weddings overseeing the Riverside Terrace.

# **KEY FEATURES:**

- Traditional, heritage room with picturesque features
- Grand crystal chandelier
- Private balcony with Story Bridge & Riverside Terrace views
- Located on the Mezzanine Level of Customs House



# **MINIMUM SPEND** Saturdays - \$1,200 Fridays & Sundays - \$1,000

# WEDDING PACKAGES PETITE RECEPTION - \$190PP

## CATERING INCLUSIONS:

- Pre-reception drinks served with two canapés served in Charitable Trusts Room (pending availability)
- Two course alternate drop dinner from our seasonal private dining room menu
- Your wedding cake served as dessert with berry coulis and cream
- Coffee and tea served with chocolates
- 4-Hour Customs House Beverage Package

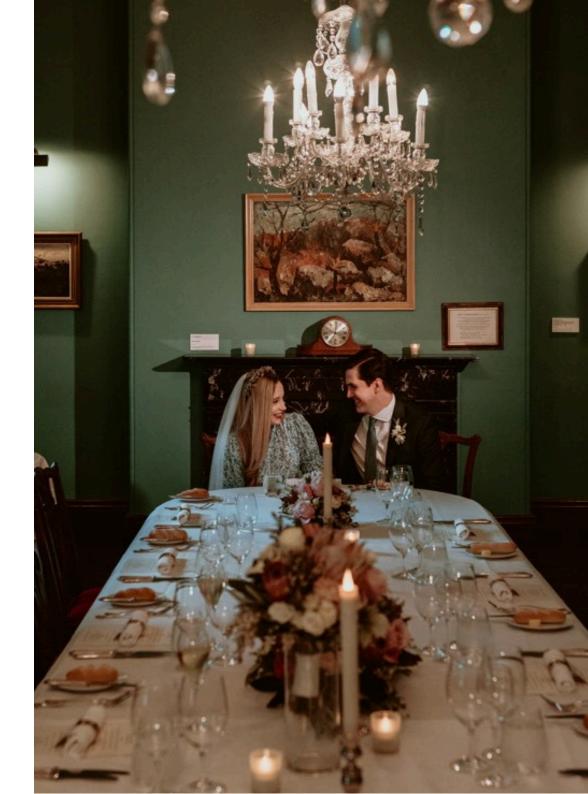
## **VENUE & STYLING INCLUSIONS:**

- Room hire for up to 4 hours, commencing with pre-reception drinks and canapes followed by reception dinner
- Long red or black carpet at the Queen Street entrance (weather permitting)
- One long table up to 24 guests with white table cloth
- Skirted cake table and gift table
- Silver candlesticks on the table
- Silver cake stand and knife
- One personalised menu provided per guest

**UPGRADE DRINKS PACKAGE** Premium - \$10PP • Deluxe - \$20PP • Prestige - \$50PP

**ADD PLATED DESSERT - \$22PP** 

Valid from 1 January 2024 - 31 December 2024





# WEDDING PACKAGES COCKTAIL RECEPTION - \$150PP

#### CATERING INCLUSIONS:

- Seven canapés
- One substantial canapés
- Two hot fork dishes
- Wedding cake cut and served on platters
- Coffee and tea served with chocolates
- 4-Hour Customs House Beverage Package

### **VENUE & STYLING INCLUSIONS:**

- Room hire for up to 4 hours
- Long red or black carpet at the Queen Street entrance (weather permitting)
- Scattered dry bars and stools
- Occasional lounge seating
- Wooden vintage console used for cake and wishing well
- Silver cake stand and knife
- LED tea lights on each cocktail table
- Bar set up in Reid Dining Room table

## **UPGRADE DRINKS PACKAGE** Premium - \$10PP • Deluxe - \$20PP • Prestige - \$50PP



# 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.

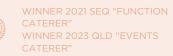
# **DIETARY REQUIREMENTS**

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.

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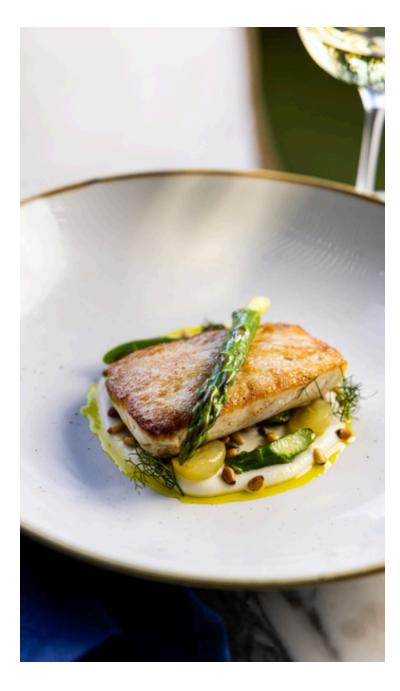
WINNER 2017, 2016, 2014 & 20 RESTAURANT & CATERING AWARDS FOR EXCELLENCE





/INNER 2021, 2020, 2017

WINNER 2023 NATIONAL "RESTAURANT CATERER



# **SAMPLE SIT-DOWN MENU**

Seasonal Menu - subject to change.

# ENTRÉE - CHOOSE TWO (2) DISHES FOR ALTERNATE DROP:

Brisbane Valley Quail | Parsnip | Jamon | Red Cabbage | Apple | Hazelnut Beurre Noisette Ocean Trout Crudo | Ginger | Green Onion | Yuzu Kosho | Furikake Handmade Vannella Burrata | Tomato Tartare | Green Olive | Pickled Fennel **MAIN COURSE - CHOOSE TWO (2) DISHES FOR ALTERNATE DROP:** Duck Breast | Foie Gras Mousse | Spiced Pickled Fig | Celeriac | Beetroot Darling Downs Eye Fillet | Potato Purée | Shimeji Mushroom | Pearl Onion | Bearnaise Coral Coast Barramundi | Cauliflower | Fennel | Buttered Leek | Shellfish Velouté Hand Rolled Gnocchi | Mushroom | Friarielli | Garlic Crumb | Pecorino

# DESSERT & CHEESE - \$22PP

Valrhona Hazelnut Cremeux | Coco Nib Crunch | Raspberry | Biscuit Ice Cream Crème Brulée | Kaffir Lime | Pineapple Curd | Coconut Puffed Rice | Lychee Gel Salted Caramel Banana Tarte Tatin | Peanut Crumble | Cinnamon Ice Cream Artisan Cheese Plate | Quince Paste | Muscatels | Pear | Ironbark Honey | Walnut Bread | Lavosh



# **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 rillette, 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)

# **CANAPÉ SELECTIONS**

## 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)





# **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 - ADD \$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 - ADD \$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 - ADD \$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



# 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)





Love letters

ANNA & CHRIS, 2023

The evening was perfect! Thank you very much for all of your assistance with the planning of our special night. Everyone loved the venue and commented on the beautiful timeless architecture and stunning fixtures and fittings (chandeliers, tableware etc.)

The staff on the night were fantastic, attentive, and very hospitable. We honestly cannot thank you enough for the magical night you enabled us to plan.



# 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

#### Puremotion

Alex Huang - a unique artistic approach portrayed in his highly emotive imagery. Ph: (07) 3040 6610 www.puremotion.com.au

## **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

### **WEDDING CAKES**

**The Sweet Society Co.** Custom designed wedding and special event cakes. Ph: (07) 3160 8149 www.thesweetsocietyco.com.au

**Frosted Indulgence** Bespoke wedding cakes, special occasion cakes, cookies and cupcakes. M: 0404 867 749 www.frostedindulgence.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

**Bouquet Boutique** Enhancing spaces through cutting-edge floral design. Ph: (07) 3254 1066 www.bouquetboutique.com.au

### Blooms by Celebrating in Style

Creating beautiful, premium quality silk floral arrangements. M: 0407 627 352 www.bloomsbycelebratinginstyle.com.au

# WEDDING INVITATIONS

Sage by Annalise Custom wedding & event stationery & styling. M: 0401 957 647 www.sagebyannalise.com.au

Laura Elizabeth Design Unforgettable wedding stationery and signage. M: 0423 551 041 www.lauraelizabethdesign.net

Yesterday Creative Uniquely crafted event stationery for beautifully memorable occasions. Ph: (07) 3189 1528 www.yesterdaycreative.com

#### **ENTERTAINMENT**

#### Lauren Bradnam Violinist

A talented violinist to add a touch of elegance to your wedding day. M: 0434 215 200 www.laurenbradnamviolinist.com.au

#### TRANSPORT

**Our Wedding Cars** Classic and modern wedding car hire. Ph: 07 3299 1165 www.ourweddingcars.com.au

## ACCOMMODATION

#### **Brisbane Marriott**

Ph: (07) 3303 800 <u>Click here to book</u> and a discount will automatically apply to your selected accommodation\*

**Crystalbrook Vincent** Ph: (07) 3515 0700 <u>Click here to book</u> and use "CUSTOMS" as the Promo Code to obtain your discounted rates\*

Sofitel Brisbane

Ph: (07) 3835 3535 Special room rates for the wedding couple and 15% off best available rate for wedding guests. Please contact the Reservations team to book\*

\* Subject to availability



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