

CUSTOMS HOUSE
PETITE WEDDING PACKAGE



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 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



COCKTAIL
10-30

MINIMUM SPEND

Saturdays - \$1,200

Fridays & Sundays - \$1,000

WEDDING PACKAGES

PETITE RECEPTION - \$195PP

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 canapés 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 - \$155PP

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.



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"



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 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.

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.

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WEDDING CAKES

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WEDDING INVITATIONS

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ENTERTAINMENT

Lauren Bradnam Violinist

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TRANSPORT

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Classic and modern wedding car hire.

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ACCOMMODATION

Brisbane Marriott

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[Click here to book](#) and a discount will automatically apply to your selected accommodation*

Crystalbrook Vincent

Ph: (07) 3515 0700

[Click here to book](#) 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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