

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 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 or gold
- White Runner
- Registry table and chairs
- 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 commences following your ceremony, at 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 Wedding 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 70 guests or less.

Couples who select the Long Room for their reception will be required to keep numbers within 100 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 ceremony 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 - please refer to our T&Cs for more information. 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 - $20,000
Fridays & Sundays - $16,000















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

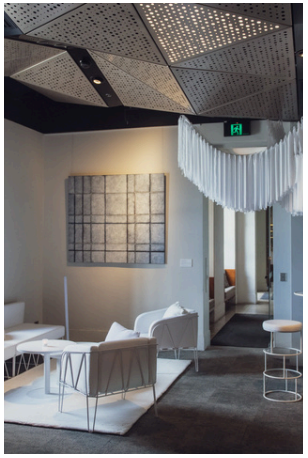
SEATED
50-120

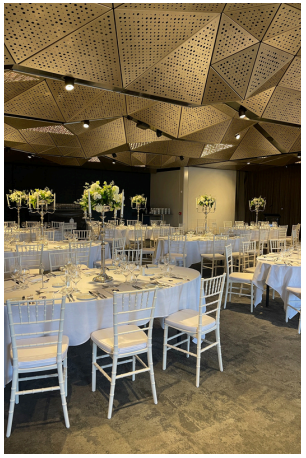
COCKTAIL
50-150

MINIMUM SPEND
Saturdays - $14,000
Fridays & Sundays - $10,000















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 wedding party/family.
- Traditional, heritage room with picturesque features
- Private balcony with Story Bridge & Riverside Terrace views



WEDDING PACKAGES

COCKTAIL RECEPTION - $205PP

CATERING INCLUSIONS:

- Eight standard canapés
- Two substantial canapés
- Two 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)
- Tapas style tables and stools
- Scattered dry bars
- Clothed cake table with silver cake stand and knife
- Clothed gift table
- Lectern and microphone
- Timber dance floor
- LED tea lights on each cocktail table

UPGRADE DRINKS PACKAGE

Premium - $15PP • Deluxe - $25PP • Prestige - $55PP

ADD ESPRESSO MARTINI BAR - $25PP PER HOUR

Minimum 2 hours

WEDDING PACKAGES

RECEPTION DINNER - $210PP

CATERING INCLUSIONS:

- Pre-reception drinks served with two standard canapés
- Two course dinner (entrée & main - 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)
- Standard banquet chairs
- Skirted head table, cake table and gift table
- Silver cake stand and knife
- Silver candlesticks for the head table
- Lectern and microphone
- Timber dance floor
- Two LED candlesticks or four LED tea lights for each guest table
- Two personalised menus per guest table
- A senior waiter dedicated to the head table

UPGRADE TO TIFFANY OR CHANEL CHAIRS - $10 PER CHAIR
Choose between White, Gold or Black (Chanel Only) Chairs

UPGRADE DRINKS PACKAGE
Premium - $15PP • Deluxe - $25PP • Prestige - $55PP

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





WEDDING PACKAGES

ELEGANCE RECEPTION - $240PP

CATERING INCLUSIONS:

- Pre-reception drinks served with two standard canapés
- Three course dinner (entrée, main & dessert - 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)
- White table top stand with floral arrangement per guest table
- Tiffany chairs (White or Gold) or Chanel chairs (White, Gold or Black)
- Skirted head table, cake table and gift table
- Silver candlesticks for the head table
- Silver cake stand and knife
- Lectern and microphone
- Timber dance floor
- Two LED candlesticks or four LED tea lights for each guest table
- Two personalised menus per guest table
- A senior waiter dedicated to the head table

UPGRADE DRINKS PACKAGE

Premium - $15PP • Deluxe - $25PP • Prestige - $55PP

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

WEDDING PACKAGES

GRANDEUR RECEPTION - $270PP

CATERING INCLUSIONS:

- Pre-reception drinks served with three standard canapés
- Three course dinner (entrée, main & dessert - alternate drop menu)
- Wedding cake cut and served on platters per table
- Coffee and tea served with chocolates
- 5-Hour Deluxe Beverage Package
- Champagne for the Wedding Party during pre-reception drinks and canapes, served in Wedding Suite

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)
- White table top stand with floral arrangement per guest table
- Tiffany chairs (White or Gold) or Chanel chairs (White, Gold or Black)
- Skirted head table, cake table and gift table
- Silver cake stand and knife
- Silver candlesticks for the head table
- Lectern and microphone
- Timber dance floor
- Two LED candlesticks or four LED 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 featuring Taittinger Cuvee Prestige Brut





WEDDING PACKAGES

LUSTRE IS LUXURY - $280PP

CATERING INCLUSIONS:

- Pre-reception drinks served with two standard canapés
- Three course dinner (entrée, main & dessert - 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)
- Dedicated Wedding Stylist & Florist
- Upgraded table décor including - charger plates, your choice of coloured napkin, votives, deluxe chiffon head table and cake table dressing
- Head table decoration with florals and votive candle holders
- Floral arrangement centrepiece per guest table
- Silver cake stand and knife
- Skirted gift table
- Tiffany chairs (White or Gold) or Chanel chairs (White, Gold or Black)
- Lectern and microphone
- Timber dance floor
- Two personalised menus per guest table
- A senior waiter dedicated to the head table

UPGRADE DRINKS PACKAGE

Premium - $15PP • Deluxe - $25PP • Prestige - $55PP

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"

Menus subject to change without notice.



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)

Additional Canapes can be included to your pre-reception drinks for $5.50pp per item.



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 $5.50pp 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 rillette, 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, créme fraiche (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 (GF) (DF)

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

DESSERT

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 brulée, 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

Individual Australian and imported 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 - ADD $25PP
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 $15PP
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 $55PP
Taittinger Cuvee Prestige Brut Champagne
Craggy Range Marlborough Sauvignon Blanc
Shaw & Smith M3 Chardonnay
Chateau Minuty M de Minuty Rosé
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 - $18PP 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 - $15PP PER HOUR (MIN. 3HRS)
Spirits can be available on consumption basis charged to your master account (one bill due post-wedding).

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 thanked 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.



ADDITIONAL INFORMATION

CHAIRS, TABLES & LINEN

You can upgrade our standard banquet chairs to Tiffany Chairs or Chanel Chairs for an additional $10 per chair. Tiffany Chairs are available in white or gold. Chanel Chairs are available in white, gold or black. Minimum numbers and delivery charged may apply.

Customs House standard tables are oval in shape and seat a maximum of 10 persons. Black or white linen tablecloths and serviettes are provided.

TABLE DECORATIONS & STYLING

Two (2) silver candlesticks OR four (4) tealights are provided per table for sit-down functions.

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

Real flames are not allowed at Customs House. LED candles and tealights must be used in accordance with our heritage policy.

EVENT COORDINATOR

A personal Event Coordinator will be allocated to your wedding reception after confirmation. Your coordinator will liaise with you as necessary in the lead up to your reception and arrange a meeting with you approximately 6 weeks prior to the wedding to confirm all arrangements.

A Banquets Supervisor is then allocated to execute your reception in accordance with your signed event manifest.

PRE-RECEPTION DRINKS

For wedding receptions in The Long Room we suggest you allow 30 to 40 minutes for pre-reception drinks and canapés and 15 to 20 minutes for guests to move upstairs into the reception room. The Riverside Terrace is only reserved for receptions greater than 60 guests and must be vacated by 6.15pm.

The wedding party may arrive to Customs House for photos up to 45 minutes prior to your confirmed guest arrival time.

SPECIAL DIETARY REQUIREMENTS

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 dishes are 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

CHILDREN'S MEALS

Children aged between 3 years and 10 years will enjoy all the inclusions of your wedding package plus a 2 course menu with soft drinks and orange juice throughout the reception at $60 per child or $95 per child when booking the Lustre is Luxury package. Children under 3 years
are free of charge.

SUPPLIER MEALS

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

WEDDING CAKE

All wedding cakes must be made by a supplier with food business licence.

Our chef will be happy to cut your wedding cake into finger slices and place on platters served to each guest table with tea and coffee.

Our kitchen staff will be pleased to place your wedding cake into bags or assembled boxes supplied by you at no additional cost.

Should you wish to have your wedding cake served as a dessert with berry coulis and cream, the price of your wedding package will be reduced by $5PP (applicable for Elegance, Grandeur and Lustre is Luxury receptions only).

CAR PARKING

STRICTLY NO ONSITE 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

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).

All parking tickets must be validated to receive the discounted rates (pricing subject to change).

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

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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

Staging Creations
Queensland's premier stage and dance floor construction and hire specialist.
M: 0400 198 367
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

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

ENTERTAINMENT

G&M Event Group
DJs + MCs + Event Lighting + AV & Production.
Ph: 1300 736 233
www.gmeventgroup.com.au

Rush Entertainment
Outstanding entertainment for your reception.
M: 0413 162 447
www.rushentertainment.com.au

Baker Boys Band
High energy live music, playing all your favourite songs.
M: 0438 301 313
www.bakerboysband.com.au

Hamilton Band
For the best live entertainment at your next event.
M: 0450 428 704
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

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

Jac Moore - Moore Celebrations
Bespoke ceremonies planned by a passionate, experienced, enthusiastic celebrant.
M: 0432 205 562
www.moorecelebrations.com.au

TRANSPORT

Our Wedding Cars
Classic, vintage and modern wedding car hire.
Ph: 07 3299 1165
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

TAILOR

Wil Valor
The perfect suit, shirt & tie for your special day.
Ph: 1300 309 272
www.wilvalor.com.au

BRIDAL GOWNS

Darb Bridal Couture
Designer and owner Brad Webb is the master of couture in Australia.
Ph: (07) 3221 9770
www.darbbridalcouture.com.au

George Wu
Well known for his impeccable attention to detail and elegant designs.
Ph: (07) 3422 1100
www.georgewu.com.au

Bloom Brisbane Bridal
Brisbane's newest Bridal Boutique.
Ph: (07) 3038 1040
www.bloomaustralia.com

WEDDING INVITATIONS

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

Laura Elizabeth Design
Unforgettable wedding stationery & 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

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

ACCOMMODATION

Brisbane Marriott
Ph: (07) 3303 8000
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

EVENT TERMS & CONDITIONS

CONFIRMATION OF BOOKING/DEPOSIT

Tentative holds will be held for a maximum of 5 days ONLY. A deposit of $3,000 together with a signed Event Agreement and credit card details is required to confirm your hold. If the deposit is not received within the 5 days, the hold will be cancelled and the date will be released.

A further payment of 25% of the total estimated expenditure is required 120 days prior to your reception with the final balance due five (5) working days prior to the reception.

FINAL DETAILS

To ensure a smooth and successful function, all details relating to schedule, menus, beverages, room set up and audio visual 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.

CONFIRMED NUMBERS

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

LONG ROOM – MINIMUM SPEND

A minimum spend of **$20,000** is required for food, beverage, and room hire in The Long Room on a Saturday evening. Minimum spends of **$16,000** also apply to Friday and Sunday evenings. The minimum spend when a wet weather ceremony booking is made is **$25,000**.

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

RIVER ROOM – MINIMUM SPEND

minimum spend of **$14,000** is required for food, beverage, and room hire in The River Room on a Saturday evening. Minimum spends of **$10,000** also apply to Friday and Sunday evenings.

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

PATINA RESTAURANT – MINIMUM SPEND

A minimum spend of **$7,000** is required for food, beverage, and room hire on a Sunday evening. Days that fall before a public holiday will incur a **$9,000** minimum spend.

CANCELLATION & POSTPONEMENT 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.

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/unforseen 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.

PAYMENT

Prepayment of your total account is required five (5) working days prior to your reception.

DURATION

The duration of the wedding reception cannot be extended on the evening.

SURCHARGES

Reception Duration - Five hour wedding receptions held in The Long Room may be extended by one hour (maximum).

- **One hour extension - $20PP including beverages**
- **Half hour extension - $10PP including beverages**

Please note that Customs House does not offer wedding receptions in excess of 6 hours duration. Evening receptions must conclude by midnight.

Additional charges will apply if your guest table configuration falls below an average of 8 guests per table.

PRICES (PRICES ARE INCLUSIVE OF GST)

Prices in this compendium are applicable for functions held from **1 January 2025 to 31 December 2025** and are inclusive of GST.

MENUS/BEVERAGES

Menus and beverage packages are subject to change without notice.

NOISE RESTRICTIONS

As Customs House is adjacent to residential apartments, noise restrictions are applicable as specified on our liquor licence. Amplified music 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.

RIVERSIDE TERRACE

Long Room wedding receptions must vacate the Riverside Terrace by 6:15pm.

NOTE: Seasonal pop-up activations may be in place during the months of May - December. Please speak with your Wedding Coordinator for more information of how it may impact your setup, availability and ceremony layout.

EVENT TERMS & CONDITIONS

EXTERNAL 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.

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.

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.

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.

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.

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.

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 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.

SMOKING POLICY

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




CUSTOMS HOUSE



CUSTOMS HOUSE
BRISBANE

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Ph: (07) 3365 8999

WWW.CUSTOMSHOUSE.COM.AU