

CUSTOMS HOUSE BRISBANE

2026 EVENT COMPENDIUM



CUSTOMS HOUSE
BRISBANE

CORPORATE EVENTS
AT CUSTOMS HOUSE

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

Our professional and experienced Event Coordinators will work closely with your team to ensure your event planning is an easy process, and that everything runs smoothly.

Our service philosophy is to ensure that our guests receive exceptional service and an unforgettable experience through our commitment to excellence and best practice.

An important part of our strategy is sustainability and a high level of food safety practices. Customs House operates under the University of Queensland's Environmental Management System which has been in place since 1996. At Customs House we take responsibility for our impact on the environment and continuously work towards minimising that impact.

We look forward to welcoming you and your guests to Customs House!

Yours sincerely,

Brian Roberts

Brian Roberts
Director at Customs House



CUSTOMS HOUSE
BRISBANE

OUR SPACES
THE LONG ROOM

The Long Room is Customs House's most iconic and traditional event space. The sheer magnificence of its cathedral ceiling and sculptured pillars is simply stunning. Your guests' experience commences as they 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
- Portable timber dance floor
- AV package options with built-in audio system
- Modern upholstered chairs included

BANQUET	COCKTAIL	THEATRE	CABARET
220pax	300pax	200pax	130pax



CUSTOMS HOUSE
BRISBANE

OUR SPACES
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 function 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 event
- Story Bridge views
- Portable timber dance floor
- Built-in AV package
- Modern upholstered chairs included

BANQUET	COCKTAIL	THEATRE	CABARET
120pax	200pax	120pax	96pax



CUSTOMS HOUSE
BRISBANE

OUR SPACES

SYLVIA JONES BOARDROOM

Set on the upper level of Customs House the Sylvia Jones Boardroom is a heritage-style dining space featuring crystal chandeliers and a single, cedar wood dining table. This space acts as a private dining extension of our onsite restaurant Patina.

KEY FEATURES:

- Private dining space for up to 24 guests
- Traditional, heritage room with picturesque features
- Located on the mezzanine level at Customs House
- Pre-reception dinner and canapes can be served in the Charitable Trusts Room (pending availability)

BANQUET	COCKTAIL	THEATRE	CABARET
24pax	N/A	N/A	22pax



CUSTOMS HOUSE
BRISBANE

OUR SPACES

CHARITABLE TRUSTS ROOM & REID DINING ROOM

Located on the mezzanine level at Customs House, the Charitable Trusts & Reid Dining Room is the perfect space for an intimate gathering.

KEY FEATURES:

- Located on the mezzanine level, overseeing the Riverside Terrace
- Traditional, heritage room with picturesque features
- Private balcony with Story Bridge & Riverside Terrace views

BANQUET	COCKTAIL	THEATRE	CABARET
10pax	30pax	N/A	8pax



CUSTOMS HOUSE
BRISBANE

OUR MENU

FOOD & DRINKS

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

DIETARY REQUIREMENTS

We will be happy to cater separately for allergies and common dietary requirements such as gluten free, dairy free and vegetarian. Whilst we take all due care, we cannot guarantee the cross contamination of wheat products, dairy products, seafood and items that may contain traces of nuts.

Please speak with your Event Coordinator regarding dietary requirements 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"

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE

BREAKFAST PACKAGE

CUSTOMS HOUSE SPECIALTY BREAKFAST - $72PP

LONG ROOM & RIVER ROOM BOOKINGS ONLY

YOUR CHOICE OF ONE (1) OF THE FOLLOWING HOT DISHES

Smashed avocado, feta, rocket, poached eggs, slow roasted tomato, sourdough toast (V)

Baked vanilla ricotta crépes, apple and maple syrup compote, slivered almonds (V)

Asparagus and goat's cheese tart, steamed asparagus, roasted tomato, Tasmanian smoked salmon and soft herbs

Spanish omelette with potato, oyster mushroom, grilled chorizo and soft herbs

Mushroom Tarte Tatin: poached egg, crème fraîche, rocket (V)

Poached eggs, crushed green peas and feta, bacon, sourdough toast

Portobello mushrooms, poached eggs, potato rosti, asparagus, hollandaise (V)

Poached eggs on English muffin with crispy kale, honey ham, hollandaise and slow roasted tomato

SERVED WITH

Natural yoghurt with mixed berries topped with toasted muesli

Chilled fresh orange juice

Freshly brewed coffee and tea

INCLUDED IN THE PACKAGE

- Room hire 7:00am – 9:00am
- Lectern & fixed microphone
- Stage
- Registration table
- Complimentary wireless internet
- Black carpet at the Queen Street entrance (weather permitting)

SELECTION OF MINI DANISH PASTRIES - $6PP
ALTERNATE DROP - $5PP

UPGRADE TO SAECO COFFEE - $5PP
(Reid Dining Room and Sylvia Jones Boardroom bookings only)



STAND UP CONTINENTAL BREAKFAST - $55PP

Natural yoghurt served with mixed berries topped with toasted muesli

Bacon, potato and haloumi frittata

Brioche with poached eggs, cheddar cheese, semi sundried tomato and pesto (V)

Selection of mini Danish pastries

Chilled fresh orange juice

Freshly brewed coffee and tea

CUSTOMS HOUSE SPECIALTY BREAKFAST - $62PP

YOUR CHOICE OF ONE (1) OF THE FOLLOWING HOT DISHES

Smashed avocado, feta, rocket, poached eggs, slow roasted tomato, sourdough toast (V)

Baked vanilla ricotta crépes, apple and maple syrup compote, slivered almonds (V)

Asparagus and goat's cheese tart, steamed asparagus, roasted tomato, Tasmanian smoked salmon and soft herbs

Spanish omelette with potato, oyster mushroom, grilled chorizo and soft herbs

Mushroom Tarte Tatin: poached egg, crème fraîche, rocket (V) (GF)

Poached eggs, crushed green peas and feta, bacon, sourdough toast

Portobello mushrooms, poached eggs, potato rosti, asparagus, hollandaise (V)

Poached eggs on English muffin with crispy kale, honey ham, hollandaise and slow roasted tomato

SERVED WITH

Natural yoghurt with mixed berries topped with toasted muesli

Chilled fresh orange juice

Freshly brewed coffee and tea

SELECTION OF MINI DANISH PASTRIES - $6PP
ALTERNATE DROP - $5PP

UPGRADE TO SAECO COFFEE - $5PP
(Reid Dining Room and Sylvia Jones Boardroom bookings only)

NOTE: Please consult with your Event Coordinator for room hire rates and minimum spends.





CUSTOMS HOUSE
BRISBANE

MORNING / AFTERNOON TEA PACKAGE - $23PP (PER BREAK)

Freshly brewed coffee and selection of teas

Served with **two (2)** items from our daily set menu.

UPGRADES IN CONJUNCTION WITH PACKAGE ITEMS

- Assorted Ribbon Sandwiches - **$14PP**
- Cheese platter with toasted walnut bread, lavosh, fig and nut log - **$14PP**
- Additional menu items - **$8PP PER ITEM**
- Chilled Fresh Orange Juice - **$5PP**
- Soft Drinks - **$5PP**
- Mineral & Sparkling Water - **$5PP**
- Saeco Coffee - **$5PP** (Reid Room and Sylvia Jones Boardroom bookings only)

TEA & COFFEE BREAKS

Freshly brewed coffee and selection of teas on arrival - **$5PP**

Saeco coffee and selection of teas on arrival - **$10PP**
(Reid Room and Sylvia Jones Boardroom bookings only)

Freshly brewed coffee and selection of teas with freshly baked biscuits - **$10PP**

STAND UP MEETING CATERING

SANDWICH BUFFET LUNCHEON - $54PP

MINIMUM 6 GUESTS
(INCLUDED AS THE LUNCH OPTION IN DAILY DELEGATE PACKAGE NO. 1)

Two (2) wraps and **two (2)** rolls as per our daily set menu

Roasted pumpkin and pine nut salad, spinach, ricotta, Greek lemon vinaigrette (V)

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral water and sodas

SALAD BUFFET LUNCHEON - $54PP

MINIMUM 6 GUESTS
(INCLUDED AS THE LUNCH OPTION IN DAILY DELEGATE PACKAGE NO. 1)

One (1) main protein served with **one (1)** side and **three (3)** salads as per our daily set menu

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral water and sodas

WARM BUFFET LUNCHEON - $69PP

MINIMUM 15 GUESTS
LONG ROOM & RIVER ROOM EVENTS ONLY
(INCLUDED AT LUNCH OPTION IN DAILY DELEGATE PACKAGE NO. 2)

One (1) main protein served with **one (1)** side and **three (3)** salads as per our daily set menu

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral water and sodas

UPGRADE TO SAECO COFFEE - $5PP
(Reid Room and Sylvia Jones Boardroom bookings only)



CHAMPAGNE HIGH TEA - $92PP

Glass of Taittinger Cuvee Prestige Brut

Freshly brewed coffee

La Maison du Thé – French handcrafted tea selection

ALL ITEMS BELOW SERVED ON A TRADITIONAL TIERED HIGH TEA STAND

Smoked salmon on blinis with sour cream and salmon pearls

Poached chicken, dill and watercress sandwiches

Coronation egg and chive sandwiches (V)

Goat's cheese, fig and beetroot relish tart (V)

Mini Queensland spanner crab and celery bun

Warm gruyere and leek tart with roasted cherry tomato (GF) (V)

Raspberry scones with jam, cream and fresh raspberries (V)

Assorted handcrafted petite desserts and macaron selection (V)

NOTE: Customs House can only cater for Vegetarian and/or Gluten Free dietaries for High Teas. We are unable to cater for other dietary requirements or allergies.

Maximum of 8 guests per table.

Available only from 10.00am due to Liquor Licensing.
Swap to a non-alcoholic beverage if commencing prior to 10.00am.



CUSTOMS HOUSE
BRISBANE

DAILY DELEGATE PACKAGES

DAILY DELEGATE PACKAGE NO. 1 - $97PP

MINIMUM 6 GUESTS REQUIRED

ON ARRIVAL

Freshly brewed coffee and selection of teas

Selection of Mini Danish Pastries - **$6PP**

MORNING TEA

Freshly brewed coffee and selection of teas

Two (2) items for morning tea as per our daily set menu

AFTERNOON TEA

Freshly brewed coffee and selection of teas

One (1) item for afternoon tea as per our daily set menu

SANDWICH BUFFET LUNCHEON

Two (2) wraps and **two (2)** rolls as per our daily set menu

Roasted pumpkin and pine nut salad, spinach, ricotta, Greek lemon vinaigrette (V)

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral water and sodas

OR

SALAD BUFFET LUNCHEON

One (1) main protein served with **one (1)** side and **three (3)** salads as per our daily set menu

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral water and sodas

INCLUDED IN THE PACKAGE

- Meeting room hire 8:30am – 5:00pm
- Lectern & fixed microphone (Long Room and River Room only)
- Complimentary wireless internet
- Standard whiteboard and markers OR flipchart and markers
- Note pads and pens
- Iced water and mints

UPGRADE TO SAECO COFFEE - $5PP
(Reid Room and Sylvia Jones Boardroom bookings only)

1-HOUR POST-MEETING REFRESHMENT PACKAGE - $30PP

Chef's Selection of to (2) Standard Canapes

1-Hour Customs House Beverage Package inc. house wine, local beers, soft drinks, orange juice and mineral water.

NOTE: This package is only available in conjunction with the Daily Delegate Packages. Confirmed numbers must be the same as the Daily Delegate Package.

CUSTOMS HOUSE
BRISBANE

DAILY DELEGATE PACKAGES

DAILY DELEGATE PACKAGE NO. 2 - $115PP

MINIMUM 25 GUESTS REQUIRED
LONG ROOM & RIVER ROOM EVENTS ONLY

ON ARRIVAL

Freshly brewed coffee and selection of teas

Selection of Mini Danish Pastries - **$6PP**

MORNING TEA

Freshly brewed coffee and selection of teas

Two (2) items for morning tea as per our daily set menu

AFTERNOON TEA

Freshly brewed coffee and selection of teas

One (1) item for afternoon tea as per our daily set menu

WARM BUFFET LUNCHEON

Warm buffet lunch as per our daily set menu

Our buffet lunches offer a wide selection of warm dishes and salads that have an international flavour

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral water and sodas

INCLUDED IN THE PACKAGE

- Meeting room hire 8:30am – 5:00pm
- Lectern & fixed microphone (Long Room and River Room only)
- Complimentary wireless internet
- Standard whiteboard and markers OR flipchart and markers
- Note pads and pens
- Iced water and mints

1-HOUR POST-MEETING REFRESHMENT PACKAGE - $30PP

Chef's Selection of to (2) Standard Canapes

1-Hour Customs House Beverage Package inc. house wine, local beers, soft drinks, orange juice and mineral water.

NOTE: This package is only available in conjunction with the Daily Delegate Packages. Confirmed numbers must be the same as the Daily Delegate Package.

CUSTOMS HOUSE
BRISBANE

SUNDAY / MONDAY SET MENU

MORNING TEA

Chia yoghurt berry pot (GF) (V)

Brownies (V)

SANDWICHES

Wrap - Grilled chicken Caesar, bacon, egg, Parmesan

Wrap - Salami, basil pesto, tomato, rocket

Roll - Smoked salmon, horseradish cream, onions, capers

Roll - Mozzarella, smoked semi sundried tomato, torn basil, pesto (V)

BOWLS

Chipotle chicken burrito bowl, pinto beans, black rice, Pico de Gallo, queso fresco, guacamole, corn tortilla crisps (GF)

AFTERNOON TEA

Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato (GF) (V)

SALAD BUFFET

MAIN DISH

Prosciutto, baked ham, salami, spiced pickled cucumbers (GF) (DF)

SIDE

Slow roasted butternut pumpkin, hummus, pepitas, fermented chilli (GF) (DF)

SALADS

Black bean, roasted corn, pico tomato, coriander, lime (GF) (DF) (V)

Broccoli, bacon, onion, cranberries, apple cider (GF) (DF)

Roasted chickpea, cos lettuce, spinach, yoghurt dijon dressing (GF) (V)

WARM BUFFET - ITALIAN

Freshly baked mini bread rolls with butter

WARM DISHES

Baked chicken cacciatore with tomato, sweet peppers, olives (GF) (DF)

Spinach and ricotta penne with heirloom tomatoes, zucchini, spinach, balsamic glaze (V)

SIDES & SALADS

Parmesan and basil potatoes, black olive tapenade (GF) (V)

Caesar salad - baby cos, double smoked bacon, poached eggs, croutons, shaved pecorino

Caprese salad - bocconcini, tomato, basil, balsamic reduction (GF) (V)

CUSTOMS HOUSE
BRISBANE

TUESDAY SET MENU

MORNING TEA

Blondies (V)

Freshly baked biscuits (V)

SANDWICHES

Wrap - Grilled Mediterranean vegetables, goat's cheese, fresh basil (V)

Wrap - Chicken schnitzel, tomato, lettuce, sweet chilli mayo

Roll - Roasted eye fillet, horseradish crème, watercress

Focaccia - Chilli honey, roasted pumpkin, basil pesto, goats cheese (V)

BOWLS

Salmon poke bowl, brown rice, crisp vegetables, edamame, avocado, wakame, sesame soy dressing (GF) (DF)

AFTERNOON TEA

Mini lamb kofta with spiced yoghurt (GF)

SALAD BUFFET

MAIN DISH

Grilled Darling Downs chicken breast, yuzu (GF) (DF)

SIDE

Slow roasted butternut pumpkin, hummus, pepitas, fermented chilli (GF) (DF)

SALADS

Greek risoni, olive, cucumber, tomato, chickpeas, dill (DF) (VG)

Potato, eggs, chive, seeded mustard, mayo (GF) (DF) (V)

Cos lettuce, parmesan, croutons, Caesar dressing (V)

WARM BUFFET - ASIAN

Freshly baked mini bread rolls with butter

WARM DISHES

Thai chicken red curry with bamboo shoots, eggplant (GF)

Beef Teriyaki with capsicum, onions, broccoli (GF)

SIDES & SALADS

Steamed ginger star anise rice (GF) (VG)

Pickled vegetables and Asian greens with wasabi and soy dressing (GF) (VG)

Korean japchae noodle salad (V)

WEDNESDAY SET MENU

MORNING TEA

Banana muffin (V)

Mini fresh seasonal fruit skewer (GF) (V)

SANDWICHES

Wrap - Chicken, roasted pumpkin, pesto, almonds, Persian feta

Wrap - Peking duck with hoisin mayo and mizuna leaves

Roll - Customs House BLT: simply grilled bacon, lettuce, tomato, aioli

Roll - Greek salad, tomato, feta, olive tapenade, hummus, spinach (V)

BOWLS

Smoked chicken breast bowl, shaved broccoli, goji berries, spiced walnuts, green goddess dressing (GF) (DF)

AFTERNOON TEA

Sweet potato and cashew empanada (V)

SALAD BUFFET

MAIN DISH

Seared Tasmanian salmon, lemon caper dressing (GF) (DF)

SIDE

Slow roasted butternut pumpkin, hummus, pepitas, fermented chilli (GF) (DF)

SALADS

Black bean, roasted corn, pico tomato, coriander, lime (GF) (VG)

Broccoli, bacon, onion, cranberries, apple cider (GF) (DF)

Panzaella, basil, tomato, fried capers, zucchini (DF) (V)

WARM BUFFET - MEDITERRANEAN

Freshly baked mini bread rolls with butter

WARM DISHES

Moroccan lamb tagine with vegetable cous cous, spiced yoghurt

Chicken braised in lemon and white wine, olives, semi-dried tomato, thyme (GF) (DF)

SIDES & SALADS

Saffron pilaf rice (GF) (VG)

Mixed leaf salad with Dijon vinaigrette (GF) (VG)

Roast cauliflower, raisins, pomegranate, almonds, spiced yoghurt (GF) (V)

CUSTOMS HOUSE
BRISBANE

THURSDAY SET MENU

MORNING TEA

Macaron selection (V)

Mini Danish pastries (V)

SANDWICHES

Wrap - Salami, basil pesto, tomato, rocket

Wrap - Crispy tofu, Asian slaw, sriracha mayo, coriander (V)

Roll - Roast beef, Kimchi, cucumber, mayo

Roll - Poached chicken, avocado, lettuce leaves, aioli

BOWLS

Glazed teriyaki chicken bowl, kale slaw, cauliflower rice, pickled daikon, kewpie mayo, fermented chilli sambal (GF) (DF)

AFTERNOON TEA

Beef and burgundy pie with tomato onion jam

SALAD BUFFET

MAIN DISH

Grilled Darling Downs chicken breast, yuzu (GF) (DF)

SIDE

Slow roasted butternut pumpkin, hummus, pepitas, fermented chilli (GF) (DF)

SALADS

Greek risoni, olive, cucumber, tomato, chickpeas, dill (DF) (VG)

Potato, eggs, chive, seeded mustard, mayo (GF) (DF) (V)

Cos lettuce, parmesan, croutons, Caesar dressing (V)

WARM BUFFET - MEXICAN

WARM DISHES

Tex Mex style beef brisket, slow cooked 16 hours (GF)

Chipotle chicken, tri-coloured peppers, lime wedges (GF)

SIDES & SALADS

Roasted Mexican rice, onion, tomato, coriander (GF) (VG)

Roasted corn, black beans, tomato, Spanish onion, coriander, mint (GF) (VG)

Baby cos lettuce, lime vinaigrette, crispy tortillas (VG)

Roasted tomato salsa (GF) (VG), Sour Cream (GF), Guacamole (GF) (VG)

CUSTOMS HOUSE
BRISBANE

FRIDAY / SATURDAY SET MENU

MORNING TEA

Raspberry friand (GF) (V)

Chia yoghurt berry pot (GF) (V)

SANDWICHES

Wrap - Chicken schnitzel, tomato, lettuce, sweet chilli mayo

Wrap - Falafel with hummus, coriander, lettuce, tomato and cucumber (V)

Roll - Honey ham, Swiss cheese, Dijon butter

Focaccia - Mortadella, provolone, roasted peppers, Salsa Verde

BOWLS

Vietnamese lemongrass beef bowl, rice noodle salad, fried shallots, peanuts, mint, bean sprouts coriander (GF) (DF)

AFTERNOON TEA

Spinach, leek and feta quiche (V)

SALAD BUFFET

MAIN DISH

Prosciutto, baked ham, salami, spiced pickled cucumbers (GF) (DF)

SIDE

Slow roasted butternut pumpkin, hummus, pepitas, fermented chilli (GF) (DF)

SALADS

Panzaella, basil, tomato, fried capers, zucchini (DF) (V)

Cos lettuce, parmesan, croutons, Caesar dressing (V)

Roasted chickpea, cos lettuce, spinach, yoghurt dijon dressing (GF) (V)

WARM BUFFET - INDIAN

WARM DISHES

Tandoori chicken, vegetables, coriander (GF)

Roasted vegetable curry, potato, pumpkin, cauliflower (GF) (VG)

SIDES & SALADS

Saffron pilaf rice (GF) (VG)

Corn pomegranate kosambari salad, coconut flakes, lemon oil (GF) (VG)

Tangy roma tomato salad, capers, dill, spiced chickpeas, toasted cashews, EVOO (GF) (VG)

Yoghurt cucumber raita (GF) (V)

Papadums (GF) (V)

CUSTOMS HOUSE
BRISBANE

BUSINESS LUNCH PACKAGES

AVAILABLE MONDAY TO FRIDAY - MIN. 30 GUESTS

TWO-COURSE MENU - $125PP | THREE-COURSE MENU $135PP

PACKAGE INCLUSIONS

- Room hire from 12pm - 3pm (3-hours)
- 2-Hours Customs House Beverage Package
- Lectern & fixed microphone
- Stage
- Registration table
- Two printed menus per table
- Complimentary wireless internet
- Black carpet at the Queen Street entrance (weather permitting)

2-HOUR 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

EXTEND YOUR BEVERAGE PACKAGE FROM 2HRS TO 3HRS - $11PP

UPGRADE DRINKS PACKAGE
PREMIUM - $15PP • DELUXE - $25PP • PRESTIGE - $55PP

ALTERNATE DROP - $5PP PER COURSE OR $12PP FOR 3 COURSES

Freshly baked bread roll with butter

ENTREES

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

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

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

MAIN COURSES

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

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

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

DESSERTS
Followed by freshly brewed coffee and tea with chocolates

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

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

Individual cheese platter served with toasted walnut bread, lavosh, fig & nut log



LUNCH & DINNER PACKAGES
3-HOUR SIT-DOWN PACKAGE - $135PP

TWO-COURSE SET MENU

Freshly baked bread roll with butter

Two course set menu - your choice of entrée & main course OR main course & dessert

Freshly brewed coffee and tea with chocolates

3-HOUR 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

PACKAGE INCLUSIONS

- 3-Hour Room Hire
- 3-Hour Customs House Beverage Package
- Stage + Lectern & fixed microphone
- Registration table
- Two silver candle sticks with LED candles per table
- Two customs menus printed per table
- Black carpet at the Queen Street entrance (weather permitting)

UPGRADE DRINKS PACKAGE
PREMIUM - $15PP • DELUXE - $25PP • PRESTIGE - $55PP

ALTERNATE DROP - $5PP PER COURSE

CANAPES ON ARRIVAL - $15PP INC. 3 STANDARD CANAPES

EXTEND YOUR DINNER PACKAGE BY 1 HOUR (INC. BEVERAGES) - $22PP

LUNCH & DINNER PACKAGES

4-HOUR SIT-DOWN PACKAGE - $160PP

THREE-COURSE SET MENU

Freshly baked bread roll with butter

Three course set menu - entrée, main and dessert

Freshly brewed coffee and tea with chocolates

4-HOUR 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

PACKAGE INCLUSIONS

- 4-Hour Room Hire
- 4-Hour Customs House Beverage Package
- Stage + Lectern & fixed microphone
- Registration table
- Two silver candle sticks with LED candles per table
- Two customs menus printed per table
- Black carpet at the Queen Street entrance (weather permitting)

UPGRADE DRINKS PACKAGE
PREMIUM - $15PP • DELUXE - $25PP • PRESTIGE - $55PP

ALTERNATE DROP - $5PP PER COURSE OR $12PP FOR 3 COURSES

CANAPES ON ARRIVAL - $15PP INC. 3 STANDARD CANAPES

EXTEND YOUR DINNER PACKAGE BY 1 HOUR (INC. BEVERAGES) - $22PP



LUNCH & DINNER MENUS

ENTRÉE - $34PP

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)

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)



CUSTOMS HOUSE
BRISBANE

LUNCH & DINNER MENUS

MAIN COURSE - $57PP

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 SEA

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

Pan fried barramundi, pine nut mash, bok choy, capsicum coulis, preserved lemon gremolata (GF)

Roasted kingfish, cream corn, sautéed snow pea tendrils, crispy potato, citrus oil

Spencer Gulf kingfish, sand crab filled zucchini flower, salt and vinegar silverbeet, lemon butter

Grilled fillet of ocean trout, potato croquette, scorched leek, crab velouté, watercress

Crispy skin salmon, kohlrabi remoulade, green beans, watercress, beurre blanc (GF)

Miso glazed salmon, carrot and ginger puree, warm edamame salad, roasted sesame

FROM THE FIELD

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

Roasted pumpkin risotto, asparagus, ricotta, pine nuts (GF) (V)

Marinated baby eggplant, sweet potato croquette, pea purée, caponata, goat curd (V)



LUNCH & DINNER MENUS

DESSERTS & CHEESE - $25PP

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

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

COFFEE & TEA - $10PP

Freshly brewed coffee and tea with chocolates





LUNCH & DINNER MENUS

SHARE MENU - $125PP

MINIMUM 30 GUESTS REQUIRED. SUITABLE FOR A MAXIMUM OF 8 GUESTS PER TABLE.
PLEASE ALLOW AT LEAST 1 HOUR PER COURSE FOR ENTREE AND MAIN SERVICE.

Freshly baked bread roll and butter

ENTREE - SELECT TWO (2) OPTIONS

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

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

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

MAIN DISH - SELECT TWO (2) OPTIONS

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

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

Smoked beef brisket, pickles, flatbreads, chipotle BBQ sauce

SIDES - SELECT TWO (2) OPTIONS

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

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

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

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

DESSERT & CHEESE - SELECT ONE (1) OPTION
Served with freshly brewed coffee and tea (self-serve stations)

Handcrafted petite desserts

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

CUSTOMS HOUSE
BRISBANE

COCKTAIL PACKAGES

2-HOUR COCKTAIL PACKAGE - $99PP

CANAPE MENU

Your choice of seven (7) Standard Canapes (hot or cold)

Your choice of one (1) Substantial Canape

2-HOUR 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

PACKAGE INCLUSIONS

- 2-Hour Room Hire
- 2-Hour Customs House Beverage Package
- Stage + Lectern & fixed microphone
- Registration table
- Scattered cocktail tables with occasional seating
- LED tea lights on cocktail tables
- Background music
- Black carpet at the Queen Street entrance (weather permitting)

UPGRADE DRINKS PACKAGE
PREMIUM - $15PP • DELUXE - $25PP • PRESTIGE - $55PP

3-HOUR COCKTAIL PACKAGE - $119PP

CANAPE MENU

Your choice of seven (7) Standard Canapes (hot or cold)

Your choice of one (1) Substantial Canape

Your choice of one (1) Fork Dish

3-HOUR 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

PACKAGE INCLUSIONS

- 3-Hour Room Hire
- 3-Hour Customs House Beverage Package
- Stage + Lectern & fixed microphone
- Registration table
- Scattered cocktail tables with occasional seating
- LED tea lights on cocktail tables
- Background music
- Black carpet at the Queen Street entrance (weather permitting)

UPGRADE DRINKS PACKAGE
PREMIUM - $15PP • DELUXE - $25PP • PRESTIGE - $55PP

CUSTOMS HOUSE
BRISBANE

COCKTAIL PACKAGES

4-HOUR COCKTAIL PACKAGE - $139PP

CANAPE MENU

Your choice of seven (7) Standard Canapes (hot or cold)

Your choice of one (1) Substantial Canape

Your choice of two (2) Fork Dishes

4-HOUR 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

PACKAGE INCLUSIONS

- 4-Hour Room Hire
- 4-Hour Customs House Beverage Package
- Stage + Lectern & fixed microphone
- Registration table
- Scaterred cocktail tables with occasional seating
- LED tea lights on cocktail tables
- Background music
- Black carpet at the Queen Street entrance (weather permitting)

UPGRADE DRINKS PACKAGE
PREMIUM - $15PP • DELUXE - $25PP • PRESTIGE - $55PP

5-HOUR COCKTAIL PACKAGE - $159PP

CANAPE MENU

Your choice of six (6) Standard Canapes (hot or cold)

Your choice of one (1) Substantial Canape

Your choice of two (2) Fork Dishes

Your choice of two (2) Sweet Canapes

5-HOUR 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

PACKAGE INCLUSIONS

- 5-Hour Room Hire
- 5-Hour Customs House Beverage Package
- Stage + Lectern & fixed microphone
- Registration table
- Scattered cocktail tables with occasional seating
- LED tea lights on cocktail tables
- Background music
- Black carpet at the Queen Street entrance (weather permitting)

UPGRADE DRINKS PACKAGE
PREMIUM - $15PP • DELUXE - $25PP • PRESTIGE - $55PP

CUSTOMS HOUSE
BRISBANE

TAILORED MENU
COCKTAIL & SIT-DOWN FUNCTIONS

STEP 1:
DESIGN YOUR OWN COCKTAIL MENU FROM THE CANAPÉ SELECTIONS

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

Please refer to our Cocktail Packages to find inspiration when building the ideal menu inclusions.

STEP 2:
PAIR YOUR CHOSEN CANAPES WITH A BEVERAGE CONSUMPTION TAB

Beverages are charged on consumption, pre-selected from our beverage list.

Wine and beer is charged by the bottle. Non-alcoholic beverages are charged by the glass.

We suggest that you select 1 sparkling wine, 1 - 2 white wines, 1 - 2 red wines, 2 - 3 beers, as well as non-alcoholic options including mineral water (sparkling and still), soft drink and juice.

STEP 3:
CONSULT WITH YOUR EVENT COORDINATOR TO PREPARE A FORMAL QUOTE

As all events have different requirements, please ensure to consult with your Event Coordinator to calculate any additional fees including room hire, bar set up etc. noting that these charges may change as your event plans develop.





CANAPE SELECTIONS
STANDARD CANAPES

COLD CANAPÉS - $5.50 PER ITEM

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)

Assorted Sushi rolls, gluten free soy sauce and wasabi (V) (GF)

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)



CUSTOMS HOUSE
BRISBANE

CANAPE SELECTIONS
STANDARD CANAPES

WARM CANAPÉS - $5.50 PER ITEM

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)

SWEET CANAPÉS - $5.50 PER ITEM

Lemon citrus tartlet

Salted chocolate tart

Crème brûlée tart

Chocolate and raspberry cup (GF)

CANAPE SELECTIONS

SUBSTANTIAL CANAPÉS - $9 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

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)

FORK DISHES - $15 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)



FOOD STATIONS

MINIMUM 50 GUESTS PER STATION

CHEESE STATION - $25PP

Selection of Australian and imported artisan cheeses served with a variety of crackers, bread and dried fruits.

CHARCUTERIE STATION - $25PP

Assorted premium cold meats served with a variety of pickled vegetables, olives and breads

INTERACTIVE SCALLOP STATION (1.5HRS) - $25PP

Ceviche with avocado and pickled onions

Toasted Miso glaze with sesame seed and shallots

INTERACTIVE BAMBOO BASKET STATION (1.5HRS) - $25PP

Beef brisket buns (DF)

Shiitake and spring onion buns (V) (DF)

DESSERT STATION - $25PP

Caramel macadamia tarts

Chocolate and raspberry tarts

Crème brûlée tartlets

Assorted macarons (GF)

Mini Eton Mess (GF)



CUSTOMS HOUSE
BRISBANE

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

CUSTOMS HOUSE PACKAGE
2HR - $46PP | 3HR - $53PP | 4HR - $59PP | 5HR - $65PP

PREMIUM BEVERAGE PACKAGE

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

PREMIUM PACKAGE
2HR - $61PP | 3HR - $68PP | 4HR - $74PP | 5HR - $80PP

DELUXE BEVERAGE PACKAGE

Bianca Vigna Prosecco
Rameau D'or Petit Amour Rosé
Red Claw Chardonnay
Red Claw Pinot Noir
Murdoch Hill Syrah
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 PACKAGE
2HR - $71PP | 3HR - $78PP | 4HR - $84PP | 5HR - $90PP

PRESTIGE BEVERAGE PACKAGE

Taittinger Cuvee Prestige Brut Champagne
Craggy Range Marlborough Sauvignon Blanc
Burton McMahon D'Aloisio Chardonnay
Chateau Minuty M de Minuty Rosé
Giant Steps 'Yarra Valley' 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

PRESTIGE PACKAGE
2HR - $101PP | 3HR - $108PP | 4HR - $114PP | 5HR - $120PP



CUSTOMS HOUSE
BRISBANE

COCKTAILS

ARRIVAL SPECIALTY COCKTAILS
$18PP IN CONJUNCTION WITH BEVERAGE PACKAGE
$22PP WITH BEVERAGES ON CONSUMPTION

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

LYRE'S 0% COCKTAILS - $12 PER COCKTAIL

Lyre's Amalfi Spritz
Bittersweet Orange | Grapefruit | Italian Spritz

Lyre's Classico
0% Prosecco | Grapefruit | Maraschino Cherry

Lyre's G&T Zero
Juniper | Citrus | Tonic

HOUSE SPIRITS PACKAGE - $15PP PER HOUR (MIN. 3HRS)

CUSTOMS HOUSE
BRISBANE

BEVERAGE LIST

CHAMPAGNE & SPARKLING WINES

Veuve Clicquot	**$ 180**
Taittinger Cuvee Prestige Brut	**$ 165**
Jansz Cuvee NV	**$ 79**
Bianca Vigna Prosecco DOC Brut	**$ 75**
Veuve Ambal Blanc de Blancs Brut NV	**$ 63**
Até Sparkling Brut	**$ 56**

WHITE & ROSE WINES

Burton McMahon D'Aloisio Chardonnay	**$104**
Shaw & Smith M3 Chardonnay	**$ 118**
Stargazer Single Vineyard Riesling	**$90**
Craggy Range Te Muna Sauvignon Blanc	**$ 78**
Red Claw Chardonnay	**$ 79**
Rameau D'or Petit Amour Rosé	**$ 72**
Cray Point Sauvignon Blanc	**$ 62**
Cloud Street Pinot Grigio	**$ 60**
Até Pinot Grigio	**$56**

DESSERT WINES

Chateau Lapinesse Sauternes | 375ml	**$ 69**
DeBortoli 'Noble One' Botrytis Semillon | 375ml	**$ 86**

RED WINES

Henschke 'Euphonium Keyneton' Shiraz Cabernet Merlot	**$ 142**
Giant Steps 'Yarra Valley' Pinot Noir	**$ 90**
Leeuwin 'Art Series' Shiraz	**$ 117**
Kalleske 'Moppa' Shiraz	**$ 90**
Red Claw Pinot Noir	**$ 84**
Murdoch Hill Syrah	**$ 76**
Storm Bay Pinot Noir	**$ 64**
Credaro Five Tales Shiraz	**$ 59**
Até Cabernet Sauvignon	**$ 56**

BEERS & CIDERS

Heineken Zero (alcohol free)	**$ 8**
Cascade Premium Light 2.6%	**$ 8**
Great Northern Original 4.2%	**$ 9**
Asahi Soukai 3.5%	**$ 10**
Peroni 3.5%	**$ 10**
Asahi Super Dry 5.0%	**$ 11**
Corona 4.5%	**$ 11**
Stone & Wood Pacific Ale 4.4%	**$ 12**
Somersby Apple Cider	**$11**

CUSTOMS HOUSE
BRISBANE

BEVERAGE LIST

SPIRITS

Standard Brands with Mixer	**$12**
Absolut Blue Vodka | Beefeater Gin | Ballantines Scotch	
Jim Beam Bourbon | Bundaberg Rum | Havana Club	
White Rum	

Premium Brands with Mixer

Vodka

Belvedere Pure Poland	**$ 14**

Gin

Hendricks Scotland	**$16**
Bombay Sapphire England	**$12**

Whiskey

Chivas Regal 12 Year Old Scotland	**$12**
Johnnie Walker Black Label 12 Year Old Scotland	**$14**
Glenfiddich 12 Year Old Single Malt Scotland	**$16**
The Glenlivet 15 Years Old Scotland	**$18**

Bourbon

Jack Daniels Old no.7 USA	**$12**
Makers Mark Bourbon USA	**$14**

Rum

Mount Gay Barbados	**$12**
Sailor Jerry Spiced Caribbean Virgin Islands	**$12**
The Kraken Black Spiced Caribbean Blend	**$14**

PORTS, LIQUEURS & COGNACS

Kopke 10 Year Old Tawny Port	**$ 18**
Penfolds Grandfather Tawny	**$ 26**
Liqueurs (from)	**$ 12**
Courvoisier VSOP	**$ 21**
Hennessy XO	**$ 36**

SOFT DRINKS & JUICES

Soft Drinks (per glass)	**$ 5**
Mineral Water (per glass)	**$ 5**
Orange Juice (per glass)	**$ 5**



CUSTOMS HOUSE
BRISBANE

ROOMS & CHARGES

ROOM CAPACITIES

ROOM	BANQUET	COCKTAIL	CABARET	THEATRE
Queen Street Level				
The Long Room	220	300	128	200
Mezzanine Level				
Charitable Trusts Room	-	30	-	-
Reid Dining Room	10	-	8	-
Sylvia Jones Boardroom	24	-	22	-
River Level				
The River Room	120	200	96	120
Patina Restaurant	50	-	-	-

ROOM HIRE CHARGES

ROOM	1 - 4 HOURS	4 - 8 HOURS
The Long Room	$2,400	$4,800
Charitable Trusts Room & Reid Dining Room	$350	$700
Sylvia Jones Boardroom	$600	$1,200
The River Room	$1,800	$3,600
Patina Restaurant	$1,000	$2,000

Charges for room rentals are dependent on the room booked, time period booked, final numbers of guests and the confirmed catering arrangements. Minimum numbers and minimum spends are applicable.



EQUIPMENT & SERVICE CHARGES

Audio visual equipment and conference aids vary per room. Listed below are daily rates. For a specific list of options for each room, please consult with your Event Coordinator.

AUDIO VISUAL PACKAGES

Long Room - Data Projector (on a trolley), Projector Screen (pop-up), Laptop Computer, Remote Clicker	$ 400
River Room - Data Projectors (dual drop-down), Projectors (ceiling-mounted), Laptop Computer, Remote Clicker	$ 400

PRESENTATION EQUIPMENT

Data Projector (on trolley)	$ 200
Projector Screen (pop-up)	$ 200
LCD Screen & Stand (with laptop computer)	$ 250
Rear Projection Screen (10'x 7') and Black or Graphite Draping from	$ 660
Laptop Computer with Remote Clicker	$ 150
Remote Clicker	$ 50

AUDIO EQUIPMENT

Lectern & Fixed Microphone	$ 150
(one (1) included complimentary in the River Room & Long Room)	
Hand Held Microphone	$ 150
Lapel Microphone	$ 150

CONFERENCE AIDS

Flipchart, Paper & Pens	$ 50
Standard Whiteboard & Markers	$ 50
Note Pads & Pens	$ 4.50
Pens	$ 2.50
Photocopying or printing - black & white (per page)	25c
Photocopying or printing - colour (per page)	50c

ADDITIONAL INFORMATION

CHAIRS, TABLES & LINEN
You can upgrade our standard banquet chairs to Tiffany Chairs for an additional $10 per chair. Tiffany Chairs are available in white or gold. 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.

RECOMMENDED SUPPLIERS
Full list of our recommended suppliers and accommodation partners here.

Please contact your Event Coordinator for any recommendations or questions.

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

SUPPLIER MEALS
A hot plated main meal plus soft drinks, mineral water and juices can be supplied at $60 per person.

BYO/TAKE AWAY FOOD
No food is permitted to be brought onto the premises or removed from the premises with the exception of celebration cakes or specialty items approved by the Director of Customs House.

PEOPLE WITH DISABILITY (PWD)
Wheelchair access to the building is via the Riverside Terrace centre doors. A lift operates in the building providing access to the Queen Street and Mezzanine levels. A disabled toilet is located on the River Level of the building.

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
Phone: 1800 727 546

Weeknights
Enter after 5pm – flat rate of $9.80

Weekends
Flat rate of $9.80 per day
(Valid from 5am – 3am)

Weekdays
Rates from $26.60 between 5am & 5pm.

Prepurchase parking online using promo code CUSTHOUSE to access the discounted rates. Please note that this parking offer is NOT VALID for the Secure car park Eagle Street or Wilson's Parking for Eagle Street Pier. (Subject to availability. Pricing subject to change).

PUBLIC HOLIDAYS
Customs House is closed on public holidays.

EVENT TERMS & CONDITIONS

CONFIRMATION OF BOOKING/DEPOSIT

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

ROOM HIRE

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

ROOM ALLOCATION

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

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 **$18,000** is required for food, beverage, and room hire in The Long Room on a Saturday evening. Minimum spend of **$15,000** also apply to Friday and Sunday evenings.
Days that fall before a public holiday will incur the same minimum spend as a Saturday evening.

RIVER ROOM – MINIMUM SPEND

A minimum spend of **$12,000** is required for food, beverage, and room hire in the River Room on a Saturday evening. Minimum spends of **$9,000** also apply to Friday and Sunday evenings.
Days that fall before a public holiday will incur the same minimum spend as a Saturday evening.

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.

STAFF LEVY & SURCHARGES

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

FUNCTION TIMING

It is the client's responsibility to ensure that the function begins at the specified time. If the function begins after the specified time, it will still be subject to the finishing time specified on the Event Order unless Management agrees otherwise. Customs House does not offer dinner functions in excess of 6 hours duration. A room hire charge is applicable where functions extend beyond the finishing time specified on the Event Order without the approval of Management.

PRICES (PRICES ARE INCLUSIVE OF GST)

Prices in this compendium are applicable for functions held from **1 January 2026 to 31 December 2026** and are inclusive of GST. Prices are not applicable for wedding receptions. Please refer to the Customs House Wedding Compendium for all wedding packages.

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.

SECURITY

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

EVENT TERMS & CONDITIONS

EXTERNAL AUDIO VISUAL CONTRACTORS

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

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 (dry ice only) 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
BRISBANE

Customs House Brisbane
399 Queen Street Brisbane QLD 4000

events@customshouse.com.au
Ph: (07) 3365 8999

WWW.CUSTOMSHOUSE.COM.AU