



CUSTOMS HOUSE
2026 PETITE WEDDING PACKAGE



CUSTOMS HOUSE
BRISBANE



CONGRATULATIONS YOU HAVE FOUND THE ONE!

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

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

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

Yours sincerely,

Brian Roberts

Brian Roberts
Director at Customs House

THE CUSTOMS HOUSE EXPERIENCE



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

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

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



PETITE CEREMONY THE CHARITABLE TRUSTS ROOM

CEREMONY INCLUSIONS:

- Ceremony set up
- Chairs for up to 8 Guests
- Red Runner
- Registry table and chairs
- Full Ceremony coordination

Your package includes a total of 45mins, from the time your guests arrive, until you're officially married. Your wedding reception package commences immediately following your ceremony with your pre-reception drinks and canapés.



SEATED

8



STANDING

Up to 24

CEREMONY PACKAGE - \$500





SIT-DOWN RECEPTION **SYLVIA JONES BOARDROOM**

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

KEY FEATURES:

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



SEATED

10 - 24

MINIMUM SPEND
\$2,500

SIT-DOWN RECEPTION REID DINING ROOM & CHARITABLE TRUSTS ROOM

Set on the mezzanine level of Customs House the Reid Dining Room is a heritage-style private room perfect for intimate weddings. This room also adjoins the Charitable Trusts Room and Balcony and is included when booking the Reid Room. This comfortable lounge setting is suitable for pre-dinner drinks.

KEY FEATURES:

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


SEATED
4 - 10

MINIMUM SPEND
\$1,000







COCKTAIL RECEPTION CHARITABLE TRUSTS ROOM

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

KEY FEATURES:

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



COCKTAIL
10-30

MINIMUM SPEND
\$1,000

WEDDING PACKAGES

PETITE RECEPTION - \$200PP

CATERING INCLUSIONS:

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

VENUE & STYLING INCLUSIONS:

- Room hire for up to 4 hours, commencing with pre-reception drinks and canapes followed by reception dinner
- Long red or black carpet at the Queen Street entrance (weather permitting)
- One long table with white table cloth (up to 10 guests in the Reid Dining Room or up to 24 guests in the Sylvia Jones Boardroom)
- Silver candlesticks on the table
- Skirted cake table and gift table
- Silver cake stand and knife
- One personalised menu provided per guest

UPGRADE DRINKS PACKAGE

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

ADD PLATED DESSERT - \$25PP





WEDDING PACKAGES COCKTAIL RECEPTION - \$160PP

CATERING INCLUSIONS:

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

VENUE & STYLING INCLUSIONS:

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

UPGRADE DRINKS PACKAGE

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



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"



SAMPLE SIT-DOWN MENU

Seasonal Menu - subject to change.

ENTRÉE - TWO (2) DISHES FOR ALTERNATE DROP:

Wood Smoked Buffalo Mozzarella | Heirloom Tomatoes | Tomato Nectar | Lemon | Sourdough (GFO)

Brisbane Valley Quail | Almond Cream | Charred Sugarloaf | Apricot (GF)

MAIN COURSE - CHOOSE TWO (2) DISHES FOR ALTERNATE DROP:

Duck Breast | Confit Leg | Radicchio Jam | Parsnip Cream | Apple | Hazelnut | Beetroot Vinaigrette

Darling Downs Eye Fillet | Potato Pave | Watercress | Glazed Onion | Smoked Cheddar | Black Garlic (GF)

Coral Coast Barramundi | Potato Aioli | Fennel Gel | New Season Peas | Asparagus | Verjus Butter (GF)

Hand Rolled Gnocchi | Vanilla Burrata | Roasted Yellow Pepper Sauce | Zucchini | Olive Crumb (V)

DESSERT & CHEESE - \$25PP

Pistachio Panna Cotta | Raspberry | Yoghurt + White Chocolate | Sable

Banana Tarte Tatin | Rum Caramel | Coconut Crunch | Cinnamon Ice Cream

Crème Brûlée | Textures of Apple | Cheesecake Mousse | Feuilletine

Artisan Cheese Plate | Fig + Walnut Log | Muscatels | Pear | Ironbark Honey | Walnut Bread | Lavosh



CANAPÉ SELECTIONS

COLD CANAPÉS

Oyster in the shell (GF) (DF)

Fresh Queensland prawn with lime and lemongrass aioli (GF) (DF)

Moreton Bay bug, curried mango mayo, crispy wonton (DF)

Steak tartare, bean crisp, smoked yolk, potato frites

Cured kingfish, smoked sour cream, orange, dill, on rye

Mini Queensland sand crab, celery, Kewpie mayo, bun (DF)

Smoked salmon on blinis with sour cream and salmon pearls

Ocean trout, toasted brioche, pickled onions, dill

Scallop ceviche, papaya, pork crackle dust, on a spoon (GF) (DF)

Mini vol au vent, smoked salmon mousse, asparagus, preserved lemon

Duck liver parfait, flaky pastry, port wine gel

Five spiced duck, hoisin mayo, chives, sesame seeds, crispy wonton (DF)

Duck rillette, mandarin, toasted macadamia, crostini

Grilled lamb fillet, yoghurt, olive, bruschetta

Rare beef, mustard, crispy shallot, micro parsley, on a spoon (GF) (DF)

Pea & mint bruschetta, labneh, preserved lemon crumb, crostini (V)

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

Moroccan hummus, zucchini and roasted capsicum tart, harissa yoghurt (V)

Baby caponata, goat cheese, crouton (V)

Smoky eggplant and pine nut peppered tart with yoghurt and black olive (V) (GF)



CANAPÉ SELECTIONS

WARM CANAPÉS

Noosa crab cakes, sauce gribiche, watercress

Moreton Bay bug mornay, pancetta crumb, tart

Quail breast wrapped with sage and prosciutto (GF) (DF)

Steamed mini beef brisket buns (DF)

Confit duck and butternut pumpkin tart

Duck spring roll, XO sauce (DF)

Mini lamb kofta with spiced yoghurt (GF)

12 hour braised lamb shoulder, hummus and parsley tart

Confit pork belly, ginger chilli caramel, coriander (GF) (DF)

Pork belly, enoki mushrooms, Kimchi miso (GF) (DF)

Karaage chicken, Japanese pickles, kewpie, furikake, charcoal bun

Brisket, mac + cheese croquette, smoked chipotle, aioli

Beef and burgundy pie, green pea, mash, relish

Baked ricotta and pancetta tarts

Chickpea falafel, pumpkin hummus, coconut labneh (V)

Mushroom, thyme and black truffle tart (V)

Asparagus and goat's cheese tart (V)

Sweet corn fritters with spiced tomato salsa (V) (GF) (DF)

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

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

CANAPÉ SELECTIONS

FORK DISHES - \$15PP 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 - \$9PP 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)

SWEET CANAPÉS - \$5.50PP PER ITEM

Lemon citrus tartlet

Salted chocolate tart

Crème brûlée tart

Chocolate and raspberry cup (GF)





BEVERAGE PACKAGES

CUSTOMS HOUSE BEVERAGE PACKAGE

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

DELUXE BEVERAGE PACKAGE - ADD \$25PP

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

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
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



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)





Love Letters

ANNA & CHRIS, 2023

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

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

Love Letters

KEITH & JAYMES, 2024

Thank you so much for assisting us from day one til our special day. We appreciate your help so much! The service that night was incredible and all our guests had a lovely time.

Please extend our gratitude to Rainier and Charlie who took care of us that night. They were amazing!





ADDITIONAL INFORMATION

TABLE DECORATIONS & STYLING

Silver candlesticks are provided for the centre of the table. 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 4-6 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 order.

PRE-RECEPTION DRINKS

We suggest you allow 20-30 minutes for pre-reception drinks and canapés and 10 to 15 minutes for guests to be seated.

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. Children under 3 years are free of charge.

SUPPLIER MEALS

A hot plated main meal plus soft drinks and juices can be supplied at \$60 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 to be served as dessert with berry coulis and cream.

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).

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 beverages are to remain on the property.

DURATION

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

MENUS/BEVERAGES

Menus and beverage packages are subject to change without notice.

PRICES

Prices in this compendium are applicable for functions held from **1 January 2026 to 31 December 2026** and are inclusive of GST.

WEDDING SPECIALISTS

PHOTOGRAPHERS

Studio Impressions

Marcus Bell, Master of Photography - the happiness, love and pure joy expressed in a look, a touch, a smile.
Ph: (07) 3832 0444
www.studioimpressions.com.au

Puremotion

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

THEMING & STYLING

Celebrating in Style

Unique styling solutions that capture your vision and spirit of your special day.
M: 0407 627 352
www.celebratinginstyle.com.au

WEDDING CAKES

The Sweet Society Co.

Custom designed wedding and special event cakes.
Ph: (07) 3160 8149
www.thesweetsocietyco.com.au

Frosted Indulgence

Bespoke wedding cakes, special occasion cakes, cookies and cupcakes.
M: 0404 867 749
www.frostedindulgence.com.au

FLOWERS & BOUQUETS

Perrotts Florists

Perrotts Florists is Brisbane's most respected name in flowers and horticulture.
Ph: (07) 3252 7877
www.perrotts.com.au

Bouquet Boutique

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

Blooms by Celebrating in Style

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

WEDDING INVITATIONS

Sage by Annalise

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

Laura Elizabeth Design

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

Yesterday Creative

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

ENTERTAINMENT

Lauren Bradnam Violinist

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

TRANSPORT

Our Wedding Cars

Classic and modern wedding car hire.
Ph: (07) 3299 1165
www.ourweddingcars.com.au

ACCOMMODATION

Brisbane Marriott

Ph: (07) 3303 800
[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



CUSTOMS HOUSE
— BRISBANE —

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