



CUSTOMS HOUSE BRISBANE
2026 EVENT COMPENDIUM

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!



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.

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.

SUNDAY / MONDAY SET MENU

MORNING TEA

Fruit salad pot with passionfruit (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)

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)

Fruit salad pot with passionfruit (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)

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)

FRIDAY / SATURDAY SET MENU

MORNING TEA

Raspberry friand (GF) (V)

Fruit salad pot with passionfruit (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)

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

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

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

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

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/unforeseen 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 beverages are to remain on the property.





CUSTOMS HOUSE
— BRISBANE —

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