





Experience our award winning service and cuisine at UQ Brisbane City.

The University of Queensland's Customs House is one of Brisbane's premier restaurant, events and heritage destinations, with unique facilities suitable for all styles of private and corporate events. The prestigious Queen Street location, service and facility is exceptional in every sense.

Our award winning team can cater offsite for 6 to 500 persons. Our cuisine philosophy is to source fresh quality seasonal produce to prepare dishes that are well presented with good clean flavours. 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.



WINNER 2017, 2016, 2014 & 2013
RESTAURANT & CATERING AWARDS FOR EXCELLENCE



WINNER 2021, 2020 & 2017
SEQ "CATERER OF THE YEAR"



WINNER 2021 SEQ "FUNCTION CATERER"
WINNER 2023 QLD "EVENTS CATERER"

Drop & Go Boxes *(Minimum numbers apply)*

Individually boxed per guest with napkin and bio cutlery. Cheese boxes include Tasting Notes menu card. Complimentary delivery to your meeting room or event space.

Breakfast Box

(Minimum order of 6 per option)

\$20 PER PERSON

Option 1: Sweet

Yoghurt and berries **(v)**, Waffles with strawberries and cream **(v)**, Fresh juice (bottle) per person

Option 2: Savoury

Avocado and fetta crostini, Haloumi and bacon frittata, Fresh juice (bottle) per person

ADD \$5 PER PERSON

for special dietary requirements - Vegetarian or Gluten Free only

Lunch Box No. 1

(Minimum order of 6 per option)

\$25 PER PERSON

Option 1:

Smoked salmon roll with horseradish cream, onions and capers, Honey ham roll with Swiss cheese and Dijon butter, Salad **(v)**, Raw snikka slice **(GF) (VG)**, Capi sparkling mineral water or soda (bottle) per person

Option 2:

Grilled chicken Caesar wrap with bacon, egg and parmesan, Grilled Mediterranean vegetable wrap with goat's cheese and fresh basil **(v)**, Salad **(v)**, Raw snikka slice **(GF) (VG)**, Capi sparkling mineral water or soda (bottle) per person

ADD \$5 PER PERSON

for special dietary requirements - Vegetarian, Gluten Free or Dairy Free only

Lunch Box No. 2

(Minimum order of 6)

\$25 PER PERSON

Your choice of **two** wraps and **two** rolls from the Sandwich Lunch Menu 1 (see following pages for menu items)

Sparkling mineral water (bottle) per person

Please note, entire order must be the same selection of food items

ADD \$5 PER PERSON

for special dietary requirements - Vegetarian, Gluten Free or Dairy Free only

Cheese Box

(Minimum order of 6)

\$30 PER PERSON

Selection of French and Australian cheese served with toasted walnut bread, lavosh, fig and nut log **(v)**

ADD \$5 PER PERSON

for special dietary requirements - Gluten Free only

**ADD \$5 PER PERSON
(PER BREAK)**

for Nespresso coffee and selection of teas to enjoy on arrival and/or at other break times during your meeting (if not already included in your chosen catering offering)

Meeting Catering (Stand up format served as platters with napkins. Minimum numbers apply)

Stand up format served as platters with side plates and napkins.

Light Breakfast

(Minimum 40 guests)

\$30 PER PERSON

Morning **or** Afternoon Tea

(Minimum 6 guests)

\$18 PER PERSON

Sandwich Lunch

(Minimum 6 guests)

\$25 PER PERSON

Natural yoghurt served with mixed berries topped with toasted muesli **(V)**

Brioche with egg, cheddar cheese, semi sundried tomato and pesto **(V)**

Chilled fresh orange juice

Nespresso coffee and selection of teas

1 hour staffing service included

Nespresso coffee and selection of teas
Your choice of **two** items:

- Macaron selection **(V)**
- Mini Danish pastries **(V)**
- Baked Portuguese tarts **(V)**
- Brownies **(V)**
- Blondies **(V)**
- Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato **(GF) (V)**
- Mini fresh seasonal fruit skewers **(GF) (V)**
- Raw lemon cashew slice **(GF) (V)**
- Raw snikka slice **(GF) (VG)**
- Protein ball - selection of peanut butter choc, apricot macca, summer roll **(GF) (VG)**
- Beef and burgundy pie with tomato onion jam
- Chocolate + hazelnut donuts **(V)**
- Mini lamb kofta with spiced yoghurt **(GF)**
- Chia yoghurt berry bowl* **(GF) (V)**

(*morning tea only)

Additional items add \$7 per item, per person

Your choice of **two** wraps and **two** rolls from the Sandwich Lunch Menu 1 (see following pages for menu items)

Sparkling mineral water (bottle) per person

ADD \$5 PER PERSON (PER BREAK)

for Nespresso coffee and selection of teas to enjoy on arrival and/or at other break times during your meeting (if not already included in your chosen catering offering)



Daily Delegate Packages *(Minimum 6 guests apply)*

Daily Delegate Package
No. 1
\$75 PER PERSON

INCLUSIONS

Staffing hours from 8:00am - 3:30pm
(sliding scale)

ON ARRIVAL

Nespresso coffee and selection of teas

OPTIONAL UPGRADE

Selection of mini Danish pastries
ADD \$5 PER PERSON

MORNING TEA

Nespresso coffee and selection of teas

Your choice of **TWO** morning tea items:

- Raw lemon cashew slice **(GF) (V)**
- Raw snikka slice **(GF) (VG)**
- Blondies **(V)**
- Mini fresh seasonal fruit skewers **(GF) (V)**
- Chia yoghurt berry bowl **(GF) (V)**
- Baked Portuguese tarts **(V)**
- Beef and burgundy pie with tomato onion jam
- Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato **(GF) (V)**
- Mini lamb kofta with spiced yoghurt **(GF)**

STAND UP SANDWICH BUFFET LUNCH

Your choice of **TWO** wraps and **TWO** rolls from the Stand Up Working Lunch Menu 1 (see following pages for menu)

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

OR

STAND UP SALAD BUFFET LUNCH

Build your own salad buffet lunch from the Stand Up Working Lunch Menu 2 (see following pages for menu)

Mixed selection of Capi sparkling mineral water and sodas

Nespresso coffee and selection of teas

AFTERNOON TEA

Nespresso coffee and selection of teas

Your choice of **TWO** afternoon tea items:

- Freshly baked biscuits **(V)**
- Protein ball - mixed selection of peanut butter choc, apricot macca and summer roll **(GF) (VG)**
- Brownies **(V)**

POST-DAILY DELEGATE REFRESHMENT PACKAGE:

\$25 PER PERSON (1 HOUR)

Chef's selection of 2 cold canapés

House wine, local beers, soft drinks 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 *(Minimum 15 guests apply)*

Daily Delegate Package
No. 2
\$90 PER PERSON

INCLUSIONS

Staffing hours from 8:00am - 3:30pm
(sliding scale)

ON ARRIVAL

Nespresso coffee and selection of teas

OPTIONAL UPGRADE

Selection of mini Danish pastries

ADD \$5 PER PERSON

MORNING TEA

Nespresso coffee and selection of teas

Your choice of **TWO** morning tea items:

- Raw lemon cashew slice **(GF) (V)**
- Raw snikka slice **(GF) (VG)**
- Blondies **(V)**
- Mini fresh seasonal fruit skewers **(GF) (V)**
- Chia yoghurt berry bowl **(GF) (V)**
- Baked Portuguese tarts **(V)**
- Beef and burgundy pie with tomato onion jam
- Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato **(GF) (V)**
- Mini lamb kofta with spiced yoghurt **(GF)**

STAND UP WARM BUFFET LUNCH

Warm buffet lunch of your choice.

Please select either Menu 3, 4 or 5 from the Stand Up Working Lunch Menu (see following pages for menus)

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

Mixed selection of Capi sparkling mineral water and sodas

Nespresso coffee and selection of teas

AFTERNOON TEA

Nespresso coffee and selection of teas

Your choice of **TWO** afternoon tea items:

- Freshly baked biscuits **(V)**
- Protein ball - mixed selection of peanut butter choc, apricot macca and summer roll **(GF) (VG)**
- Brownies **(V)**

POST-DAILY DELEGATE REFRESHMENT PACKAGE:

\$25 PER PERSON (1 HOUR)

Chef's selection of 2 cold canapés

House wine, local beers, soft drinks 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.

Half-Daily Delegate Packages *(Minimum 6 guests apply)*

Half-Daily Delegate
Package No. 1

\$60 PER PERSON

INCLUSIONS

Staffing hours from 10:00am - 2:00pm
(sliding scale)

ON ARRIVAL

Nespresso coffee and selection of teas

OPTIONAL UPGRADE

Selection of mini Danish pastries
ADD \$5 PER PERSON

MORNING TEA

Nespresso coffee and selection of teas

Your choice of **TWO** morning tea items:

- Raw lemon cashew slice **(GF) (V)**
- Raw snikka slice **(GF) (VG)**
- Blondies **(V)**
- Mini fresh seasonal fruit skewers **(GF) (V)**
- Chia yoghurt berry bowl **(GF) (V)**
- Baked Portuguese tarts **(V)**
- Beef and burgundy pie with tomato onion jam
- Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato **(GF) (V)**
- Mini lamb kofta with spiced yoghurt **(GF)**

OR

AFTERNOON TEA

Nespresso coffee and selection of teas

Your choice of **TWO** afternoon tea items:

- Freshly baked biscuits **(V)**
- Protein ball - mixed selection of peanut butter choc, apricot macca and summer roll **(GF) (VG)**
- Brownies **(V)**

STAND UP SANDWICH BUFFET LUNCH

Your choice of **TWO** wraps and **TWO** rolls from the Stand Up Working Lunch Menu 1 (see following pages for menu)

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

OR

STAND UP SALAD BUFFET LUNCH

Build your own salad buffet lunch from the Stand Up Working Lunch Menu 2 (see following pages for menu)

Mixed selection of Capi sparkling mineral water and sodas

Nespresso coffee and selection of teas



Half-Daily Delegate Packages *(Minimum 15 guests apply)*

Half-Daily Delegate
Package No. 2

\$75 PER PERSON

INCLUSIONS

Staffing hours from 10:00am - 2:00pm
(sliding scale)

ON ARRIVAL

Nespresso coffee and selection of teas

OPTIONAL UPGRADE

Selection of mini Danish pastries

ADD \$5 PER PERSON

MORNING TEA

Nespresso coffee and selection of teas

Your choice of **TWO** morning tea items:

- Raw lemon cashew slice **(GF) (V)**
- Raw snikka slice **(GF) (VG)**
- Blondies **(V)**
- Mini fresh seasonal fruit skewers **(GF) (V)**
- Chia yoghurt berry bowl **(GF) (V)**
- Baked Portuguese tarts **(V)**
- Beef and burgundy pie with tomato onion jam
- Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato **(GF) (V)**
- Mini lamb kofta with spiced yoghurt **(GF)**

OR

AFTERNOON TEA

Nespresso coffee and selection of teas

Your choice of **TWO** afternoon tea items:

- Freshly baked biscuits **(V)**
- Protein ball - mixed selection of peanut butter choc, apricot macca and summer roll **(GF) (VG)**
- Brownies **(V)**

STAND UP WARM BUFFET LUNCH

Warm buffet lunch of your choice.

Please select either Menu 3, 4 or 5 from the Stand Up Working Lunch Menu (see following pages for menus)

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

Mixed selection of Capi sparkling mineral water and sodas

Nespresso coffee and selection of teas



Stand Up Working Lunches (Stand up format served as a buffet with plates, cutlery and napkins. Minimum 10 guests apply)

Menu 1 - Sandwiches

\$45 PER PERSON

INCLUSIONS

Staffing hours from 12:00pm - 1:00pm
(sliding scale)

Your choice of **two** wraps and **two** rolls:-

WRAPS

Peking duck with hoisin mayo and mizuna leaves

Grilled chicken Caesar, bacon, egg, parmesan

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

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

Chicken schnitzel, tomato, lettuce, sweet chilli mayo

MINI ROLLS

Roasted eye fillet, horseradish crème, watercress

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

Honey ham, Swiss cheese and Dijon butter

Poached chicken, avocado, lettuce leaves, aioli

Mozzarella, smoked semi sundried tomato, torn basil and pesto **(V)**

Salami, olive, tomato, rocket, ricotta and pesto

Smoked salmon with horseradish cream, onions and capers

Tuna, red onion, capers, tomato and aioli

Roast beef, Kimchi, cucumber, mayo

SALAD

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

Mixed selection of Capi sparkling mineral water and sodas

Nespresso coffee and selection of teas

OPTIONAL UPGRADES

Nespresso coffee and selection of teas to enjoy on arrival and/or at other break times during your meeting (when not already included)

ADD \$5 PER PERSON (PER BREAK)

Selection of mini Danish pastries

ADD \$5 PER PERSON



Stand Up Working Lunches (Stand up format served as a buffet with plates, cutlery and napkins. Minimum 10 guests apply)

Menu 2 - Salads
\$45 PER PERSON

INCLUSIONS

Staffing hours from 12:00pm - 1:00pm
(sliding scale)

MAIN DISHES

Your choice of **ONE** main dish:-

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

OR

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

SERVED WITH

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

SALADS

Your choice of **THREE** salads:-

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

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

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

Greek risoni, olive, cucumber, tomato,
chickpeas, dill **(DF) (V)**

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

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

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

*Note: One of your choices must be the
potato salad and/or chickpea salad.*

Mixed selection of Capi sparkling mineral
water and sodas

Nespresso coffee and selection of teas

OPTIONAL UPGRADES

Nespresso coffee and selection of teas
to enjoy on arrival and/or at other break
times during your meeting (when not
already included)

ADD \$5 PER PERSON (PER BREAK)

Selection of mini Danish pastries

ADD \$5 PER PERSON

END YOUR MEETING WITH A CHEESE BOX!

Selection of French and
Australian cheese served with
toasted walnut bread, lavosh,
fig and nut log **(V)**

\$30 PP
(INDIVIDUALLY BOXED)

0% COCKTAIL
ADD \$12 PP

(Minimum order of 6)



Stand Up Working Lunches (Stand up format served as a buffet with plates, cutlery and napkins. Minimum 15 guests apply)

Menu 3 - Italian
\$55 PER PERSON

INCLUSIONS

Staffing hours from 12:00pm - 1:00pm
(sliding scale)

BREAD

Freshly baked mini bread rolls with
butter

WARM DISHES

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

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

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

SALADS

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

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

Mixed selection of Capi sparkling
mineral water and sodas

Nespresso coffee and selection of teas

OPTIONAL UPGRADES

Nespresso coffee and selection of teas
to enjoy on arrival and/or at other break
times during your meeting (when not
already included)

ADD \$5 PER PERSON (PER BREAK)

Selection of mini Danish pastries

ADD \$5 PER PERSON



Stand Up Working Lunches (Stand up format served as a buffet with plates, cutlery and napkins. Minimum 15 guests apply)

Menu 4 - Mediterranean
\$55 PER PERSON

INCLUSIONS

Staffing hours from 12:00pm - 1:00pm
(sliding scale)

BREAD

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 with olives, semi-dried tomato,
thyme **(GF)**

Saffron pilaf rice **(GF) (V)**

SALADS

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

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

Mixed selection of Capi sparkling
mineral water and sodas

Nespresso coffee and selection of teas

OPTIONAL UPGRADES

Nespresso coffee and selection of teas
to enjoy on arrival and/or at other break
times during your meeting (when not
already included)

ADD \$5 PER PERSON (PER BREAK)

Selection of mini Danish pastries

ADD \$5 PER PERSON



Stand Up Working Lunches (Stand up format served as a buffet with plates, cutlery and napkins. Minimum 15 guests apply)

Menu 5 - Asian
\$55 PER PERSON

INCLUSIONS

Staffing hours from 12:00pm - 1:00pm
(sliding scale)

BREAD

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)**

Steamed ginger star anise rice **(GF) (V)**

SALADS

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

Korean japchae noodle salad **(V)**

Mixed selection of Capi sparkling
mineral water and sodas

Nespresso coffee and selection of teas

OPTIONAL UPGRADES

Nespresso coffee and selection of teas
to enjoy on arrival and/or at other break
times during your meeting (when not
already included)

ADD \$5 PER PERSON (PER BREAK)

Selection of mini Danish pastries

ADD \$5 PER PERSON



2 Hour Cocktail Package *(Minimum spends apply)*

2 Hour Cocktail Package
\$85 PER PERSON

DESIGN YOUR OWN COCKTAIL MENU FROM THE CANAPÉ SELECTION PROVIDED...

Six canapés of your choice

One substantial canapé of your choice

INCLUSIONS:-

- 2 hours staffing
- Bar set up
- Glassware hire

Please note, bar set up and glassware hire fees may apply for events with less than 40 guests.

ENJOY A TWO HOUR CUSTOMS HOUSE BEVERAGE PACKAGE WHICH INCLUDES:-

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original, Asahi Soukai 3.5, Cascade Premium Light and Somersby Apple Cider

Soft Drinks, Mineral Water and Orange Juice

BEVERAGE PACKAGE UPGRADE:

Should you wish to upgrade your beverage package -

ADD \$10 PER PERSON for the **PREMIUM** beverage package

ADD \$20 PER PERSON for the **DELUXE** beverage package

ADD \$50 PER PERSON for the **PRESTIGE** beverage package



3 Hour Cocktail Package *(Minimum spends apply)*

3 Hour Cocktail Package
\$105 PER PERSON

DESIGN YOUR OWN COCKTAIL MENU FROM THE CANAPÉ SELECTION PROVIDED...

Six canapés of your choice

One substantial canapé of your choice

One hot fork dish of your choice

INCLUSIONS:-

- 3 hours staffing
- Bar set up
- Glassware hire

Please note, bar set up and glassware hire fees may apply for events with less than 40 guests.

ENJOY A THREE HOUR CUSTOMS HOUSE BEVERAGE PACKAGE WHICH INCLUDES:-

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original, Asahi Soukai 3.5, Cascade Premium Light and Somersby Apple Cider

Soft Drinks, Mineral Water and Orange Juice

BEVERAGE PACKAGE UPGRADE:

Should you wish to upgrade your beverage package -

ADD \$10 PER PERSON for the **PREMIUM** beverage package

ADD \$20 PER PERSON for the **DELUXE** beverage package

ADD \$50 PER PERSON for the **PRESTIGE** beverage package



4 Hour Cocktail Package *(Minimum spends apply)*

4 Hour Cocktail Package
\$120 PER PERSON

DESIGN YOUR OWN COCKTAIL MENU FROM THE CANAPÉ SELECTION PROVIDED...

Six canapés of your choice

One substantial canapé of your choice

Two hot fork dishes of your choice

INCLUSIONS:-

- 4 hours staffing
- Bar set up
- Glassware hire

Please note, bar set up and glassware hire fees may apply for events with less than 40 guests.

ENJOY A FOUR HOUR CUSTOMS HOUSE BEVERAGE PACKAGE WHICH INCLUDES:-

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original, Asahi Soukai 3.5, Cascade Premium Light and Somersby Apple Cider

Soft Drinks, Mineral Water and Orange Juice

BEVERAGE PACKAGE UPGRADE:

Should you wish to upgrade your beverage package -

ADD \$10 PER PERSON for the **PREMIUM** beverage package

ADD \$20 PER PERSON for the **DELUXE** beverage package

ADD \$50 PER PERSON for the **PRESTIGE** beverage package



5 Hour Cocktail Package *(Minimum spends apply)*

5 Hour Cocktail Package
\$140 PER PERSON

DESIGN YOUR OWN COCKTAIL MENU FROM THE CANAPÉ SELECTION PROVIDED...

Six canapés of your choice

One substantial canapé of your choice

Two hot fork dishes of your choice

Two sweet canapés of your choice

INCLUSIONS:-

- 5 hours staffing
- Bar set up
- Glassware hire

Please note, bar set up and glassware hire fees may apply for events with less than 40 guests.

ENJOY A FIVE HOUR CUSTOMS HOUSE BEVERAGE PACKAGE WHICH INCLUDES:-

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original, Asahi Soukai 3.5, Cascade Premium Light and Somersby Apple Cider

Soft Drinks, Mineral Water and Orange Juice

BEVERAGE PACKAGE UPGRADE:

Should you wish to upgrade your beverage package -

ADD \$10 PER PERSON for the **PREMIUM** beverage package

ADD \$20 PER PERSON for the **DELUXE** beverage package

ADD \$50 PER PERSON for the **PRESTIGE** beverage package



Tailored Cocktail Reception *(Minimum spends apply)*

STEP 1:

DESIGN YOUR OWN COCKTAIL MENU FROM THE CANAPÉ SELECTION PROVIDED...

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 selection.

STEP 2:

PAIR YOUR CHOSEN MENU ITEMS 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.

Hosting a dry event or looking for a non-alcoholic alternative? Ask us about our 0% cocktails!

STEP 3:

ESTIMATE YOUR STAFFING REQUIREMENTS BASED ON YOUR EVENT DETAILS ...

For a cocktail reception, we estimate 1 staff member per 30 guests (please ensure to round up when calculating how many event staff members are required). For example, if your event expects 80 guests, you'll require 3 event staff.

An additional team member is required to assist with the bar and is included in the bar set up costs. Please keep in mind special beverage offerings (such as cocktails) as additional bar staff may be required.

A supervisor must also be accounted for on top of the above calculations.

The team will be required at least 1 hour prior to your agreed guest arrival time and 1 hour post the agreed guest departure time.

STEP 4:

CONSULT WITH YOUR EVENT COORDINATOR TO PREPARE A QUOTE ...

As all events have different requirements, please ensure to consult with your Event Coordinator to calculate your staffing needs, equipment/glassware hire charges and bar set up, noting that these charges may change as your event plans develop.

Please refer to our staffing rates listed under the Staff Levy & Surcharges section of the Event Terms & Conditions at the end of this document.

A minimum of 2 hours is required per staff member on weekdays and a minimum of 4 hours is required per staff member on weekends.

Canapé Selections

CHOOSE YOUR CANAPÉS FROM THE FOLLOWING:

Cold Canapés
\$5 PER PIECE

Oyster in the shell (GF) (DF)

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

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

Steak tartare, bean crisp, smoked yolk, potato frites

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

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

Smoked salmon on blinis with sour cream and salmon pearls

Ocean trout, toasted brioche, pickled onions, dill

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

Mini vol au vent, smoked salmon mousse, asparagus, preserved lemon (DF)

Duck liver parfait, flaky pastry, port wine gel

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

Duck rilette, mandarin, toasted macadamia, crostini

Grilled lamb fillet, yoghurt, olive, bruschetta

Rare beef, mustard, crispy shallot, micro parsley, tapioca crisp (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)

Canapé Selections

CHOOSE YOUR CANAPÉS FROM THE FOLLOWING:

Warm Canapés
\$5 PER PIECE

Noosa crab cakes, sauce gribiche,
watercress

Moreton Bay bug mornay, pancetta
crumb, tart

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



Substantial Canapé, Fork Dish & Sweet Canapé Selections

Substantial Canapés

\$8 PER PIECE

Flathead taco, bush tomato salsa, guacamole, finger lime

Wagyu slider, Swiss cheese, house pickles, sobrasada mayo

Chicken Karaage slider, pickled vegetables, Sriracha mayo **(DF)**

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

\$14 EACH

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)**

Sweet Canapés

\$5 PER PIECE

Lemon citrus tartlet

Salted chocolate tart

Crème brûlée tart

Chocolate and raspberry cup **(GF)**



Food Stations *(Served in addition to a Cocktail Package. Minimum 50 persons)*

Cheese Station
\$25 PER PERSON

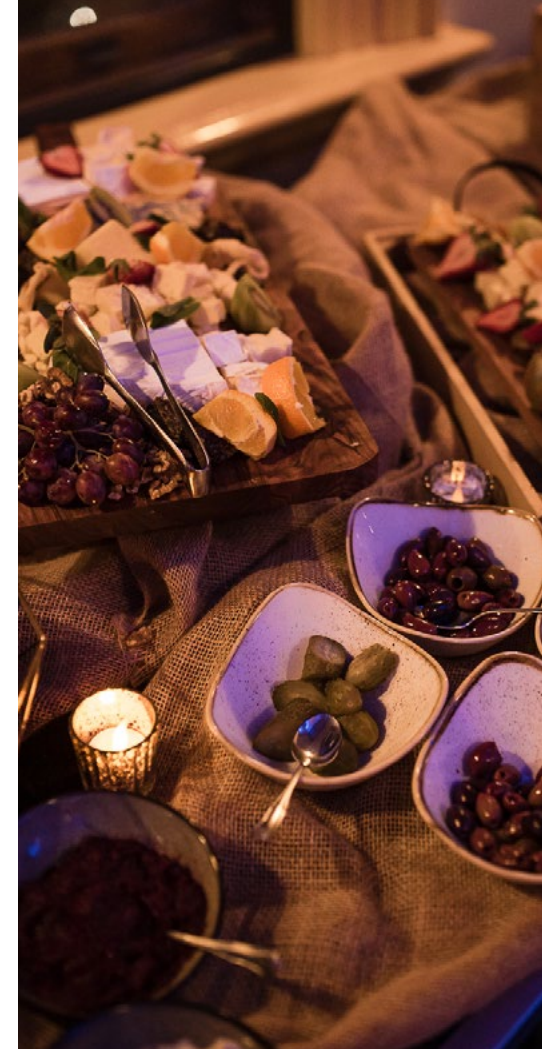
Charcuterie Station
\$25 PER PERSON

Dessert Station
\$25 PER PERSON

Australian and French artisan selection
Cave aged cheddar
White rind cheese
Soft blue mould
House made crispbread
Lavosh
Walnut bread
Dried fruit
Fig and walnut log

Truffled Salami
Jamon
Bresola
Duck rillettes
House made pickles
Marinated olives
Breads

Caramel macadamia tarts
Chocolate and raspberry tarts
Crème brûlée tartlets
Assorted macarons **(GF)**
Mini Eton Mess **(GF)**
Hand crafted chocolate truffles



Beverage Packages

A choice of four packages available.
Customs House does not offer BYO facilities.



CH BEVERAGE PACKAGE

Até Sparkling Brut
 Até Pinot Grigio
 Até Cabernet Sauvignon

Great Northern Original,
 Asahi Soukai 3.5 and
 Cascade Premium Light

Somersby Apple Cider

Soft Drinks, Mineral Water and
 Orange Juice

2 hours - **\$41 PER PERSON**
 3 hours - **\$48 PER PERSON**
 4 hours - **\$54 PER PERSON**
 5 hours - **\$60 PER PERSON**



PREMIUM BEVERAGE PACKAGE

Veuve Ambal Blanc de Blancs Brut NV
 Cloud Street Pinot Grigio
 Credaro Five Tales Shiraz

Asahi,
 Asahi Soukai 3.5 and
 Cascade Premium Light

Somersby Apple Cider

Soft Drinks, Mineral Water and
 Orange Juice

2 hours - **\$51 PER PERSON**
 3 hours - **\$58 PER PERSON**
 4 hours - **\$64 PER PERSON**
 5 hours - **\$70 PER PERSON**



DELUXE BEVERAGE PACKAGE

Bianca Vigna Prosecco
 Rameau D'or Petit Amour Rosé
 Red Claw Chardonnay
 Red Claw Pinot Noir
 St Hallett Garden of Eden Shiraz

Asahi, Stone & Wood Pacific Ale, Asahi
 Soukai 3.5 and Cascade Premium Light

Somersby Apple Cider

Soft Drinks, Mineral Water and
 Orange Juice

2 hours - **\$61 PER PERSON**
 3 hours - **\$68 PER PERSON**
 4 hours - **\$74 PER PERSON**
 5 hours - **\$80 PER PERSON**



PRESTIGE BEVERAGE PACKAGE

Taittinger Cuvee Prestige Brut
 Craggy Range Marlborough
 Sauvignon Blanc
 Shaw & Smith M3 Chardonnay
 Craggy Range Martinborough Pinot Noir
 Henschke Keyneton Euphonium

Asahi, Stone & Wood Pacific Ale, Asahi
 Soukai 3.5 and Cascade Premium Light

Somersby Apple Cider

Soft Drinks, Mineral Water and
 Orange Juice

2 hours - **\$91 PER PERSON**
 3 hours - **\$98 PER PERSON**
 4 hours - **\$104 PER PERSON**
 5 hours - **\$110 PER PERSON**

BEVERAGE PACKAGE UPGRADE

- Arrival speciality cocktail **ADD \$15 PER PERSON (TO BE SERVED IN CONJUNCTION WITH YOUR BEVERAGE PACKAGE)**
- Include house spirits to your package **ADD \$13 PER PERSON PER HOUR (MINIMUM OF 3 HOURS)**

Beverage List

CHAMPAGNE & SPARKLING WINE

Veuve Clicquot	\$ 145
Taittinger Cuvee Prestige Brut	\$ 135
Jansz Cuvee NV	\$ 74
Bianca Vigna Prosecco DOC Brut	\$ 75
Veuve Ambal Blanc de Blancs Brut NV	\$ 54
Até Sparkling Brut	\$ 48

WHITE AND ROSÉ WINES

Shaw & Smith M3 Chardonnay	\$ 109
Craggy Range Marlborough Sauvignon Blanc	\$ 78
Red Claw Chardonnay	\$ 75
Rameau D'or Petit Amour Rosé	\$ 72
Leeuwin 'Art Series' Riesling	\$ 67
Cray Point Sauvignon Blanc	\$ 54
Cloud Street Pinot Grigio	\$ 53
Até Pinot Grigio	\$ 48

RED WINES

Henschke 'Euphonium Keyneton' Shiraz Cabernet Merlot	\$ 132
Craggy Range Martinborough Pinot Noir	\$ 85
Leeuwin 'Art Series' Shiraz	\$ 102
Two Hands Angels Share Shiraz	\$ 89
Kalleske 'Moppa' Shiraz	\$ 86
Leeuwin Estate 'Prelude Vineyards' Cabernet Sauvignon	\$ 86
Red Claw Pinot Noir	\$ 75
St Hallett Garden of Eden Shiraz	\$ 71
Storm Bay Pinot Noir	\$ 56
Credaro Five Tales Shiraz	\$ 52
Até Cabernet Sauvignon	\$ 48

DESSERT WINE

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

Beverage List

BEERS

Heineken Zero (alcohol free)	\$ 6
Cascade Premium Light 2.6%	\$ 7
Great Northern Original 4.2%	\$ 8
Asahi Soukai 3.5%	\$ 9
Peroni 3.5%	\$ 9
Asahi Super Dry 5%	\$ 10
Corona 4.5%	\$ 10
Stone & Wood Pacific Ale 4.4%	\$ 10
Stone & Wood Cloud Catcher 5%	\$ 10

SPIRITS

Standard Brands with Mixer	\$ 10
Premium Brands with Mixer (from)	\$ 12

APPLE CIDER

Somersby Apple Cider	\$ 10
----------------------	-------

0% COCKTAILS

Lyre's Amalfi Spritz: Bittersweet Orange Grapefruit Italian Spritz	\$ 12
Lyre's Classico: 0% Prosecco Grapefruit Maraschino Cherry	\$ 12
Lyre's G & T Zero: Juniper Citrus Tonic	\$ 12

SOFT DRINKS & JUICES

Soft Drinks (per glass)	\$ 5
Mineral Water (per glass)	\$ 5
Orange Juice (per glass)	\$ 5
Mixed selection of Capi sparkling mineral water and sodas (per bottle, meetings only)	\$ 5

PORTS, LIQUEURS & COGNACS

Bethany 'Old Quarry Front'	\$ 10
Penfolds Grandfather Tawny	\$ 19
Liqueurs (from)	\$ 10
Courvoisier VSOP	\$ 18
Hennessy XO	\$ 30

Miscellaneous Function Charges & Information

FLORAL AND STYLING

Please see below our preferred styling partners. They will be happy to provide a quote for you.

Florist - Bouquet Boutique

Ph: (07) 3254 1066

www.bouquetboutique.com.au

Florist - Perrotts Florists

Ph: (07) 3252 7877

www.perrotts.com.au

Styling - Celebrating in Style

M: 0407 627 352

www.celebratinginstyle.com.au

Furniture Hire & Styling - Valiant Events

Ph: (07) 3859 8500

www.valiant.com.au

Event Letters

M: 0430 369 367

www.eventletters.com.au

ACCOMMODATION

The Manor Apartment Hotel
289 Queen Street, Brisbane

Ph: (07) 3319 4700

www.manorapartments.com.au

ENTERTAINMENT

Please contact your Event Coordinator for recommendations regarding entertainment. Listed below are some agencies who can assist you with your requirements.

G&M Event Group

DJs + MCs + Event Lighting +
AV & Production

Ph: 1 300 736 233

www.gmeventgroup.com.au/corporate-events

Baker Boys Band

High energy music, playing all your favourite songs.

M: 0438 301 313

www.bakerboysband.com.au

BAND/DJ/SUPPLIER MEALS

A meal from your menu plus soft drinks, mineral water and juices can be supplied at \$50 per person.

SPECIAL DIETS

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 this dish is 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.

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 UQ Venues.



Event Terms & Conditions

1. 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.

2. FINAL DETAILS

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

3. CONFIRMED NUMBERS

To meet operational requirements, minimum guaranteed numbers are required 5 working days (Monday -

Friday) prior to the date on which the function commences. This is the minimum number of guests that will be catered and charged for.

Increases may be submitted up to 3 working days prior to the event pending the approval of your Event Coordinator.

4. MINIMUM SPEND

A minimum spend is required for food and beverage catering. Please consult with your Event Coordinator.

Days that fall before a public holiday may incur a higher minimum spend.

5. CANCELLATION & POSTPONEMENT POLICIES

Notification of cancellation or postponement **MUST** be in writing and will result in a charge being applied as follows:-

Notice of 7 - 30 days: - 50% of room hire is retained by UQ Brisbane City, 50% of room hire is refunded.

Notice of less than 7 days: Cancellation/postponement fee equivalent to 75% of the estimated expenditure.

Notice of less than 48 hours: Cancellation/postponement fee equivalent to 100% of estimated expenditure.

7. CHANGE OF CIRCUMSTANCE

Whilst every reasonable effort will be made to ensure that your event 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 event 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.

8. STAFF LEVY & SURCHARGES

Staffing charges are to be quoted prior to your event with confirmed event timings and service timings, as well as set up and pack down requirements for any furniture/equipment movement before or after the event.

Weekday staffing rates @ \$55/hour;
supervisor rates @ \$65/hour.

Weekend staffing rates @ \$75/hour;
supervisor rates @ \$85/hour.

Minimum 2 hours required on weekdays and minimum 4 hours required on weekends.

A bar and ice charge is applicable for cocktail events. This includes the bartender, set up, service and pack down. This charge will be quoted by your Event Sales Coordinator.

Event Terms & Conditions

9. EVENT TIMING

It is the client's responsibility to ensure that the event begins at the specified time. If the event begins after the specified time, it will still be subject to the finishing time specified on the Event Order unless Management agrees otherwise. A staff hire charge is applicable where functions extend beyond the finishing time specified on the Event Order without the approval of Management.

10. PRICES

The prices in this compendium are inclusive of GST and applicable for functions held from **1 January 2024 to 1 February 2025**.

11. MENUS/BEVERAGES

Menus and beverage packages are subject to change without notice.

12. CATERING AND ALCOHOL

Customs House Catering operates under the terms and conditions of its

Commercial Other - Subsidiary On Premises Licence. In accordance with the Liquor Act, responsible service of alcohol is practised by Customs House and UQ Brisbane City. 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.

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

UQ Brisbane City and Customs House Catering are licensed until 12.00 midnight.

You are not to bring any food or beverages onto the event space without written agreement of your UQ Brisbane City Event Coordinator.

All catering at UQ Brisbane City must be supplied through a preferred approved supplier. No non-approved catering services are permitted.

13. PERSONAL EFFECTS

You and your guests are strictly liable and responsible for any items, equipment or personal effects brought into or left at UQ Brisbane City. UQ Brisbane City and Customs House Catering 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 the venue's negligence.

14. 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.

15. BREAKAGES AND MISSING ITEMS

Clients are financially liable for any damage and lost items supplied by UQ Brisbane City by the action of their guests or outside contractors. All breakages, lost items and damages will be charged to the client in full.

16. SECURITY

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

17. 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.