



UQ BRISBANE CITY
END OF YEAR CELEBRATIONS

CATERED EXCLUSIVELY BY CUSTOMS HOUSE





EVENT CATERING UQ BRISBANE CITY

Welcome to UQ Brisbane City! UQ Brisbane City is the go-to destination for professional development, networking, and events for our global alumni community and corporate clients - conveniently located in the heart of Brisbane's CBD.

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. UQBC operates under the University of Queensland's Environmental Management System which has been in place since 1996. At UQ 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 UQ Brisbane City!

Yours sincerely,

Brian Roberts

Brian Roberts
Director at UQ Venues



OUR MENU

FOOD & DRINKS

Your function at UQ Brisbane City will be catered by the award winning team at Customs House, using the highest quality fresh ingredients.

DIETARY REQUIREMENTS

We will be happy to cater separately for guests who have special dietary requirements. Please speak with your Event Coordinator as prior notice is essential.



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



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



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



WINNER 2023 NATIONAL
"RESTAURANT CATERER"

END OF YEAR COCKTAIL PACKAGE

AVAILABLE FROM 1 OCTOBER - 21 DECEMBER 2024

3-HOUR COCKTAIL PACKAGE - \$120PP

MINIMUM 50 GUESTS

CANAPE MENU

Your choice of six (6) 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

- Exclusive use of the Atrium for 3 hours (6:00pm arrival Monday-Friday or arrive anytime Saturday-Sunday)
- Staffing for the duration of your event
- 3-Hour Customs House Beverage Package
- Bar setup and glassware hire
- Complimentary hand held microphone for speeches
- Complimentary background music
- Complimentary internal dome lighting

UPGRADE YOUR DRINKS PACKAGE

Premium - \$10PP • Deluxe - \$20PP • Prestige - \$50PP

EXTEND YOUR PACKAGE TO A 4-HOUR DURATION - \$15PP

Includes one (1) additional fork dish as well as a one hour extension to your beverage package, venue hire and staffing.





MENU SELECTIONS

STANDARD CANAPES

COLD CANAPÉS

Oyster in the shell (GF) (DF)

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

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

Steak tartare, bean crisp, smoked yolk, potato frites

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

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

Smoked salmon on blinis with sour cream and salmon pearls

Ocean trout, toasted brioche, pickled onions, dill

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

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

Duck liver parfait, flaky pastry, port wine gel

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

Duck rilette, 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)



MENU SELECTIONS

STANDARD CANAPES

WARM CANAPÉS

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)

SWEET CANAPÉS

SWAP ONE OF YOUR STANDARD CANAPES OR ADD TO YOUR MENU - \$5PP PER ITEM

Lemon citrus tartlet

Salted chocolate tart

Crème brûlée tart

Chocolate and raspberry cup (GF)

MENU SELECTIONS

SUBSTANTIAL CANAPÉS & FORK DISHES

SUBSTANTIAL CANAPÉS

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

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 IN ADDITION TO YOUR PACKAGE

CHEESE STATION - \$25PP

Selection of Australian & French 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

DESSERT STATION - \$25PP

Caramel macadamia tarts

Chocolate and raspberry tarts

Crème brûlée tartlets

Assorted macarons (GF)

Mini Eton Mess (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 \$20PP

Bianca Vigna Prosecco
Rameau D'or Petit Amour Rosé
Red Claw Chardonnay
Red Claw Pinot Noir
St Hallett Garden of Eden Shiraz
Asahi Super Dry
Stone & Wood Pacific Ale
Asahi Soukai 3.5
Cascade Premium Light
Somersby Apple Cider
Soft Drinks, Mineral Water and Orange Juice

PREMIUM BEVERAGE PACKAGE - ADD \$10PP

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 \$50PP

Taittinger Cuvee Prestige Brut
Craggy Range Marlborough Sauvignon Blanc
Shaw & Smith M3 Chardonnay
Chateau Minuty M de Minuty Rosé
Craggy Range Martinborough Pinot Noir
Henschke Keyneton Euphonium
Asahi Super Dry
Stone & Wood Pacific Ale
Asahi Soukai 3.5
Cascade Premium Light
Somersby Apple Cider
Soft Drinks, Mineral Water and Orange Juice

BEVERAGE LIST

SPIRITS

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

0% COCKTAILS **\$ 12**

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

PORTS, LIQUEURS & COGNACS

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



EVENT TERMS & CONDITIONS

CONFIRMATION OF BOOKING/DEPOSIT

Tentative holds will be held for a maximum of 5 working days only. A deposit equal to the total room hire charge and signed Event Contract 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.

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.

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.

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.

CANCELLATION POLICY

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

- **Notice of 30+ days:** 100% of monies paid will be refunded.
- **Notice of 14 - 30days:** Cancellation fee equivalent to 50% of the room hire will apply.
- **Notice of 7 - 14 days:** Cancellation fee equivalent to 75% of the estimated event expenditure will apply.
- **Notice of 7 days or less:** No refund will be made (and no credit will be offered).

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.

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:** Event Staffing @ \$55/hr | Supervisor @ \$65/hr
- **Weekend:** Event Staffing @ \$75/hr | Supervisor @ \$85/hr

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 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.

SECURITY

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

PRICES (PRICES ARE INCLUSIVE OF GST)

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

MENUS/BEVERAGES

Menus and beverage packages are subject to change without notice.

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.

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.



UQ BRISBANE CITY

UQ Brisbane City

308 Queen Street Brisbane QLD 4000

eventsuqbc@uq.edu.au

Ph: (07) 3346 7100

<https://about.uq.edu.au/venues/brisbane-city>