



UQ BRISBANE CITY  
**2025 CATERING COMPENDIUM**  
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"

## COCKTAIL PACKAGES

### 2-HOUR COCKTAIL PACKAGE - \$90PP

#### CANAPE MENU

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

Your choice of one (1) Substantial Canape

#### 2-HOUR CUSTOMS HOUSE BEVERAGE PACKAGE

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

#### PACKAGE INCLUSIONS

- Staffing for up to 2 Hours of function time
- 2-Hour Customs House Beverage Package
- Bar setup and glassware hire

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

#### UPGRADE DRINKS PACKAGE

**PREMIUM - \$15PP • DELUXE - \$25PP • PRESTIGE - \$55PP**

### 3-HOUR COCKTAIL PACKAGE - \$110PP

#### 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

- Staffing for up to 3 Hours of function time
- 3-Hour Customs House Beverage Package
- Bar setup and glassware hire

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

#### UPGRADE DRINKS PACKAGE

**PREMIUM - \$15PP • DELUXE - \$25PP • PRESTIGE - \$55PP**



## COCKTAIL PACKAGES

### 4-HOUR COCKTAIL PACKAGE - \$130PP

#### CANAPE MENU

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

Your choice of one (1) Substantial Canape

Your choice of two (2) Fork Dishes

#### 4-HOUR CUSTOMS HOUSE BEVERAGE PACKAGE

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

#### PACKAGE INCLUSIONS

- Staffing for up to 4 Hours of function time
- 4-Hour Customs House Beverage Package
- Bar setup and glassware hire

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

#### UPGRADE DRINKS PACKAGE

**PREMIUM - \$15PP • DELUXE - \$25PP • PRESTIGE - \$55PP**

### 5-HOUR COCKTAIL PACKAGE - \$150PP

#### CANAPE MENU

Your choice of five (5) Standard Canapes (hot or cold)

Your choice of one (1) Substantial Canape

Your choice of two (2) Fork Dishes

Your choice of two (2) Sweet Canapes

#### 5-HOUR CUSTOMS HOUSE BEVERAGE PACKAGE

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

#### PACKAGE INCLUSIONS

- Staffing for up to 5 Hours of function time
- 5-Hour Customs House Beverage Package
- Bar setup and glassware hire

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

#### UPGRADE DRINKS PACKAGE

**PREMIUM - \$15PP • DELUXE - \$25PP • PRESTIGE - \$55PP**



## TAILORED MENU COCKTAIL FUNCTIONS

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

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

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

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

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

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

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

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

### **STEP 3: ESTIMATE YOUR STAFFING CHARGES 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.

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 FORMAL QUOTE**

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







## CANAPE SELECTIONS

### STANDARD CANAPES

#### COLD CANAPÉS - \$5.50 PER ITEM

Oyster in the shell (GF) (DF)

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

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

Steak tartare, bean crisp, smoked yolk, potato frites

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

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

Smoked salmon on blinis with sour cream and salmon pearls

Ocean trout, toasted brioche, pickled onions, dill

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

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

Duck liver parfait, flaky pastry, port wine gel

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

Duck 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)





## CANAPE SELECTIONS

### STANDARD CANAPES

#### WARM CANAPÉS - \$5.50 PER ITEM

Noosa crab cakes, sauce gribiche, watercress

Moreton Bay bug mornay, pancetta crumb, tart

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

Confit duck and butternut pumpkin tart

Duck spring roll, XO sauce (DF)

Mini lamb kofta with spiced yoghurt (GF)

12 hour braised lamb shoulder, hummus and parsley tart

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

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

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

Brisket, mac + cheese croquette, smoked chipotle, aioli

Beef and burgundy pie, green pea, mash, relish

Baked ricotta and pancetta tarts

Chickpea falafel, pumpkin hummus, coconut labneh (V)

Mushroom, thyme and black truffle tart (V)

Asparagus and goat's cheese tart (V)

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

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

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

#### SWEET CANAPÉS - \$5.50 PER ITEM

Lemon citrus tartlet

Salted chocolate tart

Crème brûlée tart

Chocolate and raspberry cup (GF)



## CANAPE SELECTIONS

### **SUBSTANTIAL CANAPÉS - \$9 PER ITEM**

Flathead taco, bush tomato salsa, guacamole, finger lime

Wagyu slider, Swiss cheese, house pickles, sobrasada mayo

Chicken Karaage slider, pickled vegetables, Sriracha mayo (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 - \$15 PER ITEM**

Buffalo burrata, marinated tomatoes, garlic crumb, basil oil

Flame grilled salmon, ponzu, edamame, wakame, black sesame, rice

Salt and pepper calamari, Asian slaw, ginger and wasabi dressing

Butter chicken, basmati, mint yoghurt, garlic naan

Moroccan spiced lamb, tagine couscous, spiced yoghurt

12 hour slow roasted lamb shoulder, cauliflower purée, salsa verde (GF)

Mexican pulled pork, pinto beans, avocado, sour cream, jalapenos, crisp corn tortilla

Beef cheeks, truffle mash, gremolata (GF)

Potato gnocchi, roasted mushrooms, truffle Parmesan cream, parsley (V)







## FOOD STATIONS

MINIMUM 50 GUESTS PER STATION

### **CHEESE STATION - \$25PP**

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

### **CHARCUTERIE STATION - \$25PP**

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

### **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

## CUSTOMS HOUSE PACKAGE

**2-HRS - \$44PP • 3-HRS - \$51PP • 4-HRS - \$57PP • 5-HRS - \$63PP**

## 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

**2-HRS - \$65PP • 3-HRS - \$72PP • 4-HRS - \$78PP • 5-HRS - \$84PP**

## 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

**2-HRS - \$54PP • 3-HRS - \$61PP • 4-HRS - \$67PP • 5-HRS - \$73PP**

## PRESTIGE BEVERAGE PACKAGE

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

## PRESTIGE PACKAGE

**2-HRS - \$96PP • 3-HRS - \$103PP • 4-HRS - \$109PP • 5-HRS - \$115PP**





## COCKTAILS

### ARRIVAL SPECIALTY COCKTAILS

**\$18PP IN CONJUNCTION WITH BEVERAGE PACKAGE**

**\$22PP WITH BEVERAGES ON CONSUMPTION**

Aperol Spritz

Aperol, Prosecco, Soda, Orange

Pimms Cup

Pimms, Cucumber, Lemon, Orange, Ginger Ale

Negroni Classico

Campari, Carpano Classico Rosso, Gin

Caipiroska

Vodka, Smashed Lime, Sugar, Crushed Ice

### LYRE'S 0% COCKTAILS

**\$12 PER COCKTAIL**

Lyre's Amalfi Spritz

Bittersweet Orange, Grapefruit, Italian Spritz

Lyre's Classico

0% Prosecco, Grapefruit, Maraschino Cherry

Lyre's G&T Zero

Juniper, Citrus, Tonic

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

# BEVERAGE LIST

## CHAMPAGNE & SPARKLING WINES

Veuve Clicquot	<b>\$ 160</b>
Taittinger Cuvee Prestige Brut	<b>\$ 150</b>
Jansz Cuvee NV	<b>\$ 76</b>
Bianca Vigna Prosecco DOC Brut	<b>\$ 75</b>
Veuve Ambal Blanc de Blancs Brut NV	<b>\$ 59</b>
Até Sparkling Brut	<b>\$ 52</b>

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## WHITE & ROSE WINES

Shaw & Smith M3 Chardonnay	<b>\$ 112</b>
Stargazer Single Vineyard Riesling	<b>\$ 85</b>
Craggy Range Marlborough Sauvignon Blanc	<b>\$ 78</b>
Red Claw Chardonnay	<b>\$ 79</b>
Rameau D'or Petit Amour Rosé	<b>\$ 72</b>
Cray Point Sauvignon Blanc	<b>\$ 58</b>
Cloud Street Pinot Grigio	<b>\$ 56</b>
Até Pinot Grigio	<b>\$ 52</b>

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## DESSERT WINES

Chateau Lapinesse Sauternes   375ml	<b>\$ 69</b>
DeBortoli 'Noble One' Botrytis Semillon   375ml	<b>\$ 86</b>

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## RED WINES

Henschke 'Euphonium Keyneton' Shiraz Cabernet Merlot	<b>\$ 138</b>
Craggy Range Martinborough Pinot Noir	<b>\$ 90</b>
Leeuwin 'Art Series' Shiraz	<b>\$ 107</b>
Kalleske 'Moppa' Shiraz	<b>\$ 90</b>
Snake & Herring 'Outshined' Cabernet Sauvignon	<b>\$ 91</b>
Red Claw Pinot Noir	<b>\$ 79</b>
Murdoch Hill Syrah	<b>\$ 71</b>
Storm Bay Pinot Noir	<b>\$ 61</b>
Credaro Five Tales Shiraz	<b>\$ 56</b>
Até Cabernet Sauvignon	<b>\$ 52</b>

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## BEERS & CIDERS

Heineken Zero (alcohol free)	<b>\$ 7</b>
Cascade Premium Light 2.6%	<b>\$ 7</b>
Great Northern Original 4.2%	<b>\$ 8</b>
Asahi Soukai 3.5%	<b>\$ 9</b>
Peroni 3.5%	<b>\$ 9</b>
Asahi Super Dry 5.0%	<b>\$ 10</b>
Corona 4.5%	<b>\$ 10</b>
Stone & Wood Pacific Ale 4.4%	<b>\$ 11</b>
Somersby Apple Cider	<b>\$ 10</b>



# BEVERAGE LIST

## SPIRITS

Standard Brands with Mixer	\$ 11
Premium Brands with Mixer (from)	\$ 12

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## 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

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## PORTS, LIQUEURS & COGNACS

Kopke 10 Year Old Tawny Port	\$ 17
Penfolds Grandfather Tawny	\$ 19
Liqueurs (from)	\$ 11
Courvoisier VSOP	\$ 19
Hennessy XO	\$ 32

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## 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





## EQUIPMENT & SERVICE CHARGES

Each of our rooms include complimentary Audio Visual equipment and conference aids. For a specific list of inclusions for each room, please consult with your Event Coordinator.

### AUDIO & VISUAL - THE ATRIUM

LCD Screen & Stand (4 available)	<b>\$ 100</b>
Handheld Microphone	<b>\$ 50</b>
Lapel Microphone	<b>\$ 50</b>

### STAGING

Stage (1.8mx2.4m) with steps*	<b>\$ 900</b>
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*\*Subject to availability - please enquire*

### CONFERENCE ADD ONS (DAILY RATES)

Notepads (each)	<b>\$ 3.50</b>
Pens (each)	<b>\$ 2</b>
Power Boards	<b>\$ 10</b>
Flipchart Stand inc. Pad & Pens	<b>\$ 50</b>
Flipchart Stand Only	<b>\$ 25</b>
Lectern	<b>\$ 50</b>
Registration Table	<b>\$ 25</b>
Name Badges (each)	<b>\$ 3.50</b>
Delegate Desk Plates (each)	<b>\$ 5</b>

### COPY & PRINTING (PER PAGE)

Printing / Photocopy (Black & White)	<b>\$ 0.25</b>
Printing / Photocopy (Colour)	<b>\$ 0.50</b>



## 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 @ \$58/hr | Supervisor @ \$68/hr
- **Weekend:** Event Staffing @ \$78/hr | Supervisor @ \$88/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 2025 to 31 December 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**

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