



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 allergies and common dietary requirements such as gluten free, dairy free and vegetarian. Whilst we take all due care, we cannot guarantee the cross contamination of wheat products, dairy products, seafood and items that may contain traces of nuts.

Please speak with your Event Coordinator regarding dietary requirements as prior notice is essential.



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



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



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



WINNER 2023 NATIONAL
"RESTAURANT CATERER"

DROP & GO BOXES

Individually boxed per guest with napkin and bio cutlery. Cheese boxes include Tasting Notes menu card.

LUNCH BOX NO. 1 - \$27.50PP

MINIMUM ORDER OF 6 PER OPTION

OPTION 1 - MINI ROLLS

Two (2) rolls as per our daily set menu, **one (1)** Chef's Salad (V), **one (1)** sweet item as per our daily set menu, Capi sparkling mineral water or soda (bottle)

OPTION 2 - WRAPS

Two (2) wraps as per our daily set menu, **one (1)** Chef's Salad (V), **one (1)** sweet item as per our daily set menu, Capi sparkling mineral water or soda (bottle)

SPECIAL DIETARY REQUIREMENTS - VEGETARIAN, DAIRY FREE OR GLUTEN FREE ONLY - \$5PP

LUNCH BOX NO. 2 - \$27.50PP

MINIMUM ORDER OF 6

Two (2) rolls and **two (2)** wraps as per our daily set menu, Capi sparkling mineral water or soda (bottle)

SPECIAL DIETARY REQUIREMENTS - VEGETARIAN, DAIRY FREE OR GLUTEN FREE ONLY - \$5PP

BREAKFAST BOX - \$25PP

MINIMUM ORDER OF 6 PER OPTION

AVAILABLE FROM 7.15AM

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

SPECIAL DIETARY REQUIREMENTS - VEGETARIAN OR GLUTEN FREE ONLY - \$5PP

CHEESE BOX - \$30PP

MINIMUM ORDER OF 6 PER OPTION

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

SPECIAL DIETARY REQUIREMENTS - GLUTEN FREE ONLY - \$5PP

ADD \$5PP PER BREAK

For Nespresso coffee and selection of teas to enjoy on arrival and/or at other break times during your meeting.





STAND UP MEETING CATERING

LIGHT BREAKFAST - \$32PP

MINIMUM 40 GUESTS. STAND UP FORMAT
AVAILABLE FROM 7.15AM

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 service staff included

**ADD SELECTION OF MINI DANISH PASTRIES
\$5PP**

MORNING OR AFTERNOON TEA BREAK - \$20PP

MINIMUM 6 GUESTS. STAND UP FORMAT

Nespresso coffee and selection of teas

Two (2) items as per our daily set menu

ADDITIONAL ITEMS - \$7PP PER ITEM

SANDWICH LUNCH PLATTER - \$27.50PP

MINIMUM 6 GUESTS. STAND UP FORMAT

Two (2) rolls and **two (2)** wraps as per our daily
set menu, Capi sparkling mineral water or soda
(bottle)

SALAD BOWLS - \$25PP

MINIMUM 20 GUESTS. STAND UP FORMAT

Individual bowl per person as per our daily set
menu.

STAND UP MEETING CATERING

SANDWICH BUFFET LUNCHEON - \$47PP

MINIMUM 6 GUESTS
(INCLUDED AS THE LUNCH OPTION IN DAILY
DELEGATE PACKAGE NO. 1)

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)

Nespresso coffee and selection of teas

Mixed selection of Capi sparkling mineral
water and sodas

SALAD BUFFET LUNCHEON - \$47PP

MINIMUM 6 GUESTS
(INCLUDED AS THE LUNCH OPTION IN DAILY
DELEGATE PACKAGE NO. 1)

One (1) main protein served with **one (1)** side
and **three (3)** salads as per our daily set menu

Nespresso coffee and selection of teas

Mixed selection of Capi sparkling mineral
water and sodas

WARM BUFFET LUNCHEON - \$57PP

MINIMUM 15 GUESTS
(INCLUDED AT LUNCH OPTION IN DAILY
DELEGATE PACKAGE NO. 2)

One (1) main protein served with **one (1)** side
and **three (3)** salads as per our daily set menu

Nespresso coffee and selection of teas

Mixed selection of Capi sparkling mineral
water and sodas



DAILY DELEGATE PACKAGES

DAILY DELEGATE PACKAGE NO. 1 - \$79PP

HALF-DAILY DELEGATE PACKAGE NO. 1 - \$64PP

MINIMUM 6 GUESTS REQUIRED

ON ARRIVAL

Nespresso coffee and selection of teas

MORNING TEA

Nespresso coffee and selection of teas

Two (2) items for morning tea as per our daily set menu

AFTERNOON TEA

Nespresso coffee and selection of teas

Two (2) items 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)

Nespresso 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

Nespresso coffee and selection of teas

Mixed selection of Capi sparkling mineral water and sodas

INCLUDED IN THE PACKAGE

- Onsite Concierge support for the duration of your booking (please note, weekend events may incur additional venue staffing costs)
- Catering staff during breaks
- Complimentary wireless internet
- In-room perimeter whiteboards with markers
- Iced water
- Catering breakout space

ADD SELECTION OF MINI DANISH PASTRIES ON ARRIVAL - \$5PP

1-HOUR POST-MEETING REFRESHMENT PACKAGE - \$27.50PP

Chef's Selection of to (2) Standard Cold Canapes

1-Hour Customs House Beverage Package inc. 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.

NOTE: For Half-Daily Delegate Packages, please select either Morning Tea OR Afternoon Tea according to your booking times.

DAILY DELEGATE PACKAGES

DAILY DELEGATE PACKAGE NO. 2 - \$94PP

HALF-DAILY DELEGATE PACKAGE NO. 2 - \$79PP

MINIMUM 15 GUESTS REQUIRED

ON ARRIVAL

Nespresso coffee and selection of teas

MORNING TEA

Nespresso coffee and selection of teas

Two (2) items for morning tea as per our daily set menu

AFTERNOON TEA

Nespresso coffee and selection of teas

Two (2) items 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

Nespresso coffee and selection of teas

Mixed selection of Capi sparkling mineral water and sodas

INCLUDED IN THE PACKAGE

- Onsite Concierge support for the duration of your booking (please note, weekend events may incur additional venue staffing costs)
- Catering staff during breaks
- Complimentary wireless internet
- In-room perimeter whiteboards with markers
- Iced water
- Catering breakout space

ADD SELECTION OF MINI DANISH PASTRIES ON ARRIVAL - \$5PP

1-HOUR POST-MEETING REFRESHMENT PACKAGE - \$27.50PP

Chef's Selection of to (2) Standard Cold Canapes

1-Hour Customs House Beverage Package inc. 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.

NOTE: For Half-Daily Delegate Packages, please select either Morning Tea OR Afternoon Tea according to your booking times.

SUNDAY / MONDAY SET MENU

MORNING TEA

Chia yoghurt berry pot (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

Protein ball - selection of peanut butter choc, apricot macca, summer roll (GF) (VG)

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

Baked Portuguese tart (V)

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)

Mini fresh seasonal fruit skewer (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

Raw lemon cashew slice (GF) (V)

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

Mini chocolate + hazelnut donut (V)

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)

Chia yoghurt berry pot (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

Raw snikka slice (GF) (VG)

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)

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

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

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 Te Muna 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

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

Please note, bar set up fee applies.

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

WHITE & ROSE WINES

Burton McMahon D'Aloisio Chardonnay	\$ 98
Shaw & Smith M3 Chardonnay	\$ 112
Stargazer Single Vineyard Riesling	\$ 85
Craggy Range Te Muna Sauvignon Blanc	\$ 78
Red Claw Chardonnay	\$ 79
Rameau D'or Petit Amour Rosé	\$ 72
Cray Point Sauvignon Blanc	\$ 58
Cloud Street Pinot Grigio	\$ 56
Até Pinot Grigio	\$ 52

DESSERT WINES

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

RED WINES

Henschke 'Euphonium Keyneton' Shiraz Cabernet Merlot	\$ 138
Giant Steps 'Yarra Valley' Pinot Noir	\$ 90
Leeuwin 'Art Series' Shiraz	\$ 112
Kalleske 'Moppa' Shiraz	\$ 90
Snake & Herring 'Outshined' Cabernet Sauvignon	\$ 91
Red Claw Pinot Noir	\$ 79
Murdoch Hill Syrah	\$ 76
Storm Bay Pinot Noir	\$ 61
Credaro Five Tales Shiraz	\$ 56
Até Cabernet Sauvignon	\$ 52

BEERS & CIDERS

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

BEVERAGE LIST

SPIRITS

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

0% COCKTAILS

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

PORTS, LIQUEURS & COGNACS

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

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)	\$ 100
Handheld Microphone	\$ 50
Lapel Microphone	\$ 50

STAGING

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

CONFERENCE ADD ONS (DAILY RATES)

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

COPY & PRINTING (PER PAGE)

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

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 at least 30 days:** 100% of monies paid will be refunded.
- **Notice of at least 14 but less than 30 days:** Cancellation fee equivalent to 50% of the room hire will apply.
- **Notice of at least 7 but less than 14 days:** Cancellation fee equivalent to 75% of the estimated event expenditure will apply.
- **Notice of less than 7 days:** 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

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