



BREAKFAST & MEETINGS

LUNCH & DINNER

COCKTAIL PARTIES

BEVERAGES

ROOM CHARGES

ADDITIONAL INFORMATION





The broad stone steps and towering Corinthian columns welcome you to an outstanding venue for presentations, seminars and events.

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 for 6 to 330 persons. Our cuisine philosophy is to source fresh quality seasonal produce to prepare dishes that are well presented with good clean flavours. Dedicated event coordinators are on hand to customise an event that will impress your guests. 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.

Multi award winning function venue on the river – A Brisbane heritage icon!



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



WINNER 2017 "CATERER OF THE YEAR"
- QLD & NT

Breakfast Package

Customs House
Speciality Breakfast

\$56 PP

INCLUSIONS

- Room hire 7:00am - 9:00am
- Lectern & microphone (Long Room and River Room only)
- Stage (Long Room and River Room only)
- Registration table
- Complimentary wireless internet
- Black carpet at the Queen Street entrance

SERVED WITH:-

Coffee, tea and fresh orange juice buffet on arrival

Natural yoghurt served with mixed berries topped with toasted muesli

Chilled fresh orange juice


Your choice of one of our hot breakfast selections

Freshly brewed coffee and tea

UPGRADE:

Selection of mini Danish pastries and muffins

ADD \$4 PP

 Nespresso coffee

ADD \$5 PP

Alternate placing attracts a surcharge of **\$4 PP**



Breakfast Package

Stand Up Continental Breakfast

\$41 PP

Chilled fresh orange juice

Natural yoghurt served with mixed berries topped with toasted muesli

Bacon, potato and haloumi frittata

Brioche with poached eggs, cheddar cheese, semi sundried tomato and pesto

(V)

Selection of mini Danish pastries and muffins

Freshly brewed coffee and tea

Customs House Speciality Breakfast

\$46 PP

Coffee, tea and fresh orange juice buffet on arrival

Natural yoghurt served with mixed berries topped with toasted muesli

Chilled fresh orange juice

Freshly brewed coffee and tea

SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING HOT DISHES:-

Smashed avocado, feta, rocket, poached eggs, slow roasted tomato, sourdough toast (V)

Baked vanilla ricotta crêpes, apple and maple syrup compote, slivered almonds

(V)

Asparagus and goat's cheese tart, steamed asparagus, roasted tomato, Tasmanian smoked salmon and soft herbs

Spanish omelette with potato, oyster mushroom, grilled chorizo and soft herbs

Trio of mushrooms, poached eggs, crispy kale, Parmesan Reggiano, rocket, truffle oil (V) (GF)

Poached eggs, crushed green peas and feta, bacon, sourdough toast


Portobello mushrooms, poached eggs, potato rosti, asparagus, hollandaise (V)

Poached eggs on ciabatta bread with crispy kale, honey ham, hollandaise and slow roasted tomato

UPGRADE:

Selection of mini Danish pastries and muffins

ADD \$4 PP

 Nespresso coffee

ADD \$5 PP

Alternate plating attracts a surcharge of **\$4 PP**

Tea & Coffee Breaks

Freshly brewed coffee and selection of teas on arrival **\$5 PP**

 Nespresso coffee **\$10 PP**

Freshly brewed coffee and selection of teas with freshly baked biscuits **\$8 PP**

Freshly brewed coffee and selection of teas served with your choice of **TWO** of the items listed below **\$18 PP**

- Macaron selection
- Mini Danish pastries
- Scones served with strawberry jam & cream
- Chocolate brownies and blondies
- Savoury muffins
- Assorted quiches **(GF)**
- Fresh seasonal fruit skewers **(GF)**
- Protein balls and raw chocolate & peanut slice **(GF)**
- Beef and burgundy pie with tomato onion jam

UPGRADES IN CONJUNCTION WITH YOUR CHOICE OF TWO OF THE ITEMS:-

Assorted ribbon sandwiches

ADD \$10 PP

French and Australian cheese platter with toasted walnut bread, lavosh, fig and nut log **ADD \$10 PP**

Additional items

ADD \$6 PER ITEM

EXTRAS

Chilled fresh orange juice **\$15 PER JUG**

Soft drinks **\$15 PER JUG**

Mineral water **\$9 PER BOTTLE**

Customs House Tea

\$52 PP

(All food served on traditional high tea stands – Minimum of 6 persons)

Ribbon sandwiches (chicken & dill; curried egg & mayonnaise; smoked salmon with horseradish cream & capers)

Scones served with strawberry jam & cream

Handcrafted petite desserts and macarons

Chilled fresh orange juice

Freshly brewed coffee and English Breakfast tea




Daily Delegate Packages *(Minimum numbers apply)*

Daily Delegate Package
No. 1
\$82 PP

INCLUSIONS

- Meeting room hire 8:30am - 5:00pm
- Lectern & microphone (Long Room and River Room only)
- Complimentary wireless internet
- Standard whiteboard OR flipchart and markers
- Screen
- Note pads and pens
- Iced water and mints

 Nespresso coffee **ADD \$5 PP**

ON ARRIVAL

Freshly brewed coffee and selection of teas

UPGRADE: Selection of mini Danish pastries and savoury muffins

ADD \$10 PP

MORNING TEA

Freshly brewed coffee and selection of teas

Scones with jam and cream **OR** brownies and blondies **OR** protein balls **(GF)**

Mini fruit skewers **(GF)**

STAND UP SANDWICH BUFFET LUNCH

Selection of rolls and wraps with assorted fillings

Assorted quiche **(GF)** **(V)**

Roasted pumpkin and pine nut salad, spinach, ricotta, caper vinaigrette **(V)**

Chilled fresh orange juice and mineral water

Freshly brewed coffee and selection of teas

AFTERNOON TEA

Freshly brewed coffee and selection of teas with freshly baked biscuits

POST-DAILY DELEGATE REFRESHMENT PACKAGE: **\$25 PP (1 HOUR)**

Chef's selection of canapés (2 warm & 1 cold)

House wine, local beers, orange juice, soft drinks and mineral water


NOTE: This package is only available in conjunction with the daily delegate packages

Daily Delegate Packages *(Minimum numbers apply)*

Daily Delegate Package
No. 2
\$92 PP

INCLUSIONS

- Meeting room hire 8:30am - 5:00pm
- Lectern & microphone (Long Room and River Room only)
- Complimentary wireless internet
- Standard whiteboard OR flipchart and markers
- Screen
- Note pads and pens
- Iced water and mints

 Nespresso coffee **ADD \$5 PP**

ON ARRIVAL

Freshly brewed coffee and selection of teas

UPGRADE: Selection of mini Danish pastries and savoury muffins

ADD \$10 PP

MORNING TEA

Freshly brewed coffee and selection of teas

Scones with jam and cream **OR** brownies and blondies **OR** protein balls **(GF)**

Mini fruit skewers **(GF)**

STAND UP HOT BUFFET LUNCH

Your choice of warm buffet dishes and salads from either menu 2, 3, 4 or 5 from the Working Lunches.

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

Chilled fresh orange juice and mineral water

Freshly brewed coffee and selection of teas

AFTERNOON TEA

Freshly brewed coffee and selection of teas with freshly baked biscuits

POST-DAILY DELEGATE REFRESHMENT PACKAGE: **\$25 PP (1 HOUR)**

Chef's selection of canapés (2 warm & 1 cold)

House wine, local beers, orange juice, soft drinks and mineral water

NOTE: This package is only available in conjunction with the daily delegate packages

Stand Up Working Lunches *(Stand up format - minimum numbers apply)*

Menu 1 - Sandwich Luncheon

\$45 PP

Your choice of 4 rolls and wraps from the following selection:-

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

Fresh seasonal fruit skewers **(GF)**


Chilled mineral water and fresh orange juice

Freshly brewed coffee and selection of teas

UPGRADE:

French and Australian cheese platter served with toasted walnut bread, lavosh, fig and nut log

ADD \$10 PP

 Nespresso coffee

ADD \$5 PP

Stand Up Working Lunches *(Stand up format - minimum numbers apply)*

Menu 2 - Italian
Buffet Luncheon
\$55 PP

BREAD

Freshly baked mini bread rolls with butter

WARM DISHES

Chicken scallopine with a parmesan and fresh herb crust, aioli

Spinach and ricotta ravioli, heirloom tomatoes, zucchini, spinach, olive tapenade, balsamic glaze

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

SALADS

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

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

Fresh seasonal fruit skewers **(GF)**

Chilled mineral water and fresh orange juice

Freshly brewed coffee and selection of teas

UPGRADE:

French and Australian cheese platter served with toasted walnut bread, lavosh, fig and nut log

ADD \$10 PP

 Nespresso coffee

ADD \$5 PP



Stand Up Working Lunches *(Stand up format - minimum numbers apply)*

Menu 3 - Mediterranean Buffet Luncheon

\$55 PP

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, olives, semi-dried tomato, thyme, saffron pilaf **(GF)**

Soft polenta with grilled Mediterranean vegetables, fresh herbs **(GF) (V)**

SALADS

Orange and pistachio salad, roasted chorizo, green beans, dates **(GF)**

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

Fresh seasonal fruit skewers **(GF)**


Chilled mineral water and fresh orange juice

Freshly brewed coffee and selection of teas

UPGRADE:

French and Australian cheese platter served with toasted walnut bread, lavosh, fig and nut log

ADD \$10 PP

 Nespresso coffee

ADD \$5 PP



Stand Up Working Lunches *(Stand up format - minimum numbers apply)*

Menu 4 - French
Buffet Luncheon

\$55 PP

BREAD

Freshly baked mini bread rolls with butter

WARM DISHES

Eye fillet with roasted root vegetables and thyme **(GF)**

Seared Tasmanian salmon with white bean cassoulet, preserved lemon and capers **(GF)**

Sautéed potatoes with sage and garlic **(GF) (V)**

SALADS

Green bean salad, toasted almonds, confit shallots, citrus oil **(GF) (V)**

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

Fresh seasonal fruit skewers **(GF)**


Chilled mineral water and fresh orange juice

Freshly brewed coffee and selection of teas

UPGRADE:

French and Australian cheese platter served with toasted walnut bread, lavosh, fig and nut log

ADD \$10 PP

 Nespresso coffee

ADD \$5 PP



Stand Up Working Lunches *(Stand up format - minimum numbers apply)*

Menu 5 - Asian
Buffet Luncheon
\$55 PP

BREAD

Freshly baked mini bread rolls with
butter

WARM DISHES

Sesame honey chicken

Beef Teriyaki with crispy noodles

Steamed bok choy with oyster sauce

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

SALAD

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

Fresh seasonal fruit skewers **(GF)**


Chilled mineral water and fresh orange
juice

Freshly brewed coffee and selection of
teas

UPGRADE:

French and Australian cheese
platter served with toasted
walnut bread, lavosh, fig and nut
log

ADD \$10 PP

 Nespresso coffee

ADD \$5 PP



Business Lunch Packages *(Minimum of 30 persons)*

Available **MONDAY** to **FRIDAY**

Please choose a set menu from the following selections.

Two Course Menu

\$97 PP

Three Course Menu

\$107 PP

INCLUSIONS

- 2 Hour Beverage Package
- 3 Hours Room Hire
12 noon - 3pm

A freshly baked bread roll & butter is included with your menu selection

ENTRÉES

Seared tuna, edamame, brown rice, pickled radish, sesame soy **(GF)**

Burrata, heirloom tomatoes, basil, crispy kale, capers, chorizo crumb **(GF)**

Five spiced quail, warm orange and onion salad, beetroot compote with pomegranate vinaigrette **(GF)**

MAIN COURSES

Roasted chicken breast, sweet corn, spinach, smoked pancetta, truffle jus **(GF)**

Miso glazed salmon, carrot and ginger puree, pickled daikon, bitter greens **(GF)**

Grilled lamb rump, roasted cauliflower, raisins, smoked almonds, pomegranate, harissa yoghurt **(GF)**

DESSERTS

Customs House crème brûlée, raspberry, yuzu **(GF)**

Individual chocolate and raspberry bombe, vanilla bean Anglaise, fresh raspberries

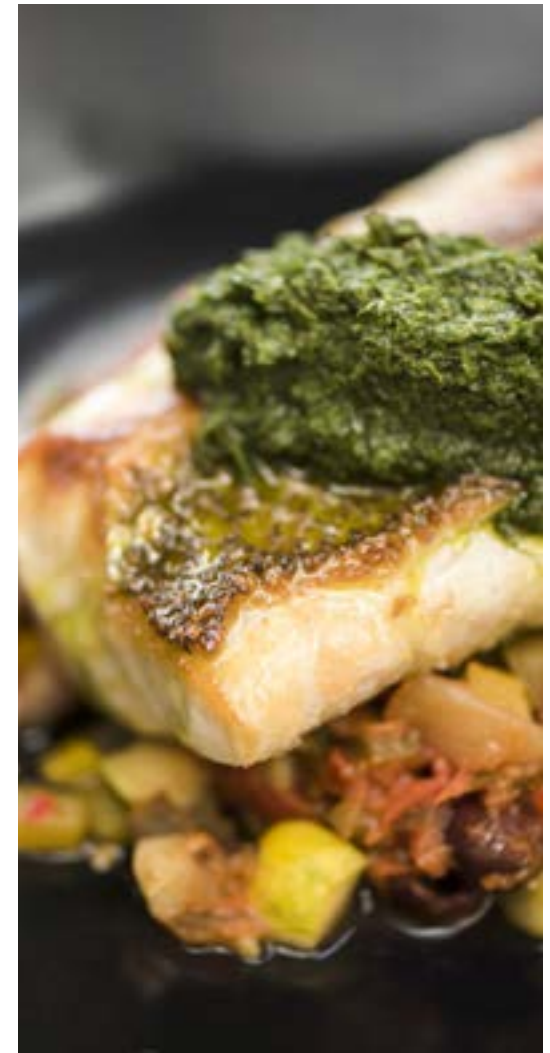
Peanut butter parfait, chocolate soil, banana, candied peanuts

French and Australian cheese platters served with toasted walnut bread, lavosh, fig and nut log

COFFEE & TEA

Freshly brewed coffee and tea with Valrhona chocolates

Alternate placing attracts a surcharge of **\$4PP** per course or **\$10PP** for 3 courses



Business Lunch Packages *(Minimum of 30 persons)*

ENJOY A 2 HOUR CUSTOMS HOUSE BEVERAGE PACKAGE WHICH INCLUDES:-

Tatachilla Sparkling NV

Tatachilla Sauvignon Blanc

Tatachilla Cabernet Shiraz

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 PP for the **PREMIUM** beverage package

ADD \$20 PP for the **DELUXE** beverage package

ADD \$50 PP for the **PRESTIGE** beverage package

Should you wish to extend your beverage package from 2 hrs to 3 hrs a surcharge of **\$7 PP** applies.



Dinner Package *(Minimum spends apply)*

Dinner Package

\$134 PP

INCLUSIONS:-

- Two silver candle sticks with LED candles per table
- Lectern and microphone
- Dance floor
- Staging
- Registration table
- Black carpet at the Queen Street Entrance
- Use of the grand piano (Long Room only)
- 4 hours room hire

DESIGN YOUR OWN MENU FROM THE SELECTIONS PROVIDED...

Freshly baked bread roll and butter

Three course set menu

Freshly brewed coffee and tea with Valrhona chocolates

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

Tatachilla Sparkling NV

Tatachilla Sauvignon Blanc

Tatachilla Cabernet Shiraz

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

Soft Drinks, Mineral Water and Orange Juice

UPGRADE:

Canapés on arrival (3 canapés of your choice) **ADD \$12 PP**

Alternate plating attracts a surcharge of **\$4 PP** per course or **\$10 PP** for 3 courses.

Should you wish to extend your dinner package by one hour to a five hour duration, a surcharge of \$10 per person is applicable which includes beverages.

Please consult your Event Co ordinator if you would like to include chair covers and sashes or Tiffany Chairs and floral decorations.

BEVERAGE PACKAGE UPGRADE:

Should you wish to upgrade your beverage package -

ADD \$10 PP for the **PREMIUM** beverage package

ADD \$20 PP for the **DELUXE** beverage package

ADD \$50 PP for the **PRESTIGE** beverage package

Lunch & Dinner Menus (Available for a minimum of 30 persons)

ALTERNATE PLACING ATTRACTS A SURCHARGE OF \$4 PP PER COURSE OR \$10 PP FOR 3 COURSES

*A freshly baked bread roll and butter is included with
your menu selection*

Cold Entrées

\$28 PP

Citrus cured kingfish, avocado, radish,
wasabi peas, mayo, roe

Scallop ceviche, avocado, red grapes,
pomegranate, ginger, kaffir (GF)

Moreton Bay Bug salad, oranges,
rockmelon, pickled daikon, chilli, nam jim
dressing

Spanner crab, celery, egg yolk, baby gem,
almond (GF)

Queensland prawns, avocado, tomato,
watercress, salmon pearls, cocktail dressing,
lemon croutons, crispy prosciutto

Seared tuna, edamame, brown rice,
pickled radish, sesame soy (GF)

Spanner crab, sweet corn, finger lime,
grapefruit, almond (GF)

Duck rillettes, honey, watercress, walnut
crostini

Smoked duck breast, pear and apple
salad, toasted walnuts (GF)

San Daniele prosciutto, slow roasted
tomato, buffalo mozzarella, fennel and
kale (GF)

Tomato and buffalo mozzarella salad,
fresh basil, caper vinaigrette and lemon
pine nut crumb (V)

Burrata, heirloom tomatoes, basil, crispy
kale, capers, chorizo crumb (GF)

Warm Entrées

\$28 PP

Confit salmon, charred sugarloaf, pickled
ginger, curry leaves (GF)

Seared scallops, asparagus, pea and mint
risotto, lemon vinaigrette (GF)

Five spiced quail, warm orange and
onion salad, beetroot compote with
pomegranate vinaigrette (GF)

Grilled quail, pancetta, sage, pine nut and
farro salad

Crispy pork cheek, caramelised
cauliflower, radish, watercress

Pork belly, sweet pea purée, onion confit,
ginger honey glaze (GF)

Lamb belly, eggplant, pomegranate,
buttermilk sauce (GF)

Baked polenta, cherry tomatoes, Persian
feta, spinach, lemon crumble, balsamic (V)

Slow cooked butternut pumpkin, ricotta,
fermented chili, smoked pistachios (V) (GF)

Mushroom tarte tatin, onion caramel, soft
herbs, crème fraiche (V)

Lunch & Dinner Menus (Available for a minimum of 30 persons)

Main Courses

\$46 PP

FROM THE FARM

Oven roasted chicken breast, smoky eggplant purée, asparagus and tomato couscous, harissa yoghurt, preserved lemon salsa verde

Roasted chicken breast, sweet corn, spinach, smoked pancetta, truffle jus (GF)

Rosemary chicken breast, roasted sage potatoes, asparagus, fennel and pea purée (GF)

Peppered duck breast, cauliflower purée, shiitake mushrooms, broad beans, redcurrant jus (GF)

Duck breast, kent pumpkin, pepita cream, fermented cabbage, honey (GF)

Lamb loin, spiced eggplant, Persian feta, buttered spinach, smoked tomato and artichoke insalata (GF)

Chargrilled lamb rump, warm broad beans, baked ricotta and pancetta salad, jus (GF)

Lamb loin, slow roasted tomato and sautéed spinach, pommes Anna, roasted garlic confit and jus

Grilled lamb rump, roasted cauliflower, raisins, smoked almonds, pomegranate, harissa yoghurt (GF)

Prosciutto wrapped pork, truffled mash, olive and vegetable ratatouille, fried sage (GF)

Veal medallions, sand crab, asparagus, desirée potato mash, dill hollandaise, jus (GF)

Grilled sirloin, bacon, potato fondant, roast pepper purée, asparagus, spinach, jus

Eye fillet, mushroom ragout, caramelised cauliflower, spinach puree, red wine jus

Chargrilled eye fillet, truffle mash, rosti, steamed broccolini, caramelised onion jus

Porterhouse medallion, beef cheek risotto, pea ravioli, tomato compote, asparagus

Soy and ginger braised beef rib, shiitake mushrooms, bok choy, star anise, jus (GF)



Lunch & Dinner Menus (Available for a minimum of 30 persons)

Main Courses

\$46 PP

FROM THE SEA

Barramundi, gem lettuce, peas, broad beans, sunflower seeds, preserved lemon **(GF)**

Pan fried barramundi, pine nut mash, bok choy, capsicum coulis, preserved lemon gremolata **(GF)**

Roasted kingfish, cream corn, sautéed snow pea tendrils, crispy potato, citrus oil

Pan roasted kingfish, white bean crush, steamed green beans, semi-dried tomato and green olive insalata, lemon vinaigrette **(GF)**

Hot smoked ocean trout, broccolini, sesame cream, green mustard, yuzu **(GF)**

Tasmanian salmon, new potato salad, broad beans, Persian feta, watercress, salsa verde **(GF)**

Miso glazed salmon, carrot and ginger puree, pickled daikon, bitter greens **(GF)**

FROM THE FIELD

Nicola potato and ricotta gnocchi, trio of mushrooms, spinach, truffle oil **(V)**

Roasted pumpkin risotto, asparagus, ricotta, pine nuts **(GF) (V)**

Miso eggplant, pickled pumpkin, puffed rice, bitter greens **(GF) (V)**



Lunch & Dinner Menus (Available for a minimum of 30 persons)

Desserts

\$19 PP

Soft centred chocolate fondant,
Valrhona chocolate sauce, Grand Marnier
strawberries, salted caramel, double cream

Individual chocolate and raspberry bombe,
vanilla bean Anglaise, fresh raspberries

Customs House crème brûlée, raspberry,
yuzu **(GF)**

Peanut butter parfait, chocolate soil, banana,
candied peanuts

Lime curd tart, mojito jelly, meringue,
citrus salad, vanilla bean anglaise

Strawberry tart, verbena, candied lemon,
strawberry buttermilk

Poached pear, crumble, caramel cream,
spiced syrup, candied walnuts

Eton Mess - berries, cream, meringue, ice
cream

Cheese

\$19 PP

French and Australian cheese platter
served with toasted walnut bread, lavosh,
fig and nut log

COFFEE & TEA

Freshly brewed coffee and tea with
Valrhona chocolates

\$8 PP

Freshly brewed coffee and tea with
chocolate truffles

\$11 PP

Freshly brewed coffee and tea with
sweet canapés

\$13 PP



Lunch & Dinner Menus (Available for a minimum of 30 persons)

Share Menu

\$110 PP

ENTRÉE (SELECT TWO OPTIONS)

Scallop ceviche, avocado, red grapes, pomegranate, ginger, kaffir **(GF)**

Summer squash, zucchini, asparagus, labneh, brioche **(V)**

Grilled quail, pancetta, sage and farro salad

MAIN COURSE (SELECT TWO OPTIONS)

12 hour lamb shoulder, preserved lemon, gremolata **(GF)**

1KG Darling Downs OP Rib, Chimichurri **(GF)**

Baked Tasmanian salmon, pickled fennel, broad beans, Persian feta, mint **(GF)**

Smoked beef brisket, pickles, flatbreads, chipotle BBQ sauce

SIDES (SELECT TWO OPTIONS)

Chargrilled broccolini, lemon butter, smoked almonds, fried onion **(GF) (V)**

Roasted cauliflower, black garlic, za'atar, pomegranate **(GF) (V)**

Kipfler potatoes, truffle oil, Parmesan **(GF) (V)**

Black truffle polenta with mushrooms **(GF) (V)**

DESSERT AND CHEESE (SELECT ONE OPTION)

Handcrafted petite desserts

French and Australian cheese platters served with toasted walnut bread, lavosh, fig and nut log



2 Hour Cocktail Package *(Minimum spends apply)*

2 Hour Cocktail Package

\$82 PP

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

Eight canapés of your choice

INCLUSIONS:-

- Lectern and microphone (Long Room and River Room only)
- Registration table
- One piece of staging (Long Room and River Room only)
- Scattered cocktail tables with occasional seating
- LED tea lights on each cocktail table
- Black carpet at the Queen Street Entrance
- Use of the Grand Piano (Long Room only)

- Background music on CD player
- 2 hours room hire

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

Tatachilla Sparkling NV

Tatachilla Sauvignon Blanc

Tatachilla Cabernet Shiraz

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 PP for the **PREMIUM** beverage package

ADD \$20 PP for the **DELUXE** beverage package

ADD \$50 PP for the **PRESTIGE** beverage package



3 Hour Cocktail Package *(Minimum spends apply)*

3 Hour Cocktail Package
\$98 PP

- Black carpet at the Queen Street Entrance
- Use of the Grand Piano (Long Room only)
- Background music on CD player
- 3 hours room hire

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

Seven canapés of your choice

One substantial canapé of your choice

One hot fork dish of your choice

INCLUSIONS:-

- Lectern and microphone (Long Room and River Room only)
- Registration table
- One piece of staging (Long Room and River Room only)
- Scattered cocktail tables with occasional seating
- LED tea lights on each cocktail table

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

Tatachilla Sparkling NV

Tatachilla Sauvignon Blanc

Tatachilla Cabernet Shiraz

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 PP for the **PREMIUM** beverage package

ADD \$20 PP for the **DELUXE** beverage package

ADD \$50 PP for the **PRESTIGE** beverage package



4 Hour Cocktail Package *(Minimum spends apply)*

4 Hour Cocktail Package
\$114 PP

- Black carpet at the Queen Street Entrance
- Use of the Grand Piano (Long Room only)
- Background music on CD player
- 4 hours room hire

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

Seven canapés of your choice

One substantial canapé of your choice

Two hot fork dishes of your choice

INCLUSIONS:-

- Lectern and microphone (Long Room and River Room only)
- Registration table
- One piece of staging (Long Room and River Room only)
- Scattered cocktail tables with occasional seating
- LED tea lights on each cocktail table

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

Tatachilla Sparkling NV

Tatachilla Sauvignon Blanc

Tatachilla Cabernet Shiraz

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 PP for the **PREMIUM** beverage package

ADD \$20 PP for the **DELUXE** beverage package

ADD \$50 PP for the **PRESTIGE** beverage package



Canapé Selections

CHOOSE YOUR CANAPÉS FROM THE FOLLOWING:

Cold Canapés

\$5 PER PIECE

Oyster in the shell (GF) (DF)

Oyster in the shell with wasabi and ginger vinaigrette (GF) (DF)

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

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

Black truffle and beef tartare, crostini

House cured kingfish, shaved fennel horseradish, watercress on rye (DF)

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

Miso roasted scallop with toasted sesame seeds and seaweed salad on a spoon (GF) (DF)

Seared scallops, pear and avocado salad, cashew and coriander rémoulade pastry cup (DF)

Korean spiced chicken, Kimchi, miso mayo on a spoon (GF) (DF)

Chicken liver parfait, basil, prosciutto, olive

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

Duck rillettes, honey, watercress, crostini

Grilled lamb fillet, yoghurt, olive, bruschetta

Roast beef, horseradish cream, chive crostini

Pear, Saint Agur, walnut, prosciutto (GF)

Assorted Sushi rolls, gluten free soy sauce and wasabi (V) (GF)

Ricotta, truffle honey, crostini (V)

Goat's cheese, fig and beetroot relish tart (V)

Moroccan hummus, zucchini and roasted capsicum tart, harissa yoghurt (V)

Broad bean, Persian feta, mint bruschetta (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

Battered king prawn with chilli jam (DF)

Moreton Bay bug mornay, pancetta
crumb, tart

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

Steamed mini beef brisket buns (DF)

Confit duck and butternut pumpkin tart

Duck spring rolls, Kimchi, XO sauce (DF)

Mini lamb kofta with spiced yoghurt (GF)

12 hour braised lamb shoulder, hummus
and parsley tart

Roasted pork belly, sauerkraut on rye (DF)

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

Popcorn chicken, Sriracha mayo,
charcoal bun (DF)

Crispy chipotle pressed beef, lime sour
cream

Beef and burgundy pie, green pea,
mash, relish

Baked ricotta and pancetta tarts

Chickpea falafel, harissa yoghurt (V)

Mushroom, thyme and black truffle
tart (V)

Asparagus and goat's cheese tart (V)

Sweet corn fritters with
pomegranate and raisin salsa (V)
(GF) (DF)

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



Canapé Selections

Sweet Canapés

\$5 PER PIECE

Substantial Canapés

Optional extra:

\$7 PER PIECE

Hot Fork Dishes

Optional extra:

\$12 EACH

Lemon citrus tartlet

Salted chocolate tart

Crème brûlée tart

Chocolate and raspberry cup (GF)

Mini ice cream cones

Mini cheese burger, pickles, rémoulade mayo

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

Popcorn Moreton Bay Bug, butter crunch, citrus aioli, slider (DF)

Truffle, mushroom and brie custard tart (V)

Haloumi slider, mushroom, spinach, basil pesto (V)

Mini plant-based cheese burger, pickles, mustard, sauce (V)

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

Thai chicken red curry with jasmine rice (GF) (DF)

Braised lamb arancini, roasted red capsicum coulis, Parmesan

Moroccan spiced lamb, tagine couscous, spiced yoghurt

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

Roasted pork belly, house made Kimchi, Asian salad (GF) (DF)

Smoked beef brisket, roasted corn and coriander salad, sour cream, pickles (GF)

Braised beef cheek, Irish mash (GF)

Grilled field mushrooms, risotto, truffle oil, Reggiano, rocket pesto, Parmesan wafer (GF) (V)

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

Cheese
\$20 PP

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

Charcuterie
\$20 PP

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

Interactive Scallop
Station (1.5 hours)
\$20 PP

Ceviche with avocado and pickled
onions
Toasted Miso glaze with sesame
seeds and shallots

Interactive Bamboo
Basket Station (1.5 hours)
\$20 PP

Beef brisket buns **(DF)**
Shiitake and spring onion
buns **(V) (DF)**



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

Dessert Station

\$20 PP

- 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, which includes your pre-dinner drinks, is available for your function.

Customs House does not offer BYO facilities.



CH BEVERAGE PACKAGE

Tatachilla Sparkling NV
Tatachilla Sauvignon Blanc
Tatachilla Cabernet Shiraz

Great Northern Original,
Asahi Soukai 3.5 and
Cascade Premium Light

Somersby Apple Cider

Soft Drinks, Mineral Water and
Orange Juice

2 hours - **\$35 PER PERSON**
3 hours - **\$42 PER PERSON**
4 hours - **\$48 PER PERSON**
5 hours - **\$54 PER PERSON**



PREMIUM BEVERAGE PACKAGE

Veuve Ambal Blanc de Blancs Brut NV
Cake Adelaide Hills Pinot Gris
Credaro Five Tales Shiraz

Asahi, Cricketers Arms Spearhead
Pale Ale, Asahi Soukai 3.5 and
Cascade Premium Light

Somersby Apple Cider

Soft Drinks, Mineral Water and
Orange Juice

2 hours - **\$45 PER PERSON**
3 hours - **\$52 PER PERSON**
4 hours - **\$58 PER PERSON**
5 hours - **\$64 PER PERSON**



DELUXE BEVERAGE PACKAGE

Bianca Vigna Prosecco
Rameau D'or 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 - **\$55 PER PERSON**
3 hours - **\$62 PER PERSON**
4 hours - **\$68 PER PERSON**
5 hours - **\$74 PER PERSON**



PRESTIGE BEVERAGE PACKAGE

Louis Roederer Brut Premier
Craggy Range Marlborough
Sauvignon Blanc
Shaw & Smith M3 Chardonnay
Craggy Range Te Muna Road 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 - **\$85 PER PERSON**
3 hours - **\$92 PER PERSON**
4 hours - **\$98 PER PERSON**
5 hours - **\$104 PER PERSON**

BEVERAGE PACKAGE UPGRADE

- Arrival speciality cocktail **ADD \$10 PER PERSON**
- Include house spirits to your package **ADD \$9 PER PERSON PER HOUR (MINIMUM OF 3 HOURS)**

Beverage List

CHAMPAGNE & SPARKLING WINE

Veuve Clicquot	\$ 135
Perrier-Jouët Brut	\$ 130
Louis Roederer Brut Premier	\$ 125
Croser Pinot Noir Chardonnay	\$ 75
Bianca Vigna Prosecco	\$ 58
Veuve Ambal Blanc de Blancs Brut NV	\$ 47
Tatachilla Sparkling	\$ 36

WHITE AND ROSÉ WINES

Shaw & Smith M3 Chardonnay	\$ 98
Craggy Range Marlborough Sauvignon Blanc	\$ 70
Red Claw Chardonnay	\$ 64
Rameau D'or Rosé	\$ 60
Leeuwin 'Art Series' Riesling	\$ 59
Terroir Marlborough Sauvignon Blanc	\$ 47
Cake Adelaide Hills Pinot Gris	\$ 47
Tatachilla Sauvignon Blanc	\$ 36

RED WINES

Henschke Keyneton Euphonium	\$ 120
Craggy Range Te Muna Road Pinot Noir	\$ 105
Leeuwin 'Art Series' Shiraz	\$ 95
Two Hands Angels Share Shiraz	\$ 85
Twinwoods Estate Cabernet Sauvignon	\$ 75
Red Claw Pinot Noir	\$ 64
St Hallett Garden of Eden Shiraz	\$ 60
Storm Bay Pinot Noir	\$ 47
Credaro Five Tales Shiraz	\$ 47
Tatachilla Cabernet Shiraz	\$ 36

DESSERT WINE

De Bortoli Noble One Botrytis Semillon	\$ 80
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Beverage List

BEERS

Cascade Premium Light	\$ 7
Great Northern Original	\$ 8
Asahi Soukai 3.5	\$ 8
Peroni Leggera	\$ 8
Cricketers Arms Spearhead Pale Ale	\$ 9
Asahi	\$ 9
Corona	\$ 9
Stone & Wood Pacific Ale	\$ 10

SPIRITS

Standard Brands with Mixer	\$ 9
Premium Brands with Mixer (from)	\$ 10

APPLE CIDER

Somersby Apple Cider	\$ 9
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SOFT DRINKS & JUICES

Soft Drinks (per glass)	\$ 5
Mineral Water (per glass)	\$ 5
Juices (Orange, Apple, Pineapple, Tomato) (per glass)	\$ 5

PORTS, LIQUEURS & COGNACS

Hanwood	\$ 9
Galway Pipe	\$ 10
Penfolds Grandfather	\$ 18
Liqueurs (from)	\$ 10
Martell	\$ 18
Courvoisier VSOP	\$ 18

Equipment Hire Charges

Your room hire rental charge includes a complimentary lectern and microphone. The following is a list of standard equipment available for hire. This is a guide only as your particular requirements may vary. Specialist equipment can be organised on your behalf. Please ask your Event Coordinator for a proposal.

DATA/VIDEO PRESENTATION EQUIPMENT

Data Projectors	\$ 250
LED or LCD Screen & Stand	P.O.A.
Rear Projection Screen (10'x 7') and black draping from	\$800
Broadband Internet Connection	\$ 50
Laptop Computer	\$ 150

AUDIO EQUIPMENT

Lectern & Microphone (additional)	\$ 135
Table/Stand Microphone	\$ 135
Radio/Lapel Microphone	\$ 135
TECHNICIANS (per hour) from	\$ 100

(Minimum 3 hours)

CONFERENCE AIDS

Screen	\$ 50
Flipchart, Paper & Pens	\$ 50
Standard Whiteboard	\$ 50
Remote Mouse with laser pointer	\$ 30
Note Pads & Pens	\$ 4.50
Pens	\$ 2.50
Photocopying (per page)	50c

AUDIO/VISUAL PACKAGE

Data Projector	\$ 270
Screen	
Laptop Computer with sound (if required)	
Remote mouse with laser pointer	

Rooms & Charges

ROOM CAPACITIES

Room	Banquet	Cocktail	Cabaret	Theatre
QUEEN STREET LEVEL				
The Long Room	220	300	130	300
MEZZANINE LEVEL				
Charitable Trusts Room	N/A	30	N/A	N/A
Reid Dining Room	10	N/A	8	N/A
Sylvia Jones Boardroom	24	N/A	22	N/A
RIVER LEVEL				
River Room	120	200	100	200
Restaurant	50	N/A	N/A	N/A

RENTAL CHARGES

Room	1 to 4 Hours	4 to 8 Hours
The Long Room	\$1,900	\$3,800
Charitable Trusts Room & Reid Dining Room	\$300	\$600
Sylvia Jones Boardroom	\$450	\$900
River Room	\$1,400	\$2,800
Restaurant	\$600	\$1,200

Charges for room rentals are dependent on the room booked, time period booked, the final number of guests and the confirmed catering arrangements.

Minimum numbers and minimum spends are applicable.

Miscellaneous Function Charges

CHAIR COVERS & TIFFANY CHAIRS

Available at \$7 each. Covers are white or black with your choice of coloured sashes. Tiffany Chairs are white or gold. Your Event Coordinator has sash fabric swatches for your consideration.

TABLES & LINEN

Tables are oval in shape and seat a maximum of 10 persons. Black linen tablecloths and serviettes are provided. White linen tablecloths and serviettes can also be arranged.

TABLE DECORATIONS AND STYLING

Two silver candlesticks OR four tealights are provided per table for dinner functions. Five prong silver candelabra can be hired at \$50 per candelabra. LED candles and tealights are used in accordance with our heritage policy.

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

Florist - Bouquet Boutique
(07) 3254 1066

Florist - Perrotts Florists
(07) 3252 7877

Styling - Styled Events
(07) 3852 3339

Styling - Celebrating in Style
0407 827 352

Styling - Valiant Events
(07) 3859 8500

ENTERTAINMENT

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

Rush Entertainment
Outstanding entertainment for your next event
0413 162 447
www.rushentertainment.com.au

G&M Event Group
DJs + MCs + Event Lighting +
AV & Production
1 300 736 233
<https://gmeventgroup.com.au/corporate-events>

BAND/DJ/SUPPLIER MEALS

A hot plated main 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 Customs House.

CAR PARKING

STRICTLY NO PARKING.

Limited access is provided to off load equipment and supplies required for functions.

Parking is available at:

Wilson's Parking - Riverside Centre, 123 Eagle Street, Brisbane
Phone: 0401 042 684

<http://www.wilsonparking.com.au/go/wilson-car-parks/qld/riverside-centre>

The Riverside Centre car park has two entries on Eagle Street. The northern entry is near Pig N Whistle. The southern entry is via the left hand lane under Jade Buddha.

Miscellaneous Function Charges

Weeknights – enter after 5pm - \$9.00 flat rate

Weekends – flat \$9.00 rate per day (valid from 5am – 3am)

Weekdays – up to 2 hours - \$25.00 (any 2 hour period between 5am and 5pm)

Simply have your parking ticket validated by Customs House staff to enjoy the discounts. All parking tickets must be validated at Customs House to receive the discounted rates.

(pricing subject to change)

PEOPLE WITH DISABILITY (PWD)

A car parking space on the Riverside Terrace can be made available for disabled guests. Wheelchair access to the building is via the Riverside Terrace centre doors. A lift operates in the building providing access to the Queen Street and Mezzanine levels. A disabled toilet is located on the River Level of the building.

ACCOMMODATION

A number of hotels are located in the immediate area. We recommend:-

Brisbane Marriott Hotel
(07) 3303 8000 (Quote code KF7)
[Book your accommodations rate for Customs House](#) *(click on link)*

Sofitel Brisbane
(07) 3835 3535
\$245 per night including breakfast.
[Book your accommodations rate for Customs House](#) *(click on link)*



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. ROOM HIRE

The room hire charge is dependent on the time booked, the final number of guests and the confirmed catering arrangements. Minimum spends are applicable.

3. 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.

4. 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.

5. 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 can be submitted up to 3 working days prior to the event.

6. LONG ROOM - MINIMUM SPEND

A minimum spend of **\$19,000** is required for food, beverage, and room hire in

The Long Room on a Saturday evening. Minimum spend of **\$14,000** also apply to Friday and Sunday evenings.

Days that fall before a public holiday will incur the same minimum spend as a Saturday evening.

7. RIVER ROOM - MINIMUM SPEND

A minimum spend of **\$11,000** is required for food, beverage, and room hire in the River Room on a Saturday evening. Minimum spends of **\$8,000** also apply to Friday and Sunday evenings.

Days that fall before a public holiday will incur the same minimum spend as a Saturday evening.

8. CANCELLATION POLICY

Should you need to cancel your function the following conditions apply:- Notification of cancellation **MUST** be in writing. Notice of more than 120 days - full deposit is refunded provided the room is rebooked and a deposit paid.

Notice of 30 - 120 days - 50% of monies is retained by Customs House, 50% of monies is refunded provided the room is rebooked and a deposit paid.

Notice of 7 - 30 days - all monies are retained by Customs House.

Notice of less than 7 days - all monies are retained by Customs House plus you will be charged for 75% of catering costs and room hire associated with your event.

9. POSTPONEMENT POLICY

Should you need to postpone your function the following conditions will apply: Notification of postponement **MUST** be in writing. Notice of 120 days or more from first day of your function - 50% of the deposit will be retained by Customs House and a new contract will be issued, subject to availability.

Notice of 30 - 120 days prior to the first day of your function - 50% of all monies will be retained by Customs House and a

Event Terms & Conditions

new contract will be issued, subject to availability.

Notice of 7 - 30 days prior to the first day of your function – due to costs incurred at this stage, all monies received will be retained and a new contract will be issued, subject to availability.

Notice of less than 7 days – all monies are retained by Customs House plus you will be charged for 75% of catering costs and room hire associated with your event. A new contract will be issued, subject to availability.

10. CHANGE OF CIRCUMSTANCE

Whilst every reasonable effort will be made to ensure that your function will proceed on the date you have nominated, we reserve the right to cancel your function due to a change in circumstances/unforeseen Act of God which may be within or outside our control. As soon as we become aware of any such change in circumstances, we will notify you that

your function is cancelled and we will refund your deposit in full. Your damages in respect to any cancellation are limited to the amount of the deposit and you have no further claim against us for any further damages or loss that you may suffer as a consequence of the cancellation.

11. STAFF LEVY & SURCHARGES

Should you wish to extend your dinner package by one hour to a 5 hour duration, a surcharge of \$10 per person is applicable which includes beverages. (Half hour extension is \$5 per person).

12. FUNCTION TIMING

It is the client's responsibility to ensure that the function begins at the specified time. If the function begins after the specified time, it will still be subject to the finishing time specified on the Event Order unless Management agrees otherwise. Customs House does not offer dinner functions in excess of 6 hours duration. A room hire charge is applicable where functions

extend beyond the finishing time specified on the Event Order without the approval of Management.

13. PRICES (PRICES ARE INCLUSIVE OF GST)

Prices in this compendium are applicable for functions held from **1 February 2019 to 31 January 2020** and are inclusive of GST. Prices are not applicable for wedding receptions. Please refer to the Customs House Wedding Compendium for all wedding packages.

14. MENUS/BEVERAGES

Menus and beverage packages are subject to change without notice.

15. NOISE RESTRICTIONS

As Customs House is adjacent to residential apartments, noise restrictions are applicable as specified on our liquor licence. Amplified music/noise is NOT permitted in any outdoor area. The maximum band size is 6 pieces. All

entertainment in every form must be discussed with your Event Coordinator and approved by the Director prior to your function. Management reserves the right to refuse approval of entertainment in any form prior to your function if it does not conform to the guidelines required by Customs House.

16. EXTERNAL AUDIO VISUAL CONTRACTORS

For all functions, plans must be approved by Customs House a minimum of 14 days before the function. Outside contractors must liaise with Customs House in all matters of delivering, set up and break down. Outside contractors appointed by the client, or by the Customs House on behalf of the client, must at all times abide by Customs House's regulations and instructions. All outside contractors will be required to obtain their own appropriate public liability insurance with a minimum cover of \$10,000,000 and must provide certificate of proof to Customs House.

Event Terms & Conditions

17. LIQUOR LICENCE/ALCOHOL SERVICE

Customs House operates under the terms and conditions of its Commercial Special Facility Licence. In accordance with the Liquor Act, responsible service of alcohol is practised at Customs House. Alcohol will not be served to guests under the age of 18 years or to intoxicated guests. Management reserves the right to request proof of age identification for any function guest. For dinner functions with a 4 hour beverage package we require that a 3 course menu be served OR canapés followed by a 2 course menu.

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

Customs House is licensed until 12.00 midnight.

18. PERSONAL EFFECTS

You and your guests are strictly liable and responsible for any items, equipment

or personal effects brought into or left at Customs House. Customs House will not be liable for damage, loss or theft sustained by you or your guests before, during or after your event, except where such damage, loss or theft is due to Customs House's negligence.

19. 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.

20. BREAKAGES

Clients are financially liable for any damage sustained to the Customs House

by the action of their guests or outside contractors. All breakages and damages will be charged to the client in full.

21. SECURITY

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

22. DELIVERY & COLLECTION OF GOODS

A serious lack of storage in our heritage building necessitates delivery of goods on the same day as your event. All items delivered to Customs House must be clearly identified and have a return address. Please speak with your Event Coordinator for a delivery template. Items must be removed on completion of your event. The delivery of goods to Customs House is at your own risk and liability. Customs House will not be liable for damage, loss or theft of your goods before, during or after your event, except where such damage, loss or theft is due to Customs House's negligence.

23. HERITAGE RESTRICTIONS

Due to the heritage nature of Customs House certain restrictions are applicable:-

- No items are to be pinned, glued, taped or attached in any way to the walls, floors or ceilings.
- The use of helium balloons, rice, confetti and indoor and outdoor fireworks is prohibited.
- Due to the limited facilities in our heritage building, we are unable to offer guests a choice menu in any course.
- We are unable to offer menu tastings.
- LED candles and tealights ONLY.

24. SMOKING POLICY

Customs House is a non-smoking venue. Should guests wish to smoke, they must move outside the grounds. All food and beverages are to remain on the property.