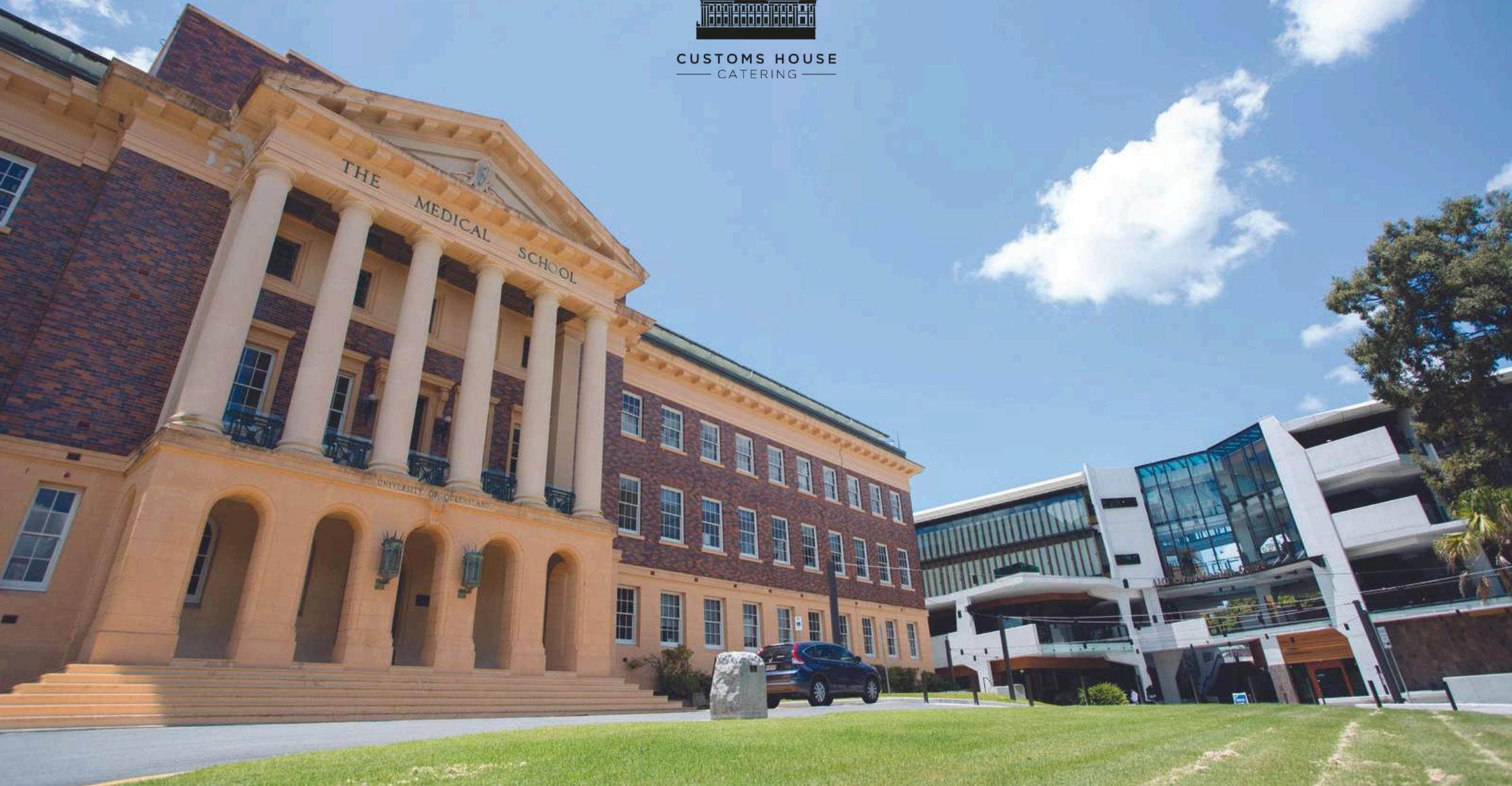




CUSTOMS HOUSE
— CATERING —



MAYNE EVENT SPACE
2026 CATERING COMPENDIUM
CATERED EXCLUSIVELY BY CUSTOMS HOUSE



EVENT CATERING BY CUSTOMS HOUSE

The University of Queensland's Customs House is one of Brisbane's premier restaurant, events and heritage destinations. Our award winning team can cater offsite for 20 to 500 persons.

Impress your guests or colleagues with a private dinner, conference, workshop, public lecture or high tea at the prestigious heritage-listed Mayne Medical School building.

Our cuisine philosophy is to source fresh quality seasonal produce to prepare dishes that are well presented with good clean flavours. Our service philosophy is to ensure that our guests receive exceptional service and an unforgettable experience through our commitment to excellence and best practice.

An important part of our strategy is sustainability and a high level of food safety practices. Customs House operates under the University of Queensland's Environmental Management System which has been in place since 1996. At Customs House we take responsibility for our impact on the environment and continuously work towards minimising that impact.

Yours sincerely,

Brian Roberts

Brian Roberts
Director at UQ Venues



OUR MENU

FOOD & DRINKS

Your function at Customs House will be catered by our Award Winning Chefs, 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"

BREAKFAST PACKAGES

STAND UP CONTINENTAL BREAKFAST - \$65PP

MINIMUM 20 GUESTS. STAND UP FORMAT.

2 Hours Staffing

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

Chilled fresh orange juice

Freshly brewed coffee and tea

SPECIALTY BREAKFAST - \$72PP

MINIMUM 30 GUESTS. SIT DOWN FORMAT.

2 Hours Staffing

Table Linen

YOUR CHOICE OF ONE (1) 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

Mushroom Tarte Tatin: poached egg, crème fraîche, rocket (V) (GF)

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

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

Poached eggs on English muffin with crispy kale, honey ham, hollandaise and slow roasted tomato

SERVED WITH

Natural yoghurt with mixed berries topped with toasted muesli

Chilled fresh orange juice

Freshly brewed coffee and tea

**SELECTION OF MINI DANISH PASTRIES - \$6PP
ALTERNATE DROP - \$5PP**



DROP & GO BOXES

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

LUNCH BOX NO. 1 - \$27.50PP

MINIMUM ORDER OF 10 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 10 PER OPTION

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 10 PER OPTION

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 10 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





STAND UP MEETING CATERING

LIGHT BREAKFAST - \$39PP

MINIMUM 60 GUESTS. STAND UP FORMAT.
AVAILABLE FROM 7.15AM

1 hour service staff included

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

Freshly brewed coffee and selection of teas

TEA AND COFFEE - \$8PP

MINIMUM 20 GUESTS

Staffing charged @ \$58/hour for a minimum of 2 hours

Freshly brewed coffee and tea served with freshly baked biscuits (V)

MORNING OR AFTERNOON TEA BREAK - \$23PP

MINIMUM 30 GUESTS. STAND UP FORMAT

30 minutes service staff included

Freshly brewed coffee and selection of teas

Two (2) items as per our daily set menu

ADDITIONAL ITEMS - \$8PP PER ITEM

SANDWICH LUNCH PLATTER - \$27.50PP

MINIMUM 20 GUESTS. STAND UP FORMAT.
DROP OFF ONLY.

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.
DROP OFF ONLY.

Individual bowl per person as per our daily set menu.

STAND UP MEETING CATERING

SANDWICH BUFFET LUNCHEON - \$54PP

MINIMUM 20 GUESTS
(INCLUDED AS THE LUNCH OPTION IN DAILY
DELEGATE PACKAGE NO. 1)

1 hour service staff included

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)

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral
water and sodas

SALAD BUFFET LUNCHEON - \$54PP

MINIMUM 20 GUESTS
(INCLUDED AS THE LUNCH OPTION IN DAILY
DELEGATE PACKAGE NO. 1)

1 hour service staff included

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

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral
water and sodas

WARM BUFFET LUNCHEON - \$69PP

MINIMUM 30 GUESTS
(INCLUDED AT LUNCH OPTION IN DAILY
DELEGATE PACKAGE NO. 2)

1 hour service staff included

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

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral
water and sodas



DAILY DELEGATE PACKAGES

DAILY DELEGATE PACKAGE NO. 1 - \$94PP

HALF-DAILY DELEGATE PACKAGE NO. 1 - \$89PP

MINIMUM 20 GUESTS REQUIRED

ON ARRIVAL

Freshly brewed coffee and selection of teas

Selection of Mini Danish Pastries - **\$6PP**

MORNING TEA

Freshly brewed coffee and selection of teas

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

AFTERNOON TEA

Freshly brewed coffee and selection of teas

One (1) item 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)

Freshly brewed 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

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral water and sodas

INCLUDED IN THE PACKAGE

- Full Day - 7.5 Hours Staffing
- Half Day - 5 Hours Staffing
- Table Cloths for the meeting tables
- Water & mints

1-HOUR POST-MEETING REFRESHMENT PACKAGE - \$30PP

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

1-Hour Beverage Package inc. house wine, local beers, soft drinks, orange juice 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 - \$109PP

HALF-DAILY DELEGATE PACKAGE NO. 2 - \$104PP

MINIMUM 30 GUESTS REQUIRED

ON ARRIVAL

Freshly brewed coffee and selection of teas

Selection of Mini Danish Pastries - **\$6PP**

MORNING TEA

Freshly brewed coffee and selection of teas

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

AFTERNOON TEA

Freshly brewed coffee and selection of teas

One (1) item 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

Freshly brewed coffee and selection of teas

Mixed selection of Capi sparkling mineral water and sodas

INCLUDED IN THE PACKAGE

- Full Day - 7.5 Hours Staffing
- Half Day - 5 Hours Staffing
- Table Cloths for the meeting tables
- Water & mints

1-HOUR POST-MEETING REFRESHMENT PACKAGE - \$30PP

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

1-Hour Beverage Package inc. house wine, local beers, soft drinks, orange juice 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

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

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

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

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

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)

BUSINESS LUNCH PACKAGES

AVAILABLE MONDAY TO FRIDAY - MINIMUM 40 GUESTS

TWO-COURSE MENU - \$125PP | THREE-COURSE MENU \$135PP

PACKAGE INCLUSIONS

- 3 Hours Staffing
- 2-Hour House Beverage Package
- Table Linen

2-HOUR HOUSE BEVERAGE PACKAGE

- Até Sparkling Brut
- Até Pinot Grigio
- Até Cabernet Sauvignon
- Great Northern Original
- Asahi Soukai 3.5
- Cascade Premium Light
- Lyre's 0% Cocktail
- Soft Drinks, Mineral Water and Orange Juice

EXTEND YOUR BEVERAGE PACKAGE FROM 2HRS TO 3HRS - \$11PP

UPGRADE DRINKS PACKAGE

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

ALTERNATE DROP - \$5PP PER COURSE OR \$12PP FOR 3 COURSES

Freshly baked bread roll with butter

ENTREES

Yellowfin tuna carpaccio, fennel and grapefruit salad, dill mayonnaise, pancetta crumb (GF)

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

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

MAIN COURSES

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

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

Lamb rump, Parmesan gnocchi, tomato, olive, capsicum, zucchini, rosemary jus

DESSERTS

Followed by freshly brewed coffee and tea with chocolates

Customs house crème brulée, chilled caramelised orange, Grand Marnier cream, macadamia (GF)

Belgian chocolate tart, ginger caramel, candied hazelnuts, vanilla mascarpone

Passionfruit pavlova roulade, raspberry and rhubarb consommé, double cream

Individual cheese platter served with toasted walnut bread, lavosh, fig & nut log

LUNCH & DINNER PACKAGES

3-HOUR SIT-DOWN PACKAGE - \$135PP

MINIMUM SPENDS APPLY

TWO-COURSE SET MENU

Freshly baked bread roll with butter

Your choice of entrée & main course OR main course & dessert

Freshly brewed coffee and tea with chocolates

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
- Lyre's 0% Cocktail
- Soft Drinks, Mineral Water and Orange Juice

PACKAGE INCLUSIONS

- Table Linen
- 3 hours Staffing

UPGRADE DRINKS PACKAGE

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

ALTERNATE DROP - \$5PP PER COURSE

CANAPES ON ARRIVAL - \$15PP FOR 3 STANDARD CANAPES

EXTEND YOUR DINNER PACKAGE BY 1 HOUR (INC. BEVERAGES) - \$22PP



LUNCH & DINNER PACKAGES

4-HOUR SIT-DOWN PACKAGE - \$160PP

MINIMUM SPENDS APPLY

THREE-COURSE SET MENU

Freshly baked bread roll with butter

Three course set menu

Freshly brewed coffee and tea with chocolates

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
- Lyre's 0% Cocktail
- Soft Drinks, Mineral Water and Orange Juice

PACKAGE INCLUSIONS

- Table Linen
- 4 hours staffing

UPGRADE DRINKS PACKAGE

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

ALTERNATE DROP - \$5PP PER COURSE OR \$12PP FOR 3 COURSES

CANAPES ON ARRIVAL - \$15PP FOR 3 STANDARD CANAPES

EXTEND YOUR DINNER PACKAGE BY 1 HOUR (INC. BEVERAGES) - \$22PP



LUNCH & DINNER MENUS

ENTRÉE - \$34PP

AVAILABLE FOR A MINIMUM OF 40 GUESTS, MINIMUM SPENDS APPLY

COLD ENTRÉE

Kingfish ceviche, pomelo, avocado, coriander, crispy potato (GF) (DF)

Yellowfin tuna carpaccio, fennel grapefruit salad, dill mayonnaise, pancetta crumb (GF)

Moreton Bay bug, green gazpacho, avocado, cucumber, radish, citrus cream (GF)

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

Queensland prawn, spiced avocado, lime aioli, finger lime, coriander (GF) (DF)

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

Vitello tonnato, Veal, tuna mayonnaise, capers, wild rocket, Parmesan (GF)

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

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

Pumpkin terrine, goat curd raita, toasted seeds, honey vinaigrette (V)

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

WARM ENTRÉE

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

Seared scallops, lemon risotto, fennel, peas, asparagus, vin jaune (GF)

Quinoa crusted king prawns, chorizo, green olive salsa, avocado, watercress (GF) (DF)

Quail breast, grilled lettuce, peas, pancetta, smoked corn, jus (GF) (DF)

Crispy pork cheek, caramelised cauliflower, radish, watercress

Confit pork, pork rilette, cauliflower puree, sorrel, braised onion, jus

Glazed lamb belly, eggplant, smoked yoghurt, chimichurri (GF)

Baked zucchini tart, cipollini onion, pine nut, ricotta, soft herbs, balsamic (V)

Potato gnocchi, pumpkin, pine nut, sage, beurre noisette (V) (GF)

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

Roast vegetable cannelloni, red pepper purée, almond fetta, zucchini (VG)



LUNCH & DINNER MENUS

MAIN COURSE - \$57PP

AVAILABLE FOR A MINIMUM OF 40 GUESTS, MINIMUM SPENDS APPLY

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, kale, smoked pancetta, truffle jus (GF)

Confit chicken maryland, sobrasada croquette, asparagus, wild mushroom and leek ragout

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

Chocolate and dukka rubbed lamb rump, beetroot hummus, heirloom tomatoes, crispy chickpeas

Lamb loin, eggplant puree, skordalia, charred vegetables, smoked yoghurt, gremolata (GF)

Lamb rump, Parmesan gnocchi, tomato, olive, capsicum, zucchini, rosemary jus

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

Pork belly, king prawn, parsnip puree, spiced apple, kale, calvados jus (GF)

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

Eye fillet, mushroom ragout, caramelised cauliflower, spinach puree, red wine jus (GF) (DF)

Eye fillet, mac and cheese croquette, caramelised onion, bitter greens, jus

Beef short rib, smoked cheese croquette, bitter greens, braised red cabbage, glazed shallot

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

Spencer Gulf kingfish, sand crab filled zucchini flower, salt and vinegar silverbeet, lemon butter

Grilled fillet of ocean trout, potato croquette, scorched leek, crab velouté, watercress

Crispy skin salmon, kohlrabi remoulade, green beans, watercress, beurre blanc (GF)

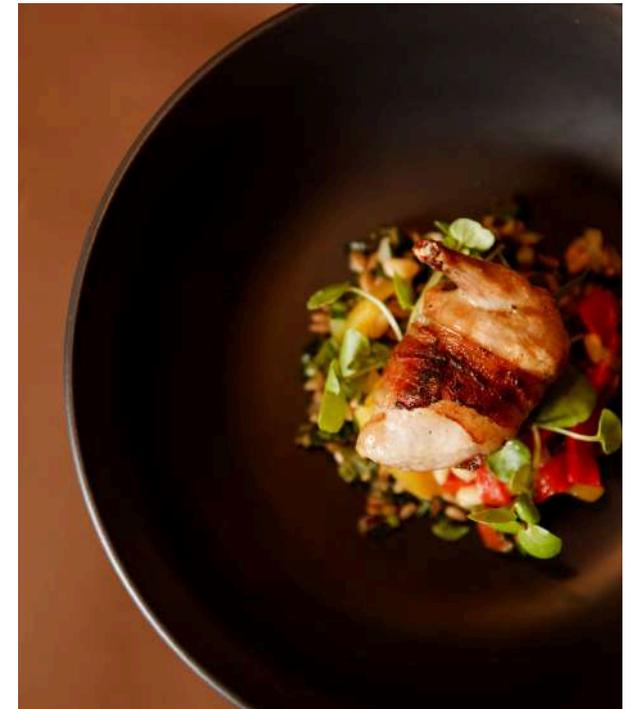
Miso glazed salmon, carrot and ginger puree, warm edamame salad, roasted sesame

FROM THE FIELD

Nicola potato gnocchi, trio of mushrooms, spinach, truffle cream, garlic crumbs (V)

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

Marinated baby eggplant, sweet potato croquette, pea purée, caponata, goat curd (V)



LUNCH & DINNER MENUS

DESSERTS & CHEESE - \$25PP

AVAILABLE FOR A MINIMUM OF 40 GUESTS, MINIMUM SPENDS APPLY

Soft centred chocolate fondant, chocolate crunch, coffee infused anglaise, vanilla bean ice cream

Individual chocolate and raspberry bombe, raspberry ripple sauce, pistachio

Customs house crème brûlée, chilled caramelised orange, Grand Marnier cream, macadamia (GF)

Peanut butter parfit, chocolate soil, dulce de leche, banana, candied peanuts

Lime curd tart, mojito jelly, meringue, white chocolate, calamansi

French vanilla cheesecake, strawberry yoghurt creméux, strawberry gel, basil

Belgian chocolate tart, ginger caramel, candied hazelnuts, vanilla mascarpone

Passionfruit pavlova roulade, raspberry and rhubarb consommé, double cream

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

COFFEE & TEA - \$10PP

Freshly brewed coffee and tea with chocolates



COCKTAIL PACKAGES

2-HOUR COCKTAIL PACKAGE - \$99PP

CANAPE MENU

Your choice of seven (7) 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
- Lyre's 0% Cocktail
- Soft Drinks, Mineral Water and Orange Juice

PACKAGE INCLUSIONS

- 2 Hours Staffing

UPGRADE DRINKS PACKAGE

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

3-HOUR COCKTAIL PACKAGE - \$119PP

CANAPE MENU

Your choice of seven (7) 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
- Lyre's 0% Cocktail
- Soft Drinks, Mineral Water and Orange Juice

PACKAGE INCLUSIONS

- 3 Hours Staffing

UPGRADE DRINKS PACKAGE

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

COCKTAIL PACKAGES

4-HOUR COCKTAIL PACKAGE - \$139PP

CANAPE MENU

Your choice of seven (7) 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
- Lyre's 0% Cocktail
- Soft Drinks, Mineral Water and Orange Juice

PACKAGE INCLUSIONS

- 4 Hours Staffing

UPGRADE DRINKS PACKAGE

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

5-HOUR COCKTAIL PACKAGE - \$159PP

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

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
- Lyre's 0% Cocktail
- Soft Drinks, Mineral Water and Orange Juice

PACKAGE INCLUSIONS

- 5 Hours Staffing

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.

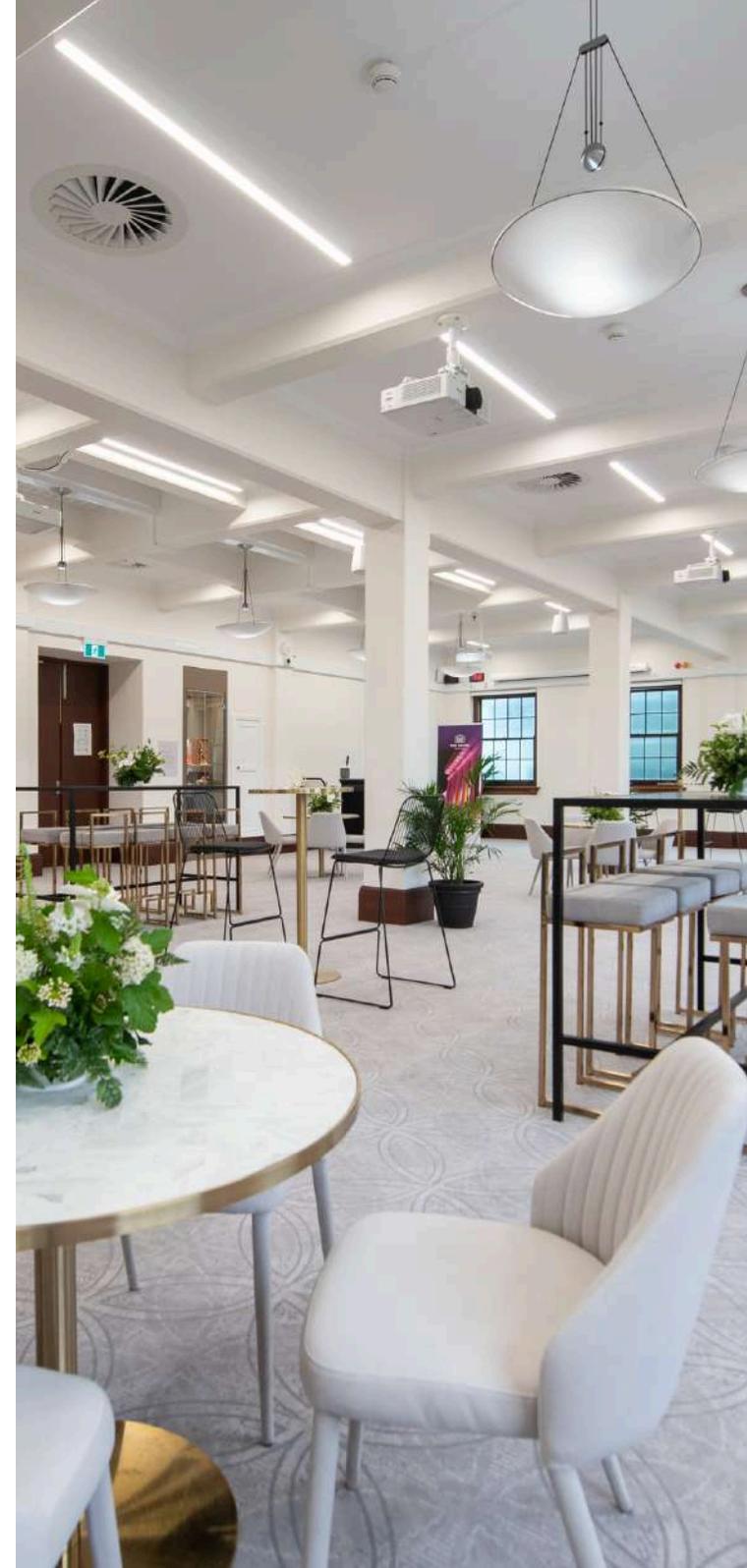
An additional team member is required to assist with the bar and is included in the bar set up costs.

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, tapioca crisp (GF) (DF)

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

Pea & mint bruschetta, labneh, preserved lemon crumb, crostini (V)

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

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

Baby caponata, goat cheese, crouton (V)

Smoky eggplant and pine nut peppered tart with yoghurt and black olive (V) (GF)



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)

Steamed mini beef brisket buns (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 (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

Tempura king prawn sliders, baby gem, Jalapeno, avocado ranch

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

SERVED IN ADDITION TO A COCKTAIL PACKAGE.
MINIMUM 50 GUESTS PER STATION

CHEESE STATION - \$25PP

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

CHARCUTERIE STATION - \$25PP

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

DESSERT STATION - \$25PP

Caramel macadamia tarts

Chocolate and raspberry tarts

Crème brûlée tartlets

Assorted macarons (GF)

Mini Eton Mess (GF)

BEVERAGE PACKAGES

CUSTOMS HOUSE BEVERAGE PACKAGE

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

CUSTOMS HOUSE PACKAGE

2HR - \$46PP | 3HR - \$53PP | 4HR - \$59PP | 5HR - \$65PP

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

2HR - \$67PP | 3HR - \$74PP | 4HR - \$80PP | 5HR - \$86PP

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

2HR - \$56PP | 3HR - \$63PP | 4HR - \$69PP | 5HR - \$75PP

PRESTIGE BEVERAGE PACKAGE

Taittinger Cuvee Prestige Brut
Craggy Range Marlborough 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

2HR - \$99PP | 3HR - \$106PP | 4HR - \$112PP | 5HR - \$118PP

BEVERAGE LIST

CHAMPAGNE & SPARKLING WINES

Veuve Clicquot	\$ 160
Taittinger Cuvee Prestige Brut	\$ 150
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 Marlborough 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	\$ 107
Kalleske 'Moppa' Shiraz	\$ 90
Snake & Herring 'Outshined' Cabernet Sauvignon	\$ 91
Red Claw Pinot Noir	\$ 79
Murdoch Hill Syrah	\$ 71
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

Absolut Blue Vodka | Beefeater Gin | Ballantines Scotch

Jim Beam Bourbon | Bundaberg Rum | Havana Club

White Rum

Premium Brands with Mixer

Vodka

Belvedere Pure Poland \$ 12

Gin

Hendricks Scotland \$ 14

Bombay Sapphire England \$ 12

Whiskey

Chivas Regal 12 Year Old Scotland \$ 12

Johnnie Walker Black Label 12 Year Old Scotland \$ 14

Glenfiddich 12 Year Old Single Malt Scotland \$ 15

The Glenlivet 15 Years Old Scotland \$ 18

Bourbon

Jack Daniels Old no.7 USA \$ 12

Makers Mark Bourbon USA \$ 12

Rum

Mount Gay Barbados \$ 12

Sailor Jerry Spiced Caribbean Virgin Islands \$ 12

The Kraken Black Spiced Caribbean Blend \$ 13

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



ADDITIONAL INFORMATION

TIFFANY CHAIRS

Tiffany chairs can be arranged at an additional cost. Please contact your Event Coordinator for colours and availability.

Minimum numbers and delivery charges apply.

TABLES AND LINEN

Black or white linen tablecloths and napkins are provided for sit-down individually plated events. Black tablecloths are included in the Daily Delegate meetings packages. Table cloths for other event formats or customised quotes can be hired for \$10.00 each.

Please consult with your Event Coordinator regarding room layout and table format as well as delivery, set up and collection of all table linen. Additional costs may be incurred to ensure tablecloths are delivered and collected around guest arrival and departure.

TABLE DECORATIONS & STYLING

Two LED tealights are provided per table for dinner functions. LED tealights are used in accordance with our heritage policy.

[Full list of our recommended suppliers and accommodation partners here.](#)

SPECIAL DIETARY REQUIREMENTS

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

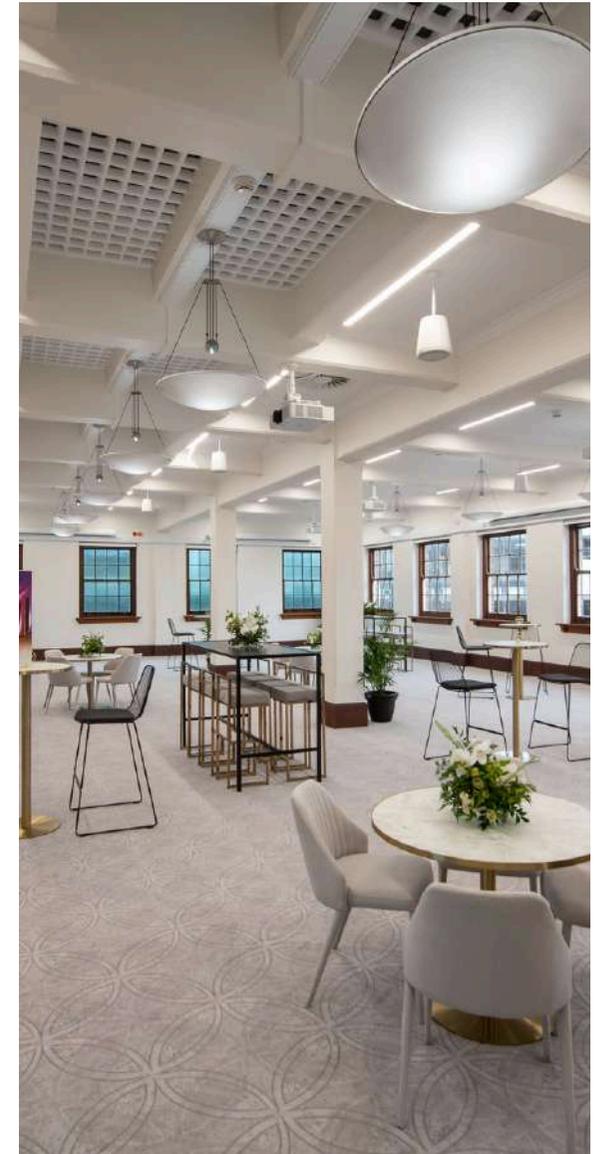
Gluten Free (GF) - although dishes are prepared with gluten free products, we cannot guarantee it is 100% gluten free as the dish is prepared in kitchens that also use gluten products

SUPPLIER MEALS

A hot plated main meal plus soft drinks, mineral water and juices can be supplied at \$60 per person.

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.



EVENT TERMS & CONDITIONS

CONFIRMATION OF BOOKING/DEPOSIT

A signed Event Contract is required to confirm your booking.

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.

CONFIRMED NUMBERS

To meet operational requirements, minimum guaranteed numbers are required 7 working days (Monday - Friday) prior to the date on which the function commences. This is the minimum number of guests that will be catered and charged for. Increases may be submitted up to 3 working days prior to the event pending approval from your Event Coordinator.

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 & POSTPONEMENT POLICY

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

- **Notice of 7 – 30 days:** Cancellation/postponement fee equivalent to 25% of the estimated expenditure.
- **Notice of less than 7 days:** Cancellation/postponement fee equivalent to 75% of the estimated expenditure.

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

A \$200 ice charge is applicable to most bookings if an ice machine is not available onsite.

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

Should you wish to extend your dinner package by one hour, a surcharge of \$20 per person is applicable which includes beverages. (Half hour extension is \$10 per person).

EVENT 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 staff hire charge is applicable where functions extend beyond the finishing time specified on the Event Order without the approval of Management.

PRICES (PRICES ARE INCLUSIVE OF GST)

The prices in this compendium are inclusive of GST and applicable for functions held from **1 January 2026 to 31 December 2026**.

MENUS/BEVERAGES

Menus and beverage packages are subject to change without notice.

PERSONAL EFFECTS

You and your guests are strictly liable and responsible for any items, equipment or personal effects brought into or left at Mayne Medical Building. 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.

CATERING AND ALCOHOL

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 by 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.

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.

SECURITY

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

BREAKAGES

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



CUSTOMS HOUSE
— CATERING —

Customs House Brisbane

399 Queen Street Brisbane QLD 4000

events@customshouse.com.au

Ph: (07) 3365 8999

WWW.CUSTOMSHOUSE.COM.AU