

CUSTOMS HOUSE CATERING
MAYNE EVENT SPACE
CATERING COMPENDIUM 2024



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BREAKFAST TEA & COFFEE BREAKS DROP & GO DAILY DELEGATE PACKAGES WORKING LUNCHES LUNCH & DINNER COCKTAIL BEVERAGES INFORMATION





Experience our award winning service and cuisine at The Mayne Events Space.

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.



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



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



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

Breakfast Package (Minimum numbers apply)

* ALL PRICES ARE INCLUDING GST

Stand Up Continental Breakfast (Minimum 20 guests)

\$50 PP

INCLUSIONS

- Staffing hours from 7.00am - 9.00am (sliding scale)
- Chilled fresh orange juice
- Natural yoghurt served with mixed berries topped with toasted muesli **(V)**
- Bacon, potato and haloumi frittata
- Brioche with poached eggs, cheddar cheese, semi sundried tomato and pesto **(V)**
- Selection of mini Danish pastries
- Freshly brewed coffee and tea

Speciality Breakfast (Minimum 30 guests)

\$55 PP

INCLUSIONS

- Staffing hours from 7.00am - 9.00am (sliding scale)
- Table linen
- Natural yoghurt served with mixed berries topped with toasted muesli **(V)**
- 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
- Mushroom Tarte Tatin: poached egg, crème fraîche, rocket **(GF)** **(V)**
- 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

UPGRADE:

Selection of mini Danish pastries

ADD \$5 PP

 Nespresso coffee

ADD \$5 PP

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



* ALL PRICES ARE INCLUDING GST

(Minimum 60 quests)

\$35 PP

INCLUSIONS

1 hour staffing service (maximum)

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 tea

(Minimum 30 quests)

\$ 22 PP

INCLUSIONS

30 minutes staffing service (maximum)

Freshly brewed coffee and tea served with your choice of **TWO** items listed below:-

- Macaron selection (V)
- Mini Danish pastries (V)
- Scones with strawberry jam & cream (V)
- Brownies (V)
- Blondies (V)
- Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato (GF) (V)
- Mini fresh seasonal fruit skewers (GF)
- Raw lemon cashew slice (GF) (V)
- Raw snikka slice (GF) (VG)

- Protein ball - mixed selection of peanut butter choc, apricot macca and summer roll (GF) (VG)
 - Beef and burgundy pie with tomato onion jam
 - Mini lamb kofta with spiced yoghurt (GF)
 - Chia yoghurt berry bowl* (GF) (V)
- (*morning tea only)

Additional items add \$7 per item, per person

(Minimum 20 guests)

\$8 PP

INCLUSIONS

Staffing charged @ \$55/hour for a minimum of 2 hours

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



Drop & Go Boxes (Minimum spends apply)

* ALL PRICES ARE INCLUDING GST

Individually boxed per guest with menu card, napkin and bio cutlery. Complimentary delivery to your meeting room or event space.

Breakfast Box

(Minimum order of 10 per option)

\$20 PP

Lunch Box No. 1

(Minimum order of 10 per option)

\$25 PP

Lunch Box No. 2

(Minimum order of 10)

\$25 PP

Cheese Box

(Minimum order of 10)

\$30 PP

Option 1: Sweet

Yoghurt and berries, 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

ADD \$5 PP

for special dietary requirements - Vegetarian or Gluten Free only

Option 1:

Smoked salmon roll with horseradish cream, onions and capers, Honey ham roll with Swiss cheese and Dijon butter, Salad **(V)**, Raw snikka slice **(GF)** **(VG)**, Capi sparkling mineral water or soda (bottle) per person

Option 2:

Grilled chicken Caesar wrap with bacon, egg and parmesan, Grilled Mediterranean vegetable wrap with goat's cheese and fresh basil **(V)**, Salad **(V)**, Raw snikka slice **(GF)** **(VG)**, Capi sparkling mineral water or soda (bottle) per person

ADD \$5 PP

for special dietary requirements - Vegetarian, Gluten Free or Dairy Free only

Your choice of **two** wraps and **two** rolls from the Sandwich Lunch Menu 1 (see following pages for menu items)

Sparkling mineral water (bottle) per person

Please note, entire order must be the same selection of food items

ADD \$5 PP

for special dietary requirements - Vegetarian, Gluten Free or Dairy Free only

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

ADD \$5 PP

for special dietary requirements - Gluten Free only

Daily Delegate Packages (Minimum 20 guests apply)

* ALL PRICES ARE INCLUDING GST

Daily Delegate Package
No. 1
\$87 PP

INCLUSIONS

Staffing hours from 8:00am – 3:30pm
(sliding scale)

Table cloths for the meeting tables

Water and mints

ON ARRIVAL

Freshly brewed coffee and tea

OPTIONAL UPGRADE

Selection of mini Danish pastries

ADD \$5 PER PERSON

MORNING TEA

Freshly brewed coffee and tea

Your choice of **TWO** morning tea items:

- Raw lemon cashew slice **(GF)** **(V)**
- Raw snikka slice **(GF)** **(VG)**
- Blondies **(V)**
- Mini fresh seasonal fruit skewers **(GF)** **(V)**
- Chia yoghurt berry bowl **(GF)** **(V)**
- Beef and burgundy pie with tomato onion jam
- Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato **(GF)** **(V)**
- Mini lamb kofta with spiced yoghurt **(GF)**

STAND UP SANDWICH BUFFET LUNCH

Your choice of **TWO** wraps and **TWO** rolls
from the Stand Up Working Lunch Menu 1
(see following pages for menu)

Roasted pumpkin and pine nut salad,
spinach, ricotta, Greek lemon dressing **(V)**

OR

STAND UP SALAD BUFFET LUNCH

Build your own salad buffet lunch from
the Stand Up Working Lunch Menu 2
(see following pages for menu)

Mixed selection of Capi sparkling mineral
water and sodas

Freshly brewed coffee and tea

AFTERNOON TEA

Freshly brewed coffee and tea

Your choice of **ONE** afternoon tea item:

- Freshly baked biscuits **(V)**
- Protein ball - mixed selection of peanut butter choc, apricot macca and summer roll **(GF)** **(VG)**
- Brownies **(V)**

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

Chef's selection of 2 cold canapés

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

NOTE: This package is only available
in conjunction with the Daily
Delegate Packages. Confirmed
numbers must be the same as the
Daily Delegate Package.

Daily Delegate Packages (Minimum 30 guests apply)

* ALL PRICES ARE INCLUDING GST

Daily Delegate Package
No. 2
\$99 PP

INCLUSIONS

Staffing hours from 8:00am – 3:30pm
(sliding scale)

Table cloths for the meeting tables

Water and mints

ON ARRIVAL

Freshly brewed coffee and tea

OPTIONAL UPGRADE

Selection of mini Danish pastries

ADD \$5 PER PERSON

MORNING TEA

Freshly brewed coffee and tea

Your choice of **TWO** morning tea items:

- Raw lemon cashew slice **(GF)** **(V)**
- Raw snikka slice **(GF)** **(VG)**
- Blondies **(V)**
- Mini fresh seasonal fruit skewers **(GF)** **(V)**
- Chia yoghurt berry bowl **(GF)** **(V)**
- Beef and burgundy pie with tomato onion jam
- Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato **(GF)** **(V)**
- Mini lamb kofta with spiced yoghurt **(GF)**

STAND UP WARM BUFFET LUNCH

Warm buffet lunch of your choice.
Please select either Menu 3, 4, 5 or 6 from
the Stand Up Working Lunch Menu
(see following pages for menus)

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

Mixed selection of Capi sparkling mineral
water and sodas

Freshly brewed coffee and tea

AFTERNOON TEA

Freshly brewed coffee and tea

Your choice of **ONE** afternoon tea item:

- Freshly baked biscuits **(V)**
- Protein ball - mixed selection of peanut butter choc, apricot macca and summer roll **(GF)** **(VG)**
- Brownies **(V)**

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

Chef's selection of 2 cold canapés

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

NOTE: This package is only available
in conjunction with the Daily
Delegate Packages. Confirmed
numbers must be the same as the
Daily Delegate Package.

Half-Day Daily Delegate Packages (Minimum 20 guests apply)

* ALL PRICES ARE INCLUDING GST

Half-Daily Delegate
Package No. 1 - Option A
\$82 PP

INCLUSIONS

Staffing hours from 8:00am – 1:00pm
(sliding scale)

Table cloths for the meeting tables

Water and mints

ON ARRIVAL

Freshly brewed coffee and tea

UPGRADE: Selection of mini Danish pastries
ADD \$5 PP

MORNING TEA

Freshly brewed coffee and tea

Your choice of **TWO** morning tea items:

- Raw lemon cashew slice **(GF)** **(V)**
- Raw snikka slice **(GF)** **(VG)**
- Blondies **(V)**
- Mini fresh seasonal fruit skewers **(GF)** **(V)**
- Chia yoghurt berry bowl **(GF)** **(V)**
- Beef and burgundy pie with tomato onion jam
- Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato **(GF)** **(V)**
- Mini lamb kofta with spiced yoghurt **(GF)**

STAND UP SANDWICH BUFFET LUNCH

Your choice of **TWO** wraps and **TWO** rolls
from the Stand Up Working Lunch Menu 1
(see following pages for menu)

Roasted pumpkin and pine nut salad,
spinach, ricotta, Greek lemon dressing **(V)**

OR

STAND UP SALAD BUFFET LUNCH

Build your own salad buffet lunch from
the Stand Up Working Lunch Menu 2
(see following pages for menu)

Mixed selection of Capi sparkling mineral
water and sodas

Freshly brewed coffee and tea



Half-Day Daily Delegate Packages (Minimum 20 guests apply)

* ALL PRICES ARE INCLUDING GST

Half-Daily Delegate
Package No. 1 - Option B
\$85 PP

INCLUSIONS

Staffing hours from 10:00am – 3:30pm
(sliding scale)

Table cloths for the meeting tables

Water and mints

MORNING TEA

Freshly brewed coffee and tea

Your choice of **TWO** morning tea items:

- Raw lemon cashew slice **(GF)** **(V)**
- Raw snikka slice **(GF)** **(VG)**
- Blondies **(V)**
- Mini fresh seasonal fruit skewers **(GF)** **(V)**
- Chia yoghurt berry bowl **(GF)** **(V)**
- Beef and burgundy pie with tomato onion jam
- Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato **(GF)** **(V)**
- Mini lamb kofta with spiced yoghurt **(GF)**

STAND UP SANDWICH BUFFET LUNCH

Your choice of **TWO** wraps and **TWO** rolls
from the Stand Up Working Lunch Menu 1
(see following pages for menu)

Roasted pumpkin and pine nut salad,
spinach, ricotta, Greek lemon dressing **(V)**

OR

STAND UP SALAD BUFFET LUNCH

Build your own salad buffet lunch from
the Stand Up Working Lunch Menu 2
(see following pages for menu)

Mixed selection of Capi sparkling mineral
water and sodas

Freshly brewed coffee and tea

AFTERNOON TEA

Freshly brewed coffee and tea

Your choice of **ONE** afternoon tea item:

- Freshly baked biscuits **(V)**
- Protein ball - mixed selection of peanut butter choc, apricot macca and summer roll **(GF)** **(VG)**
- Brownies **(V)**

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

Chef's selection of 2 cold canapés

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

NOTE: This package is only available
in conjunction with the Daily
Delegate Packages. Confirmed
numbers must be the same as the
Daily Delegate Package.

Half-Day Daily Delegate Packages *(Minimum 30 guests apply)*

* ALL PRICES ARE INCLUDING GST

Half-Daily Delegate
Package No. 2 - Option A
\$92 PP

INCLUSIONS

Staffing hours from 8:00am – 1:00pm
(sliding scale)

Table cloths for the meeting tables

Water and mints

ON ARRIVAL

Freshly brewed coffee and tea

UPGRADE: Selection of mini Danish pastries
ADD \$5 PP

MORNING TEA

Freshly brewed coffee and tea

Your choice of **TWO** morning tea items:

- Raw lemon cashew slice **(GF)** **(V)**
- Raw snikka slice **(GF)** **(VG)**
- Blondies **(V)**
- Mini fresh seasonal fruit skewers **(GF)** **(V)**
- Chia yoghurt berry bowl **(GF)** **(V)**
- Beef and burgundy pie with tomato onion jam
- Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato **(GF)** **(V)**
- Mini lamb kofta with spiced yoghurt **(GF)**

STAND UP WARM BUFFET LUNCH

Warm buffet lunch of your choice.

Please select either Menu 3, 4, 5 or 6 from the Stand Up Working Lunch Menu (see following pages for menus)

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

Mixed selection of Capi sparkling mineral water and sodas

Freshly brewed coffee and tea



Half-Day Daily Delegate Packages (Minimum 30 guests apply)

* ALL PRICES ARE INCLUDING GST

Half-Daily Delegate
Package No. 2 - Option B
\$95 PP

INCLUSIONS

Staffing hours from 10:00am - 3:30pm
(sliding scale)

Table cloths for the meeting tables

Water and mints

MORNING TEA

Freshly brewed coffee and tea

Your choice of **TWO** morning tea items:

- Raw lemon cashew slice **(GF)** **(V)**
- Raw snikka slice **(GF)** **(VG)**
- Blondies **(V)**
- Mini fresh seasonal fruit skewers **(GF)** **(V)**
- Chia yoghurt berry bowl **(GF)** **(V)**
- Beef and burgundy pie with tomato onion jam
- Mini savoury tart filled with leeks, Gruyere, roasted cherry tomato **(GF)** **(V)**
- Mini lamb kofta with spiced yoghurt **(GF)**

STAND UP WARM BUFFET LUNCH

Warm buffet lunch of your choice.

Please select either Menu 3, 4, 5 or 6 from the Stand Up Working Lunch Menu (see following pages for menus)

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

Mixed selection of Capi sparkling mineral water and sodas

Freshly brewed coffee and tea

AFTERNOON TEA

Freshly brewed coffee and tea

Your choice of **ONE** afternoon tea item:

- Freshly baked biscuits **(V)**
- Protein ball - mixed selection of peanut butter choc, apricot macca and summer roll **(GF)** **(VG)**
- Brownies **(V)**

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

Chef's selection of 2 cold canapés

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

NOTE: This package is only available in conjunction with the Daily Delegate Packages. Confirmed numbers must be the same as the Daily Delegate Package.

Stand Up Working Lunches (Stand up format - minimum 20 guests apply)

* ALL PRICES ARE INCLUDING GST

Menu 1 - Sandwich Buffet

\$50 PP

INCLUSIONS

Staffing hours from 12:00pm - 1:00pm
(sliding scale)

Your choice of **two (2) wraps** and **two (2) rolls** 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

SALAD

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

Mixed selection of Capi sparkling mineral water and sodas

Freshly brewed coffee and tea

UPGRADE:

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

ADD \$13 PP

 Nespresso coffee

ADD \$5 PP



Stand Up Working Lunches (Stand up format - minimum 20 guests apply)

* ALL PRICES ARE INCLUDING GST

Menu 2 - Salad Buffet
\$50 PER PERSON

INCLUSIONS

Staffing hours from 12:00pm - 1:00pm
(sliding scale)

MAIN DISHES

Your choice of **ONE** main dish:-

Prosciutto, baked ham, salami, spiced
pickled cucumbers (GF) (DF)

OR

Grilled Darling Downs chicken breast,
yuzu (GF) (DF)

SERVED WITH

Slow roasted butternut pumpkin, hummus,
pepitas, fermented chilli (GF) (DF)

SALADS

Your choice of **THREE** salads:-

Black bean, roasted corn, pico tomato,
coriander, lime (GF) (DF) (V)

Potato, eggs, chive, seeded mustard,
mayo (GF) (DF) (V)

Roasted chickpea, cos lettuce, spinach,
yoghurt dijon dressing (GF) (V)

Greek risoni, olive, cucumber, tomato,
chickpeas, dill (DF) (V)

Panzaella, basil, tomato, fried capers,
zucchini (DF) (V)

Cos lettuce, parmesan, croutons, Caesar
dressing (V)

Broccoli, bacon, onion, cranberries, apple
cider (GF) (DF)

*Note: One of your choices must be the
potato salad and/or chickpea salad.*

Mixed selection of Capi sparkling mineral
water and sodas

Freshly brewed coffee and tea

OPTIONAL UPGRADES

Nespresso coffee and selection of teas
to enjoy on arrival and/or at other break
times during your meeting (when not
already included)

ADD \$5 PER PERSON (PER BREAK)

Selection of mini Danish pastries

ADD \$5 PER PERSON

END YOUR MEETING WITH A CHEESE BOX!

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

**\$30 PP
(INDIVIDUALLY BOXED)**

**0% COCKTAIL
ADD \$12 PP**

(Minimum order of 20)



Stand Up Working Lunches (Stand up format - minimum 30 guests apply)

* ALL PRICES ARE INCLUDING GST

Menu 3 - Italian Buffet
\$65 PP

INCLUSIONS

Staffing hours from 12:00pm - 1:00pm
(sliding scale)

BREAD

Freshly baked mini bread rolls with
butter

WARM DISHES

Chicken scallopine with a parmesan and
fresh herb crust, with basil potatoes,
black olive tapenade

Spinach and ricotta penne, heirloom
tomatoes, zucchini, spinach, olive
tapenade, balsamic glaze **(V)**

SALADS

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

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

Mixed selection of Capi sparkling
mineral water and sodas

Freshly brewed coffee and tea

UPGRADE:

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

ADD \$13 PP



Nespresso coffee

ADD \$5 PP



Stand Up Working Lunches (Stand up format - minimum 30 guests apply)

* ALL PRICES ARE INCLUDING GST

Menu 4 - Mediterranean Buffet

\$65 PP

INCLUSIONS

Staffing hours from 12:00pm - 1:00pm
(sliding scale)

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)**

SALADS

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

Mixed leaf salad, Dijon vinaigrette **(GF)**
(V)

Mixed selection of Capi sparkling
mineral water and sodas

Freshly brewed coffee and tea

UPGRADE:

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

ADD \$13 PP



Nespresso coffee

ADD \$5 PP



Stand Up Working Lunches (Stand up format - minimum 30 guests apply)

* ALL PRICES ARE INCLUDING GST

Menu 5 - French Buffet

\$65 PP

INCLUSIONS

Staffing hours from 12:00pm - 1:00pm
(sliding scale)

BREAD

Freshly baked mini bread rolls with
butter

WARM DISHES

Beef Strogonoff with black truffle mash
(GF)

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

SALADS

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

Mixed leaf salad, Dijon vinaigrette (GF)
(V)

Mixed selection of Capi sparkling
mineral water and sodas

Freshly brewed coffee and tea

UPGRADE:

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

ADD \$13 PP

 Nespresso coffee

ADD \$5 PP



Stand Up Working Lunches (Stand up format - minimum 30 guests apply)

* ALL PRICES ARE INCLUDING GST

Menu 6 - Asian Buffet

\$65 PP

INCLUSIONS

Staffing hours from 12:00pm - 1:00pm
(sliding scale)

BREAD

Freshly baked mini bread rolls with butter

WARM DISHES

- Thai chicken red curry with bamboo shoots, eggplant and rice
- Beef Teriyaki, capsicum, onions, broccoli and noodles
- Fried rice (GF) (V)

SALAD

- Pickled vegetables and Asian greens, wasabi and soy dressing (GF) (V)
- Mixed selection of Capi sparkling mineral water and sodas
- Freshly brewed coffee and tea

UPGRADE:

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

ADD \$13 PP

 Nespresso coffee

ADD \$5 PP



Business Lunch Packages *(Minimum of 40 persons)*

* ALL PRICES ARE INCLUDING GST

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

Please choose a set menu from the following selections.

Two Course Menu

\$115 PP

Three Course Menu

\$125 PP

INCLUSIONS

- Table linen
- Staffing hours from 12:00pm - 3:00pm *(sliding scale)*
- 2 Hour Beverage Package

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

ENTRÉES

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

Customs house crème brûlée, 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

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

COFFEE & TEA

Freshly brewed coffee and tea with chocolates

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



Business Lunch Packages *(Minimum of 40 persons)*

* ALL PRICES ARE INCLUDING GST

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

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original, Asahi Soukai
3.5 and Cascade Premium Light

Lyre's 0% Cocktail

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
\$10 PP applies.



3 Hour Lunch or Dinner Package *(Minimum spends apply)*

* ALL PRICES ARE INCLUDING GST

3 Hour Package

\$130 PP

INCLUSIONS:-

- Table linen
- 3 hours staffing

DESIGN YOUR OWN MENU FROM THE SELECTIONS PROVIDED...

Two canapés on arrival

Freshly baked bread roll and butter

Two course set menu

Freshly brewed coffee and tea with
chocolates

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

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original, Asahi Soukai 3.5
and Cascade Premium Light

Lyre's 0% Cocktail

Soft Drinks, Mineral Water and Orange
Juice

UPGRADE:

Alternate placing 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
four hour duration, a surcharge of
\$20 PP is applicable which includes
beverages.

Please consult your Event Co
ordinator if you would like to
arrange 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

4 Hour Lunch or Dinner Package *(Minimum spends apply)*

* ALL PRICES ARE INCLUDING GST

4 Hour Package

\$150 PP

INCLUSIONS:-

- Table linen
- 4 hours staffing

DESIGN YOUR OWN MENU FROM THE SELECTIONS PROVIDED...

Freshly baked bread roll and butter

Three course set menu

Freshly brewed coffee and tea with
chocolates

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

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original, Asahi Soukai 3.5
and Cascade Premium Light

Lyre's 0% Cocktail

Soft Drinks, Mineral Water and Orange
Juice

UPGRADE:

Canapés on arrival (3 canapés of
your choice)

ADD \$15 PP

Alternate placing 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
\$20 PP is applicable which includes
beverages.

Please consult your Event Co
ordinator if you would like to
arrange 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 40 persons)

* ALL PRICES ARE INCLUDING GST

**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

\$32 PP

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

Yellowfin tuna carpaccio, fennel and
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 **(GF) (V)**

Warm Entrées

\$32 PP

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 **(GF) (V)**

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

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



Lunch & Dinner Menus (Available for a minimum of 40 persons)

* ALL PRICES ARE INCLUDING GST

Main Courses
\$53 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, 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

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

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



Lunch & Dinner Menus (Available for a minimum of 40 persons)

* ALL PRICES ARE INCLUDING GST

Main Courses
\$53 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

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 (Available for a minimum of 40 persons)

* ALL PRICES ARE INCLUDING GST

Desserts

\$22 PP

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 parfait, 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

Cheese

\$22 PP

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

COFFEE & TEA

Freshly brewed coffee and tea with chocolates

\$8 PP

Freshly brewed coffee and tea with chocolate truffles

\$12 PP

Freshly brewed coffee and tea with sweet canapés

\$14 PP



2 Hour Cocktail Package *(Minimum spends apply)*

* ALL PRICES ARE INCLUDING GST

2 Hour Cocktail Package

\$90 PP

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

Seven canapés of your choice

One substantial canapé of your choice

INCLUSIONS:-

- 2 hours staffing

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

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original, Asahi Soukai 3.5
and Cascade Premium Light

Lyre's 0% Cocktail

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)*

* ALL PRICES ARE INCLUDING GST

3 Hour Cocktail Package
\$110 PP

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:-

- 3 hours staffing

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

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original, Asahi Soukai 3.5,
and Cascade Premium Light

Lyre's 0% Cocktail

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)*

* ALL PRICES ARE INCLUDING GST

4 Hour Cocktail Package
\$130 PP

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:-

- 4 hours staffing

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

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original, Asahi Soukai 3.5,
and Cascade Premium Light

Lyre's 0% Cocktail

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



5 Hour Cocktail Package *(Minimum spends apply)*

* ALL PRICES ARE INCLUDING GST

5 Hour Cocktail Package
\$150 PP

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

Six canapés of your choice

One substantial canapé of your choice

Two hot fork dishes of your choice

Two sweet canapés of your choice

INCLUSIONS:-

- 5 hours staffing

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

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original, Asahi Soukai 3.5,
and Cascade Premium Light

Lyre's 0% Cocktail

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

* ALL PRICES ARE INCLUDING GST

CHOOSE YOUR CANAPÉS
FROM THE FOLLOWING:

Cold Canapés
\$5 PER PIECE

- Oyster in the shell (GF) (DF)
- Fresh Queensland prawn with lime and lemongrass aioli (GF) (DF)
- Moreton Bay bug, curried mango mayo, crispy wonton (DF)
- Steak tartare, bean crisp, smoked yolk, potato frites
- Cured kingfish, smoked sour cream, orange, dill, on rye
- Mini Queensland sand crab, celery, Kewpie mayo, bun (DF)
- Smoked salmon on blinis with sour cream and salmon pearls
- Ocean trout, toasted brioche, pickled onions, dill
- Scallop ceviche, papaya, pork crackle dust, on a spoon (GF) (DF)
- Mini vol au vent, smoked salmon mousse, asparagus, preserved lemon (DF)
- Duck liver parfait, flaky pastry, port wine gel
- Five spiced duck, hoisin mayo, chives, sesame seeds, crispy wonton (DF)
- Duck rilette, mandarin, toasted macadamia, crostini
- Grilled lamb fillet, yoghurt, olive, bruschetta
- Rare beef, mustard, crispy shallot, micro parsley, on a spoon (GF) (DF)
- Assorted Sushi rolls, gluten free soy sauce and wasabi (V) (GF)
- Pea & mint bruschetta, labneh, preserved lemon crumb, crostini (V)
- Goat's cheese, fig and beetroot relish tart (V)
- Moroccan hummus, zucchini and roasted capsicum tart, harissa yoghurt (V)
- Baby caponata, goat cheese, crouton (V)
- Smoky eggplant and pine nut peppered tart with yoghurt and black olive (V) (GF)

Canapé Selections

* ALL PRICES ARE INCLUDING GST

CHOOSE YOUR CANAPÉS
FROM THE FOLLOWING:

Warm Canapés
\$5 PER PIECE

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)



* ALL PRICES ARE INCLUDING GST

\$5 PER PIECE

Chocolate and raspberry cup (GF)

\$8 PER PIECE

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

\$14 EACH

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

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





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

* ALL PRICES ARE INCLUDING GST

Cheese

\$25 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

\$25 PP

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

Dessert Station

\$25 PP

- Caramel macadamia tarts
- Chocolate and raspberry tarts
- Crème brûlée tartlets
- Assorted macarons (GF)
- Mini Eton Mess (GF)
- Hand crafted chocolate truffles





Beverage Packages

* ALL PRICES ARE INCLUDING GST

A choice of four packages, which includes your pre-dinner drinks, is available for your function.

Customs House does not offer BYO facilities.

<div>★</div> <div>CH BEVERAGE PACKAGE</div>	<div>★</div> <div>PREMIUM BEVERAGE PACKAGE</div>	<div>🏆</div> <div>DELUXE BEVERAGE PACKAGE</div>	<div>👑</div> <div>PRESTIGE BEVERAGE PACKAGE</div>
Até Sparkling Brut Até Pinot Gris Até Cabernet Sauvignon Great Northern Original, Asahi Soukai 3.5 and Cascade Premium Light Lyre's 0% Cocktail Soft Drinks, Mineral Water and Orange Juice 2 hours - \$41 PER PERSON 3 hours - \$48 PER PERSON 4 hours - \$54 PER PERSON 5 hours - \$60 PER PERSON	Veuve Ambal Blanc de Blancs Brut NV Cloud Street Pinot Grigio Credaro Five Tales Shiraz Asahi, Asahi Soukai 3.5 and Cascade Premium Light Lyre's 0% Cocktail Soft Drinks, Mineral Water and Orange Juice 2 hours - \$51 PER PERSON 3 hours - \$58 PER PERSON 4 hours - \$64 PER PERSON 5 hours - \$70 PER PERSON	Bianca Vigna Prosecco Rameau D'or Petit Amour 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 Lyre's 0% Cocktail Soft Drinks, Mineral Water and Orange Juice 2 hours - \$61 PER PERSON 3 hours - \$68 PER PERSON 4 hours - \$74 PER PERSON 5 hours - \$80 PER PERSON	Taittinger Cuvee Prestige Brut Craggy Range Marlborough Sauvignon Blanc Shaw & Smith M3 Chardonnay Craggy Range Martinborough Pinot Noir Henschke Keyneton Euphonium Asahi, Stone & Wood Pacific Ale, Asahi Soukai 3.5 and Cascade Premium Light Lyre's 0% Cocktail Soft Drinks, Mineral Water and Orange Juice 2 hours - \$91 PER PERSON 3 hours - \$98 PER PERSON 4 hours - \$104 PER PERSON 5 hours - \$110 PER PERSON

BEVERAGE PACKAGE UPGRADE

- Arrival speciality cocktail **ADD \$15 PER PERSON (TO BE SERVED IN CONJUNCTION WITH YOUR BEVERAGE PACKAGE)**
- Include house spirits to your package **ADD \$13 PER PERSON PER HOUR (MINIMUM OF 3 HOURS)**



Beverage List

* ALL PRICES ARE INCLUDING GST

CHAMPAGNE & SPARKLING WINE

Veuve Clicquot	\$ 145
Taittinger Cuvee Prestige Brut	\$ 135
Jansz Cuvee NV	\$ 74
Bianca Vigna Prosecco DOC Brut	\$ 75
Veuve Ambal Blanc de Blancs Brut NV	\$ 54
Até Sparkling Brut	\$ 48

WHITE AND ROSÉ WINES

Shaw & Smith M3 Chardonnay	\$ 109
Craggy Range Marlborough Sauvignon Blanc	\$ 78
Red Claw Chardonnay	\$ 75
Rameau D’or Petit Amour Rosé	\$ 72
Leeuwin ‘Art Series’ Riesling	\$ 67
Cray Point Sauvignon Blanc	\$ 54
Cloud Street Pinot Grigio	\$ 53
Até Pinot Grigio	\$ 48

RED WINES

Henschke ‘Euphonium Keyneton’ Shiraz Cabernet Merlot	\$ 132
Craggy Range Martinborough Pinot Noir	\$ 85
Leeuwin ‘Art Series’ Shiraz	\$ 102
Two Hands Angels Share Shiraz	\$ 89
Kalleske ‘Moppa’ Shiraz	\$ 86
Leeuwin Estate ‘Prelude Vineyards’ Cabernet Sauvignon	\$ 86
Red Claw Pinot Noir	\$ 75
St Hallett Garden of Eden Shiraz	\$ 71
Storm Bay Pinot Noir	\$ 56
Credaro Five Tales Shiraz	\$ 52
Até Cabernet Sauvignon	\$ 48

DESSERT WINE

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



Beverage List

* ALL PRICES ARE INCLUDING GST

BEERS

Heineken Zero (alcohol free)	\$ 6
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%	\$ 10
Stone & Wood Cloud Catcher 5.0%	\$ 10

SPIRITS

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

APPLE CIDER

Somersby Apple Cider	\$ 10
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0% COCKTAILS

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

SOFT DRINKS & JUICES

Soft Drinks (per glass)	\$ 5
Mineral Water (per glass)	\$ 5
Orange Juice (per glass)	\$ 5
Mixed selection of Capi sparkling mineral water and sodas (per bottle, meetings only)	\$ 5

PORTS, LIQUEURS & COGNACS

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

Miscellaneous Function Charges & 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 & 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 AND STYLING

Two LED tealights are provided per table for dinner functions. LED 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

Ph: (07) 3254 1066

www.bouquetboutique.com.au

Florist – Perrotts Florists

Ph: (07) 3252 7877

www.perrotts.com.au

Styling – Celebrating in Style

M: 0407 627 352

www.celebratinginstyle.com.au

Event Hire & Styling - Valiant Events

Ph: (07) 3859 8500

www.valiant.com.au

Event Letters

M: 0430 369 367

www.eventletters.com.au

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

M: 0413 162 447

www.rushentertainment.com.au

G&M Event Group

DJs + MCs + Event Lighting +
AV & Production

Ph: 1 300 736 233

<https://gmeventgroup.com.au/corporate-events>

Baker Boys Band

High energy music, playing all your favourite songs.

M: 0438 301 313

www.bakerboysband.com.au

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.

Event Terms & Conditions

1. CONFIRMATION OF BOOKING

A signed Event Contract is required to confirm your booking.

2. 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.

3. 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.

4. 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.

5. CANCELLATION POLICY

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

Notice of 7 – 30 days: Cancellation fee equivalent to 25% of the estimated expenditure.

Notice of less than 7 days: Cancellation fee equivalent to 75% of the estimated expenditure.

6. POSTPONEMENT POLICY

Should you need to postpone your function the following conditions will

apply: Notification of postponement **MUST** be in writing.

Notice of 7 – 30 days: Postponement fee equivalent to 25% of the estimated expenditure. A new contract will be issued, subject to availability.

Notice of less than 7 days: Postponement fee equivalent to 75% of the estimated expenditure. A new contract will be issued, subject to availability.

7. CHANGE OF CIRCUMSTANCE

Whilst every reasonable effort will be made to ensure that your reception 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.

8. 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 Terms & Conditions

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

10. PRICES (PRICES ARE INCLUSIVE OF GST)

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

11. MENUS/BEVERAGES

Menus and beverage packages are subject to change without notice.

12. 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 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.

13. 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.

14. 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.

15. 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.

16. SECURITY

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