



CAFE AT LEWERS



Cafe at Lewers offers three different function options: a cocktail style event with canapes and substantial plates; a sit down event with an alternate service menu; or a sit down event with a table share menu. Three beverage packages are available and served on an unlimited basis for the duration of the event, as well as a pay as you go bar tab option.

We can accommodate up to 80 guests for a sit-down function (alternate service menu or table share menu). For a cocktail style event, we can accommodate up to 100 guests.

We choose to use the best seasonal ingredients in our menu and are more than happy to cater for special dietary requirements. Some menu items may alter slightly due to produce availability. You will be advised of any changes made prior to your function.

Other inclusions:

- Cutting of cake (canape style on platters for each table with tea and coffee)
- Individual printed menus with personalised menu heading for sit down events
- Linen

Pricing

All Year (Jan - Dec)

<i>Cocktail</i>	<i>Alternate Service</i>	<i>Table share</i>	<i>Beverage Package</i>	<i>Tab</i>
Standard \$40pp	2 courses \$65pp	\$45pp	Standard \$40	(as listed below)
Deluxe \$50pp	3 courses \$75pp		Deluxe \$55	
Superior \$65pp			Superior \$70	

Venue hire costs apply - please contact Penrith Regional Gallery on (02) 4735 1100 or via email at lclifford@penrithcity.nsw.gov.au for details of hiring fees and usage.

Cafe at Lewers Function Menus

Cocktail Menu

Min 40 max 100

Standard \$40 per person

Choose 3 cool and 3 warm (2hr service only)*

Deluxe \$50 per person

Choose 3 cool 3 warm and 2 substantial*

Superior \$65 per person

Choose 4 cool 4 warm and 3 substantial

Choose 1 dessert canape*

Cool

Rare roast beef & horseradish crème crostini
Vine ripened cherry tomato, buffalo mozzarella & basil bruschetta
Asparagus frittata with sundried tomato pesto
Sweet corn fritter with smoked salmon and dill labneh
King prawn & mango salsa in a crisp wonton wafer
Prosciutto, fig and goats cheese croustini

Warm

Gorgonzola tart with spiced onion jam
Ginger and lime chicken with nam jim
Roast pumpkin and herb arancini
Trunkey Creek chorizo with beetroot relish
Chipotle chicken tostada with guacamole & coriander
Moroccan lamb & pine nut cigars with sweet mint yoghurt
Steamed prawn dumpling with a ginger & soy dressing
Twice cooked pork belly with a miso caramel

Substantial

Slow roasted lamb shank pie with pea floater
Mini American cheeseburger slider
Haloumi, grilled eggplant and tzatziki slider
Salt and pepper squid with sriracha aioli
Moroccan lamb & olive tagine with herbed cous cous
Malaysian curry with seasonal vegetables and steamed jasmine rice
Thai poached chicken & herb salad

Dessert

Lemon meringue

Lemon curd, biscuit crumb and toasted meringue

Eton mess

Macerated berries, meringue & vanilla cream

Chocolate mousse

Served with strawberries



Other inclusions:

*Cutting of cake if applicable (canape style on platters for each table with coffee and tea)

Table linen

Cafe at Lewers Alternate Service Menu

Min 40 Max 80

2 courses \$65 per person

Choose 2 Entrees and 2 Mains OR 2 Mains and 2 Desserts*

3 courses \$75 per person

Choose 2 Entrees, 2 Mains and 2 Desserts*

Entree

Grilled haloumi and watermelon salad
with watercress, fennel and a hazelnut vinaigrette

Twice cooked pork belly
served with miso caramel

Australian seared scallops
with Trunkey creek chorizo, minted pea & edamame puree

Chilli salt squid
Nam jim dipping sauce

Free form lasagna
Beef cheek ragu, goats curd and fried basil

Main

Eye fillet of beef
Truffle mash and cranberry sherry jus
Steaks served medium

Moroccan spiced lamb
Braised lentils and harissa labneh

Seared Atlantic salmon
Dill and caper smashed potato and lemon herb butter

Old bay spiced chicken
Carrot puree and chilli corn salsa

Garlic and thyme Portobello mushrooms
Balsamic vegetables, goats curd, pine nuts and Salsa Verde

Dessert

Lemon meringue

Lemon curd, biscuit crumb and toasted meringue

Eton mess

Macerated berries, meringue & vanilla cream

Dark chocolate and coconut pie

with salted caramel cream and raspberries

Persian orange and almond syrup cake

with rosewater cream and spun sugar



Other inclusions:

*Cutting of cake if applicable (canape style on platters for each table with coffee and tea)

Individual printed menus with personalised menu heading

Table linen

Cafe at Lewers Table Share Menu

Min 40 Max 80

\$45 per person

Choose 1 from Mains and 1 from Sweets*

Starter

Grazing boards

Local cured meats, pickled vegetables, house made dip, marinated olives with grilled bread and Mudgee olive oil

Main

Slow cooked lamb shoulder
with braised lentils and harissa labneh

Smoked paprika pulled pork
with Moroccan spiced sweet potato

Lemon and thyme roast chicken
with rosemary salted potatoes

Accompanying sides:

Pan juice gravy

Steamed greens with toasted almonds

Mixed leaves with French vinaigrette

Toasted Turkish bread

Sweets

Flourless chocolate and raspberry cake
with vanilla bean ice cream

Persian orange and almond syrup cake
with rosewater cream

Hummingbird cake
with cream cheese icing and crème Chantilly

Seasonal fruit platter

Other inclusions:

*Cutting of cake if applicable (canape style on platters for each table with coffee and tea)

Individual printed menus with personalised menu heading

Table linen

Cafe at Lewers
Function Beverage Packages
(based on duration of 4.5 hours)

Packages

Standard (\$40 per person) *

Deluxe (\$55 per person) *

Superior (\$70 per person) *

Tab

Pay for consumption

Packages

STANDARD

Beer (please select 2):

Corona

Mexico

Victorian Bitter

Victoria

Carlton Draught

Victoria

Cascade Light

Tasmania

White wine (please select 1):

SEMILLON SAUVIGNON BLANC

'The Mill'

Orange, NSW

CHARDONNAY

'Wallace Lane'

Orange, NSW

Red wine (please select 1):

SHIRAZ

'Gardners Ground'

(Organic)

Canowindra, NSW

CABERNET MERLOT

'Apple Tree Flat'

Logan, NSW

Sparkling Wine (included):

'Pennington Terrace'

Margeret River, WA

DELUXE

Beer (please select 2):

James Boag's Premium

Tasmania

Coopers Pale Ale

South Australia

Corona

Mexico

Peroni

Italy

Hillbilly cider

New South Wales

Cascade light (included as 3rd option)

Tasmania

White wine (please select 1):

SEMILLON SAUVIGNON BLANC

'The Mill'

Orange, NSW

CHARDONNAY

'Wallace Lane'

Orange, NSW

Red wine (please select 1):

SHIRAZ

'Gardners Ground'

(Organic)

Canowindra, NSW

CABERNET MERLOT

'Apple Tree Flat'

Logan, NSW

Sparkling Wine (please select 1):

'Pennington Terrace'

Margaret River, WA

'Sieur d'Arques Grande Cuvee 1531 de Aimery'

France

SUPERIOR

Beer (please select 3):

Corona
Mexico

Boags Premium
Tasmania

Victorian Bitter
Victoria

Stone and Wood Pacific Ale
New South Wales

Peroni
Italy

Cascade Light (included as 4th option)
Tasmania

Hillbilly Apple Cider
New South Wales

White wine (please select 2):

SEMILLON SAUVIGNON BLANC

'The Mill'
Orange, NSW

CHARDONNAY

'Wallace Lane'
Orange, NSW

Pinot Gris

'Tamberlain'
(Organic)
Orange, NSW

Red wine (please select 2):

SHIRAZ

'Gardners Ground'
(Organic)

Canowindra, NSW

CABERNET MERLOT

'Apple Tree Flat'
Logan, NSW

PINOT NOIR

'Weemala'
Logan, NSW

Sparkling Wine (please select 1):

Mumm

Cordon Rouge Brut, France

Piper-Heidsiek

Brut Champagne, France

*Please note, soft drinks and sparkling water are included in all packages. Each guest will also be offered a glass of Moscato at time of dessert.

Tab

Beer (please select 3)

Cascade Light 5

Hobart, TAS

Corona 7

Mexico

James Boags Premium 7

Tasmania

White Rabbit Dark Ale 8

Geelong, VIC

Stone & Wood Pacific Ale 8

Byron Bay, NSW

Hillbilly Apple Cider 8

Bilpin, NSW

Red wine (please select 2):

SHIRAZ

'Gardeners Ground'

(Organic)

Canowindra, NSW

G 8 B 33

PINOT NOIR

'Weemala'

Logan, NSW

G 10 B 40

CABERNET MERLOT

'Apple Tree Flat'

Logan, NSW

G 8 B 32

White wine (please select 2):

SEMILLON SAUVINGON BLANC

'The Mill'

Orange, NSW

G 9 B 35

PINOT GRIS

'Tamberlain'

(Organic)

Orange, NSW

G 8 B 32

CHARDONNAY

'Wallace Lane'

Orange, NSW

G 8 B 30

Sparkling (included)

'Pennington Terrace'

Margeret River, WA

G 8.5 B 34