



Function Menu

Located within the beautiful heritage gardens of The Penrith Regional Gallery, Cafe at Lewers provides an exciting, fresh and innovative dining experience.

At Cafe at Lewers our focus is on utilizing the very best in seasonal produce, sourcing locally where possible. We strive to provide the ultimate dining experience with our award-winning service, menus and unique surroundings

Let our friendly and experienced team take the stress out of organising your next event.

We offer the following function packages

Cocktail Canape

A selection of delicious cool, warm & substantial canapes

Alternate Service

Select either a two or three course meal

Café at Lewers is also Fully Licensed and provide the following beverage options

Open Bar- Guests pay as they go

Tab option- A tab limit can be nominated, controlled

Beverage package- An unlimited drinks menu on offer, priced per guest

Minimum & Maximum numbers

Cocktail Canape Menu: Minimum 40 Maximum 150

Sit-down Alternate Service Menu: Minimum 40 Maximum 110

Venue Hire and Catering enquiries

Please contact Penrith Regional Gallery on (02) 4735 1100 or via email at galleryfunctions@penrith.city

Terms & Conditions

Pricing

- All pricing is GST inclusive
- 15% Surcharge applies to all events held on Sundays or Public Holidays

Bookings

To confirm your booking, a deposit must be paid and café booking agreement must be signed
A completed Penrith Regional Art Gallery venue hire form also needs to be completed before catering can be confirmed.

Deposit & Payments

20% Holding deposit is required to secure a booking.
2x 40% payments will be invoiced before your event
We accept payment by means of CASH, EFTPOS, CREDIT CARD, CHEQUE OR BANK TRANSFER

Final Numbers & Function Details

To enable us to correctly cater to your function, final numbers and event details must be confirmed 14 days prior to function.

Responsibility

The hirer is financially responsible for any damage or theft of any café assets during the hire period.

Cancellation

In the unfortunate event that the function needs to be cancelled the deposit is NON-REFUNDABLE. All other payments will be reimbursed

Responsible Service of Alcohol

Café at Lewers practices a responsible service of alcohol. Minors must not attempt to purchase alcohol and must be in the company of a responsible adult. Café staff will refuse to serve guests who fail to provide suitable proof of ID, show signs of intoxication or become verbally or physically aggressive to staff.

Alcohol consumption is not permitted outside of the venue
Bar service will cease 30mins prior to venue hire completion

Cake Service

If you require the café to individually cut and plate your cake there is a fee of \$3pp, but if you would like your cake cut and put onto platters then there is no charge.

Booking Agreement

EVENT NAME:

EVENT DATE:

CONTACT NAME:

EVENT TIMES:

PHONE NUMBER:

VENUE SPACE HIRED:

EMAIL:

NUMBER OF GUESTS:

PREFERRED FORM OF PAYMENT
*CREDIT CARD *INVOICE * CASH

SPECIAL CONDITIONS

***I the organiser of this event agree to all the terms & conditions outlined above.
The information that I have provided is correct:***

SIGNATURE:

DATE:



Cocktail Canape Menu

Standard Package \$45

2hr Service- 9 Pieces pp
3 Cool choices
3 Warm choices

Deluxe Package \$60

3hr service- 12 pieces pp
3 Cool, 3 Warm, 1 Substantial, 1 Desert

Superior Package \$70

3hr service- 15 pieces pp
3 Cool, 4 Warm, 2 Substantial, 1 Desert

Cool

- Sydney Rock Oysters w/ seasonal vinaigrette (gf)
- Smoked eggplant, roast tomato and manchego cheese tart (gfa)
- Roast cherry tomato, buffalo mozzarella & basil crostini (gfa)
- Sesame seared tuna w/ wasabi & avocado mouse (gf)
- Fried polenta w/ balsamic onions & blue cheese (gf)
- Fried Cauliflower and black olive w/ celeriac & sumac (v)
- Serrano ham, pear & ricotta crostini (gfa)
- Vietnamese prawn rice paper rolls w/peanut dipping sauce
- Chili salt tofu w/ ginger & lemongrass dressing (v)
- Smoked salmon tart w/ chive & horseradish cream cheese (gfa)

Warm

- Pumpkin, feta & herb arancini w/ chipotle aioli
- Ginger, lime & soy chicken skewers (gf)
- Moroccan lamb and pine nut cigars w/ sweet mint yoghurt
- Twice cooked pork belly w/miso caramel (gf)
- Spanish marinated octopus w/Jerusalem artichoke puree (gf)
- Steamed prawn dumpling w/ ginger and soy
- Spinach, ricotta and feta empanada w/ chimichurri
- Garlic, thyme & leek stuffed mushrooms w/ feta & hazelnut (gfa)

Tempura prawns w/ spicy aioli (gf)

Goats cheese stuffed zucchini flowers w/ Penrith valley honey (gf)

Cauliflower & cheese croquettes w/ truffle aioli



Substantial

Crustacean roll w/ hollandaise

Beer battered fish w/ fries & malt vinegar tar tar (gfa)

Mini American cheeseburger slider

Smokey pulled pork slider w/ Russian dressing and slaw

Moroccan lamb & olive tagine w/ herb cous cous (gfa)

Malaysian yellow cashew curry w/ seasonal vegetables and jasmine rice (gf, v)

Thai poached chicken & herb salad (gf)

Asian salmon poke bowl w/ sesame dressing (veg option available) (gf)

Braised lamb pie w/ green pea floater

Chicken, leek & tarragon mini pie

Dessert

Mini lemon curd tart w/ seasonal berries

Rosewater & pistachio cannoli

Mini chocolate mousse w/ vanilla mascarpone

Mini Chocolate & almond brownie w/ peanut butter icing

Mango, wattle seed mascarpone & macadamia tiramisu

Extra side options (serves 5-10 people)

Chef selection of vegetarian dips w/ Turkish bread \$20

Chef selection of cured meats \$30

Trio of cheeses with fruit, crackers & fig paste \$40

Shoestring fries w/ aioli \$10

Seasonal fruit platter \$30



Alternate Service Menu

\$60pp 2 course

\$80pp 3 course

Entree

Pan fried Haloumi and Melon (V)

Vin cotto, walnut & watercress

Twice Cooked Pork Belly

Miso caramel, fennel & apple salad

Spanish Octopus

Jerusalem artichoke puree, charred onion & pickled currants

Citrus & Fennel Salad

*Witlof & hazelnut dressing
(Vegan)*

Creamy Pesto Gnocchi (V)

Sundried tomatoes, rocket and pine nuts

Mushroom & Truffle Risotto (V)

Shaved pecorino

Main

Scotch Fillet Beef

*Truffle mash, green beans and red wine jus
Steaks served medium*

Lamb Rump

Sweet pumpkin, creamed feta, pearl barley & toasted nuts

Atlantic salmon

Dill and caper smashed potato and salsa verde

Pork Belly

Cauliflower puree, lentils and fennel

Duck Breast

King Mushroom, Jerusalem artichoke, hazelnut

Spiced Chicken Breast

Corn puree, Dutch carrot, jus

Garlic and thyme Portobello mushrooms

*Balsamic vegetables, pine nuts and Salsa Verde
(Vegan)*

Desserts

Eton mess

Macerated berries, meringue & vanilla cream

Lemon meringue

Lemon curd, biscuit crumb, and toasted meringue

Dark chocolate & coconut tart

w/salted caramel cream and raspberries

Persian love cake

w/rosewater cream and seasonal fruit

Complimentary personalized menus included (weddings only)

Table Clothes charged at \$10 per trestle table



Beverage Packages

Option 1: Bottomless Package

Based on duration of 4 Hours

Standard \$50pp

House Beer
Light Beer
One House White Wine
One House Red Wine
Sparkling Wine
Soft drinks
Juice
Tea & Coffee

Deluxe \$60pp

One Premium Beer
One House Beer
Light Beer
Two White Wine
Two Red Wine
Sparkling Wine
Soft drinks
Juice
Tea & Coffee

Option 2: Open Bar

Guests pay as they go

Option 3: Tab

A tab limit can be nominated, controlled

