



### **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 120

Sit-down Alternate Service Menu: Minimum 40 Maximum 100

Unless agreed to by Venue Manager

#### **Venue Hire and Catering enquiries**

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

SPECIAL CONDITIONS

\*CREDIT CARD \*INVOICE \* CASH

***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 \$48

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

## Deluxe Package \$65

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

## Superior Package \$75

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)
  - Traditional Bruschetta w/ ricotta & balsamic 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
  - Korean honey 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, feta, pearl barley, herb & toasted nuts*

#### **Atlantic salmon**

*Dill and caper smashed potato, seasonal greens and salsa verde*

#### **Tuscan Roast Pork Belly**

*Maple-roasted pear & sweet potato salad & Cauliflower puree*

#### **Duck Breast**

*King Mushroom, Dutch carrots, Jerusalem artichoke & hazelnut*

#### **Roast Chicken Breast**

*Corn puree, herb roast potato, Dutch carrots & 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 \$55pp**

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

### **Deluxe \$75pp**

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

**Add spirits \$12pp** (only available in conjunction with standard or deluxe drinks option)  
Vodka, Gin, Bourbon, Scotch

## Option 2: Open Bar

*Guests pay as they go*

## Option 3: Tab

*A tab limit can be nominated, controlled*

