

EVENTS AT LEWERS

A unique heritage venue
for every occasion





CONTENTS

Lewers: Penrith Regional Gallery	3
Weddings & Special Events	4
Cafe at Lewers	5
Workshops, Meetings & Presentations	6
Outdoor Garden Filming & Photography	9
Cafe at Lewers Menu and Beverage Packages	11 – 16
Contact Info & Map	18
Frequently Asked Questions	19
Steps to Book Your Hire	20
Hire Price list	21

LEWERS: PENRITH REGIONAL GALLERY

Nestled on the banks of the Nepean River and set on two acres of picturesque, heritage listed gardens, Lewers: Penrith Regional Gallery offers a unique and stunning setting for parties, weddings, corporate events, and photography.

Once the home of Margo and Gerald Lewers — two leading artists in the development of modernism in Australian art — this cultural treasure was gifted to Penrith City Council in 1980. Today, it continues their legacy by hosting dynamic exhibitions, programs, and events, celebrating artistic excellence and fostering community engagement.

Our private functions are expertly catered by Cafe at Lewers, which prides itself on using locally sourced, seasonal produce to create memorable dining experiences.

Penrith Regional Gallery invites you to share in the rich legacy of art and community that defines this iconic space.

For date availabilities, bookings, venue viewings, or further information, please contact our team at galleryfunctions@penrith.city or call (02) 4735 1100.



Acknowledgement of Traditional Owners

PP&VA acknowledges and pays respect to the Darug and Gundungarra people who are the traditional owners in which Penrith Local Government Area is situated. We also pay our respect to elders past, present and emerging, and to the First Nations people living in our community today.

WEDDINGS & SPECIAL EVENTS

If you're envisioning an intimate garden wedding or seeking the ideal venue to celebrate a special occasion, Penrith Regional Gallery offers the perfect setting. The Gallery's gardens, lovingly crafted over decades by Margo and Gerald Lewers as a living work of art, are adorned with vibrant wall paintings, intricate tiled mosaics, and captivating sculptures, creating a serene and picturesque oasis for visitors.

The Gallery grounds and gardens make for unique wedding ceremonies, and our outdoor all-weather sandstone and cedar canopy is perfect for receptions and private events.

The gardens and canopy are available for private ceremonies, receptions, and event hire daily from 4:00pm to 11:00pm.



Emma and Ocean Photography
(also on back page)



Brushtail Photography

CAFE AT LEWERS

Located beneath a stunning sandstone and cedar canopy and overlooking our heritage gardens, Cafe at Lewers offers a unique and unforgettable dining experience. Our on-site cafe specialises in innovative cuisine, with a variety of options to suit your event needs, including cocktail canapés, alternate-service sit-down meals, and an array of beverage packages.

Capacity: 120 people canapes, 100 people sit-down.

Minimum spend: A minimum catering of 40 guests, packages starting from \$48pp.

15% Surcharge applies to all catering on Sundays or Public Holidays.



WORKSHOPS, MEETINGS & PRESENTATIONS

Our two *Sonia Farley Studios* on the far side of the Gallery grounds are perfect for meetings, presentations and training workshops, offering solitude away from the office to reconvene and rejuvenate.

Sonia Farley Studio 2

Capacity: seats up to 30 theatre style

Seats 15 when seated at tables

Ideal for: meetings, presentations, and training workshops

Equipped with air conditioning, projector screen, sinks and whiteboards

Additional equipment can be hired upon request

Cost: \$55 per hour

The Sonia Farley Studios are available for hire from 9:30am – 4:00pm daily.

See page 8 for information about catering options.



Sonia Farley Studio 2

Maja Baska Photography

Sonia Farley Studio 1

For practical workshops, our larger Sonia Farley Studio 1 is ideal for art-making groups of up to 50 classroom style and includes 8 trestle tables. This studio is accessed via a courtyard, with air conditioning and sinks.

Capacity: seats 50 classroom style

Ideal for: art making groups and workshops

Equipped with air conditioning, 8 trestle tables and two sinks

Additional equipment can be hired upon request

Cost: \$77 per hour

The Sonia Farley Studios are available for hire from 9:30am – 4:00pm daily.



Sonia Farley Studio 1

Delicious Catering at Your Fingertips with Cafe at Lewers

Make your meeting or event seamless with catering by Cafe at Lewers. Our on-site team can deliver morning and afternoon tea straight to the studios, featuring an assortment of freshly baked sweets, seasonal fruits, sandwiches, and refreshing drinks.

Need a change of scenery? Step into the cafe's canopy area overlooking our beautiful heritage gardens for a relaxing lunch break. Cafe at Lewers welcomes group bookings of up to 30 people and offers the option to pre-order meals, ensuring a smooth and enjoyable dining experience.

If you'd like more information on studio catering, please let us know.



OUTDOOR GARDEN FILMING & PHOTOGRAPHY

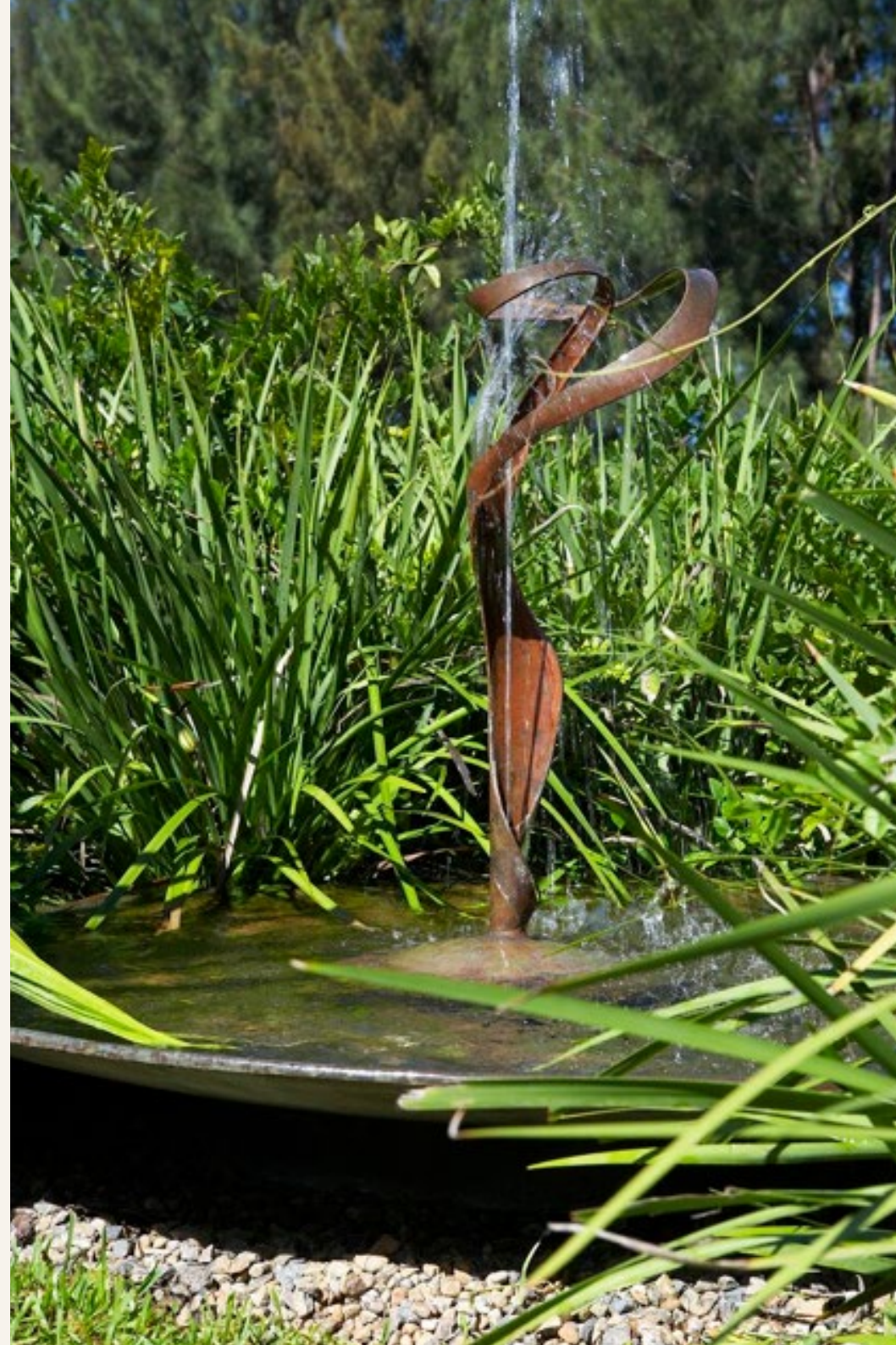
Lewers: Penrith Regional Gallery's artist-designed heritage gardens and grounds offer an enchanting backdrop for photography.

At the heart of the site is Lewers House Gallery, originally a Colonial Period home built in 1905. This historic building stands as a testament to the early settlement of the Nepean district.

The Gallery is also home to two remarkable examples of Modernist architecture by renowned architect Sydney Ancher. In 1956, Ancher transformed an existing structure into a Modernist living space for the Lewers family. Shortly after, he collaborated with Margo Lewers to design an additional dwelling, now the only example of Ancher's work in Western Sydney. These buildings have been thoughtfully repurposed as the Lounge Room Gallery and Ancher House Gallery.

Please note that approval is required for photography requests inside the galleries. If you are interested, be sure to mention this when making your enquiry.

Ideal for weddings, private and corporate photography, and photoshoot sessions. Cost: \$220 for 4-hours.





CAFE AT LEWERS

CAFE AT LEWERS

Operated by the dynamic team from Artful Food Co, Cafe at Lewers provides exciting and fresh dining experiences. Situated in the beautiful heritage gardens, the cafe is open from 8:00am – 3:00pm daily, with seasonal breakfast and lunch meals, freshly baked sweets, barista coffee, and signature cocktails.

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

For the current seasonal menu, check our website. For table bookings of up to 30, please call the cafe on (02) 4735 4265.

Off site catering is also available. For catering enquiries, please email the Functions Team on galleryfunctions@penrith.city

Closed on Good Friday, and over the Christmas period.
Check our website for up-to-date closure information.



CAFE AT LEWERS

Function Menus

Cocktail Canapé

A selection of delicious cool, warm and substantial canapés.

Alternate Service

Select either a two or three course meal.

Cafe at Lewers is Fully Licensed and Provides the Following Beverage Options

Beverage Package – an unlimited drinks menu on offer, priced per guest

Open Bar – guests pay as they go

Tab Option – a tab limit can be nominated, controlled

*Minimum and Maximum Numbers**

Cocktail Canapé Menu: Minimum 40, Maximum 120

Sit-down Alternate Service Menu: Minimum 40, Maximum 100

**Unless agreed to by Venue Manager.*







Cocktail Canapé Menu

Standard Package \$48pp

2 hour service

- 9 pieces per person
- 3 cool choices
- 3 warm choices

Deluxe Package \$65pp

3 hour service

- 12 pieces per person
- 3 cool choices
- 3 warm choices
- 1 substantial
- 1 dessert

Superior Package \$75pp

3 hour service

- 15 pieces per person
- 3 cool choices
- 4 warm choices
- 2 substantial
- 1 dessert

Cool

- Sydney Rock Oysters with Seasonal Vinaigrette (GF)
- Smoked Eggplant, Roast Tomato and Manchego Cheese Tart (GFA, V)
- Traditional Bruschetta with Ricotta and Balsamic (GFA, V)
- Sesame Seared Tuna with Wasabi and Avocado Mousse (GF)
- Fried Polenta with Balsamic Onions and Blue Cheese (GF, V)
- Fried Cauliflower and Black Olive with Celeriac and Sumac (GF, V, VGA)
- Serrano Ham, Pear and Ricotta Crostini (GFA)
- Vietnamese Prawn Rice Paper Rolls with Peanut Dipping Sauce (GF)
- Chilli Salt Tofu with Ginger and Lemongrass dressing (VG)
- Smoked Salmon Tart with Chive and Horseradish Cream Cheese (GFA)

Warm

- Pumpkin, Feta and Herb Arancini with Chipotle Aioli (GF)
- Korean Honey Soy Chicken Skewers (GF)
- Moroccan Lamb and Pine Nut Cigars with Sweet Mint Yoghurt
- Twice Cooked Pork Belly with Miso Caramel (GF)
- Spanish Marinated Octopus with Jerusalem Artichoke Puree (GF)
- Steamed Prawn Dumpling with Ginger and Soy
- Spinach, Ricotta and Feta Empanada with Chimichurri (V)
- Garlic, Thyme and Leek Stuffed Mushrooms with Feta and Hazelnut (GFA, V)
- Tempura Prawns with Spicy Aioli (GF)
- Goats Cheese Stuffed Zucchini Flowers with Penrith Valley Honey (GF, V)
- Cauliflower and Cheese Croquettes with Truffle Aioli (GF, V)

Substantial

- Crustacean Roll with Hollandaise
- Beer Battered Fish with Fries and Malt Vinegar Tar Tar (GFA)
- Mini American Cheeseburger Slider
- Smokey Pulled Pork Slider with Russian Dressing and Slaw
- Moroccan Lamb and Olive Tagine with Herb Cous Cous (GFA)
- Malaysian Yellow Cashew Curry with Seasonal Vegetables and Jasmine Rice (GF, V, VGA)
- Thai Poached Chicken and Herb Salad (GF)
- Asian Salmon Poke Bowl with Sesame Dressing (GF, VA)
- Braised Lamb Pie with Green Pea Floater
- Chicken, Leek and Tarragon Mini Pie

Dessert

- Mini Lemon Curd Tart with Seasonal Berries (GFA)
- Rosewater and Pistachio Cannoli
- Mini Chocolate Mousse with Vanilla Mascarpone (GF)
- Mini Chocolate and Almond Brownie with Peanut Butter Icing (GF)
- Mango, Wattle Seed Mascarpone and Macadamia Tiramisu

Extra Side Options

Serves 5 to 10 People

- Chef Selection of Vegetarian Dips with Turkish Bread, \$20 (V)
- Chef Selection of Cured Meats, \$30
- Trio of Cheeses with Fruit, Crackers and Fig Paste, \$40 (V)
- Shoestring Fries with Aioli, \$10 (V)
- Seasonal Fruit Platter, \$30 (VG)

GF Gluten Free | GFA Gluten Free Available | V Vegetarian | VA Vegetarian Available | VG Vegan | VGA Vegan Available
Please note menus are subject to change.



Alternate Service Menu

Two Course \$60pp

Select Entree + Main
or Main + Dessert

2 hour service

Three course \$80pp

3 hour service

Welcome Canapés

Select from cool and warm
Canapé options (p 14)

\$3.50 per piece

Entree

Pan Fried Haloumi and Melon
with Vin Cotto, Walnut and
Watercress (GF, V)

Twice Cooked Pork Belly with
Miso Caramel, Fennel and
Apple Salad

Spanish Octopus with Jerusalem
Artichoke Puree, Charred Onion
and Pickled Currants (GF)

Citrus and Fennel Salad with
Witlof and Hazelnut Dressing
(GF, VG)

Creamy Pesto Gnocchi with
Sundried Tomatoes, Rocket and
Pine Nuts (V)

Mushroom and Truffle Risotto
with Shaved Pecorino (GF, V)

Main

Scotch Fillet Beef* with Truffle
Mash, Green Beans and
Red Wine Jus (GF)

Lamb Rump with Sweet Pumpkin,
Feta, Pearl Barley, Herb and
Toasted Nuts

Atlantic Salmon with Dill and
Caper Smashed Potato,
Seasonal Greens and Salsa Verde
(GF)

Tuscan Roast Pork Belly with
Maple-Roasted Pear and
Sweet Potato Salad and
Cauliflower Puree (GF)

Duck Breast with King Mushroom,
Dutch Carrots, Jerusalem
Artichoke and Hazelnut (GF)

Roast Chicken Breast with
Corn Puree, Herb Roast Potato,
Dutch Carrots and Jus (GF)

Garlic and Thyme Portobello
Mushrooms with Balsamic
Vegetables, Pine Nuts and
Salsa Verde (GF, V)

Desserts

Eton Mess; Macerated Berries,
Meringue and Vanilla Cream (GF)

Lemon Meringue; Lemon Curd,
Biscuit Crumb, and Toasted
Meringue (GF)

Dark Chocolate and Coconut Tart
with Salted Caramel Cream and
Raspberries (GF)

Persian Love Cake with
Rosewater Cream and
Seasonal Fruit (GF)

Complimentary personalised menus included for weddings.
Please provide us with your styling requirements.
Tablecloths charged at \$10 per trestle table.
Please ask us about menu customisation.

GF Gluten Free | V Vegetarian | VG Vegan | *Steaks Served Medium | Please note menus are subject to change.

Beverage Packages

Bottomless Package

Based on duration of four hours

Standard \$55pp

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

Deluxe \$75pp

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

Add spirits \$12pp. Available in conjunction with Standard or Deluxe drinks package. Includes: Vodka, Gin, Bourbon, Scotch.

Open Bar

Guests pay as they go

Tab Option

A tab limit can be nominated, controlled

Responsible Service of Alcohol

Alcohol will not be served to minors under any circumstance. Under age guests must be in the company of a responsible adult.

Service will be refused to any guest who is unable to provide valid proof of identification, appears intoxicated, or engages in abusive, aggressive, or inappropriate behaviour towards staff.

Alcohol is not permitted to be taken outside the venue premises.

Bar service will conclude 30 minutes prior to the end of the venue hire period.



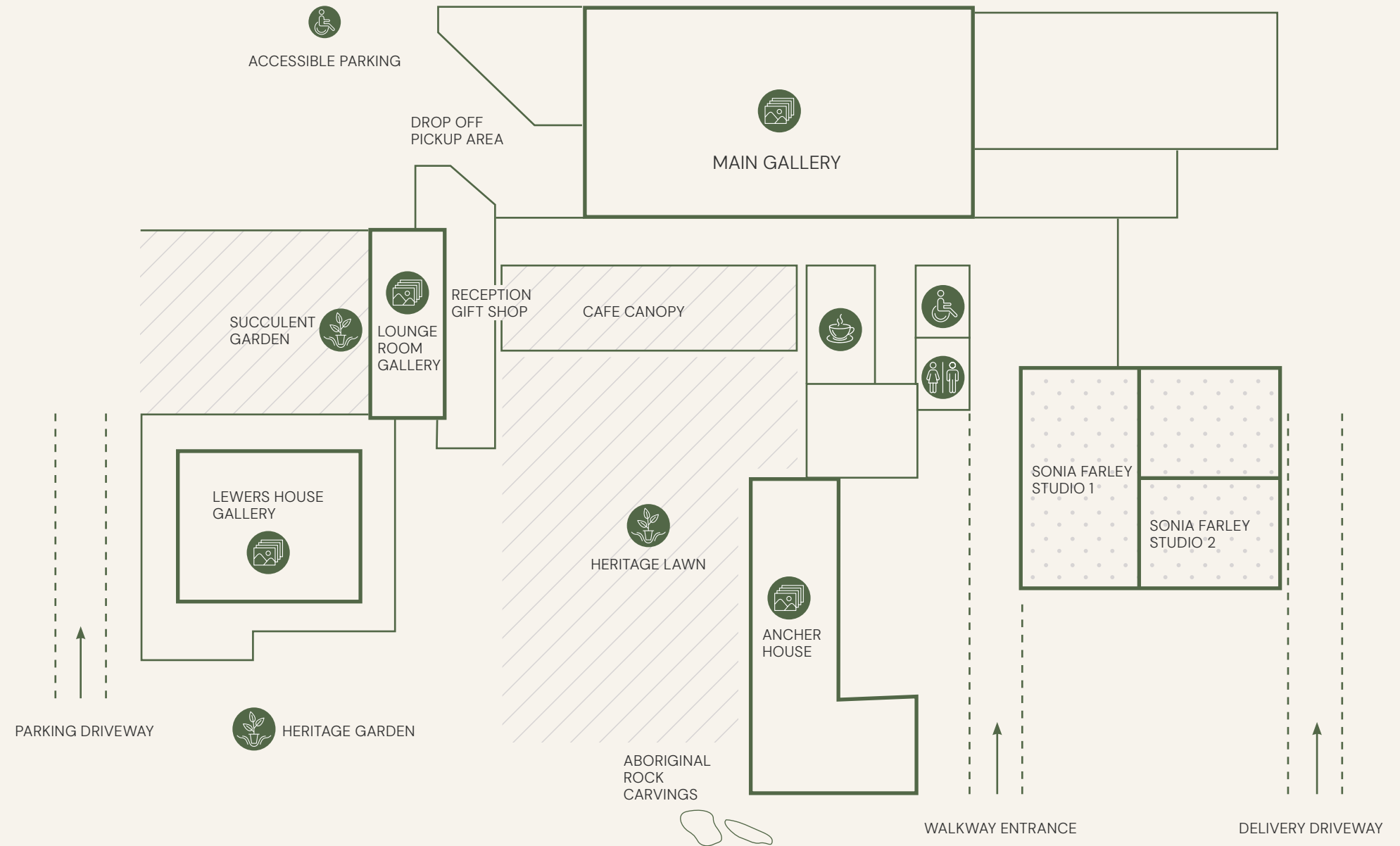


LEWERS: PENRITH REGIONAL GALLERY

86 River Road,
Emu Plains,
NSW, 2750

(02) 4735 1100

galleryfunctions@penrith.city



RIVER ROAD



Wedding & Event Spaces



Studio Hire Spaces

FREQUENTLY ASKED QUESTIONS

Can the event start earlier than 4:00pm?

Our site is open to the public from 8:00am to 4:00pm daily, so all private hires including the Canopy, are only available after these hours.

We accept cafe bookings during business hours for a maximum of up to 30 people. Table bookings can be made directly with the cafe on (02) 4735 4265.

How long do events normally run?

Events can run anytime between 4:00pm and 11:00pm, with a minimum hire time of 3 hours.

Do you have recommended vendors, musicians, or hire companies?

Yes, we can recommend several event suppliers and musicians. Let us know what you are looking for, and we will assist you.



Can we organise our own vendors?

Absolutely! You're welcome to hire additional equipment, furniture, or entertainment, such as festoon lighting, photobooths, or ceremony seating. Share your plans with us, and our events team will help coordinate logistics and onsite storage.

Our cafe team also offers complimentary setup of your provided table decorations for sit-down functions. Simply drop off your decorations with clear instructions, or you're welcome to set up yourself.

Are there any styling limitations?

As a heritage site, we ask that no damage be done to the venue. Please avoid using pins, tacks, or nails. Any hired structures or electrical equipment must come from reputable suppliers and comply with safety regulations.

What time can vendors arrive on the day?

Vendors can arrive from 3:00pm onward with the Venue Manager's approval. For equipment requiring more time (e.g., festoon lighting or photobooths), we will do our best to accommodate an earlier setup.

Can we organise our own catering?

All food and beverages, except cakes, must be provided by Cafe at Lewers.

Are there any cakeage fees?

We offer a cake plating and serving service for \$3 per person. However, this fee can be waived if you prefer a self-serve option. Staff will cut the cake, provide plates, and place it on the table for guests to help themselves.

Could you provide example wedding timings?

Here's a sample timeline for a wedding.

Vendor setup: From 3:00pm

Bridal party arrival: 4:00pm

Ceremony starts: 4:15pm

Welcome canapés (while photos are taken):
From 4:45pm

Dinner service: 6:00pm (allow approximately
45 minutes per course)

First dance: 8:00pm

Bar closes, wrap-up begins: 9:30pm

Event ends: 10:00pm

If you have more questions, don't hesitate to reach out!

STEPS TO BOOK YOUR HIRE

1. Submit Your Enquiry

Provide us with your event details, including preferred dates, times, and guest numbers.

[Click to Submit](#)

2. Receive a Quote

We will review your enquiry and send you a tailored quote for your event.

3. Confirm Your Booking

If you are happy to proceed, let us know.

We will send you a Hire Agreement outlining our Terms and Conditions.

Fill out and return the agreement to us.

We will then invoice you for:

- a) 30% of the total Venue Hire cost.
- b) 20% of the initial Catering Fee.
- c) \$500 Security Holding Bond. (Refundable after a post-event site inspection if no damages or extra charges are incurred.)

4. Pay Your Deposit

Once we have received your deposit, your booking is confirmed!

5. Final Invoice

The remaining balance is due 14 days before your event.

Final catering numbers must also be confirmed at this time to allow us to order ingredients.

Contact

Our events team will be more than happy to assist you with any enquiries about your upcoming event.





HIRE PRICE LIST

Gallery Grounds

Canopy and Garden Hire.

Hours	Fee
3 hrs	\$1,276.00
3.5 hrs	\$1,438.25
4 hrs	\$1,600.50
4.5 hrs	\$1,762.75
5 hrs	\$1,925.00
5.5 hrs	\$2,087.25
6 hrs	\$2,249.50
6.5 hrs	\$2,411.75
7 hrs	\$2,574.00

Succulent Garden

Hire during gallery operating hours.

Hours	Fee
1 hr	\$198.00
2 hrs	\$396.00
3 hrs	\$594.00
4 hrs	\$792.00
5 hrs	\$990.00
6 hrs	\$1,188.00
7 hrs	\$1,386.00

Sonia Farley Studios

Corporate and Workshop Hires during normal operating hours.

Hours	Studio 1 Fee	Studio 2 Fee
1 hr	\$126.50	\$104.50
2 hrs	\$203.50	\$159.50
3 hrs	\$280.50	\$214.50
4 hrs	\$357.50	\$269.50
5 hrs	\$434.50	\$324.50
6 hrs	\$511.50	\$379.50
7 hrs	\$588.50	\$434.50

Gardens and Canopy

The gardens and canopy are available for private ceremonies, receptions, and event hire daily from 4:00pm to 11:00pm

After-Hours Hire

All after-hours hire requires a \$500 refundable security holding bond. This is to cover any potential damages, breakages, or items such as additional hours incurred during the event.

The bond will be refunded in full within five business days at the completion of the event if no additional charges are incurred.

Operating-Hours Hire

The Gallery grounds are open to the public daily.

All events scheduled during gallery operating hours must allow for public access.

Inclusions

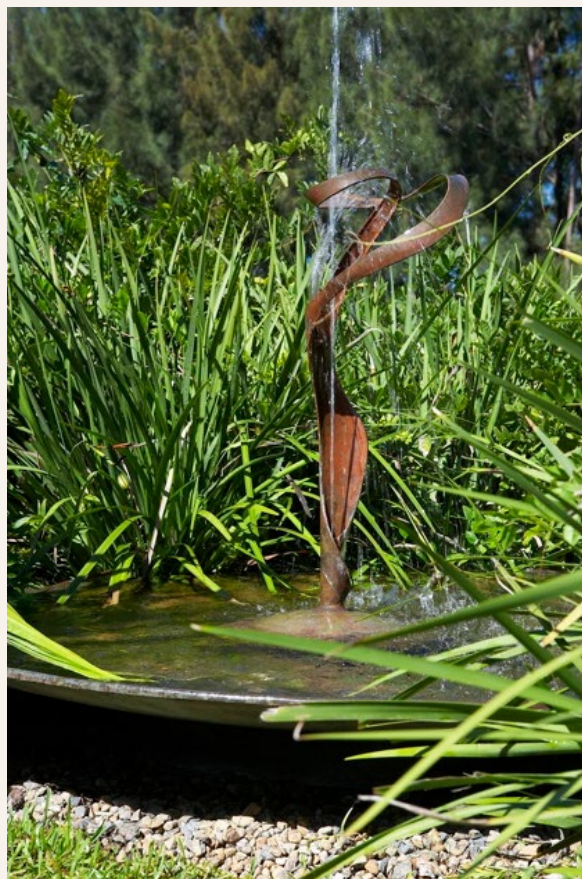
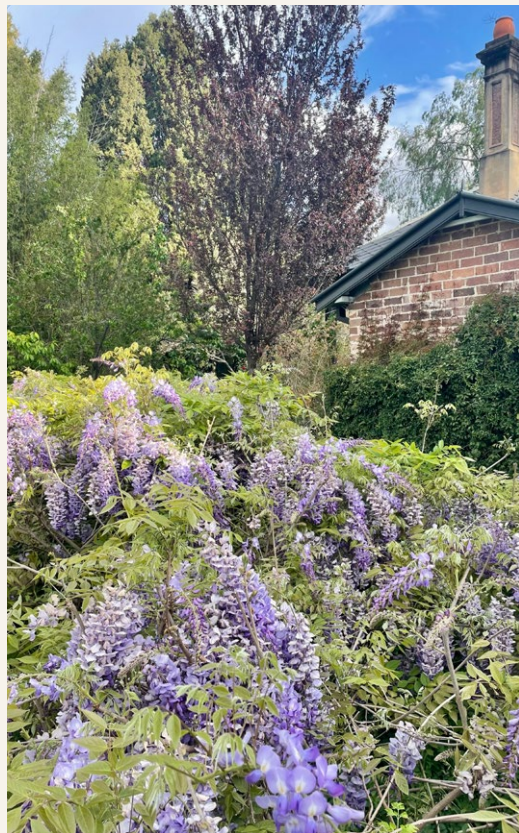
Venue hire, staff, cleaning and hiring of the space.

Exclusions

Security Holding Bond, additional equipment hire, and catering costs.

Note

All prices were correct at the time of printing – prices may vary slightly.



THANK YOU
WE LOOK FORWARD
TO HEARING
FROM YOU