EVENTS AT LEWERS

A unique heritage venue
for every occasion

Penrith Regional Gallery
Lewers



Photography by Maja Baska

Penrith Performing and Visual Arts acknowledges and pays respect to the Dharug and Gundungarra people.

We pay our respect to elders past, present and emerging, and to the First Nations people living in our community today.



Photography by Maja Baska

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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.

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



Photography by Maja Baska

CAFE AT LEWERS

Located within 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.
A minimum catering of 40 guests, packages starting from $60pp.
15% Surcharge applies to all catering on Sundays or Public Holidays

Outside private event hire, the cafe is open from 8:00am – 3:00pm daily, with seasonal breakfast and lunch meals, freshly baked sweets, barista coffee and signature cocktails.

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 galleryfunctions@ppandva.com.au.

Closed on some public holidays; check our website for up-to-date closure information.



Brushtail Photography

WEDDINGS & SPECIAL EVENTS

If you're envisioning an intimate garden wedding or seeking the ideal venue to celebrate a special occasion, Lewers 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 10:30pm.



Emma and Ocean Photography

GARDEN FILMING & PHOTOGRAPHY

Lewers artist-designed heritage gardens and grounds offer an enchanting backdrop for photography.

At the heart of the site is Lewers House Gallery, built in 1905.

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



Photography by Maja Baska





Lint Gannon Photography

FUNCTION MENUS

Cafe at Lewers runs a seasonal kitchen
Images shown are indicative only

Canapes

A selection of delicious cool, warm and substantial canapés.
Details on Page 11

Alternate service

Select either a two or three course meal.
Details on Page 12

Cake cutting

Available for $4pp

Beverage Options

Cafe at Lewers is Fully Licensed
Beverage Packages – Details on Page 13, or
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 guests, Maximum 120 guests
Alternate Service Menu: Minimum 40 guests, Maximum 100 guests

* Unless agreed to by Gallery staff



















Photography by Maja Baska

Cocktail Canapé Menu

Standard Package $60 pp

2-hour service

9 pieces per person

including

3 cool choices

3 warm choices

Deluxe Package $80pp

3-hour service

12 pieces per person

including

3 cool choices

3 warm choices

1 substantial

1 dessert

Superior Package $95pp

3-hour service

15 pieces per person

including

3 cool choices

4 warm choices

2 substantial

1 dessert

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

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)

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 Aioli (GF, V)

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 Couscous (GFA)

Malaysian Yellow Cashew Curry with Seasonal Vegetables and Jasmine Rice (GF, V, VGA)

Thai Poached Chicken and Herb Salad (GF)

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 Marscapone (GF)

Mini Chocolate and Almond Brownie with Peanut Butter Icing (GF)

Mango, Wattle Seed Mascarpone and Macadamia Tiramisu

Extra Sides

Serves 5 to 10 People

Chef Selection of Vegetarian Dips with Turkish Bread, $24 (V)

Chef Selection of Cured Meats, $36

Trio of Cheeses with Fruit, Crackers and Fig Paste, $55 (V)

Shoestring Fries with Aioli, $12 (V)

Seasonal Fruit Platter, $40 (VG)





Alternate Service Menu

Two Course $75pp

2 hour service
Select Entree + Main
or Main + Dessert

Three course $95pp

3 hour service
Entree, Main + Dessert

Welcome Canapés

$4 per piece
Select from cool and warm
Canapé options (p 14)

Personalised menus availabe for weddings at $2pp.
Please provide us with your styling requirements.
Tablecloths charged at $11 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.

Entree

Pan Fried Haloumi and Melon with Hazelnut Dressing, Fennel 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)

Corn and Carrot Fritters with Morrocan Hummus, Tomato Relish, Zataar and Herbs (GF, VG)

Confit Cherry Tomatoes with Whipped Ricotta, Balsamic and Crustini (V)

Main

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

Lamb Rump with Sweet Pumpkin, Salsa Verde Potatoes, Feta, Herb and Toasted Pine Nuts

Atlantic Salmon with Dill and Caper Smashed Potato, Seasonal Greens and Malt Vinegar Tartar (GF)

Tuscan Roast Porchetta with Sweet Potato Puree, Roast Jerusalem Artichoke, Cavolo Nero and Spiced Apple

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

Roast Chicken Breast with Carrot Puree, Fried Polenta, Carred Brocolini and Jus (GF)

Roast Pumpkin, Whipped Feta, Pear Couscous, Pickled Currents, Herbs and Zataar (GF, V)

Dessert

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)

Bread and Butter

Additional $5pp

Beverage Packages

Packages

Based on duration of 4 hours

Standard
$68pp

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

Deluxe
$90pp

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.

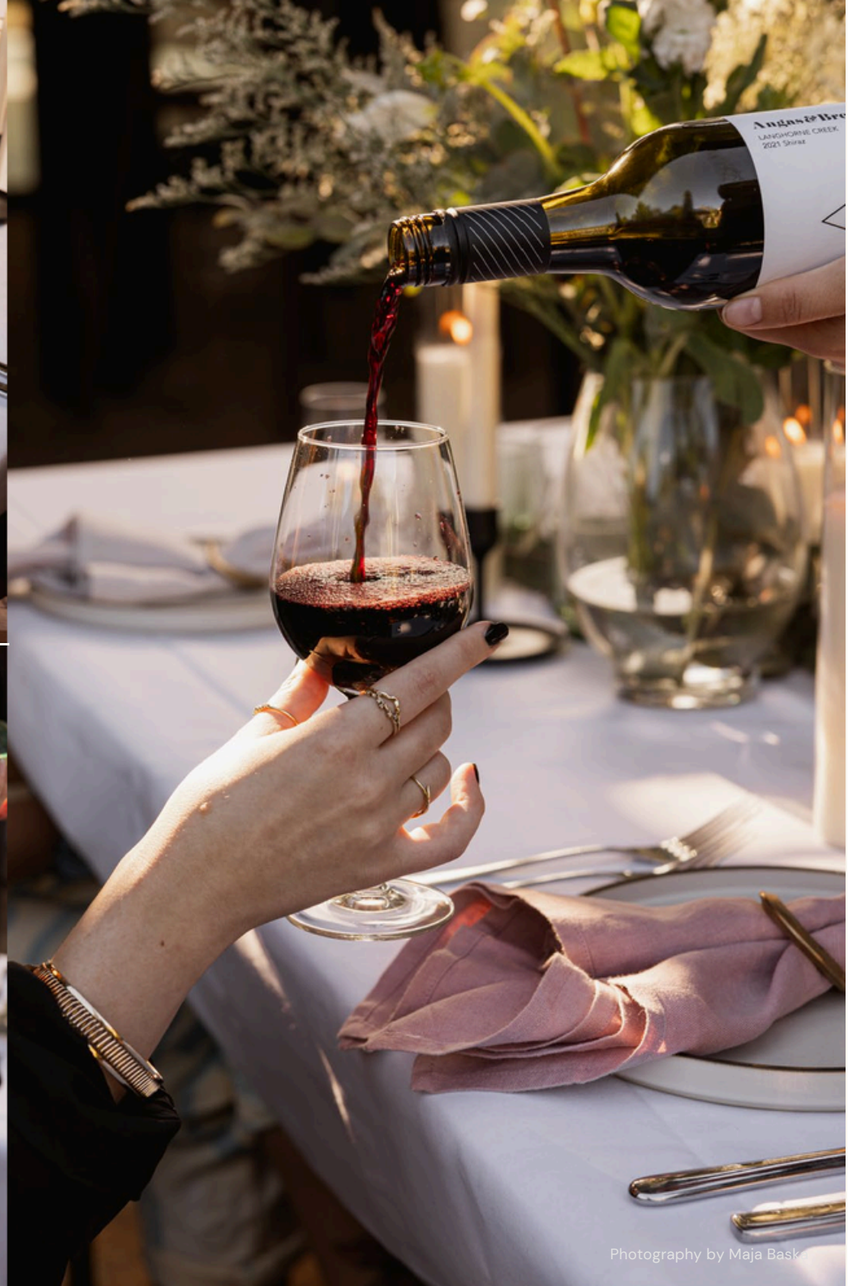
Service will be refused to any guest who is unable to provide valid proof of identification, appears intoxicated, or engages in abusive, aggressive, or inappropriate behaviour towards staff.

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.







Photography by Maja Bask









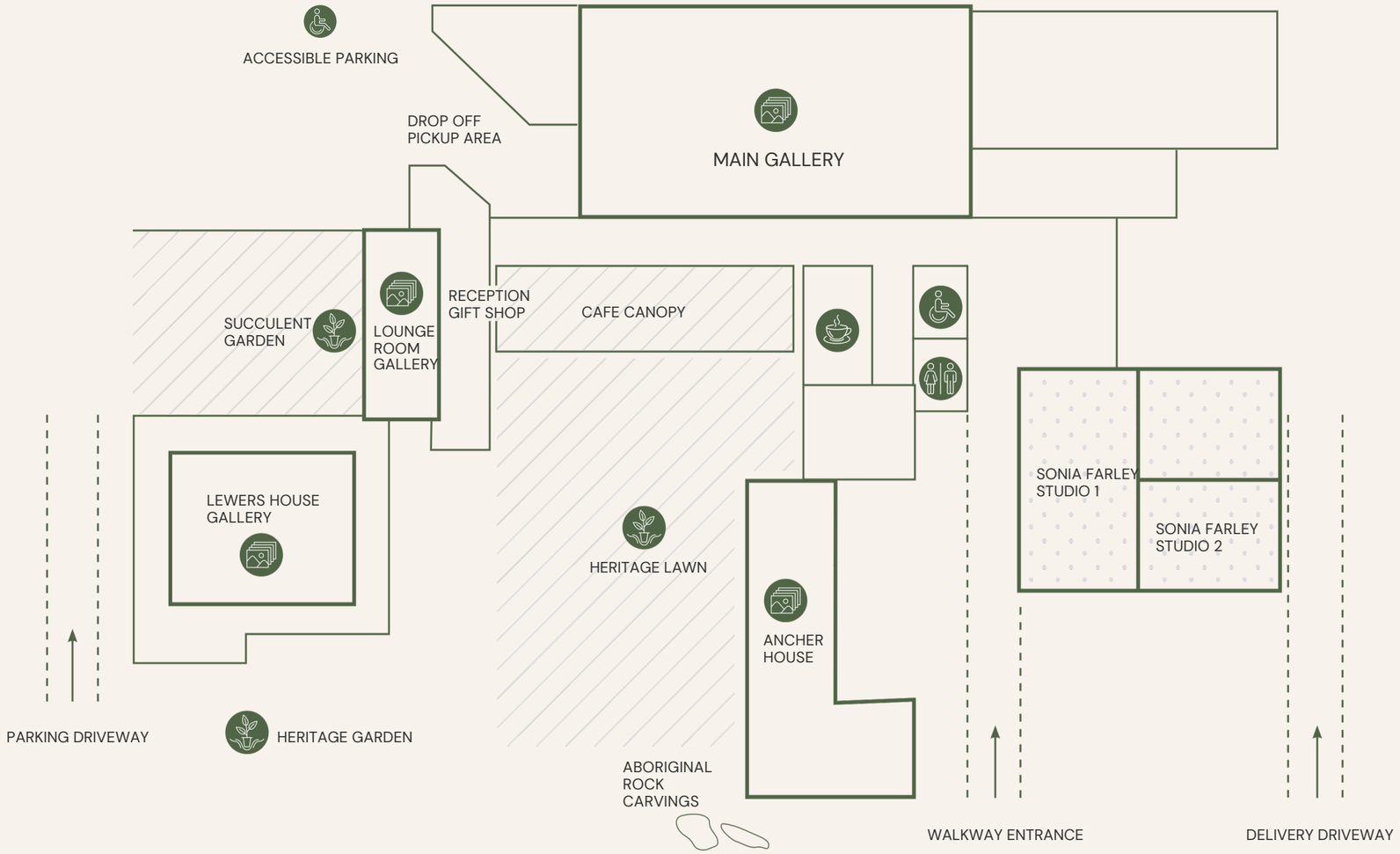
Emma and Ocean Photography (all)

LEWERS: PENRITH REGIONAL GALLERY

86 River Road
Emu Plains, NSW, 2750

(02) 4735 1100

galleryfunctions@ppandva.com.au



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 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 10:30pm, 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 we 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 Gallery 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 $4 per person.

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 (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 30% of the total Venue Hire cost plus our $500 Security Bond, which is refunded after your event (provided 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.



Brushtail Photography

PRICE LIST

Gallery Grounds

Canopy and Garden Hire.

Hours	Fee
3 hrs	$1,375
3.5 hrs	$1,567.50
4 hrs	$1,760
4.5 hrs	$1,952.50
5 hrs	$2,145.00
5.5 hrs	$2.337.50
6 hrs	$2,530
6.5 hrs	$2,722.50



We are Twine Photography

Gardens and Canopy

The gardens and canopy are available for private ceremonies, receptions and event hire daily from 4:00pm to 10:30pm.

After-Hours Hire

All after-hours hire requires a $500 refundable Security Bond. This is to cover any potential damages, breakages, or charges including 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.

In-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 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

Penrith Regional Gallery
Lewers