



Events & Corporate PACKAGES

Enjoy exclusive access to the expansive foyer and showroom areas.

Elegant, cultured and relaxed environment specially equipped to suit any event

State-of-the-art theatre space for hire, with advanced digital delivery system for..

Gourmet dining and catering packages available

Events & Corporate PACKAGES

Ken Duncan Gallery is the **premier Central Coast venue** for your next function, seminar, product launch, team building or networking event.

We offer unique facilities in an expansive, purpose-built facility – one of the largest privately owned photographic galleries in Australia. The elegant, cultured and relaxed setting of Ken Duncan Gallery makes it the perfect venue to host any event.

The Gallery boasts spacious **foyer and showroom** areas with versatile, open layouts, which can be tailored to suit your specific needs. The walls of these spaces are adorned with Ken Duncan's exquisite photographs, cultivating a refined and sophisticated atmosphere and providing plenty of talking points. We can even offer special rates on Ken Duncan prints and gifts for your participants or guests.

The most exceptional feature of Ken Duncan Gallery is undoubtedly the intimate, **state-of-the-art theatre**. Masterfully designed, it is a further testament to Ken's commitment to excellence in the realm of visual arts.

The theatre features a cinema-quality big screen, and comfortable grand-stand style seating. Fully equipped with first class projection capabilities, advanced digital delivery systems, and top of the range full-surround-sound audio, it can accommodate up to 50 guests in air-conditioned comfort. The adaptable seating arrangement allows for a theatre-style or seminar-style setup (including writing tables).



When you choose Ken Duncan Gallery as your venue, our experienced staff will be available at every step of the way to advise you in planning and structuring your event. There will also be a staff member on-hand to assist you on the day. Your guests will find plenty of on-site parking, disabled access to all areas, and will enjoy access to free wifi in all areas.

We are privileged to have renowned **Kew Dining** on-site to provide exquisite **food, beverage and fine dining packages** which cater to a wide-range of event plans. Whether you dine-in at the restaurant, or have your guests served in one of the other gallery spaces, Kew Dining will deliver an experience cuisine-lovers yearn for, every time.

GALLERY HIRE

Available from 4:30pm

1-4 hours, flat rate	\$500
Additional hours, per hour	\$50

THEATRE HIRE

Before/after hours:	\$750
1-4 hours, flat rate	\$50

During business hours:	
Per hour	\$150

THEATRE & GALLERY HIRE

Before/after business hours

1-4 hours, flat rate	\$750
Additional hours, per hour	\$50



IMPORTANT INFO:

Business Hours - 9:00am - 4:00pm

Food, beverage & dining packages are available at an additional cost. Please see menus attached.

Inclusions:

- All prices include exclusive use of allocated spaces, and a Ken Duncan Gallery staff member present for the duration of your event.

Gallery hire - includes access to the foyer and showroom areas only - max 100 pax capacity.

Theatre hire - includes access to the theatre only - max 50 pax theatre-style seating, max 32 pax seminar-style seating.

Theatre and Gallery hire - includes access to all areas.

For after hours events that include food/beverage/dining you will have access to Kew Dining in the capacity that your booking requires. Please see the attached menus for more info.

LET US HELP PLAN YOUR
PERFECT EVENT....



02 4367 6701



erina@kenduncan.com

Kew Dining x Ken Duncan Gallery

Breakfast/Morning Tea Menu

TO BE SERVED IN THE THEATRE
BETWEEN 10AM - 12PM (MON-FRI, 1HR ONLY). MIN 10 PAX
IF YOU WANT TO EAT IN THE RESTAURANT THE EXISTING
RESTAURANT MENU AND PRICES APPLY.

NEW
MENU
SELECTION

Option 1 \$4.50pp

Filter tea & coffee only

Option 2 \$14pp

Chocolate Brownie OR
Scone served with jam & cream
Filter tea & coffee

Option 3 \$25pp

Mini Croissant with jam
Corn Fritter (v, gf, df)
Fruit Salad & Yoghurt Pot
Filter tea & coffee

Option 4 \$40pp

Mini Savoury Quiche (spinach/ricotta)
Chocolate Croissant
Fruit Salad & Yoghurt Pot
Smoked Salmon & Cream Cheese Bagel
Corn Fritter (v, gf, df)
Filter tea & coffee

Option 5 \$52pp

Orange Juice
Chocolate Croissant
Fruit Salad & Yoghurt Pot
Corn Fritter (v, gf, df)
Mini Bueberry Bagel w/ Cream Cheese & Strawberries
Mini Bacon & Egg Roll w. Cheese & BBQ Sauce
Filter tea & coffee

Kew Dining x Ken Duncan Gallery

Lunch Menu

SERVED ALTERNATE DROP, IN THE RESTAURANT.
FROM 12PM. DRINKS ON CONSUMPTION. MIN 20 PAX.

Option 1 \$45pp

Main

Marinated chicken served on red onion mash & baby greens
Smoked salmon & chive cream cheese on fine pastry w/ shaved cucumber & baby leaves.

Dessert w/ Filter tea & coffee

Seasonal fruit salad
Mini Cheesecake

Option 2 \$50pp

To Start

Sourdough roll w/ butter

Main

Battered flathead & chips, homemade tartare sauce
Chinese five-spice chicken w/ apple chutney & sweet potato mash

Dessert w/ Filter tea & coffee

Mini belgian chocolate brownie w/ cream
Mini scone w/ cream and jam

Option 3 \$60pp

To Start

Sourdough roll w/ butter

Main

Panfried chicken, wilted greens, herb paste
Beef & asparagus w/ herb butter & chat potatoes
Panfried salmon w/ asian slaw

Dessert w/ Filter tea & coffee

Mini vanilla bean pannacotta with raspberry ragout
Crushed pavlova & seasonal fruit

Dietary requirements can be catered for (v, veg, GF, DF) etc.

MENU SELECTION

Kew Dining x Ken Duncan Gallery

Canape Menu

MIN 6 CANAPES PER PERSON. CHOOSE ANY 6.
SERVED IN GALLERY FOYER OR THEATRE. DRINKS
ON CONSUMPTION.

Entree canapes \$6.50pp / per serve

Duck spring rolls w/ shallot & ginger ragout
King prawns w/ chive mash
Fine tart w/ labna, baby leaves, stewed figs
Panfried scallops w/ crab, baby sprout salad, champagne drizzle & truffle
Prawn nori rolls w/ ponzu dressing

Main canapes \$6.50pp / per serve

Chicken rillette w/ zaatar, pumpkin chutney
Baby bocconcini in prosciutto w/ aged balsamic & olive oil
Chargrilled lamb fillet w/ rosemary mash & cardamon jam
Panfried salmon w/ asparagus puree

Dessert shots \$6.50pp / per serve

Chocolate mousse w/ walnut crumble
Lemon curd tart w/ wild berry ragout
Pannacotta w/ pineapple salsa
Sticky date truffle ball

Monday, Tuesday, Wednesday evenings

Minimum x20 pax. \$6.50 per serve, 6 serves each

Minimum \$39pp.

Thursday, Friday, Saturday, Sunday evenings

Minimum x30 pax.. \$7.50 per serve, 6 serves each

Minimum \$45pp.

Dietary requirements can be catered for (v, veg, GF, DF) etc.

MENU SELECTION

Kew Dining x Ken Duncan Gallery

Canape/Main Menu \$75pp

CANAPES SERVED IN GALLERY FOYER OR THEATRE.
MAIN SERVED IN RESTAURANT OR GALLERY
EXHIBITION SPACE. MIN 20 PAX.

Canapes

Herb and cheese arancini
Bao bun, chicken, hoisin mayo, fresh slaw
Chicken rillette, za'atar, pumpkin mayo
Moroccan spice tatrt, tomato salsa, feta cream

1 canape of each variety per person

Mains

Wild mushroom risotto, asparagus, burnt butter emulsion (v)
Panfried salmon, asparagus risotto, wild garlic puree
Duck confit, betroot jam, sweet potato mash, szechuan jus

Mains served alternate drop

Sides

Broccolini and carrots

Drinks:

By consumption or BYO corkage \$8pp

Settled with Kew Dining directly, via credit card on day of event.

Dietary requirements can be catered for (v, veg, GF, DF) etc.

MENU SELECTION

Kew Dining x Ken Duncan Gallery

Canape/Main/Dessert Menu \$90pp

CANAPES SERVED IN GALLERY FOYER OR THEATRE.
MAIN/DESSERT SERVED IN RESTAURANT OR GALLERY
EXHIBITION SPACE. MIN 20 PAX.

Canapes

Herb and cheese arancini
Bao bun, chicken, hoisin mayo, fresh slaw
Chicken rillette, za'atar, pumpkin mayo
Moroccan spice tatrt, tomato salsa, feta cream

1 canape of each variety per person

Mains

Wild mushroom risotto, asparagus, burnt butter emulsion (v)
Panfried salmon, asparagus risotto, wild garlic puree
Duck confit, betroot jam, sweet potato mash, szechuan jus

Mains served alternate drop

Sides

Broccolini and carrots

Desserts

Chocolate tart w/ mirror glaze, fresh raspberries
Coconut brulee w/ pinocolada icecream, watermelon, mango coulis

Drinks:

By consumption or BYO corkage \$8pp
Settled with Kew Dining directly, via credit card on day of event.

Dietary requirements can be catered for (v, veg, GF, DF) etc.

MENU SELECTION

Kew Dining x Ken Duncan Gallery

Dinner Menu

CAN BE SERVED IN RESTAURANT OR GALLERY.
'TO START' & 'SIDES' AT ADDITIONAL COST
MIN 20 PAX.

TWO COURSES \$75
(ENTREE/MAIN OR
MAIN/DESSERT)
THREE COURSES \$95
BYO CORKAGE \$8

To start

Canape of the evening	6
Sourdough roll w/ persian feta and dukkah	9
Marinated olives, basil, chilli & oven roasted roma tomatoes	9

Entrees

Panfried scallops on mini crab cakes w/ avocado cream, citrus & saffron verjuice
Yuzu marinated salmon stack w/ shaved cucumber, clams, dill & mustard jam
Beef carpaccios, crisp beetroot, turmeric emulsion, shaved manchego, balsamic
Chicken medallions w/ parmesan, salad nicoise, basil infused consomme
Beetroot halloumi ravioli w/ wilted leaves, roast pumpkin, dill foam
Warm grilled king prawn salsa w/ poached figs & green capsicum gazpacho

Mains

Duck confit bao bun disc, shallots, cucumber, pickled melon, hoisin dressing
Lamb fillet on dutch carrot w/ toasted almonds, beetroot crisp, plum & elderflower jus
Salmon wrapped in nori w/ shitake mushrooms, ponzu foam, tofu & sesame seeds
Wild mushroom tortellini w/ prosciutto, goats cheese, black cherry balsamic
Slow roast beef brisket w/ caramelised onion tart, cauliflower beurre blanc, truffle oil
Salt cod risotto with fresh peas topped with smoked salmon, fresh parsley puree

Sides

Steamed broccolini with pinenut butter	10
Dutch carrots tossed with dukkah butter	10
Chat potatoes with fried leeks and marjoram butter.	10

Desserts

Marmalade bread & butter pudding w/ raspberry custard, honey & sourdough ice cream
Coconut creme brulee w/ toffee pineapple icecream on watermelon salsa
Chocolate mousse topped with toasted hazelnuts and cacao jelly
Espresso martini jelly w/ golden honey wafer

Dietary requirements can be catered for (v, veg, GF, DF) etc.

MENU SELECTION

ADDITIONAL INFORMATION

Monday, Tuesday, Wednesday evenings

Minimum x20 persons.

Thursday, Friday, Saturday, Sunday evenings

Minimum x30 persons.

Options for main meal selection and service

- a) Select two meals of each course served alternate drop OR
- b) Select three meals of each course and exact quantities of each (must be pre-ordered)

We can cater for dietary requirements on request (ie vegetarian, gf, df, vegan etc) provided you let us know 7 days prior to your Event (see T&C's below for more info)

Additional

Drinks - By consumption or BYO corkage \$8pp.

Side orders & to start items are an additional cost to set menu price

Linen Hire (on request - Table cloths \$10 each. Napkins \$1.00 each.

Invoice

This will be based on confirmation of final numbers and menu selections (regardless of no shows)

Terms and conditions of booking

25% non-refundable deposit required to be paid to Ken Duncan Gallery to secure booking.

Full payment to be made to Ken Duncan Gallery *7 days prior to event*.

Menu selection, dietary requirements, and Client Checklist must be confirmed with Ken Duncan Gallery *7 days prior to event*.

Drinks by consumption, or BYO corkage fees, to be settled with Kew Dining, via credit card, *on day of event*.