

## 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

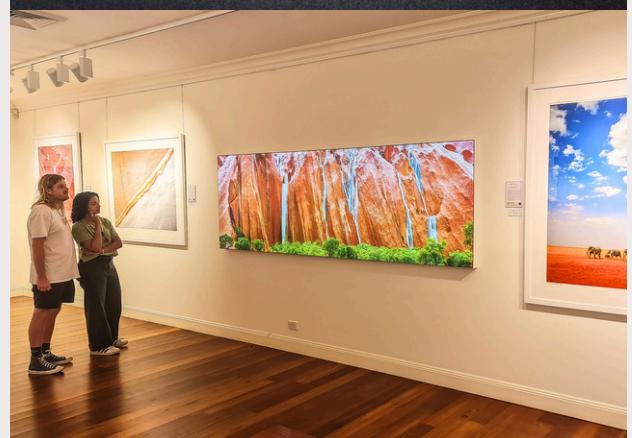
Ken Duncan Gallery is the **premier Central Coast venue** for your next function, seminar, product launch, team building or networking event.

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....



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# 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.



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 Blueberry 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.*

# 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 canapés \$6.50pp / per serve*

Chicken rillette w/ zaatar, pumpkin chutney

Baby bocconcini in proscuitto 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.*

# Kew Dining x Ken Duncan Gallery

## Canape/Main Menu \$75pp

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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 tart, 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, beetroot 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.*

# 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 tart, 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, beetroot 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/ piñacolada 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.*

# Kew Dining x Ken Duncan Gallery

## Dinner Menu

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

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

### 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.*

## ADDITIONAL INFORMATION

# INFORMATION TECHNOLOGY

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*.