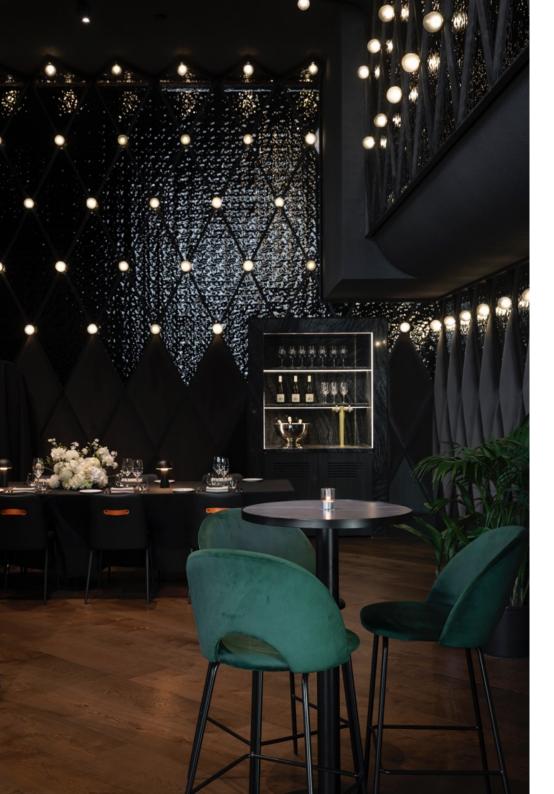
THE GRAND ROOM

BROMLEY GALLERY & EVENTS SPACE







THE GRAND ROOM

About the venue

From social celebrations, weddings, corporate and bespoke events, and anything in between we've got you covered. Our imaginative and versatile spaces can be transformed to offer a spectacular setting for any occasion.

Vast floor-to-ceiling windows are a magnet for natural light and invite uniterrupted views of the world outside to dazzle your guests. Choose from three incredible spaces to enjoy, independently or connected, for one seamless event.

Our creative team will work with you to plan and execute an event as unique and memorable as you.



THE SPACES

THE CHAPEL ROOM

Overlooking Chapel Street the Chapel Room is the perfect space to add natural light to your event.

This space can be divided to allow for an open cocktail area or a private exclusive sit down meal.

Capacity - whole space

COCKTAIL	THEATRE	SEATED
40	70	40

Capacity chart - divided space

COCKTAIL	THEATRE	SEATED
N/A	25	20

THE TOORAK ROOM

The Toorak Room is a great option for your upcoming cocktail party as it consists of the Chapel Room and an additional room that connects to Toorak Road. The space features wrap-around windows that provide a stunning view of Chapel Street and Toorak Road. The room is separated into sections with the use of velvet curtains, creating an intimate and luxurious atmosphere.

Capacity

COCKTAIL	THEATRE	SEATED
50	70	40

THE GRAND ROOM

Utilise the whole venue to impress your guests with a lavish sit down dinner or a memorable cocktail party.

With wrap around views and ability to create two intimate spaces within the venue, the possibilities for your event are endless.

Capacity

COCKTAIL	THEATRE	SEATED
250	100	150



VENUE HIRE

Inclusions:

- Exclusive use of the venue
- 2 hour bump in prior to your event start time
- Black vegan leather chairs
- Oak rectangle dining tables
- Dimmable and directional house lighting
- Black or white linen
- Silver Robert Welche cutlery
- Handmade crockery by Andrei Davidoff
- Reidel glassware
- Tea light candles and glass votives
- Cordless black table lamps with colour lighting options
- Custom designed shared menus
- Laser projector and screen
- Lectern with one microphone
- In-house premium audio
- A personal dedicated Event Planner to assist with the lead up to your event
- A dedicated Event Manager/Supervisor to assist with on the day management
- Security for the duration of your event if required





BROMLEY GALLERY

About the venue

Dine amongst the works of renowned artist, David Bromley. A gallery turned private event space lined with the artist's ever-evolving works. An inimitable experience accented by curated menus and carefully selected wines, ensuring each event is never to be repeated.

BROMLEY GALLERY & EVENTS SPACE





THE SPACE

From weddings, corporate events, media and product launches, birthday parties, private dinners and anything in between, our imaginative and versatile spaces can be transformed to offer a spectacular setting for any occasion. The venue's breathtaking decor features striking light fixtures and walls adorned with original art by David Bromley. Host your event in this ever-evolving space!

Capacity — whole space

COCKTAIL	THEATRE	SEATED
120	70	60

VENUE HIRE

Inclusions:

- Exclusive use of the venue
- 2 hour bump in prior to your event start time
- Walnut bentwood chairs
- Oak rectangle dining tables
- Black or white linen
- Silver Robert Welche cutlery
- Handmade crockery by Andrei Davidoff
- Reidel glassware
- Tea light candles and glass votives
- Cordless black table lamps with colour lighting options
- Custom designed shared menus
- In-house premium audio
- A personal dedicated Event Planner to assist with the lead up to your event
- A dedicated Event Manager/Supervisor to assist with on the day management
- Security for the duration of your event if required





THE FOOD

Experience the epitome of indulgent dining at The Grand Room and Bromley Gallery, where our focus is on providing the finest culinary creations using the highest quality produce.

Our expert chefs curate a menu that is versatile and abundant, with seasonal dishes taking pride of place, complemented with the option of canapés, substantial plates or specialty stations.

We take pride in our commitment to using only the highest quality ingredients, ensuring that there is indulgence in every bite.

Join us at for an unforgettable dining experience that showcases the artistry of our chefs and the quality of our ingredients.

SAMPLE PLATED MENUS

Select from 3. 4 or 5 courses

STARTERS

Hiramasa kingfish, green apple, verjus & horseradish

Duck liver parfait, madeira glaze, spiced pear chutney & rye crisps

Grilled lions mane mushroom tart, gruyere and black pepper custard

Yellowfin tuna carpaccio, Mount Zero olive oil, jalapeno & lipstick peppers

Smoked chicken thigh, quail egg, sourdough & tarragon

INTERMEDIATE

Herb crusted barramundi, katsuobushi & smoked mushroom consommé
Smoke braised Musque de Provence pumpkin, sunflower seed crumble & savoury broth
Wood grilled king green prawns, infused olive oil & herbs
Barbecued quail, harissa, labne & charred grape dressing
Ravens Creek Farm pork belly, black pudding, green apple & watercress

MAIN COURSE

Roasted poussin, mushroom stuffing & tarragon sauce
Barbecued Murray cod, warm tartare sauce, salmon roe & crispy leek
Pressed eggplant, spiced cous cous, goats feta & herbs
Dry aged beef striploin, shiitake condiment & spring onion sauce
Glazed lamb shoulder, wild mushroom, pearl barley & spiced lamb jus

DESSERTS

Poached rhubarb, cardamon custard and caramelised white chocolate Apple tarte tatin with calvados crème anglaise Milk chocolate mousse with coffee caramel and pistachios

CHEESE

Selection of local and international cheeses

Spiced pear chutney & dried shiraz grapes

House made crackers and breads

OPTIONAL EXTRAS

SIDES

Potato rosti, brown butter & sherry vinegar Leafy green salad with buttermilk and lime dressing

CANAPÈS

3 x canapés

Please note: menus are subject to change



SAMPLE SHARED MENU

Shared dishes for the table

SHARED STARTERS

House focaccia, rosemary & extra virgin olive oil

Grilled lions mane mushroom tart, gruyére and black pepper custard

Smoked chicken thigh, quail egg, sourdough & tarragon

Yellowtail kingfish, cri Fspy potato & onion

SHARED MAIN COURSE

Barbecued Murray cod, warm tartare sauce, salmon roe & crispy leek Spice crusted lamb shoulder, confit garlic, parsley & lamb jus

SHARED SIDES

Baby gem lettuce with buttermilk dressing

Musque de provence pumpkin, labne & zaatar

Hand cut chips with aioli

DESSERT

Baked frangipane tart with vanilla poached pears

Please note: menus are subject to change

SAMPLE CANAPÉ PACKAGES

STANDARD 3 HOUR

6 x canapés 3 hours Optional add on 2 x substantials Optional add on late night item

CANAPÉS

Sydney rock oysters, tequila, lime & pink lady dressing

Celeriac tartlet, pine nut praline & parmesan

Steak tartare, black rice taco, smoked egg yolk & horse radish

Yellowfin tuna cornette, seaweed emulsion & furikake

Spanner crab, English muffin, fingerlime & chive

Puffed barley cracker, wild mushroom condiment & grilled wild mushrooms

Barrel aged anchovy, preserved lemon aioli & brioche

Potato rosti, crème fraiche & oscietra caviar

Wagyu beef, smoked bone marrow & breakfast radish

SUBSTANTIAL ITEMS

Sashimi selection, house soy, ponzu, wasabi & pickled ginger

Smoked lamb ribs, yoghurt, cumin & mint

Pine mushroom risotto, pine mushroom oil & pine mushroom crisps

Chicken meatball, smoked yolk & chive

STANDARD 4 HOUR

6 x canapés 4 hours

Optional add on 2 x substantials Optional add on late night item

LATE NIGHT

Wagyu burger, potato bun, organic American cheese, special sauce & dill pickles

New York style pepperoni pizza with sourdough crust

Buttermilk fried chicken, oscietra caviar & chive

DESSERT CANAPÉS

Salted caramel and orange tart

Dark chocolate and hazelnut praline macaron

Vanilla and earl grey roulade



THE BEVERAGES

At our events, we don't just offer beverages, we provide an unforgettable experience. Our beverage packages feature only the finest wines, meticulously curated by our in-house sommeliers.

From intimate gatherings to large-scale events, our beverage packages are designed to cater to your needs and exceed your expectations.

SAMPLE BEVERAGE PACKAGES

DELUXE BEVERAGE PACKAGE

select from one white and one red

2019 Deviation Road Loftia Sparkling

2022 West Cape Howe Chardonnay

2021 Santa D'sas Pinot Grigio

2022 Helen's Hill Pinot Noir

2019 Indigo Shiraz

Peroni Red

Classic soft drinks

GOLD BEVERAGE PACKAGE

select from one white and one red

2019 Deviation Road Loftia Sparkling

2022 Moorooduc Est Devil Bend Chardonnay

2022 Henty Farm Riesling

NV Gavoty La Cigale Rosé

2022 TMBT '10X Pinot Noir

2021 Pico Maccario Lavignone

Peroni Red

Classic soft drinks

PRESTIGE BEVERAGE PACKAGE

select from one white and one red

NV Nicolas Feuillatte Champagne

2021 Gautheron Chablis

2021 Dr Loosen 'Bernkasteler' Kabin

2021 Gavoty Grand Classique Rosé

2019 Moorooduc Estate Pinot Noir

2018 Eden Hall Block 4 Shiraz

Peroni Red

Classic soft drinks

THE STATIONS

Take your event to new heights with our impressive food and drink stations.

Our expert team, drawing on their extensive knowledge from around the globe, collaborates closely with key suppliers to deliver a distinctive and unforgettable culinary experience.





DESSERT STATION

OYSTER & CHAMPAGNE STATION

HOTDOG STATION



HANGING CHARCUTERIE STATION



SUSHI & SASHIMI STATION



FROZEN MARGARITA STATION

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CONTACT

For more information on how to curate a bespoke event for you

or to arrange an on-site venue viewing please contact:

events@lkhospitality.com.au

03 8080 8080

@lkhevents

