

BRONW
MILE

GALL
ERY

&
EVENTS

SPACE



Bromley Gallery & Events Space

CAPITOL GRAND IS A COMMUNITY OF
CREATIVE COLLABORATORS IN RESIDENCE,
BRINGING TOGETHER ARTISTS, CULINARY
EXPERTS, DESIGNERS, FASHION AND
HOSPITALITY IN ONE DESTINATION.



BROMLEY & CO GALLERY

Enjoy private dining among
the art of the Gallery.

20 to 150 guests cocktail
20 to 50 guests dining

RUNAWAY ROOM

Enjoy private dining among
the art of the Gallery.

100 guests cocktail
20 guests dining

THE GRAND ROOM

This room overlooks South Yarra, Toorak, Prahran and beyond.

A glamorous destination venue that can host a variety of events from corporate lunches to weddings. The design-led interior provides a spectacular backdrop to tailor-make your experience.

300 guests cocktail
150 guests dining

The Grand Room can be configured into 3 rooms depending on party size

Grand Room

Corner Room

Window Room

SPRING 2022 PACKAGES

THREE COURSE MENU 115pp

Choice of one each first, third & fifth courses

FOUR COURSE MENU 150pp

Choice of one each first, second, third & fifth courses

FIVE COURSE MENU 175pp

Includes selection of cheese condiments and crackers served to each guest

Bread and butter included in all menu packages

FIRST COURSE (STARTER) (3/4/5)

Spiced crusted kingfish, baby cucumber & shaved macadamia

Pork & pistachio terrine, celeriac remoulade, turnip & sourdough crisps

Confit shallot tart tatin, watercress, goat curd & gastrique sauce

SECOND COURSE (MID) (4/5)

Grilled prawns, gazpacho, fennel & preserved lemon

Barbecued quail, baby beetroot & raspberry vinegar

Globe artichoke, "giardiniera" dressing, kalamata olives & dried tomato

THIRD COURSE (MAIN) (3/4/5)

Black garlic and almond crusted lamb loin, heirloom carrot & creamed spinach

Roasted chicken breast, potato fondant, peas, cultured butter & riesling sauce

Smoked and confit murray cod, charred leek, salmon roe & citrus beurre blanc

Semolina gnocchi, asparagus, peas, morels & burro acido

FOURTH COURSE (CHEESE) (5)

Berrys Creek Riverine Blue, Fougerus & Heidi Tilsit

Lavosh & Quince paste

FIFTH COURSE (DESSERT) (3/4/5)

Spring strawberries, brown butter sable, créme chantilly & jus frais

Milk Chocolate Parfait, crystallised almonds, spring citrus & caramel

Pineapple and kiwifruit pavlova, steamed meringue, preserved kiwi & apple mint

SUBSTITUTE MAIN COURSE ADDITIONAL

MBS2 Wagyu tenderloin, potato fondant, grilled wild mushrooms & red wine jus
25pp

Wagyu beef wellington, crepe, mushroom duxelles, sautéed spinach & fermented truffle jus
60pp

ADDITIONAL SHARED SIDES FOR THE TABLE 15pp

Cos lettuce, dill, buttermilk & lime
Butter glazed kipfler potato with seasoned kombu
Green beans with sherry vinegar gastrique

3 COURSE SHARED STYLE MENU 100pp

FIRST COURSE

Spiced crusted kingfish, baby cucumber & shaved macadamia
Pork & pistachio terrine, celeriac remoulade, turnip & sourdough crisps
Confit shallot tart tatin, watercress, goat curd & gastrique sauce

SECOND COURSE

Roasted chicken breast, potato fondant, peas, cultured butter & riesling sauce
Black garlic and almond crusted lamb loin, heirloom carrot & spinach
Semolina gnocchi, asparagus, peas, morels & burro acido

Cos lettuce, dill, buttermilk & lime
Butter glazed kipfler potatoes with seasoned kombu
Green beans with sherry vinegar gastrique

DESSERT

Blueberry, steamed sponge & Tahitian vanilla crème diplomat
Kalamansi meringue pie, fresh mint & caramelised meringue
Chocolate and hazelnut mousse, passionfruit sauce & vahlrona chocolate decor



ADD SELECTION OF 3 CANAPES FOR ADDITIONAL 30pp

CANAPE OPTIONS

2 HOUR EVENT

70pp - 6 canapes

110pp - 6 canapes / 2 substantial items

3 HOUR EVENT

85pp - 6 canapes

125pp - 6 canapes / 2 substantial items

4 HOUR EVENT

100pp - 6 canapes

140pp - 6 canapes / 2 substantial items

SAVOURY

Spring vegetables kebab with miso and herb dressing

Tartlette of asparagus, parmesan & apple mint

Pumpkin and goat cheese roulade, pumpkin seeds & aged Vincotto

Confit duck beignet, kumquat & lemon thyme

Chicken rillettes, crispy chicken skin, sherry vinegar & green apple

Cured kangaroo loin, pistachio & finger lime

Moonlight kiss oysters with Mediterranean ponzu

Tartare of Kingfish, endive & escabeche dressing

Smoked ocean trout cigar

SUBSTANTIALS

Pressed eggplant, herbed feta, couscous & raisin dressing

Strawberry and tomato gazpacho, baby fennel & white balsamic

Barbecued pork ribs, Tasmanian maple & sherry vinegar

Buttermilk fried chicken sandwich, ranch dressing & dill pickled cucumbers

Tempura soft shell crab, chile de arbol & vinegar

Grilled white fish, saffron and shellfish rice with rouille & spring peas

GRAZING STATION 75pp (FOR 2 HOURS)

CHARCUTERIE

Cappicola

Bresaola

Prosciutto

Mortadella

CHEESE

Berrys creek riverine blue

Fougerus

Heidi Tilsit

La Luna Holy Goat

Epoisses

Quince paste

Fresh muscatel grapes

Seasonal chutney

Lavosh

Homemade sourdough baguette

Sunflower seed crackers

DESSERT STATION 75pp (2 HOURS)

Spiced pumpkin pies

Carrot and almond cake

Lemon and pistachio slice

Chocolate and caramel mousse

Passionfruit meringue tarts



FESTIVE SEASON

AVAILABLE 15-11 UNTIL 24-12 2022

125PP WHITE CHRISTMAS

FIRST COURSE

Roulade of smoked salmon, crème fraiche & mustard elk

Game terrine, celeriac remoulade with madeira dressing

Cream of parsnip soup, pickled pears & curry oil

MAIN COURSE

Roasted duck breast, black star cherries & spiced duck jus

Roasted turkey with all the trimmings

Whole roasted celeriac, fermented black truffle & beurre noisette

DESSERT

Sticky toffee pudding, vanilla ice cream & butterscotch sauce

Steamed Christmas pudding, brandy sauce, custard & crème Chantilly

Red fruit trifle

OPTIONAL MENU ADDITIONS

Shellfish platter 90pp

Poached prawns, Sydney rock oysters, saucer scallops, steamed mussels, diamond shell clams, mudcrab
Parkerhouse rolls, cocktail sauce, fresh lemon & mignonette dressing

Beef wellington 65pp

Beef tenderloin, bresaola, mushroom duxelles, spinach & fermented black truffle jus

Cheese selection 45pp

Selection of local and international cheeses
Spiced pear chutney, water crackers & muscatels



BEVERAGE PACKAGES

DeLuxe Wine and Beer Package

From \$100 per person for three-hour duration (extra hour \$35pp)

NV Soumah Single Vineyard Blanc de Blanc, Yarra Valley

2021 Santa & D'Sas Pinot Grigio, King Valley

2018 Chateau de Front Rose, Bandol France

2021 Helen's Hill 'Long Walk' Pinot Noir, Yarra Valley Or 2018 Indigo Shiraz, Beechworth

Cascade premium light lager

Big Drop 'Light' Lager (Zero Proof)

Prestige Wine and Beer Package

From \$150 per person for three-hour duration (extra hour \$55pp)

NV De Saint-Gall le Tradition Premier Cru, Champagne

2021 Rieslingfreak No.3 Riesling, Clare Valley

2018 Chateau de Font Rose, Bandol France

2018 Rockford 'Rod & Spur' Shiraz, Cabernet Or 2019 Elgee Park Pinot Noir, Mornington Peninsula

Peroni Nastro Azzurro

Big Drop 'Light' Lager (Zero Proof)

We can tailor a beverage package to meet your specific Event and guest requirements.

We have a broad selection of premium wines, beers and spirits and can also design custom cocktails and non-alcoholic options.

No external beverages are to be permitted.

AV

We have a microphone, screen and basic AV sound and lighting included. Should you require staging or additional AV we are partnered with fantastic external suppliers you can choose from.

SECURITY

Security is charged at \$60/hr for 1-100 guests for all evening events.

PARKING

Public parking is available at the Como Center, Vogue Plaza and Jam Factory all within a short walking distance.

Minimum spends apply.

Floorplans and additional images can be supplied upon request.



617 Chapel Street, South Yarra

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

Valerie.segal@lkg.com.au

03 8080 8080

 @lkhevents