

THE  
GRAND  
ROOM

BROMLEY  
GALLERY  
& EVENTS



HOSPITALITY



The Grand Room is a meeting point to connect.

A dynamic and bold space with a focus on quality, creativity, and endless possibilities for its guest's needs.

We will work together to create a visual and sensory journey for your event.

One-of-a-kind experiences that create, renew and deepen relationships.



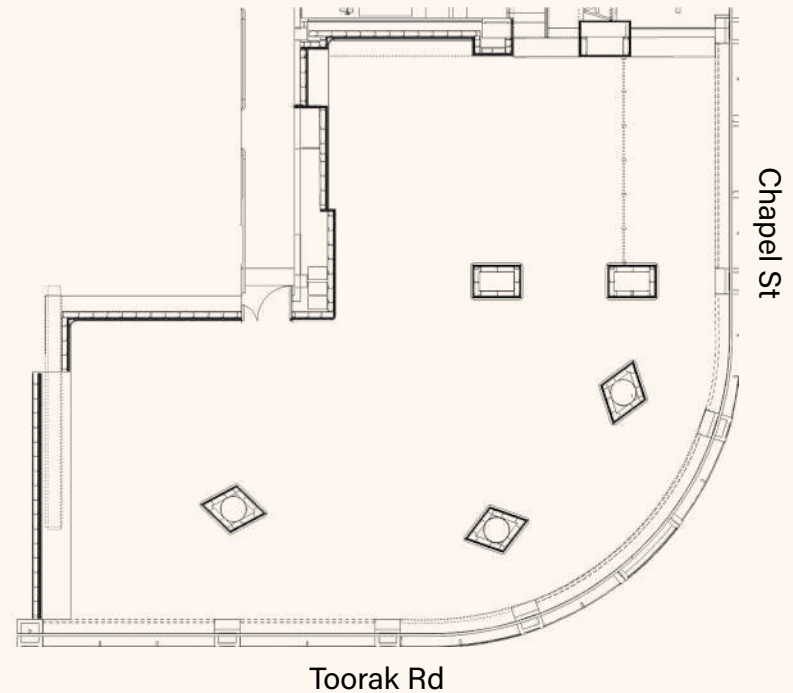
# THE GRAND ROOM

## *About the space*

From social celebrations, weddings, corporate or 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 uninterrupted views of the world outside to dazzle your guests. Choose from three incredible spaces to enjoy, independently or connected, for one seamless event.

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



### Capacity

COCKTAIL	THEATRE	SEATED
250	100	150

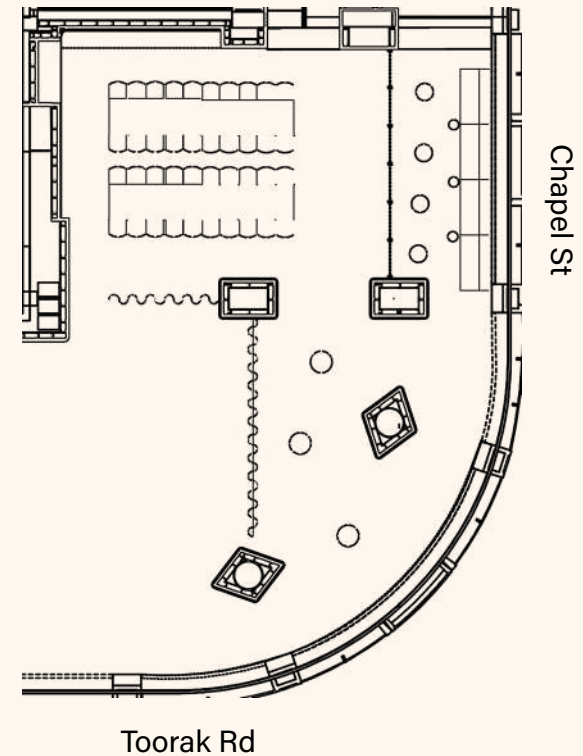
Utilise the whole venue to impress your guests with a lavish sit down dinner or a memorable cocktail party.

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

# THE TOORAK ROOM

## *About the space*

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.



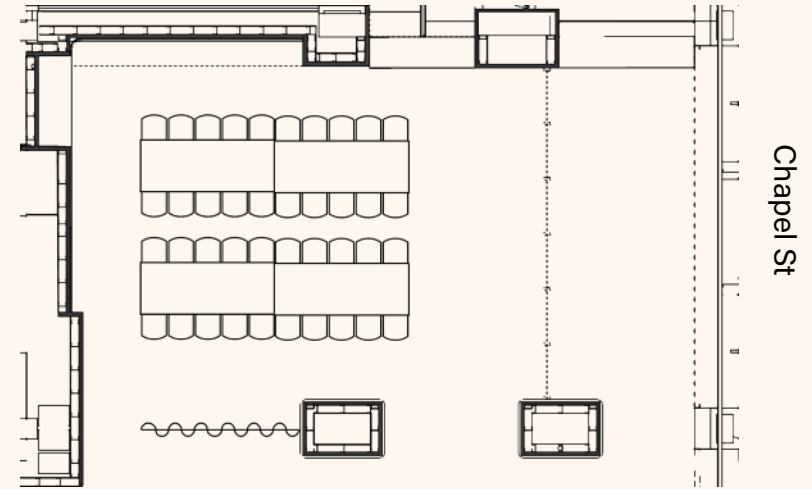
Capacity

COCKTAIL	THEATRE	SEATED
50	70	40

# THE CHAPEL ROOM

## *About the space*

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.



Toorak Rd

Capacity

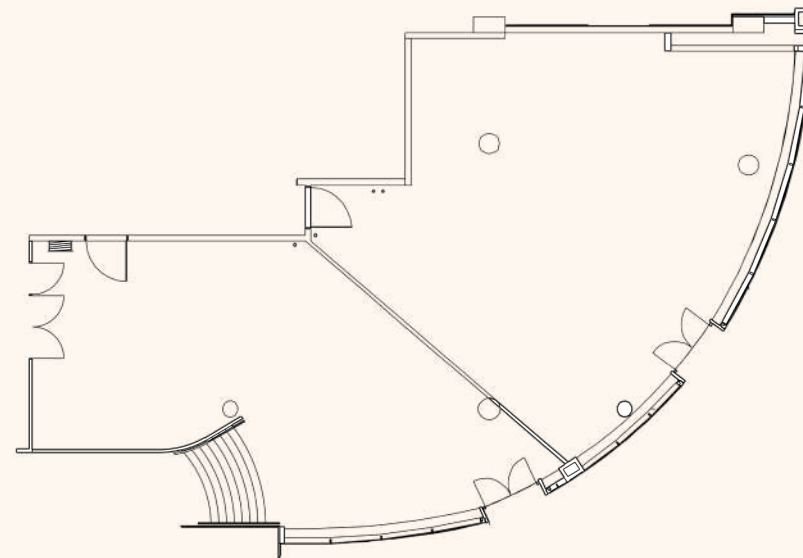
COCKTAIL	THEATRE	SEATED
40	70	40

# BROMLEY GALLERY

## *About the space*

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

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 artwork by David Bromley. Host your event in this ever-evolving space!



Chapel St

Capacity — whole space

COCKTAIL	THEATRE	SEATED
120	70	60





## THE FOOD

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Our expert chefs have curated menus that are versatile and abundant with a focus on quality Victorian produce. We take pride in our commitment to using only the best the region has to offer, and we work directly with local farmers & growers to ensure we honour the seasonality of produce. Led by our Culinary Director Stephen Nairn, your event is in impeccably experienced and imaginative hands.

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.

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

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

# SAMPLE PLATED MENUS

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Select from:

3 courses 125pp | 4 courses 155pp | 5 courses 180pp

Please select one dish from each section for the entire group to enjoy or choose two dishes and opt for an alternate drop for an additional 12pp

## 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 | 15pp

Potato rosti, brown butter & sherry vinegar

and

Leafy green salad with buttermilk and lime dressing

### CANAPÈS | 25pp

Selection of three canapés

Please note: menus are subject to change, due to seasonal availability. Dietaries can be catered for,



# PLATED MENUS

FROM THE CULINARY TEAM AT YÜGEN DINING

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Select from:

3 courses 125pp | 4 courses 155pp | 5 courses 180pp

Please select one dish from each section for the entire group to enjoy or choose two dishes and opt for an alternate drop for an additional 12pp

## STARTERS

Hiramasa kingfish, spiced pineapple & aji Amarillo dressing

Beef tataki, nashi pear & shiso dressing

Seared scallop, nahm jim, lemongrass & coconut

Silken tofu with chilli and roasted sesame dressing

## INTERMEDIATE 1

Prawn toast, Chinese doughnut & chilli amazu

Smoked eel chawanmushi, brown butter & crispy chicken skin

Fried eggplant, yugen sweet chilli & chive

Poached and shredded chicken drunken style, sesame & crispy leek

## INTERMEDIATE 2

Chicken meatball skewer, smoked egg yolk & tare

Grilled mussel skewer, dashi, wasabi & chrysanthemum

Wild mushrooms skewer, black vinegar & herb dressing

Beef skewer, braised kombu, tarragon ponzu & shichimi

## MAIN COURSE

Barbecued barramundi, Sichuan chilli, potato noodles & chilli chicken fat dressing

Pumpkin and chickpea red curry with spring onion pancake

Grilled wagyu beef, shiitake condiment & spring onion sauce

Roasted chicken leg Hainan style, pickled beans shoots, shio koji & yuzu

## DESSERT

Chocolate and hazelnut mousse, yuzu caramel & roasted sesame crunch

Summer berry cheesecake, umeshu jelly & sudachi

Matcha and vanilla roulade with fresh raspberries

Coconut bubble tea tart, candied ginger & lime

## OPTIONAL EXTRAS

### SIDES | 15pp

Steamed gai lan with black garlic sauce

Papaya salad, fresh coriander & crunchy peanut

Spring onion pancake

Please note: menus are subject to change, due to seasonal availability. Dietaries can be catered for.



# SHARED MENUS

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*Shared dishes for the table | 120pp*

## SHARED STYLE MENU FROM THE CULINARY TEAM AT OMNIA

### STARTERS

House focaccia, rosemary & extra virgin olive oil  
Grilled lions mane mushroom tart, gruyère and black pepper custard  
Smoked chicken thigh, quail egg, sourdough & tarragon  
Yellowtail kingfish, crispy 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

## SHARED STYLE MENU FROM THE CULINARY TEAM AT YŪGEN DINING

### STARTERS

Prawn toast, Chinese doughnut & chilli amazu  
Hiramasa kingfish, spiced pineapple & aji Amarillo dressing  
Poached and shredded chicken drunken style, sesame & crispy leek

### MAIN COURSES

Grilled wagyu beef, shiitake condiment & spring onion sauce  
Barbecued barramundi, Sichuan chilli, potato noodles & chilli chicken fat dressing

Steamed gai lan with black garlic sauce  
Papaya salad, fresh coriander & crunchy peanut  
Spring onion pancake

### DESSERT

Japanese strawberry shortcake

*Please note: menus are subject to change, due to seasonal availability. Dietaries can be catered for.*

# SAMPLE CANAPÉ PACKAGES

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**STANDARD 3 HOUR** | 90pp  
*selection of 6 canapés roaming for 3 hours*

**STANDARD 4 HOUR** | 120pp  
*selection of 6 canapés roaming for 4 hours*

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## 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

## DESSERT CANAPÉS

Salted caramel and orange tart  
Dark chocolate and hazelnut praline macaron  
Vanilla and earl grey roulade

## ADDITIONAL ITEMS

### SUBSTANTIAL | 15 each

Sashimi selection, house soy, ponzu, wasabi & pickled ginger  
Smoked lamb ribs, yoghurt, cumin & mint  
Portobello mushroom risotto, mushroom oil & mushroom crisps  
Chicken meatball, smoked yolk & chive

### LATE NIGHT | 18 each

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 | 10 each

Optional add on dessert canapé



## THE BEVERAGES

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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

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PACKAGES AVAILABLE FOR 2,3 OR 4 HOURS

## DELUXE BEVERAGE PACKAGE | 90pp

NV Soumah Blanc de Blanc  
2022 West Cape Howe Chardonnay  
2020 Mr Mick Riesling  
2022 Battle of Bosworth Pinot Noir  
2020 Mount Avoca Moates Lane

Peroni Red

Classic soft drinks

## GOLD BEVERAGE PACKAGE | 120pp

2020 Deviation Road Loftia  
2022 Toolangi Chardonnay  
2021 Santa Dsas Pinot Grigio  
2021 Bouchard Rose  
2022 Battle of Bosworth Pinot Noir  
2021 Pico Maccario Lavignone

Peroni Red

Classic soft drinks

## COCKTAILS ON ARRIVAL ADD-ON | from 24pp

*Speak to your events manager for options*

## SPIRIT ADD-ON | 50pp

*Selection of 4 spirits*

*Add-on bar tabs also available*

# THE STATIONS

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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.



## CHARCUTERIE STATION | 40pp

*Minimum of 50 guests*

Selection of five local and international cheeses, Wagyu pastrami, Prosciutto di parma & coppa.

Selection of locally prepared antipasti: Toasted fruit bread, light rye and house made sourdough baguette.

Quince paste, spiced pear chutney & dried shiraz grapes.

Cornichons, malt pickled baby onions & guindilla peppers.



## OYSTER & CHAMPAGNE STATION | 50pp

*Minimum of 50 guests*

Selection of three of the best available pacific and Sydney rock oysters sourced Australia wide.

*Mignonette dressing*

*Fresh lemon*

*Chipotle vinegar*

*Pink lady and finger lime dressing*



## SUSHI & SASHIMI STATION | 60pp

*Minimum of 50 guests.*

Selection of three freshest seasonal fish available served nigiri style with individual garnishes to perfectly complement each fish

Selection of three seasonal fish served raw

*Fresh wasabi*

*Yügen Dining house infused soy*

*Citrus ponzu*

# THE STATIONS

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## FROZEN MARGARITA STATION | 55pp

*Minimum of 50 guests*

Grand room signature margarita served in the style of kakigori over freshly shaved ice

*Jalapeño and lipstick pepper salt*



## DESSERT STATION | 30pp

*Minimum of 50 guests*

### Small canapés

*Mandarin salted caramel bon bon*

*Passionfruit macaron*

*Orange and chocolate profiterole*

*Vanilla slice tartelette*

### Large dishes

*Pear and almond grand tarte*

*Coconut and lemon gateaux*



## HOTDOG STATION | 60pp

*Minimum of 50 guests*

Wood grilled locally sourced organic hotdogs

*Potato rolls, caramelised onions, jalapeño relish, ketchup, mustard, crispy onions & white onion and coriander salsa.*

*\*all stations for 2 hours*

# THE BROMLEY GRAND GALLERY ROOM & EVENTS

## CONTACT

We are located at 625 Chapel street, South Yarra

In the Capitol Grand building

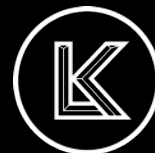
For more information on how to curate a bespoke event for you

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

[events@lkhospitality.com.au](mailto:events@lkhospitality.com.au)

03 8080 8080

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HOSPITALITY