



Discover a place where elegance
meets revelry and intimate moments
mingle with shared celebration.

Where fine food and warm service
promise a memorable setting for a
once in a lifetime occasion.

Welcome to Chiswick at the Gallery

The Art Gallery of New South Wales is an iconic and culturally rich location, a place of experience and inspiration. Established in 1871, the dramatic heritage listed façade sets the tone for an impressive event with maximum impact from the moment your guests enter the building. Owned by Matt Moran and Bruce Solomon, Chiswick at the Gallery is the exclusive resident catering company at the Art Gallery of New South Wales.

This extraordinary gallery offers several stunning event spaces including the Grand Court, the Chiswick at the Gallery restaurant, The Modern Australian Gallery, the Restaurant Function Space, Centenary Auditorium and the Domain Theatre. The Gallery offers a combination of original architecture and sleek contemporary additions adorned with international and Australian artworks. The Gallery is a unique venue that allows your guests to combine their event with private viewings of some of the world's most spectacular artworks.

Chiswick at the Gallery provide professional event solutions delivered efficiently and seamlessly. Our experienced event planners will provide you with personalised service and will manage every aspect of your event from start to finish.

To discuss your next event with our events team please submit your request to

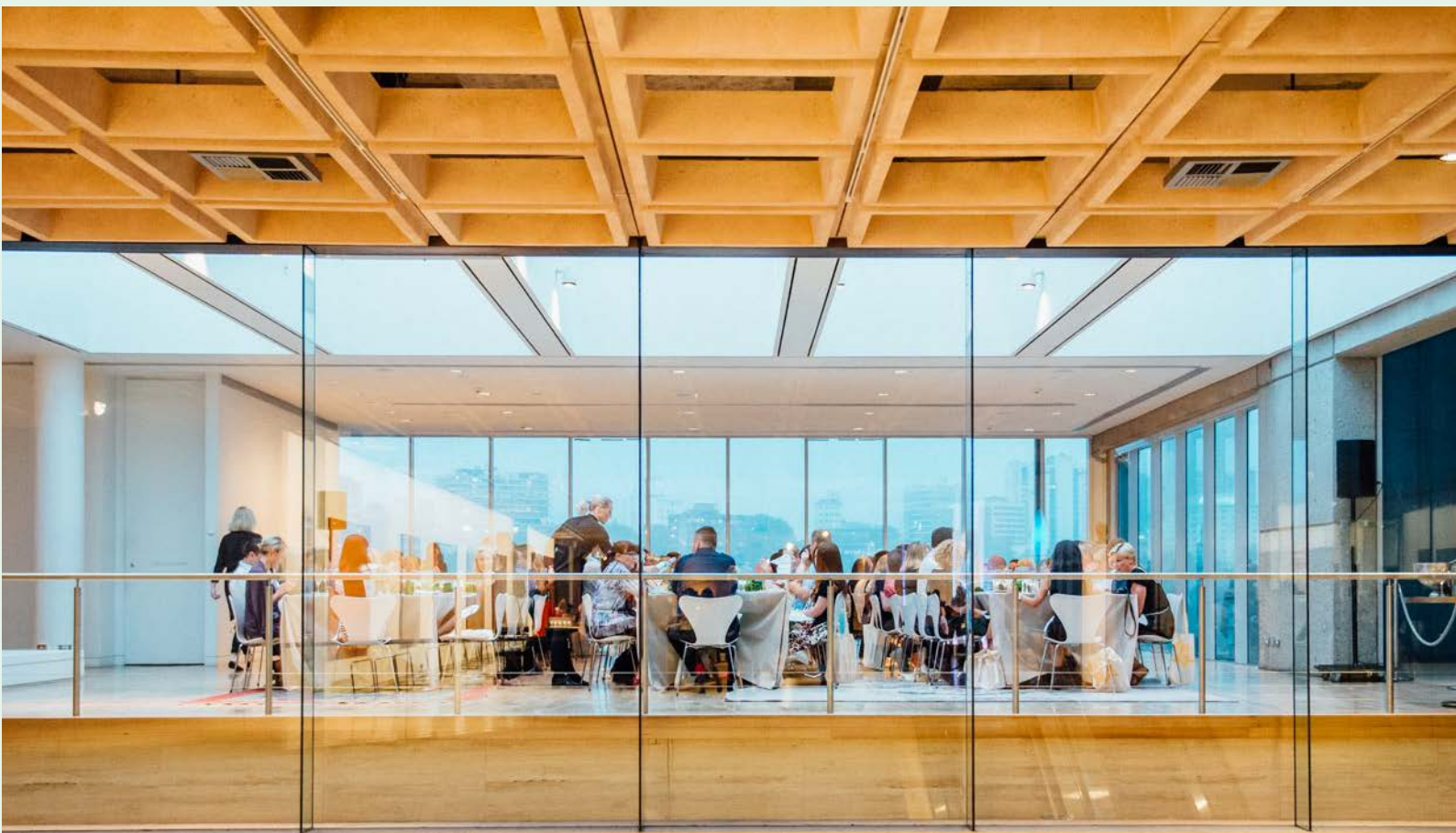
events@chiswickatthegallery.com.au

or phone (02) 9225 1624.

We look forward to hearing from you.



Offering quintessential and elegant catering	Eat	Canapé Selection
—		Substantial Canapé Selection
Creating truly stunning events and experiences		Food Stations
—		Entrée
Seasonal menus created by Matt Moran		Main Course
—		Sides
Professional service and attention to detail		Dessert
—		Petit Fours
Making requests reality		Collective Menu
		Degustation
		Breakfast
		Day Delegate
	Drink	Classic Selection
		Premium Selection
		Sommelier Selection
		Cocktails and Upgrades
	Venues	Chiswick at the Gallery
		Art Gallery of NSW



Eat

With menus designed by Matt Moran featuring the freshest of seasonal ingredients and a service team dedicated to exceeding your expectations we offer all the artistry and passion required to make your event truly memorable.

From an intimate evening at your home, to a dinner on a grander scale in one of Sydney's finest venues, let us take care of every detail for your special occasion.



Cold Canapé Selection

Heirloom tomato, tapenade, basil *V*
Jewelled quail egg, volcanic salt, gold leaf *V GF*
Golden beetroot, orange, parmesan *V GF*
Cumin lavosh, avocado, fresh radish *VGN*
Freshly shucked Sydney rock and Pacific oysters,
mignonette dressing *GF*
Kingfish sashimi, yuzu, nori *GF*
Prawn ceviche taco, lime, jalapeño
Smoked king salmon, celery, lemon *GF*
Yellowfin tuna tataki, kombu, pickled ginger *GF*
Iberico ham, melon *GF*
Steak tartare, cured egg yolk, potato crisp *GF*

Hot Canapé Selection

Gruyere cheese gougère *V*
Roasted sweet potato, tzatziki, mint *V GF*
Crispy basil prawn, aioli
Miso salmon, salted cucumber
Chicken and tarragon pie, mushroom
Fried quail, lemon thyme *GF*
Spiced duck pancake, hoisin sauce
Chorizo and goats cheese arancini
Lamb, kale and feta croquette
Roast Jerusalem artichoke, truffle, sage *VGN*

Dessert Canapés

Goat cheese, fig jam, oat biscuit
Peanut butter cheesecake
Jaffa lamington
Top deck chocolate pyramid *GF*
Strawberry and cream macaron *GF*
Passionfruit and coconut meringue kisses *GF*
Hazelnut and chocolate tart
Lemon marshmallow *GF*



Substantial Canapé Selection

- Fusilli pasta, rocket, pesto, mushroom *V*
- Falafel salad, beetroot baba ghanoush, preserved lemon *V GF*
- Yellowfin tuna poke bowl, lemon, avocado, pickled cabbage *GF*
- King prawn cocktail, baby gem lettuce, Marie rose *GF*
- Whiting taco, spicy tomato, white cabbage, chipotle mayo
- Butter chicken, pilaf rice, mint riata *GF*
- Moran family lamb cutlet, tarragon salsa *GF*
- Wagyu cheese burger, tomato, mustard, pickles

Food Stations

based on a minimum of 50 guests

Oyster bar

Selection of Sydney rock and Pacific served with caramelised red wine mignonette, finger lime dressing, nuoc cham and muslin wrapped lemons

Poke bar

Selection of raw tuna, kingfish, ocean trout served with pickled red cabbage, brown rice, avocado, radish, wakami salad, nori and Japanese dressing.

Charcuterie

Selection of cured meats to include prosciutto, bresaola, salami, coppa and chorizo accompanied with marinated vegetables, olives, breads, cornichons, pickled onions and mustard pots

Condiments include sweet chili and lime, black vinegar and garlic, soy and fresh ginger

New York deli

Selection of bagels served with cream cheese, lox, pickled cucumber, pastrami, pickled cabbage and selection of mustards

Dessert bar

Selection of four (4) dessert canapé items

Donut stand

Selection of three flavours

Australian and imported cheese

*Cheddar, brie, blue and goat varieties served with grapes, baby pears, fresh dates, lavosh and cracker *GF**



*Please select two entrées, two main courses
and two desserts for your menu*

Alternate service is complimentary

*Menu includes selection of Sonoma bread rolls,
Chefs selection petit fours, Vittoria coffee, Orvivo
organic teas and infusions*



Entrée

Warm goat cheese, witlof, green lentils, beetroot
vinegar *V*

Maple roasted pumpkin, mixed grains, preserved
lemon and harissa *GF VGN*

Kingfish sashimi, citrus, picked fennel,
togarashi *GF*

Cured king salmon, salmon roe, apple, dill,
horseradish *GF*

Seared scallops, Jerusalem artichoke, hazelnut,
black truffle dressing *GF**

**Additional fresh truffle when in season \$10 per person*

Corn fed chicken ballotine, caper and cornichon
dressing *GF*

Crisp pork belly, caramelised Brussels sprouts,
quince *GF (contains soy sauce)*

Wagyu bresaola, roasted heirloom beetroot, feta,
watercress *GF*

Main Course

Roasted cauliflower, tomato, sumac, olive *VGN*

Ricotta, kale and chilli ravioli, mushroom, burnt
sage butter *V*

Seared pink snapper fillet, calamari, zucchini,
mint, preserved lemon *GF*

Steamed barramundi, bok choy, chantenay carrots,
master stock *GF (contains soy sauce)*

King salmon, Israeli couscous, saffron, tomato

Roast chicken breast, white polenta, grilled leek,
tarragon *GF*

Roast rack of lamb, ras el hanout, broccolini,
pinenuts, samphire *GF*

Seared beef fillet, heirloom carrot, gratin potato,
smoked bone marrow bordelaise *GF*

Sides*

Each side serves 5 guests

Aria truffle mash potato, chives *GF*

Honey glazed carrots *GF*

Herb and garlic roast potatoes *GF*

Seasonal green vegetables, olive oil *GF*

Salad of baby green leaves, vinaigrette *GF*

**Surcharge applies.*



Dessert

Chocolate delice, hazelnut, espresso

Pear and almond tart, vanilla chantilly cream

Carrot and walnut cake, cream cheese, lemon

Coconut pannacotta, citrus, lemongrass *GF*

Rhubarb and strawberry trifle

Peanut butter cheesecake, choc brownie crust,
orange, candied pecans *GF*

Selection of Australian and international cheeses

Petit Fours

All dining menus include a chef's selection petit fours

Optional additions;

Cognac truffle *GF*

Raspberry friand *GF*

Lemon marshmallow *GF*

Chocolate and almond florentine *GF*

Mini strawberry and cream macaron *GF*

Collective menu includes chefs selection of petit fours, Vittoria coffee, Ovvio organic teas and infusions. This menu is designed to be shared.

Garlic flatbread, olive oil, garden thyme

Local baby octopus, guindilla peppers, almond, grape *GF*

Salt baked beetroot, hazelnut, amaranth *GF VGN*

Quail and chicken ballotine, pickled walnut, fig

Roasted river trout, fennel, leek, ruby grapefruit, garden herbs *GF*

Slow-roasted Moran family lamb, eggplant, baby gem, mint *GF*

Roasted cauliflower, tomato, sumac, wild rice *GF VGN*

Roasted sweet potato, sesame dukkah, coriander *GF VGN*

Valrhona chocolate, hazelnut, blackberry

Mirabelle plum, finger lime, shiso *GF VGN*



Sample Menu

– On arrival

NV Tenute Arnaces Prosecco, Friuli Italy

– First

Cured king salmon, salmon roe, apple, dill,
horseradish *GF*

2014 Cooper Burns Riesling Eden Valley SA

– Second

Wagyu bresaola, roasted heirloom beetroot, feta,
watercress *GF*

2015 AIX Rosé, Provence France

– Third

Seared pink snapper fillet, calamari, zucchini,
mint, preserved lemon *GF*

*2015 Last Horizon Pinot Noir, Tamar Valley
Tasmania*

or

*2015 Mount Adam 'High Eden' Chardonnay,
Eden Valley*

**please choose one*

– Fourth

Roast rack of lamb, ras el hanout, broccolini,
pinenuts, samphire *GF*

*2016 Two Hands 'Knarly Dudes' Shiraz,
Barossa Valley SA*

– Sides

Seasonal green vegetables with lemon olive oil *GF*

– Fifth

Chocolate delice, hazelnut, espresso *GF*

2016 Frogmore 'Iced' Riesling, Coal River Tasmania

– Optional

Australian and imported cheese

includes cheddar, brie, blue and goats cheese with
fig and walnut bread, muscatels and quince

Ardbeg 10 y.o Whisky

or

Quinta Noval Tawny Port

**please choose one*



Breakfast canapés

Croque monsieur

Mixed friands and muffins

Smoked salmon mini bagel, horseradish, dill, crème fraîche

Fruit and seed muesli bar *GF*

Roast vegetable frittata *GF*

Avocado, cherry tomato, Persian feta, quinoa cracker *GF*

Fruit salad *GF*

Granola and berry yoghurt pot

Pikelets, raspberry, whipped ricotta

Tomato and gruyere croissant

Scones with jam and cream

Avocados with finger lime dressing *GF*

Optional additions

– Smoothie Shots

Banana and honey

Mixed berry and yoghurt

Spinach, almond, coconut and kale

Table buffet breakfast menu

Please choose four (4) items from the selection below

Oven baked muesli with yoghurt

Bircher muesli

Banana bread, butter and jams

Assorted pastries

Mixed friands and muffins

Seasonal fruit platter *GF*

Smoked salmon bagel, dill crème fraîche

Double smoked ham and cheese croissant

Bacon and egg roll

Roast vegetable frittata *GF*

Plated breakfast menu

*please choose up to two (2) items from the selection below
(alternate serve is offered complimentary)*

Eggs benedict, smoked ham, spinach

Smoked salmon, poached eggs, kale, toasted brioche

Scrambled eggs, bacon, oven roast tomato, mushrooms, toasted sourdough

Roasted field mushrooms, parmesan, rocket, toasted sourdough

Buttermilk pancakes, whipped ricotta, seasonal berries

Avocado, heirloom tomato, feta, dukkah, toasted sourdough

Breakfast packages include; orange juice, still and sparkling water, Vittoria pressed plunger coffee, Ovvio organic teas and infusions

Package option one

Self served platters

– Morning Tea

Chefs selection of muffins, Danishes and friands

Pressed plunger coffee, teas and infusions

Orange juice, still and sparkling water

– Lunch

Assortment of gourmet wraps and artisan breads

Whole seasonal fruit

Soft drinks, Orange juice, still and sparkling water

– Afternoon Tea

Selection of gourmet biscuits

Pressed plunger coffee, teas and infusions

Package option two

Grab and go from self served station

– Morning Tea

Chefs selection of muffins and smoothie shots

Mini ham, cheese, tomato croissants

Pressed plunger coffee, teas and infusions

Orange juice, still and sparkling water

– Lunch

Assortment of gourmet wraps and artisan breads

Sample of fillings, please select 3 options:

Egg & Lettuce: Egg, traditional mayonnaise, lettuce

Walnut Chicken: Chicken breast, mayonnaise, walnut & celery

Beef Ploughman's: Roast beef, cheddar cheese, tomato relish, caramelised onion & lettuce

Turkey & Brie: Turkey breast, cranberry sauce, brie cheese, cucumber & cos

Tuna, Aioli & Swiss: Tuna, aioli, parsley, capsicum, red onion, sweet corn

Summer Salad: Cucumber, carrot, lettuce, tomato, tasty cheese, avocado

Vietnamese Chicken: Chicken breast, cucumber, coconut mayonnaise, sriacha chilli sauce, ginger, lemongrass

Chicken Caesar: Chicken breast, caesar dressing, boiled egg, crispy bacon & lettuce

Pulled pork: Pulled pork, smokey bbq sauce, classic coleslaw, American cheese

Whole seasonal fruit

Soft drinks, Orange juice, still and sparkling water

– Afternoon Tea

Scones, jam and cream

Pressed plunger coffee, teas and infusions



Package option three

Seated dining menu

– Morning Tea

Bacon and egg roll

Fruit and seed muesli bar *GF*

Granola and berry yoghurt pot

Pressed plunger coffee, teas and infusions

Orange juice, still and sparkling water

– Working Lunch

Assortment of gourmet wraps and artisan breads

Sample of fillings, please select three (3) options

- Egg & Lettuce: Egg, traditional mayonnaise, lettuce
- Walnut Chicken: Chicken breast, mayonnaise, walnut & celery
- Beef Ploughman's: Roast beef, cheddar cheese, tomato relish, caramelised onion & lettuce
- Turkey & Brie: Turkey breast, cranberry sauce, brie cheese, cucumber & cos
- Tuna, Aioli & Swiss: Tuna, aioli, parsley, capsicum, red onion, sweet corn
- Summer Salad: Cucumber, carrot, lettuce, tomato, tasty cheese, avocado
- Vietnamese Chicken: Chicken breast, cucumber, coconut mayonnaise, sriacha chilli sauce, ginger, lemongrass
- Falafel: Falafel, hummus, tabbouleh, sweet chilli and rocket
- Chicken Caesar: Chicken breast, caesar dressing, boiled egg, crispy bacon & lettuce
- Pulled pork: Pulled pork, smokey bbq sauce, classic coleslaw, American cheese

Served warm

Slow cooked beef tagine, pistachio, couscous

Accompanied by your choice of two (2) salads

Beetroot, baby spinach, roast red onion, toasted hazelnuts *GF VGN*

Roast cauliflower, puffed wild rice, sumac, coriander *GF VGN*

Cabbage slaw, lemon, parsley *GF*

Heirloom tomato salad, basil, croutons, balsamic glaze *VGN*

Mixed rice, dried fruit, orange, shallots *VGN GF*

Israeli couscous, preserved lemon, radish, tomato, herbs *VGN*

Seasonal fruit bowls *GF*

– Afternoon Tea

Scones with jam and cream

Raspberry friands

Pressed plunger coffee, teas and infusions

Drink

Chiswick at the Gallery wine list, created by Group Sommelier Matt Dunne, offers a balanced selection of wines from around Australia and the world, representing the best of new and old world wines. With a focus on the boutique wineries the list has something suitable for every palate.

We can provide a tailored beverage package or you can choose from our extensive wine list with wines charged on consumption. With our team of skilled bartenders we can provide a full cocktail bar, offering the classic to the contemporary.



Beverage Packages

Beverage packages include orange juice, sparkling mineral water, assorted soft drinks

Wines and vintages are subject to change according to availability.

Classic Selection

Select one white wine and one red wine

– Sparkling wine

NV Leftbank Brut

– White wine

Leftbank Chardonnay

Leftbank Sauvignon Blanc

– Red wine

Leftbank Shiraz

Leftbank Cabernet Merlot

— Beer

Crown Lager

Cascade Premium Light

Orange juice, sparkling mineral water, assorted soft drinks

Premium Selection

Please choose one sparkling, two white wine, two red wines – one rose option included – please choose one

— Sparkling wine

NV Bartlett's Brut by Taltarni, Pyrenees VIC

NV Chandon Brut, Yarra Valley VIC

NV Mascareri Prosecco, Italy

— White wine

Bartlett's Sauvignon Blanc, by Logan, Orange NSW

East Pinot Gris, Marlborough NZ

Papanico Chardonnay, SA

Bartlett's Chardonnay by Tarrawarra, Yarra Valley VIC

— Rosé

East Pinot Rose, NZ

Luna Rosa Rosè, NSW

— Red wine

Bartlett's Pinot Noir, by De Bortoli, Yarra Valley VIC

Bartlett's Shiraz, by Tendril, Barossa Valley NSW

Chianti Fiore, Italy

Cape Mentelle Trinders Cabernet Merlot, WA

— Beer

Peroni

Crown Lager

Cascade Light

Orange juice, sparkling mineral water, assorted soft drinks

Sommelier Selection

Not provided as a package

All wines listed below are subject to availability. If you require any assistance with your selection, or wish to enquire about the availability of other wines, our Group Sommelier will be pleased to assist you.

— Sparkling Wine/Champagne

NV Bartlett's Brut by Taltarni, Pyrenees VIC

NV Chandon Brut, Yarra Valley VIC

NV Tenute Arnaces Prosecco, Friuli Italy

NV Ninth Island Pipers River, TAS

NV Taittinger Brut Reserve, Champagne France

NV Veuve Cliquot Brut, Champagne France

2006 Louis Roederer Deluxe Brut Nature, Champagne

— White Wine

2014 Cooper Burns Riesling Eden Valley SA

2007 Mitchell 'Watervale' Riesling, Clare Valley SA

2015 Bartlett's Sauvignon Blanc by Logan, Orange NSW

2016 Catalina Sounds Sauvignon Blanc, Marlborough NZ

2016 Craggy Range Sauvignon Blanc, Martinborough NZ

2015 Cape Mentelle Semillon| Sauvignon, Margaret River WA

2016 Tar & Roses Pinot Grigio, Strathbogie Victoria

2015 Spagnolli Pinot Grigio, Trentino Italy

2015 Bartlett's Chardonnay by Tarrawarra, Yarra Valley VIC

2015 Shaw & Smith 'M3' Chardonnay, Adelaide Hills SA

2011 McWilliam's 'Lovedale' Semillon, Hunter Valley NSW

2015 Mount Adam 'High Eden' Chardonnay, Eden Valley

2015 Chablis Jean Dauvissat, Burgundy France

— Rosé Wine

2016 Bellwether Nero d'Avola Rosé, Riverland SA

2015 AIX Rosé, Provence France

— Red Wine

2015 Bartlett's Pinot Noir by De Bortoli Yarra Valley VIC

2015 Last Horizon Pinot Noir, Tamar Valley Tasmania

2015 Nanny Goat Hill Pinot Noir, Central Otago NZ

2014 Bourgogne Maldant Pinot Noir, Burgundy France

2015 Chianti Fiore, Tuscany Italy

2010 Barolo 'Riserva' Cascina Ghercina, Piedmonte Italy

2013 Balnaves 'The Blend' Cabernet Merlot Coonawarra SA

2014 Oliver's Taranga 'Small Batch' Grenache, McLaren SA

2013 Cape Mentelle 'Trinder's' Cabernet Merlot, Margaret River WA

2015 Bartlett's Shiraz 'by Tendril' Barossa Valley SA

2016 Two Hands 'Knarly Dudes' Shiraz, Barossa Valley SA

2009 McWilliam's 'Rosehill' Shiraz, Hunter Valley NSW

— Dessert Wine

2010 McWilliams Botrytis Semillon, Hunter Valley NSW (375ml)

2016 Frogmore 'Iced' Riesling, Coal River Tasmania (375ml)

— Fortified & Whisky *available by the glass or bottle*

Quinta do Noval Tawny Port, Portugal

Campbells Rutherglen Muscat, Victoria

Ardbeg 10 YO Whisky, Scotland

Cocktails

- Aperol Spritz
Aperol, prosecco, citrus, soda
- Passionfruit Cosmo
Absolut citron, Cointreau, lime, cranberry, passionfruit
- White Negroni
Beefeater gin, Suze, elderflower, lillet blanc, lemon
- Cucumber Margarita
Espolon tequila, Cointreau, cucumber, agave, lime, celery bitters
- Lavender Berry Collins
Hendricks gin, lavender, raspberry liqueur, lemon, soda
- Vanilla Apple Mojito
Havana Club 3yo, mint, lime, vanilla, apple, soda
- Cameron's Kick
Chivas 12yo, Jameson Irish, lemon, almond
- Espresso Martini
Absolut vodka, coffee liqueur, salted caramel, espresso, caramel popcorn

Mocktails

- Virgin Mojito
Mint, lime, vanilla, apple, soda
- Passionfruit Spritz
Lime, cranberry, passionfruit, soda
- Berry Smash
Seasonal berries, honey, lemon juice, sparkling water

Drink Dispensers

Each dispenser makes 25 drinks

- Non-Alcoholic
Choose any mocktail or ask our staff about Ice Tea selections
- Alcoholic
Pimms, Margarita, Daiquiri

Standard Spirits

Absolut Vodka
Beefeater Gin
Chivas 12yo Whiskey
Havana Club 3yo Rum
Makers Mark Bourbon

Premium Spirits

Belvedere Vodka
Bombay Sapphire Gin
Chivas 18yo Whiskey
Woodford Reserve Bourbon

Mixers

Coke, Lemonade, Soda, Tonic, Dry Ginger, Orange Juice, Pineapple Juice and Cranberry Juice

Whiskey Trolley

A beautifully presented trolley offering a selection of whiskeys from around the globe

Glenfiddich
Johnnie Walker Black Label
Wild Turkey
Canadian Club
Chivas Regal
Jamesons
Maker's Mark
Appleton Estate

Sodas

Santa Vittoria Chinotto
Santa Vittoria Limonata
Santa Vittoria Aranciata Rossa
Santa Vittoria Aranciata



The Art Gallery of New South Wales features several exquisite event spaces:

– Grand Court

Extending beyond the classical vestibule, the Grand Court is the main foyer of the Gallery and the largest space for a function. With capacity for up to 350 guests for a seated dinner and 900 guests for a cocktail function, this venue is the ideal location for a large-scale corporate event.

– The Modern Australia Gallery

Located on entry level of the Gallery, this area boasts spectacular views of Woolloomooloo and the Domain accompanied by an ever-changing collection of 20th and 21st Century Australian artworks. With capacity for a cocktail function for up to 170 guests, this venue provides the perfect location for arrival cocktails for a dinner function, or for a drinks reception following a full day conference.

– Centenary Auditorium

With tiered seating for up to 90 guests, this fully equipped theatre is a state-of-the-art facility suited to presentations, lectures, film screenings and seminars.

– The Domain Theatre

Featuring a large cinema-size screen and with tiered auditorium seating for 320 guests, this theatre is purpose-built for large-scale conferences and presentations.

– Chiswick at the Gallery Restaurant

This iconic restaurant site features a contemporary dining room with beautiful furnishings and design, casual bar area with a large communal table, and views overlooking Woolloomooloo and Sydney Harbour. The space has capacity for 128 sit-down and 200 cocktail.

– Restaurant Function Space

With floor-to-ceiling windows showcasing impressive views of Woolloomooloo, this venue provides a unique semi-private space with an abundance of natural light. With capacity for 140 guests for a dinner function or 180 guests for a cocktail event the venue is an ideal location for your next corporate function and can be booked for exclusively by day or night

Art Gallery of NSW
Art Gallery Rd,
The Domain
Sydney NSW 2000

02 9225 1624
events@chiswickatthegallery.com.au
chiswickrestaurant.com.au

