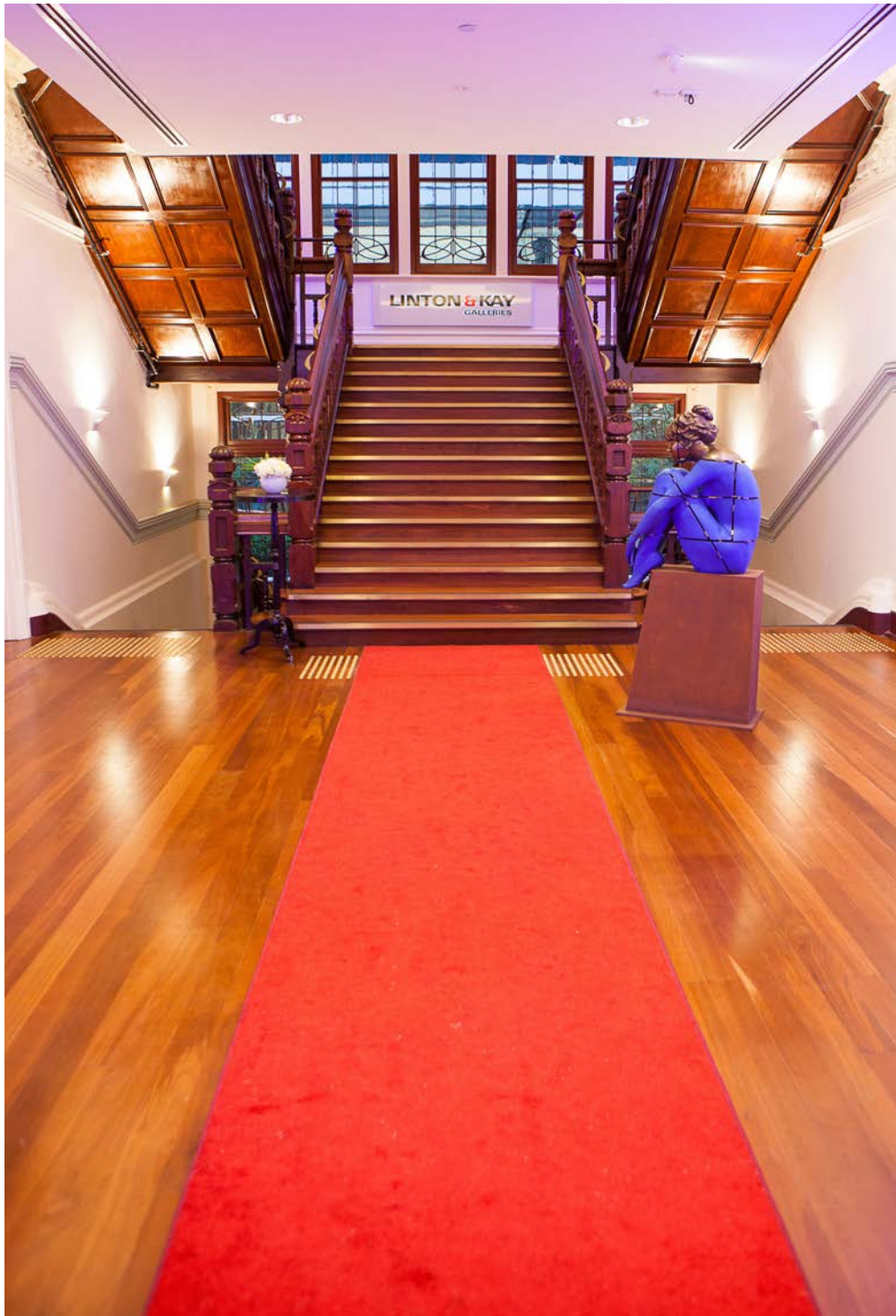


**LINTON & KAY**  
GALLERIES

EVENTS





## OUR EVENTS

Linton and Kay Galleries Perth is an exclusive and unique venue available for corporate and private events, presentations and launches. The Galleries offer guests the opportunity to enjoy your hospitality whilst engaging in some of Australia's premier art exhibitions.

Housed in the Old Perth Technical School, Linton and Kay Galleries Perth provides a striking contrast to the modern cityscape it sits amongst as a part of the Brookfield Place development. Beautifully renovated in a heritage meets-modern luxe style, key period features including the art nouveau glass windows, grand staircase and vaulted ceiling combine with an impeccable contemporary restoration to offer one of Perth's premier event venues.

The Gallery has three distinct areas that are available individually or as a group to suit individual event requirements. With outstanding kitchen facilities, sound system access and three-phase power, executing your event will be made as simple as possible.



## EVENT SPACES

The Gallery is divided into two distinct and sophisticated spaces that work together beautifully as one or as individual event areas.

### Gallery One

This elegant space is located at the entrance to the Gallery and features a marble welcome desk and stunning Art Nouveau leadlight window.

**capacity 100 | size 113 sqm**  
**venue hire \$1800** (+GST)

### Gallery Two

Our largest gallery features the original timber vaulted ceiling and has removable walls to divide the space when needed.

**capacity 200 | size 180 sqm**  
**venue hire \$2200** (+GST)

### Full House

Offer your guests the opportunity to enjoy your hospitality and the full Gallery showcasing several outstanding exhibitions and distinctive spaces.

**capacity 300 | size 293 sqm**  
**venue hire \$2950** (+GST)

Please be aware that weekend hire will incur a surcharge.





## **EVENT SERVICES**

Linton and Kay Galleries can offer a complete event service including:

- Catering
- Sound & lighting
- Audiovisual
- Event styling
- Florist
- Entertainment
- Theming
- Security



LINTON & KAY  
GALLERIES

# MENU PACKAGES

## MENU PACKAGES

### PACKAGE 1

\$28.00 (+GST)

Harissa spiced yoghurt chicken skewer  
(GF) with crispy flatbread

Bocconcini, prosciutto and olive  
tapenade on crostini

Salmon rillettes served on brioche croûte

Bite sized Yorkshire pudding with rare  
roast beef and horseradish

Roast pumpkin and pine nut mini suppli  
with lemon thyme aioli (V)

### PACKAGE 2

\$32.00 (+GST)

Grilled scallops with coriander chilli  
and lime dressing (GF)

Smoked salmon on potato rosti with  
crème fraiche and capers (GF)

Lamb picadillo empanada with  
mint mojo

Chicken pâté with port wine jelly and  
toasted walnuts

Cigar of chargrilled eggplant capsicum  
and feta with basil pesto (V)

### PACKAGE 3

\$33.00 (+GST)

Mini pulled pork tacos with spicy  
guacamole and smoky sauce

Terrine of prawn, scallop and salmon  
with lemon myrtle aioli

Zucchini and haloumi fritters with fresh  
beetroot pesto (V) (GF)

Nam jim chicken with fried shallots in  
a crispy wonton case

Carpaccio of beef with shaved  
parmesan olive tapenade on crostini

### PACKAGE 4

\$35.00 (+GST)

Dainty filet mignon with béarnaise  
dressing (GF)

Chicken and wild mushroom boudin  
with red onion confit (GF)

Panko crumbed prawns with  
wasabi aioli

Home cured bresaola with rocket,  
provolone and tomato pesto  
on crostini

Blue cheese pear and walnut filoettes (V)

Polenta crumbed artichoke with  
chorizo and lemon dressing

### PACKAGE 5

\$42.00 (+GST)

Ceviche of market fish with tomato,  
ribboned cucumber and coriander (GF)

Herb and parmesan encrusted  
lamb cutlets

Chargrilled polenta with wild  
mushroom ragout and feta (V) (GF)

Peking duck mandarin pancakes with  
cucumber, coriander and hoisin

King prawn cocktail with chiffonade  
lettuce and Marie Rose sauce (GF)

Chicken saltimbocca with pancetta  
and sage (GF)

### OPTIONAL EXTRA SWEETS

(in addition to any menu)

\$3.50 per item (+GST)

Dainty red velvet cupcakes

Rich salted caramel and  
chocolate tartlets

Fresh fruit kebabs with warm  
butterscotch dipping sauce

Mini meringue nests with Chantilly  
cream and strawberries

Chocolate profiteroles

Macarons

- Pistachio
- Coffee
- Vanilla
- Toffee
- Chocolate
- Hazelnut



**LINTON & KAY**  
GALLERIES

**CREATE  
YOUR OWN**

## MENU OPTIONS

From \$4 per item (+GST)

### Vegetarian

Cigar of chargrilled eggplant capsicum and feta with basil pesto

Blue cheese, pear and walnut filoettes

Buckwheat blinis with chive sour cream and caviar

Bombay egg on mini papadums with brinjal pickle relish and coriander

Crostini with a traditional bruschetta

Grilled polenta topped with wild mushroom ragout and feta

Zucchini and haloumi fritters with beetroot pesto

Wild mushroom suppli (risotto) balls

Roast pumpkin and pine nut suppli

Frittata triangles

■ Spinach and feta or

■ Chargrilled vegetable and haloumi

### Poultry

Chicken pâté with port wine jelly and toasted walnuts on Melba toast

Mini chicken caesar salad

Mini pastries with beef burgundy filling or chicken and leek filling

Tandoori chicken served on paratha bread with cucumber raita

Harissa spiced yoghurt chicken skewers with crispy flatbread

Rice paper rolls with coriander and mint coleslaw with barbeque duck or prawns

Yakitori chicken skewers with toasted sesame seeds and wakame

Chicken saltimbocca with pancetta and sage

Nam jim chicken with fried shallots in a crispy wonton case

Chicken and wild mushroom boudin with red onion confit on choux crisp

Peking duck in mandarin pancakes with cucumber and coriander

### Meat

Crostini with a choice of the following toppings:

■ Peperonata

■ Bocconcini, prosciutto and olive tapenade

Frittata triangles Ham, cheese & sundried tomato

Mini pastries with beef burgundy filling or chicken and leek filling

Pork and fennel sausage rolls

Sushi roll selection served with wasabi, pickled ginger and Japanese soy

Home-cured bresaola with rocket and provolone with tomato pesto

Carpaccio of beef with shaved parmesan served on a crouton

Shredded tataki beef with goma salad in Asian soup spoons

Crumbed olivini with chorizo stuffing

Bite sized Yorkshire puddings with rare roast beef and gravy and horseradish

Polenta crumbed artichoke heart topped with chorizo and lemon dressing

Lamb picadillo empanadas with mint mojo

Bite sized filet mignons with béarnaise sauce

Dainty beef Wellingtons

Mini pulled pork tacos with spicy guacamole and smoky sauce

Mini hamburger sliders with balsamic caramelised red onions

American style mini hotdogs with German mustard and ketchup

Five-spice pork belly with grilled scallop and xo sauce

Herb and parmesan encrusted rosemary lamb cutlets

### Seafood

Seafood chowder served in Chinese teacups

Thai fish cakes with sweet chilli dipping sauce

Prawns with coriander and chilli pesto in Asian soup spoons

Salt cured dill encrusted salmon on potato latke

Prawn cocktail with chiffonade lettuce, tomato salsa and Marie Rose sauce

Fresh oysters with ginger, lemongrass and ponzu jelly topped with salmon roe

Salmon rillettes served on brioche croûte

Panko crumbed prawns with wasabi aioli

Smoked salmon on potato rosti with crème fraîche and capers

Barramundi fish cakes with pickle remoulade

Rice paper rolls with coriander and mint coleslaw with barbeque duck or prawns

Terrine of prawn, scallop and salmon with lemon myrtle aioli

Garlic prawn skewers

Grilled scallops with coriander, chilli & lime dressing on Chinese spoons

Kingfish ceviche with tomato, ribboned cucumber and coriander salad

Tuna tartare with sesame, tamari and lime

Fish & chip cones

## SUPPER SELECTION

\$13.00 per serve (+GST)

*(Our supper selections are served in small Asian soup bowls with a cocktail fork unless specified otherwise)*

Thai green chicken curry and jasmine rice

Lamb rogan josh with basmati rice and garlic naan

Beef Bourguignon on creamed potatoes

Lamb or vegetarian tagine with couscous

Farfalle pasta with chilli and garlic prawns

Pasta peperonata with mascarpone and fresh basil

Vegetable goulash with herbed dumplings

Spinach and ricotta ravioli with tomato & basil sauce

Noodle box of hokkien noodles with chicken and Asian greens

Carvery station for mini roast beef rolls with

- red wine gravy and horseradish and/or
- roast turkey with gravy and cranberry sauce

## DESSERT CANAPÉ

\$3.50 per item (+GST)

Rich chocolate tartlets with salted caramel

Fresh fruit kebabs with warm butterscotch dipping sauce

Apple crumble tartlets

Lemon cheesecake

Dainty red velvet cupcakes with cream cheese swirled icing

Macarons

- Pistachio
- Coffee
- Vanilla
- Toffee
- Chocolate
- Hazelnut

Banoffee tartlets (Caramel fudge filled tartlet with a sliced banana and cream topping)

Chocolate profiteroles

Mini meringue nests with Chantilly cream and strawberry

Mini lemon meringue pies

Chocolate mud cake squares

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