

# THE GRAND ROOM



HOSPITALITY



Step into a bold, dynamic space designed to inspire creativity and elevate every moment. At The Grand Room, we focus on delivering exceptional quality and limitless possibilities, ensuring your event meets your every need.

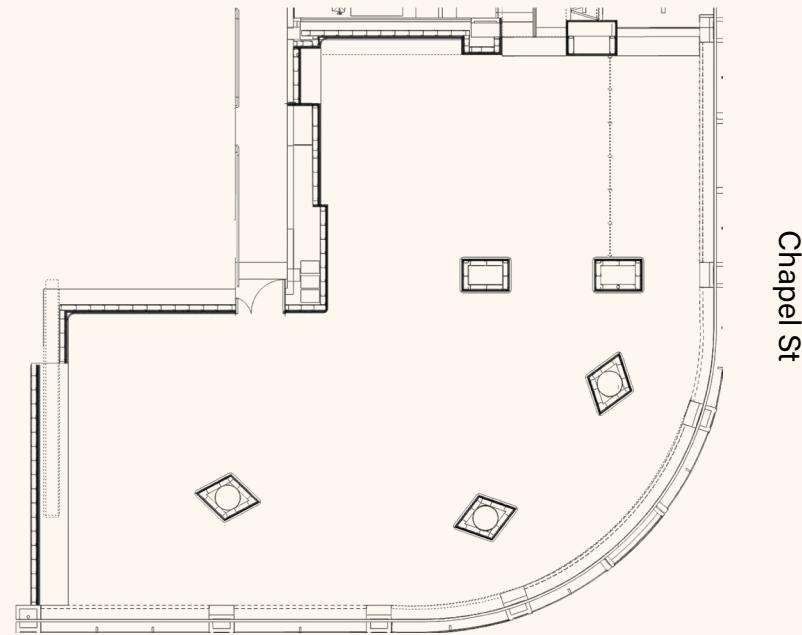
Together, we'll craft a visually stunning and immersive experience that engages all the senses, leaving a lasting impression on your guests.

# THE GRAND ROOM

## *About the space*

Whether you're hosting a social celebration, wedding, corporate gathering, or anything in between, The Grand Room offers a versatile canvas for every occasion. Our imaginative space can be transformed to create the perfect backdrop for your event.

With expansive floor-to-ceiling windows, natural light floods the space, while stunning views invite your guests to experience the world beyond.



3

AV	MICROPHONE	BAR
✓	✓	✓

COCKTAIL	THEATRE	SEATED	SEATED WITH DANCE FLOOR
250	100	150	120

State-of-the-art Audio/Visual equipment includes:

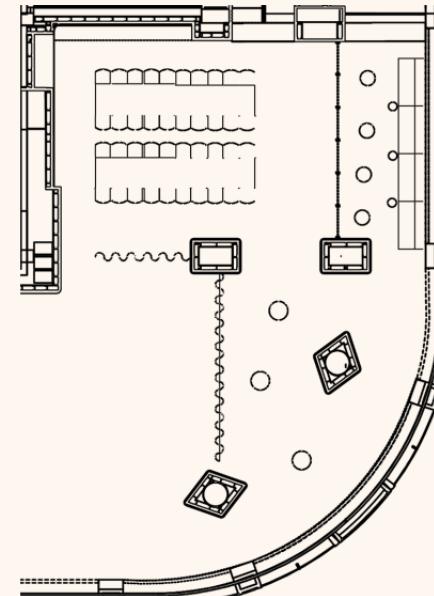
- Lectern with one microphone, plus two handheld microphones
- 18 x Martin Audio on-wall Loudspeakers
- Panasonic Laser projector and retractable screen



# THE CHAPEL ROOM

## *About the space*

Overlooking the vibrant Chapel Street, the Chapel Room offers an abundance of natural light, creating an inviting atmosphere for your event. A more intimate section within The Grand Room, this space is perfect for exclusive sit-down dinners and smaller gatherings.



Toorak Rd

AV	MICROPHONE	BAR	
✓	✓	✓	
COCKTAIL	THEATRE	SEATED	SEATED WITH DANCE FLOOR
50	70	40	20

State-of-the-art Audio/Visual equipment includes:

- Lectern with one microphone, plus two handheld microphones
- Martin Audio on-wall Loudspeakers



## THE FOOD

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Our expert chefs have meticulously crafted versatile menus that highlight the finest Victorian produce. We are deeply committed to working with local farmers and growers, ensuring that each dish reflects the best of the season and the region.

6

Under the direction of our Culinary Director, Stephen Nairn, your event will be in the hands of a team with unparalleled experience and creativity. At The Grand Room, we offer more than just a meal—we deliver an indulgent dining experience that showcases the artistry of our chefs and the exceptional quality of our ingredients.

Each bite is a testament to our dedication to using only the finest ingredients, creating a memorable culinary experience for you and your guests.

# CANAPÉ PACKAGES

## STANDARD 2 HOUR | 65PP

*Selection of 4 canapés roaming*

## STANDARD 3 HOUR | 95PP

*Selection of 5 canapés roaming & 1 substantial*

## STANDARD 4 HOUR | 120PP

*Selection of 6 canapés roaming & 2 substancials*

### CANAPÉS

Sydney rock oysters, green pepper and yuzu dressing

Potato rosti, crème fraîche, Oscietra caviar

Smoked ocean trout cigar

Salmon and avocado maki roll

Unagi shokupan toast, cured egg, nori

Zucchini flower lavosh, parmesan cream, salsa verde

Abrolhos Island scallop, English muffin, finger lime, chive

Victorian asparagus pani puri, vadouvan curried crème fraîche

Ham hock croquette, green mango chutney, apple mint

Wagyu beef yakitori, kohlrabi, Davidson plum

Sweetcorn panisse, smoked chicken, anchovy sambal

Heirloom tomato, cucumber and smoked fromage blanc tartlet

### DESSERT CANAPÉS | 10 EACH

Yuzu macaron

Basque cheesecake

Valrhona dark chocolate choux

Raspberry and vanilla tart

### SUBSTANTIAL | 16 EACH

Potato gnocchi, tomato, stracciatella

Chicken thigh skewer, crispy skin, warishita glaze (2 pcs)

Pulled pork taco, pico de gallo, smoked sour cream

Tempura zucchini flower, king prawn, sesame

Steak tartare crumpet, quail egg, chive

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

New York-style pepperoni or Margherita sourdough pizza

Confit duck dumpling, black tea and ginger broth

Fried shiitake bao bun, cucumber, coriander, smoked soy mayo

Miso egg and caviar taiyaki, lemon powder

Sashimi selection, house soy, ponzu, wasabi, pickled ginger + 8pp

Lobster bun, yuzu, dill + 8pp



# THE STATIONS

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## CHARCUTERIE STATION | 40PP

*Minimum of 30 guests*

Selection of local and international cheeses, and cured meats.

Served with traditional deli condiments.



## OYSTER & CHAMPAGNE STATION | 60PP

*Minimum of 30 guests  
A glass of champagne and  
5 oysters per person*

Selection of three of the best available  
Pacific and Sydney Rock oysters  
sourced Australia-wide.

Mignonette dressing

Fresh lemon

Black garlic vinegar

House-made hot sauce



## SUSHI & SASHIMI STATION | 60PP

*Minimum of 30 guests*

Selection of the freshest seasonal fish available, served nigiri style with individual garnishes to perfectly complement each variety.

Fresh wasabi

Yūgen Dining house-infused soy

Citrus ponzu

# THE STATIONS

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**FROZEN MARGARITA STATION | 55PP**

*Minimum of 30 guests  
(Two margarita's per guest)*

The Grand Room signature margarita served  
kakigori style over freshly shaved ice

Jalapeño and lipstick pepper salt



**DESSERT STATION | 30PP**

*Minimum of 30 guests*

Strawberry and cream bonbon

Yuzu macaron

Vanilla choux

Seasonal fruit tart

Bruce the Cake



**CAVIAR STATION | 65PP**

*Minimum of 30 guests  
(Approximately 10g of caviar per person)*

Premium Oscietra caviar

English muffins

Potato rosti

Egg roll

Traditional condiments

FROM THE CULINARY TEAM AT OMNIA

## STARTERS

- House focaccia, extra virgin olive oil
- Scallop and spanner crab salad, green pepper and yuzu dressing
- Beef tartare, caper leaf, quail egg
- Dandenong Ranges tomatoes, buffalo mozzarella, aged balsamic

## MAINS

*Select two options to share*

- Glazed lamb rump, eggplant and red pepper caponata, cornichon and seeded mustard sauce
- Murray cod, grilled chicory, sunflower and asparagus cider jus
- Aged grass-fed Scotch fillet, black garlic mustard, chestnut mushrooms + 8pp

## SIDES

- Confit kipfler potatoes, maple mustard dressing
- Ramarro Farm salad leaves, dill, Grand Marnier dressing

## DESSERT

*Petit four*

- Strawberry and cream chocolate truffle
- Valrhona dark chocolate orange macaron
- Seasonal fruit tart
- Mango pâté de fruit

## OPTIONAL EXTRAS

### CANAPÉS | 25PP

*Chef's selection of three canapés*

### PASTA COURSE | 26PP

- Confit duck Agnolotti, candied orange, sage  
*or*
- Spanner crab Cavatelli, lobster oil, tarragon

11

## SIDES

- Green beans, wasabi, black pepper dressing | 8pp
- Roasted pumpkin, quinoa, pomegranate, tamarind dressing | 8pp

### CHEESE | 22PP

- Selection of local and international cheeses
- Spiced pear chutney, dried Shiraz grapes
- House-made crackers and breads

\* Shared menus are only available for up to 80 guests.  
Menus are subject to change, due to seasonal availability. Dietaries can be catered for.

# SHARED MENU | 140PP

YŪGEN

FROM THE CULINARY TEAM AT YŪGEN DINING

## STARTERS

- Prawn toast, Chinese doughnut, chilli amazu
- Wagyu beef tataki, Davidson plum, bonito, cured quail egg
- Grilled Hervey Bay scallop, coconut XO, lime leaf
- Kung Pao cauliflower dumplings

## MAINS

- Glazed wagyu beef cheek, wakame mustard, pickled wood ear mushroom
- Wood-roasted kingfish, anchovy and brown butter sambal, heart of palm

## SIDES

- Kohlrabi and fennel salad, green apple, celery, Thai basil
- Steamed Jasmine rice

## DESSERT

- Petit four*
- Yuzu macaron
- Vanilla choux
- Dark chocolate mandarin truffle
- Strawberry pâté de fruit

## OPTIONAL EXTRAS

### CANAPÉS | 25PP

*Chef's selection of three canapés*

### TO START | 5PP

Warm edamame, Typhoon spice

### SUSHI & SASHIMI COURSE | 32PP

A selection of sashimi, nigiri, handrolls and sushi

### STEAMED BUN & PANCAKE COURSE | 24PP

Crispy pork, tofu and minced prawn served with condiments

### NOODLE COURSE | 32PP

Drunken chicken noodle, black garlic, Thai basil

*or*

Spanner crab somen, lobster oil, kombu, tarragon

12

\* Shared menus are only available for up to 80 guests.  
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# PLATED MENU

OMNIA

FROM THE CULINARY TEAM AT OMNIA

3 COURSES | 125PP

4 COURSES | 155PP

2 COURSES AND SIDES | 100PP

(Midweek dinners and lunch events only)

*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.*

Malted rye and caraway loaf

## DESSERTS

Seasonal fruit pavlova, lemon curd

Valrhona dark chocolate, cassis mousse, cocoa nib sable

Basque cheesecake, mascarpone cream, seasonal fruit compote

## STARTERS

Abrolhos island scallops, pistachio, alpine strawberry

Albacore tuna, avocado, jalapeño, snow pea

Wagyu steak tartare, caper leaf, smoked egg yolk

Chicken and leek terrine, tarragon, macadamia

## OPTIONAL EXTRAS

### CANAPÉS | 25PP

Chef's selection of three canapés

## INTERMEDIATE

Wood-roasted Murray cod, squid ink, preserved lemon

## SIDES

Confit duck leg, romesco, pickled witlof

Potato boulangère | 8pp

Pork belly, green pepper, pickled nashi pear

Ramarro Farm salad leaves, dill, Grand Marnier dressing | 6pp

Dandenong Ranges tomatoes, buffalo mozzarella, aged balsamic

Confit kipfler potatoes, maple mustard dressing | 6pp

## MAIN COURSE

Grilled Atlantic salmon, morel and sunflower XO, green pea

Green beans, wasabi, black pepper dressing | 7pp

Spice-roasted chicken breast, grilled spinach, chili lime sauce

## CHEESE | 22PP

Aged sirloin, sweet corn mustard, chestnut mushrooms

Selection of local and international cheeses

Goats curd Agnolotti, trio of pumpkin, labneh, za'atar

Spiced pear chutney, dried Shiraz grapes

Tournedos Rossini, foie gras, truffle sauce + 22pp

House-made crackers and breads

*\* Menus are subject to change, due to seasonal availability. Dietaries can be catered for.*



## THE BEVERAGES

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Our carefully curated beverage packages feature the finest wines, handpicked by our expert in-house sommeliers.

Whether you're hosting an intimate gathering or a large-scale celebration, our beverage offerings are tailored to meet your needs and exceed your expectations, ensuring that every sip is as memorable as the occasion.

# SAMPLE BEVERAGE PACKAGES

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## DELUXE BEVERAGE PACKAGE

2HR 55PP | 3HR 80PP

4HR 100PP | 5HR 120PP

MV Clover Hill Pyrenees

2025 Mezzo Pinot Grigio

2024 Alkoomi Grazing Collection Riesling

2021 Max Méditerranée IGP Rosé

2023 Hesketh Unfinished Business Pinot Noir

2023 Sticks Cabernet Sauvignon

Peroni Red

Classic soft drinks

## GOLD BEVERAGE PACKAGE

2HR 85PP | 3HR 115PP

4HR 155PP | 5HR 190

NV Dotta Valdobbiadene Superiore

2024 Amelia Park Chardonnay

2022 Tenuta Pinni Pinot Grigio

2021 Max Méditerranée IGP Rosé

2024 Rob Hall Pinot Noir

2022 Spinifex Miette Shiraz

Stomping Ground Pale Ale

Peroni Red

Classic soft drinks

## COCKTAILS ON ARRIVAL

FROM 23PP

*Speak to your Event Manager for selections.*

## MOCKTAILS ON ARRIVAL

FROM 18PP

*Speak to your Event Manager for selections.*

15

## SPIRITS ADD-ON

FROM 50PP

*Includes a selection of 4 house spirits.*

*Speak to your Event Manager for selections.*

## BEVERAGES ON CONSUMPTION

*Speak to your Event Manager for options.*

# THE GRAND ROOM

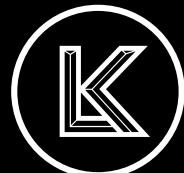
We are located at 625 Chapel Street, South Yarra within the Capitol Grand Building.

For more information on curating a bespoke event or to arrange a venue viewing,

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

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HOSPITALITY