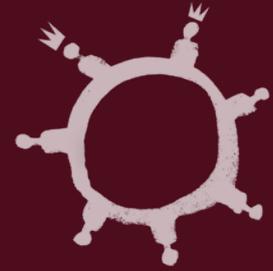


Elegance

Divine

Finesse



COMESTIBLES

Princely Treasures

European Masterpieces 1600-1800 from the V&A

Your Next Treasured Event

created by Comestibles

Grandeur

Opulence

Delicious

Art Gallery of Western Australia
Saturday 24 September 2011 - Monday 9 January 2012

Princely Treasures:

European Masterpieces 1600-1800 from the V&A

This special exhibition presents us with a glimpse of the wealth in Europe in the 17th and 18th centuries focussing on the Decorative Arts.

During this period a record of Gastronomic pleasures are found in the Works of Art:
"incidental domestic details in religious paintings provide glimpses of housekeeping in the 16th century;

...the Dutch still life tells of pleasure in prosperity in the golden age of the Netherlands;

Cezanne's ...renderings of fruit and crockery are reminders of Provencale cuisine;

Velazquez deploys...the essential ingredients of a basic spanish sauce;

Caravaggio's realism serves us a succulent guinea fowl and a ... bowl of fruit."

Let Comestibles create an atmosphere and take your guests on a journey using luxurious fabrics, extravagant chandeliers, rich golds and burgundies, the finest crystal glassware, fine china and our professional wait staff dressed in strict European attire, servicing your guests attentively but discreetly.

Comestibles is delighted to support Princely Treasures this summer with a range of culinary delights and event design that will create a Treasured Event for you and your special guests.

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The Cocktail Evening

Comestibles will design a menu that will take your guests on a journey to Europe in the 17th and 18th Century. Below are some tastes and flavours that provide an experience for your guests and are a starting point for your cocktail evening menu.

Consider the flavours

Rolled Salmon, Nutmeg Mace Lemons and Horseradish Dressed Spinach.
Pot Roast Guinea fowl stuffed with Juniper Berries rosemary Sage Fennel and Bay.

Creams - Great favourites with 18th century cooks

Spanish Cream, Ribband Cream Steeple Cream with Wine Sour, Tea Cream and La Pompadour Cream,
Baby Artichokes with Garlic, Penny Royal.

Rice was once a luxury item but by the 18th Century a staple crop in Italy

Chicken Breasts, Ground Almonds, Cooked Rice in Chicken Stock, Sugar, Spice, Pomegranate Seeds and Pastry Cases.

Prawns, Buttered Scrambled Eggs, a swirl of Cream and Leaves of Red Treviso Raddichio,
Risotto in a light chicken stock with Saffron threads Butter and Parmesan.

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The Evening Continues

Designed Canapes

Turkey Escalopes with Shallots Mushrooms Parsley and Basil.

Duck a la Mode - Shallots, Anchovy, Bundle of Sweet Herbs and Lemon.

Quails in Delicate Pastry Cases.

Truffles stewed in Olive Oil with Bitter Orange Juice and Pepper.

Little Tarts of Plums and Marzipan.

Peter Claesz 1649: Still life with drinking Vessels...

"A cooked Salmon cutlet in a subdued shade of pink swimming in its sauce of butter and capers" served with a Red currant Sauce.

House and home were central in the Golden age - with fine Gardens and spacious kitchens. "Novelties like asparagus and artichokes were grown in Kitchen Gardens and hothouse fruit graced the tables and still life's of the wealthy." Pieter Snijers - "A still life with Fruit Vegetables Dead Chicken and a Lobster 1707 - 1752."

The country house Kitchen also enjoyed Superb quality cheese, butter and cream.

Pear Tart - Rosewater Butter and egg yolk in the pastry, Filling of Pears, cinnamon sugar, raisins soaked in rum ginger and butter.



The Day Time

During the day, consider Morning or Afternoon Tea at the Gallery.

Perhaps as part of a working meeting, include a viewing of the exhibition and some inspired delicacies...

Iced Almond Cakes - My Lord of Denbighs Almond Marchipane

"Fine muffins with a good taste of flour' presented on a neat white napkin"

William Hogarth's - "The Shrimp Girl" c 1745.

Shrimp and Lemon Sandwiches with a touch of salt pepper Nutmeg and Mace.

A True Mince Pie

Minced meat to which Dried fruits and spices were added to keep it fresh.

Ratafia Biscuits and Pistachio Cream.

Lemon or Strawberry Tartlets.

Ginger Bread and Jumbles.

Elderflower Cordial.

Excellent Coffee and a selection of Leaf Teas.



Comestibles & Your Event

Comestibles has offered fine catering services since 1986 - one of Perth's longest standing caterers.

For this exhibition we are offering designed event packages that can be customised to suit your guest numbers, budget and selected outcomes for your event.

The Design - Luxurious fabrics, extravagant chandeliers, rich golds and burgundies, the finest crystal glassware and fine china.

Our Staff - In European attire, servicing your guests attentively but discreetly.

Our Food - For this exhibition we have researched flavours and items to give the food meaning and history.

Our Beverages - Traditional favourites, French Champagne and wines matched to your menu.

Our Service - A Complete Event Package - Our team is well versed in designing amazing events at the Art Gallery of WA. You will be allocated an Event Coordinator who will guide you through the design process from beginning to end, ensuring your event is a success.

Contact us today to book the Gallery and Comestibles for your next Treasured Event.

Visit us

www.comestibles.com.au

Talk to us

08 9421 1222

Write to us

info@comestibles.com.au

The logo for the Victoria and Albert Museum, featuring the letters 'V&A' in a large, bold, black serif font.

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Art Gallery
of Western Australia