

DINOSAURS OF PATAGONIA EXHIBITION

CATERING PACKAGE

WA MUSEUM BOOLA BARDIP

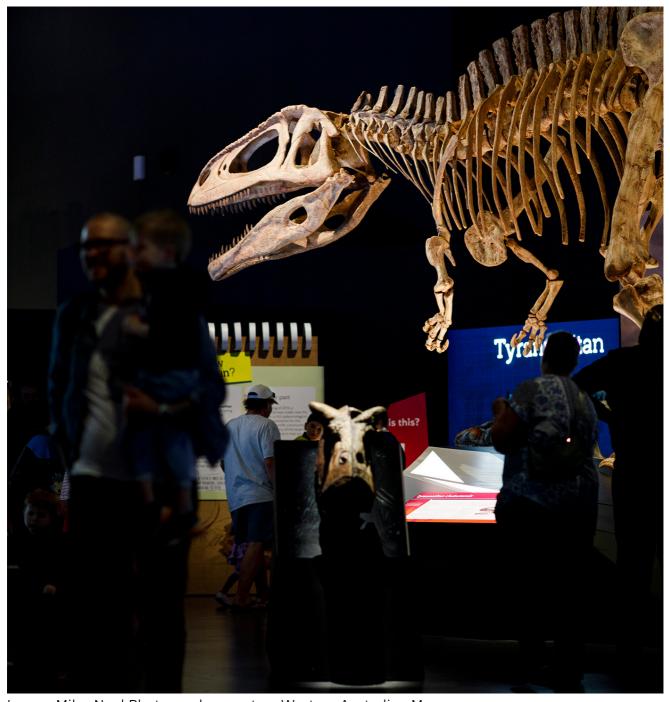
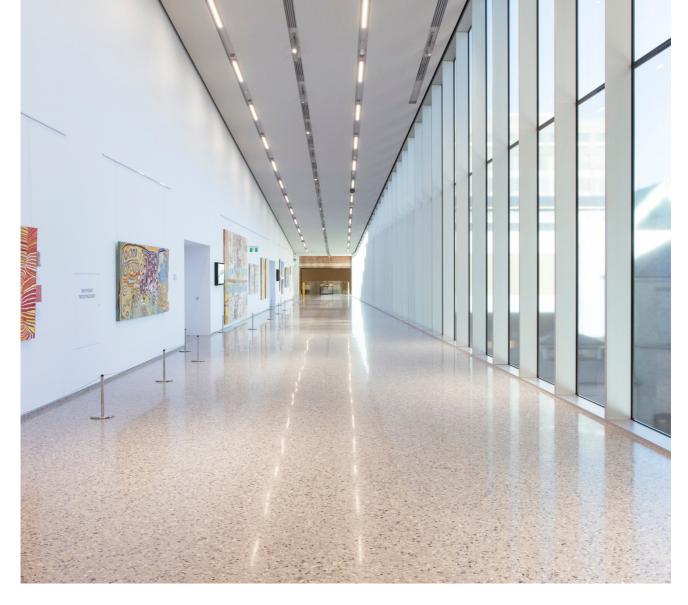


Image: Miles Noel Photography, courtesy Western Australian Museum



LEVEL 1

DINOSAURS OF PATAGONIA

This is the Special Exhibitions Gallery level where the Dinosaurs of Patagonia exhibition is situated. Visit the WA Museum Website for the most up to date information on the current exhibitions.

Subject to availability the Venue Hire includes the use of a multitude of furniture and AV equipment, additional furniture and equipment is permitted within the space to suit your style.

Heyder & Shears provide exclusive caterer for the WA Museum Boola Bardip.

Within this document there are sample packages specifically available for the Dinosaurs of Patagonia Exhibition in the Special Exhibitions Gallery.



EXCLUSIVE USE OF THE SPECIAL EXHIBITIONS GALLERY

Based on minimum 50 Guests | \$145pp

For the first time ever we invite you to enjoy food and beverages inside the Special Exhibitions Gallery with herbivores and carnivores from the Cretaceous, Jurassic and Triassic. This is a two hour catering package consists of canapés and drinks inside the Gallery from 5:30pm for 2 hours for your guests to explore at their leisure.

5:30pm | Guests arrive through Main Entrance, directed to Level 1 by Museum Staff 5:30pm - 7:30pm | Exhibition open, food and beverage available throughout 7:30pm | Function concludes

THE MENU

Cold Canapés

- Smoked & Whipped Patagonian Tooth Fish, Hallulla Wafer, Fish Skin Crumble
- Pressed Chicken Terrine, Whipped Smoked Corn, Crispy Skin Wafers, Guajillo Chile Oil gf df
- · Compressed Pickled Pineapple, Morcilla & Pork Crackling gf df
- Spiced Corn Bread, Bbq Corn Puree, Mint & Coriander Chimichurri v

Hot Canapés

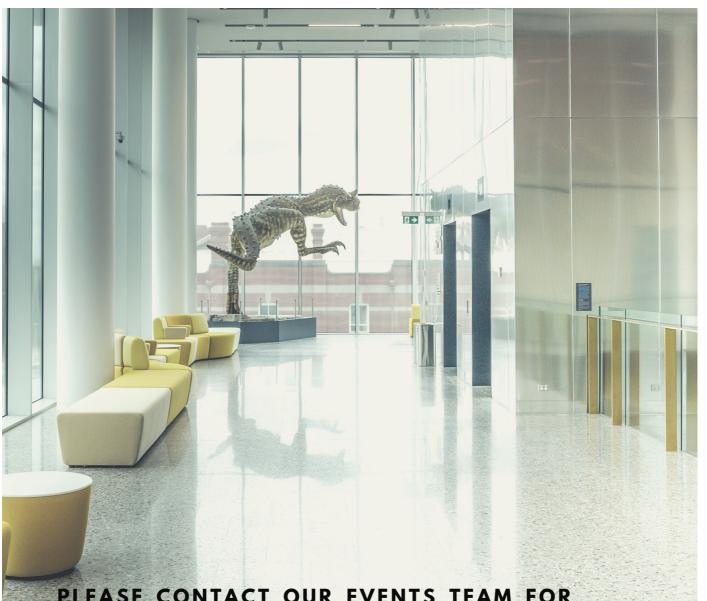
- Warm Anchovy & Sardine Toast, Chile Butter & Lime
- Seared Beef Skewer, Herb Aioli, Wattle Seed & Saltbush Chimichurri gf df
- Grilled Lamb Empanadas, Burnt Pepper Sofrito Sauce & Dried Parsley df
- Fainá With Marinated Eggplant, Queso & Lemon v

BEVERAGES

- Cape Ridge NV Sparkling, Margaret River WA
- Plantagenet 'Omrah Crossing' Sauvignon Blanc, Great Southern WA
- Plantagenet 'Omrah Crossing' Cabernet Merlot, Great Southern WA
- Single Fin, WA
- Rogers, WA
- San Pellegrino Sparkling Mineral, Water, Harvey Fresh Orange Juice, Coca Cola, Diet Coke

Price includes venue hire, a Patagonian themed canapé menu, beverages, staffing, glassware, standard bar and cocktail tables. Subject to availability, a PA system is available to book complimentary.

These are fixed packages, if you would like a bespoke menu and quote tailored to your specific event details please contact Heyder & Shears catering for more information.



PLEASE CONTACT OUR EVENTS TEAM FOR A MORE PERSONALISED MENU AND QUOTE



www.heydershears.com.au



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