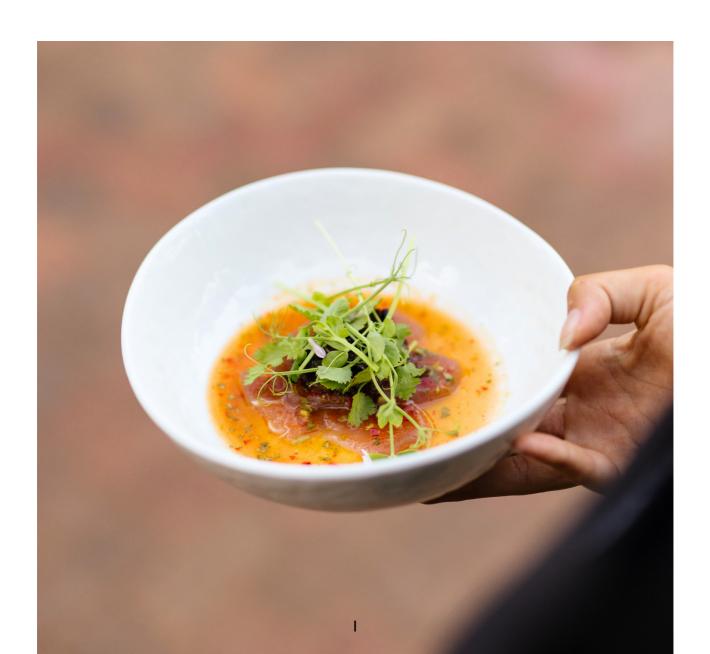


HEYDER & SHEARS

The WA Museum Boola Bardip offers a range of inspiring spaces for your next event.

Heyder & Shears will coordinate your event experience at the Museum from start to finish. We will be your first point of contact when booking the space and will take you through to the execution on the day. Our dedicated Events team will guide you through the most suitable space for your event and curate a tailored menu with a complementing beverage list. In detail, they will explain the venue specific logistics, coordinate the setup of lighting, audio visual, furniture & equipment included within the hire, as well as the booking of any security and cleaning as required. Heyder & Shears can also assist with additional production, styling and event design or simply coordinate your preferred suppliers on the day of your event.

To check venue availability and discuss your event please contact our team on 9221 4110 or by submitting your event enquiry via our website www.heydershears.com.au/contact





Area 4

VENUE HIRE

As part of the venue hire you will have access to a range of in house equipment. The equipment listed below is a brief outline and can be secured when you book your space. The equipment is available based on a first come first serve basis.

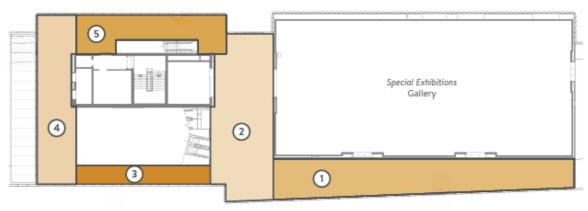
- Round tables
- Trestle tables
- Conference chairs
- Bar tables
- Bar stools
- Staging
- PA system including microphones & stands
- Lighting
- Projector & screen
- Digital signage
- Bollards
- Lounge furniture Levels 1, 2 & 3 only

The use of the in house AV and the staging will attract additional personnel charges to set up and operate. Please ensure you discuss your requirements with your Event Manager to clarify these costs.

GALLERIES, TOURS & EXHIBITIONS

Should you wish to include a gallery tour in your event please reach out to our team to arrange an exclusive after hours tour. To discover bespoke tours and current exhibitions please click <u>here</u> and chat to your Event Manager about how these unique additions can be incorporated.





LEVEL 1

TO THE MOON EXHIBTION

This is the Special Exhibitions Gallery level, where the "To The Moon" exhibition is accessed.

Level I consists of various event spaces, all boasting floor-to-ceiling glass windows with views over the Perth Cultural Centre and the WA Museum Boola Bardip courtyard.

On this level, you have the ability to entertain your guests with refreshments throughout the exhibition. Heyder & Shears welcome the opportunity to work with you to design the event areas to suit your style of event and ensure your guests are comfortable throughout the evening.

Within this document, you will find a range of sample menus aimed at transporting your guests "To The Moon" for the evening, enhancing their journey. If the following suggestions are not suitable, please discuss alternative options with your Event Manager as they are available on request.



COCKTAIL EVENT

2HR EVENT | FROM \$98 PER PERSON - 4HR EVENT | FROM \$165 PER PERSON

BASED ON 100PAX | LEVEL 1

Inclusive of venue hire, food, beverages, special exhibition gallery access, visitor service officers, security, post event clean, event staffing, bar, bar tables, bar stools and associated food & beverage equipment.

COLD CANAPÉS

Rare Beef, Sushi Rice Cake, Seaweed, Furikake gf, df

Smoked Duck Breast, Watermelon, Sour Cherry gf

Cucumber Gin & Tonic gf, df, v

HOT CANAPÉS

Pan Fried Pork Dumpling df

Venison & Pear Corn Dog, Vanilla & Thyme Mayo

Battered Eggplant, Sesame, Lemon Honey v

STAND UP SUBSTANTIALS - Included in 4Hr Event Only

Sticky Fried Chicken Bao, Sesame, Spring Onion Kimchi, Slaw, Gochujang Kewpie

Pulled Lamb Shank, Sweet Potato, Parmesan Rosemary Crumb gf

Baked Gnocchi, Smoked Mozzarella, Sun Dried Cherry Tomatoes, Parmesan & Salsa Verde v

BEVERAGES

Option One

Estimated amount included in above total - Charged based on consumption. More detail available on Page 7



SIT DOWN EVENT

5HR EVENT | FROM \$265 PER PERSON | BASED ON 100PAX | LEVEL 1

Inclusive of venue hire, food, beverages, special exhibition gallery access, visitor service officers, security, post event clean, event staffing, bar, bar tables, chairs, round tables, linen, cutlery, crockery, glassware, bar stools and associated food & beverage equipment.

CANAPES ON ARRIVAL

Yuba, Cottage Cheese, Pistachio, Chrysanthemums, Matcha gf, v Pork Crackle, Pork Belly, Apple Pickle Puree gf, df

ENTREE

Aged Duck Breast, Pickled Black Berries, Char Grilled Pear, Ashed Goats Cheese Rocket Salad gf

MAIN

Kilcoy Grass Fed Beef Fillet, Black Garlic, Roasted Courgette, Beetroot Puree, Soft Herbs, Smoked Beef Jus gf

DESSERT

Baked Ricotta, Honey & Lemon Myrtle Cheesecake, Clotted Cream

As required, Vegetarian, Vegan, GF & DF alternatives will be provided

BEVERAGES

Option One

Estimated amount included in above total - Charged based on consumption. More detail available on Page 7



BEVERAGES

Included in the previous sample menus Beverage Option One is included as an estimate. All beverages are charged based on consumption.

More packages and beverage options available. Our full list can be viewed here.

OPTION ONE

SPARKLING

Cape Ridge NV Sparkling, Margaret River WA

WHITE WINE

Plantagenet 'Omrah Crossing' Sauvignon Blanc, Great Southern WA

RED WINE

Plantagenet 'Omrah Crossing' Cabernet Merlot, Great Southern WA

BEER

Gage Roads Single Fin

Little Creatures Rogers, Fremantle WA

SOFT DRINKS

Coca Cola, Coke No Sugar

San Pellegrino Sparkling Mineral Water

Harvey Fresh Orange Juice



