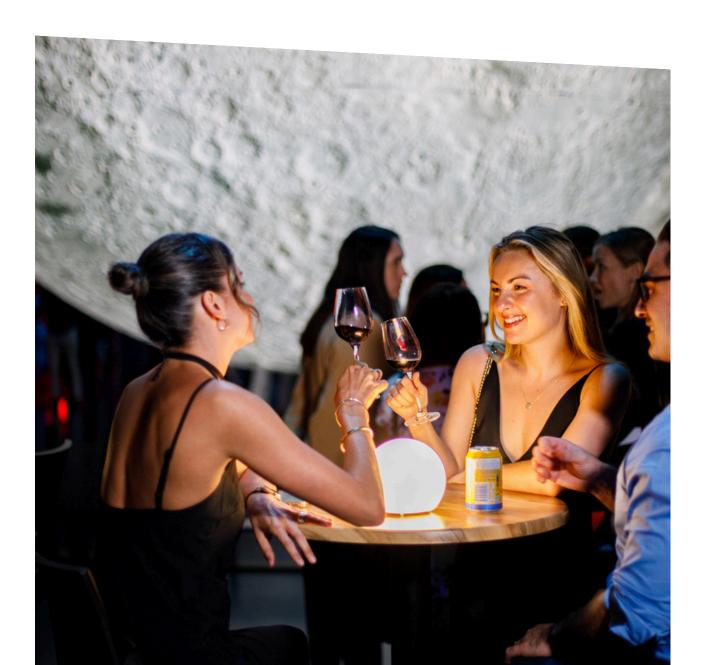


HEYDER & SHEARS

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 submit your event enquiry via our website www.heydershears.com.au/contact





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.

FRIDAY EVENING GROUP BOOKINGS

FRIDAY NIGHT LUNAR LOUNGE FOOD OPTIONS

Friday evenings we are happy to offer reserved group spaces with cold food platters for you and your guests. Bar tab available on request.

French Charcuterie

Selection of Fine French Cheeses, Chicken & Peppercorn Pate, Saucisson, Local Fresh Stone Fruits,
Chutneys & Smoked Breads
\$18 p/p

Australian Cheese Board

Locally Sourced Australian & West Australian Cheese's, Homemade Pickles, Quandong Chutney, Fresh Fruit, Rustic Sourdough, Lavosh, Wafers \$18 p/p

Spanish Tapas

Selection of Spanish Cheese's, Shaved Jamon, Grilled Smoked Chorizo, Whipped Sobrasada, Pressed Fruit Paste, Smoked Nuts, Marinated Olives, Char Grilled Breads

\$15 p/p

Italian Antipasto

Traditional Smoked & Cured Meats, Bresaola, Salami, Prosciutto & Whipped Nduja, Selection of Regional Cheeses, Parmigiano-Reggiano, Gorgonzola. Local Fruits, Quince, Homemade Chutneys, Smoked Nuts,

Artisan Italian Breads

\$15

Veg/Vegan Mezze Board

Falafel, Grilled Halloumi, Grilled Aubergine, Artichokes, Peppers, Feta Cheese, Dates, Figs, Grapes, Cherry Tomatoes, Cucumber, Olives, Hummus, Tzatziki, Almonds, Pistachios, Flatbreads

\$14

Dip Platter

Fresh & Pickled Vegetable Crudités, Roasted Carrot Humus, Smoked Eggplant Puree, Homemade Pesto, Olive Oil Sourdough, Flatbreads

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LEVEL 1

Area I - 45m x 5m | 200pax standing

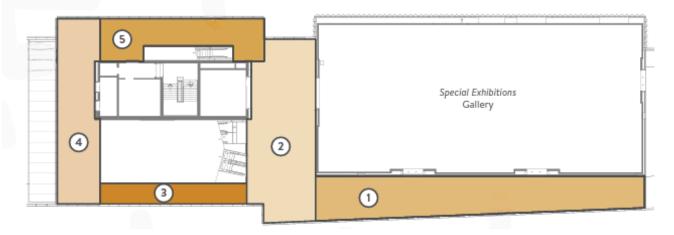
Area 2 - 25m x 2.6m | 150pax standing

Area 3 - 23m x 3m | 60pax standing

Area 4 - 26m x 5m | 120pax standing

Area 5 - 27m x 3.5m | 90pax standing

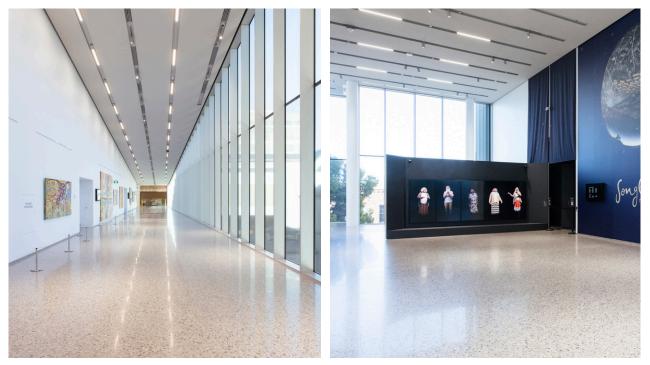
Special Exhibitions Gallery - availability subject to exhibition



Level One is also know as the Special Exhibitions Gallery level. Boasting access to the rotating exhibition gallery as well as offering access to the Reflections Gallery and a view of the Timescapes projections.

The venue hire includes exclusive use of the level for your special event. You may utilise all or some of the areas, depending on your event size.

To view the current travelling exhibitions please visit the WA Museum website.



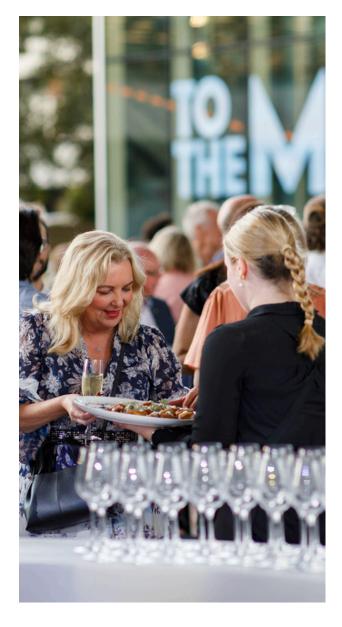
Area I Area 2

EPOCH - GROUND FLOOR

540m2 | 100pax seated | 150pax standing

EPOCH Cafe is the onsite food and beverage outlet at the WA Museum Boola Bardip. This space is open to the public for casual dining from 8am-3.3opm. <u>EPOCH Cafe Website</u>

After 3pm the space can be hired for exclusive use. As one of the only spaces in the museum that offers a large outdoor courtyard with casual furniture, it is the perfect space for after work drinks, casual events or a beautiful long table dinner in the dining hall.







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



COCKTAIL

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



