

OCEANXPERIENCE EVENT KIT



HEYDER & SHEARS **WAM**

ABOUT HEYDER & SHEARS

The WA Museum Boola Bardip offers a collection of inspiring spaces designed to elevate any event.

At Heyder & Shears, we make the complex feel effortless. From your first enquiry through to the final moments on the day, our team will guide and manage every detail of your event at the Museum. We act as your single point of contact - streamlining the process while ensuring nothing is overlooked.

Our experienced events team will help you select the most suitable space, then curate a tailored food and beverage experience to match. Behind the scenes, we take care of the logistics unique to the venue, coordinate your event setup, and manage essential services such as security and cleaning.

From styling and bespoke menu curation to seamless supplier coordination, we handle the details with precision, so you can focus on the experience.

To check availability or start planning your event, contact our team on 9221 4110 or submit an enquiry via our website: <https://www.heydershears.com.au/contact>

ABOUT *OCEANXPERIENCE*

OceanXperience is not just about our oceans. It is about how we explore them.

Designed as an interactive recreation of OceanXplorer, the exhibit invites visitors of all ages to become real ocean scientists and explorers. Inside immersive shipboard environments, audiences explore the tools, technologies, and scientific teams working to discover new species, map uncharted areas, and study delicate marine ecosystems.

Through large-scale media, interactive experiences, and real expedition footage from some of the most remote ocean regions on Earth, visitors see how innovation speeds up discovery—and how sharing these findings is vital to raising global awareness and promoting ocean conservation.

OceanXperience makes one idea clear: when we can see the ocean, we can understand it. And when we understand it, we are better equipped to protect it.



VENUE HIRE

Your venue hire includes exclusive access to Level One, home to the Special Exhibitions Gallery, Reflections Gallery, and Illuminate projections – making it the ideal setting for events tied to the *OceanX* exhibition. A range of in-house furniture is available on a first-come, first-served basis, with additional charges applicable for AV and staging services. Please liaise with your Event Manager to confirm availability and any associated costs.

For a truly memorable experience, guests can enjoy exclusive after-hours gallery tours and view the exhibition as part of your event. Speak with your Event Manager to incorporate these bespoke experiences and visit the WA Museum website to explore current travelling exhibitions.

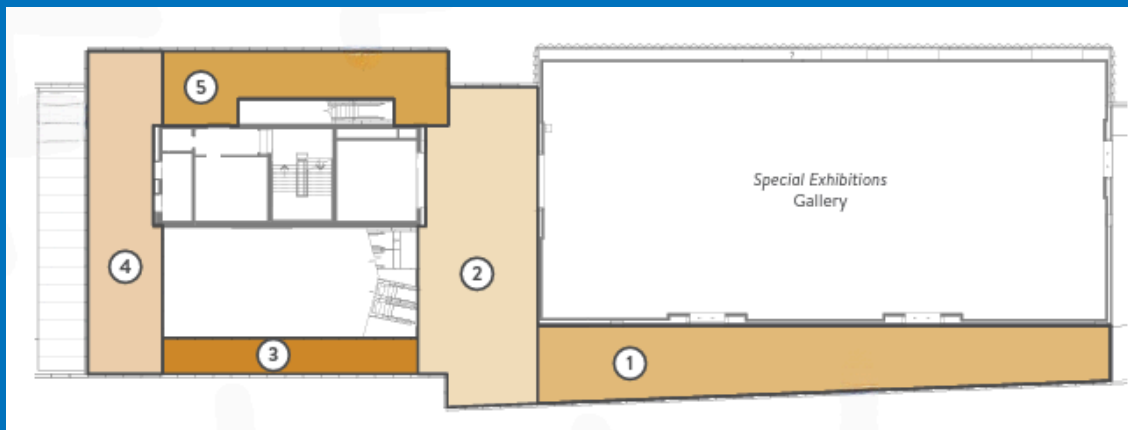
AREA 1 - 45M X 5M | 200PAX STANDING

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



Area 1



COCKTAIL

From \$140 per person | Based on 100pax | Level 1 | 1.5hr Event

Inclusive of venue hire, food, beverages, access to the OceanX Exhibition, museum personnel, event staffing and associated food & beverage equipment

COLD CANAPÉS

Peking Duck Pancake, Hoisin, Kimchi Cucumber
Teriyaki Wagu Beef Nigiri, Tonkatsu, Toasted Sesame gf, df
Miso Eggplant, Nori Crisp, Togarashi gf, df, vg

HOT CANAPÉS

Char Sui Pork Belly, Salted Chilli & Cashew Caramel, Micro Coriander gf, df
Beef Cheek Mini Pie, Mushroom Ketchup, Pickled Onion Petal df
Three Cheese Arancini v

BEVERAGES

Option One is included in the above estimate - charged based on consumption





COCKTAIL SUBSTANTIAL

From \$182 per person | Based on 100pax | Level 1 | 3.5hr Event

Inclusive of venue hire, food, beverages, access to the Ocean X Exhibition, museum personnel, event staffing and associated food & beverage equipment

COLD CANAPÉS

Peking Duck Pancake, Hoisin, Spring Onion
Miso Roasted Carrot, Coconut Labne, Spiced Puffed Rice gf, df, vg, v

HOT CANAPÉS

Char Sui Pork Belly, Salted Chilli & Cashew Caramel, Micro Coriander gf, df
Three Cheese Arancini v

SUBSTANTIALS

Satay Beef Skewers, Thai Cucumber Salad, Toasted Peanuts df
Buttermilk Chicken Slider, Hot Honey, Pickles, Brioche Bun

DESSERT CANAPE

Mango & White Chocolate Macaron gf, v
Milk Chocolate, Roasted Hazelnut Chocolate Squares

BEVERAGES

Option One is included in the above estimate - charged based on consumption



SIT DOWN DINNER

From \$276 per person | Based on 80pax | Level 1 | 4.5hr Event

Inclusive of The Ocean X exhibition gallery access, venue hire, food, beverages, visitor service officers, security, post event clean, event staffing, trestle bar, table, chairs, crockery, cutlery, glassware, and associated food & beverage equipment.

CANAPÉS ON ARRIVAL

Citrus Cured Salmon, Nordic Cracker, Orange & Chive Crème Fraiche gf
Miso Roasted Carrot, Coconut Labne, Spiced Puffed Rice gf, df, vg, v

SET ENTRÉE

Chargrilled Exmouth King Prawns, Smoked Garlic Butter, Parsley Oil, Tomato Relish gf, df

SET MAIN

Shark Bay Snapper, Tomato & Olive Relish, Fennel Purée, Basil Crumb, Preserved Lemon, gf df

SET DESSERT

Caramelised White Chocolate Sphere, Lemon Myrtle Cream, Almond Praline & Citrus Curd gf, v

BEVERAGES

Option One is included in the above estimate - charged based on consumption





TABLE FEAST DINNER

From \$260 per person | Based on 80pax | Level 1 | 4.5hr Event

Inclusive of The Ocean X exhibition gallery access, venue hire, food, beverages, visitor service officers, security, post event clean, event staffing, trestle bar, table, chairs, crockery, cutlery, glassware, and associated food & beverage equipment.

CANAPÉS ON ARRIVAL

Peking Duck Pancake, Hoisin, Spring Onion, Cucumber
Cucumber Cup, Citrus & Herb Salad, Lime gf, df, vg, v
Chorizo & Red Pepper Arancini, Parmesan Mousse, Shaved Parmesan
Sesame Crusted Beef Fillet, Kewpie, Wasabi Seeds, Micro Shiso gf, df

ON THE TABLE

Artisan Breads, Whipped Truffle Butter
Green Sicilian Olives, EVOO

SHARED MAINS

Chargrilled Beef Fillet, Smoked Shallot Purée, Truffle Jus, Crispy Rosemary gf, df
Roast Pork Loin, Sage & Apricot Stuffing, Braised Red Cabbage, Pan Jus gf, df

SIDES & SALADS

Twice-Cooked Crispy Potatoes, Rosemary Salt gf, df, vg
Broccolini, Chilli Oil, Crushed Garlic gf, df, vg
Garden Salad Of Cucumber, Tomatoes & Avocado, Lemon & EVOO gf, df, vg

DESSERT CANAPES

Milk Chocolate, Roasted Hazelnut Chocolate Squares
Toasted Coconut Macaron gf, v

BEVERAGES

Option One is included in the above estimate - charged based on consumption



BEVERAGE OPTION ONE

Beverage Option One is included in all quoted estimates. If you wish to upgrade your beverage package, your Event Manager will be happy to assist. Please note that additional charges will apply.

SPARKLING

Cape Ridge NV, Great Southern WA

WHITE

Plantagenet 'Omrah Crossing' Sauvignon Blanc, Great Southern, WA

RED

Plantagenet 'Omrah Crossing' Cabernet Merlot, Great Southern, WA

BEER

Gage Roads 'Single Fin' Summer Ale

Peroni Nastro Azzurro, Italy 3.5%

SOFT DRINKS

Capi Sparkling Mineral Water 750ml

Capi Still Water 750ml

Harvey Fresh Orange Juice 3 Ltr

Capi Fruit Sodas 250ml - Blood Orange / Yuzu / Spicy Ginger Beer

Coca Cola 1.25 Ltr & Coca Cola Zero Sugar 1.25 Ltr



Produced by:



Supported by:



Exhibition Partners:



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