



**Heide Museum of Modern Art  
Event Hire Menus**

# Long Event Menus

Please select one of the following beverage menus and one of the following cocktail/ barbeque/ dinner menus for your **long event**.  
Minimum of 50 people

## Long Event Beverage Menu

### Beverage Menu A

5 hours \$56.00 per person  
6 hours \$62.00 per person

Seppelt 'Stony Peak' NV Brut South Australia  
Rothbury Estate Semillon Sauvignon Blanc New South Wales 2007  
Seppelt 'Stony Peak' Shiraz Cabernet South Australia 2003

James Boag's Premium Lager  
Cascade Light  
Splitrock Sparkling Water  
Tiro Pink Grapefruit

### Beverage Menu B

5 hours \$60.00 per person  
6 hours \$66.00 per person

Mitchelton 'Imprint' Sparkling NV Victoria  
Mitchelton 'Imprint' Chardonnay Nagambie Victoria 2005  
Mitchelton 'Imprint' Sauvignon Blanc Nagambie Victoria 2007  
Mitchelton 'Imprint' Cabernet Shiraz Nagambie Victoria 2005

James Boag's Premium Lager  
Cascade Light  
Splitrock Sparkling Water  
Tiro Pink Grapefruit

### Beverage Menu C

5 hours \$66.00 per person  
6 hours \$73.00 per person

Taltarni 'T' Series Chardonnay Pinot Brut NV Pyrenees Victoria  
Taltarni 'T' Series Semillon Sauvignon Blanc Pyrenees Victoria 2006  
Taltarni 'T' Series Shiraz Pyrenees Victoria 2004

James Boag's Premium Lager  
Cascade Light  
Splitrock Sparkling Water  
Tiro Pink Grapefruit

### Beverage Menu D

5 hours \$72.00 per person  
6 hours \$79.00 per person

Domaine Chandon Brut N.V Yarra Valley Victoria 2007  
Green Point Sauvignon Blanc and Chardonnay Yarra Valley Victoria 2005  
Green Point Heathcote Shiraz Yarra Valley Victoria 2005

James Boag's Premium Lager  
Cascade Light  
Splitrock Sparkling Water  
Tiro Pink Grapefruit

### **Alternative beers**

To substitute one of the following beers add \$2.50 per person

Little Creatures Pale Ale  
Little Creatures Pilsner  
Little Creatures Bright Ale  
Little Creatures Rogers'

Crown Lager  
Corona Extra with lime  
Stella Artois

Chandon Vintage Brut 2004 available on arrival for the first hour of your event for the additional charge of \$5.50 per person

### **Cocktails**

Cocktails are available on arrival for the first hour of your event for the additional charge of \$8.00 per person

Please select one cocktail:

Royal Pimms: summer berries, Pimms, sparkling wine and mint  
Elderflower Martini: vodka, Cinzano Bianco and elderflower cordial  
Pink Sangria: rosé and fresh watermelon sangria  
Mojito: white rum, lime, kaffir lime and sugar syrup  
Hot Summer's Night: vodka, Sauvignon Blanc, lemongrass infused sugar syrup and mint leaves  
Vanilla Mule: Absolut Vanilia, ginger beer, lime and mint  
Red Tracksuit: vodka, Aperol, blood orange juice and a twist of lime

## Long Event Dinner Menu

**\$95.00 per person** for **two** courses

entrée **or** dessert + main + tea, coffee, brownie

**\$110.00 per person** for **three** courses

entrée **or** dessert + canapés + main + tea, coffee, brownie

**\$130.00 per person** for **four** courses

canapés on arrival + entrée + main + dessert + tea, coffee, brownie

### Dietary Requirements

We are happy to provide for vegetarian, coeliac and other dietary requirements

A minimum of five days is notice required

\* denotes gluten free items

### Canapés

*please select three items*

Minted pea bruschetta with Persian feta and truffled dukkah

Finger sandwiches select two fillings *1.25 pieces per person*

Egg and chive

Poached chicken with tarragon mayonnaise

Smoked salmon, crème fraîche and caper

Rolled breasola with horseradish crème and fine herb salad\*

Oven-roasted cherry tomato, caramelised onion, olive and basil tart

Char-grilled pear with goat's cheese, lemon thyme and prosciutto\*

Inside out spicy tuna and vegetable maki with kupa and pickled ginger\*

Za'atar spiced chicken goujons with coriander and preserved lemon

Char sui duck rice paper rolls with coriander chilli syrup\*

Blue cheese tart with crushed walnut and our truffled honey

### On the table

Artisan dinner rolls with pots of herb and garlic butter

Cracked pepper and murray river sea salt

### Entrée

*please select two plated items **or** the antipasto platters to share*

Plated entrée – 50/50 drop

Salad of new season grilled asparagus with pea and baby leaf salad, tomato and coriander seed dressing\*

Crisp fried calamari served with lemon and sea salt aioli, roquette and segmented citrus salad

Smoked duck breast and lamb lettuce salad, wood-smoked pancetta, lentils and a raspberry vincotto sauce\*

Twice-baked goat's cheese soufflé with a light parmesan velouté, sage and frisée salad

Vodka and sea salt cured ocean trout, pickled baby beets, fennel salad with dill and aniseed dressing\*

**or**

Antipasto platters to share

Marinated Sicilian olives with lemon and bay\*  
Oven-roasted tomato with white anchovy\*  
Sliced prosciutto\*, shaved sopressa salami  
Spicy ricotta and tomato risotto tortes\*  
Grilled vegetables with chilli, orange and oregano\*  
Bocconcini tossed in roquette pesto\*  
Crusty bread and lavosh

### **Main Course**

Individual plates – 50/50 drop **or** two platters to share  
*please select two dishes*

Seared salmon fillets served on a niçoise salad with mustard seed vinaigrette\*

Rosemary and preserved lemon chicken wrapped in prosciutto served with a roquette, spinach and parmesan salad\*

Grilled haloumi on a crunchy vegetable and herb salad with apple, currants and sesame\*

Carved lamb rumps served on an eggplant, red onion and tomato salad with chickpeas, feta and spinach\*

Pan-fried Blue Eye fillets served on a kipfler, chorizo and celery heart salad with smoked paprika aioli\*

Seared Japanese beef served on a green bean salad with sesame miso dressing\*

Sea salt and black pepper crusted porterhouse served with roasted root vegetables and herb butter\*

Minted leg of lamb served with snow pea tendrils, broad bean, goat's curd and mint chutney\*

Mint, feta and tomato stuffed baby eggplant served with lemon wilted spinach\*

### **Side Dishes**

*please select two items*

Garden salad of mixed lettuce, cucumber and tomato with a zesty French vinaigrette\*

Roasted new potatoes with rosemary, garlic and cracked black pepper\*

Salad of steamed new potatoes with a creamy herb and lemon dressing\*

Shoestring fries\*

### **Dessert**

*please select one plated dessert **or** three dessert canapés*

Plated Desserts

Heide Honeycomb, orange and rosemary tart

Lemon, lime and coconut puddings with clotted cream and a vanilla tuille

Granny Smith apple crème brûlée\*

Saucy Valrhona chocolate pudding with vanilla bean ice cream

Cheese plate with rosemary and vine fruit loaf, fig and quince jam and muscatels

**or**

Dessert canapés  
*three per person*

Belgian white and dark chocolate fudge brownie fingers with fresh strawberries

Tangy lemon curd tarts dusted with icing sugar

Miniature vanilla custard slice

Caramelised baby orange and whipped mascarpone tartlets

Lamington squares with toasted coconut

Rosewater meringues, strawberries and pistachio praline cream\*

Mini cupcakes *minimum of 50*

Vanilla cupcake with raspberry butter cream

Flourless chocolate with Belgian ganache

Lemon curd angel cupcake

Walnut and currant crostini with brie, shaved apple, quince and fig jam

### **Coffee and Tea**

Lavazza Espresso coffee

Assorted Twinings herbal and traditional teas

Almond and pistachio biscotti

## Long Event Cocktail Party Menu

The following cocktail party menus are available to suit the style and duration of your event at Heide.

### 4-6 hour cocktail party

**\$60.00 per person** select 10 canapés

**\$64.00 per person** select 8 canapés + 2 substantial canapés

**\$72.00 per person** select 10 canapés + 2 substantial canapés

**\$80.00 per person** select 12 canapés + 2 substantial canapés

**Additional options** to add to any of the above packages please refer to pages 8 and 9

### Dietary requirements

We are happy to provide for vegetarian, coeliac and other dietary requirements

A minimum of five days notice is required

\* denotes gluten free items

### Cold canapés

Minted pea bruschetta with Persian feta and truffled dukkah

Finger sandwiches *please select two fillings 1.25 pieces per person*

Egg and chive

Poached chicken with tarragon mayonnaise

Smoked salmon, crème fraîche and caper

Rolled breasola with horseradish crème and fine herb salad\*

Oven-roasted cherry tomato, caramelised onion, olive and basil tart

Inside-out spicy tuna and vegetable maki with kupa and pickled ginger\*

Char sui duck rice paper rolls with coriander chilli syrup\*

Blue cheese tart with crushed walnut and our truffled honey

Smoked salmon pikelet with wasabi crème julienne of lemon and white pepper

Apple, coriander and toasted peanut rice paper rolls with black sesame and ginger oil\*

Oysters *please select two*

Lemon juice, rind and freshly cracked black pepper\*

Blood orange, salmon pearls and chervil\*

Cabernet sauvignon and shallot dressing\*

### Hot canapés

Spinach and parmesan tart with red pepper tapenade

Spicy salami, ricotta and tomato tortes with mixed herb pesto\*

Tiger prawn and pea leaf dumpling with chopped chilli and red chard shoot salad

Japanese prawn and vegetable tempura with soy and candied capsicum

Traditional sausage rolls with spiced fruit chutney

Za'atar spiced chicken goujon with coriander and preserved lemon

Caramelised onion, two cheese and pine nut frittata\*

Char-grilled pear with goat's cheese, lemon thyme and prosciutto\*

Ricotta, pine nut and spinach rolls with red pepper relish

Three-bite pies with spiced fruit chutney  
Osso bucco  
Shepherd's Pie

Salt and pepper squid with coriander, chilli and mint salad

Spiced pork and veal polpetti tossed in tomato and cinnamon ragu\*

Artichoke and ligurian olive pizzette brushed with fruity olive oil

### **Substantial canapés**

Baby hot dogs in a buttermilk baguette with red onion jam and Dijon mustard

Braised beef and vegetable Shepherd's Pie topped with creamy parmesan mash\*

Mini spiced beef and beetroot burgers with Pyengana Cheddar and cornichons

### **Something more**

*minimum of 25*

Fish and chips \$8.50 each  
Herb crumbed fish goujon, shoe string fries, lemon and caper aioli

Thin crust pizza \$7.00 each  
Wild mushroom, thyme and mozzarella  
Tomato, fior di latte, olive and truffle oil  
Prosciutto, chilli and wild rocket

Bowls \$7.50 each

Potato gnocchi tossed with chorizo, confit garlic, tomato and olive ragú

Rosemary and preserved lemon chicken salad with crispy prosciutto, rocket and parmesan\*

Penne tossed with fontina and parmesan cheese, roasted broccoli and pine nuts

Seared salmon niçoise salad with zesty French vinaigrette\*

Osso bucco served with dauphinoise potatoes and citrus gremolata

### **Grazing table:**

#### **Antipasto platters \$145.00**

Each platter serves 20 people for light nibbles with drinks:

Marinated Sicilian olives with lemon and bay  
Oven-roasted tomato with white anchovy  
Sliced prosciutto, shaved sopressa salami  
Spicy ricotta and tomato risotto tortes  
Grilled vegetables with chilli, orange and oregano  
Bocconcini tossed in rocket pesto  
Crusty bread and lavosh

#### **Cheese platter \$160.00**

Large platter for 20 – 40 people:

Jindi Brie with fresh pear  
Gippsland Shadows of Blue served with truffled honey  
Pyengana Cheddar with fig and quince jam and walnuts  
Crusty bread and lavosh

**Dessert canapés**

Belgian white and dark chocolate fudge brownies fingers with fresh strawberries

Tangy lemon curd tarts dusted with icing sugar

Miniature vanilla custard slice

Caramelised baby orange and whipped mascarpone tartlets

Lamington squares with toasted coconut

Rosewater meringues, strawberries and pistachio praline cream\*

Mini cupcakes *minimum of 50*

Vanilla cupcake with raspberry butter cream

Flourless chocolate with Belgian ganache

Lemon curd angel cupcake

Walnut and currant crostini with Jindi Brie shaved apple, quince and fig jam

**Substantial desserts canapés**

*minimum of 50*

Lemon, lime and coconut puddings with clotted cream

Granny Smith apple and vanilla bean crème brûlée\*

Saucy Valrhona chocolate pudding with vanilla bean ice cream

## Long Event Barbeque Menu

**\$58.00 per person** Barbeque Menu One

**\$70.00 per person** Barbeque Menu Two

**\$82.00 per person** Barbeque Menu Three

### Dietary requirements

Additional vegetarian alternatives can be created on request and prepared separately

\* denotes gluten free items

### Barbeque Menu One

Artisan dinner rolls with butter

#### On the barbeque

Spicy coconut, peanut and kaffir lime leaf beef satay\*

Traditional Italian chipolatas served with spiced tomato chutney and Dijon

Roasted vegetable kebabs with roquette pesto\*

#### Salad

Salad of steamed new potatoes with a creamy herb and lemon dressing\*

Mixed green leaf salad with a verjuice dressing\*

#### Sweet treat

Belgian white and dark chocolate brownie with fresh strawberries

### Barbeque Menu Two

Artisan dinner rolls with butter

#### On the barbeque

Traditional Italian chipolatas served with spiced tomato chutney and Dijon

Spanish calamari with chorizo skewers, lemon and fresh parsley

Sea salt and black pepper crusted Porterhouse with assorted mustards\*

Roasted vegetable kebabs with roquette pesto\*

#### Salads

Salad of green beans with toasted almonds, semi-dried tomato, Persian feta and herb dressing\*

Salad of steamed new potatoes with a creamy herb and lemon dressing\*

#### Sweet treats

Belgian white and dark chocolate brownie with fresh strawberries

Tangy lemon curd tarts dusted with icing sugar

### **Barbeque Menu Three**

Artisan dinner rolls with butter

#### **On the barbeque**

Traditional Italian chipolatas served with spiced tomato chutney and Dijon

Ras el hanout spiced lamb cutlets with yoghurt and coriander sauce

Salt and pepper king prawns with chilli and mint salad

Roasted vegetable kebabs with roquette pesto\*

#### **Salads**

Crunchy vegetable and herb salad with apple, currants and sesame\*

Pear, spinach, parmesan and roquette salad with a ginger dressing\*

Salad of steamed new potatoes with a creamy herb and lemon dressing\*

#### **Sweet treats**

Belgian white and dark chocolate brownie with fresh strawberries

Tangy lemon curd tarts dusted with icing sugar

# Short Event Menus

Please select from the following beverage list and cocktail / dinner / Christmas dinner menus for your **short event**.

Drinks will be charged per bottle on consumption.

Minimum of 50 people

## Short Event Wine List

Available for **Short Events** only

<b>Wine</b>	<b>Bottle</b>
Chandon Vintage Brut 2003	58.00
Chandon Sparkling Pinot Shiraz	45.00
Green Point Sauvignon Blanc 2007	45.00
Green Point Chardonnay 2005	45.00
Heide House Sparkling	35.00
Heide House White	30.00
Green Point Shiraz 2004	45.00
Green Point Rose Limited Release	45.00
Heide House Red	30.00

## Beer

Little Creatures Rogers'	7.50
Little Creatures Pilsner	7.50
Little Creatures Bright Ale	7.50
Pipsqueak Best Cider (alcoholic)	7.50

## Soft drinks

Splitrock Still Water	3.00
Splitrock Sparkling Water	3.50
Splitrock Sparkling Water (750ml)	6.50
Tiro Flavoured Mineral Water:	4.00
Lemon Tonic, Pink Grapefruit, Lemonade	
Italian Red Orange, Passionfruit, Ginger Beer	
Sunzest Organic Orange or Apple Juice (350ml)	4.00

## Coffee and Tea

Lavazza Espresso coffee	3.30
Assorted Twinings teas	3.00

## Short Event Cocktail Menu

Available for **short events** only

**\$35.00 per person** select 6 canapés

**\$42.50 per person** select 8 canapés

**\$50.00 per person** select 10 canapés

**optional extra:** Something more **\$7.50 per bowl**

### Cold canapés

Finger sandwiches select two fillings *1.25 pieces per person*

Middle eastern chicken with preserved lemon, parsley and almond

Egg and chive

Gypsy ham, brie, sun-dried tomato and basil leaves

Rolled breasola with horseradish crème and fine herb salad\*

Oven-roasted cherry tomato, caramelised onion, olive and basil tart

Blue cheese tart with crushed walnut and our truffled honey

Oysters served in the shell with lemon juice, rind and freshly cracked black pepper\*

### Hot canapés

Za'atar spiced chicken goujon with coriander and preserved lemon

Traditional sausage rolls with tomato chutney

Ricotta, nutmeg and spinach rolls with red pepper relish

Caramelised onion, two cheese and pine nut frittata\*

Three-bite pies with spiced fruit chutney

Ossobuco

Shepherd's Pie

### Something more

served in rice bowls

Yarra Valley smoked trout and wild rocket salad with crispy kipfler potatoes and dill sour cream

Mushroom and oven-roasted garlic ravioli with sage, silver beet and burnt butter sauce

Cumin spiced chicken tagine with olive, saffron and yellow pepper jewelled couscous

### Dessert canapés

Belgian white and dark chocolate fudge brownie fingers with fresh strawberries

Berry tartlets with mascarpone and Cointreau cream

Raisin crostini topped with brie, fresh pear, quince and fig jam

Seasonal fresh fruit kebabs with mint

Baby star mince pies (Christmas only)

## Short Event Dinner Menu

Available for **Short Events** only

**\$65.00 per person** for three courses + coffee

### On the table

Crusty bread and extra virgin

### Entrée

*please select one dish or three mini dishes served as canapés*

Char-grilled pear with goat's cheese, lemon thyme and prosciutto

Heide Kitchen Garden vegetable and herb tart

Yarra Valley smoked trout bruschetta with dill and mustard aioli

### Main course

Grilled eye fillet with Café de Paris butter and parmesan spinach mash

Mushroom and oven-roasted garlic ravioli with sage, silver beet and burnt butter sauce

Cumin spiced chicken tagine with olive, saffron and yellow pepper jewelled couscous

### Side Dish

Garden salad with French vinaigrette

### Dessert

Belgian white and dark chocolate fudge brownie fingers

Almond and lemon biscotti

Fresh strawberries

Orange yo-yos

### Coffee and Tea

Lavazza Espresso coffee

Assorted Twinings teas

## Short Event Christmas Dinner Menu

Available for **Short Events** only

Available from 1 November – 24 December 2007

**\$70.00 per person** for three courses + coffee

### On the table

Crusty bread and extra virgin

### Entrée

*please select one dish or three mini dishes served as canapés*

Char-grilled pear with goat's cheese, lemon thyme and prosciutto

Heide Kitchen Garden vegetable and herb tart

Yarra Valley smoked trout bruschetta with dill and mustard aioli

### Main course

Mushroom and oven-roasted garlic ravioli with sage, silver beet and burnt butter sauce

Roasted turkey breast stuffed with pine nuts, herbs and orange rind, baked gypsy ham and honey mustard jus served with Dijon and cranberry sauce

### Side

Salad of asparagus spears, baby carrots, orange segments and hazelnuts

### Dessert

Baby star mince pies

Cranberry and pistachio nougat

### Coffee and tea

Lavazza Espresso coffee

Assorted Twinings teas

**If you have any queries please contact our events team:**

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