

THE
WEDDING
PACK

HEIDE
KITCHEN





**Where every “I do” blooms anew, a place
where vows feel enchanted and true.**



Located at Heide Museum of Modern Art, just 20 minutes from the CBD this is a stunning and unique venue with surrounding gardens and two spaces available for full and exclusive venue hire: Heide Kitchen and the Sidney Myer Education Centre.

We aim to connect with our guests through food from the Heide Garden and our Common Ground Project.





SPACES

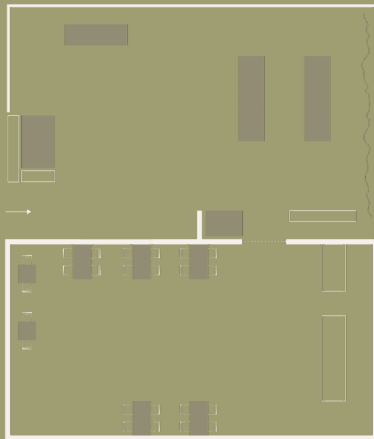
HEIDE KITCHEN

Adjacent to Heide Museum of Modern Art is Heide Kitchen, an ideal space for a cocktail party or a seated dinner. Beautifully framed with a floor to ceiling glass exterior, elements of sandstone, a curated garden and beaming sunlight flood the view.

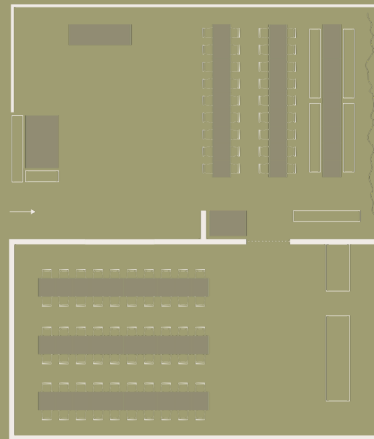
It is available all day Monday or from 5pm–11pm,
Tuesday – Sunday.

This space can accommodate up to 150 guests standing,
and up to 120 guests seated.

COCKTAIL LAYOUT



SEATED LAYOUT



SIDNEY MYER EDUCATION CENTER

The Sidney Myer Education Centre is a unique pavilion overlooking the grounds of Heide Museum of Modern Art.

The venue is perfect for intimate weddings that are looking for an architectural edge and point of difference for your guests. The large glass doors and walls blend together to create the perfect indoor-outdoor balance.

Due to the nature of the space it lends itself to grazing tables and cocktail style events. The space can host up to 70 guests comfortably.

The space includes; 30 black chairs, 6 rectangle tables, kitchenette, mounted smart TV, in-house speaker system and private bathroom facilities.





MENU'S



CANAPÉ MENU

\$75 per person

4 canapés and 1 substantial

Oysters, rhubarb mignonette (GF)

Pickled mussels, cucumber, fennel (GF)

Whipped cod roe, brown rice cracker, saltbush

Fish crudo, flowers, pickled green chilli (GF)

Fried polenta, olive tapenade (GF)

Salt bush & vinegar potato rosti, aioli (GF)

Zucchini fritter, tomato relish

Terrine, prune jam (crouton)

Pork rilette, Heide preserves (lavosh cracker)

Beef tartare, kimchi dressing (potato chip) (GF)

Beetroot tart, goats curd, pickled shallots

SUBSTANTIAL CANAPES

Roast pork belly, apple, mint, cabbage slaw (GF)

Chicken & mayo brioche

Heide Garden Risotto

Fried fish Sandwich, salsa verde

Additional canapé \$8pp

Additional substantial \$10pp

DESSERT

Lemon cream tart (GF)

Chocolate tart (GF)

Mini pavlova (GF)

GRAZING

\$25 per person

A table full of cheeses, pickles, breads, crudites and dips from the farm and garden.

Add cold seafood \$10pp

Add cured meats \$10pp



SIT DOWN MENU

\$105 per person

CANAPÉS TO START

Oysters - rhubarb mignonette

Whipped cod roe, rice cracker

Beetroot tart, goats curd, pickled shallots

Salt bush and vinegar rosti, aioli

SHARED ENTREES

Sourdough bread, seaweed butter

Farm crudities, pickles and ferments

Local cheese with condiments

Sliced artisanal charcuterie

SHARED MAINS

Grilled Zucchini, sunflower cream, Heide verde

Sustainably sourced fish, seasonal vegetable and chickpea caponatta

Victorian beef rump cap, charred grapes, pickled shallots

Potatoes with Heide vegetable salt

Farm leaves, radish, lemon dressing



BEVERAGE MENU STANDARD

4 hour package \$90pp

5 hour package \$105pp

6 hour package \$120pp

SPARKLING

NV Dal Zotto Pucino Prosecco, King Valley, VIC

WHITE

2025 Tar & Roses Pinot Grigio, Central, VIC

2025 Amelia Park 'Trellis' Chardonnay, Margaret River, WA

ROSÉ

2023 Rêverie Rosé, Pays d'Oc, France

RED

2024 The Luminist Pinot Noir, Yarra Valley, VIC

2022 Head Wines 'Heart & Home' Shiraz, Barossa Valley, SA

BEER

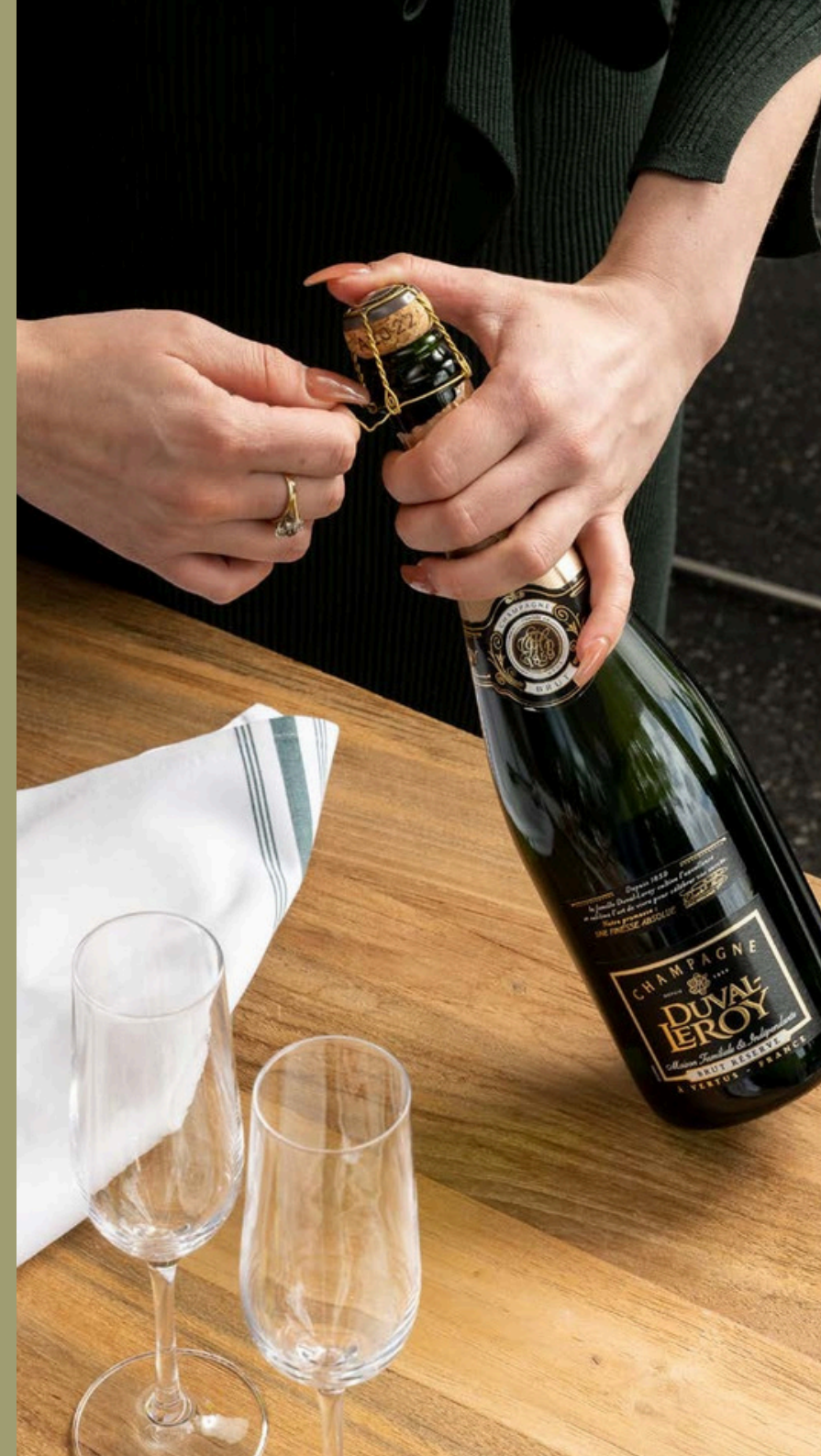
Mountain Goat "very enjoyable beer"

Heaps Normal Quiet XPA 0%

NON ALCOHOLIC

Variety of soft drinks

Sparkling water



BEVERAGE MENU

PREMIUM

4 hour package \$150pp

5 hour package \$165pp

6 hour package \$180pp

SPARKLING

NV Pierre Mignon Grande Reserve Brut, Champagne, FR

WHITE

2024 Dog Point Sauvignon Blanc, Marlborough, NZ

2023 Stonier Chardonnay, Mornington Peninsula, VIC

ROSÉ

2024 Rameau d'Or Rosé, Provence, FR

RED

2025 Chatto 'Lutruwita' Pinot Noir,
Huon Valley, TAS

2024 Henschke 'Henry's Seven' Shiraz Blend, Barossa Valley, SA

BEER

Mountain Goat "very enjoyable beer"

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ADDITIONS

CHAMPAGNE UPGRADE

\$25 per person

V Pierre Mignon Grand Reserve Brut, Champagne France

COCKTAIL ON ARRIVAL

Margarita \$20

Negroni \$20

Seasonal Heide spritz \$15

HOUSE SPIRITS

\$12 per serve

Gin

Vodka

Tequila

Bourbon

Scotch





TERMS AND CONDITIONS

PRICING

All quotes on food and beverage include GST and are based on current values. Quotes issued to the client are estimates and although not our preference, may be subject to change. A minimum spend applies to all bookings.

FOOD AND DRINKS MENUS

All food and drinks menus are current and subject to change. We will be in contact if anything from the proposed menus are unavailable for your event.

TIME FRAME

Dinner availability from 6pm – 11pm.

COORDINATION FEE

All events for exclusive hires incur a fee to cover event coordination, furniture set up, pack down and cleaning.

DEPOSIT

A deposit is due within 7 days of placing a tentative reservation with us to secure the booking. Payment can be made via bank transfer or credit card. Please note credit card surcharge apply. Final payment is due prior to the event.

CANCELLATION

Deposit will be returned in full if booking is

cancelled 3 months prior to the event or earlier. If cancellation occurs later than this, deposit will be forfeited.

NUMBER OF GUESTS

We require written confirmation of final numbers one week prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. We also understand that there are last minute changes and special requests, please contact us directly to discuss any changes to your reservation.

DIETARY REQUIREMENTS

Any dietary requirements are to be confirmed two weeks prior to your event. We will endeavour to accommodate dietary requirements without altering the chosen menu.

*Please note - final food and beverage menu choice will need to be made two weeks prior to the event.

DECOR

Balloons are not permitted. Any addition decor that is brought into the space needs to be removed that at the conclusion of the event otherwise a storage fee will be charged unless arranged in advance.

LICENSING

Heide Kitchen is licensed until 11pm. We reserve the right to decline entry to our premises to any guest refusing to obey with health and safety regulations. Any guest who is intoxicated or not complying with general health and safety regulations may be asked to leave.

DAMAGES

In the event of damages caused to the venue or amenities, for example; furniture breakages or cosmetic damages to venue, the client will be charged a damages fee assessed on the extent of damage caused and costs to repair or replace.

ETIQUETTE AND BEHAVIOUR

Thank you for choosing Heide Kitchen. We are delighted to be curating your special event. As hosts, we believe in being gracious and accommodating. Our aim is to craft an offering that will ensure your guests feel welcomed, comfortable and respected. We will assist you to move effortlessly through this process and the venue so that your experience is both intimate and memorable. We ask that you honour this space with its rich history and bespoke contemporary design. And we thank you in advance for also being gracious and accommodating guests.