

METROPOLIS
EVENTS

Spring/Summer

MENU

2023 / 2024



COLD CANAPES

Freshly shucked oysters, buttermilk dressing, Yarra Valley salmon roe, balsamic pearls, herb oil [gf]
 Salmon beetroot gravlax, crispy rye bread, lemon & fennel cream, gribiche, pickled shallot & dill
 Roast Aylesbury duck breast, fennel seed & black pepper cracker, macadamia mousse, orange glaze & chilli salt [gf]
 Savoury choux bun, poached king prawn remoulade, Yarra Valley salmon roe, cucumber, chives, dill
 Gippsland Shadows of Blue, handmade lavosh wafer, spiced pear chutney, toasted walnut, baby celery leaf [v]
 Wagyu beef tataki, yakiniku marinade, pear puree, crostini & fried shallot [df]
 Tuna tartare with ponzu glaze, pickled cucumber cups, wasabi mayonnaise, nori salt and togarashi [gf, df]
 Confit chicken and tarragon rilette, toasted brioche, spiced pear chutney, raspberry gel, and chives.
 Tomato medley tart, goat cheese cream, spiced tomato kasundi, fried shallots, fennel fronds [gf, v]

HOT CANAPES

Roma tomato, basil & smoked mozzarella arancini, caramelised onion aioli [gf, v]
 Crisp tempura tiger prawns, wasabi & lime mayonnaise, lime salt [gf, df]
 Pulled pork taco, pickled purple cabbage, avocado & lime, baby coriander [df]
 Crispy fried salt & pepper chicken, sweet & spicy Korean sauce with spring onion & sesame seeds [gf, df]
 Charred sweetcorn, jalapeno & Manchego polenta croquette, panko crumb, smoked paprika yoghurt [gf, v]
 Thai style crab fingers, Kaffir lime, lemongrass & coriander, spicy peanut dipping sauce [gf, df]
 Sweet potato dumpling, roasted capsicum romesco, shaved Manchego with baby chervil [gf]
 Sweet corn & red pepper empanada with coriander & mint chimichurri, micro coriander [df, v]
 Steamed chicken & lemongrass dumpling with special Metropolis dipping sauce & micro shiso [df]

SUBSTANTIAL CANAPES

Metropolis fish & chips – market fish, crinkle cut chips, malt vinegar mayo, black lava salt [gf, df]
 Beef & bacon cheeseburger, house-made pickles & special burger sauce
 Rustic pizza slabs, mozzarella, Fior di latte, tomato sugo, Kalamata olives, fresh basil leaves [v]
 Late-night toasties – prosciutto di Parma, melted Heidi raclette, black truffle paste

Canapes



SUPPER BOWLS

Handmade potato & Parmesan gnocchi, preserved lemon & green olive salsa, marinated artichokes, roasted red peppers, roquette & shaved Pecorino [v]

Malaysian style red chicken curry, steamed rice, pineapple & kaffir lime salsa, shaved coconut [gf, df]

Slow-roasted lamb shoulder, chilli, cumin seed & lemon rub, ancient grains, salsa verde

Char-grilled Vietnamese prawn salad, rice vermicelli, Vietnamese mint, coriander, lime, cucumber, crispy fried shallot & peanuts [gf, df]

Supper BOWLS



ENTRÉE

Barramundi fillet, purple cauliflower puree, beurré noisette emulsion, watermelon radish, aged sherry vinegar, currants, baby capers, dill & pine nuts [gf]

Sous vide pork loin, pistachio paste, roasted pear cream, house-made chicharron with apple & mint remoulade [gf]

Handmade minted pea & potato tortellini, summer green medley, buttered pea emulsion with shaved Merco Iberico cheese & micro basil

Coconut & lime prawns with crunchy Vietnamese salad, red nam jim, with candied peanut & toasted coconut

Handmade potato gnocchi, tomato emulsion, roasted cherry tomatoes, asparagus spears, stracciatella, shaved Parmesan, purple basil leaves [v]

Slow braised lamb shoulder, pomegranate & caramelized onion jus, charred carrot puree, buttered mustard greens, micro radish, & chive [gf]

Caper cured kingfish crudo, preserved lemon & green olive salsa, compressed celery, French breakfast radish, blood orange with garden herb medley [gf, df]

Victorian burrata, heirloom tomatoes, balsamic caviar, cherry puree, olive & cornichon soil [gf, v]



MAIN COURSES

Premium Black Angus eye fillet, horseradish mash, charred broccolini, black truffle jus, pink pickled shallot petals, crisp pancetta [gf]
 Oregano & rosemary chicken breast, sweetcorn puree, crumbed polenta, beurré noisette & lemon emulsion, spring vegetables, Parmesan crisp [gf]
 Ras el Hanout lamb backstrap, coriander chimichurri, confit cherry tomatoes, sweet potato mash, romesco with coriander & snow pea tendrils [gf,df]
 Pan-roasted barramundi, green leek puree, steamed Asian greens, sesame dressing, roasted nahmprik with Thai basil [gf]
 Slow-cooked, Victorian Black Angus beef cheek, smashed peas, spring vegetables, dill, parsnip chips, red wine jus [gf]
 Tasmanian salmon fillet, mussel, chive beurre blanc, kipfler potato ecrase, mustard roasted fennel, slow-cooked sofrito [gf]
 Roasted confit duck leg, parsnip puree, spiced pork & fennel seed chipolata, a roasted fennel bulb, duck jus, boysenberry [gf]
 Crisp tempura zucchini flowers stuffed with sun-dried tomato, basil & goats cheese cream, carrot puree, salsa verde, charred asparagus [gf, v]



SIDE DISHES

Triple-cooked royal blue potatoes, rosemary, confit garlic cloves, citrus aioli [gf, df, v]

Cos, radicchio, frisée, Persian feta, orange segments, soft herbs & pine nuts, red wine vinaigrette [gf, v]

Freekeh, charred kale, pomegranate seeds, mint, toasted pepitas, pomegranate molasses, Greek yoghurt [v]

Compressed watermelon, crumbled marinated feta, red radish sliced chilli glaze with fresh mint [v]





PLATED DESSERTS

Belgian chocolate mousse, passionfruit curd, candied hazelnuts, cacao nib praline, passionfruit gel, dehydrated chocolate [gf]

Honey & yoghurt Mousse, lavender poached grapefruit, candied walnuts, mango sorbet [gf]

Glazed 'Cherry' - Dark chocolate and cherry mousse, cherry gel, honey and oat crumble [nf]

Summer Berry Eton Mess, cassis curd, fresh summer berries, Chantilly cream, crisp meringue [gf, nf]

Coconut and white chocolate pannacotta, mango jelly, kalamansi lime curd, candied black sesame, black olive madeleine [nf]

Lemon & lime cheesecake tart, white chocolate ganache, blackberry compote, lime cheesecake, lemon myrtle [gf]



ROVING DESSERT

Choux pastry bun, milk chocolate and champagne ganache, strawberry crumb [nf]

Popcorn brulée, macadamia nut crumble, salted caramel crisps.

Passionfruit and hazelnut tart, passionfruit curd, hazelnut whipped mousse, hazelnut praline [gf]

Dark chocolate and jasmine tea tart, yuzu curd, mandarin gel [nf]

Cannoli with salted pistachio cream & toasted pistachios

White chocolate and sheep yoghurt cream, balsamic caramel coated strawberries, meringue [gf]

Cinnamon custard and Weiss Li chu chocolate cremeux doughnut, oat crumble, dried strawberry [nf]

Churros coated in cinnamon sugar with dark chocolate whiskey sauce & white chocolate Cointreau sauce [nf]

PETIT FOURS

Milk chocolate & crisp salted caramel crunch [gf]

Passionfruit & basil curd pebbles, chocolate soil, black sesame dust [gf]

White chocolate rocky road, marshmallow, dehydrated blood plum, pistachio, toasted coconut flakes, gold leaf [gf]

Dark chocolate bark, freeze-dried raspberry, popping candy, candied cacao nib [gf]

Handmade citrus jellies, sour sugar [gf, v]



ADDITIONAL *Dining items*

COCKTAIL

Canapé + \$8.25 per person
Substantial canapé + \$13.20 per person
Supper bowl + \$16.50 per person

DINING

Side dish + \$8.80 per person
Alternating entrée/dessert + \$9.35 per person
Petit four + \$9.35 per person
Late night snack item + \$13.20 per person
Additional entrée + \$27.50 per person

SHARED PLATTERS

Antipasto platter + \$22.55 per person
Cheese platter + \$19.80 per person
Seafood platter + \$40.70 per person

TASTING TABLES

MINIMUM 100 GUESTS

Fromagerie Table + \$27.50 per person
European Supper Table + \$32.45 per person
Paella Pan + \$30.25 per person
Taco Table + \$31.35 per person
A Taste of South East Asia + \$31.35 per person
Oyster Bar + \$17.05 per person

CREW MEALS

Main course & soft/juice + \$60.00 per person
Main course & alcohol + \$88.00 per person

CHILDREN & TEENAGERS

Teens - same food menu as adults
+ \$161.00 per person
Children - three courses (child-friendly menu)
+ \$103.00 per person

To explore options beyond these packages, kindly reach out to your event planner.
We'll work together to curate a personalized menu that suits your preferences.



DINING UPGRADE

Cannoli cart

CANNOLI CART HIRE

Cart Hire \$440

Cannoli + \$4.95 per person

Includes cannoli for one hour in various traditional and modern flavours.

Flavours include ricotta, grated chocolate & mixed peel, strawberry cheesecake & chocolate cream.

Flavour Upgrade + \$2.20 per person.

Upgrade flavours include pistachio, Nutella, vanilla custard, lemon cream, or any flavour upon request.



Beverage PACKAGES

Please note these packages are inclusive of sparkling mineral water, assorted soft drinks & fresh orange juice. Selection of wines are subject to availability.

PACKAGE ONE

Veuve Tailhan NV Brut, Loire Valley, France
Wildflower Pinot Grigio, Pemberton, Western Australia
Pocket Watch Cabernet Sauvignon, Central Ranges, New South Wales
Mountain Goat Steam Ale & Asahi 3.5%
Heineken 0%

PACKAGE TWO

Lois Blanc De Blancs Sparkling NV, Adelaide Hills, South Australia
Rockburn Devil's Staircase Pinot Gris, Central Otago, New Zealand
Josef Chromy Pepik Pinot Noir, Relbia, Tasmania
Mountain Goat Steam Ale & Asahi 3.5%
Heineken 0%

PACKAGE THREE

Piper-Heidsieck NV Brut, Champagne, France
Giesen 'The Fuder' Sauvignon Blanc, Marlborough, New Zealand
Oakridge Local Vineyard Chardonnay, Yarra Valley, Australia
Giesen Small Batch Pinot Noir, Marlborough, New Zealand
Rymill Classic Cabernet Sauvignon Maturation Release LR, Coonawarra, South Australia
Asahi Superdry & Asahi 3.5%
Heineken 0%

SPIRITS BASIC PACKAGE

Vodka 0
Tanqueray Gin
Chivas Regal 12 Year Old
Maker's Mark Bourbon
Bacardi Rum
4 hours \$15.50
5 hours \$19.50
5.5 hours \$22.00
6 hours \$24.50

SPIRITS PREMIUM PACKAGE

Grey Goose Vodka
Four Pillars Rare Gin
Glenmorangie Malt 10 Year Old
Jack Daniel's Gentleman Jack
Untold Spiced Rum
4 hours \$25.50
5 hours \$30.00
5.5 hours \$33.50
6 hours \$35.50

BEER UPGRADE

+ \$11.50 per person

Cocktails

\$17.00 PER COCKTAIL

Orange Blossom

Vanilla vodka, lychee liqueur, lemon, orange, white chocolate, orange blossom water rinse

Cafe Amaro Colombiano

Gin, Amaro, cold-drip espresso, walnut bitters, mint

Rosemary Sour

Gin, rosemary, lemon, orange

Espresso Martini

Vodka, coffee liqueur, cold drip espresso, Frangelico

Passionflower

Tequila, Aperol, lime, elderflower, passionfruit pulp

Blackbird

Spiced Rum, blackberry liqueur, sugar, lime

Lemon Lavender Fizz

Gin, lemon, lavender, soda

Peaches & Crème Martini

Vanilla vodka, peach liqueur, lime, white chocolate, peach puree



ADDITIONAL *Beverage* UPGRADES/OPTIONS

GIN CART

TWO HOURS – \$1,300

Indulge in a sophisticated gin experience with our exquisite offerings, including a brass bar cart, navy-strength ice blocks, high-quality glasses, tonic water, and a selection of garnishes. To elevate your gin journey, we provide a dedicated bartender at our gin cart and four bottles of premium gin: Four Pillars Barrel Aged Gin, Hendricks, Melbourne Gin Co, and Monkey 47 Dry Gin.

WHISKY CART

TWO HOURS – \$1,300

Features a brass bar cart, navy strength ice blocks, chisel tools for styling, classic whisky glasses, a dedicated whisky cart bartender, and an assortment of premium Scotch Whisky, including Glenmorangie, Glenfiddich, Laphroig, and Balvenie.





Dietary REQUIREMENTS

Metropolis Events caters for individual guests with special dietary requirements & intolerances. Our chefs will create dishes specifically catering to guests requiring vegetarian, vegan, gluten-free & lactose-free. Any dietary requests and those listed above will incur a 25% surcharge per person on the package price.

Dietary requirement meals are provided on a chef's selection basis.

Our kitchen uses nuts, seeds, grains, lactose, gluten and seafood products. Whilst the utmost care is taken, we cannot guarantee trace elements will not be present.

[gf] = Gluten Free [df] = Dairy Free [v] Vegetarian [vg] Vegan [nf] Nut Free

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THANK YOU

