

METROPOLIS
EVENTS




tandoori flames
— MELBOURNE —

LOVE &
Spice

WEDDING BROCHURE

METROPOLIS EVENTS PROVIDES
THE PERFECT BACKDROP & VENUE
FOR THE MOST

*memorable
wedding.*

The space allows couples to host their dream day at Metropolis whilst having their favourite cuisine from an external caterer. Though Metropolis catering is one of a kind, we allow caterers to utilise our kitchen and serve their specialised cuisine. This New York loft-style venue will impress, boasting nine-metre-high floor-to-ceiling windows and highly sought-after views of the Melbourne city skyline, complemented by dramatic feature bars and stylish designer interiors.

Located within walking distance of some of the city's most beautiful gardens, churches and parks, the venue is ideally close to public transport, public parking directly below and neighbouring accommodation at Langham Melbourne and Quay West Suites.

Exuding luxury and sophistication from the moment your guests arrive, Metropolis also features a superbly appointed bridal suite, designer bathrooms, a band-green room, a spacious outdoor terrace, beautiful sheer drapes, and an operable wall for flexible floor plans. Metropolis suits sit-down wedding receptions for up to 334 guests with a dance floor.



Ceremonies \$3,000

On site ceremonies can be held for up to 200 guests in the stylish and elegant Aviary Room. The ceremony duration can be for up to two hours.

INCLUSIONS:

Up to forty grey fabric chairs.

Signing table with white linen and two chairs.

Sparkling mineral water on arrival.

Handset microphone and PA system for your celebrant.

Six wall up lights.

In-house sound system suitable for ipod only.

Audio Visual technician.

Venue Hire \$3,500

A venue hire fee is applicable for all wedding receptions. Fees will apply for additional cleaning requirements, including but not limited to confetti canons, plate smashing and cleaning between bump-in and event start.

INCLUSIONS:

Black dance floor.

Black perspex lectern and microphone.

Lighting package includes wall uplights, room wash lighting, and dome wash lighting in the colour you choose.

In-house sound system suitable for iPod only.

Technician on duty for your event (maximum eight hours).

MINIMUM CATERING SPENDS:

In addition to the Venue Hire fee, minimum catering spends apply for all events.

Should your food and beverage spend fall below the required amount, you may upgrade your food and beverage package to meet the specified spend, or an additional venue hire fee will apply.

Security

Security is required for all weddings held at Metropolis Events. Your Sales Manager will advise you of the guards required for your guest numbers.

Security guards are required thirty minutes before your guest's arrival and thirty minutes past your guest's departure.

Please allow \$75.00 per hour per security guard. Minimum 4 hours.

IMAGINE | INSPIRE | CREATE

Metropolis Events is proud to be affiliated with various inspirational and creative wedding suppliers including entertainment, florists, stationery, stylists, celebrants, photographers, cakes and photo booths.

Speak to your Sales Manager for further information on our talented preferred suppliers.



LOVE &
Spice



Dining PACKAGES

DINING PACKAGE ONE

Five hour wedding | starts at
\$219.00 per person

Six hour wedding | starts at
\$231.00 per person

Non-alcoholic package | starts at
\$162.00 per person

MENU

Three canapés on arrival
Four entrées served to the table
Four mains served to the table
Four set side dishes
Two desserts served to the table
Tea and coffee

BEVERAGES

Veuve Tailhan Blanc De Blancs, France
Wildflower Pinot Grigio, WA
Pocket Watch Cabernet Sauvignon, NSW
Carlton Draught OR Matilda Bay Larger
Asahi Super Dry 3.5%
Heineken 0.0%
Mineral water, soft drinks and juice

DINING PACKAGE TWO

Five hour wedding | starts at
\$225.00 per person

Six hour wedding | starts at
\$238.00 per person

Non-alcoholic package | starts at
\$167.00 per person

MENU

Three canapés on arrival
Five entrées served to the table
Five mains served to the table
Four set side dishes
Two desserts served to the table
Tea and coffee

BEVERAGES

The Lane 'Lois' Blanc De Blanc, SA
Rockburn Devil's Staircase Pinot Grigio, NZ
Josef Chromy Pepik Pinot Noir, TAS
Carlton Draught OR Matilda Bay Larger
Asahi Super Dry 3.5%
Heineken 0.0%
Mineral water, soft drinks and juice

DINING PACKAGE THREE

Five hour wedding | starts at
\$231.00 per person

Six hour wedding | starts at
\$245.00 per person

Non-alcoholic package | starts at
\$173.00 per person

MENU

Five canapés on arrival
Five entrées served to the table
Soup served before mains
Five mains served to the table
Four set side dishes
Two desserts served to the table
Tea and coffee

BEVERAGES

Piper-Heidsieck NV Brut, Champagne
Joseph Chromy Sauvignon Blanc, TAS
Oakridge Local Vineyard Chardonnay, VIC
Giesen Small Batch Pinot Noir, NZ
Rymill Classic Cabernet Sauvignon, SA
Asahi Super Dry
Asahi Super Dry 3.5%
Heineken 0.0%
Mineral water, soft drinks and juice

Please note that beverage packages are subject to vintage and wine selection availability.

*Prices will increase from July 2024.

Beverage UPGRADES

BEVERAGE PACKAGE TWO

Five hours \$20.50 per person
Six hours \$25.00 per person

The Lane 'Lois', Blanc De Blanc Sparkling
NV, Adelaide Hills, SA
Rockburn Devil's Staircase Pinot Gris, NZ
Josef Chromy Pepik Pinot Noir, TAS
Carlton Draught OR Matilda Bay Larger
Asahi Super Dry 3.5%
Heineken 0.0%
Mineral water, soft drinks and juice

BEVERAGE PACKAGE THREE

Five hours \$30.50 per person
Six hours \$37.50 per person

Piper-Heidsieck NV Brut,
Champagne, FRA
Joseph Chromy Sauvignon Blanc, TAS
Oakridge Local Vineyard Chardonnay,
VIC
Giesen Small Batch Pinot Noir, NZ
Rymill Classic Cabernet Sauvignon
Maturation Release, SA
Asahi Super Dry
Asahi Super Dry 3.5%
Heineken 0.0%
Mineral water, soft drinks and juice

BASIC SPIRITS PACKAGE

Four hrs | \$15.50 per person
Five hrs | \$19.50 per person
Five & a half hrs | \$22.00 per person
Six hrs | \$24.50 per person

Vodka O
Tanqueray Gin
Chivas Regal 12 Year Old
Maker's Mark Bourbon
Bacardi Rum

PREMIUM SPIRITS PACKAGE

Four hours | \$25.50
Five hours | \$30.00
Five & a half hours | \$33.50
Six hours | \$35.50

Grey Goose Vodka
Four Pillars Rare Gin
Glenmorangie Malt 10 Year Old
Jack Daniel's Gentleman Jack
Sailor Jerry's Spiced Rum

BEER UPGRADE

\$11.50 per person

COCKTAILS

Cocktail | \$17.00 per cocktail

PASSIONFRUIT FIZZ

Gin, passionfruit, lime, lemonade

ORANGE BLOSSOM

Vanilla vodka, lychee liqueur, lemon,
orange, white chocolate

FLAMINGO FIZZ

Vodka, triple sec, cranberry juice, guava
soda

SUMMER WHISKEY SOUR

Bourbon, pineapple juice, lime, sugar

ROSEMARY SOUR

Gin, rosemary, lemon

PREMIUM COCKTAILS

Cocktail | \$20.00 per cocktail

BLACKBIRD

Spiced rum, blackberry liqueur, sugar,
lime

PASSIONFLOWER

Tequila, Aperol, lime, elderflower,
passionfruit

STRAWBERRIES & CREME MARTINI

Vanilla Vodka, strawberry liqueur,
bergamot liqueur, white chocolate, lime

ELDERFLOWER SOUTHSIDE

Gin, mint, lime, elderflower syrup

MIDORI SOUR

Sake, Midori, lychee liqueur, lemon,
sugar

IMAGINE | INSPIRE | CREATE

Take your wedding to the next level! Speak
to your Sales Manager for more information
on our beverage carts.

* Please note that beverage packages are
subject to vintage and wine selection
availability.

ADDITIONAL *Beverage* UPGRADES/OPTIONS

WHISKY CART

Two hours | \$1,300

Including a brass bar cart, navy strength ice blocks, chisel tools (for styling), standard whisky glasses, a dedicated whisky cart bartender and four bottles of premium scotch whisky (Glenmorangie The Original 10yr Old, Glenfiddich Whisky Single Malt Scotch Whisky, Laphroaig 10yr Old Single Malt Scotch Whisky, The Balvenie Single Malt Scotch Whisky)



GIN CART

Two hours | \$1,300

Including a brass bar cart, navy strength ice blocks, standard glasses, tonic water, and garnishes, a dedicated gin cart bartender and four bottles of premium gin (Four Pillars Barrel Aged Gin, Hendricks Original Gin, The Melbourne Gin Company Dry Gin, Monkey 47 Dry Gin)



Canapés

Cocktail Vegetable Samosa
Mini triangular samosa filled with
potatoes & peas [v]

Bhel Puri Shooters

Bhel Puri in Cones

Chargrilled Pineapple
Skewered spiced pineapple [v]

Vegetable Bullets
Bullet shaped potato fritters served
with chutneys [v]

Garlic Panner Tikka
Charcoal cooked panner tikka
served on garlic bread

Mini Hara Bhara Kebab
Green vegetable patties made with peas,
spinach, potatoes & spices [v]

Paneer Tikka
Multi flavoured charcoal panner on
bamboo skewers

Cheese Corn Balls
Fried corn & cheese balls served
with tomato relish [v]

Shami Kebab
Minced lamb kebab cooked with spices

Seekah Rolls
Naan lamb Seekh Kebabs

Cocktail Kachori
Deep fried crispy & crunchy balls of maida

Dhokla
Lightly spiced Gujrati dish

Rolled up Naans
Variety of rolled Naans

Chicken & Cheese Samosa
Mini samosas filled with cheese & chicken

Lamb Paani Puri
Dry paani puri filled with minced lamb,
topped with yoghurt

Chicken Paani Puri
Dry paani puri filled with minced chicken,
topped with hot sauce

Corn Cheesy Puri
Puri stuffed with corn & cheese

Garlic Chicken Tikka
Charcoal cooked tikka served on garlic
bread

Dal Makhani Shots
Dal Makhani served with baby naans

Kadak Kebabs
A choice of chicken or lamb crispy
kebabs cooked in charcoal tandoori

Chicken Tikka filled Croissant

Cheese & Jalapeño balls [v]

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



Entrées

VEGETARIAN

Veggie Samosa

Mini triangular samosas filled with potatoes & peas [v]

Vegetarian Kebabs

Chargrilled corn, mushroom, capsicum, tomato, & onions [v]

Mixed Vegetable Pakoras

Seasoned vegetables fritters served with chutney [v]

Hara Bara Kebab

Assorted vegetable kebab with green peas, spinach, potatoes & spices [v]

Vegetable Spring Rolls

Assorted vegetables, rolled in a thin pancake & deep fried [v]

Mixed Vegetable Manchurian

Stir fried vegetable dumplings in garlic & soy sauce [v]

Gobhi Manchurian

Battered & fried cauliflower, tossed in Manchurian sauce [v]

Chilli Paneer

Cottage cheese cooked with onions, capsicums, garlic, chilli, & soy sauce [v]

Veg 65

A spicy deep fried dish originating from Chennai [v]

Vegetable Noodles

Noodles tossed with shredded vegetables & soy sauce [v]

Kale & Spinach Pakoras

Spinach & kale fritters [v]

Bhel Puri

Rice puffs, seva noodles, potatoes, green chillies & onions, tossed with tamarind & mint chutney [v]

VEGAN

Tofu Masala

Tofu cooked in masala gravy [vg]

Vegan Butter Chicken

Soya nuggets, cashew nut sauce & coconut cream [vg]

Aloo Gobi

Potatoes & cauliflower cooked with cumin seeds & turmeric spices [vg]

Saag Tofu

A blend of spinach & tofu delicately balanced, moreish to taste [vg]

VEGETARIAN CHAATS

Aloo Tikki Chaat

Fried potatoes cakes sprinkled with onion cucumber, topped with mint & tamarind sauce [v]

Chaat Papri

Crispy filo pastry tossed with yoghurt & tangy mix of chutney [v]

Panni Puri

Hollow crispy shells, masala mashed potatoes served with spicy tamarind water [v]

Samosa Chaat

Vegetable & onion samosas sprinkled with mint & tamarind sauce [v]

Dahi Puri

Hollow crispy shells stuffed with cool yoghurt, chutney & masala [v]

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Entrées

NON-VEGETARIAN

Amritsari Fish
Traditional Amritsari fish fritters served with green spicy chutney

Lahori Fish
Lahore style fried spicy fish

Tandoori Chicken
Tandoor Chicken marinated with yoghurt & spices

Chicken Tikka
Boneless chicken, marinated in yoghurt, mild spices & traditionally roasted

Chicken Malai Tikka
Cheese flavoured tandoor chicken kebab

Chilli Chicken
Fried battered chilli chicken

Chicken 65
Chicken marinated with ginger, cayenne pepper, mustard powder & vinegar

Chilli Garlic Fish
Cottage cheese cooked with onions, capsicum, garlic, chilli, & soy sauce

Chicken Kasturi Boti
Fenugreek flavoured chicken kebab, cooked in a tandoor with a silky finish

Seek Kebab Mince
Lamb mixed with aromatic spices

Shami Kebabs
Mince lamb, chana dal, green chillies

Lamb Chapli Kebab
Mutton patty blended with traditional spices

Chicken Noodles
Noodles tossed with shredded chicken, vegetables & soy sauce

Chicken Manchurian with gravy

SOUPS

Tomato Soup
Vegetable Corn Soup
Lime and Coriander Soup
Chicken Corn Soup
Vegetable Hot Soup
Hot & Sour Chicken Soup
Vegetable Manchow Soup

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Free

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Mains

CHICKEN

Chicken Punjabi
Traditional yellow chicken curry

Butter Chicken
Tender chicken cooked in a smooth buttery tomato sauce

Chicken Methi
Fenugreek chicken

Chicken Madras
Chicken cooked with mustard seeds, spices, curry leaves & coconut cream

Spicy Chicken Vindaloo

Chicken Saag
Boneless chicken cooked in a light & creamy spinach sauce

Kadahi Chicken
Diced boneless chicken cooked in a traditional Kadahi with ground spices and capsicum

Chicken Tikka Butter Masala
Chicken tikka pieces cooked with onion & capsicum in tomato butter sauce

Balti Chicken
Boneless chicken cooked in authentic Balti sauce

Tandoori Chicken Masala
Tandoori chicken with masala, tomatoes, onions & capsicum

GOAT, LAMB & BEEF

Rogan Josh
Your choice of meat cooked in yoghurt with an array of spices including cardamom & anise seeds

Vindaloo
Your choice of meat with a spicy coconut, vinegar & red chillies

Korma
Your choice of meat with traditional Mughlai cashews & almond sauce

Saag
Your choice of meat infused with spices & cooked in fresh spinach

Madras Curry
Your choice of meat cooked in Southern Indian coconut, mustard seed & curry leaf

Goat Curry
Traditional goat curry

Goat Masala
Goat cooked in Kadahi sauce with fresh coriander seeds & ginger

Bhuna Ghost
Your choice of meat cooked in dry masala & red onions

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SEAFOOD

Fish or Prawn Malabar
Yellow curry cooked with coconut, mustard seeds, curry leaves

Fish or Prawn Vindaloo
Choice of seafood cooked in vindaloo paste

Fish or Prawn Masala
Prawn or fish tossed in semi-dried sauce

* Prawn is an additional \$3.50 per person

Sides

RICE & BASMATI

Basmati Steamed Rice

Saffron Pulao Rice

Onion Zeera Rice

Pea's Pulao Rice

Basmati Coconut Rice

Garlic Rice

South Indian Rice

Cooked with mustard seeds, curry leaves
& garnished with coconut & cashews

Kashmiri Rice

Sweetened rice mixed with dry fruits & fennel

Veg Dum Biryani

Vegetables cooked with rice & herbs

Chicken Dum Biryani

Chicken cooked with rice & herbs

Lamb/Goat Dum Biryani

Your choice of meat cooked with
rice & herbs

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SIDE DISHES

Green Salad

Onion Salad

Kachumber Salad

Onion, tomatoes & cucumber tossed with
lemon dressing

Raita

Natural yoghurt blended with grated
carrots, cucumber & mild spices

Boondi Raita

Yoghurt mixed with chickpea flour

Pineapple Raita

Yoghurt mixed with pineapple

Papadams

Mango Chutney

Tamarind & mint chutney
with mixed pickle

BREADS

Naan – Garlic/Butter/Mint

Roti – Tandoori/Butter



Desserts

PLATED DESSERT

Gulab Jamuns

Mango Kulfi

Shahi Pista Kulfi

Coconut Kulfi

Coconut chilly Kulfi

Orange Kulfi

Paan Kulfi

Rasmalai

Jalebi & Rabdi

Moong Dal Halwa

Brownie Station*

Chocolate Fondue Fountain*

*Brownie Station & Chocolate Fondue Fountain is an additional \$2.50 per person.

Traditional brownies and nut-free versions are available.

Chocolate Fondue Fountain includes an assortment of fresh fruit for dipping.

ROVING DESSERT

Assorted mango mousse, rabri or moong dal halwa French tarts.



VENUE INCLUSIONS

- Four-hour bump in and a two-hour bump out period.
- Premium quality lounge furniture; sofas, armchairs, bar tables and stools.
- Black or white table linen.
- Personalised table menus (two per table).
- Cake table, cake knife and champagne flutes for toasting.
- Black easels for your welcome signage and guest list.
- Coat-check attendants on arrival and departure.
- Bridal suite
- Band green room
- Outdoor terrace

EXTENDED BUMP IN & OUT

Metropolis Events packages include a four hour bump in & a two hour bump out period.

Should you require an extended bump in or bump out to allow for additional supplier set up and pack down requirements please speak to your Sales Manager to obtain information on additional charges. Additional pricing start at \$120 per hour.

Metropolis Events may sell another event on the same day as your wedding providing that the event concludes four hours prior to your event start time.

AUDIO VISUAL & LIGHTING

Technical Events are the preferred venue and audio-visual supplier. Basic lighting is included as outlined in the venue hire package.

An in-house sound system is suitable for iPod background music and speeches only. Additional PA is required for entertainment.

If you wish to arrange any additional lighting or audio visual for your event, such as dance floor lighting, band lighting, PA for bands or DJs, floral rigging, etc., please contact Technical Events directly for a quote.

TECHNICAL EVENTS

Ph. 03 9372 6886 | www.technicalevents.com.au

PRICING

Pricing is valid until 30 June 2024.

For all events after 1 July 2024, please allow for changes in pricing.

RESERVATION & CONFIRMATION

To confirm your date, a signed contract and deposit equivalent to 25% of the estimated event charges are due within three days of the invoice date.

A deposit schedule outlining the interim payments will be outlined in your contract.

Final guest numbers and final payment are due 14 days before your wedding date.

MENU TASTING

Tandoori Flames will invite you to a complimentary menu tasting at the Tandoori Flames restaurant in South Kingsville.

Your Event Planner will let you know which date will be available for you to attend based on the seasonal menu applicable to your wedding date.

The menu tasting will allow you to sample a variety of dishes personally selected by Tandoori Flames Executive Chef to indicate the quality, portion sizes and presentation of their dishes.



METROPOLIS

E V E N T S



tandoori flames
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