

METROPOLIS

E V E N T S

AUTUMN / WINTER 2024
PRIVATE BROCHURE



VENUE *Overview*

Metropolis Events, located in the heart of Melbourne, is the city's leading venue for private celebrations. Imagine your special occasion unfolding in a space reminiscent of a New York loft, with an awe-inspiring 17-metre dome and floor-to-ceiling windows revealing breathtaking views. Our venue is known for its luxurious design, exclusive Mark Douglas Design pendant lights, sophisticated brass bar, and marble accents, all contributing to an atmosphere of elegance and exclusivity.

Every detail, from the premium mirror finishes to the contemporary furnishings, has been curated to create an unforgettable ambience. The venue also boasts an all-weather outdoor terrace and state-of-the-art audio-visual technology, ensuring a flawless and memorable experience for you and your guests.

Designed with versatility in mind, Metropolis Events offers a flexible layout that includes built-in drapes and an operable wall, perfect for hosting everything from intimate gatherings to opulent affairs. With two distinct spaces, each featuring its own entrance, your event can be customised to suit your vision, promising an unmatched level of personalisation and luxury for your private event.

METROPOLIS EVENTS IS MELBOURNE'S MOST
IMPRESSIVE VENUE FOR ALL EVENTS.



VENUE *Information*

FOOD & BEVERAGE

Creativity and precision are paramount in the kitchen, as dishes are crafted to reflect the team's dedication to culinary excellence and quality. The menus are carefully tailored to highlight the finest locally sourced, seasonal ingredients. Expertly crafted to cater to the most discerning, luxury-seeking clientele, they promise an experience that not only impresses but also transcends ordinary expectations.

For private events, our culinary offerings are designed to amaze and delight. Dive into the chef's seasonal favourites for an exclusive culinary journey. Contact our team or visit our website for a taste of what we can tailor to your special occasion.

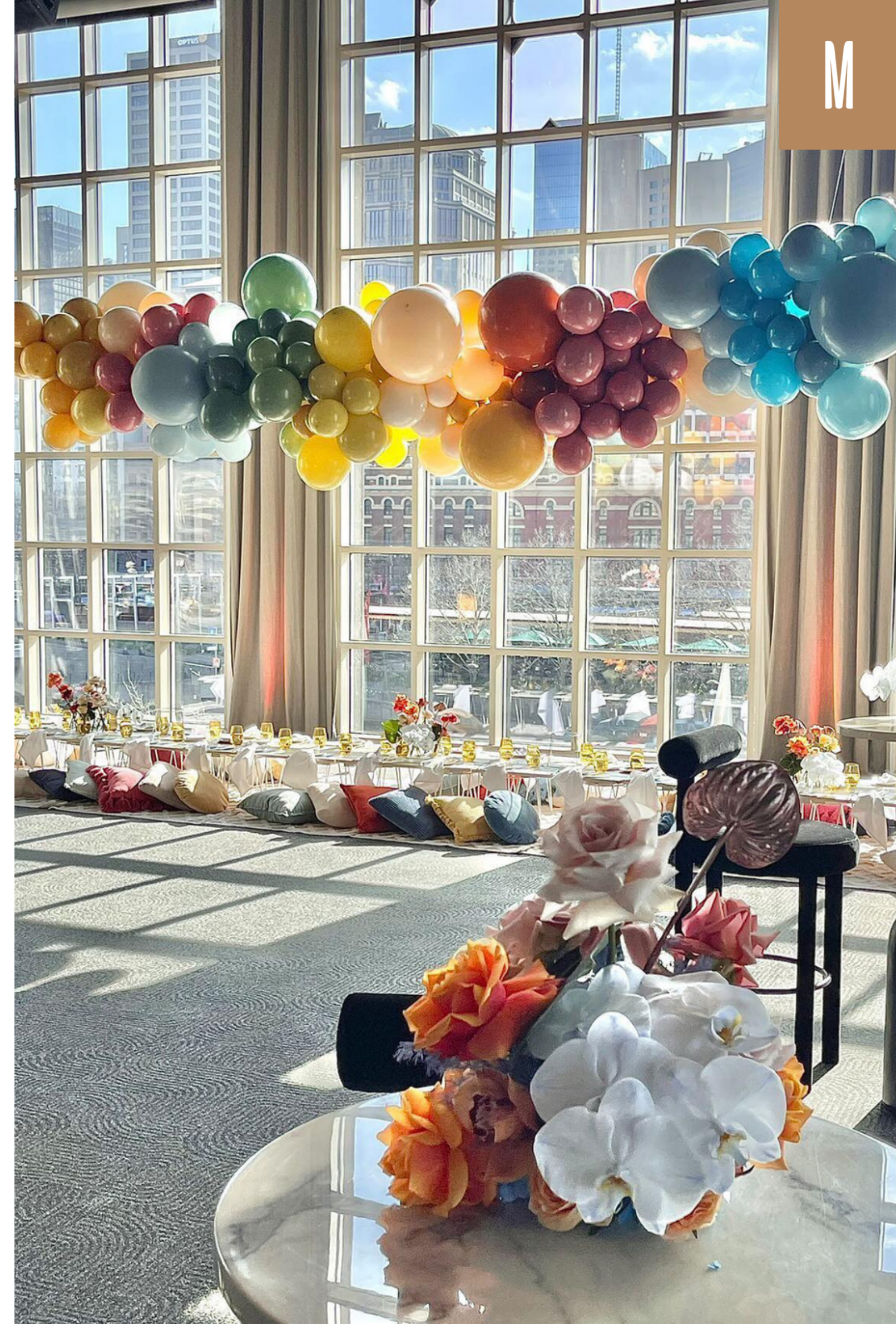
PREMIERE HOSPITALITY

Metropolis Events is committed to providing exceptional service, combining professional expertise with a warm, engaging vibe. Hospitality is a fulfilling career for our team, driven by purpose and passion. Every guest interaction presents an opportunity to leave a lasting, positive impression.

Metropolis Events' dedication to exceeding expectations ensures that each event is memorable and sets a new standard in service excellence. The focus remains on providing memorable dining experiences, offering restaurant-quality food with impeccable premium service and expertly matched wines, making each event an unforgettable experience.

AUDIO VISUAL

Technical Events is the preferred audio-visual supplier for your upcoming event. Basic lighting is automatically included as outlined in your chosen package. Additionally, an in-house sound system is provided, suitable for background music and speeches exclusively. For any additional audio-visual requirements beyond the basic package, such as PA systems for entertainment and technicians, dance floor lighting, band lighting, or rigging, please contact Technical Events directly. Our team will be delighted to provide you with a customized quote tailored to your specific needs and preferences.



BUMP IN AND BUMP OUT

Metropolis Events' packages include a one-hour bump-in and one-hour bump-out period. For those needing an extended bump-in or bump-out to accommodate additional supplier set-up and pack-down requirements, please reach out to your Sales Manager for details on any additional charges.

Metropolis Events reserves the right to schedule another event on the same day as yours, provided that the event concludes at least four hours before the start time of your event.

Access to the venue location is indicated on the map to the right.

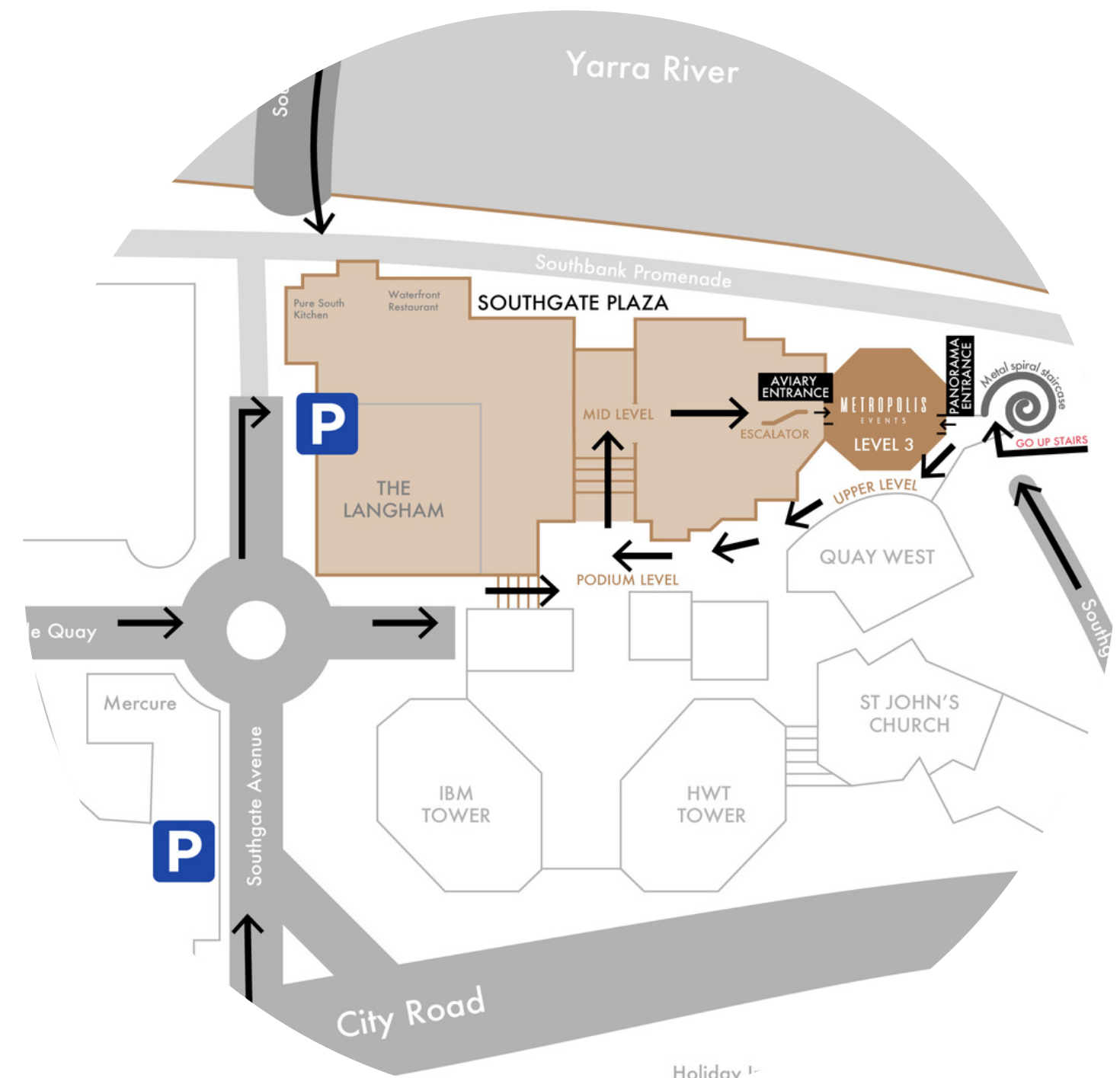
THE PERFECT LOCATION

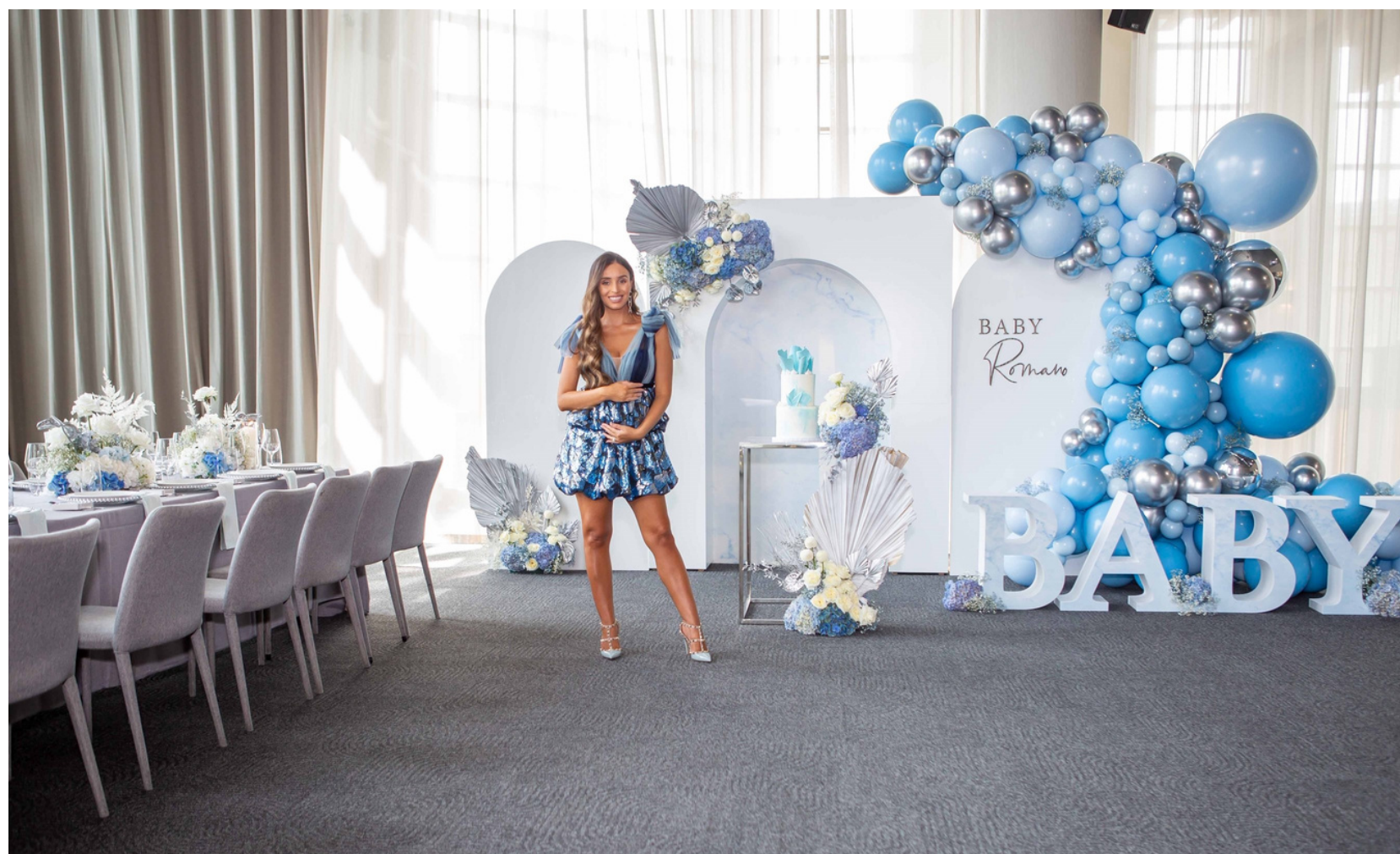
The venue, nestled on a private floor high above the Southgate Precinct, features an exceptional location just moments from the CBD, along the banks of the Yarra River. Its expansive floor-to-ceiling windows offer a breathtaking panorama of the city skyline, stretching from Flinders Street Station and extending beyond, providing an unforgettable backdrop.

HOW TO FIND

The venue offers exceptional accessibility, easy public transport options and convenient parking facilities directly below. Located just a short walk from Flinders Street Station, it is easily reachable from the city centre. Additionally, nearby accommodation such as The Langham Melbourne and Quay West Suites ensure a comfortable and hassle-free experience for visitors, combining convenience with luxury.

For further instructions on the venue's location, visitors can explore www.metropolisevents.com.au or consult their dedicated Sales Manager for assistance.





COCKTAIL

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PRICING:

2hr Stand Up Soirée from \$121 pp

INCLUSIONS:

- Client's Selection of 8 Canapes
- 1 Substantial Canape

SAMPLE MENU

CANAPES

- Pepper-crusted wagyu beef, rhubarb gel, wattleseed lavosh, garlic & porcini ketchup, micro watercress [gf df nf]
- Savoury éclair, Tasmanian smoked salmon rillette, dill, caper & preserved lemon mayonnaise, pickled shallots, salmon roe [nf]
- Char-grilled lamb backstrap, puff pastry galette, smoked eggplant caviar, wildflower honey, black garlic aioli, almonds [df]
- Stuffed Medjool dates, whipped feta & goat's cheese, green herb crumb,
- onion crisps [gf v nf]
- Mauri Taleggio, Portobello & leek arancini, smashed peas, green herb
- mayonnaise [gf v nf]
- Mini Yorkshire pudding, merlot braised pulled beef, sticky shallot jam, horseradish emulsion, soft herbs [nf]
- Herb-brined fried chicken bites, cheese dust, orange peel, sesame &
- chilli mayonnaise [gf nf]
- Lamb & rosemary petite pie, garlic & parmesan duchess potato [gf nf]

SUBSTANTIAL CANAPES

- Metropolis beef sliders, brioche bun, melted cheese, pickles, burger sauce [nf]

BEVERAGE PACKAGE ONE

- Veuve Tailhan NV Brut, Loire Valley, France
- Wildflower Pinot Grigio, Pemberton, Western Australia
- Pocket Watch Cabernet Sauvignon, Central Ranges, New South Wales
- Carlton Draught & Asahi Super Dry 3.5%
- Heineken 0%
- Tea, coffee, water, assorted soft drinks & juice



PLATED DINING

PACKAGE *Lunch*

PRICING:

2hr from \$132 pp | 3hr from \$144 pp

INCLUSIONS:

- 2 Courses
- One Shared Side Dish

SAMPLE MENU

ENTREE

- Potato gnocchi, mushroom & spinach ragout, umami cream sauce, pine nut rocket pesto, shaved Parmesan [v]

ALTERNATING MAIN

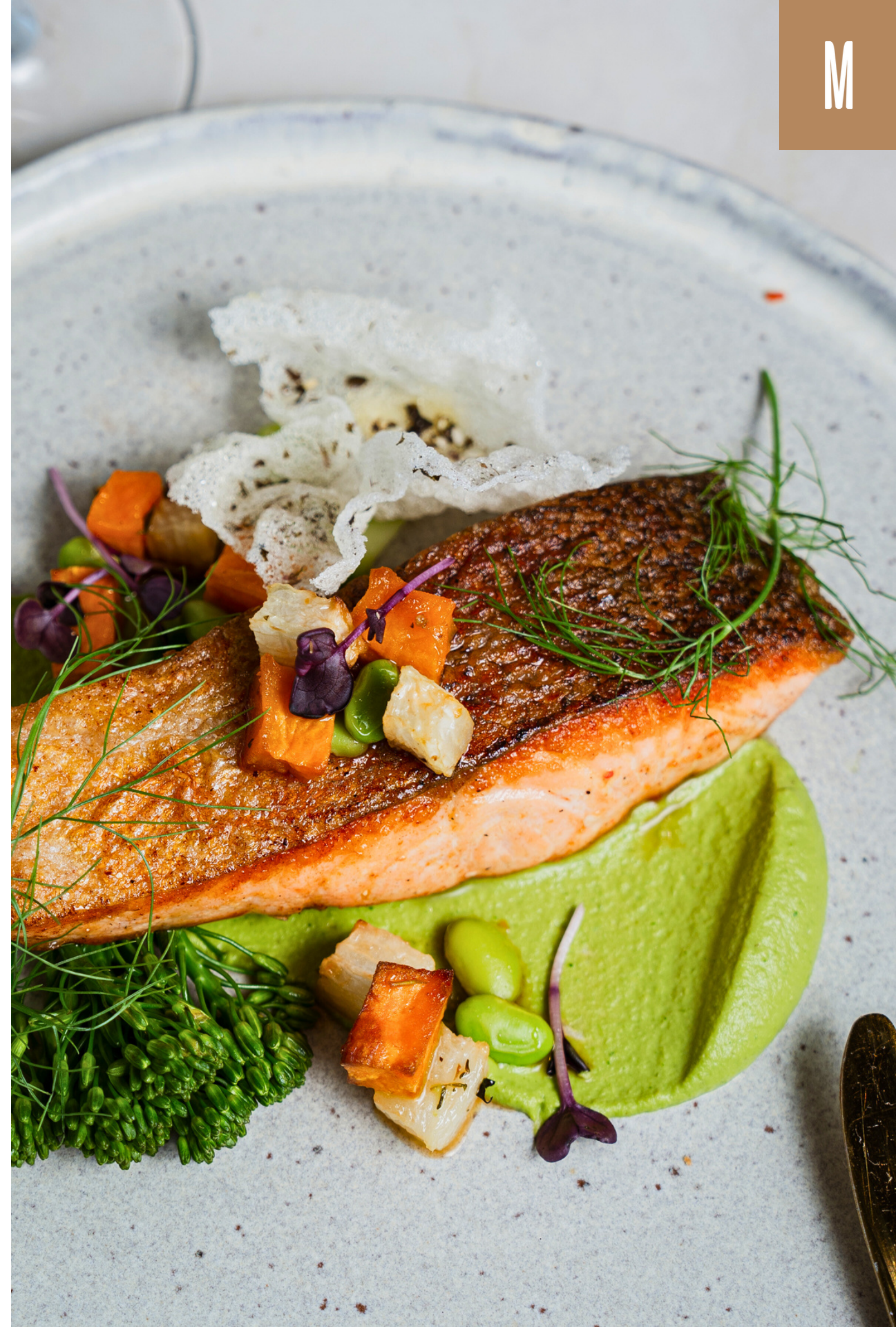
- Fresh bread rolls served to each guest's side plate
- Thyme & balsamic roasted chicken breast, vincotto onion puree, kaiserfleisch, green pea cream, swiss brown mushroom croquette [gf nf]
- Pan seared salmon fillet, edamame puree, charred broccolini, ginger glazed kohlrabi & sweet potato hash, rice crisp, nori dust [gf nf]

SHARED SIDE

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

BEVERAGE PACKAGE ONE

- Veuve Tailhan NV Brut, Loire Valley, France
- Wildflower Pinot Grigio, Pemberton, Western Australia
- Pocket Watch Cabernet Sauvignon, Central Ranges, New South Wales
- Carlton Draught & Asahi Super Dry 3.5%
- Heineken 0%
- Tea, coffee, water, assorted soft drinks & juice



PLATED DINING

PACKAGE *Dinner*

PRICING:

3hr from \$161 pp

INCLUSIONS:

- 2 Courses
- One Shared Side Dish
- 2 Dessert Canapes

SAMPLE MENU

ENTREE

- Potato gnocchi, mushroom & spinach ragout, umami cream sauce, pine nut rocket pesto, shaved Parmesan [v]

ALTERNATING MAIN

- Fresh bread rolls served to each guest's side plate
- Pressed beef cheek, Espelette pepper, romesco, pumpkin textures, grilled Romaine [gf df]
- Pan seared salmon fillet, edamame puree, charred broccolini, ginger glazed kohlrabi & sweet potato hash, rice crisp, nori dust [gf nf]

SHARED SIDE

- Radicchio, frisée & roasted pear salad, cacao nibs, espresso vinaigrette [gf df v nf]

ROVING DESSERTS

- Churros coated in cinnamon sugar, dark chocolate & orange sauce [vg df nf]
- Cold drip espresso crème brulee, hazelnut crumble [gf]

BEVERAGE PACKAGE ONE

- Veuve Tailhan NV Brut, Loire Valley, France
- Wildflower Pinot Grigio, Pemberton, Western Australia
- Pocket Watch Cabernet Sauvignon, Central Ranges, New South Wales
- Carlton Draught & Asahi Super Dry 3.5%
- Heineken 0%
- Tea, coffee, water, assorted soft drinks & juice



VENUE *Features*

- A prime and convenient location close to accommodation providers such as The Langham and access to public transport and car parking.
- Nine-metre floor-to-ceiling windows with full blackout capabilities frame panoramic views of Melbourne's skyline and allow varied lighting settings.
- An impressive 17-metre internal dome centrepiece adorned with ambient lighting adds to the venue's allure.
- Separate rooms (Panorama & Aviary) with independent entrances are available. Each room has a dedicated, fully functioning bar for service, designer amenities and facilities. Two green rooms are available to accommodate crew and entertainers.
- A private external and accessible entrance to the venue leads directly to the Panorama Room.
- A flexible curtain system and movable walls create distinct pre-dinner and dining areas, facilitating a versatile floor plan with breakout spaces.
- The venue features an all-weather outdoor terrace that is usable year-round, complemented by enhanced security features enabling lockdown for high-profile events.
- Innovative and custom menu design options are available to cater to diverse culinary preferences.
- Cutting-edge technology, including complimentary high-speed Wi-Fi and access to full support from Technical Events, ensures seamless event execution.
- High-quality, contemporary lounge and bar furniture, easels for welcome signage and guest lists, and, for certain events, an elegant black timber dance floor is provided. Please speak to your Sales Manager for details.



BEVERAGE *Upgrades*

PACKAGE TWO

From + \$7.50 per person

- 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
- Carlton Draught & Asahi Super Dry 3.5%
- Heineken 0%

PACKAGE THREE

From + \$13.50 per person

- Piper-Heidsieck NV Brut, Champagne, France
- Josef Chromy Sauvignon Blanc, Tasmania, Australia
- 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 Super Dry & Asahi Super Dry 3.5%
- Heineken 0%

All beverage packages include sparkling mineral water, assorted soft drinks, an assortment of juices, tea, and coffee. Wine selections may differ in availability.

Please note the pricing applies as an upgrade when the event package is inclusive of beverage package one.

SPIRITS BASIC PACKAGE

Vodka O

Tanqueray Gin

Chivas Regal 12 Year Old Scotch

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 Scotch

Jack Daniel's Gentleman Jack Whiskey

Sailor Jerry's 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

COCKTAIL *Options*

Cocktails

\$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

\$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

Mocktails

\$12.00 PER MOCKTAIL

ELDERFLOWER FIZZ

Elderflower cordial, pineapple juice, top with lemonade

WATERMELON & GUAVA

DELIGHT

Watermelon monin, cranberry juice, guava juice, dash of soda

TROPICAL SUNRISE

Orange juice, pineapple juice, dribble of grenadine

FRUIT TINGLE

Lemonade, dash of grenadine, blue curacao monin

Please note a maximum of 2 cocktails and or 2 mocktail flavours per event.
These must be pre-selected prior to your event date.

ADDITIONAL

Beverage Upgrades

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, Laphroaig and Balvenie.



METROPOLIS

EVENTS

Thank you

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