



METROPOLIS  
EVENTS

CONFERENCE *Menu*  
SPRING/SUMMER  
2023 - 2024

# DAY DELEGATE *Conferences*

## FULL DAY CONFERENCE PACKAGE

FROM \$110PP

### ON ARRIVAL

Nespresso coffee, selection of T2 herbal and breakfast teas, mineral water and juice

### MORNING TEA

Your selection of:

- Two sweet or savoury items

### DELI LUNCH

Your selection of:

- Two sandwiches
- Three lunch bites
- One salad bowl

OR

### LIGHT LUNCH

Your selection of:

- Three lunch bites
- Three salad bowls

### AFTERNOON TEA

Your selection of:

- Two sweet or savoury items

## HALF DAY CONFERENCE PACKAGE

FROM \$80PP

### ON ARRIVAL

Nespresso coffee, selection of T2 herbal and breakfast teas, mineral water and juice

### MORNING OR AFTERNOON TEA

Your selection of:

- Two sweet or savoury items

### DELI LUNCH

Your selection of:

- Two sandwiches
- Three lunch bites

OR

### LIGHT LUNCH

Your selection of:

- Three lunch bites
- Three salad bowls





# MORNING & AFTERNOON

## *Tea items*

### LIGHT & HEALTHY

Coconut, cardamom & vanilla chia pudding, banana, blackberries, mandarin puree [vg, gf, nf]

Mango, passionfruit & coconut smoothie jars [vg, nf]

Chilled watermelon, rosewater & lime syrup, mint leaves, toasted pine nuts [vg, gf, df]

Vanilla yoghurt pots, raspberry compote, puffed wild rice & toasted pistachios

Energy balls - date, cacao & tahini and apricot, lemon & coconut [vg, gf, df, nf]

Coconut, lime & ginger sago, spiced caramelised pineapple, passionfruit gel [vg, gf, df, nf]

### SWEET ITEMS

Baby carrot cakes, beurre noisette cream cheese icing, crispy carrot chips [nf]

Hazelnut & orange fudge brownie, milk chocolate cream, freeze-dried mandarin [gf]

Tiramisu choux bun, espresso & mascarpone mousse filling, salted coffee crumb [nf]

Raspberry crumble muffin, lemon curd, dried strawberries [nf]

Spiced banana, walnut & chia bread, maple butter, dehydrated raspberries

Flourless orange, almond & poppy seed cake, mandarin ganache [gf, df]

Cannoli filled with salted pistachio cream & toasted pistachios

Churros dusted in cinnamon sugar, dark chocolate mandarin sauce [vg, df]

Selection of house-made cookies

# MORNING & AFTERNOON

## *Tea items*

### SAVOURY ITEMS

Sun-dried tomato, fetta & basil muffins, goats cheese cream [v, nf]

Mini BLT brioche bun, bacon, cos, tomato, dijon mayonnaise [nf]

Savoury choux, poached chicken, finger lime, apple remoulade, chervil & micro chard [nf]

Mini egg & bacon roll, cheddar cheese, spiced pineapple relish [nf]

Toasted fig & walnut baguette, triple cream brie, spiced pear chutney, micro celery [v]

Corn & chorizo fritters, smoked paprika aioli, and coriander leaves [gf, nf]

Lamb and harissa sausage roll with house-made pineapple chutney [nf]

Spiced beef, red bean & Manchego empanada, roast tomato aioli, baby coriander [nf]





# DELI

## Lunch

### SANDWICHES

Mini rolls, poached chicken breast, celery, toasted almonds, tarragon, mayonnaise & rocket leaves [df]

Turkish flatbread with char-grilled eggplant, roasted red capsicum, black olive tapenade, chickpea hummus & rocket [vg, nf, df]

French baguette, shaved ham, semi-dried tomato, Swiss cheese, seeded mustard mayonnaise [nf]

### LUNCH BITES

Selection of nori rolls, soy sauce & wasabi mayonnaise [gf, df, nf]

Roma tomato, basil & smoked mozzarella arancini, caramelised onion aioli [v, gf]

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 [v, gf]

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 [v, df]

Steamed chicken & lemongrass dumpling with special Metropolis dipping sauce & micro shiso [df]

# DELI *Lunch*

## SALAD BOWLS

Soy & ginger Atlantic salmon, soba noodles, broccolini, crisp snow peas, shaved purple cabbage, sesame & lime dressing [df, nf]

Caesar salad, baby cos lettuce, crispy bacon, sourdough croutes, boiled egg, peppered Parmesan & garlic dressing [nf]

Vietnamese chicken salad, vermicelli noodles, mint, cucumber, carrot, coriander, sprouts, peanuts, chilli & lime dressing [df, gf]

Fattoush salad, cherry tomatoes, cos lettuce, cucumber, red onion, mint, lemon, radish, flatbread [v,df, nf]

Superfood grain salad, spinach, kale, sprouts, cauliflower, broccoli, feta cheese, nuts, parsley, mint, lemon dressing [v,gf]

Greek salad, cucumber, tomato medley, feta cheese, Spanish onion, oregano, olives, lemon dressing [v, gf, nf]

## HOT BOWLS

Handmade potato & Parmesan gnocchi, preserved lemon & green olive salsa, marinated artichokes, roasted red peppers, rocket & 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 [gf, df]

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





# TAKE A BREAK

## *Day delegate upgrades*

### ENERGY BOOSTER STATION

- Full Day + \$19.00pp
- Half Day + \$12.50pp

### CLIENT'S CHOICE OF

- Green Harmony: parsley, celery, carrot, lemon, apple, ginger, kale
- Guardian Glow: apple, carrot, celery, beetroot, lemon, ginger, lime, cucumber
- Paradise Bliss: mango, passionfruit & coconut smoothie [vg]
- Additional flavours +\$4.50pp

### PROFESSIONAL PAUSE

Tea break food & beverage upgrade

- Up to 60minutes + \$12.00pp
- Beverage Inclusions: Nespresso coffee, hot chocolate, mineral water, premium juice, T2 herbal & breakfast teas.

### CHEF'S SELECTION OF

- 1 x sweet breakfast item
- 1 x savoury breakfast item

### PLUS

- Seasonal fruit platter

The food and beverage mentioned above are intended to be included exclusively in either the full or half-day delegate packages. These offerings are specifically designated for one break only, serving as enhancements for that particular break exclusively.

# WELCOME TO MELBOURNE

## *Pre-Conference Mixer*

### COCKTAIL PACKAGE

- \$90pp

### PACKAGE INCUSIONS:

- Two hour free flowing beverages
- Four canapes
- One substantial canape OR one supper bowl
- Room hire and set up
- Furnishings including chairs and cocktail tables
- Dedicated event coordinator
- Cloakroom services (above 100pax)

### BEVERAGE MENU

- Veuve Tailhan Blanc De Blancs, Loire Valley, France
- Wildflower Pinot Grigio, Pemberton, WA
- Pocket Watch Cabernet Sauvignon, Central Ranges, NSW
- Mountain Goat Steam Ale
- Asahi Super Dry 3.5%
- Heineken 0%
- Mineral water, soft drinks and juice

Terms and Conditions: Minimum spends & capacities apply.





# SOCIAL HOUR

## *Post-Conference Mixer*

### COCKTAIL PACKAGE

- \$40pp

### PACKAGE INCUSIONS:

- One hour free flowing beverages
- Chef's selection of four canapes

### BEVERAGE MENU

- Veuve Tailhan Blanc De Blancs, Loire Valley, France
- Wildflower Pinot Grigio, Pemberton, WA
- Pocket Watch Cabernet Sauvignon, Central Ranges, NSW
- Mountain Goat Steam Ale
- Asahi Super Dry 3.5%
- Heineken 0%
- Mineral water, soft drinks and juice

Terms and Conditions: The 'Social Hour' package can be added to either a full or half-day delegate package, enhancing the conference experience and providing refreshments for the post-conference gathering. Please note that this package is not available for individual purchase and must be associated with the conference event.

# Canapes

## 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 [v, gf]

## HOT CANAPES

Roma tomato, basil & smoked mozzarella arancini, caramelised onion aioli [v, gf]

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 [v, gf]

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 [v, df]

Steamed chicken & lemongrass dumpling with special Metropolis dipping sauce & micro shiso [df]





# SUBSTANTIAL CANAPES & SUPPER *Bowls*

## 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

## SUPPER BOWLS

Handmade potato & Parmesan gnocchi, preserved lemon & green olive salsa, marinated artichokes, roasted red peppers, rocket & 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]

# ADDITIONAL *Conference items*

## ON ARRIVAL

House-made Belgian chocolate chunk cookies, Murray  
River pink salt + \$5.50 per item  
Shared fruit platters + \$13.50pp

## COCKTAIL

Canapé + \$8.50pp  
Substantial canapé + \$13.50pp  
Supper bowl + \$16.50pp

## SHARED PLATTERS

Antipasto platter + \$23.00pp  
Cheese platter + \$20.00pp  
Seafood platter + \$40.00pp

## CREW MEALS

Sandwiches & soft drink/juice + \$33.00pp  
Meal & soft/juice + \$60.00pp  
Meal & alcohol + \$88.00pp

## ADDITIONAL ITEMS

Morning or afternoon tea item + \$8.50pp  
Lunch bites + \$9.00pp  
Salad bowl or hot bowl + \$15.50pp

## SLIDERS

Panko-crusted chicken, lemon mayonnaise, pink  
pickled cabbage [nf] + \$13.50pp  
Pulled pork, smokey barbecue sauce, spicy apple  
slaw [nf] + \$13.50pp  
Cajun crumbed baby snapper fillet, fennel & caper  
remoulade, shredded cos + \$13.50pp

## TASTING TABLES

(MINIMUM 60 GUESTS)

Fromagerie table + \$27.50pp  
European supper table + \$32.50pp  
Paella pan + \$30.50pp  
Taco table + \$31.50pp  
A taste of South East Asia + \$31.50pp  
Oyster bar + \$17.50pp

If you would like anything outside of these packages please enquire with your event planner so we can put together a tailored menu.





# DINING UPGRADE

## *Cannoli cart*

### CANNOLI CART HIRE

- Cart Hire \$440
- Cannoli + \$8.00pp

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

Flavours include:

- Ricotta, grated chocolate & mixed peel
- Strawberry cheesecake
- Chocolate cream

Flavour Upgrade + \$2.20pp.

Upgrade flavours include:

- Pistachio
- Nutella
- Vanilla custard
- Lemon cream
- Or any flavour upon request

# BEVERAGE Packages

## PACKAGE TWO

2 HOURS from +\$7.00pp

- 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 Super Dry 3.5%
- Heineken 0%
- Mineral water, soft drinks and juice

## PACKAGE THREE

2 HOURS from +\$13.50pp

- Piper-Heidsieck NV Brut, Champagne, France
- Joseph Chromy Sauvignon Blanc, Relbia, Tasmania
- 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%
- Mineral water, soft drinks and juice

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





# SPRIT Packages

## 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

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

# Cocktails

## STANDARD 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

### Elderflower Southside

Gin, mint, lime, elderflower syrup

### Midouri Sour

Midori, sake, lychee liqueur, lemon, sugar





# ADDITIONAL BEVERAGE

## *Upgrade options*

### GIN CART

2 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 Rare Dry Gin, Hendricks, Melbourne Gin Co, and Monkey 47 Dry Gin.

### WHISKY CART

2 HOURS – \$1,300

Features a brass bar cart, navy strength ice blocks, 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 to specifically cater for guests requiring vegetarian, vegan, gluten-free & lactose-free. Any dietary requests in addition to 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.

Please note 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

METROPOLIS  
EVENTS

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