

METROPOLIS
EVENTS

Spring
SUMMER

MENU 2024/2025

Cold CANAPES

Seared yellowfin tuna carpaccio, chive aioli, shaved caperberry, fried shallot, ficelle croute [df nf]

Gaufrette potato wafer, crème fraiche mousse, Yarra Valley salmon caviar & purple chive flower [gf nf]

Seared wagyu tataki crostini, sesame kewpie, citrus ponzu, crispy shallots, shiso [df nf]

Beetroot & dill cured salmon gravlax, fennel seed lavosh, preserved lemon cream, pickled shallot, fresh dill [gf nf]

Savoury éclair, poached free range chicken breast, mayonnaise, spiced tomato chutney, toasted almonds, micro celery

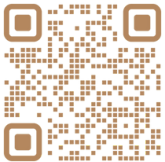
Beetroot medley tart, chèvre mousse, spiced beetroot & orange jam, micro shard [gf v nf]

Poached tiger prawn, baby cos leaf, dill, fresh horseradish & finger lime mayonnaise, qukes [gf df nf]

Peppered kangaroo fillet, puff pastry, confit beetroot, crisp salt bush leaf, lemon myrtle aioli [df nf]

Choux bun, whipped Tasmanian triple cream brie, spiced pear chutney, maple roasted pecan, baby celery leaf [v]

SEE MORE



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Hot CANAPES

Asparagus, zucchini & pecorino arancini, saffron & lemon aioli [gf v nf]

Cacio e pepe macaroni croquettes, black truffle mayonnaise, prosciutto shard [nf]

Lemongrass, turmeric, palm sugar & kaffir lime chicken skewer, salted coconut sauce [gf df nf]

Crisp tempura tiger prawns, wasabi & yuzu mayonnaise, lime wedges [gf df nf]

Warm blue corn tostada, pulled pork, charred poblano chili, pickled red cabbage, chimmichurri salsa [gf df nf]

Black sesame crusted free range chicken breast, honey mustard sauce [gf df nf]

Spanish chorizo & manchego empanada, roasted tomato aioli, baby coriander [nf]

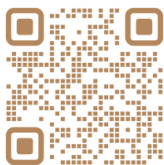
Steamed pork & water chestnut dumpling, Chinese red vinegar, soy & ginger, shiso leaf, spring onion [df nf]

Zucchini, mint & haloumi fritters, tarragon & lemon mayonnaise [v gf nf]

Flash fried crispy calamari, kaffir lime salt, sriracha aioli, Thai basil [gf df nf]

Turmeric & cumin seed potato samosa, coriander, tamarind & coconut yoghurt raita [df vg nf]

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Substantial CANAPES

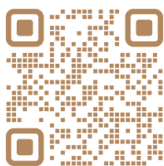
Metropolis fish & chips – fresh market fish, crinkle cut chips, lemon & dill mayonnaise [gf df nf]

Late night toastie - classic poached chicken, mayonnaise & chive finger sandwich with aioli & French fries [nf]

Metro 'Mini Mac' – Black angus beef burger, American cheese, Metropolis special sauce, pickles, sesame seed bun [nf]

Pinsa pizza - chargrilled, marinated artichoke, ripped fiori di latte, green olives, salsa verde, rocket, leaves & purple basil [v nf]

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Entrée

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Poached tiger prawn salad, shaved fennel, ruby grapefruit, lemon & tarragon mayonnaise, watercress, radicchio, puffed wild rice, dill [gf df nf]

Victorian petite burrata, medley of heritage beets, smoked almonds, orange vinaigrette [gf v]

Goat's cheese, spinach & pine nut jumbo ravioli, lemon butter sauce, asparagus & broad beans, shaved parmesan, kale crisps [v]

Slow cooked spice-crusted lamb shoulder, yellow fava puree, warm artichoke, lentil & broad bean salad, soft summer herbs, cumin wafer [gf df nf]

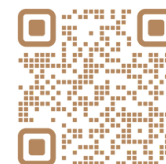
Handmade potato gnocchi, light porcini emulsion, sautéed button mushrooms, pecorino romano, white truffle oil, rocket leaves [v nf]

Lemon zest, pistachio & buffalo ricotta stuffed zucchini flower, stracciatella, orange & shaved fennel salad, pickled zucchini, chervil tips [v, gf]

45C confit Atlantic salmon, sumac, tahini yoghurt, walnut, mint & coriander salsa, pomegranate molasses, snow pea tendrils [gf]

Twice cooked pork belly, granny smith & fennel remoulade, radicchio, toasted walnuts, shaved radish, apple cider jus, mustard cress [gf df]

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Mains

M

Free range chicken breast, smashed pea, asparagus & feta tart, purple cauliflower puree, dutch carrots, citrus emulsion, chervil leaf [gf nf]

Premium Black Angus eye fillet, carrot puree, Café de Paris butter, asparagus spears, cabernet jus, watercress, nasturtium petals [gf nf]

Atlantic salmon fillet, dashi yuzu beurré blanc, pickled ginger mash, charred broccolini, edamame [gf nf]

Pressed, braised beef cheek, sweetcorn velvet, spiced onion rings, baby spring vegetables, pickled pink shallot & petite herb salad, shiraz reduction [gf nf]

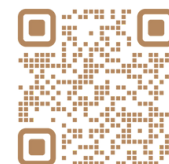
Char-grilled lamb backstrap, pressed lamb shoulder, honey lemon yoghurt, summer ratatouille coriander & walnut salsa, chickpea sprouts [gf]

Northern Territory barramundi fillet, fennel puree, beurré noisette emulsion, french beans, pickled watermelon radish, currants, baby capers, dill & pine nuts [gf]

Twice cooked Berkshire pork belly, potato fondant, cider gastrique, dehydrated nectarine, roasted radish, sorrel leaves [gf nf]

Miso & sweetcorn puff pastry tart, watercress cream, charred corn cobb, polenta crisp, blackened shallot, broccolini [gf vg nf]

SEE MORE



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Sides

Roasted sebago potatoes, rosemary, confit garlic cloves, wholegrain mustard mayonnaise [gf df v nf]

Baby cos leaves, radicchio, pickled pink shallot, tarragon, creamy parmesan & chive dressing [gf nf]

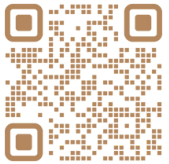
Italian slaw - cabbage, shaved fennel, pecorino romano, pickled currants & toasted almonds, aged sherry vinegar & extra virgin olive oil dressing [gf]

Mixed local salad leaves, quke ribbons, shaved shallot, pomegranate & lime dressing [gf df nf]

French fries with truffled sea salt [gf, df, v nf]

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Premium Black Angus eye fillet, carrot puree, Café de Paris butter, asparagus spears, cabernet jus, watercress, nasturtium petals [gf nf]

PLATED *Desserts*

M

Glazed lemon & white chocolate mousse dome, kalamansi lime curd, meringue sticks, coconut crumble, crispy tuille, lemon balm [gf nf]

Belgium dark chocolate parfait, cherry confit, brownie, chocolate almond soil, cherry jelly [gf]

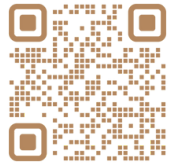
Coconut panna cotta, lychee jelly, yuzu curd, vanilla crumb, white chocolate snow, almond shard [gf]

Lemon cheesecake tart, blueberry compote, lemon curd, white chocolate cream, almond clusters, summer berries, edible flowers [gf]

Espresso crèmeux, hazelnut joconde, salted butterscotch, fresh passionfruit jelly, chocolate tuille

Layered kaffir lime & raspberry sponge cake, vanilla bean chantilly cream, sour raspberry gel, kaffir leaf dust, fresh raspberries [nf]

SEE MORE



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ROVING *Desserts*

M

Mango panna cotta, compressed pineapple, coconut soil, Malibu syrup, micro mint [gf vg]

Chocolate & hazelnut tart, coffee chantilly, Rocher glaze, chocolate coffee bean

Summer berry verrine, raspberry mousse, white chocolate crémeux, raspberry jelly, fresh berries, meringue shards [gf nf]

Cannoli with salted pistachio cream & toasted pistachios

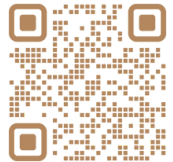
White chocolate, rose & lychee tartlet, baby mint, crushed rose petals [gf nf]

Raspberry mascarpone choux bun, pistachio praline, fresh raspberry

Passionfruit cheesecake donut, sour sugar, passionfruit jam, oat crumble

'Espresso martini' crème, vanilla bean & Kahlua syrup, smoked chocolate cream, chocolate biscotti [gf]

SEE MORE

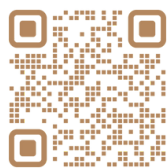


CLICK / SCAN



Additional DINING ITEMS

SEE MORE



CLICK / SCAN

COCKTAIL

Canapé + \$9.00 per person
Substantial canapé + \$14.50 per person

DINING

Side dish + \$10.00 per person
Alternating entrée/dessert + \$10.00 per person
Petit four + \$10.00 per person
Late night snack + \$14.50 per person
Additional entrée + \$29.00 per person
Antipasto platter + \$24.00 per person

CHILDREN & TEENAGERS

Teens - same food menu as adults
+ \$169.00 per person
Children - three courses (child-friendly menu)
+ \$108.00 per person

TASTING TABLES

MINIMUM 100 GUESTS
Caviar, Oysters & Champagne
+ \$48.00 per person
Grazing Table + \$28.50 per person
Seafood Table + \$37.00 per person
Taco Table + \$39.00 per person
Chip Cart + \$23.00 per person

DOES NOT INCLUDE STYLING

CREW MEALS

Sandwiches & soft drink/juice
+ \$35.00 per person
Main course & soft drink/juice
+ \$63.00 per person
Main course & alcohol
+ \$92.00 per person

To explore options beyond these packages, kindly contact your Event Planner.
We'll work together to curate a personalised menu that suits your preferences.



Premium TASTING TABLES

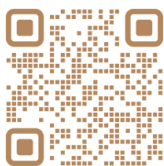
Elevate your guests' experience with our latest and exclusive collection of Premium Tasting Tables. Our tables are thoughtfully designed to blend gourmet delicacies with the iconic Metropolis elegance we are renowned for.

Presenting a carefully crafted assortment of premium food and beverages from our Executive Chef Lana Cargill that will elevate your dining experience to new heights. Beyond just exceptional cuisine, our Premium Tasting Tables are meticulously styled with bespoke luxury elements, ensuring that every detail contributes to creating unforgettable memories.

Offering flexibility in design and presentation, each table comes with a range of pricing options, both inclusive and exclusive of styling services, tailored to your specific preferences and requirements.

Indulge in the sophistication and refinement of our Premium Tasting Tables for an extraordinary dining affair that will leave a lasting impression on your guests.

SEE MORE



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Champagne & CAVIAR

MINIMUM 100 GUESTS

From + \$76.00 per person

CAVIAR

Kaviari Baeri Royal Caviar [gf df nf]

Freshly Shucked Oysters [gf df nf]

Tasmanian Salmon Caviar Mini Cones [nf]

Petite Potato Rösti, Chive Crème Fraîche, Kaviari Transmontanus Caviar [nf]

CAVIAR TASTING TRAY

Assortment of Caviar served with Dill Blinis

Sturia Oscietra (France)

Kaviari Kristal (France)

Reserve Loste Transmontanus (Italy)

CONDIMENTS

Lemon & Lime Wedges

Mignonette

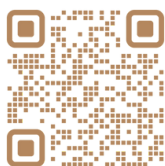
Gin & Tonic Dressing

CHAMPAGNE

Piper-Heidsieck NV Brut, Champagne, France

Price includes menu and styling.

SEE MORE



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Grazing TABLE

MINIMUM 100 GUESTS

From +\$72.00 per person

CURED MEATS & ARTISANAL CHEESE

Prosciutto di Parma, Sopressa, Capocollo, Pancetta, Cacciatora [gf df nf]

Tarago River Triple Cream Brie & Victorian Vintage Cheddar

CONDIMENTS & ACCOMPANIMENTS

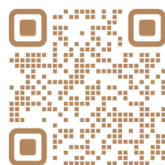
Fresh Bread Sticks, House-Made Croutons, Grissini

Olives, Gourmet Dip, House Pickles

Fig & Quince Paste, Smoked Almonds, Assorted Dried Fruits

Seasonal Fresh Fruit

SEE MORE



CLICK / SCAN

Price includes menu and styling.



Seafood TABLE

MINIMUM 100 GUESTS

From +\$77.00 per person

FRESH SEAFOOD

Freshly Shucked Oysters with lemon & lime wedges [gf, df, nf]

Prawn Cocktail with lettuce, salsa fresca & Marie Rose sauce [gf, df, nf]

Chilled Poached Scallops with apple & parsnip purée topped with chilli, lime, coriander salsa [gf, nf]

Smoked Salmon Blinis, chive crème fraîche, salmon roe [nf]

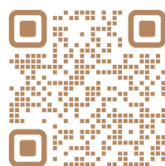
CONDIMENTS

Mignonette

Prawn Cocktail Sauce

Gin & Tonic Dressing

SEE MORE



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Price includes menu and styling.



Love & TACOS

MINIMUM 100 GUESTS

From +\$66.00 per person

ASSORTMENT OF TACOS

Six-Hour Slow Braised Beef Brisket [gf df nf]
Char-Grilled Chicken with smoked Chipotle sauce [gf df nf]
Pulled Jackfruit tacos smoked BBQ sauce [gf df nf vg]

CORN CHIPS

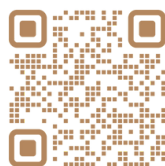
Corn chips seasoned with chilli & lime salt

CONDIMENTS

Guacamole
Sour Cream
Hot Sauce
Jalapeños
Pico de Gallo
Lime Wedges
Shredded Cheese

Price includes menu and styling.

SEE MORE



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Chips & CHIPS

MINIMUM 100 GUESTS

From +\$37.00 per person

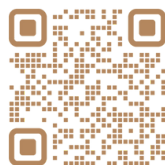
ASSORTMENT OF POTATO CUTS

Artisan Thick-Cut Potato Chips
Seasoned Gourmet Potato Wedges
Crispy Waffle Fries
Potato Croquettes

CONDIMENTS

Herb Mayonnaise
Smoked Paprika Mayonnaise
House-Made Tomato Relish
French Onion Mayonnaise

SEE MORE



CLICK / SCAN

Price includes menu and styling.



Cannoli CART

CANNOLI CART HIRE

Cart Hire \$460.00

Cannoli + \$5.50 per person

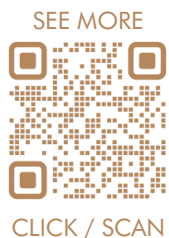
Includes cannoli in various traditional and modern flavours for one hour.

Flavours include citrus ricotta with grated chocolate & mixed peel, strawberry cheesecake, chocolate cream or any flavour upon request.

Flavour Upgrade + \$3.00 per person, per flavour.

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

Price includes menu and styling.



BEVERAGE Packages

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PACKAGE ONE

2 HOURS from +\$14.00 per person

Veuve Tailhan NV Brut, 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%

PACKAGE TWO

2 HOURS from +\$21.50 per person

Lois Blanc De Blancs Sparkling NV, Adelaide Hills, SA

Rockburn Devil's Staircase Pinot Gris, Central Otago, NZ

Josef Chromy Pepik Pinot Noir, Relbia, TAS

Mountain Goat Steam Ale & Asahi Super Dry 3.5%

Heineken 0%

PACKAGE THREE

2 HOURS from +28.00 per person

Piper-Heidsieck NV Brut, Champagne, France

Josef Chromy Sauvignon Blanc, TAS

Oakridge Local Vineyard Chardonnay, Yarra Valley, VIC

Giesen Small Batch Pinot Noir, Marlborough, New Zealand

Rymill Classic Cabernet Sauvignon Maturation Release LR, Coonawarra, SA

Asahi Super Dry & Asahi Super Dry 3.5%

Heineken 0%

Please note these packages include sparkling mineral water, assorted soft drinks and fresh orange juice. The selection of wines is subject to availability. Beverage upgrades are exclusively accessible if beverage package one is part of your event order. For beer upgrade selections, please speak to your Event Planner.

SPIRITS BASIC PACKAGE

Vodka O

Tanqueray Gin

Chivas Regal 12 Year Old Scotch

Maker's Mark Bourbon

Bacardi Rum

4 hours \$16.50

5 hours \$20.50

5.5 hours \$23.00

6 hours \$26.00

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 \$27.00

5 hours \$31.50

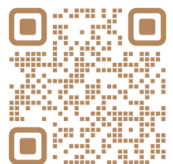
5.5 hours \$35.00

6 hours \$37.50

BEER UPGRADE

+ \$12.00 per person

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Cocktails

\$18.00 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

\$21.00 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

\$13.00 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 two cocktails and mocktails must be pre-selected before your event.



ADDITIONAL *Beverage* UPGRADES

GIN CART

TWO HOURS – \$1,370

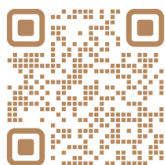
Indulge in a sophisticated gin experience with our exquisite offerings, including a brass bar cart, navy-strength ice blocks, high-quality glasses, tonic water and a selection of garnishes. To elevate your gin journey, we provide a dedicated bartender at our gin cart and four bottles of premium gin: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

WHISKY CART

TWO HOURS – \$1,370

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.

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Dietary REQUIREMENTS

Metropolis Events caters to individual guests with special dietary requirements and intolerances. Our chefs will create dishes for guests requiring vegetarian, vegan, gluten-free, or lactose-free options. Kosher menus will incur an additional cost due to ordering from a registered Kosher kitchen.

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

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

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

Thank You



METROPOLIS

E V E N T S

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