



WEDDING BROCHURE 2026

METROPOLIS *events*

METROPOLIS

The perfect backdrop venue for the most *memorable wedding*

Featuring stunning nine-meter-high floor-to-ceiling windows that offer captivating views of Melbourne's city skyline, this New York loft-style venue is truly impressive. With its elegant designer interiors and dramatic feature bars, it exudes luxury and sophistication.

Conveniently situated within walking distance of the city's most alluring gardens, churches, and parks, this venue enjoys excellent proximity to public transport and nearby accommodations such as Langham Melbourne and Quay West Suites. Public parking is also available directly below for added convenience.

From the moment your guests arrive, they will be greeted by a sense of opulence. Metropolis Events offers a beautifully appointed bridal suite, designer bathrooms, a band green room, and a spacious outdoor terrace. The venue's flexible floor plans include elegant sheer drapes and an operable wall, allowing for customised layouts.

Whether planning an intimate wedding for up to 320 guests with a dance floor or a cocktail-style reception for up to 1,100 guests, Metropolis Events is perfectly suited to accommodate your needs.



CEREMONIES

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.

Audio Visual technician.

In-house sound system.

POST CEREMONY

COCKTAIL PACKAGE AVAILABLE

One-hour free-flowing beverages

Chef's selection of three canapes

VENUE HIRE

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 inclusive of; wall up lights, room wash lighting and dome wash lighting in the colour of your choice.

Handset microphone and PA system for your celebrant.

In-house sound system.

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. Our team will advise of the number of guards required for your guest numbers. Security guards are required thirty minutes prior to your guests arrival, and thirty minutes past your guests departure.

Please allow \$78 - \$85 per hour, per security guard, pending the day of the week.
Minimum 4 hours.

IMAGINE | INSPIRE | CREATE

Metropolis Events is proud to be affiliated with a range 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.

WEDDING PACKAGES

DINING PACKAGES

Five hour wedding |
from \$149.00 per person

Six hour wedding |
from \$169.00 per person

MENU

Selection of canapés
Set or alternating entrée
Alternating main course
Optional shared side dish
Selection of dessert canapés
or plated dessert

BEVERAGES

Wine

Folklore Sparkling Brut
Giesen 0% Sparkling Brut,

La La Land Pinot Gris
Giesen 0% Pinot Gris

Pocketwatch Cabernet Sauvignon
Giesen 0% Merlot

On Tap

Carlton Draught, Hard rated Lemon,
Peroni 3.5%, Asahi 0%

COCKTAIL PACKAGES

Five hour wedding |
from \$129.00 per person

Six hour wedding |
from \$149.00 per person

MENU

Selection of canapés
Optional substantial canapés
Optional supper bowls
Two dessert canapés

BEVERAGES

Wine

Folklore Sparkling Brut
Giesen 0% Sparkling Brut,

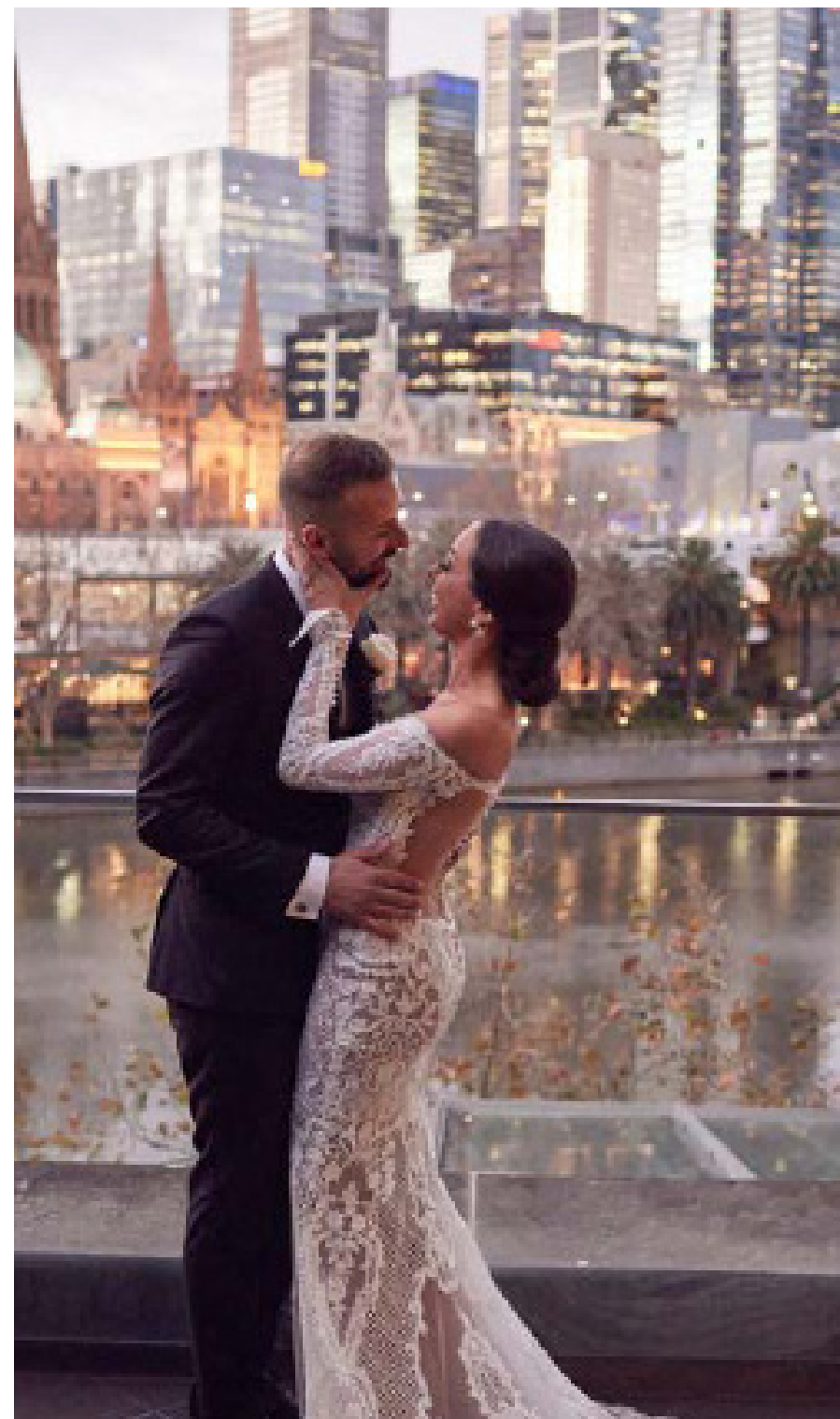
La La Land Pinot Gris
Giesen 0% Pinot Gris

Pocketwatch Cabernet Sauvignon
Giesen 0% Merlot

On Tap

Carlton Draught, Hard rated Lemon,
Peroni 3.5%, Asahi 0%

Mineral water, soft drink & juice,
tea & coffee







PACKAGE UPGRADES

DINING ENHANCEMENTS

Canapé
Substantial canapé
Supper bowl
Shared side dish
Alternating entrée
Alternating dessert
Petit four
Late-night snack
Additional entrée

GRAZING TABLES (100 pax minimum)

Cheese
Seafood
Antipasto
Paella Pan
Taco
Caviar & Oysters

SHARED PLATTERS

Antipasto
Cheese
Seafood



LUXE BEVERAGE PACKAGE

Luxe Sparkling Wine (options)

NV Melbourne Winery Elevated Cuvée Brut

Refined yet approachable, showing wild strawberry and blood plum supported by green apple, brioche and lemon zest. The fine bead adds vitality and lift, while the palate stays crisp, dry and elegantly balanced. A sparkling that captures understated sophistication and turns simple moments into something quietly memorable. Bellarine Peninsula, Victoria

NV Yarrabank Cuvée

Lemon sorbet, white blossom, green apple skin and lemon oil open this bright Yarra Valley cool-climate cuvée. A fine, persistent bead carries citrus purity, subtle brioche and gentle nougat from lees ageing. The palate is taut, elegant, refreshing and finishing dry. Yarra Valley, Victoria

Luxe White Wine (options)

Melbourne Winery Pinot Gris

Elegant, nuanced, and seamlessly balanced. Juicy pears and white peaches are kissed with honeyed citrus and subtle floral notes, while a touch of spice adds a sophisticated edge. A refreshing minerality leads to a harmonious finish. Bellarine Peninsula, Victoria

Oakridge Local Vineyard 'Hazeldene' Chardonnay

Pales straw with green hues. This is complex and engaging from get to go. White stone fruit, grilled citrus, praline and gun flint all vie for attention. Light floral notes unfurl adding to the sense of dimension and complexity. To taste, just ripe with fleshed nectarine makes way for grapefruit, melon skin and ginger lily flavours that harmoniously sit within the taut, seamless and long palate. A serious complex wine with a long future. Yarra Valley, Victoria

Luxe Rosé & Red Wine (options)

Mirabeau 'Classic' Rosé

Pale rose with lychee reflections. On the nose ripe wild strawberries and raspberry compote, with a gentle spice note brought by the syrah. On the palate a feast of red summer fruits, a hint of pepper, with complexity, length and a fresh saline finish. A joyful rose! Côtes de Provence, France

Melbourne Winery Indulgence Pinot Noir

Rich, wild, and a little daring. Juicy dark cherries, wild plums, and a hit of cinnamon spice melt into earthy umami notes of mushroom and oak. Silky tannins pull it all together for a finish that's long, lingering, and just the right amount of dangerous. This isn't just wine – it's a mood. Bellarine Peninsula, Victoria

Rymill Maturation Release Cabernet Sauvignon

The bouquet displays ripe blackcurrant, mulberry, then dark chocolate and roast coffee beans. From a ripe and full bodied vintage, this wine started its maturation process with tannin and fruit concentration to spare. The extended maturation before release has seen those tannins mature and soften to form an elegant balance between the concentrated red fruits and complexity of spice on the palate. Elegance, length, harmony and depth, a beautiful example. Coonawarra, South Australia

Luxe Beer - (options)

4 Pines Japanese Style Lager

A crisp, dry, and refreshing lager with tasting notes of rice, malt, and a subtle herbal or citrus hint from hops. It has a light body, a pale golden colour, and a clean, dry finish with a hint of residual sweetness.

Mountain Goat's Tasty Pale Ale

Features grapefruit, pine, and stone fruit aromas and flavours, with a fruity, full-bodied palate and a crisp, satisfying finish. It's an easy-drinking, approachable, and flavourful pale ale with a 4.4% ABV that balances bold hop notes with a smooth malt character.

Luxe Beer - (included in the package)

Hard Rated Lemon Zero Sugar 4.5%

Bright, zesty citrus with a clean, ultra-refreshing finish. A light, crisp alcoholic lemon brew with no sugar, offering sharp lemon bite, subtle sweetness, and an easy-drinking profile that stays bright from first sip to last.

Peroni Nastro Azzurro 3.5%

Crisp, refreshing, pale golden lager with delicate citrus and spicy hop aromas, a light malty sweetness, subdued bitterness, and a smooth, clean finish, designed to be a lighter, lower-carb version of the classic with the same Italian style.

Asahi Super Dry 0.0%

Asahi's non-alcoholic offering aims for crisp, beer-like refreshment but have distinct profiles, it delivers the signature dry, clean finish with body, a great option for those avoiding alcohol.

Luxe Soft & Coffee

San pellegrino mineral waters, tree tops juices (apple or orange), soft drinks, french press lavazza coffee, selection of teas and fruit infusions

SIGNATURE BEVERAGE PACKAGE

Signature Sparkling Wines - (options)

Chandon Brut NV

A straw-yellow colour with green flashes and a fresh nose of citrus blossom, pear, and white nectarine. The palate is soft and fruity with a creamy, nougat-like mid-palate, while the finish is crisp and lingering. Savory notes of toasted sourdough or roasted nuts are also common.
Yarra Valley, Victoria

Melbourne Winery Elevated Cuvee Brut NV

Crafted from pinot noir, this wild strawberry and blood plum taste is underpinned by green apple, brioche and lemon zest.
Bellarine Peninsula, Victoria

Signature White Wines - (options)

Taltarni Pinot Grigio

The wine shows peaches and pears on the nose with a rich generous palate following suit. The acidity is well balanced by a touch of sweet fruit, making for a very mouth-watering wine.
Pyrenees, Victoria

Melbourne Winery Elevated Chardonnay

Intense and layered with ripe peach, lemon curd and subtle oak spice. Creamy lees characters bring texture, while acidity keeps things bright. A classic cool-climate chardonnay with flair.
Bellarine Peninsula, Victoria

Signature Rosé & Red Wines - (options)

Xanadu Circa 77 Rosé

Bright berry, watermelon and pomegranate with a touch of talc and spice. Medium bodied, showing wild strawberry, cream and zesty pink grapefruit. Lively, fruit led, crisp and dry with a moreish savoury finish.
Margaret River, Western Australia

Melbourne Winery Elevated Pinot Noir

Perfumed with violets, red plum and raspberry. The palate is lithe, layered and expressive, with a backbone of spice, cedar oak and supple tannin. A true coastal beauty
Bellarine Peninsula, Victoria

Hancock and Hancock Shiraz

Medium bodied, with blackberry and ripe dark plum fruits, with a hint of dark chocolate. Sophisticated supple tannins supporting deep fruits and appealing savoury balance.
McLaren Vale, South Australia

Signature Beers - (options)

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COCKTAILS & SPIRITS

COCKTAILS

KOCHA HIGBALL

Japanese whisky, lemon, earl grey syrup, soda, shiso

MANDARIN COLLINS

Gin, mandarin shrub, soda, tarragon

RASPBERRY MOJITO

White rum, raspberry, lime, mint, soda

GRAPEFRUIT SPRITZ

Blanc vermouth, bergamot liqueur, lime, grapefruit soda

ESPRESSO MARTINI

Vodka, coffee liqueur, cold-drip coffee, hazelnut liqueur

PASSIONFLOWER

Gin, elderflower liqueur, strawberry liqueur, lime, passionfruit

LIMONCELLO SOUR

Limoncello, amontillado sherry, lemon, honey, thyme

MANGO AND LIME MARGARITA

Blanco tequila, triple sec, makrut lime, mango

METROPOLIS NEGRONI

Tanqueray gin, campari, dolin rouge sweet vermouth

NON ALCOHOLIC

ELDERFLOWER FIZZ

Non-alcoholic london dry spirit, elderflower, lemon, lemon-lime soda

AMARETTO SOUR

Non-alcoholic amaretti, lemon, sugar

MANGO AND LIME MARGARITA

Non-alcoholic agave, non-alcoholic orange sec, makrut lime, mango

ORANGE, RHUBARB AND TONIC

Non-alcoholic Italian spritz, 0% sparkling wine, tonic

SPIRITS

ESSENTIAL SPIRITS

Vodka “O”

Tanqueray gin

Chivas regal 12 year old scotch

Maker’s mark bourbon

Bacardi rum

SIGNATURE SPIRITS

Belvedere vodka

Four pillars rare gin

Glenmorangie malt 10 year old scotch

Jack daniel’s gentleman jack whiskey

Sailor jerry’s spiced rum



VENUE INCLUSIONS

- Two hour bump in and 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 & BUMP OUT

Metropolis Events packages include a two hour bump in and 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.

Metropolis Events may sell another event on the same day as your wedding providing that the event concludes three 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 included, background music and speeches only. Additional PA is required for entertainment.

Should 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

03 9372 6886 | technicalevents.com.au

RESERVATION & CONFIRMATION

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

Metropolis Events conducts group menu tastings. Your Event Planner will advise which date will be available for you to attend based on the seasonal menu which will be applicable for your wedding date.

The menu tasting will give you the opportunity to sample a variety of dishes personally selected by our Head Chef to give you an indication of the quality, portion sizes and presentation of our dishes and the opportunity to sample our beverage packages.

The group menu tasting is extended to the wedding couple only. Once RSVP's have been received, there may be the opportunity to open up the tasting to include a limited number of additional guests upon request.

Should you wish to attend the group menu tasting, a cost will apply. The menu tasting cost will be added to your payment plan.

Please note all event dates pricing is subject to the pricing based on the day of the week and month of the year.

Please note public holiday eve and public holidays incur a surcharge.
Your sales consultant will advise you exactly the price per person for your event date.

DO YOU HAVE ANY 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 [v], vegan [vg], gluten free [gf], lactose or dairy free [df], nut free [nf] and halal [hal].

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.

METROPOLIS*events*

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