

METROPOLIS



weddings

WEDDINGS • CEREMONIES • RECEPTIONS

THE CITY LOOKS BETTER IN *LOVE*



There are wedding venues.

*And then there are wedding backdrops
people never forget.*

Perched above the Yarra River in the heart of Melbourne, Metropolis Events places the skyline at the centre of the celebration - soaring architecture, panoramic city views and spaces designed to feel cinematic from the moment guests arrive.

From intimate ceremonies to grand receptions beneath the city lights, every wedding at Metropolis is shaped by atmosphere, exceptional food and a setting unlike anywhere else in Melbourne.

Because some love stories deserve more than a ballroom.

They deserve the skyline.

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THE EXPERIENCE

OUR SPACES

**Light-filled.
Romantic.
Effortless.**

With soaring windows, an atrium-style ceiling and sweeping views across the Yarra and Melbourne skyline, the Aviary Room was designed for weddings that feel open, atmospheric and deeply connected to the city.

Perfect for intimate weddings, ceremonies and cocktail-style celebrations, the space transitions beautifully throughout the day, from vows in natural light to champagne on the private terrace as the skyline begins to glow.

For larger weddings in the Panorama Room, the Aviary becomes the ideal arrival space for cocktail hour, pre-dinner drinks or a skyline ceremony before the celebration continues beyond.

Highlights

- Private outdoor terrace
- Skyline & Yarra River views
- Natural light-filled space
- Ideal for ceremonies & cocktail receptions
- Connected to the Panorama Room

Capacity

Cocktail	250 guests
Ceremony	Up to 40 guests seated & 200 guests standing

AVIARY ROOM



PANORAMA ROOM



Where the skyline takes centre stage.

Framed by dramatic nine-metre windows and a soaring dome ceiling, the Panorama Room captures Melbourne in full - creating a wedding backdrop unlike anywhere else in the city.

Designed for larger celebrations, the space feels grand yet atmospheric, balancing panoramic skyline views with warm interiors, feature bars and soft drapery that transforms beautifully from day to night.

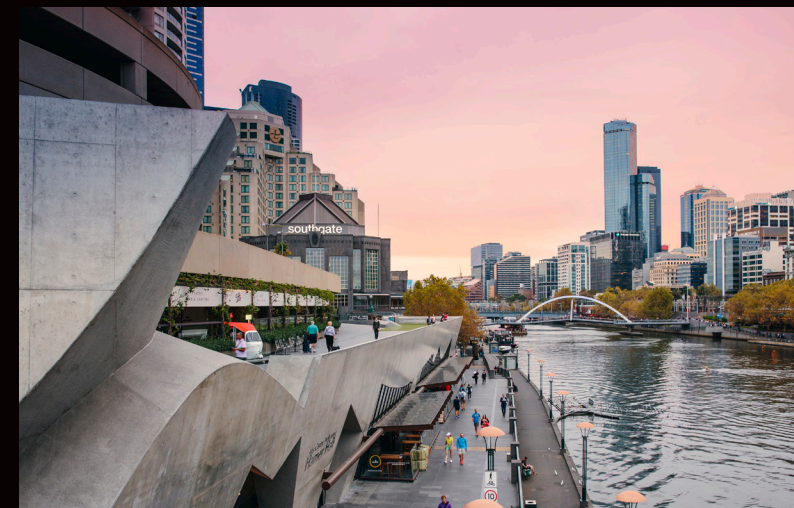
As the city lights up around you, the room becomes part of the celebration itself.

Highlights

- Panoramic Melbourne skyline views
- Seventeen-metre dome ceiling
- Dramatic floor-to-ceiling windows
- Designed for large-scale weddings
- Private bridal suite
- Flexible layouts & operable wall

Capacity

Seated	320 guests
Cocktail	750 guests
Ceremony	400 guests



Location

Metropolis sits right in the heart of Melbourne's CBD. Conveniently situated within walking distance of the city's most alluring gardens, churches, and parks, this venue enjoys excellent proximity to public transport. Public parking is also available directly below for added convenience.

Once the celebrations are over, the night doesn't have to be. With some of Melbourne's finest hotels just a short walk from our doors, your guests can rest, recover and reminisce without going far. It's the kind of convenience that makes a city wedding feel effortless - for you and for everyone you love.

Ceremony

This is where it all begins.

Whether exchanged beneath the soaring windows of the Panorama Room or overlooking the skyline in the Aviary Room, ceremonies at Metropolis Events are designed to feel intentional, atmospheric and effortlessly seamless.

As the city moves around you and the skyline stretches beyond the glass, every moment feels elevated - from the walk down the aisle

Ceremony Inclusions

- Dedicated ceremony coordination
- Choice of ceremony space
- Premium in-house audio
- Signing table & ceremony seating
- Seamless transition into cocktail hour

From \$19pp

Reception

Designed for celebrations of every kind.

From elegant seated weddings beneath the skyline to high-energy cocktail receptions that flow late into the night, Metropolis Events is designed to adapt beautifully to the style of celebration you envision.

Whether you're planning an intimate dinner, a large-scale seated celebration or a cocktail-style wedding overlooking the city, every reception combines panoramic skyline views, exceptional food and beverage and seamless service from beginning to end.

Our packages are offered across three experience levels - Essential, Signature and Luxe - with differences reflected through the breadth of menu selection, quality of ingredients, beverage offerings and the overall depth of the dining experience.

Venue Hire Reception Inclusions

- Dedicated wedding coordination
- Flexible seated & cocktail floorplans
- Premium tables, linen & glassware
- Personalised menus & table numbers
- Dance floor
- Lectern & microphone
- Basic lighting package
- Bridal suite access
- In-house AV support
- Outdoor terrace access

From \$129pp

Celebrate your way

Wedding *PACKAGES*

From your first toast to your final dance, our wedding packages are designed to deliver a seamless and memorable celebration for you and your guests.





COCKTAIL PACKAGE

Designed for celebrations that feel social,
energetic and effortlessly atmospheric.

Perfect for couples wanting
a more relaxed style of reception
with roaming food, flowing drinks
and a dance floor that starts early
and stays full late into the night.

2 Hour Cocktail Packages

	Essential	Signature	Luxe
Canapés	6	8	10
Beverage Package	Essentials package	Signature package	Luxe package

5 Hour Cocktail Packages

	Essential	Signature	Luxe
Canapés	4 + 2 substantial + 2 substantial bowls	6 + 2 substantial + 2 substantial bowls	6 + 2 substantial + 3 substantial bowls
Dessert Canapés	2	2	2
Beverage Package	Essentials package	Signature package	Luxe package



SEATED DINING PACKAGES

Elevated dining beneath
the Melbourne skyline.

Designed for couples wanting a more traditional seated experience paired with exceptional food, considered service and a setting that feels immersive from beginning to end.

3 Hour Dining Packages

	Essential	Signature	Luxe
Canapés	3	3	3
Entrée & Main	1	Alternative serve	Alternative serve
Dessert	2 canapé desserts	2 canapé desserts	2 canapé desserts
Sides		1	2
Beverage Package	Essential package	Signature package	Luxe package + essentials spirits
Tea & Coffee	Included	Included	Included
Standard Inclusion	Included	Included	Included

5 Hour Dining Packages

	Essential	Signature	Luxe
Canapés	2	3	4
Entrée & Main	1	Alternative serve	Alternative serve
Dessert	2 canapé desserts	3 canapé desserts or plated dessert	3 canapé desserts or plated dessert
Sides		1	2
Beverage Package	Essential package	Signature package	Luxe package + essentials spirits
Tea & Coffee	Included	Included	Included
Standard Inclusion	Included	Included	Included



The *Menu*

From shared appetisers to indulgent desserts,
our menus are designed to create a seamless
and memorable dining experience for you and
your guests.





Our *PACKAGES*

At Metropolis, we believe great food is as important as the view. That's why we offer three distinct menu packages to suit every couple and every vision.

Our **Essential** package is a carefully curated set menu where every course has been chosen for you - thoughtfully put together by our kitchen team so you can simply show up and enjoy.

Our **Signature** package opens up the experience, giving you and your partner the freedom to shape your menu from an elevated selection of dishes and a wine list that steps up to match.

And for couples who want the full Metropolis experience without compromise, our **Luxe** package brings together our finest seasonal ingredients, our most extensive dish selection and our best wine list - a dining experience as memorable as the city backdrop behind it.



Canapés

Savoury choux bun, poached prawn remoulade, Yarra Valley salmon roe, cucumber, chives & dill

Salt & pepper crispy calamari, saffron & lime aioli, coriander & lime wedges [gf, df]

Roasted beetroot medley tart, chèvre mousse, spiced beetroot & orange jam [gf, v]

Gippsland Shadows of Blue, handmade lavosh, spiced pear chutney, toasted walnut & baby celery leaf [gf, v]

Truffled wild mushroom, thyme & parmesan arancini, basil mayonnaise [v, gf]

Karaage chicken, crisp nori, togarashi spices, kewpie mayonnaise [gf, df]

Pulled pork tostada, poblano chilli, pickled red cabbage, chimmi churri salsa [gf, df]

Braised beef cheek pie, smashed peas, horseradish & duchess potato [gf]

Substantial Canapés

Fish & chips – local flathead fillets, crinkle cut chips & malt vinegar mayonnaise [gf, df]

Rustic pizza slices, tomato sugo, buffalo mozzarella, marinated green olives & basil leaves [v]

Late night toastie – prosciutto di Parma, black truffle paste & melted gruyere

Metropolis burger – black Angus beef, American cheese, special sauce, pickles, cos & sesame seed bun

gf = Gluten Free • df = Dairy Free • v = Vegetarian

Signature Dining
SAMPLE MENU

Supper Bowls

Potato & parmesan gnocchi, butternut pumpkin cream, baby spinach, pine nuts, shaved parmesan & basil crumb [v]

Malaysian style red chicken curry, steamed rice, pineapple & kaffir lime sambal & shaved coconut [gf, df]

Korean fried chicken, steamed jasmine rice, chilli glaze, gochujang kewpie & pickles [df, gf]

Slow braised, black Angus beef cheek, parsnip mash, red wine jus & tarragon crumb [gf]

Orecchiette, lamb shoulder ragu, Tuscan cabbage, green olives, shaved pecorino & kale crisps

Sides

Roasted Sebago potatoes, rosemary, confit garlic cloves & citrus aioli [v, gf, df]

Radicchio, baby cos leaves, orange, kalamata olives, parsley, pine nuts & red wine vinaigrette [v, gf]

Italian winter slaw – cabbage, shaved fennel, pecorino romano, pickled currants, toasted almonds & aged sherry vinegar [gf]

French fries & truffled sea salt [gf, df, vegan]

• vg = Vegan • nf = Nut Free • halal = Halal Suitable

Entrée

Char-grilled tiger prawns, caramelised onion, brown butter parsnip cream, bisque & herb oil [gf]

Victorian petite burrata, roasted red peppers, zucchini ribbons, smoked almonds, green olive salsa verde, red wine vinaigrette & olive crostini [gf, v]

Potato & parmesan gnocchi, shiitake & Swiss brown mushrooms, porcini cream, shaved pecorino, rocket leaves & purple basil [v]

Roast pumpkin & parmesan ravioli, sage cream sauce, cavolo nero, toasted pine nuts [v]

Slow cooked lamb shoulder, harissa sauce, cumin wafer, coriander & cous cous salad [df]

Crispy pork belly, masterstock reduction, red cabbage & Vietnamese mint slaw, chilli & lime glaze, fried shallot, crispy noodle [gf, df]

Main Alternating

Northern Territory barramundi, yuzu beurre noisette emulsion, mash, charred broccolini, edamame & julienne pickled ginger [gf]

Sweet potato, cauliflower & mushroom pithivier, butternut puree, broccolini, baby carrots & salsa verde [vg]

Oregano & rosemary chicken breast, pea & fennel puree, crisp polenta, tarragon & lemon emulsion, Dutch carrots, prosciutto [gf]

Braised beef cheek, horseradish mash, caramelised rainbow carrots, pickled shallot, fennel, dill & breakfast radish salad [gf]

Lamb backstrap, spiced pumpkin puree, roasted eggplant & chickpea jus, mint, coriander & snow pea tendrils [gf]

Berkshire pork belly, caramelised cauliflower cream, mash, green apple, pickled cabbage, Brussels sprout leaves & crackling crumble [df, gf]

Plated Dessert

Poached spiced pear, almond frangipane & caramel tart, ginger crème pâtissière, lemon gel & pecan crumb *[gf]*

Pistachio joconde, white chocolate mousse, blood plum confit, dark chocolate glaze, toasted pistachio, & chocolate shard *[gf]*

Cardamom pavlova, poached rhubarb, lemon crème fraîche, vanilla crumble, spiced orange syrup *[gf, nf, halal]*

Tiramisu mousse, dark chocolate glaze, coffee gel, cacao nibs, chocolate sponge & gold leaf *[gf, nf]*

or

Roving Dessert

Popcorn brûlée, macadamia nut crumble, white chocolate cream & salted caramel crispies *[gf]*

Choux bun, coffee & mascarpone mousse, vanilla coffee gel & salted chocolate crumb *[nf]*

Lemon tartlet, honey cream, pink grapefruit gel, lemon balm *[gf, nf]*

Eton mess – smashed cardamom meringue, poached rhubarb, lemon crème fraîche, vanilla crumble, spiced orange & rhubarb syrup *[gf, nf, halal]*

Peanut caramel chocolate tart, dark chocolate mousse, whipped caramel cream, candied peanut

Spiced vanilla bean panna cotta, citrus compote, cinnamon crumble *[gf, nf]*

Miniature cannoli with Nutella cream, toasted hazelnuts

Our complete food and beverage menus are available on request.

Do you have dietary requirements?

Metropolis Events caters for individual guests with special dietary requirements, intolerances & religious requirements.

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 *[halal]*.

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.



Package *UPGRADES*

Because sometimes, more is more.

Your package is where it starts, but it doesn't have to be where it ends. For the couples who want to take things a little further, our dining enhancements are where the fun really begins. Whether it's an extra course, a grazing table that stops guests in their tracks or a cannoli cart that comes out at midnight - we've got something for every vision and every couple.



01

Add to your package

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

02

Grazing tables *(minimum 100 guests)*

Cheese	Paella pan
Seafood	Taco
Antipasto	Caviar & oysters

03

Interactive food stations

Our interactive food stations change with the seasons and are always a talking point. Ask our team about what's available for your date.

Live Cake Stations: Tiramisu & Mille-feuille cakes

04

Signature add-ons

Champagne tower	Gin cart
Whiskey cart	Cannoli cart

Enquire with our team to explore our full range of signature add-ons.

The *EXPERIENCE*



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
- Our trusted network of preferred suppliers gives you access to some of Melbourne's leading event professionals, including florists, cake suppliers, stylists, photographers, celebrants, MCs, live bands, DJs, specialty performers and more

Technical Events

03 9372 6886 | technicalevents.com.au

Extended bump in and 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 and lighting

Technical Events are the preferred venue and audio-visual supplier. Basic lighting is included. 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.

Reservations and 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.



Made to Be Remembered.

METROPOLIS *events*

Please note all event date pricing is determined by the day of the week and time of year.

Please note public holiday eves and public holidays incur a surcharge.

Your sales consultant will confirm the exact price per person.