

THE METROPOLITAN

ROOFTOP
DANCE
BAR

FUNCTION PACK



WELCOME

The Metropolitan is a historic landmark located in the west-end of Melbourne's CBD, having opened its doors as a local hotel and pub all the way back in 1854.

Today, it stands as a revitalised three-storey hospitality venue, with each floor providing a distinctively unique experience where you can celebrate your special occasion.



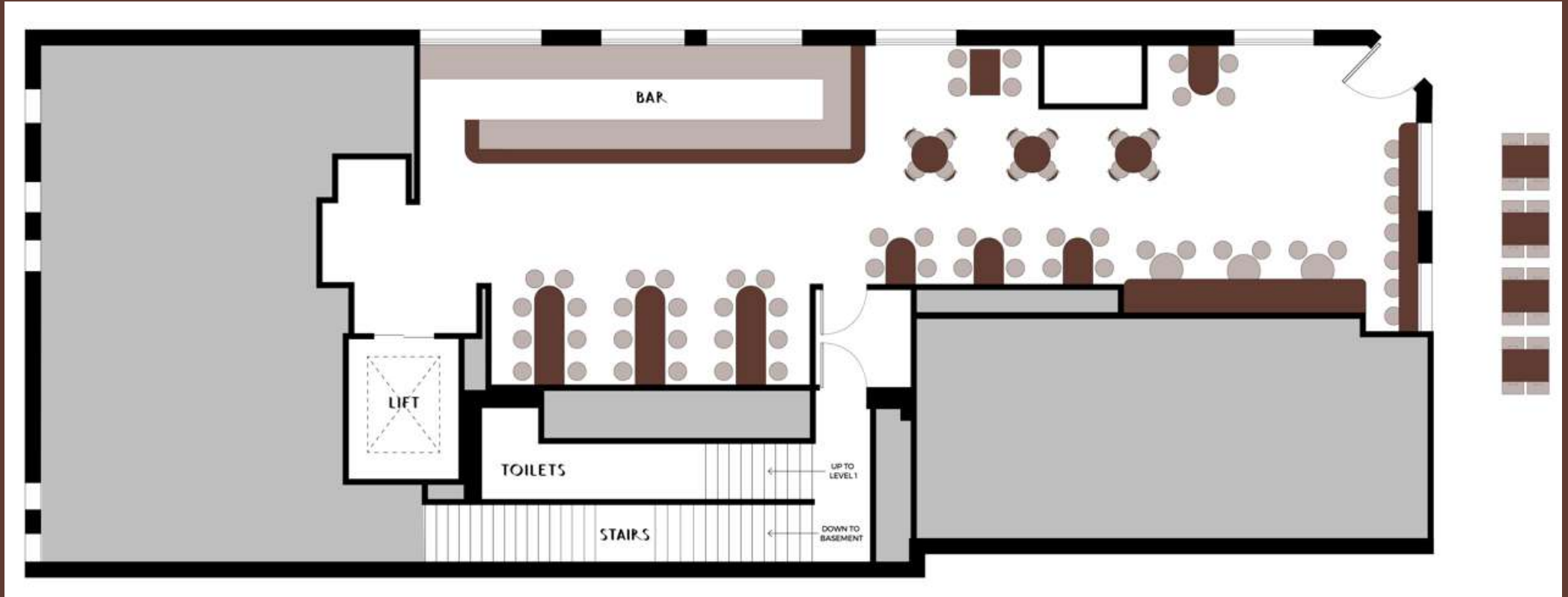
WINE BAR

Located on the ground floor, you will discover a bar and restaurant setting that perfectly blends The Metropolitan's historic architecture with contemporary design. The space features exposed brickwork, beautiful wooden finishes and a large scale mural designed by renowned artist, RONE.

With a mixture of high and low dining tables, as well as configurable bar tables, it's perfect for both seated and standing events.



WINE BAR



Seating capacity: 90 PAX

Standing + seating capacity: 140 PAX



COCKTAIL LOUNGE

Located on the first floor, the cocktail lounge is designed in a sleek deep blue, gold and velvet aesthetic, offering a plush and modern vibe.

With configurable seating booths (three) and banquettes (six), luxe cocktail bar, adjustable lighting, dance floor, DJ booth, projector and state of the art audio equipment; it's the perfect place to sip and dance the night (or day) away.



COCKTAIL LOUNGE

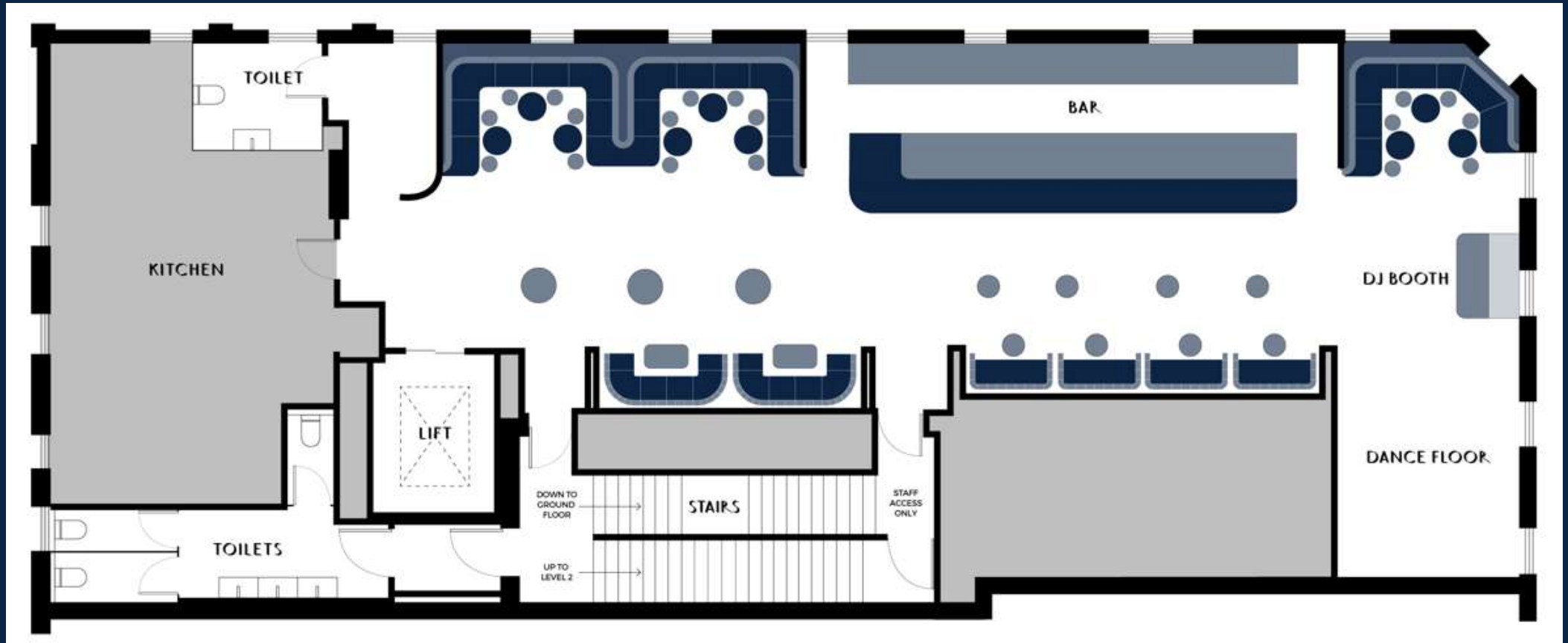
After a more intimate event?
Our Cocktail Lounge can also be transformed into a private dining experience for up to 30 guests.

All tables, place settings and decorations are included, however, you can also bring your own decorations to dress the space to suit your needs.

See below for dining package options.



COCKTAIL LOUNGE



Seating capacity: 70 PAX

Standing + seating capacity: 220 PAX



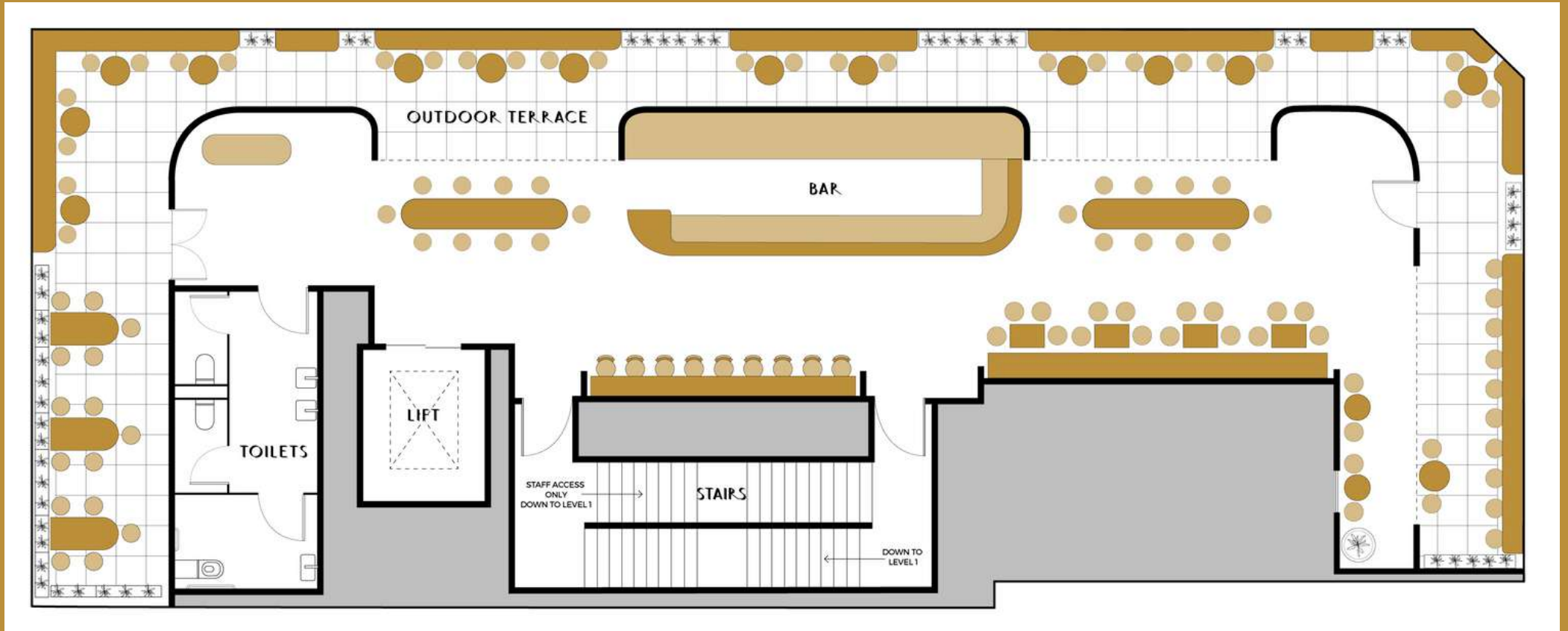
ROOFTOP BAR

Complete with an alfresco deck area overlooking the surrounding cityscape, enjoy light snacks that pair perfectly with the selection of local wines and signature cocktails on the terrace, long after the sun has gone down.

With wide, floor-to-ceiling automatic doors and climate control systems seamlessly blending the indoor and outdoor spaces; it's the perfect all-weather spot to celebrate your event.



ROOFTOP BAR



Indoor seating capacity: 60 PAX

Indoor standing + seating capacity: 180 PAX

Indoor & outdoor seating capacity: 140 PAX

Indoor & outdoor standing + seating capacity: 230 PAX



FOOD PACKAGES

METROPOLITAN

PRIVATE DINING

ENTREE

Beef Tartare, 62-Degree Egg Yolk and Potato Crisp (DF/GF/HAL/NF)

Salt and Pepper Baby Squid, Confit Garlic and Lemon (DF/GF/HAL/NF)

Pumpkin Tortellini, Crisp Sage, Goat Cheese and Basil (HAL/NF/VEG)

MAINS

250g Porterhouse Steak, Mashed Potato, Roasted Baby Onion and Red Wine Jus (GF/HAL/NF)

Barramundi Fillet, Charred Broccolini, Agrodolce Sauce and Petite Salad (DF/GF/HAL/NF)

Linguine with Baby Peas, Asparagus and Parmesan with Herb Crumb (NF & VEG)

Herb Butter Chicken Supreme, Carrots, Kale and Truffle Jus (GF/HAL/NF)

DESSERTS (alternate drop)

Chocolate Mousse, Salted Caramel and Raspberries (GF/NF/VEG)

Pina Colada Trifle (GF/HAL/NF/M)

CHEESE

40g Serve of Brie Cheese, Quince Paste, Lavosh and Fresh Apple

GF = Dairy Free | CF = Gluten Free | HAL = Halal | NF = Nut Free | V = Vegan | VEG = Vegetarian
More Gluten Free and Vegetarian options are available, please ask our friendly staff.
All credit card payments will incur a 1.4% surcharge.



*Please speak to our functions team for more details. Menu subject to change.



FOOD PACKAGES

6 items - \$60pp (select 4 bites + 2 substantial canapes)

8 items - \$75pp (select 5 bites + 3 substantial canapes)

10 items - \$85pp (select 7 bites + 3 substantial canapes)

COLD BITES

Mini Tomato and Basil Bruschetta

(DF/GFO/HAL/NF/V/VEG)

Mini Prawn and Herb Roll

(GFO/HAL/NF)

Assorted Sushi Rolls with Wasabi Soy

(DF/GF/HAL/NF/VO)

Smoked Salmon and Crème Fraiche Tart

(GF/HAL/NF)

Smoked Duck Pancakes

(NF)

Fresh Rice Paper Rolls

(DF/GF/HAL/V)

HOT BITES

Mushroom and Truffle Arancini with Aioli

(GFO/HAL/NF/VEG)

Beef, Pork and Cheddar Sausage Rolls with

Tomato Relish

(NF)

Garlic Chicken Kiev Croquettes with French

Onion Aioli

(HAL/NF)

Petite Beef and Burgundy Pies with BBQ

Sauce

(GFO/HAL/NF)

Spiced Corn Empanada with Chipotle Aioli

(DF/GF/HAL/NF/V)

Prawn and Prosciutto Croquettes

(NF)

Crispy Chicken Bao with Creamy Slaw

(HAL/NF)

Popcorn Fish Taco with Tartare Sauce

(DF/HAL/NF)

SUBSTANTIAL CANAPES

Mini Wagyu Cheeseburgers with Burger

Sauce

(DFO/GFO/HAL/NF)

Mini Buffalo Cauliflower Slider

with Blue Cheese Aioli

(DFO/HAL/NF/VEG/VO)

Salt and Pepper Calamari

with Lemon and Aioli

(DF/GF/HAL/NF)

Beer Battered Fish and Chips

with Tartare Sauce

(DF/HAL/NF)

Mushroom and Parmesan Risotto

(DFO/GF/HAL/NF/VEG/VO)

Southern Fried Chicken and Chips with

Ranch Sauce

(HAL/NF)

Dairy Free (DF), Gluten Free (GF), Halal (HAL), Nut Free (NF), Vegan (V), Vegetarian (VEG)
Option Available (O)

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FOOD PACKAGES

GRAZING PLATTERS FOR 10 - 15 PEOPLE

Charcuterie Board: Cured Meats, Fruits, Nuts, House-Made Pickles and Fresh Bread	\$120
Cheese Board: Local and Imported Cheeses, Quince Paste, Fruit, Nuts and Fresh Bread	\$120
Sweets: Mini Pastries, Desserts and Lollies	\$120
Seasonal Fruit: Fresh Fruit, Yoghurt Pots and Honey	\$100

GRAZING TABLES - MINIMUM 50 PEOPLE

Charcuterie Table - \$1,500

Designed to complement your canape menu, your guests can indulge in a selection of European and Australian cheeses, cured meats, fresh and dried fruits, nuts, breads, dips, olives and pickled vegetables.

Seafood Station - \$2,000

Designed to complement your canape menu, your guests can indulge in a selection of fresh oysters, prawns, mussels, caviar, mini prawn rolls, cured salmon and kingfish as well as accompanying condiments.

Sweet Temptations - \$950

Designed to complement your canape menu, your guests can indulge in a selection of fresh pastries, mini desserts, chocolates, fresh fruits and jars of sweets.

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FOOD PACKAGES



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DRINK PACKAGES

Package one | 2 hrs - \$55pp | 3 hrs - \$65pp | 4 hrs - \$80pp

Includes soft drinks & juices.

TAP BEER:

Carlton Draught
Great Northern Super Crisp
4 Pines Pacific Ale

BOTTLED:

Cascade Light
Asahi 0%

WINE:

Habitat Sauvignon Blanc
Mystic Park Sangiovese Rose
Jericho Tempranillo
Cloak & Dagger Prosecco

Package two | 2 hrs - \$60pp | 3 hrs - \$70pp | 4 hrs - \$85pp

Includes soft drinks & juices.

TAP BEER:

Carlton Draught
Great Northern Super Crisp
4 Pines Pacific Ale
4 Pines Pale Ale
Peroni Nastro Azzuro
Balter XPA
Rotating Tap #1
Rotating Tap #2

BOTTLED:

Cascade Light
Asahi 0%
Corona
Somersby Apple Cider
Somersby Pear Cider

WINE (select 4):

2022 Pacha Mama
Pinot Gris
2022 Clyde Park Sauvignon
Blanc
2023 Capsted Estate 'Valle Del
Re' Pinot Grigio'
2021 Fighting Gully Verdicchio
2021 Jericho Tempranillo
2022 Lark Hill Sangiovese
2021 Henschke 'Five Shillings'
Shiraz
Mystic Park Sangiovese Rose
Cloak & Dagger Prosecco

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DRINK PACKAGES

FUNCTION BEVERAGE ADD-ONS

Select a spirits option to add onto your drinks package.

SPIRITS OPTION A	SPIRITS OPTION B	SPIRITS OPTION C	COCKTAILS ON ARRIVAL:
Vodka O Tanqueray Gin Tequila Blu Captain Morgan Spiced- Rum Jim Beam Bourbon Johnnie Walker Red - Scotch Whiskey	Ketel One Vodka Bombay Sapphire Olmeca Tequila Reeftip Spiced Rum Bulliet Bourbon Chivas Regal Scotch - Whisky	Grey Goose Vodka Don Julio Blanco Tequila Hendrick's Gin Chairman's Reserve 7YO - Spiced Rum Maker's Mark Bourbon - Whisky Johnnie Walker Black - Scotch Whisky	Please select 2 options 50/50 split Passionfruit Martini Strawberry Daquiri Campari Spritz Mocktail Strawberry - Spritz
\$12pp, per hour	\$14pp, per hour	\$17pp, per hour	\$15pp, 1 each

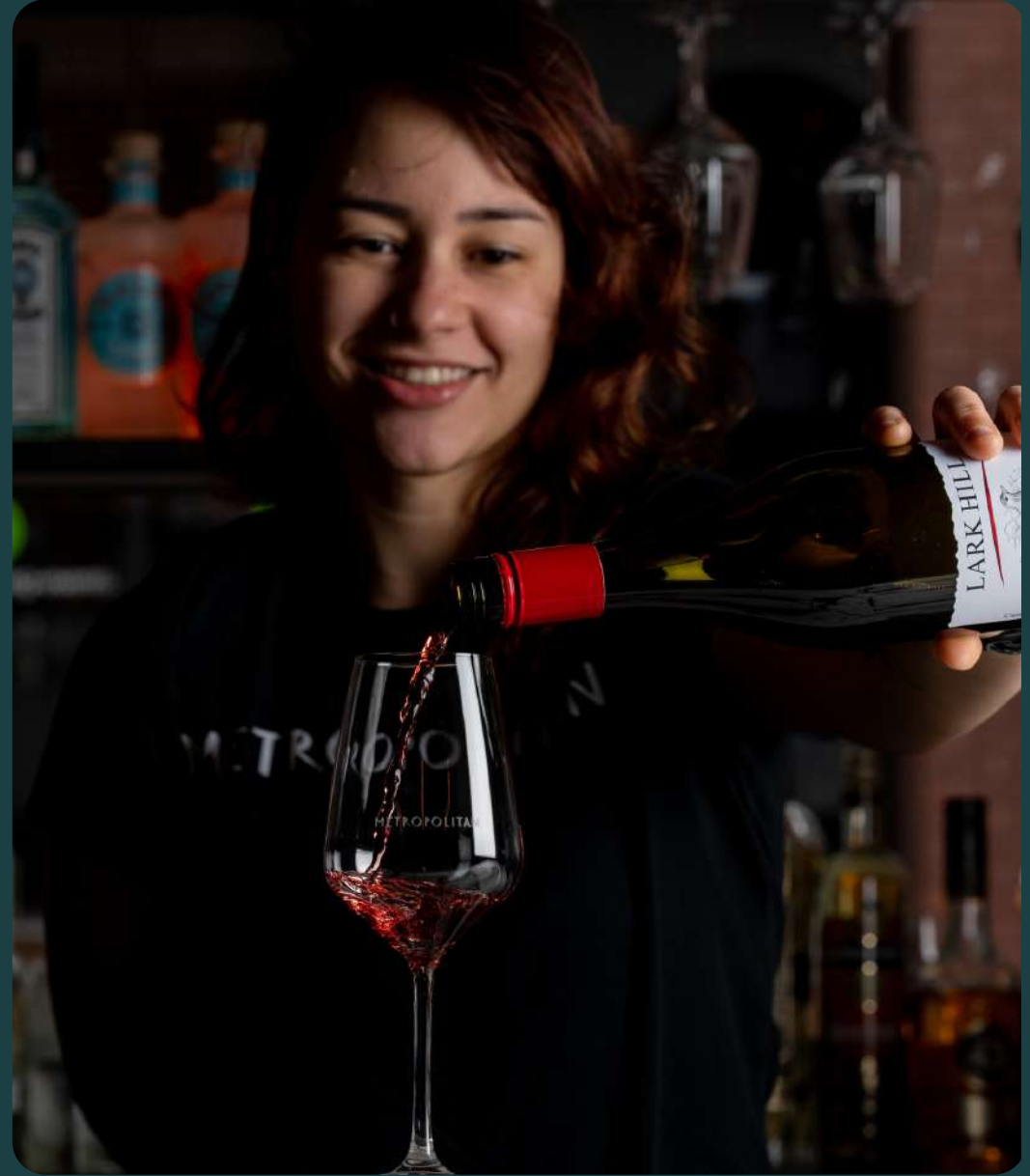
Package three | beverage bar tab

Nominate a \$ amount.

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DRINK PACKAGES



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For a personalised quote, please contact our functions team.

Phone: (03) 9959 9895

Email: functions@metropolitanhotel.au