

METRO BAR & BISTRO

CHRISTMAS EVENTS

2017

EVENT CO-ORDINATOR: BROOKE POZZI

**+ COMPLIMENTARY EVENT STYLING IN A WHITE CHRISTMAS THEME FOR ALL
EVENTS + START YOUR EVENT WITH A \$10 SANTA STYLE COCKTAIL +**



THE SPACES

Metro Bar and Bistro is a stylish venue that offers a diversity of choice and thoughtful approach when it comes to planning your next function or event.

We can tailor make a package to reflect your desired style and budget and ensure that the requirements of you and your guests are thoroughly catered for.

Metro Bar and Bistro is a flexible space and the venue can be used exclusively or alternatively. There are a number of secluded private areas that can be hired for smaller, more intimate events.

LOUNGE BOOTH TERRACE

This space incorporates an indoor and outdoor space which is perfect for a cocktail style or seated event. With garden views overlooking the Perth Convention Centre, this is the perfect space for your inner city event. This space can seat up to 70 people for a long table lunch or dinner, or can cater for up to 150 people for a cocktail style event.

This space is frequently used throughout the year for corporate dinners and sundowners, as well as social events.



THE MOUNTS BAY TERRACE

The terrace is our largest space and can cater for up to 250 people. This space is outdoor, yet undercover and heated, and overlooks the city lights. This space has become very popular with the corporate sector and is perfect for either sit down or cocktail style events. We recommend a seated event in this space no larger than 130 and cocktail style of up to 250.



COCKTAIL STYLE EVENTS

\$4 each (min order 20 per item)

Feta + butternut filo pastry tartlets, saffron cream v

Brie + charred leek tarts v

Leek + three cheese arancini, roasted garlic aioli v

Candied bacon croquettes, tomato relish

Chicken + lemongrass spring rolls, orange rind chili glaze

Prosciutto, rockmelon, goats cheese, citrus zest on toast

Roasted beetroot, Persian feta arancini v

\$5.00 each (min order 20 per item)

Beef satay skewers, Asian style peanut sauce gf

Half shell scallops prosciutto crisp, pea puree gf

Ginger + soy glazed 12 hour pork belly, apple marshmallow gf

Red miso gyoza, sweet chili

Roasted eggplant croquettes, romesco v

Petite shepherds pies, goats cheese mash

Coconut crusted tiger prawns, hoisin gf

Oysters Please choose nude + bloody mary shot gf

Spinach + feta whip, poppy seed pastizzi v

Grilled pink snapper smoked eggplant puree spoons

Lamb + sumac rolls, tomato chutney

Watermelon, mint, citrus, feta salad jars v gf vgo

Roasted beetroot, pickled ginger, pearl cous cous v gf vgo



Bowl Options + substantial add ons (min order 20 per item)

Chicken + bacon club sandwich, turkish bread, cheddar aioli \$7

Mini beef burgers, grilled cheddar, mustard, tomato relish \$7

Mini prawn cocktail in mason jars \$8 gf

Fried gold ban snapper, shoestring fries + house made tartare sauce \$14

Crispy + spiced calamari, shoe string fries + lime aioli \$12

Shoe string fries, roasted garlic aioli \$8 v

Cinnamon roasted chickpea salad, cranberries, goats curd, spinach, almonds, sweet potato \$8 v gf vgo

Chicken + tiger prawn, brown rice nasi goreng, green chili \$14

Semolina gnocchi, tomato sugo \$14 v

Thai green curry, jasmine rice, pappadums \$14

Beef + hokkein noodle stirfry \$14

GRAZING

\$25 per person (minimum of 30 guests)

Our grazing tables are a perfect way to cater for your next event. Offering some on Western Australia's finest cheese, lavosh, bark, fruits, cured meats, local artisan breads + honey this is a feast in itself.

Set up on a wooden plank over wine barrels this is an Active food station that will be set up for your guest to enjoy as they please.



SUBSTANTIAL COCKTAIL FOOD PACKAGES

PHASE 8

Any eight canapé choices (minimum 30 guests) \$35 per person

Feta + butternut filo pastry tartlets, saffron cream v

Leek + three cheese arancini, aioli v

Ginger + soy glazed 12 hour pork belly, apple emulsion gf

Cacciatore, sundried tomato suppli gf

Half shell scallops, vine ripened tomatoes, pangrattato

Fried pink snapper, house made tartare

Lamb + sumac sausage rolls, tomato chutney

Butterfly chili prawns, prawn crackers, lemon aioli gf

Chicken + lemongrass spring rolls, sticky orange marmalade

Smoked salmon, dill, crème fraîche, capers, Barossa bark

Oysters nude or bloody may gf

Mini lamb burger, tzatziki, greens, cheddar or Mini beef burgers, grilled cheddar, mustard, tomato relish

Roasted eggplant croquettes, romesco v

PHASE 12

Any twelve canapé choices (minimum 30 guests) \$47 per person

Feta + butternut filo pastry tartlets, saffron cream v

Cacciatore, sundried tomato suppli

Leek + three cheese arancini, aioli v

Ginger + soy glazed 12 hour pork belly, apple emulsion gf

Half shell scallop, vine ripened tomatoes, pangrattato

Fried pink snapper, house made tartare

Lamb + sumac sausage rolls, tomato chutney

Butterfly chili prawns, prawn crackers, lemon aioli gf

Oysters nude or bloody mary gf

Smoked salmon, dill, crème fraîche, capers, Barossa bark

Butter chicken roti

Pork + red miso gyoza, sweet chili

Chicken + lemongrass spring rolls, sticky orange marmalade

Petite shepherds pies, goats cheese mash

Mini Lamb burger, tzatziki, greens, cheddar or Mini beef burgers w' grilled cheddar and aioli

Roasted eggplant croquettes w romesco v

PLATTERS

Metro Bar and Bistro can cater for up to 350 people for beverages and bites.

Metro Platters are designed to make your job easy, simply choose from our chefs specialty platters and we will have the rest covered.

Dip Selection \$55

Olive ciabatta, sourdough, sea salt roasted warm Turkish bread, green + black olives, hummus with lemon oil, pumpkin + cashew dip

Metro Earth \$70

Wild mushroom tartlets, tarragon, goats cheese mousse V
Leek + three cheese arancini, aioli V
Feta + butternut filo pastry tart, saffron cream V
Spinach, feta whip pastizzi, poppy seed V
Sweetcorn beignets, kaffir lime aioli V

Metro Mediterranean \$75

Rare beef, mozzarella, peppers, tomato sugo pide served sliced
Sumac and lamb rolls, house made tomato relish
Cacciatore, sundried tomato suppli, saffron aioli
12 hour pork belly, apple emulsion, crackle
Chicken and chorizo quesadilla, sharp cheddar, avocado

Metro Asian \$80

Pork & red miso gyoza, sweet chili
Steamed dumplings
Char Sue pork steamed bao, kaffir lime GF
Chicken and lemon grass spring rolls, hoisin
Chilli, lime dusted squid with lime aioli

Metro Ocean \$120

Grilled pink snapper, smoky eggplant spoons
Butterfly chili prawns w' lime aioli GF
Oysters NUDE GF
Half shell scallops, vine ripe tomato, pangrattato
Smoked salmon, dill, capers, Persian feta bark

Metro Moo \$90

Selection of fine Australian cheeses, Barossa bark
fruit selection, local honey

Metro Dessert \$110

Chocolate pannacotta jars w' shaved milk chocolate V
Rose water Turkish delight V
Lemon, gin tartlet V
Petite banoffi pie, meringue V
Fig & vanilla bean crème pastry V

****PLATTERS SERVE AROUND 10 PEOPLE WITH APPROXIMATELY 50 PIECES OF FOOD ON EACH****

ADD SOMETHING MORE SUBSTANTIAL (min order 20 per item)

Chicken club sandwich, Turkish bread, cheddar + bacon \$7
Mini beef burgers w' cheddar, tomato relish + mustard \$7
Mini prawn cocktail in glass jars \$8 GF
Fried goldband snapper w' shoestring fries + tartare sauce \$14
Crispy spiced calamari, shoestring fries + lime aioli \$14
Shoe string fries w' aioli \$8 V
Chickpea & sweetpotato salad, walnuts and cranberries \$8 V, GF, VG
Chicken + prawn brown rice nasi goreng, green chilli \$15
Semolina gnocchi, tomato sugo \$15 V
Thai chicken green curry, jasmine rice + pappadums \$15
Beef and hokkein noodle vegetable stirfry \$15

ACTIVE FOOD STATIONS

Food stations are served on bamboo plates as a stand up buffet style event. These provide substantial cocktail food for your guests, to ensure no one leaves hungry. Our food stations also add an element of theatre to your next cocktail event. (minimum order 30 guests)

ITALY

\$25 per person

Semolina gnocchi + tomato sugo, grated parmesan (v)

Pork sausage rigatoni, broccolini, pangrattato

Spinach and ricotta cannelloni (v)

Warm roasted garlic bread (v)

ASIA

\$25 per person

Beef + black bean chicken, peppers, onion, carrot (gf)

Steamed dumplings

Chicken + prawn brown rice Nasi goreng, green chilli

Prawn crackers(v)

INDIA

\$25 per person

Beef massaman curry, potato, cream

Butter chicken curry

Garlic roasted Naan bread (v)

Basmati rice + pappadums (v)

MEXICAN

\$25 per person

Soft shell taco station

Prawn, avocado, chilli, lime, coriander

Ground beef chilli con carne, chilli, sour cream

Diced tomato, onion salsa, avocado

CEVICHE BAR

\$27 per person

For those who like it RAW – all seafood is lime cured, and “cooks” in the citrus to create a flavour explosion.

Choose from-

Ocean trout

Barramundi

Shrimp

Top with fresh tomato, basil, coriander, citrus salsa



** active food stations are designed to be a plate per person, we do recommend a few platters to accompany these.

DESSERT OPTIONS

SOMETHING SWEET

Desserts (min order 20 per item)

Rose water Turkish delight \$3

Mini banoffi pie, toasted meringue \$5

Petite chocolate eclairs \$5

Fig + vanilla bean crème pastry \$5

Belgium chocolate truffles \$4

Vanilla Bean Pannacotta w' raspberries and Persian fairy floss \$7

Triple chocolate brownies \$4

Baci Chocolates \$2.50

Lemon, gin tartlets \$4

Assorted petit fours \$5

Pistachio cannoli \$6

Fairy Floss or Popcorn Cart \$550.00 for 2 hours 100-200 people

DONUT WALL

Selection of Krispy Kreme doughnuts set up for your guests to help themselves, styled to suit your event.

\$8 per person



SEATED STYLE EVENTS

THE RESTAURANT

As Metro Bar and Bistro can be used exclusively or alternatively we offer several options for sit down style events.

We cater for Weddings, Christmas Events, Corporate Breakfast, Lunch and Dinners and whatever you would like to sit at our table for...



SET MENU 1 \$60 PER PERSON — THE FEAST

This menu is perfect for groups of 15 or more. This progressive style dinner allows your guests to try everything we have to offer with our share menu.

Entrée

Artisan bread selection, butter, rock salt

Three cheese + leek arancini, roasted garlic aioli

Grilled chorizo, lemon

Roasted pumpkin, beetroot, Persian feta, spinach, pepitas salad

Crumbed + stuffed olives

Main Course

Rolled turkey breast, herb + cranberry stuffing, drunken cherry + red wine jus

Seared pepper crust sirloin, charred pumpkin, chimichurri gf

*** vegetarian and all other dietary requirements will be catered for individually

Charred cauliflower, tahini yoghurt, pomegranate, sweet potato crisps

Potatas bravas, smoked paprika, aioli

Dessert

Option 1:

Selection of West Australian cheeses, with lavosh, house made fig paste, fruits + honey served on boards for guests to share

or

Option 2:

Silken chocolate tarts, passionfruit curd cream & raspberry compote

+

Warm plum pudding, vanilla custard, booze infused toffee sauce

ALL DIETARY REQUIREMENTS ARE CATERED FOR INDIVIDUALLY

SET MENU 2 \$67 PER PERSON

This menu is great for groups of 30 or more. The floating entrée is a great way to allow your guests to mingle with some drinks before sitting down.

Floating Entrée

12 hour pork belly, apple emulsion gf

Feta + butternut filo pastry tart, saffron cream v

Three cheese + leek arancini v

Half shell scallops, vine ripened tomato, pangrattato

For the tables

Assorted artisan breads, salted butter

Main Course

Char grilled Scotch Fillet w' red onion jam, potato mash, wilted spinach, cabernet jus (gf)

Or

Roasted chicken breast w' roasted sweet potato, rocket parmesan and hazelnut salad & a raspberry vinaigrette (gf)

Or

Wild mushroom risotto, parmesan (gf) (v)

Side dishes for each table (Please choose one before your event)

Green beans, goats curd & pine nuts

or

Roasted pumpkin, beetroot, Persian feta, pepitas, spinach salad

Dessert

Option #1:

Served floating

Milk chocolate pannacotta, chocolate shavings

+

Petite banoffi pies, toasted meringue

Or

Option #2:

Served seated individual

Individual passionfruit pavlova, double cream

Freshly brewed coffee, tea

ALL DIETARY REQUIREMENTS ARE CATERED FOR INDIVIDUALLY

BEVERAGE OPTIONS

At Metro Bar and Bistro you are welcome to choose from either a beverage package or a consumption basis tab.

In some spaces we also offer a cash bar option if that is preferred also

BEVERAGE PACKAGES

Package A:

\$32 per person for 2 hours, \$11 per person every extra hour

Wines:

Peppermint Creek:

Semillon Sauvignon Blanc

Peppermint Creek:

Sauvignon Blanc

Peppermint Creek:

Cabernet Merlot

Peppermint Creek:

Pinot Noir

Sparkling:

Dunes and Greene Sparkling NV

Beers on Draught:

Mountain Goat Steam Ale

Heineken

White Rabbit Dark Ale

James Squire 150 Lashes Pale Ale

Hahn Super Dry

Hahn Premium Light (bottles)

Soft Drinks & Fresh Juices

Package B:

\$37 per person for 2 hours, \$12 per person every extra hour

Wines:

Chestnut Grove

Verdelho

Tai Nui

Sauvignon Blanc

Three Lads

Cabernet Sauvignon

Upside down

Merlot

Sparkling: Veuve Moisans Sparkling

Beers on Draught:

Rogers

Heineken

White Rabbit Dark Ale

James Squire 150 Lashes Pale Ale

Hahn Super Dry

Hahn Premium Light (bottles)

Soft Drinks & Fresh Juices

Package C:

\$59 per person for 2 hours, \$18 per person every extra hour

Wines:

Cape Mentelle SSB

Chaffey Bros. Rose

Forrester Chardonnay

Leeuwin Estate Siblings Shiraz

La La Land Malbec

Jansz Sparkling

Beers on Draught:

Rogers

Heineken

White Rabbit Dark Ale

James Squire 150 Lashes Pale Ale

Hahn Super Dry

Hahn Premium Light (bottles)

Soft Drinks & Fresh Juice

****ALL BEVERAGE PACKAGES ARE SUBJECT TO MINIMUM NUMBERS OF 30 GUESTS OR MORE**

****ALL GUESTS ATTENDING YOUR EVENT WILL BE CHARGED FOR THE BEVERAGE PACKAGE**

****NO CHANGES CAN BE MADE TO THE BEVERAGE PACKAGE ITEMS**

****BEVERAGE PACKAGES WILL BE SERVED WITHIN RESPONSIBLE SERVICE OF ALCOHOL GUIDELINES**

****CONSUMPTION BASED BEVERAGES AND BAR TAB FACILITIES ARE AVAILABLE**

****FINAL NUMBERS GIVEN BEFORE THE EVENT WILL BE THE NUMBERS CHARGED**

**SOME OF THE BEVERAGE OPTIONS MAY CHANGE DUE TO AVAILABILITY & SEASON