



CORPORATE FUNCTIONS PACK

**canopy\***  
COLLINGWOOD



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## Canopy Collingwood

Nestled in the heart of Collingwood, our top-floor event space offers a spacious and modern setting with panoramic views of Melbourne’s CBD.


Perfect for corporate events, from seminars and product launches to cocktail functions and awards nights, the venue features state-of-the-art AV, hybrid event capabilities, and a sleek, contemporary design.

## Enquiries

Contact our Venue & Events Coordinator **Katrina** for event enquiries

 [canopycollingwood.com](https://canopycollingwood.com)

 [hello@canopycollingwood.com](mailto:hello@canopycollingwood.com)

 Level 8 / 1-9 Sackville Street  
Collingwood 3066

 0410 757 004





# DESIGNED FOR **IMPACT.** BUILT FOR **VERSATILITY.**

Our event packages include everything you need for a seamless event.  
We take care of the details so you can focus on enjoying yourself.

## ALL VENUE HIRE INCLUDES:

- Microphones, AV equipment & clickers
- Professional custom lighting
- High-speed WiFi
- Use of all in-house furniture
- Linen, crockery, cutlery & glassware
- Complimentary still & sparkling water
- Private meeting room included
- Easels for your signage (optional custom signage)
- Dedicated Event Coordinator
- 1 hour bump-in & bump-out
- Set-up, pack-down & cleaning services

## ADDITIONAL ADD-ONS:

- All-Day Menu
- Tea & Coffee Packages
- Evening Canapés
- Beverage Packages
- Additional furniture hire









OUR SPACES

# FULL VENUE

**Step into our versatile main event space, where functionality meets style.**

With private lift access, this top-floor venue offers a seamless experience for guests. The flexible layout transitions effortlessly from daytime seminars and workshops to evening cocktail events, where guests can mingle on the balcony against a stunning city skyline.

Equipped with video conferencing, live streaming, and recording capabilities, it's perfect for hybrid events. Floor-to-ceiling windows showcase panoramic views of Melbourne's CBD, providing a breathtaking backdrop for professional settings.

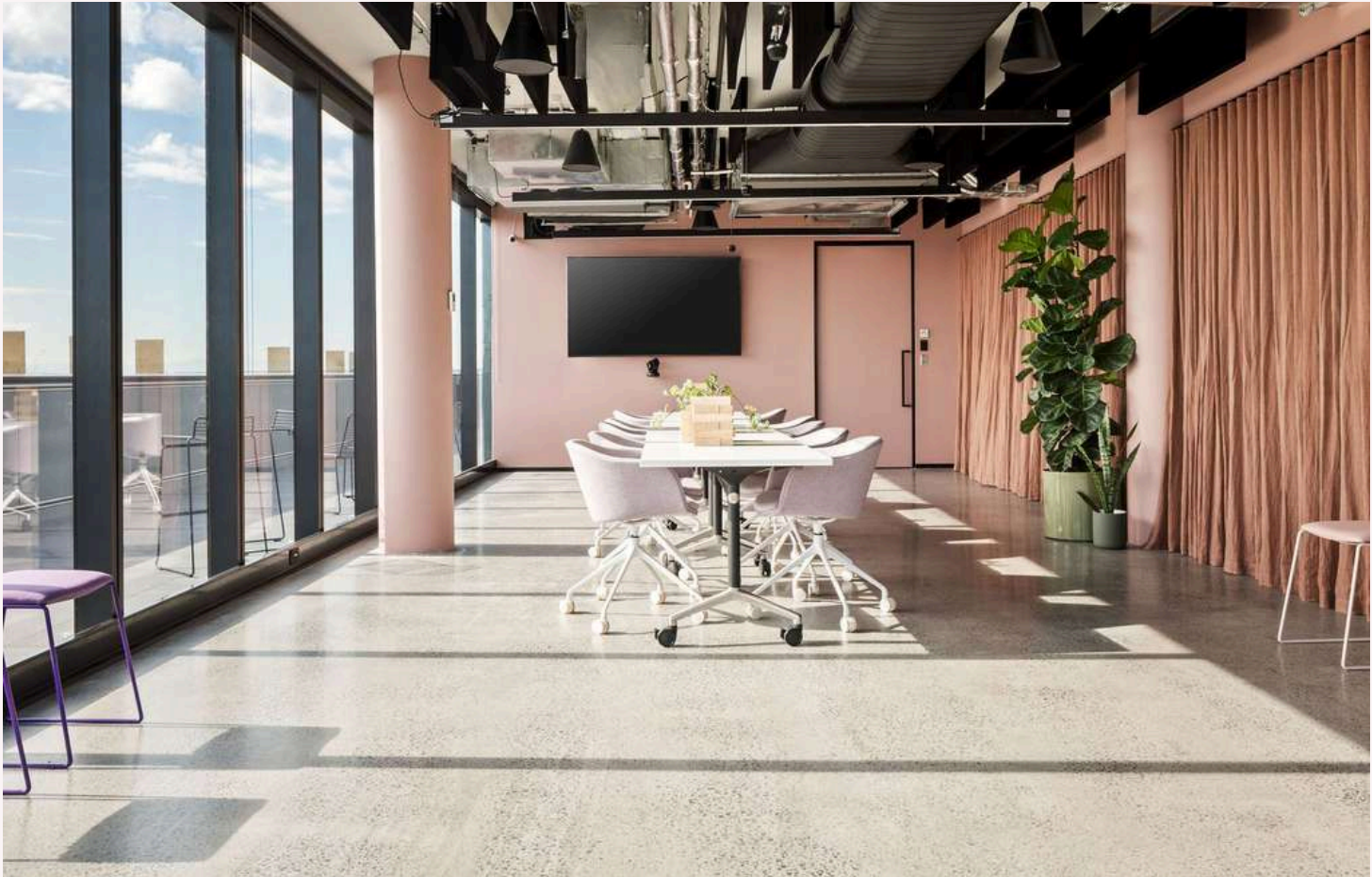
COCKTAIL	SEATED	SCREEN	MUSIC	MICROPHONE	VIDEO CONF.
					
120	80	Y	Y	Y	Y

**State-of-the-art AV equipment includes:**

- Presentation Screens
  - Surround Sound Speaker Systems
  - Custom lighting system
- Microphones (Lapel & Wireless)
  - Video Conferencing
  - Live Streaming & Recording







OUR SPACES

# CONFERENCE SPACE

**Elevate your meetings in our modern conference space.**

This space is included in full venue hire or available for stand-alone hire.

With built-in video conferencing, screen sharing, and high-quality AV, it's perfect for board meetings, workshops, and strategy sessions. The space offers a private, professional setting with a sleek design, ensuring a comfortable and focused environment.

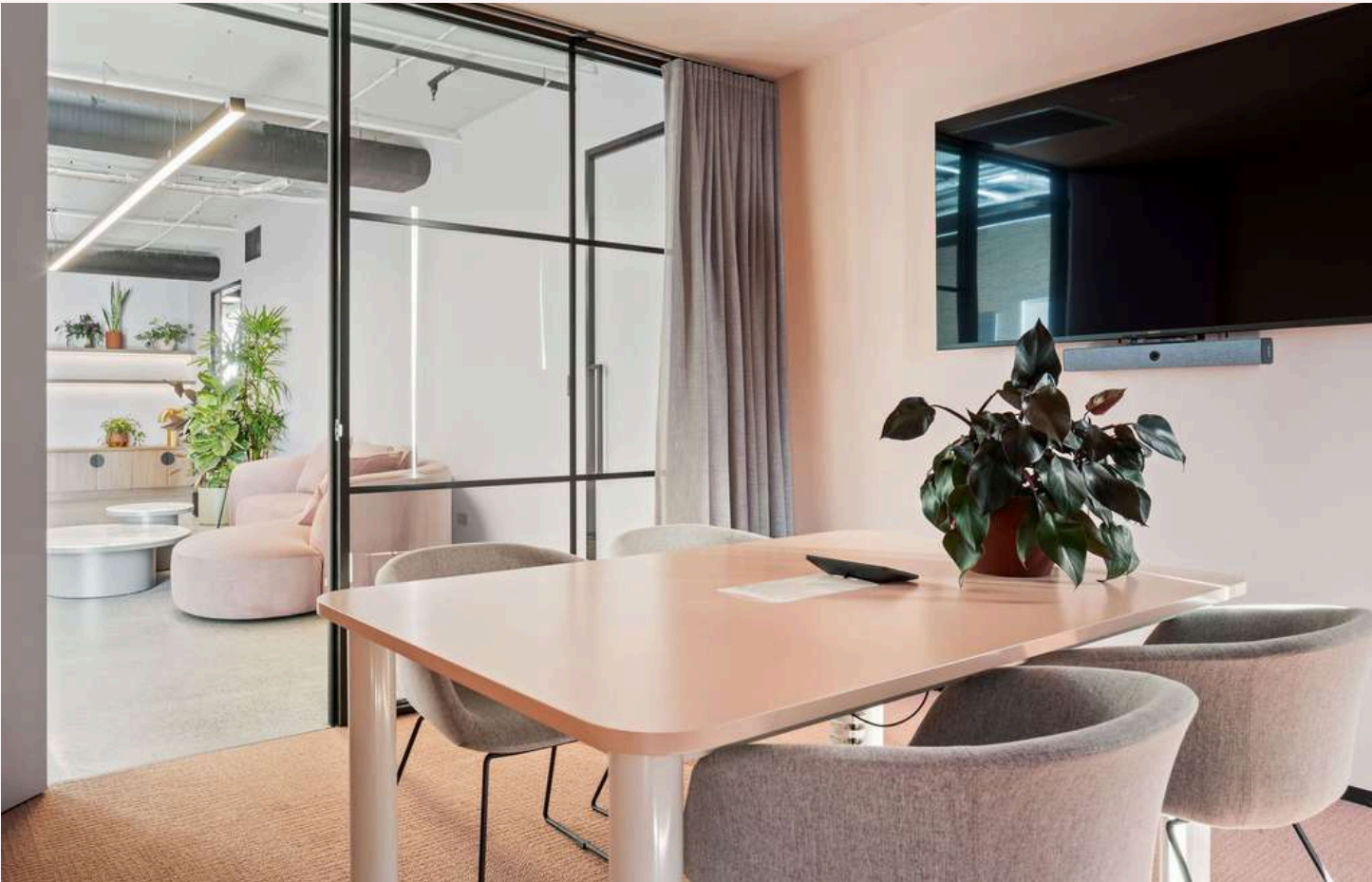
It can be used as a breakout area during seminars or a relaxing zone during cocktail events, offering a quiet retreat within a dynamic setting.

THEATRE	BOARDROOM	SCREEN	MUSIC	MICROPHONE	VIDEO CONF.
40	22	Y	Y	Y	Y

**State-of-the-art AV equipment includes:**

- Presentation Screens
- Surround Sound Speaker Systems
- Custom lighting system
- Microphones (Lapel & Wireless)
- Video Conferencing
- Live Streaming & Recording








OUR SPACES

# PRIVATE MEETING ROOM

**A dedicated space for privacy and productivity.**  
All venue hires include this private meeting room at no extra cost.

Use it as a meeting room, an event organiser’s office, or a prep space for speakers to get ready before taking the stage.

Equipped with video conferencing capabilities, it also allows you to hold remote meetings or get work done while the event is in progress. Whether for focused discussions, last-minute planning, or a quiet moment away from the main event, this space is there when you need it.

SEATED	SCREEN	VIDEO CONF.
		
6	Y	Y



# AMENITIES



Venue Staff



Natural Light:  
Floor to ceiling windows



Wheelchair accessible space



Accessible and unisex restrooms



High speed WiFi



Wrap-around balcony space  
with stunning city skyline views



Onsite commercial  
kitchen



Use of BBQ on the balcony



Outdoor gas heater



Stylish and modern furnishings





# DELEGATE PACKAGES

## FULL DAY DELEGATE

8 hours | \$70 pp

Minimum 12 people

### MENU ITEMS:

- Morning Tea
- Lunch (sandwiches, wraps and salads)
- Afternoon Tea

\*Option to upgrade to hot meal

### BEVERAGES:

- Unlimited Filter Coffee & Tea
- Complimentary water & sparkling water station

## HALF DAY DELEGATE

4 hours | \$55 pp

Minimum 12 people

### MENU ITEMS:

- Morning Tea OR Afternoon Tea
- Lunch (sandwiches, wraps and salads)

\*Option to upgrade to hot meal

### BEVERAGES:

- Unlimited Filter Coffee & Tea
- Complimentary water & sparkling water station

***All packages are add-ons to venue hire charges. Prices are ex-GST.***



# DELEGATE PACKAGES MENU

Minimum 12 people

## MORNING TEA & AFTERNOON TEA

Full Day Delegate: Select 6 Items | Half Day Delegate: Select 3 items

### SAVOURY

#### MINI CROISSANTS

Shaved ham & cheddar cheese

#### MINI CROISSANTS (V)

Tomato, cheddar cheese & basil

#### SEASONAL VEGETABLE FRITTATA (V, GF)

Tomato Kasundi

#### ASSORTED QUICHES

#### GRASS-FED BEEF ROLLS

### SWEET

#### ASSORTED DANISH

#### ASSORTED SWEET MINI MUFFINS (V)

#### HOUSE BAKED SCONES (V)

Mixed berry jam & vanilla

#### SLICES / CAKES (V)

#### FRESH SEASONAL FRUIT SKEWER

(V, VG, GF, LF)



## LUNCH

12 – 20 pax: Select 2 items

21 – 35 pax: Select 3 items

36+ pax: Select 4 items

#### MIXED SANDWICHES

Chef’s selection of assorted sandwiches

#### MIXED ROLLS

Chef’s selection of assorted rolls

#### MIXED WRAPS

Chef’s selection of assorted wraps

#### MIXED SUSHI

Selection of maki and nigiri pieces, soy, pickled ginger and wasabi

#### SAVOURY PASTRIES

Grass fed beef sausage rolls, pies & tarts

#### PRAWN SANDO

Crumbed prawn sando, bloody mary kewpie, arugula

#### BRUSCHETTA (V)

Chef’s selection of Bruschetta variety

## SALAD

Included

#### GARDEN SALAD (V, VG, GF LF)

Market garden salad, green leaves, radish, qukes, baby roma tomatoes, chives, soft herb vinaigrette.

#### PREMIUM SALAD + \$4 pp

#### CHARGRILLED VEGETABLES (V, GF)

Basil, capers, bocconcini, balsamic glaze

#### ROASTED PUMPKIN (V, GF)

Green bean & goat cheese, basil dressing

#### SOBA NOODLES

Pickled shitake mushrooms, sugar snaps, qukes, edamame, pickles, roasted sesame, wasabi and yuzu dressing

#### ROASTED GREEN ASPARAGUS & EGG (V, GF LF)

Chives, horseradish mayonnaise

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (LF) Lactose Free

\*Menus are subject to change due to seasonal availability. Dietaries can be catered for.



ADDITIONS

# UPGRADE TO HOT LUNCH

Minimum 20 people

## UPGRADE

TWO MAINS

+ \$20 pp

THREE MAINS

+ \$25 pp

FOUR MAINS

+ \$30 pp

## INCLUDES

FRIED BABY POTATOES, GARLIC  
& ROSEMARY CONFIT (GF, LF)

FRESHLY BAKED BREAD ROLLS & BUTTER

### SALAD BAR

- Moroccan quinoa, tahini, currants, pinenuts, lemon (V, VG, GF, LF)
- Roasted pumpkin, green beans & goat cheese, basil dressing (V, GF)
- Chargrilled vegetables, basil, capers, bocconcini, balsamic glaze (V, GF)
- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette(V, VG, GF, LF)

## MAIN CHOICES

### TASMANIAN SALMON (GF)

Poached Tasmanian salmon fillet, pickled cucumber, salmon roe, lemon aioli

### BEEF BRISKET (GF, LF)

Slow cooked wagyu brisket, smokey mustard gravy

### TURKEY

Roasted free range turkey breast, Cafe de Paris butter

### CHICKEN (GF, LF)

Achiote rubbed young chickens, pipperade, fried bitter greens

### LAMB SHOULDER (GF, LF)

Salt baked lamb shoulder, garlic and rosemary, chimichurri

### PORK BELLY (GF, LF)

Baked brined pork belly, chilli jam

### VEGAN TART (V, VG, GF, LF)

Maple glazed vegan carrot and parsnip tart

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan | (GF) Gluten Free | (LF) Lactose Free

*\*Menus are subject to change due to seasonal availability. Dietaries can be catered for.*



# ADDITIONS BREAKFAST

+ \$20 pp

Minimum 12 people

## SELECT 1 ITEM FROM EACH CATEGORY

### SAVOURY

#### MINI SALMON BAGELS

Smoked salmon, dill caper cream cheese, shaved red onion, westmont pickles

#### MINI PASTRAMI BAGELS

Pastrami, pickled cabbage, mustard mayo, swiss cheese, tomato & lettuce

#### MINI AVO BAGELS (V)

Avocado smash, aged goats cheddar, tomato, rock & green goddess dressing

#### MINI CROISSANTS

Shaved ham & cheddar cheese

#### MINI CROISSANTS (V)

Tomato, cheddar cheese & basil

#### SEASONAL VEGETABLE FRITTATA (V, GF)

Tomato kasundi

### SWEET

#### ASSORTED DANISH

Cinnamon swirl  
Custard crown  
Raspberry crown

#### FRESH FRUIT SKEWER (V, VG, GF, LF)

### NOURISH BOWLS

#### CHIA POTS (V, VG, GF, LF)

Seasonal berry & coconut yoghurt

#### YOGHURT CUPS (V)

Granola, seasonal fruit & vanilla yoghurt cups

#### OATS POTS (V, VG, LF)

Overnight oats, blueberry, almond & agave nectar

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# CANAPÉ PACKAGES

Minimum 20 people

## ESSENTIAL - 2 HR

\$45 pp

4 x small bites  
2 x big bites  
1 x substantial

## SIGNATURE - 3 HR

\$60 pp

6 x small bites  
3 x big bites  
1 x substantial

## LUXE - 4 HR

\$85 pp

8 x small bites  
3 x big bites  
2 x substantial

## ADDITIONAL ITEMS

small bites + \$10

bigger bites + \$14

### SMALL BITES



#### LAMB FILLET MIGNON (GF)

Black truffle mayo

#### LEMONGRASS & GINGER PORK STICK

Coriander & lime dressing

#### TOM YUM PRAWN TWISTER

Sweet chilli

#### CHILLI SALTED CALAMARI

Lemon aioli

#### MAC & CHEESE CROQUETTES (V)

Smoked paprika aioli

#### LAMB KOFTA SKEWERS (GF)

Tzatziki

#### MIXED ARANCINI (V)



#### PEKING DUCK PANCAKE

Spring onion hoisin

#### SMOKED SALMON BLINI

Horseradish mascarpone & caviar

#### JALAPENO DOUGHNUT

Herbed soft goats cheese & salmon pearls

#### CORN AND CORIANDER FRITTERS (V)

Guacamole, fried halloumi

#### BRUSCHETTA (V)

Smashed pea, Persian feta & vincotto  
bruschetta

#### RICE PAPER ROLLS (VG, GF, LF)

Green mangu tofu, edamame & sambal

### BIG BITES

#### WAGYU CHEESEBURGER

Dill cucumber, SBR sauce, pickled ranch  
mayo

#### BBQ PORK BANH MI

Pickled vegetables, spring onion, hoisin  
kewpie

#### FRIED CHICKEN KARAAGE (LF)

Gua bao with chilli pickled slaw, hoisin  
kewpie

#### LAMB KOFTA LETTUCE WRAP (GF)

Smoked eggplant, green sambal yoghurt

#### CHILLI BEAN QUESADILLA (VG, LF)

Guac & jalapeno vegan coyo

### SUBSTANTIALS

#### 12 HOUR WAGYU BRISKET

Baked mac and three cheese,  
bourbon BBQ sauce

#### KOREAN FRIED CHICKEN

Pickled cucumber salad,  
gochujang sauce

#### STICKY PORK BELLY (GF, LF)

Tamarind caramel, pickled Asian  
slaw, fragrant herbs & chilli jam

#### BEER BATTERED FLATHEAD FILLET & CHIPS (LF)

Tartar sauce, lemon

#### MISO ROASTED SOBA NOODLES (VG, LF)

Pumpkin, pickled shiitake  
mushroom, qukes, soba noodles,  
edamame, teriyaki sauce

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan | (GF) Gluten Free | (LF) Lactose Free

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HOT



COLD





# PLATTERS

**\$129 each**

Serves 10

## **PREMIUM CHEESE SELECTION**

Local & artisanal cheeses served with chutneys, quince paste, dried fruits, fruit loaf & grapes

## **ITALIAN SELECTION**

Cured meats, salami sticks, grilled chorizo, local cheeses, fruit, chargrilled vegetables, olives, pickles, baked bread & crackers

## **PLOUGHMANS PICNIC**

Traditional ploughman's style platter of roast beef, smoke chicken, roast ham, aged cheddar, boiled eggs, pickles & freshly baked bread

## **SPANISH TAPAS**

Cheese-filled piquillo peppers, rice balls, chorizo, crispy prawns, beef pinchos, frittata, jamon, manchego cheese, olives, baked bread & crackers

## **SUSHI (GF, LF)**

Salmon, chicken and vegetable nori, maxi and nigiri pieces, with pickled ginger, soy & wasabi

## **MIDDLE EASTERN**

Stuffed vine leaves, lamb kofta, falafel, dried fruits, pickles, marinated Persian feta, baked flatbread & crackers

## **FRESH SEASONAL FRUIT PLATTER (V, VG, GF, LF)**

Seasonal fruits

## **VEGETABLE GARDEN (V, VG, GF, LF)**

Market vegetables including assorted dips, quakes, asparagus, sugar snaps, rainbow carrots, truss tomatoes, capsicum, baked bread & crackers

**(V)** Vegetarian | **(VO)** Vegetarian Option | **(VG)** Vegan | **(GF)** Gluten Free | **(LF)** Lactose Free

*\*Menus are subject to change due to seasonal availability. Dietaries can be catered for.*



# GRAZING BOARDS

## ANTIPASTO BOARD

40 PAX	\$660
60-80 PAX	\$1620
100-150 PAX	\$2520

- Local cheeses of Tarago River blue, Maffra aged cheddar & Tasmanian heritage double brie
- Range of cured air-dried meats, salami sticks and chorizo sausage
- Pickled, marinated and charred fresh seasonal vegetables
- House made dips and chutneys
- Fresh and dried fruits
- Smoked nuts & marinated olives
- Filled vine leaves and piquillo peppers
- Artisan breads and crackers
- Decorated with Australian natives

## CHEESE BOARD

40 PAX	\$570
50 - 80 PAX	\$1520

- Various mixed local and imported premium cheese of hard, blue, soft and wash rind
- Quiche
- Dried and fresh fruits
- Lavosh
- Fruit & nut bread honeycomb

## DESSERT BOARD

40 - 70 PAX	\$970
70 - 100 PAX	\$1570
100+ PAX	\$2070

- Lemon meringue tarts
- Sticky date pudding
- Chocolate mud cake
- Tiramisu
- Biscoff toffee cheesecake
- Orange and almond tumble cakes
- Macarons
- Selection of petit fours

*\*Dietary sweets available by request*  
*\*\*Dessert Board contains nuts*

## FRUIT BOARD

40 - 50 PAX	\$420
80 - 100 PAX	\$1070
100+ PAX	\$1570

- Fruit is all freshly and seasonally sourced
- Watermelon
- Pineapple
- Cantaloupe
- Honeydew
- Grapes
- Strawberries
- Kiwi
- Garnished with various edible flowers and styled with wooden boards, risers and rustic props



# BEVERAGE PACKAGES

Minimum 50 people

## CLASSIC PACKAGE

2 HOURS	\$29 pp
3 HOURS	\$39 pp
4 HOURS	\$51 pp

**BEER**  
Balter IPA  
Furphy Ale  
Cascade Premium Light

**RED WINE**  
Step By Step Shiraz  
Step By Step Cabernet Sauvignon

**WHITE WINE**  
Step By Step Pinot Grigio  
Step By Step Sauvignon Blanc  
Step By Step Rosé

**SPARKLING**  
Step By Step Brut Cuvée

**NON-ALCOHOLIC**  
Mixed soft drinks  
Sparkling water  
Fruit juices  
Lemon, lime and bitters

## PREMIUM PACKAGE

2 HOURS	\$39 pp
3 HOURS	\$49 pp
4 HOURS	\$64 pp

**BEER**  
Furphy Ale  
Little Creatures Pale Ale  
Asahi Lager  
Cascade Premium Light

**RED WINE**  
Pfeiffer Pinot Noir, Rutherglen VIC  
Bethany Wines Shiraz, Barossa SA  
Tahbilk Cabernet Sauvignon, Nagambie VIC

**WHITE WINE**  
Paulett Polish Hill Riesling, Clare Valley SA  
Dal Zotto Pinot Grigio, King Valley VIC  
Catalina Sounds Sauv Blanc, Marlborough NZ

**SPARKLING**  
Blue Pyrenees Midnight Cuveé, Avoca VIC

**ROSE**  
Blue Pyrenees Bone Dry Rosé, Avoca VIC

**NON-ALCOHOLIC**  
Mixed soft drinks  
Sparkling water  
Fruit juices

Heaps Normal Beer Quiet XPA  
Naked Life Mocktails  
(Negroni Spritz, Passion Martini & Pink Paloma)

## BOUTIQUE PACKAGE

2 HOURS	\$59 pp
3 HOURS	\$69 pp
4 HOURS	\$88 pp

**BEER**  
Peroni Nastro Azzurro  
Stone & Wood Pacific Ale  
Corona  
Cascade Premium Light  
Fixation IPA

**RED WINE**  
Bests Great Western Cabernet Sauvignon, Great Western VIC  
D’Arenberg The Footbolt Shiraz, McLaren Vale SA  
Yering Station Pinot Noir, Yarra Valley VIC

**WHITE WINE**  
Pikes Pinot Grigio, Clare Valley SA  
Johnson Estate Sauvignon Blanc, Marlborough NZ  
D’Arenberg The Olive Grove Chardonnay, McLaren Vale SA

**SPARKLING**  
Mumm Champagne, Reims, France

**ROSE**  
Tahbilk Grenache Mouvedré Rosé,  
Nagambie VIC

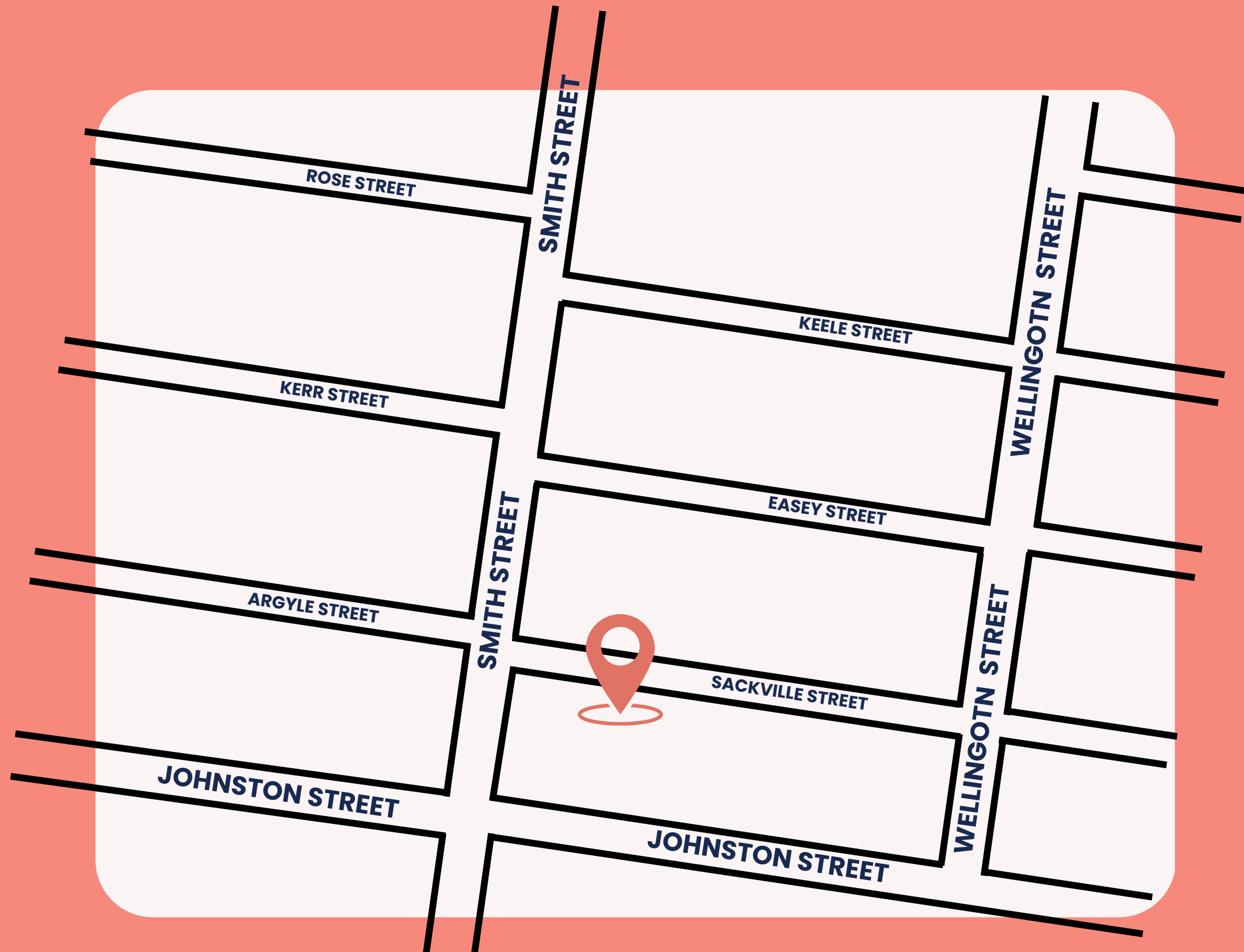
**CIDER**  
Monteiths Apple Cider

**NON-ALCOHOLIC**  
Mixed soft drinks  
Sparkling water  
Fruit juices

Heaps Normal Beer Quiet XPA  
Naked Life Mocktails  
(Negroni Spritz, Passion Martini  
& Pink Paloma)

*\*Alcohol and bar staff provided by Fabulous Catering.*





# LOCATION

## LEVEL 8

**1-9 SACKVILLE STREET, COLLINGWOOD 3066**

Canopy Collingwood is perfectly positioned just 50m from Smith Street. Surrounded by bustling bars, award-winning restaurants, and dynamic music venues, our location offers endless opportunities for pre or post-event experiences.

## VENUE ACCESS

Enter through reception doors and enter private lift to top floor – Level 8

## PUBLIC TRANSPORT

Tram route: 86 is 50m away from the venue

Bus: Johnston St bus stops located 100m away

## PARKING

Paid Parking: Available on Smith St with 2-hr limit until 6pm.

Free Parking: Ample street parking on Sackville St, Budd St and Easey St with a 2-hr limit until 5pm.





# CONTACT

## BOOK IN FOR A SITE VISIT TODAY

Allow our event coordinators to show you around, answer your questions, and help bring your vision to life.

**BOOK NOW** >

## ANY QUESTIONS?

Contact us for any enquiries.



[canopycollingwood.com](https://canopycollingwood.com)



[hello@canopycollingwood.com](mailto:hello@canopycollingwood.com)



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