

METRO BAR & BISTRO
EVENT
PACKAGES
2017

EVENT CO-ORDINATOR: BROOKE POZZI



METRO BAR AND BISTRO

33 MOUNTS BAY RD PERTH CBD 6000
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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 100 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

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 chef's 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 and 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

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
Snapper goujons 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

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

METRO COCKTAIL FOOD MENU SELECTION

\$4 each (min order 20 per item)

Feta + butternut filo pastry tart, saffron cream V

Brie + leek tarts V

Leek + three cheese arancini, aioli V

Candied bacon croquettes, saffron cream

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

Basil, cherry tomato and mozzarella damper V

Pumpkin, caramelised onion, crumbled feta, tomato sugo, pide served sliced V

Vegetable samosa w' minted yoghurt V

Lemon grass + chicken spring rolls, sweet chili glaze

Prosciutto, rockmelon, goats cheese, baguette, citrus zest

\$5.00 each (min order 20 per item)

Rare beef, mozzarella, peppers, tomato sugo pide served sliced

Seared half shell scallop, prosciutto crisp, pea puree GF

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

Butter chicken individual roti

Red miso pork gyoza, sweet chili

Roasted eggplant croquette, romesco V

Petite shepherds pies, goats cheese mash

Coconut crusted tiger prawns, hoisin GF

Oysters nude or bloody mary GF

Spinach + feta whip, poppy seed pastizzi V

Grilled pink snapper, smoked egg plant puree spoons

Lamb and sumac rolls, tomato chutney

Watermelon, mint, citrus, feta salad jars V,GF,VGO

Cacciatore, sundried tomato suppli

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 jars \$8 GF

Bowl options (min order 20 per item)

Fried gold ban snapper w' shoe string fries + house made tartare sauce \$14

Crispy + spiced calamari, shoe string fries + lime aioli \$14

Shoe string fries, aioli \$8 V

Cinnamon roasted chickpea salad, cranberries, spinach, almonds, sweet potato \$8 V, GF, VG

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

Semolina gnocchi, tomato sugo \$14

Thai green chicken curry w' jasmine rice, pappadums \$14

Beef and hokkein noodle stirfry \$14



PHASE 8

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

Feta + butternut filo pastry tart, saffron cream V

Leek + three cheese arancini, aioli V

Ginger + soy glazed 12 hour pork belly, apple emulsion

Cacciatore, sundried tomato suppli GF

Half shell scallops, vine ripened tomato, pangrattato

Fried gold ban snapper, house made tartare

Lamb + sumac sausage rolls, tomato chutney

Butterfly chili prawns, prawn crackers and lemon aioli GF

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

Oysters nude or bloody mary GF

Chicken club sandwich, Turkish bread or Mini beef burgers w' grilled cheddar and aioli

Roasted eggplant croquettes, romesco V

PHASE 12

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

Feta + butternut filo pastry tart, saffron cream V

Cacciatore, sundried tomato suppli

Leek + three cheese arancini V

Ginger + soy glazed 12 hour pork belly, apple emulsion

Half shell scallop, vine ripened tomato , pangrattato

Fried gold ban snapper, house made tartare

Lamb and sumac sausage rolls, tomato chutney

Butterfly chili prawns w' prawn crackers and lemon aioli GF

Oysters nude or bloody mary GF

Rare beef, mozzarella, peppers, tomato sugo pide served sliced

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

Butter chicken individual roti

Pork and red miso gyoza w' sweet chili

Petite shepherds pies, goats cheese mash

Chicken club sandwich, Turkish bread or Mini beef burgers w' grilled cheddar and aioli

Roasted eggplant croquettes, romesco V

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.



ACTIVE FOOD STATIONS

Active 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 active food stations also add an element of theatre to your next cocktail event, and can be themed to your event if you prefer, just ask! (minimum order 30 guests)

ITALY

\$25 per person

Semolina gnocchi + tomato sugo, grated parmesan (v)

Pork sausage rigatoni, broccolini, pangratatto

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 EVENTS

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...



Metro Bar and Bistro are happy to tailor make our menus to suit all requirements and budgets. Below is a guide of what we have to offer.

We offer set menus for groups of 15 – 200 people

Set menu \$45.00 per person

Choose one bread
One Entrée
One main course
One side dish for the table
Tea, Coffee included

Set menu \$50.00 per person

Choose one bread
One Entrée
One main course
One dessert
One side dish for the table
Tea and coffee included

Set menu \$65.00 per person

Choose one bread
One Entrée
Two main course (choice at the table) Alternate drop \$60 per person
Two side dishes for the table
One dessert
Tea and coffee included

Set menu \$75.00 per person

Choose one bread
Two Entrée (choice at the table)
Two main course (choice at the table)
Two side dishes for the table
One dessert
Tea and coffee included

Set menu \$85.00 per person

Choose one bread
Two Entrée (choice at the table)
Two main course (choice at the table)
Two side dishes for the table
Two dessert (choice at the table)
Tea and coffee included

Assorted canapés served during pre-dinner drinks \$5.00 per person

SET MENU 1 \$65 PER PERSON — THE CHEFS TABLE

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.

All dishes are served down the middle of the table in progressive courses for everyone to share

Entrée

Assorted bread with salted butter

Three cheese & leek arancini w' aioli

Grilled chorizo

Beetroot, orange & swiss chard salad

Stuffed olives

Main Course

Grilled salmon with quinoa

Slow cooked lamb with rocket, salsa verde and goats curd

Potato bravas

Green beans with goats curd & pinenuts

Dessert

Option 1: Selection of West Australian cheeses, with Barossa bark, house made fig paste & fruits

Option 2: Milk chocolate pannacotta jars, shaved chocolate V
Petite banoffi pie, toasted meringue V

+ a dessert + cheese grazing table for an additional \$15 per person (replaces dessert)

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
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 with 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

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

Green beans, goats curd & pine nuts

or

Beetroot, orange, swiss chard, feta salad

Dessert

Option #1:

Served Floating

Milk chocolate panacotta, shaved chocolate in jars

+

Petite banoffi pie, toasted meringue

Or

Option #2:

Served seated

Silken chocolate tart w' double cream & ripe raspberries

Freshly brewed coffee, tea

Main Course and Dessert Options can be selected from any of our set menu listings

Breads for the table to share:

Artisan breads w' salted butter

Entrée Cold

Tiger prawn cutlets with citrus and fennel salad, saffron & shallot drizzle GF

Smoked duck breast w' apple slaw and candied walnuts GF

Blue manna crab & avocado salad GF

Seared scallops w' mango and coriander salsa V GF

Poached chicken w' orange, baby herb and feta salad raspberry balsamic GF

Duck liver parfait w' fig walnut biscotti, muscatels GF

Roasted eggplant croquettes with romesco V

Individual antipasto plates w' prosciutto, mild and hot salami, marinated olives and feta, giardeniere GF

Entrée Hot

Roasted sweet potato and pumpkin soup chive cream V GF

Lamb fillet, lentil, feta, olive, mint salad GF

Seared salmon w' cucumber noodle salad, lime and coriander dressing GF

Warm sweet onion, spinach and manchego tart w' red pepper chutney and swiss chard V

Burnt butter and nutmeg gnocchi with tomato coulis and shaved parmesan V

Velvet mushroom risotto w' truffle oil V, GF

Potato and leek soup w' bacon dust GF

Main Course:

Char grilled Scotch Fillet w' red onion jam, roasted potato mash, wilted spinach, cabernet jus GF

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

Crispy skinned salmon on a potato rosti w' parsley puree & preserved lemon salsa GF

Grilled Snapper w' asparagus, hand cut potatoes, cherry tomato salsa and lime drizzle GF

Oven roasted pork loin w' goats cheese mash, apple compote and red wine jus GF

Crispy Skinned Barramundi w' truffle butter, green pea puree & fried tarragon GF

Burnt butter and nutmeg gnocchi with tomato coulis and shaved parmesan V

Pan fried Duck Breast with date and almond couscous, candied orange, citrus vinaigrette GF

Roasted Lamb Rump on a parsnip and rosemary rosti w' green beans and a shiraz jus GF

Velvet mushroom risotto w' truffle oil V, GF

Sides

Rocket, pear, walnut w' blue cheese dressing GF

Potato bravas Apple Slaw w' candied walnuts GF

Green beans, goats curd, pine nuts GF, Beetroot, orange, swiss chard salad GF

Garden Salad GF, Greek Salad GF

Desserts

Lemon and gin tartlet, wild berries, rosewater cream

Silken chocolate tart, double cream & ripe raspberries

Hazelnut honey parfait, hazelnut praline, salted caramel syrup GF

Homemade apple pie w' vanilla custard, double cream

Individual pavlova, poached rhubarb, pistachios, vanilla cream GF

Vanilla bean pannacotta, drunken berries GF

Cointreau steeped strawberries, vanilla icecream GF

Cheese, selection of fine cheeses, muscatels, quince paste & crackers for your table

BREAKFAST / BRUNCH SET MENU \$30 PP

We understand breakfast is the most important meal of the day. Perfect for corporate meetings, social catch ups or a large breakfast event.

Served feast style-

Organic toasted muesli, nutmeg + chia

Organic toasted muesli, coconut rough + berries

Fullcream, skim + soy milk

Natural yoghurt

Fresh seasonal fruit selection

Artisan bread selection – toasted supplied for you to cook as you like

Vegemite, salted butter

Postcode 6000 honey

Tea + coffee

Orange + apple juice

Additions – Cold brew espresso - \$5 per person

Individually served sweet waffles, blueberry compote, maple syrup \$10 per person



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

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:

Mountain Goat Steam Ale

Heineken

Swan Draught

James Squire 150 Lashes Pale Ale

Hahn Super Dry

Hahn Premium Light (bottles)

Cider

Soft Drinks & Fresh Juices

Beers on Draught:

Swan Draught

Heineken

White Rabbit Dark Ale

James Squire 150 Lashes Pale Ale

Hahn Super Dry

Hahn Premium Light (bottles)

Cider

Soft Drinks & Fresh Juices

Package C:

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

Wines:

Fraser Gallop SSB
Chaffey Bros. Rose
Pachamama Chardonnay
19 Crimes Shiraz
Fat Bastard Malbec

Jansz Sparkling

Beers on Draught:

Swan Draught
Heineken
White Rabbit Dark Ale
James Squire 150 Lashes Pale Ale
Hahn Super Dry
Hahn Premium Light (bottles)
Cider

Soft Drinks & Fresh Juices

- **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
- **IF YOU WOULD LIKE TASTING NOTES OR INFORMATION ON ANY OF THE ABOVE WINES, PLEASE LET YOUR CO-ORDINATOR KNOW AND THEY WILL BE HAPPY TO PROVIDE