

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 +



METRO BAR
AND
BISTRO

33 MOUNTS BAY RD PERTH CBD 6000
WWW.METROBARANDBISTRO.COM.AU



METRO@METROBARANDBISTRO.COM.AU
08 9485 1218



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.



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



SUBSTANTIAL COCKTAIL FOOD PACKAGES

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.



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 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

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 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 with salted butter

Three cheese & leek arancini w' aioli

Grilled chorizo

Beetroot, orange & swiss chard salad

Crumbed + Stuffed olives

Main Course

Grilled salmon with quinoa

Slow cooked lamb with rocket, salsa verde and goats curd

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

Potato bravas

Green beans with goats curd & pinenuts

Dessert

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

or

Option 2: Milk chocolate pannacotta, chocolate shavings

&

Petite banoffi pie, toasted meringue

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 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)

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

Beetroot, orange, swiss chard, feta salad

Dessert

Option #1:

Served floating
Milk chocolate pannacotta, chocolate shavings
+
Petite banoffi pie, toasted meringue

Or

Option #2:

Served seated individual
Passionfruit individual 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