

LUXURY NEVER LOOKED SO METRO

METRO WEDDINGS

The Metro is located in the stylish west end of the Perth city
Offering a stylish, modern venue with an urban feel including Stunning
outdoor terraces which are available for your exclusive use.

Our wedding specialists will create your dream wedding



METRO BAR AND BISTRO

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



METRO@METROBARANDBISTRO.COM.AU
08 9485 1218



SIGNATURE MENU

\$110 PER PERSON

SET MENU WITH FLOATING

Entree

Brie & leek tarts
Velvet mushroom & goats cheese arancini
Smoked salmon, crème fraiche, dill, cucumber disc
Basil, cherry tomato and mozzarella damper
Pumpkin, caramelised onion, feta, rocket, pizzetta
Vegetable samosa w' minted yoghurt
Lamb kofta on cinnamon sticks w' mahamara
Petite shepherds pies w goats cheese mash
Nas el hanout marinated tiger prawns
Morrocan lamb & pinenut puff w' tomato and red pepper chutney

(Please choose 5 items before your event to serve as your floating entrée see list attached for further options)

For the tables

Roasted garlic Turkish bread w' daily dip and evoo

Main Course

Char grilled Scotch Fillet w' red onion jam, roasted potato mash, wilted baby spinach, cabernet jus or
Roasted chicken breast w' roasted sweet potato, rocket parmesan and hazelnut salad & a raspberry vinaigrette

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

Sugar snaps, crisp green beans, craisins, toasted pine nuts or

Rocket, pear, walnut, blue cheese dressing

Dessert

Crisp meringue, with poached rhubarb, pistachios, double cream

Freshly brewed coffee, tea and chocolates

Five hour beverage package

Wines:

Edge of the Wave:
Semillon Sauvignon Blanc
Edge of the Wedge:
Chardonnay
Edge of Reality:
Cabernet Merlot
Edge of the Rainbow
Rose

Beers on Draught:

Stella Artois
Heineken
James Squire Golden Ale
James Squire 150 Lashes Pale Ale
Hahn Super Dry
Hahn Premium Light (bottles)
Somersby cider

Sparkling:

Dune and Greens sparkling

Soft Drinks & Fresh Juices

Special dietary requirements can be separately catered for

SET MENU WITH SIT DOWN ENTRÉE

\$110 PER PERSON

Entree

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

Main Course

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

Or

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

Side dishes

Rocket, pear and parmesan salad w' walnuts and raspberry vinaigrette

Buttered beans & asparagus

(For each table)

Dessert

Lime and gin tartlett, crushed raspberries, rosewater cream

Tea, coffee and chocolates

Five hour beverage package

Wines:

Edge of the Wave:

Semillon Sauvignon Blanc

Edge of the Wedge:

Chardonnay

Edge of Reality:

Cabernet Merlot

Edge of the Rainbow

Rose

Beers on Draught:

Stella Artios

Heineken

James Squire Golden Ale

James Squire 150 Lashes Pale Ale

Hahn Super Dry

Hahn Premium Light (bottles)

Somersby Cider

Sparkling:

Dunes and Greens Sparkling

Soft Drinks & Fresh Juices

Special dietary requirements can be separately catered for

STAND UP COCKTAIL MENU DELUXE

\$80 PER PERSON

Brie & leek tarts V
Velvet mushroom arancini, aioli V
Roasted eggplant croquettes w romesco V
Oysters Please choose nude, gazpacho granita, bloody may shot GF
Butterfly chili prawns w' prawn crackers & lemon aioli GF
Petite shepherds pies w goats cheese mash
Smoked salmon, crème fraiche, dill, cucumber disc GF
Lemon grass and chicken spring rolls sweet chili glaze

Cocktail dessert selection choose 3 options

Mini chocolate éclairs
Apple and rhubarb tartlets
Petit Fours
Mini gelato cones
Lemon meringue tartlets
White Chocolate macaroons
Churros w' choc dipping sauce

Deluxe beverage Package 4 Hours 7pm-11pm

Wines:

Edge of the Wave:
Semillon Sauvignon Blanc
Edge of the Wedge:
Chardonnay
Edge of Reality:
Cabernet Merlot
Edge of the Rainbow
Rose

Beers on Draught:

Stella Artois
Heineken
James Squire Golden Ale
James Squire 150 Lashes Pale Ale
Hahn Super Dry
Hahn Premium Light (bottles)
Somersby Cider

Sparkling:

Dunes and greens sparkling

Soft Drinks & Fresh Juices

Special dietary requirements can be separately catered for



STAND UP COCKTAIL MENU

\$98.00 PER PERSON

Cold Selection:

Smoked salmon, crème fraiche, dill, cucumber disc GF
Tiger prawn cutlets with citrus and fennel salad GF

Oysters Nude Choose 1
Pickled ginger
Tabasco, lime
Bloody mary
Dill Aioli

Hot selection

Mini cottage pies with cheddar mash
Skewers w' lime peanut sauce Please choose 1: Chicken, beef, lamb, pork GF
Mushroom arancini (v)
Pork belly croquettes, cream corn salsa, horseradish
Roasted eggplant croquettes w romesco V

Cocktail Dessert (Choose 3)

Mini chocolate éclairs
Petit Fours
Mini gelato cones
Lemon meringue tartlets
White Chocolate macaroons
Chocolate Macaroons
Vanilla cupcakes w 'raspberry frosting
Warm apple and rhubarb tartlets
Churros w' choc dipping sauce



Deluxe beverage package for 5 hours

Wines:

Edge of the Wave:
Semillon Sauvignon Blanc
Edge of the Wedge:
Chardonnay
Edge of Reality:
Cabernet Merlot
Edge of the Rainbow
Rose

Beers on Draught:

Stella Artois
Heineken
James Squire Golden Ale
James Squire 150 Lashes Pale Ale
Hahn Super Dry
Hahn Premium Light (bottles)
Somersby Cider

Sparkling:

Dunes and Greens sparkling

Soft Drinks & Fresh Juices

Special dietary requirements can be separately catered for

WINTER WEDDING PACKAGE \$95 PER PERSON

JUNE, JULY & AUGUST

Menu

Brie & leek tarts V
Velvet mushroom arancini, aioli V
Roasted eggplant croquettes w romesco V
Oysters Please choose, nude, gazpacho granita, bloody may shot GF
Butterfly chili prawns w' prawn crackers & lemon aioli GF
Petite shepherds pies w goats cheese mash
Smoked salmon, crème fraiche, dill, cucumber disc GF
Lemon grass and chicken spring rolls sweet chili glaze

(Choose five items to serve as a standing entrée during pre-dinner drinks for approx 1 hour)

Served at the table
Warm turkish bread w' garlic & sea salt
served with homemade dips

Main course

Scotch Fillet w' red onion jam, roasted potato mash, wilted spinach and cabernet jus
Or
Crispy Skinned Barramundi w' truffle butter, green pea puree & fried tarragon

Garden salad
Seasonal steamed vegetables
(for each table)

Dessert

Hazelnut honey parfait, hazelnut praline, salted caramel syrup GF

Five hour beverage package

Wines:

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Semillon Sauvignon Blanc
Edge of the Wedge:
Chardonnay
Edge of Reality:
Cabernet Merlot
Edge of the Rainbow
Rose

Beers on Draught:

Stella Artois
Heineken
James Squire Golden Ale
James Squire 150 Lashes Pale Ale
Hahn Super Dry
Hahn Premium Light (bottles)
Somersby cider

Sparkling:

Dunes & Greens Sparkling

Soft Drinks & Fresh Juices

Special dietary requirements can be separately catered for

WEDDING BEVERAGE PACKAGES

DELUXE PACKAGE 5 Hours

(included in food & beverage wedding package price)

Wines:

Edge of the Wave:
Semillon Sauvignon Blanc
Edge of the Wedge:
Chardonnay
Edge of Reality:
Cabernet Merlot
Edge of the Rainbow
Rose

Beers on Draught:

Stella Artois
Heineken
James Squire Golden Ale
James Squire 150 Lashes Pale Ale
Hahn Super Dry
Hahn Premium Light (bottles)
Somersby Cider

Sparkling:

Dunes and greens sparkling

Soft Drinks & Fresh Juices

(To add an additional hour \$11.00 per person per hour)

PREMIUM PACKAGE 5 Hours

(add \$12.00 per person to food & beverage wedding package price)

Wines:

Peppermint Creek:
Verdelho
Peppermint Creek:
Semillon Sauvignon Blanc
Peppermint Creek:
Merlot

Beers on Draught:

Stella Artois
Heineken
James Squire Golden Ale
James Squire 150 Lashes Pale Ale
Hahn Super Dry
Hahn Premium Light (bottles)
Somersby Cider

Sparkling:

Jansz sparkling

Soft Drinks & Fresh Juices

(To add an additional hour \$12.00 per person per hour)



SET MENU OPTIONS

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 fetta 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 puree GF

Velvet mushroom risotto w' truffle oil V, GF

Sides

Rocket, pear, walnut w' blue cheese dressing, Buttered beans & asparagus GF

Apple Slaw w' candied walnuts, Sugar snaps, crisp green beans, craisins, toasted pine nuts GF

Seasonal Vegetables, Garden Salad, Greek Salad GF

Desserts

Lemon and gin tartlet, wild berries, rosewater cream

Silken chocolate tart, blood orange sorbet, crème fraiche

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

White chocolate cheesecake, ginger brittle, poached rhubarb

Pear & date pudding butterscotch sauce, caramel popcorn, double cream

Vanilla bean pannacotta, drunken berries GF

Cointreau steeped strawberries, vanilla icecream GF

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

Donut Station:

Metro Bar and Bistro offers the latest trend with contemporary donut stations. Forget bonbonnières and please your guests with a selection of take home donuts.

These look sensational, and are always a winner with your guests

METRO BAR AND BISTRO WEDDING TERMS AND CONDITIONS

- 1 While we are happy to place tentative bookings for your event, we are only able to hold tentative bookings for 2 weeks.
- 2 To confirm your function booking at the Metro bar and bistro a \$500.00 deposit will be required. This amount will be deducted from your overall account.
- 3 Estimated guest numbers will be required 21 days prior to your event 50 % of your estimated final account will be payable at this time. Final guest numbers will be required 5 working days prior to your event. These will be the numbers catered and charged for. All accounts will be payable in full 5 working days prior to the event.
- 4 To book the Metro exclusively for your wedding for a minimum spend will be calculated for each event.
- 5 The package prices are set from January-December each year and may be subject to a 5% increase per calendar year.
- 6 Beverage packages are available so that clients can pre-budget for events however they will be served within the guidelines of responsible liquor service.
- 7 Clients choosing to purchase beverages on a consumption basis will need to pay the full estimated amount 5 working days prior to the event
- 8 The Metro reserves the right to ask clients to pay a fee for security staff if it is deemed necessary.
- 9 While every care will be taken the Metro does not take responsibility for any items left on the premises. It is advisable to ensure that all items are removed at the end of your event.
- 10 While we are happy for you to have some decorations for your event we can't have items attached to walls or furniture.
- 11 The Metro reserves the right to charge for any damages incurred during a function.
- 12 **CANCELLATION POLICY.** If you cancel 3 months before your event date your deposit will be refunded (less an admin fee of \$50.00) once the particular date has been re-booked and deposited by another client. If you cancel 2 months before your event date a fee of 25% of the entire function cost will be payable, if you cancel 1 month before your event date a fee of 50% of the entire function cost will be payable , if you cancel after this time the entire cost of the function will be payable.

Please sign acceptance of these terms and conditions

DATE OF WEDDING _____ TIME _____

NAME _____ SIGNATURE _____

