



FUNCTION PACKAGES



33 MOUNTS BAY RD PERTH
7 DAYS

FACEBOOK.COM/METROBARANDBISTRO
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PHASE 3 \$25PP

3 CANAPE OPTIONS

+

1 SUBSTANTIAL OPTION

PHASE 5 \$35PP

5 CANAPE OPTIONS

+

1 SUBSTANTIAL OPTION

PHASE 7 \$45PP

7 CANAPE OPTIONS

+

1 SUBSTANTIAL OPTION

CANAPES

Leek + three cheese arancini, roasted garlic aioli V

Spiced roasted eggplant croquettes, romesco V

Traditional satay chicken skewers, peanut sauce

House made mac + cheese bites, bacon jam VGO, V

Maple chicken waffle, hot honey

Half shell seared scallops, rosemary + burnt butter GF

Spinach and salty ricotta pastries V

Sticky bourbon pork belly bites, ranch GF

Chili, soy + garlic prawns, lime, aioli GF

Oysters nude, rock salt, ginger, lime GF

Lamb + sumac sausage rolls, tomato chutney

Ragu arancini, mozzarella, aioli

Charred corn + cauliflower fritters, plum kasundi VG, V

SUBSTANTIAL

Petite ground beef burger, sharp cheddar, house made tomato relish + mustard on brioche bun

Petite buttermilk southern fried chicken burger, raw slaw, sriracha mayo + chipotle mayo on brioche bun

House made gnocchi, tomato sugo, sharp parmesan V

Fish taco, mexislaw, house salsa, avo + chipotle aioli

ADD ONS

Cannoli, lemon cheesecake \$9

Cannoli, Ferrero Rocher \$9

Donuts caramel / chocolate \$7

Passiofruit curd, sugar toasted waffle, pistachio crumb \$8

PIZZAS

Peppered beef, roasted pepper salsa, chimichrri, feta \$32

Cajun chicken, green capsicum, red onion, cheddar, honey mustard mayo \$28

Pumpkin, caramelised onion, goats cheese, dukkah, cheddar, rocket \$28

Garlic prawn, olives, basil, mozzarella, rocket \$32

THESE PACKAGES ARE FOR A MINIMUM OF 20 PEOPLE

ALL DIETARY REQUIREMENTS WILL BE CATERED FOR INDIVIDUALLY
WHEN UNABLE TO BE CATERED FOR ADEQUATELY WITHIN THE PACKAGE
OFFERING

PLATTERS

20 ITEMS OF EACH

LEEK AND THREE CHESE ARANCINI, GARLIC AIOLI V	\$65
HOMEMADE SAUSAGE ROLLS, TOMATO RELISH	\$65
HONEY PRAWNS, SWEET CHILI, ZUCCHINI NOODLE	\$70
EGGPLANT CROQUETTE, SALTY POTATO, ROMESCO V	\$65
BEEF MEATBALLS, TOMATO SUGO, SHARP PARMESAN	\$70
PETITE SOUTHERN FRIED CHICKEN BURGERS, AMERICAN CHEESE, RAW SLAW, CHIPOTLE MAYO	\$140
PETITE GROUND BEEF BURGERS, AMERICAN CHEESE, TOMATO RELISH, BROOKLYN PICKLES	\$140
MAC + CHEESE BITES, BACON JAM VO	\$65
FISH TACOS, MEXI SLAW, AVO + CHIPOTLE MAYO	\$140
PRAWN GYOZA, SWEET CHILI	\$65
OYSTERS, NUDE, KILPATRICK, ROCK SALT, FRESH CITRUS GF	\$75
SHEPHERDS PIES, POTATO MASH, TOMATO RELISH	\$65



Metro Gluten Free \$140

Grilled chorizo, lemon GF
12 hour pork belly, yuzu aioli GF
Seared half shell scallops, rosemary, burnt butter GF
Patatas bravas, sour cream, paprika dust, lime GF
Butterfly chili prawns w' lime aioli GF

Metro Vegan \$140

Hummus, purple beetroot crisps VG
Cucumber discs, caramelised onion, cherry tomato VG
Roasted sweet potato, pepperonata VG
Roasted eggplant rolls, sriracha VG
Balsamic glazed mushrooms VG

Grazing Board \$240

served on a round wine barrel
Selection of local Australian cheeses, cold meats, olives, lavosh, artisan breads, fresh fruits, dried fruits, local honey and house made quince paste V GFO

****PLATTERS SERVE AROUND 10 PEOPLE WITH APPROXIMATELY 40 PIECES OF FOOD ON EACH****

LATE NIGHT SNACK CARTS



GREASE CART

\$7 per person

Hot Chip cart, roving through your guests, offering the perfect alcohol soaker. Who doesn't want to end the night with hot salty fries!

TIRAMISU CART

\$7 per person

Decadent slab of house made tiramisu, roving through your guests on wheels, offering a sweet treat to end the night
We serve this from the slab to your guests because who doesn't love the theatre

CANNOLI CART

\$11 per person

Selection of petite cannoli served roving.
Cart included milk chocolate, lemon cheesecake, pistachio and all the decadent condiments

OUR CARTS ARE AVAILABLE FOR 30 or MORE GUESTS

FOOD STATIONS

Active food stations are served as a stand up buffet style option.
These provide substantial cocktail food for your guests, to ensure no one
leaves hungry (minimum order 30 guests)
Active stations go for one hour

SOFT SHELL TACO STATION

\$25 per person

Soft shell taco station -

Chicken "pibil" style, corn salsa

12 hour braised beef, Oaxaca cheese, onion, coriander

Black beans, pickled jalapeno, cactus, onion, coriander V

Condiments section - Selection of Mexican hot sauces, green chili, sour
cream, guacamole, pickled onion

OCEAN

\$30 per person

Oysters natural, rock salt, fresh citrus + a range of dressings

Oysters kilpatrick

Half shell scallops with garlic butter, chopped rosemary

Fresh prawns, lemon

Selection of fresh breads + salted butter

Condiments section - seafood sauce, crisp lettuce, lemon, flavoured oils

GRAZING

\$30 per person

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.

SWEET GRAZING

120 pieces for \$700

Petite Tiramisu

Lemon Meringue Pie

Cannoli Selection - lemon cheesecake and ferrero rocher

Cheesecake whip, candied walnuts

OUR ACTIVE STATIONS ARE A GREAT WAY TO IMPRESS YOUR GUESTS. WE
RECOMMEND THESE TO BE SERVED WITH A SELECTION OF CANAPES.

DINING OPTIONS

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 Breakfasts, 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 most budgets and catering requirements



THE CHEFS TABLE

TWO COURSES - \$60 PER PERSON
THREE COURSES - \$70 PER PERSON

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 feast style menu.

All dishes are served down the middle of the table in progressive courses for everyone to feast upon
This menu is subject to seasonal change

First

Baked turkish bread, grilled haloumi, vanilla, honey and toasted walnuts V
Three cheese & leek arancini w' garlic roasted aioli V
Honey prawns, sticky sweet chili

Second

Pepper crusted sirloin cooked medium rare, sliced to share, chimichurri, salsa picante GF
Creamy tomato skillet baked chicken, basil, parmesan GF
Honey and Parmesan Roasties, rosemary and rock salt V GF VGO
Crispy Carrot Fries, basil and cashew cream GF V VGO
** vegetarians and vegans catered for separately

Third

Cannoli, lemon cheesecake
Baileys chocolate cheesecake, shaved toblerone

SET MENU

TWO COURSES ALTERNATE DROP - \$65
THREE COURSE ALTERNATE DROP - \$75
TWO COURSES CHOICE AT TABLE \$75 PER PERSON
THREE COURSES CHOICE AT TABLE \$85 PER PERSON

FOR NUMBERS OF 15 PEOPLE OR MORE

Entree -

Choice at the table

Honey Prawns, spicy sticky sweet chili

or

Lamb Cutlets dukkah crusted, tahnin yoghurt gf dfo

Main Course -

Choice at the table

Eye fillet, potato puree, vegetables with mushroom sauce (served medium rare) gf dfo

Or

Crispy Skin Salmon, Mediterranean salad, salsa verde dfo gf

Or

Trio of mushroom risotto, parmesan gf v vgo

Side

Honey and Parmesan Roasties, rosemary, rock salt gf v vgo

Dessert:

Traditional Lemon Meringue Pie, double cream and lemon rind

** whilst this menu is designed to cater for gluten free, vegetarian, vegan and dairy free any further dietary requirements can be catered for separately upon request

BEVERAGE PACKAGES

CLASSIC

\$38 per person for 2 hours, \$12 per person every extra hour
+\$10 per hour additional for spirits (minimum 2 hours)

Beers and cider on Draught

House wine selection

Soft drink and juice

PREMIUM

\$45 per person for 2 hours, \$13 per person every extra hour
+ \$10 per hour additional for spirits (minimum 2 hours)

Beers and cider on Draught

Premium wine selection

Soft drink and juice

** all packages are based on minimum numbers of 30 people



CONSUMPTION BAR

A BAR TAB CAN BE ARRANGED FOR YOUR FUNCTION WITH SPECIFIED LIMIT OR AMOUNT IN MIND THAT YOU FEEL COMFORTABLE WITH SPENDING, AND A SELECTION OF LIMITED DRINKS OR OPEN BAR TO YOUR SPECIFICATIONS.

YOUR BAR TAB CAN BE REVIEWED AS YOUR FUNCTION PROGRESSES AND INCREASED IF REQUIRED.

HOWEVER WE WILL ALWAYS ENSURE YOU ARE IN CONTROL OF THE AMOUNT THROUGHOUT THE EVENING.

AT ANY POINT YOU ARE WELCOME TO TURN THE BAR TO PAY AS YOU GO SO YOUR GUESTS CAN PURCHASE THEIR OWN DRINKS.

PAY AS YOU GO ALLOWS YOUR GUESTS TO CHOOSE FROM OUR EXTENSIVE BEVERAGE SELECTION. WHICH THEY CAN PURCHASE THROUGHOUT THE FUNCTION.



PARTY STARTER! COCKTAIL TOWERS

IMPRESS YOUR GUESTS WITH A COCKTAIL TOWER ON ARRIVAL.

**OUR TOWERS OF 55 COCKTAILS ARE THE PERFECT ENTRANCE PIECE FOR ANY
EVENT AND DEFINITELY GET THE PARTY STARTED.**

CHOOSE ONE

COCONUT, LIME MARGARITA

STRAWBERRY DAIQUIRI

MOJITO

FRENCH MARTINI

\$750 FOR 55 COCKTAILS

SUPPLIERS WE LOVE

Balloons and Backdrops - Brooklyn's Balloon Co
@brooklynsballoonco

Photographers - Rift @riftphoto

Florist - Rose and Bud @rose.and.bud

Cakes - Perth Cake Collective @perthcakecollective

Light up numbers - Vintage Letters @vintageletters

Linen - The Tailored Table @thetailoredtable

**** you do not have to use these suppliers, you are welcome to bring your own on the day**

