



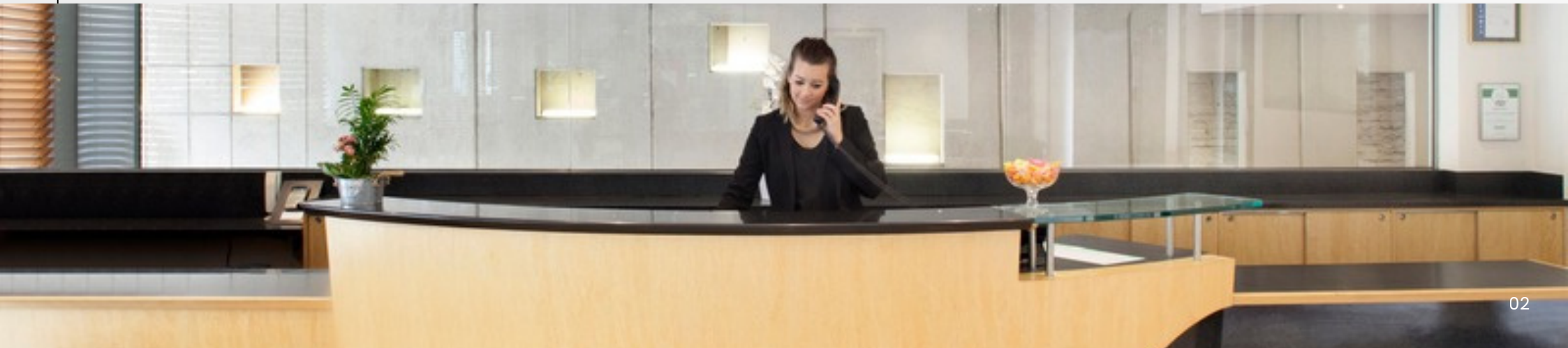
CONFERENCE PACKAGES

2026



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INTRODUCTION

Melbourne Metropole Central is located on vibrant Brunswick Street, Fitzroy — just 8 minutes from the Melbourne CBD. Our venues provide the perfect setting for meetings, workshops, and corporate functions.



15–180 Delegates

Our spaces comfortably accommodate groups from 15 to 180 guests.



Variety Of Room Types

Choose from a range of rooms to suit meetings, workshops, or events.



Flexible Catering Packages

Enjoy tailored catering options from our in-house Metropole Cafe.



Free Wi-Fi

Stay connected with complimentary Wi-Fi throughout the venue.



Secure Undercover Parking

On-site secure parking is available for your convenience. Fees may apply.

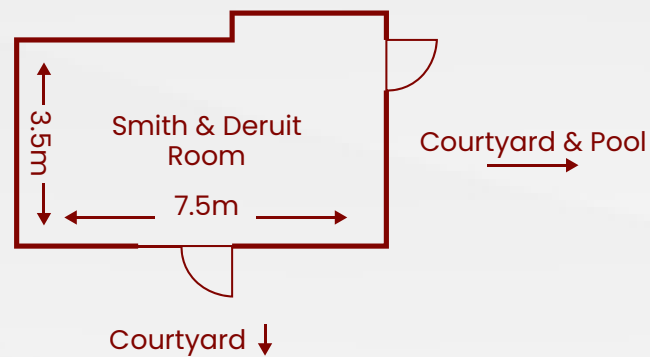


Audio-Visual Equipment Hire

We provide AV equipment to enhance your presentations.

SMITH & DERUIT ROOM

The Smith & Deruit room is a boardroom setting perfect for small meetings and events, seating up to 16 delegates.



CONFIGURATIONS AND CAPACITIES

RECEPTION	THEATRE	U-SHAPE	BOARDROOM	CLASSROOM	BANQUET
-	-	-	12	-	-

ROOM HIRE

Weekday (Monday - Friday)

\$250

Weekend & Public Holidays

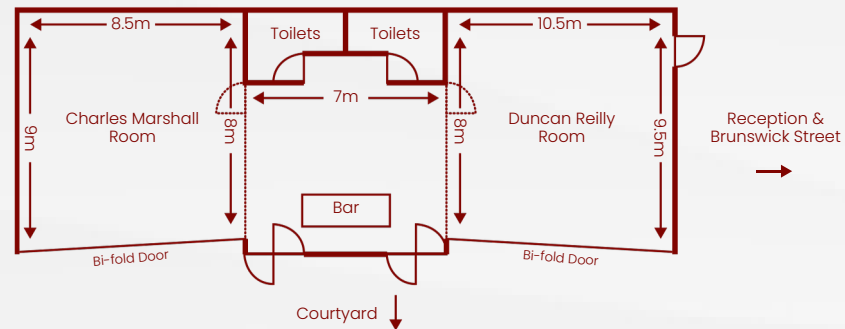
\$350





CHARLES MARSHALL ROOM

The Charles Marshall Room is a versatile space that can accommodate up to 80 delegates. It offers ample natural light and an outlook of the courtyard and pool.



CONFIGURATIONS AND CAPACITIES



RECEPTION

100



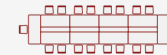
THEATRE

80



U-SHAPE

30



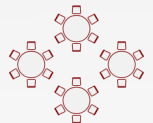
BOARDROOM

36



CLASSROOM

40



BANQUET

60

ROOM HIRE

Weekday (Monday - Friday)

\$450

full day

\$280

half day

Weekend & Public Holidays

\$550

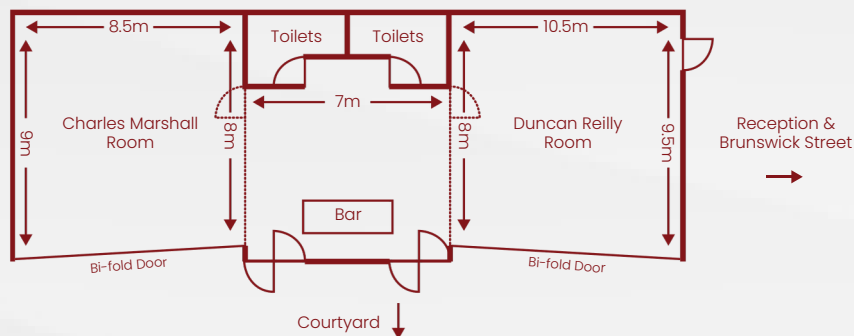
full day

\$380

half day

DUNCAN REILLY ROOM

The Duncan Reilly Room is a flexible space for up to 100 delegates. Bi-fold doors open to the courtyard, bringing in natural light and creating outdoor breakout areas.



CONFIGURATIONS AND CAPACITIES

RECEPTION	THEATRE	U-SHAPE	BOARDROOM	CLASSROOM	BANQUET
100	100	36	40	70	70

ROOM HIRE

Weekday (Monday - Friday)

\$500	\$300
full day	half day

Weekend & Public Holidays

\$600	\$400
full day	half day





EQUIPMENT

Additional equipment is available on request. Charges may apply.

Equipment	Price*
Data Projector	\$150
Whiteboard & Markers	\$50
Lectern	\$NA
Flip-Chart, Butchers Paper & Markers	\$40
Notepad & Pen	\$5 per person
Audio Equipment Microphone & Speaker	\$150

**prices are correct at time of publishing but are subject to change*

STAY DELEGATE PACKAGE

The Stay Delegate Package includes accommodation in single studios or shared two-bedroom apartments, along with catering, room hire, and AV equipment.

PACKAGE INCLUSIONS*



Room Amenities

Room Hire
Notepads and Pens
Iced Water and Mints



Accommodation

Single Studio Apartment or
Shared 2-Bedroom Apartment
Car Parking for all Delegates



Audio Visual

Projector & Projection Screen
Flip Chart with Paper and Markers
Whiteboard and Markers



Catering

Tea, Coffee & Fruit Juice on Arrival
Buffet Breakfast
Morning & Afternoon Tea & Coffee
Cold Working Lunch
Buffet or Alternate Dinner Menu

CONTACT FOR PRICING

**minimum 20 delegates*





DAY DELEGATE PACKAGE

Our Day Delegate Package is perfect for one-day events. It includes room hire, catering, parking, and AV equipment, with tea and coffee served morning and afternoon, plus a varied lunch spread.

PACKAGE INCLUSIONS*



Room Amenities

Room Hire
Notepads and Pens
Iced Water and Mints



Catering

Tea, Coffee & Fruit Juice on Arrival
Morning & Afternoon Tea & Coffee
Combo Lunch Deal



Car Parking

Car Parking for all Delegates



Audio Visual

Projector & Projection Screen
Flip Chart with Paper and Markers
Whiteboard and Markers

PACKAGE RATES

Weekday (Monday - Friday)

\$95 per person

Weekend & Public Holidays

\$99 per person

**minimum delegates apply*

CATERING PACKAGES

A detailed view of a buffet table set for a catered event. The table is laden with a variety of dishes: several large white bowls filled with colorful salads (one with olives and tomatoes, another with green beans and corn), a basket of golden-brown bread rolls, and several stainless steel chafers containing cooked meats and vegetables. In the foreground, there are more bowls of pasta or rice with vegetables, and a platter of grilled vegetables like zucchini and tomatoes. A person's hand is visible on the right, using tongs to serve a dish onto a plate. The background is softly blurred, showing more of the buffet setup and some greenery.

BREAKFAST CATERING

Fresh breakfast catering ideal for meetings, conferences, seminars and early starts. Breakfast can be served as individual portions or shared platters, making it suitable for both formal meetings and relaxed morning gatherings. Private dining room options for groups 20+

CONTINENTAL BREAKFAST \$25 PP

15 person minimum

A light and balanced option for morning meetings and conference arrivals.

Includes:

- Fresh bakery pastries
- Sliced bread and spreads
- Yoghurt and berry cups
- Fresh seasonal fruit platter
- Cereals
- Filter coffee & tea

Ideal for morning briefings, seminars and conference arrivals.

HOT BREAKFAST \$35 PP

15 person minimum

A more substantial breakfast option designed for longer meetings or early corporate events.

Includes:

- Quiches
- Bacon and egg wraps or muffins
- Bakery pastries
- Fresh seasonal fruit platter
- Cereals
- Filter coffee & tea

Perfect for conference mornings, early team meetings or hosted breakfasts.

Please discuss tailored requirements with our conference coordinator





CORPORATE LUNCH PACKAGES

LIGHT STANDARD LUNCH \$20 PP

Includes:

- One sandwich, cut in halves or quarters
- Seasonal side salad
- Fresh fruit platter

Optional add-ons: \$5 PP

- Juice or soft drinks
- Texas muffins

EXECUTIVE LUNCH \$45 PP

Includes:

- One sandwich, cut in halves or quarters
- Half wrap
- Seasonal side salad
- One hot canapé
- One cold canapé

Optional add-ons: \$5 PP

- Juice or soft drinks
- Texas muffins

RECOMMENDED SERVING GUIDE

Catering Style

- | | |
|-------------------|--|
| • Light catering | 2 sandwich quarters + side salad per person |
| • Standard lunch | 4 sandwich quarters + side salad per person |
| • Executive lunch | 5–6 sandwich quarters + side salad + 1 hot canapé + 1 cold canapé per person |

COFFEE & TEA

- Percolator coffee & tea \$6 pp

FRUIT PLATTERS

- Fresh seasonal fruit platter \$10 pp

SWEET SELECTION

- Scones with jam and cream \$5.5 each
- Texas muffins \$5.5 each
- Chocolate brownies \$5.5 each
- Caramel slice \$5.5 each
- Chocolate biscuits \$5.5 each
- Banana bread \$5.5 each
- yogurt cups & berries \$5.5 each

MORNING TEA / AFTERNOON TEA PACKAGES \$40 pp

Please discuss tailored requirements with our conference coordinator





BUFFET & EVENT DINING

SALAD SELECTION

- Moroccan spiced chickpea salad
- Glazed vegetable salad with halloumi
- Turmeric yoghurt cauliflower with mint and cardamom
- Warm green bean and lentil salad
- Roast aubergine with saffron coconut yoghurt
- Roast and pickled celeriac with chilli and lime dressing
- Farro and roasted red pepper salad
- Steamed aubergine with charred chilli salsa
- Asian slaw with vermicelli noodles and tangy sesame and lime dressing
- Carrot, lemon, roasted tomato and barley salad
- Lime and poppy seed slaw with curry leaf oil
- Roast pumpkin and rocket with creamy mustard dressing
- Shaved fennel, cucumber and rocket salad with salsa verde

SIDES

- Fresh artisan bread
- Seasonal roasted or steamed vegetables

OPTIONAL ADDITIONS

- Canapé service on arrival
- Dessert selections
- Fruit platters
- Sweet treats

Please discuss tailored requirements with our conference coordinator

SALADS, PLATTERS & ADD-ONS

VEGETABLE SALADS

\$10 per serve — **10** person minimum

- Moroccan spiced chickpea salad
- Glazed vegetable salad with halloumi
- Turmeric yoghurt cauliflower with mint and cardamom
- Warm green bean and lentil salad
- Roast aubergine with saffron coconut yoghurt
- Roast and pickled celeriac with chilli and lime dressing
- Farro and roasted red pepper salad
- Steamed aubergine with charred chilli salsa
- Asian slaw with vermicelli noodles and tangy sesame and lime dressing
- Carrot, lemon, roasted tomato and barley salad
- Lime and poppy seed slaw with curry leaf oil
- Roast pumpkin and rocket with creamy mustard dressing
- Shaved fennel, cucumber and rocket salad with salsa verde

Protein can be added to any salad for an additional \$2 per person.



Please discuss tailored requirements with our conference coordinator



HOT AND COLD CANAPES

Enjoy a large selection of hot and cold canapés served by roaming staff or on platters

HOT CANAPES

- Korean fried chicken with gochujang glaze
- Lamb koftas with sumac yoghurt
- Middle Eastern lamb skewers with tahini yoghurt
- Beef empanadas with tomato relish
- Mini caramelised onion and beef sausage rolls
- Mini beef brisket and red wine pies
- Meat dumplings with soy dipping sauce
- Seafood dumplings with chilli soy dressing
- Vegan dumplings with sesame soy dipping sauce (V)
- Arancini with garlic aioli (V)
- Spanakopita with lemon yoghurt (V)
- Moroccan vegetable sausage rolls (V)
- Moroccan vegetable wellingtons (V)
- Moroccan pasties (V)
- Sweet corn fritters with avocado crema (V)
- Smashed pea falafel with tahini sauce (V)
- Mini chicken skewers with lemon and oregano
- Sticky pork belly bites with apple slaw
- Mushroom and thyme vol-au-vents (V)
- Cheese and herb croquettes (V)
- Pumpkin and sage croquettes (V)
- Gruyère and thyme polenta chips (V)
- Mini Yorkshire puddings with roast beef and horseradish cream
- Duck pancakes with cucumber, spring onion and hoisin
- Coconut-crumbed prawns with lime mayo
- Pork belly bao with pickled cucumber
- Crispy tofu bao with chilli mayo (V)

EVENT DURATION

1 hour event

5-6 per person

2 hour event

7-9 per person

PACKAGE RATES

6 Items

\$45 per person

9 Items

\$55 per person

COLD CANAPES

- Smoked salmon blini with crème fraîche and dill
- Salmon and herb cigars with kewpie mayo
- Caramelised onion and goats cheese tarts (V)
- Rice paper rolls with dipping sauce (V)
- Fruit skewers (V)
- Rare roast beef crostini with horseradish cream
- Prosciutto, melon and basil skewers
- Whipped ricotta tartlets with honey and thyme (V)
- Tomato, bocconcini and basil skewers (V)
- Smoked trout cucumber rounds with dill cream
- Chicken Waldorf tartlets
- Poached chicken and herb finger sandwiches
- Tuna tartare tartlets with sesame and soy
- Crab and avocado tartlets
- Beetroot, goats cheese and walnut tartlets (V)
- Charred vegetable and hummus crostini (V)
- Mushroom pâté crostini with cornichons (V)
- Cucumber cups with whipped feta and herbs (V)
- Duck and orange rice paper rolls
- Vietnamese prawn rice paper rolls
- Antipasto skewers with salami, olive, mozzarella and roasted capsicum
- Roast pumpkin, feta and sage tartlets (V)

Please discuss tailored requirements with our conference coordinator





SLIDERS & PREMIUM CANAPÉS

Sliders & Premium canapés are available as additions to any canapé package.

SLIDER SELECTION

- Beef slider \$6.80 each
- Grilled chicken slider \$6.80 each
- Stuffed portobello mushroom slider(V) \$6.80 each
- Hot honey roast chicken thigh slider \$6.80 each
- Falafel slider(V) \$6.80 each

PREMIUM CANAPÉS

- Oyster with gin and verjuice granita \$8.50 each
- Seared scallops with chilli and lime \$8.50 each
- Crayfish and crab brioche bites \$6.80 each
- Mini lobsterrolls \$13.50 each
- Bacon-wrapped medjool dates stuffed with gorgonzola \$9.50 each
- Prawn cocktail endive cups \$12.00 each
- Spiced pulled brisket endives \$11.00 each
- Roquefort and cranberry endives (V) \$7.50 each
- Sautéed foie gras on brioche \$13.50 each
- Beef carpaccio with bone marrow and cavolo nero \$13.50 each

Gluten-free & vegan options available.

BEVERAGE OPTIONS

Enjoy a wide range of beer, wine, spirits, and soft drinks with our beverage packages. Packages are available for two or three hours. Minimum 25 guests.

BEVERAGES AVAILABLE

- Selected White and Red Wines
- Sparkling Wines
- Selected Imported and Australian Full Strength Beers
- Selected Australian Light Beers
- Juice and Soft Drinks
- All Spirits POA

BEVERAGE RATES

Option 1 (3 hour service)

\$45 per person

Standard Beer, Wine & Soft Drinks

Option 2 (3 hour service)

\$65 per person

Beer, Wines, Spirits & Soft Drinks

Option 3 (3 hour service)

Pay As You Go

Gluten-free & vegan options available.



METROPOLE CAFÉ

Located within Metropole Hotel in Fitzroy, Metropole Café offers chef-led catering for corporate meetings, conferences, private events and celebrations across Melbourne. Our menus combine refined café cuisine with modern catering formats, designed to suit everything from boardroom lunches and seminars to cocktail parties, private dinners and wedding celebrations.

All food is prepared fresh from our Fitzroy kitchen using quality ingredients, with a focus on professional presentation, reliable service and flexible menu planning.

We regularly cater for:

- Corporate meetings and boardroom lunches
- Conferences and seminars
- Cocktail events and networking functions
- Private celebrations and milestone events
- Wedding receptions and special occasions

Events can also be hosted at the hotel's conference and function spaces and we also offer off-site catering at your chosen venue across Melbourne.

With an experienced chef team and a professional commercial kitchen, we are equipped to cater for both intimate gatherings and larger-scale events. Our team is happy to assist with planning the perfect menu and service style for your event.

METROPOLE CAFE



CONTACT US

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