

METROPOLITAN

— *Hotel* —

FUNCTION PACK

Welcome to The Met Mackay

At The Met Mackay, we believe every great event starts with the right atmosphere. Our venue has long been a favourite local meeting place, and today it continues to bring people together for celebrations, milestones and memorable moments of every kind.

Whether you're planning a birthday, engagement, corporate gathering or a casual get-together, our spaces are designed to feel welcoming, flexible and full of character. Pair that with quality food, crisp drinks and genuine hospitality, and you've got the perfect setting for an event that feels easy, enjoyable and effortlessly you.

Our team is here to make your planning simple and your celebration unforgettable. No stress, no fuss - just good times, great service and a venue that knows how to look after its locals.

Let's make your next event memorable at The Met Mackay.





METROPOLITAN
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HOTEL

Our team will be with you every step of the way to make your event hassle free and enjoyable for everyone. We offer FREE room hire no matter what your occasion, be it a birthday, anniversary or engagement, we can help turn your function into a special event. Get in touch with our dedicated functions team today for a no-obligation chat about your next special event.

Beer Garden

Capacity: 50

Our vibrant beer garden offers an outdoor shared dining area, complete with fairy lights and high-top seating, perfect for any special event. Surrounded by lush greenery and a laid-back vibe, it's an ideal setting for casual gatherings, birthday celebrations, cocktail parties, or even a long afternoon session.





Restaurant

Seated: 130

Standing: 280

Perfect for hosting both private and large-scale functions. This space can be molded to your desires, with space for bands, comedians, MCs and a dance floor to suit any occasion. Whether it's a milestone celebration, corporate event, or social gathering, our team is here to help you plan and execute a memorable event.

Platters

EACH PLATTER FEEDS 8-10 PEOPLE

BREAD & DIPS 100

Rustic loaf of homemade crusty bread, three dips, carrots, cucumber sticks (V, VG)

ANTIPASTO 145

Prosciutto, smoked ham, salami, Australian cheese, dried fruit, crackers, basil pesto, toasted sourdough (LG, VO, VGO)

AUSSIE 125

Sausage rolls, mini pies, beef bites, quiches, selection of sauces

SKEWERS 190

Spiced chicken, kofta, halloumi & vegetable skewers (LD, LG)

VEGETARIAN 115

Assorted quiche, arancini balls, vol-au-vents, garlic bread, condiments (LGO, V, VG)

CHICKEN WINGS 85

Seasoned wings tossed in chipotle sauce (mild) finished with a blue cheese drizzle (LGO, LDO)

PIZZA 60

Margherita, meat lovers, Hawaiian, garlic bread and chips

SEAFOOD 120

Fresh local prawns, salt & pepper calamari, battered fish, potato cakes, condiments (LD)

YUM CHA 115

Vegetable spring rolls, chicken dim sims, prawn twisters, condiments (LD)

SANDWICH 85

Variety of flavours (LD, LGO, VO, VGO)

KIDS 80

Hawaiian pizza, chicken nuggets, battered fish, seasoned chips, tomato & BBQ sauces

FRUIT 75

Seasonal fruits (LD, LG, VG)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option





Buffet

MINIMUM 30 GUESTS

ROAST CARVERY BUFFET 49PP

PORK LEG OR ROTISSERIE STYLE CHICKEN

Served with oven roasted potatoes, QLD blue pumpkin, garden peas & honey roasted carrots, pan gravy, green leaf salad, bread rolls, cultured butter (VO, VGO)

*Add Lamb or Beef +7pp
Vegetarian option available*

(Choose 2 for \$15)

CHICKEN TIKKA MASALA

raita, pappadum, steamed basmati (LG)

HOMEMADE WAGYU BEEF LASAGNE

layers of pasta, creamy cheese, bolognaise, parmesan, garden salad, chips (LGO)

SINGAPORE CHILLI NOODLES

chicken & prawn, fermented chilli (LD, LG)

TRUFFLE POTATO GRATIN

pecorino, pan grattato (V, GF)

Served with cured meats, grain salad, oven roasted potatoes, QLD blue pumpkin, garden peas & honey roasted carrots, pan gravy, green leaf salad, bread rolls, cultured butter

POTATO GNOCCHI

roasted pumpkin, fetta, crispy sage, toasted seeds

DESSERTS

(Choose 2 for \$10)

PAVLOVA chantilly cream, passionfruit, kiwi (LG, V)

APPLE CRUMBLE vanilla crème, raspberry (V)

TIRAMISU ice cream, strawberry, mint, cocoa powder

KIDS MENU (INCLUDES DESSERT) 15

CHICKEN NUGGETS, CHIPS, ICE CREAM

BATTERED FISH & CHIPS, ICE CREAM

BEEF BURGER, CHIPS, ICE CREAM

HAWAIIAN PIZZA, CHIPS, ICE CREAM

Alternative for kids served buffet style

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Set Menu

2 COURSE \$61 | 3 COURSE \$73

ENTREES

(choose 2)

BRUSCHETTA

jamon serrano, manchego, sun-dried tomato tapenade, pistachio dukkah, rustic bread (LDO, LGO, V, VGO)

SALT & PEPPER CALAMARI

aioli, lemon (LGO)

PRAWN COCKTAIL

QLD prawns, Mary Rose sauce, lettuce cup, lemon, spiced avocado puree (LD, LGO)

PORK BELLY

apple puree, onion salsa, cider glaze, salted crackling (LD, LG)

POTATO GNOCCHI

roasted pumpkin, fetta, crispy sage, toasted seeds (V)

MAINS

(choose 2)

BRAISED BEEF CHEEK

herby garlic mash, heirloom carrots, rosemary beef jus (LDO, LG)

ROASTED CHICKEN SUPREME

loaded salt baked sweet potato, ivory slaw, tomato coulis (LD)

PAN SEARED SALMON

smashed chat potatoes, green pea puree, heirloom tomato & caper salsa (LG)

ITALIAN CRUMBED STUFFED MUSHROOMS

blue cheese, cream, mozzarella (V)

LAMB SHANK

bed of creamy mash, topped with black and white bean ragu (GF)

DESSERTS

(choose 2)

TIRAMISU

rich layered coffee infused biscuit, mascarpone cheese (V)

CHOCOLATE BROWNIE

raspberries, Tim Tam crumble, raspberry sorbet (V)

CHURROS

cinnamon sugar, chocolate sauce (V)

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Seniors

2 COURSE \$30

MAINS

(choose 1 main)

BEEF SCALLOPINI

potato puree and mushroom sauce (LG)

GRILLED CHICKEN & GARLIC CREAM SAUCE

seasonal vegetables & creamy mash (LG)

CRUMBED FISH

house salad, chips, tartare

DESSERTS

(choose 1 dessert)

PAVLOVA

chantilly cream, passionfruit, kiwi (LG, V)

APPLE CRUMBLE

vanilla crème, raspberry (V)

TIRAMISU

ice cream, strawberry, mint, cocoa powder (V)

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CONTACT US

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