



FUNCTIONS PACK

**canopy\***  
COLLINGWOOD

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## Canopy Collingwood

Nestled in the heart of Collingwood, just 50m from Smith Street’s vibrant atmosphere, Canopy Collingwood is the perfect venue for private celebrations.


Offering a top-floor event space with panoramic views of Melbourne’s CBD, exclusive private lift access, and a sleek contemporary design, our venue sets the scene for any birthday, engagement party, anniversary, or social gathering.


## Enquiries

Contact our Venue & Events Coordinator **Katrina** for event enquiries

 [canopycollingwood.com](https://canopycollingwood.com)

 [hello@canopycollingwood.com](mailto:hello@canopycollingwood.com)

 Level 8 / 1-9 Sackville Street  
Collingwood 3066

 0410 757 004



# EAT. DRINK. CELEBRATE.

Our event packages include everything you need for a seamless event.  
We take care of the details so you can focus on enjoying yourself.

## ALL VENUE HIRE INCLUDES:

- Immersive sound system with iPad & Spotify setup
- Custom professional lighting to match your event's vibe
- Microphones for speeches, toasts & entertainment
- Use of all in-house furniture
- Linen, crockery, cutlery & glassware
- Complimentary still & sparkling water
- Private green room included
- Easels for your signage (optional custom signage)
- High-speed WiFi
- Ping pong table
- Billiards table
- Dedicated Event Coordinator
- 1 hour bump-in & bump-out
- Set-up, pack-down & cleaning services

## ADDITIONAL ADD-ONS:

- Catering & Beverage Packages
- Entertainment and styling
- Additional furniture hire







OUR SPACES

# FULL VENUE

Step into a stunning event space designed for unforgettable celebrations

With private lift access, this top-floor venue offers an exclusive experience for your event. The open-plan layout gives you the freedom to create the perfect atmosphere – whether you want a high-energy party with a DJ or a laid-back lounge setting. Our immersive sound system and dynamic lighting let you set the mood effortlessly.

Floor-to-ceiling windows flood the space with natural light and showcases panoramic views of Melbourne’s CBD. Celebrate at sunset with city views or toast the night away under the lights – our space is designed to make every moment special.

COCKTAIL	SEATED	SCREEN	MUSIC	MICROPHONE	LIVE STREAM
					
120	80	Y	Y	Y	Y

State-of-the-art AV equipment includes:

- Presentation Screens
  - Sound Speaker Systems with Spotify setup
  - Custom lighting system
  - Static uplighters
- Microphones (Lapel & Wireless)
  - Live Streaming & Recording





## OUR SPACES

# LOUNGE & BALCONY

**A space to relax, play, and take in the views.**

This space is included in full venue hire.

Unwind in our stylish lounge area — perfect for a relaxed social hub or a friendly game of ping pong or billiards. Whether you want to kick back with a drink, enjoy some lighthearted competition, or create a cozy chill-out zone, this space is designed for effortless fun.

Step outside onto the wrap-around balcony, where you and your guests can soak in the city skyline. With comfortable outdoor seating, it's the ideal spot to take in the sunset, enjoy fresh air, or continue the party under the glow of the city lights.

### Lounge Area features:

- Plush seating & stylish furnishings
- Ping pong table (*included*)
- Billiards table (*included*)

### Wrap-around balcony features:

- Outdoor gas heaters
- Comfortable outdoor seating & tables
- BBQ (*optional*)

### State-of-the-art AV equipment includes:

- Presentation Screens
- Surround Sound Speaker Systems
- Custom lighting system
- Live Streaming & Recording





OUR SPACES

# PRIVATE ROOM

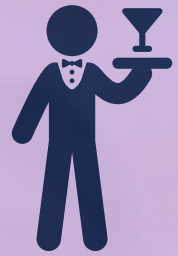
**A dedicated space for privacy.**  
A private and functional space also included in all venue hires, perfect for adding convenience to your event.

Use it as a green room for special guests, a quiet retreat to reset, or a prep space for hosts. It's also great for storing gifts, decorations, or personal belongings to keep the main event area clutter-free. Designed for both practicality and comfort, this space ensures you have everything you need just steps away from the action.



SEATED	SCREEN
	
6	Y

# AMENITIES



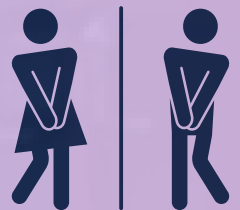
Venue Staff



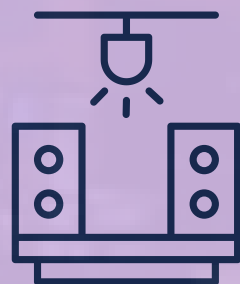
Natural Light:  
Floor to ceiling windows



Wheelchair accessible space



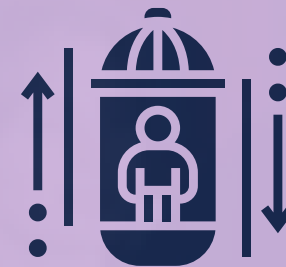
Accessible and unisex restrooms



Custom lighting & immersive  
sound system



Wrap-around balcony space  
with stunning city skyline views



Private lift access for  
exclusive experience



Use of BBQ on the balcony



Outdoor gas heater



Stylish and modern furnishings

# CANAPÉ PACKAGES

Minimum 20 people

LITE - 2 HR

\$35 pp

4 x small bites  
2 x big bites

ESSENTIAL - 3 HR

\$45 pp

4 x small bites  
2 x big bites  
1 x substantial

SIGNATURE - 4 HR

\$60 pp

6 x small bites  
3 x big bites  
1 x substantial

ADDITIONAL ITEMS

big bites + \$10

substantial + \$14

SMALL BITES



LAMB FILLET MIGNON (GF)

Black truffle mayo

LEMONGRASS & GINGER PORK STICK

Coriander & lime dressing

TOM YUM PRAWN TWISTER

Sweet chilli

CHILLI SALTED CALAMARI

Lemon aioli

MAC & CHEESE CROQUETTES (V)

Smoked paprika aioli

LAMB KOFTA SKEWERS (GF)

Tzatziki

MIXED ARANCINI (V)



PEKING DUCK PANCAKE

Spring onion hoisin

SMOKED SALMON BLINI

Horseradish mascarpone & caviar

JALAPENO DOUGHNUT

Herbed soft goats cheese & salmon pearls

CORN AND CORIANDER FRITTERS (V)

Guacamole, fried halloumi

BRUSCHETTA (V)

Smashed pea, Persian feta & vincotto  
bruschetta

RICE PAPER ROLLS (VG, GF, LF)

Green mangu tofu, edamame & sambal

BIG BITES

WAGYU CHEESEBURGER

Dill cucumber, SBR sauce, pickled ranch  
mayo

BBQ PORK BANH MI

Pickled vegetables, spring onion, hoisin  
kewpie

FRIED CHICKEN KARAAGE (LF)

Gua bao with chilli pickled slaw, hoisin  
kewpie

LAMB KOFTA LETTUCE WRAP (GF)

Smoked eggplant, green sambal yoghurt

CHILLI BEAN QUESADILLA (VG, LF)

Guac & jalapeno vegan coyo

SUBSTANTIALS

12 HOUR WAGYU BRISKET

Baked mac and three cheese,  
bourbon BBQ sauce

KOREAN FRIED CHICKEN

Pickled cucumber salad,  
gochujang sauce

STICKY PORK BELLY (GF, LF)

Tamarind caramel, pickled Asian  
slaw, fragrant herbs & chilli jam

BEER BATTERED FLATHEAD FILLET  
& CHIPS (LF)

Tartar sauce, lemon

MISO ROASTED SOBA NOODLES  
(VG, LF)

Pumpkin, pickled shiitake  
mushroom, qukes, soba noodles,  
edamame, teriyaki sauce

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan | (GF) Gluten Free | (LF) Lactose Free

\*Menus are subject to change due to seasonal availability. Dietaries can be catered for.



HOT



COLD

\*Canapés require chef hire (\$95/hr)  
charged additionally based on your event needs.



# HOT PLATTERS

**WAGYU CHEESEBURGER SLIDER ..... \$129.00**

Wagyu cheeseburger slider, SBR BBQ sauce, pickled ranch mayo (15 pieces)

**PORK BELLY BUN ..... \$129.00**

Glazed pork belly bun, fried onion, pickles, chipotle sauce (15 pieces)

**SPICY FRIED CORN SLIDER (V) ..... \$129.00**

Spicy fried corn slider, halloumi, harrisa mayo, piquillo pepper (15 pieces)

**LAMB KOFTA SKEWERS (GF) ..... \$100.00**

amb kofta skewer, tzatziki (20 pieces)

**SATAY CHICKEN SKEWER ..... \$100.00**

Satay chicken skewers, peanut sambal (20 pieces)

**SAVOURY PASTRIES ..... \$95.00**

Grass fed beef sausage rolls, pies & tarts (20 pieces)

**STEAMED DUMPLING ..... \$55.00**

Select between: Pork chive wonton, wagyu beef gyoza, prawn ginger dumpling, chicken siu mai, green vegetable dumpling (V) (25 pieces)

**(V)** Vegetarian | **(VO)** Vegetarian Option | **(VG)** Vegan | **(GF)** Gluten Free | **(LF)** Lactose Free  
*\*Menus are subject to change due to seasonal availability. Dietaries can be catered for.*



# COLD CANAPÉ PLATTERS

**BRUSCHETTA (V)** ..... \$99.00

3 varieties of chef selection bruschetta (30 pieces)

**LEMON ZAATAR CHOOK** ..... \$99.00

Lemon zaatar chook, harissa yoghurt, pita (24 pieces)

**PEKING DUCK PANCAKES** ..... \$120.00

Peking duck pancakes, hoisin, spring onion, cucumber (24 pieces)

**CURED SALMON** ..... \$110.00

Cured salmon blini, citrus mascarpone, caviar (24 pieces)

**BEEF BRESOLA** ..... \$110.00

Beef bresola, ricotta, lemon and herbs (24 pieces)

**LAMB FILLET CROSTINI** ..... \$120.00

Peppered lamb fillet crostini, truffled mushroom pate (24 pieces)

**RICE PAPER ROLLS** ..... \$110.00

Select between: Prawn & Coriander, Bulgogi Beef, Teriyaki Beef, Miso chicken & Thai basil,  
Scallop and pickled veg, Tom yum tofu (V), Enoki mushroom & vegetable (V)

**(V)** Vegetarian | **(VO)** Vegetarian Option | **(VG)** Vegan | **(GF)** Gluten Free | **(LF)** Lactose Free  
*\*Menus are subject to change due to seasonal availability. Dietaries can be catered for.*



# GRAZING PLATTERS

**\$129 each**

Serves 10

## **PREMIUM CHEESE SELECTION**

Local & artisanal cheeses served with chutneys, quince paste, dried fruits, fruit loaf & grapes

## **ITALIAN SELECTION**

Cured meats, salami sticks, grilled chorizo, local cheeses, fruit, chargrilled vegetables, olives, pickles, baked bread & crackers

## **PLOUGHMANS PICNIC**

Traditional ploughman's style platter of roast beef, smoke chicken, roast ham, aged cheddar, boiled eggs, pickles & freshly baked bread

## **SAVOURY PASTRIES**

Cheese-filled piquillo peppers, rice balls, chorizo, crispy prawns, beef pinchos, frittata, jamon, manchego cheese, olives, baked bread & crackers

## **SUSHI (GF, LF)**

Salmon, chicken and vegetable nori, maxi and nigiri pieces, with pickled ginger, soy & wasabi

## **MIDDLE EASTERN**

Stuffed vine leaves, lamb kofta, falafel, dried fruits, pickles, marinated Persian feta, baked flatbread & crackers

## **VEGETABLE GARDEN (V, VG, GF, LF)**

Market vegetables including assorted dips, quakes, asparagus, sugar snaps, rainbow carrots, truss tomatoes, capsicum, baked bread & crackers

**(V)** Vegetarian | **(VO)** Vegetarian Option | **(VG)** Vegan | **(GF)** Gluten Free | **(LF)** Lactose Free

*\*Menus are subject to change due to seasonal availability. Dietaries can be catered for.*

# TACO PACKAGE

\$32 pp

Minimum 30 people

**A MIX OF SOFT AND HARD SHELL TACOS.**

**All elements come ready to go for your guests to build their preferred taco.**

- **SOFT SHELL TACO**
- **HARD SHELL TACO (GF)**

## CHOOSE 2:

- **SPICY SOUTHERN STYLE CAJUN CHICKEN (LF)**
- **SMOKEY KOREAN BEEF BRISKET (LF)**
- **CRUNCHY TEMPURA FLATHEAD FILLETS (LF)**
- **TEXAS PULLED PORK SHOULDER (LF)**
- **SRIRACHA TOFU (V, VG, LF)**

## GARNISHES INCLUDED:

- **SHREDDED ICEBERG LETTUCE (V, VG, GF, LF)**
- **CHARRED CORN PICO DE GALLO (V, VG, GF, LF)**
- **BLACK MOLE SAUCE (V, VG)**
- **HOUSE GUACAMOLE (V, VG, GF, LF)**
- **SOUR CREAM (GF)**
- **CHILI PICKLED RED SLAW (V, VG, GF, LF)**
- **FRESHLY PICKED CORIANDER (V, VG, GF, LF)**
- **CHEESE**

**(V)** Vegetarian | **(VO)** Vegetarian Option | **(VG)** Vegan | **(GF)** Gluten Free | **(LF)** Lactose Free

*\*Menus are subject to change due to seasonal availability. Dietaries can be catered for.*

# GRAZING BOARDS

## ANTIPASTO BOARD

40 PAX	\$660
60-80 PAX	\$1620
100-150 PAX	\$2520

- Local cheeses of Tarago River blue, Maffra aged cheddar & Tasmanian heritage double brie
- Range of cured air-dried meats, salami sticks and chorizo sausage
- Pickled, marinated and charred fresh seasonal vegetables
- House made dips and chutneys
- Fresh and dried fruits
- Smoked nuts & marinated olives
- Filled vine leaves and piquillo peppers
- Artisan breads and crackers
- Decorated with Australian natives

## CHEESE BOARD

40 PAX	\$570
50 - 80 PAX	\$1520

- Various mixed local and imported premium cheese of hard, blue, soft and wash rind
- Quiche
- Dried and fresh fruits
- Lavosh
- Fruit & nut bread honeycomb

## DESSERT BOARD

40 - 70 PAX	\$970
70 - 100 PAX	\$1570
100+ PAX	\$2070

- Lemon meringue tarts
- Sticky date pudding
- Chocolate mud cake
- Tiramisu
- Biscoff toffee cheesecake
- Orange and almond tumble cakes
- Macarons
- Selection of petit fours

*\*Dietary sweets available by request*  
*\*\*Dessert Board contains nuts*

## FRUIT BOARD

40 - 50 PAX	\$420
80 - 100 PAX	\$1070
100+ PAX	\$1570

- Fruit is all freshly and seasonally sourced
- Watermelon
- Pineapple
- Cantaloupe
- Honeydew
- Grapes
- Strawberries
- Kiwi
- Garnished with various edible flowers and styled with wooden boards, risers and rustic props

# BEERS & WINES

## BEER

Carlton	Corona**
Mountain Goat	Great Northern**
Great Northern Crisp	
Cascade Light	

## RED WINE

Mornington Peninsula Pinot Noir, VIC <b>(VG)</b>
Hollick The Bard Cabernet Sauvignon, Coonawarra, SA
Basileus Shiraz, Barossa Valley, SA <b>(VG)</b>
Les Peyrautins Merlot, Languedoc, FRANCE **
Angove McLaren Vale Shiraz, McLaren Vale, SA <b>(VG)</b> **

## WHITE WINE

Mt Riley Sauvignon Blanc, Marlborough, NZ
Basileus Riesling, Clare Valley, SA <b>(VG)</b>
Mt Riley Pinot Gris, Marlborough, NZ
Water Wheel Chardonnay, Bendigo, VIC
Paladino Pinot Grigio, Veneto, ITALY**
Peninsula Panorama Chardonnay (unoaked), Mornington Peninsula, VIC <b>(VG)</b> **
Sugar & Spice Moscato, SA <b>(VG)</b> **

## SPARKLING

Charles Pelletier, Burgundy, FRANCE
Studio Series Sparkling, SA <b>(VG)</b>
Villa Jolanda Prosecco, Veneto, ITALY
Lost Farm NV, Tamar Valley, TASMANIA <b>(VG)</b> **

## ROSÉ

Estandon Rosé, Provence, FRANCE
Wild Olive Rosé (Org), McLaren Vale, SA <b>(VG)</b>

# COCKTAILS

## A&B SMASH (N)

Gin, apple, basil, lemon, cucumber

## APEROL SPRITZ

Aperol, prosecco, orange, soda

## BERRY GOOD TIME (N)

Vodka, mixed berries, pineapple, basil, lemon

## BLUE LADY

Gin, blue curacao, lemon, gomme

## CAPTAIN ROOTS (N)

Spiced rum, pineapple, peach, hibiscus, lime

## COSMOPOLITAN (N)

Vodka, triple sec, cranberry, lime

## HIBISCUS SOUR (N)

Vodka, triple sec, hibiscus, lemon

## KIWI & ELDERFLOWER FIZZ (N)

Gin, kiwi, elderflower, lime, soda

## LYCHEE COCONUT MARGARITA (N)

Tequila, lychee, coconut, lemon

## MANDARIN & GINGER SOUR (N)

Vodka, mandarin, ginger, lime

## MARGARITA NEGRA

Tequila, triple sec, lime, charcoal (tasteless)

## PASSION MANGO MARTINI (N)

Vodka, passion fruit, mango, lemon

## PINA HABANERO MARGARITA (N)

Tequila, triple sec, pineapple, lime, habanero

## PINK GIN SPRITZ

Pink gin, prosecco, butterfly pea, lemon, cucumber, mint, soda

## RASPBERRY SOUTHSIDE (N)

Gin, raspberry, mint, lime

## SALTED CARAMEL ESPRESSO MARTINI

Vodka, kahlua, coffee, salted caramel

## SOMBRE SOUR

Spiced rum, maple syrup, lemon, bitters

## TRO-PICK ME (N)

Gin, watermelon, coconut, lemon, salt

**(VG)** Vegan | **(N)** Non-alcoholic option available

*Menus are subject to change due to seasonal availability.*

*\*\*Additional charges apply for these items when selected as part of a beverage package.*

# BEERS & WINES

## BEER

Carlton	Cavalier Lager
Mountain Goat	Cavalier Hazy Ale
Great Northern Crisp	Corona**
Cascade Light	Great Northern**

## RED WINE

Mornington Peninsula Pinot Noir, VIC **(VG)**  
Hollick The Bard Cabernet Sauvignon, Coonawarra, SA  
Basileus Shiraz, Barossa Valley, SA **(VG)**  
Les Peyrautins Merlot, Languedoc, FRANCE \*\*  
Angove McLaren Vale Shiraz, McLaren Vale, SA **(VG)** \*\*

## WHITE WINE

Mt Riley Sauvignon Blanc, Marlborough, NZ  
Basileus Riesling, Clare Valley, SA **(VG)**  
Mt Riley Pinot Gris, Marlborough, NZ  
Water Wheel Chardonnay, Bendigo, VIC  
Paladino Pinot Grigio, Veneto, ITALY\*\*  
Peninsula Panorama Chardonnay (unoaked), Mornington Peninsula, VIC **(VG)** \*\*  
Sugar & Spice Moscato, SA **(VG)** \*\*

## SPARKLING

Charles Pelletier, Burgundy, FRANCE  
Studio Series Sparkling, SA **(VG)**  
Villa Jolanda Prosecco, Veneto, ITALY  
Lost Farm NV, Tamar Valley, TASMANIA **(VG)** \*\*

## ROSÉ

Estandon Rosé, Provence, FRANCE  
Wild Olive Rosé (Org), McLaren Vale, SA **(VG)**

# COCKTAILS

## A&B SMASH (N)

Gin, apple, basil, lemon, cucumber

## APEROL SPRITZ

Aperol, prosecco, orange, soda

## BERRY GOOD TIME (N)

Vodka, mixed berries, pineapple, basil, lemon

## BLUE LADY

Gin, blue curacao, lemon, gomme

## CAPTAIN ROOTS (N)

Spiced rum, pineapple, peach, hibiscus, lime

## COSMOPOLITAN (N)

Vodka, triple sec, cranberry, lime

## HIBISCUS SOUR (N)

Vodka, triple sec, hibiscus, lemon

## KIWI & ELDERFLOWER FIZZ (N)

Gin, kiwi, elderflower, lime, soda

## LYCHEE COCONUT MARGARITA (N)

Tequila, lychee, coconut, lemon

## MANDARIN & GINGER SOUR (N)

Vodka, mandarin, ginger, lime

## MARGARITA NEGRA

Tequila, triple sec, lime, charcoal (tasteless)

## PASSION MANGO MARTINI (N)

Vodka, passion fruit, mango, lemon

## PINA HABANERO MARGARITA (N)

Tequila, triple sec, pineapple, lime, habanero

## PINK GIN SPRITZ

Pink gin, prosecco, butterfly pea, lemon, cucumber, mint, soda

## RASPBERRY SOUTHSIDE (N)

Gin, raspberry, mint, lime

## SALTED CARAMEL ESPRESSO MARTINI

Vodka, kahlua, coffee, salted caramel

## SOMBRE SOUR

Spiced rum, maple syrup, lemon, bitters

## TRO-PICK ME (N)

Gin, watermelon, coconut, lemon, salt

**(VG)** Vegan | **(N)** Non-alcoholic option available

*Menus are subject to change due to seasonal availability.*

*\*\*Additional charges apply for these items when selected as part of a beverage package.*



# BEVERAGE PACKAGES

**Enjoy unlimited access to our bar.**

All packages include 1 bartender, with setup and pack-down covered.

Additional bartenders required for groups over 25 people.

## BEERS & WINES

**Selection of 2 beers, 2 red, 2 white, 2 sparkling, rosé & 3 soft drinks**

Min spend \$1790

**3 HOURS**

**\$30 pp**

**4 HOURS**

**\$40 pp**

**5 HOURS**

**\$50 pp**

**6 HOURS**

**\$55 pp**

### ADD-ONS:

**SPIRITS**

**+\$20 pp**

**COCKTAILS**  
(MIN 60)

**\$12 each**

**ADDITIONAL STAFF**  
(MIN 3 HRS)

**\$65/hr**

**UPGRADE BEERS & WINES**

**From \$2.50**

## COCKTAILS

**Selection of 4 cocktails made fresh to order**

Min spend \$2190

**3 HOURS**

**\$40 pp**

**4 HOURS**

**\$50 pp**

**5 HOURS**

**\$60 pp**

**6 HOURS**

**\$70 pp**

### ADD-ONS:

**BEERS & WINES**

**+\$15 pp**

**SPIRITS**

**+\$15 pp**

**ADDITIONAL STAFF**  
(MIN 3 HRS)

**\$65/hr**

**LIQUID NITROGEN**

**\$100**

**CRAFT ICE**

**(UPON REQUEST)**

*\*Alcohol and bar staff provided by Shakers on Wheels.*

*\*\* Mocktail and bespoke packages available upon request.*

***All packages are add-ons to venue hire charges. Prices are ex-GST.***

All packages include 1 bartender, with setup and pack-down covered.  
Additional bartenders required for groups over 25 people.

# BAR TAB

Charged based on guest  
consumption at the bar.

Min spend \$1590 (or 80 cocktails)

COCKTAILS  
(MIN 80) **\$12 each**

BEERS & WINES **\$9 – 11**

ADDITIONAL  
STAFF  
(MIN 3 HRS) **\$65/hr**

CHAMPAGNE &  
COCKTAIL  
TOWERS

AVAILABLE  
UPON ENQUIRY

# BYO BAR

BYO Drinks and we'll  
serve it for you.

BYO PACKAGE **\$550**  
1 bartender for 3hrs  
up to 25 guests

EXTRA SERVICE  
HOUR **\$99/hr**

ADDITIONAL  
STAFF  
(MIN 3 HRS) **\$65/hr**

COCKTAILS **\$3 each**  
(MIN 80)

Cocktails incur a \$3 fee each to cover garnishes,  
fresh juice, syrups & ice.

*\*Alcohol and bar staff provided by Shakers on Wheels.*



# ELEVATE YOUR EVENT

## WANT SOMETHING EXTRA SPECIAL?

We're in the business of good times! Take advantage of our little black book – we can source unique experiences to elevate your event including

- **DJs**
- **LIVE CLASSICAL & ACOUSTIC PERFORMANCES**
- **PHOTOGRAPHERS**
- **PHOTO BOOTHS**
- **ROVING PERFORMERS**
- **CUSTOM STYLING & CENTREPIECES**

From show-stopping entertainers to the perfect DJ set, we have the connections to bring your vision to life.

Let us handle the details so you can focus on enjoying yourself!





# FAQ

## **DO YOU OFFER SUPPORT DURING THE EVENT?**

Yes — a venue manager is always on-site during your event to assist with operations and coordinate with vendors if needed.

## **CAN I PROVIDE MY OWN MUSIC?**

At Canopy Collingwood, you control the vibe with our iPad for background music, paired with our amazing in-house speakers — though you're welcome to bring a DJ if you prefer to take the party up a notch!

## **WHAT TIME DO EVENTS CLOSE?**

All events must end by 10:00pm on weekdays and 12:00am on weekends.

## **IS THE VENUE WHEELCHAIR ACCESSIBLE?**

Yes — the venue is fully mobility-friendly, with private lift access and accessible bathrooms.

## **DO I HAVE TO HAVE SECURITY?**

Security may be required for your event at the discretion of our team. If required, security will be arranged through our trusted in-house security provider at \$65/hr.

## **CAN I HAVE AN 18TH OR 21ST BIRTHDAY PARTY AT CANOPY COLLINGWOOD?**

Yes – we do allow these events. However, we hold a \$350 damage waiver which we return to you post-event given there is no damage.

## **CAN YOU CATER FOR DIETARIES?**

Yes – we can certainly cater for dietary requirements. We require all dietary requests to be provided at least 1 week before the event.

# LOCATION

## LEVEL 8

**1-9 SACKVILLE STREET, COLLINGWOOD 3066**

Canopy Collingwood is perfectly positioned just 50m from Smith Street. Surrounded by bustling bars, award-winning restaurants, and dynamic music venues, our location offers endless opportunities for pre or post-event experiences.

## VENUE ACCESS

Enter through reception doors and enter private lift to top floor – Level 8

## PUBLIC TRANSPORT

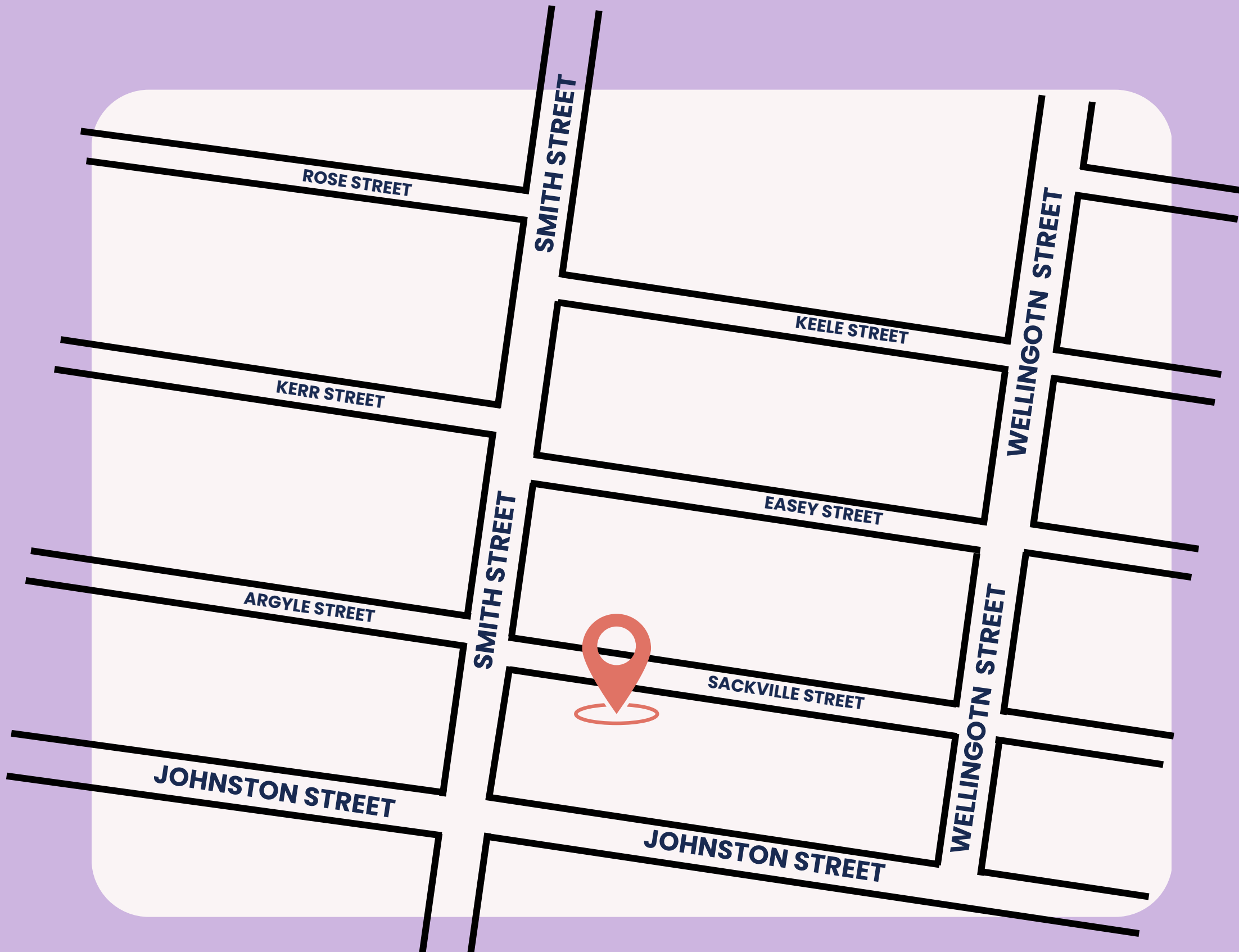
Tram route: 86 is 50m away from the venue

Bus: Johnston St bus stops located 100m away

## PARKING

Paid Parking: Available on Smith St with 2-hr limit until 6pm.

Free Parking: Ample street parking on Sackville St, Budd St and Easey St with a 2-hr limit until 5pm.





# CONTACT

## BOOK IN FOR A SITE VISIT TODAY

Allow our event coordinators to show you around, answer your questions, and help bring your vision to life.

**BOOK NOW** >

## ANY QUESTIONS?

Contact us for any enquiries.



[canopycollingwood.com](https://canopycollingwood.com)



[hello@canopycollingwood.com](mailto:hello@canopycollingwood.com)



Level 8 / 1-9 Sackville Street  
Collingwood 3066



0410 757 004