



CORPORATE FUNCTIONS PACK

canopy*
COLLINGWOOD

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Canopy Collingwood

Nestled in the heart of Collingwood, our top-floor event space offers a spacious and modern setting with panoramic views of Melbourne’s CBD.


Perfect for corporate events, from seminars and product launches to cocktail functions and awards nights, the venue features state-of-the-art AV, hybrid event capabilities, and a sleek, contemporary design.

Enquiries

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

 canopycollingwood.com

 hello@canopycollingwood.com

 Level 8 / 1-9 Sackville Street
Collingwood 3066

 0410 757 004



DESIGNED FOR **IMPACT.** BUILT FOR **VERSATILITY.**

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:

- Microphones, AV equipment & clickers
- Professional custom lighting
- High-speed WiFi
- Use of all in-house furniture
- Linen, crockery, cutlery & glassware
- Complimentary still & sparkling water
- Private meeting room included
- Easels for your signage (optional custom signage)
- Dedicated Event Coordinator
- 1 hour bump-in & bump-out
- Set-up, pack-down & cleaning services

ADDITIONAL ADD-ONS:

- All-Day Menu
- Tea & Coffee Packages
- Evening Canapés
- Beverage Packages
- Additional furniture hire







OUR SPACES

FULL VENUE

Step into our versatile main event space, where functionality meets style.

With private lift access, this top-floor venue offers a seamless experience for guests. The flexible layout transitions effortlessly from daytime seminars and workshops to evening cocktail events, where guests can mingle on the balcony against a stunning city skyline.

Equipped with video conferencing, live streaming, and recording capabilities, it's perfect for hybrid events. Floor-to-ceiling windows showcase panoramic views of Melbourne's CBD, providing a breathtaking backdrop for professional settings.

COCKTAIL	SEATED	SCREEN	MUSIC	MICROPHONE	VIDEO CONF.
					
120	80	Y	Y	Y	Y

State-of-the-art AV equipment includes:

- Presentation Screens
 - Surround Sound Speaker Systems
 - Custom lighting system
- Microphones (Lapel & Wireless)
 - Video Conferencing
 - Live Streaming & Recording





OUR SPACES







CONFERENCE SPACE

Elevate your meetings in our modern conference space.

This space is included in full venue hire or available for stand-alone hire.

With built-in video conferencing, screen sharing, and high-quality AV, it's perfect for board meetings, workshops, and strategy sessions. The space offers a private, professional setting with a sleek design, ensuring a comfortable and focused environment.

It can be used as a breakout area during seminars or a relaxing zone during cocktail events, offering a quiet retreat within a dynamic setting.

STANDING	BOARDROOM	SCREEN	MUSIC	MICROPHONE	VIDEO CONF.
					
30	12	Y	Y	Y	Y

State-of-the-art AV equipment includes:

- Presentation Screens
- Surround Sound Speaker Systems
- Custom lighting system
- Microphones (Lapel & Wireless)
- Video Conferencing
- Live Streaming & Recording






OUR SPACES

PRIVATE MEETING ROOM

A dedicated space for privacy and productivity.
All venue hires include this private meeting room at no extra cost.

Use it as a meeting room, an event organiser’s office, or a prep space for speakers to get ready before taking the stage.

Equipped with video conferencing capabilities, it also allows you to hold remote meetings or get work done while the event is in progress. Whether for focused discussions, last-minute planning, or a quiet moment away from the main event, this space is there when you need it.

SEATED	SCREEN	VIDEO CONF.
		
6	Y	Y

AMENITIES



Venue Staff



Natural Light:
Floor to ceiling windows



Wheelchair accessible space



Accessible and unisex restrooms



High speed WiFi



Wrap-around balcony space
with stunning city skyline views



Onsite commercial
kitchen



Use of BBQ on the balcony



Outdoor gas heater



Stylish and modern furnishings



DELEGATE PACKAGES

FULL DAY DELEGATE

8 hours | \$70 pp

Minimum 12 people

MENU ITEMS:

- Morning Tea
- Lunch (sandwiches, wraps and salads)
- Afternoon Tea

*Option to upgrade to hot meal

BEVERAGES:

- Unlimited Filter Coffee & Tea
- Complimentary water & sparkling water station

HALF DAY DELEGATE

4 hours | \$55 pp

Minimum 12 people

MENU ITEMS:

- Morning Tea OR Afternoon Tea
- Lunch (sandwiches, wraps and salads)

*Option to upgrade to hot meal

BEVERAGES:

- Unlimited Filter Coffee & Tea
- Complimentary water & sparkling water station

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

DELEGATE PACKAGES MENU

Minimum 12 people

MORNING TEA & AFTERNOON TEA

Full Day Delegate: Select 6 Items | Half Day Delegate: Select 3 items

SAVOURY

MINI CROISSANTS

Shaved ham & cheddar cheese

MINI CROISSANTS (V)

Tomato, cheddar cheese & basil

SEASONAL VEGETABLE FRITTATA (V, GF)

Tomato Kasundi

ASSORTED QUICHES

GRASS-FED BEEF ROLLS

MINI BAGEL

Smoked salmon, cream cheese & pickles

MINI BAGEL

Pastrami, pickled cabbage, mustard mayo, swiss cheese, tomato & lettuce

MINI BAGEL (V)

Avocado smash, aged goats cheddar, tomato, rocket & green goddess dressing

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

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

SWEET

ASSORTED DANISH

ASSORTED SWEET MINI MUFFINS (V)

HOUSE BAKED SCONES (V)

Mixed berry jam & vanilla

SLICES / CAKES (V)

FRESH SEASONAL FRUIT SKEWER (V, VG, GF, LF)



LUNCH

12 – 20 pax: Select 2 items

21 – 35 pax: Select 3 items

36+ pax: Select 4 items

MIXED SANDWICHES

Chef’s selection of assorted sandwiches

MIXED ROLLS

Chef’s selection of assorted rolls

MIXED WRAPS

Chef’s selection of assorted wraps

MIXED SUSHI

Selection of maki and nigiri pieces, soy, pickled ginger and wasabi

SAVOURY PASTRIES

Grass fed beef sausage rolls, pies & tarts

PRAWN SANDO

Crumbed prawn sando, bloody mary kewpie, arugula

BRUSCHETTA (V)

Chef’s selection of Bruschetta variety

SALAD

Included

GARDEN SALAD (V, VG, GF LF)

Market garden salad, green leaves, radish, qukes, baby roma tomatoes, chives, soft herb vinaigrette.

PREMIUM SALAD + \$4 pp

CHARGRILLED VEGETABLES (V, GF)

Basil, capers, bocconcini, balsamic glaze

ROASTED PUMPKIN (V, GF)

Green bean & goat cheese, basil dressing

SOBA NOODLES

Pickled shitake mushrooms, sugar snaps, qukes, edamame, pickles, roasted sesame, wasabi and yuzu dressing

ROASTED GREEN ASPARAGUS & EGG (V, GF LF)

Chives, horseradish mayonnaise

ADDITIONS

UPGRADE TO HOT LUNCH

Minimum 20 people

UPGRADE

TWO MAINS

+ \$20 pp

THREE MAINS

+ \$25 pp

FOUR MAINS

+ \$30 pp

INCLUDES

FRIED BABY POTATOES, GARLIC & ROSEMARY CONFIT (GF, LF)

FRESHLY BAKED BREAD ROLLS & BUTTER

SALAD BAR

- Moroccan quinoa, tahini, currants, pinenuts, lemon (V, VG, GF, LF)
- Roasted pumpkin, green beans & goat cheese, basil dressing (V, GF)
- Chargrilled vegetables, basil, capers, bocconcini, balsamic glaze (V, GF)
- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette(V, VG, GF, LF)

MAIN CHOICES

TASMANIAN SALMON (GF)

Poached Tasmanian salmon fillet, pickled cucumber, salmon roe, lemon aioli

BEEF BRISKET (GF, LF)

Slow cooked wagyu brisket, smokey mustard gravy

TURKEY

Roasted free range turkey breast, Cafe de Paris butter

CHICKEN (GF, LF)

Achiote rubbed young chickens, pipperade, fried bitter greens

LAMB SHOULDER (GF, LF)

Salt baked lamb shoulder, garlic and rosemary, chimichurri

PORK BELLY (GF, LF)

Baked brined pork belly, chilli jam

VEGAN TART (V, VG, GF, LF)

Maple glazed vegan carrot and parsnip tart

(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.

ADDITIONS BREAKFAST

+ \$20 pp

Minimum 12 people

SELECT 1 ITEM FROM EACH CATEGORY

SAVOURY

MINI SALMON BAGELS

Smoked salmon, dill caper cream cheese, shaved red onion, westmont pickles

MINI PASTRAMI BAGELS

Pastrami, pickled cabbage, mustard mayo, swiss cheese, tomato & lettuce

MINI AVO BAGELS (V)

Avocado smash, aged goats cheddar, tomato, rock & green goddess dressing

MINI CROISSANTS

Shaved ham & cheddar cheese

MINI CROISSANTS (V)

Tomato, cheddar cheese & basil

SEASONAL VEGETABLE FRITTATA (V, GF)

Tomato kasundi

SWEET

ASSORTED DANISH

Cinnamon swirl
Custard crown
Raspberry crown

FRESH FRUIT SKEWER (V, VG, GF, LF)

NOURISH BOWLS

CHIA POTS (V, VG, GF, LF)

Seasonal berry & coconut yoghurt

YOGHURT CUPS (V)

Granola, seasonal fruit & vanilla yoghurt cups

OATS POTS (V, VG, LF)

Overnight oats, blueberry, almond & agave nectar

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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.*

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	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.*





FAQ

IS THE VENUE AVAILABLE FOR FULL-DAY OR HALF-DAY CORPORATE HIRE?

Yes! We offer both full-day (9AM–5PM) and half-day hire options. Evening events are also available. Custom venue hire quotes are available for hourly hire.

IS AV EQUIPMENT INCLUDED?

Yes — we provide screens, microphones (wireless & lapel), a stage, and full AV support included in the venue hire.

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.

IS THE VENUE WHEELCHAIR ACCESSIBLE?

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

DO YOU OFFER SUPPORT DURING THE EVENT?

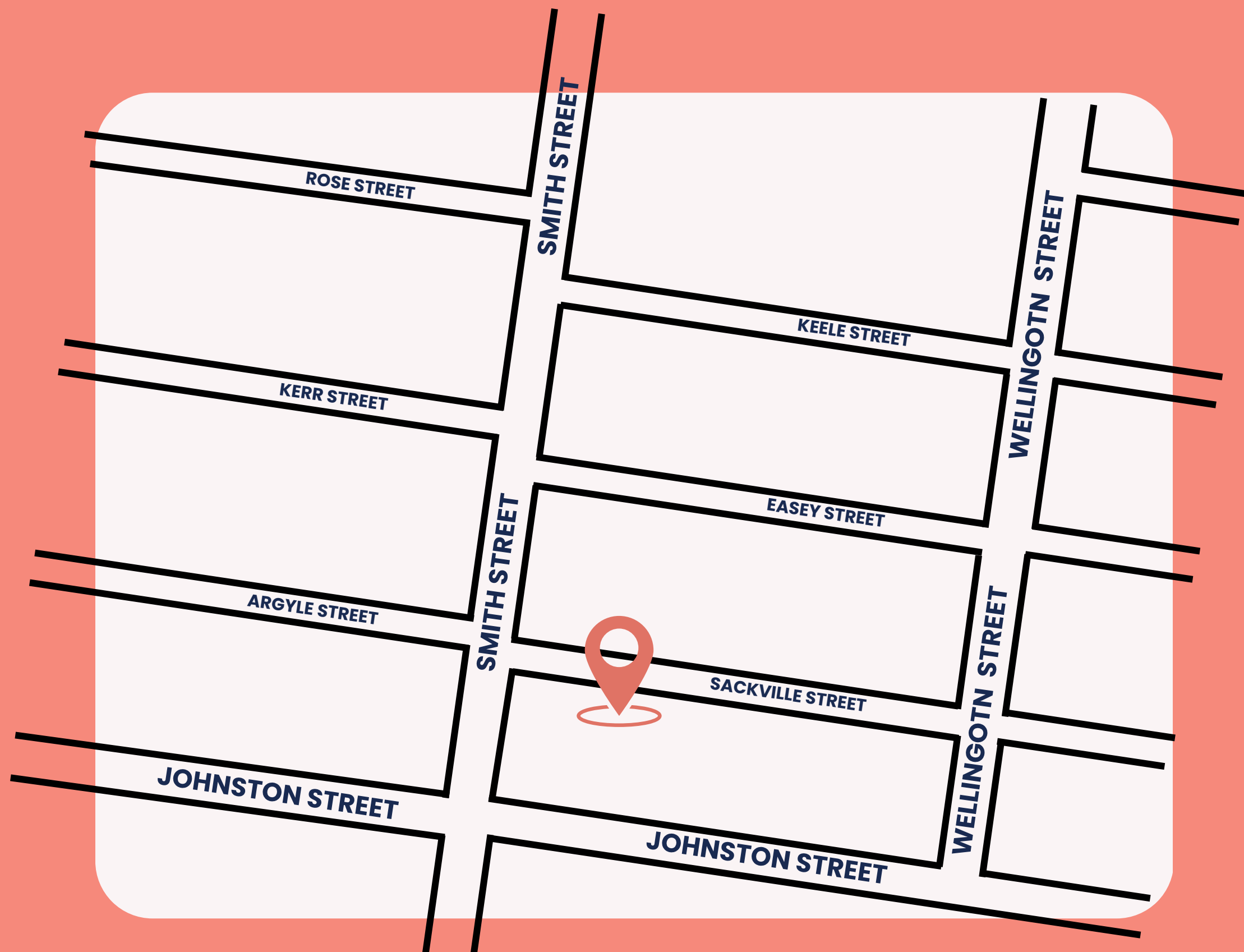
Yes — a venue manager is always on-site during your event to assist with operations and coordinate with vendors if needed.

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 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



hello@canopycollingwood.com



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0410 757 004