



Our philosophy for hosting your canapé cocktail party is simple

Provide personalised, friendly, attentive, seamless and professional food and beverage service with a substantial house made finger food menu

Add to that our experienced and hands on event management team, an intimate heritage wharf surroundings and we will make not only you, but also your guests feel like they are truly a part of the occasion.

Our immediate interaction with your guests on arrival will set the scene.

Drinks are served immediately as guests arrive and endless top ups continue without needing to ask.

Given time for your guests to get settled, a focused and substantial canapé menu service will overcome any hunger concerns for you or your guests.



01

Canape Menu Service

Our favourite canape menu is substantial, handmade on the premises, and include many hot items.

It's 18 canapes per person and also, because the venue is intimate we know how to ensure ALL your guests are constantly being offered food. No one gets hidden nor can 'hide' from us.

Lastly, if you can inform us beforehand, all vegetarians, vegans, coeliac and other dietary preferences will also be well looked after on the night.



Canape Sample Menu

Substantial for a 4.5 hour event \$66 p/h

Medium canapés for a 4 hour event : \$55.00 p/h

Light to medium canapés for a 3 hour event : \$44.00 p/h

- Fresh herb and truffled mushroom arancini with aioli (v)
- Oven caramelized spiced cauliflower with parmesan cheese (v, gf)
- White balsamic vinegar tarragon beetroot on tapioca crisp (v, gf)
 - Sesame crusted seared tuna with smoked chilli mayo (s, gf)
 - Duck pancake w shallot, cucumber and hoisin sauce (m)
- Szechuan pepper cuttlefish, coriander and crispy shallots (s, gf)
 - Crispy pork belly with buttered apple puree (m, gf)
- Chicken Satay skewer with chilli lime and peanut sauce (m, gf)

(2 each of the above 8 items)

- Mini beef burgers with caramelised onion, seeded mustard mayo, greens and caramelised onion (m)
 - Individual fish and chips cones with tartare sauce (s)

(1 each of the above 2 items)

Suggested add ons Fresh shucked oysters with mignonette dressing
(gf) \$4 each

Substantial - Braised pork cheek with chilli lime dressing, shallots
and steamed rice (gf) or Mushroom risotto \$9 each

And many more add on choices... ..



Canape Options

- Fresh herb and gruyere cheese arancini with aioli (v)
 - Oven caramelised spiced cauliflower w parmesan cheese (v, gf)
 - Mini pizza with olive, sundried tomato and basil pesto (v)
 - Vietnamese rice paper rolls (vegan, gf)
 - Heirloom tomato salad skewer (v, gf)
 - Avocado mousse and cranberry on endives (vegan, gf)
 - White balsamic vinegar tarragon beetroot on tapioca crisp (v, gf)
 - Goat cheese mini tart (v)
 - Mini pizza with anchovy, fetta and caramelised onion (s)
 - Beetroot, gin cured salmon on crostini with dill cream fraiche (s, gf)
 - Sesame crusted seared tuna w smoked chilli mayo (s, gf)
 - Szechuan pepper cuttlefish, coriander and crispy shallots (s, gf)
 - Spicy tuna poke on spoon (s, gf)
 - Smoked salmon mousse on cucumber (s, gf)
 - Prawn cocktail on the boat with lettuce, marie rose sauce (s, gf)
 - Duck pancake with shallot, cucumber and hoisin sauce (m)
 - Crispy pork belly with buttered apple puree (m, gf)
 - Lamb croquettes with sauce gribiche (m)
 - Chicken Satay skewer with chilli lime and peanut sauce (m, gf)
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- Individual fish and chip cones with house tartare sauce (s) x 1 ea
 - Mini beef burger, mustard mayo, greens & caramelised onion (m) x 1 ea
 - Beef skewers with salsa verde (m, gf) x 1 ea
 - Spiced chicken slider with Asian slaw with sriracha mayo (m) x 1 ea



02

Beverage Menu Service

As for all other aspects of the venue our philosophy is for personalised and attentive drinks service.

Drinks are available at the bar and freely poured all night around the room relative to the demand.

We pride ourselves in having a drink in each guest's hand within 30 seconds of their arrival and guests not needing to ask for a top up or another beer.

These top ups happen all night and at the risk of sounding negative - A glass half full is an glass half empty in our book!



Beverage Menu Choices

Arrival Cocktails as a great start to any night we recommend some simple but effective Cocktails on arrival.

Please pre choose 2 of the below

- Regal Rouge Australian Vermouth Spritz -
Aperol Spritz Prosecco with Aperol, ice, orange and soda
- Champagne Cocktail with Prosecco Cointreau, and orange
- Pimms Cocktail Pimms Number 1, dry ginger, lemonade, cucumber

Cost \$8.00 per unit served, or complementary if included in set priced packages below.

Plus a choice of the following as either consumption or set price.

Package A Drinks

**Substantial for a 4.5 hours event \$60 p/h
or 3.5 hours \$50 p/h**

- Cocktails on arrival
- Pete's Pure Sparkling Prosecco
- Pete's Pure Pinot Grigio Adelaide Hills SA
- Watson Family Vineyards Shiraz Margaret River WA
- Sydney Lager
- Stone and Wood Pacific Ale
- The Hill's Apple Cider
- Coopers Premium Light
- Vestal purified sparkling water
- Coke, Lemonade, Orange juice, Espresso coffee on request



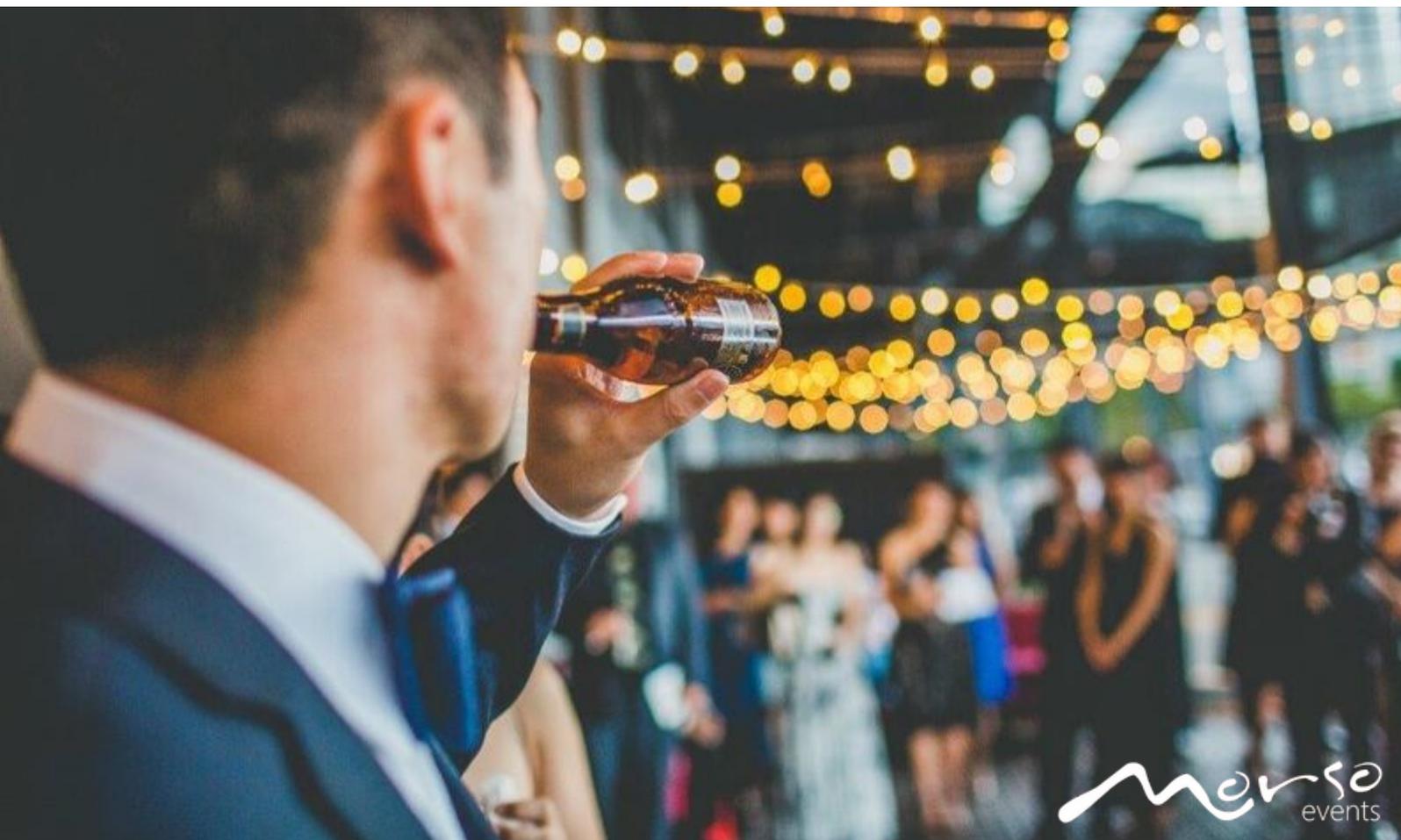
Package B Drinks

**Substantial for a 4.5 hours event \$70 p/h
or 3.5 hours \$60 p/h**

Same as Package A. with an upgrade on the three wines served.

- Primo Estate Primo Secco NV, SA
- Warramate Chardonnay Yarra Valley, VIC
- Jim Barry The Lodge Hill Shiraz Clare Valley, SA

Spirits- Controlled service is optional and additional. Although our spirits are often made unavailable during events, responsible service of spirits can be added to a bar tab as required if pre arranged. Please feel free to speak with us in regards to your personal spirit preferences. If we can add we will.





03

Next Step is to check your preferred date is available,

And if so, after a no obligation chat about your plans and we will send you a specific proposal.

We can also meet and show you the venue space first hand.

For a summary of the pricing breakdown inclusive of GST

Canapés

- Substantial canapés for a 5 hour event : \$66.00 p/h
- Medium canapés for a 4 hour event : \$55.00 p/h
- Light to medium canapés for a 3 hour event : \$44.00 p/h

Beverages

- 4.5 hour Beverage package A: \$60.00 p/h
- 3.5 hour Beverage package A: \$50.00 p/h

- 4.5 hour Beverage package B : \$70.00 p/h
- 3.5 hour Beverage package B : \$60.00 p/h

Other Items

- Room setup, hire and event management \$500.00
- Service on Food and beverage spend 6%

Optional extras for discussion (Not Included above)

- Optional Extras Optional Ceremony on site: \$500.00 inc gst (30 minutes at the start - water offered otherwise no drinks service)
- Children (drinks, simple meal & dessert) : \$25.00ea
 - Optional Noodle Boxed Meal: \$10.00 p/h
- Optional DJ Style Music Equipment Hire: \$250.00
- Optional Plasma TV / HDMI Hire: \$110.00
- Optional Additional (Last) Half hour: \$500.00 plus drinks consumed
 - 3rd Party Meal (drinks, main meal): \$25.00ea



Contact your event management team now:

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