



A Morso Events seated dinner party gives you the best of both worlds

Starting on the covered outdoor deck for pre dinner drinks and canapés, we allow you to mingle, enjoy and get into the mood of the occasion.

This is where we get to warmly welcome you and your guests with professional and friendly drinks and canapé service.

This less structured period runs for approximately 45 mins and allows for a more free flowing space for guest to mingle and catch up.

At seating time we move to the more structured, casual fine dining element, giving guests an on-the-night choice of entree and main.

Drinks and water are kept well topped up throughout the dinner, and lastly, quality espresso coffee service is matched to the sweets course.

*Something that only a working cafe restaurant can provide.
We have three menus listed below;*



01

A La Carte Premium Dinner Menus

Premium Menu - Sample a la carte \$110 p/h
minimum 25 guests, maximum 60 guests.

Canapés

(Served with pre dinner drinks on the outside deck to begin)

- Oven caramelised spiced cauliflower with parmesan (v, gf)
- Fresh herb and truffled mushroom arancini with aioli (v)
- Avocado mousse and cranberry on endive (vegan)

Entrées

(Served warm crusty bread rolls and butter)

- Roasted beetroot with orange and avocado (vegan)
- Citrus cured kingfish, smoked chilli mayo, radish, cucumber, mint (s, gf)
- Grilled chilli butter king prawn, with green papaya salad (s, gf)
- Chargrilled quail with farro and pomegranate salad, salsa verde (m)

Main (choice of 4 courses)

(Served with sides of green salads and rosemary salted roast potatoes)

- Cumin roasted pumpkin, broccolini, dutch carrot, stracciatella cheese (v, gf)
- Crispy skin chicken supreme with spinach, pomme puree, thyme pan sauce (m, gf)
- Pan seared snapper with fennel puree, grilled asparagus, cherry tomato (s, gf)
- Herbal roasted lamb rack with buttered dutch carrot and broccolini, mint chimichurri sauce (m, gf)

Alternate served Dessert

(Served with choice of tea and coffee)

- Lemon buttermilk pannacotta with fresh berry salsa and balsamic (v, gf)
- M-Oreo white chocolate mousse, raspberry gel, milk skin and chocolate soil (v)
- Chocolate gâteau with fresh berries and anglaise (v)



A La Carte Standard Dinner Menus



Standard Menu - Sample a la carte \$85 p/h
minimum 25 guests, maximum 60 guests.

Canapés

(Served with pre dinner drinks on the outside deck to begin)

- Oven caramelised spiced cauliflower with parmesan cheese (v, gf)
- Fresh herb and truffled mushroom arancini with aioli (v)

Entrées

(Served warm crusty Sonoma bread rolls and butter)

- Heirloom tomato basil salad, pistou, burrata cheese (v, gf)
- Chicken roulade with turmeric cavolo nero, raisin, and sweet corn puree (m, gf)
- Grilled chilli butter king prawn, with green papaya salad (s, gf)

Main (choice of 3 courses)

(Served with sides of green salads and rosemary salted roast potatoes)

- Cumin roasted pumpkin, broccolini, dutch carrot, stracciatella cheese (v, gf)
- Pan seared snapper with fennel puree, grilled asparagus, cherry tomato (s, gf)
- Sous vide beef tenderloin with thyme burnt butter, broccolini, congo chips, bearnaise sauce (m, gf)

Alternate served Dessert

(Served with choice of tea and coffee)

- Lemon buttermilk pannacotta with fresh berry salsa and balsamic (v, gf)
- M-Oreo white chocolate mousse, raspberry gel, milk skin and chocolate soil (v)





02

Beverage Menu Service

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

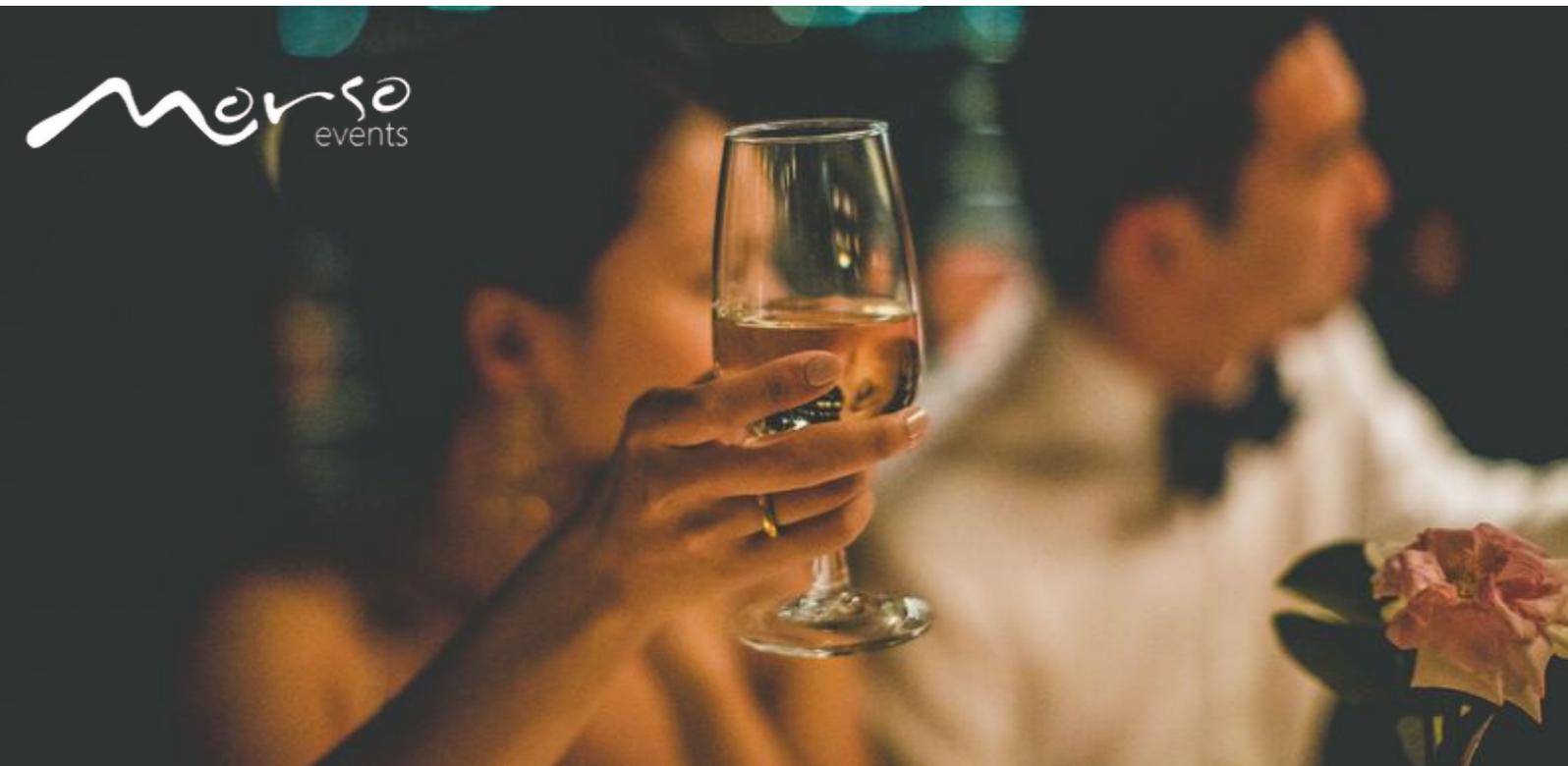
Drinks are available at the bar and freely poured all night around the room relative to the demand.

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!

The logo for Merse events, featuring the word 'merse' in a white, cursive script font and the word 'events' in a smaller, white, sans-serif font below it.

merse
events





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, sugar & 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 Mornington
 - 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 red and white wine 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 chat about your plans, 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

Premium 4 course A La Carte choice menu : \$110.00 pp
or Standard 4 course A La Carte choice menu : \$85.00 pp

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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