

Seated Dinner Private Dining & Event Planning



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 1 hour 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. In keeping with the feel of a restaurant and less that of a function centre, this individual choice at the table give all your guests more involvement in the evening.

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;

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Menu - a la carte sample (premium) minimum 25 guests, maximum 60 guests.

\$110 per head plus drinks - see drink packages we suggest package B.

Canapés and pre dinner drinks on the outside deck to begin

Pumpkin and sage tortellini with nut brown butter. ^(v)

Fresh herb and gruyere cheese arancini with aioli. ^(v)

Olive, fetta and caramelised onion pisladier. ^(v)

Choice on the night of Entrée with warm crusty Sonoma bread rolls and butter

Asparagus spears, confit tomato, risoni, chardonnay vinaigrette, pecorino ^(v)

Braised pork cheek, seared scallops, carrot puree, carrot cake soil and fresh lime. ^(gf)

Cured salmon, fennel, pickled cucumber, orange and chia ^(s, gf)

Salt and pepper cuttlefish, kombu beurre blanc, radish and cress ^(s, gf)

Choice on the night of Main with sides of green salads and rosemary salted roast potatoes

Chargrilled courgette and roast tomato with gnocchi basil, feta and balsamic ^(v)

Szechuan crusted duck breast with pickles and wild mushrooms ^(gf)

Red snapper fillet with celeriac puree, courgette, basil and pine nuts ^(s)

Braised pork belly with apple three ways and macerated raisins

Alternate served Dessert , choice of tea and coffee

Elderflower pannacotta with fresh berries and biscotti crumb ^(v)

M-Oreo white chocolate mousse, raspberry gel, milk skin and chocolate soil ^(v)

Chocolate gâteau with fresh berries and anglaise ^(v)



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Menu a la carte sample (standard) minimum guests 25, maximum guests 60.

\$85 per head plus drinks - see drink packages

Canapés and pre dinner drinks on the outside deck to begin

Pumpkin and sage tortellini with nut brown butter. (v)

Fresh herb and gruyere cheese arancini with aioli. (v)

Choice on the night of Entrée with warm crusty Sonoma bread and butter

Asparagus spears, confit tomato, risoni, chardonnay vinaigrette, pecorino (v)

Cured salmon fennel, pickled cucumber, orange and chia salad. (s, gf)

Miso marinated tiger prawn with pickled ginger and mustard cress

Choice on the night of Main with sides of green salads, steamed vegetables and rosemary salted roast potatoes

Crispy skinned barramundi with cashew butter bok choy, edamame and soy gel (gf)

Chargrilled courgette and roast tomato with basil, feta and balsamic shards (v)

Bbq Lamb backstrap with skordalia, pickled baby onion, glazed carrots (gf)

Alternate served Dessert , choice of tea and coffee

M-Oreo white chocolate mousse, raspberry gel, milk skin and chocolate soil (v)

Buttermilk pannacotta with fresh berries and biscotti crumb (v)

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Menu degustation sample (7 courses) minimum 20 guests, maximum 45 guests.

\$100 per head plus drinks - see drink packages

Canapé

Freshly shucked Sydney rock oysters with verjuice and eschallot jelly

First Course

Beetroot cured salmon topped with petite orange, fennel, mint and citrus oil

Second Course

Warm flaked cod local prawns and salmon, confit tomato & butter verjuice vinaigrette

Third Course

Oven roasted duck breast with beetroot risotto, cress hazelnut & truffle honey vinaigrette

Fourth Course

Slow cooked beef brisket with smoked potato puree, chipotle sugo and sweet and sour eschallots

Palate Cleanser

Watermelon sorbet with finger lime and mint

Cheese

Maffra cheddar, quince paste, cornichons and rye crisps



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Beverage Menu service 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.

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

A choice of three fundamental payment options exist for your drinks on the night.

1. Fixed rate drink package (full length 4.5 hours service)

If you want to know the final cost of the event in total before you walk through the door then a fixed price can be set.

A briefing on preferred drinks style and demographics will help us allocate the right amount of stock and should ensure an almost limitless supply for the period in question.

2. Fixed rate drink package (full length 4.5 hours service)

This can suit a shorter event or a tighter budget with any drinks after 3.5 hours going on a separate bar tab

Again, a briefing on preferred drinks style and demographics will help us allocate the right amount of stock and should ensure an almost limitless supply for the period in question.

3. Drinks on consumption with an agreed minimum spend over the bar

This option is open to groups where the minimum spend for the date chosen had been exceeded.

Drinks are stocked according to a brief on preferred style, demographic and festive or otherwise nature of the event. This should ensure an uninterrupted supply for the period in question.

Pricing is available on request and somewhat dependant on the wines suggested or chosen.

Drinks are carefully stocktaked at the beginning of the event and again in the 5-10 minutes directly after the bar closes. This is done with the utmost integrity and accuracy and ensures that so long as the minimum spend has been achieved you will only pay for what has been consumed by your guests. We don't keep a running total though, so will not know until we check the stock consumed at the end of the night what the bar spend is. If you think you might like to get a mid event update on the bar tab we will need to arrange this well in advance.

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Beverage Menu Options

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 *Prosecco with Cointreau, sugar and orange zest*
- Pimms Cocktail *Pimms Number 1, dry ginger, lemonade, cucumber, and orange*

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

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

<p>Package A.</p> <p>Set price for 4.5 hours \$60.00 or 3.5 hours \$50.00</p> <p>Cocktails on arrival</p> <p>Primo Estate Primo Secco, Sparkling NV <i>McLaren Vale SA</i> Chapel Hill Pinot Grigio <i>Adelaide Hills SA</i> Watson Family Vineyards Shiraz <i>Margaret River WA</i></p> <p>Plus above beer, soft drinks and coffee</p>	<p>Package B.</p> <p>Set price for 4.5 hours \$70.00 or 3.5 hours \$60.00</p> <p>Cocktails on arrival</p> <p>Primo Estate Primo Secco, Sparkling NV <i>McLaren Vale SA</i> Mount Vernon Pinot Gris <i>Marlborough NZ</i> Jim Barry The Lodge Hill Shiraz 2015 <i>Clare Valley, SA</i></p> <p>Plus above beer, soft drinks and coffee</p>
<p>Package C.</p> <p>Set price for 4.5 hours \$90.00 or 3.5 hours \$80.00</p> <p>Cocktails on arrival</p> <p>Deviation Road Altair nv Sparkling Rose <i>Adelaide Hills SA</i> Warramate Chardonnay <i>Yarra Valley Vic</i> Fromm La Strada Pinot Noir <i>Marlborough NZ</i></p> <p>Plus above beer, soft drinks and coffee</p>	<p>Package D.</p> <p>Set price for 4.5 hours \$120.00 or 3.5 hours \$100.00</p> <p>Cocktails on arrival and Bollinger NV Champagne on arrival</p> <p>Deviation Road Altair nv Sparkling Rose <i>Adelaide Hills SA</i> Warramate Chardonnay <i>Yarra Valley Vic</i> Fromm La Strada Pinot Noir <i>Marlborough NZ</i></p> <p>Plus above beer, soft drinks and coffee</p>

All drink packages above will include the following beer and soft drink items.

<p>Mornington Lager <i>Mornington Peninsula Vic</i> Stockade Brew Co. Chop Shop Pale Ale <i>Camden NSW</i> Stockade Brew Co. Sess Mid strength ale <i>Camden NSW</i> Hillbilly Organic Apple Cider <i>Bilpin NSW</i></p>	<p>Vestal purified sparkling water Coke, Lemonade, Orange juice Espresso coffee on request</p>
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Spirits

Although our spirits are normally unavailable during events and cocktails service is limited,
RSA driven service of spirits can be discussed as required.

Please feel free to speak with us in regards to your personal drink preferences. If we can modify, we will.

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Pricing breakdown inclusive of GST

Food

<u>Premium 4 course</u> A La Carte choice menu :	\$110.00 per head
Or	
<u>Standard 4 course</u> A La Carte choice menu :	\$85.00 per head
Or	
<u>Degustation 7 Course</u> set menu :	\$100.00 per head

Beverages

4.5 hour Beverage package A:	\$60.00 per head
3.5 hour Beverage package A:	\$50.00 per head
Or	
4.5 hour Beverage package B :	\$70.00 per head
3.5 hour Beverage package B :	\$60.00 per head

Room setup, hire and event management \$500.00

Service on final spend 10%

Not Included above, optional extras for discussion;

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 (\$20.00 if drinks are on consumption)

Optional DJ style music equipment hire: \$250.00 (Option 2. In music section above)

Optional Plasma TV / HDMI hire: \$110.00

Optional additional (Last) Half hour: \$500.00 plus drinks consumed

3rd party meal (drinks, main meal): \$25.00 ea

(Please note that aside from food and beverage add ons, time and equipment inclusions to not add towards the minimum spend)

Deposit amount approx 20-30%: Usually \$1,100.00-\$2,200.00

In summary -Depending on the minimum spend for the night, your dinner party should range from \$150.00-\$210.00 per head all inclusive.

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Guide to minimum spends and room hire inclusions

How do your guest numbers look?

multiply by your preferred menu and drinks package and then refer to our

Minimum Spend Guideline below.

If you think you might not quite get there,
please contact us and we will see if some savings can be made to book your event with us.

<p><u>September 2019/2020</u> Monday-Wednesday \$4400 Thursday - Friday \$6600 Saturday \$7700 Sunday \$6600</p> <p><u>October 2019/2020</u> Monday-Wednesday \$4400 Thursday - Friday \$7700 Saturday \$8800 Sunday \$6600</p> <p><u>November 2019/2020</u> Monday-Wednesday \$5500 Thursday \$7700 Friday \$8800 Saturday \$8800 Sunday \$6600</p>	<p><u>December 2019/2020</u> Monday-Wednesday \$6600 Thursday - Saturday \$9900 Sunday \$6600</p> <p><u>January 2019/2020</u> Monday-Wednesday \$4400 Thursday - Friday \$6600 Saturday - Sunday \$6600</p> <p><u>February 2019/2020</u> Monday-Wednesday \$4400 Thursday - Friday \$6600 Saturday- Sunday \$6600</p>	<p><u>March 2019/2020</u> Monday-Wednesday \$4400 Thursday - Friday \$7700 Saturday \$8800 Sunday \$6600</p> <p><u>April 2019/2020</u> Monday - Wednesday \$4400 Thursday- Friday \$6600 Saturdays \$8800 Sundays \$7700</p> <p><u>May 2019/2020</u> Monday - Friday \$4400 Saturdays- Sundays \$6600</p> <p><u>June, July August 2019/2020</u> All weekdays Min \$4400 All weekends Min \$5500</p>
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[Request a call back or Make an enquiry about your planned event here](#)

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Imagine your celebration here..

