

Private dining

Canapé menu options



Typical menus include 9 types of canapés with 2 of each item per person. If you would prefer, we have many proven canapé menu combinations that can be suggested and quoted. Please note that individual canapés are not priced, however the cost of 18-20 canapés per person ranges from \$38.50 to approximately \$55.00 per head including gst depending on items selected.

VEGETARIAN CANAPÉS (v)

Potato and goats cheese croquette with coriander mayonnaise

House made pizza with sundried tomatoes, roast pumpkin and basil pesto

Pumpkin and sage tortellini with buerre noisette

Herb and gruyere cheese arancini with aioli

Roasted beetroot and goats cheese mousse tart

Zucchini and cherry tomato frittata with basil mayonnaise

Caponata and feta tartlet

Olive and caramelised onion 'French' pizza

Blini with eggplant puree and roasted capsicum

SEAFOOD CANAPÉS (s)

Salt and pepper squid skewers

Mini prawn cocktail

Fresh shucked oyster with mignonette dressing

Lime marinated chargrilled swordfish

Salmon and avocado salsa rotolo

Chilli crab spring rolls

Prawn and coriander rice paper rolls

Mixed seafood skewers

Mini fish and chips cones with lemon mayonnaise and crispy parsley

MEAT CANAPÉS (m)

Gremolata chicken goujons

Chargrilled Riverina lamb backstrap with rosemary marmalade

Mini burger with caramelised onions, seeded mustard and rocket

Meat ball 'spoons' with Napoli sauce and reggiano

Chorizo and capsicum skewers

Mini house made lean sausage rolls with Morso Tomato Relish

Lamb kofta with tzatziki

Braised pork spring rolls

Roasted duck shallot and hoisin pancake

Beef tartare en croute

SWEET CANAPÉS (sw)

Coconut macaroons with white chocolate and strawberry ganash

Mini house made portuguese tarts

SUBSTANTIAL OPTIONAL EXTRAS SERVED IN NOODLE BOXES

Wild mushroom risotto with brie, white truffle oil, parmesan and rocket
\$9 each

Red curry with atlantic salmon, cherry tomato, pineapple, coriander and steamed rice
\$11 each

Braised pork belly with chilli lime dressing, shallots and steamed rice
\$11 each

Penne pasta with chicken basil pesto mushrooms and cream
\$9 each

Sample menu 1

20 items per person
\$50.00

Potato and goats cheese croquette with coriander mayonnaise (v)

Olive and caramelised onion 'French' pizza (v)

Pumpkin and sage tortellini with buerre noisette (v)

Gremolata chicken goujons (m)

Lime marinated and chargrilled swordfish (s)

Salt and chilli squid skewer with citrus mayonnaise (s)

Roasted beetroot and goats cheese mousse tart (v)

Roasted duck shallot and hoisin pancake (m)

↑ 2 each of the above 8 items

Mini beef burgers with seeded mustard mayonnaise rocket and caramelised onion (m)

Prawn and coriander rice paper rolls (s)

Lamb kofta with tzatziki (m)

Coconut macaroons with white chocolate and strawberry ganash (sw)

↑ 1 each of the above 4 items

Sample menu 2

18 items per person
\$38.50

Herb and gruyere arancini with aioli (v)

House made pizza with sundried tomatoes, roast pumpkin and basil pesto (v)

Pumpkin and sage tortellini with Buerre noisette (v)

Chargrilled Riverina lamb backstrap with rosemary marmalade (m)

Meatballs, napoli sauce and parmesan spoon (m)

Salt & chilli squid skewer with citrus mayonnaise (s)

Blini with eggplant puree and roasted red peppers (v)

House made braised pork spring rolls with pear and chilli dipping sauce (m)

↑ 2 each of the above 8 items

Mini beef burgers with caramelised onion, seeded mustard mayonnaise and rocket (m)

Mini fish and chips cones with lemon mayonnaise and crispy parsley (s)

↑ 1 each of the above 2 items

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Drink menu service and options



Service

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.

Options

For a cocktail/canapé event a choice of two fundamental payment options exist for your drinks on the night.

Option A

Drinks on consumption with an agreed minimum spend over the bar

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

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.

Option B

Fixed rate drink package

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 to any length bar period (although normally 4.5 hours).

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.

If the pricing on this package is above your budget we can discuss a lower set price accompanied by lower stock levels. This might suit an expected lighter drinking than average group.

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

BEER

Peroni
Nastro Azzuro
Coopers Pale Ale
Cascade Premium Light

SOFT DRINKS

San Pellegrino mineral water
Coke
Lemonade
Orange juice
Coffee on request

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

WINE MENU 1

Redbank Emily NV Sparkling
Wirra Wirra Scrubby Rise
Sauvignon Blanc Semillon
McLaren Vale SA
O'leary Walker Cabernet
Merlot Clare Valley SA

WINE MENU 3

Yarrabank Cuvee Yarra Valley
VIC or Pol Roger NV Epernay
France Champagne
(French champagne not available in set price package)
Craggy Range 'Te Muna Road'
Martinborough NZ Sauvignon
Blanc

WINE MENU 2

Redbank Emily NV Sparkling
Corte Giara Veneto Pinot
Grigio or The Yard Pemberton
Sauvignon Blanc
Torbreck Woodcutters
Barossa Valley Shiraz

WINE MENU 4

Wirra Wirra Woodhenge
McLaren Vale Shiraz
Cafe Morso NV Sparkling
Cafe Morso Sauvignon Blanc
Cafe Morso Shiraz

BEER, SOFT DRINKS AND WINE MENU 1

Set price for 4.5 hours

\$55.00 or \$44.00 with some stock limitations

BEER, SOFT DRINKS AND WINE MENU 2

Set price for 4.5 hours

\$66.00 or \$55.00 with some stock limitations

BEER, SOFT DRINKS AND WINE MENU 3

Set price for 4.5 hours

\$99.00 or \$88.00 with some stock limitations

BEER, SOFT DRINKS AND WINE MENU 4

Set price for 4.5 hours

\$40.00 or \$35.00 with some stock limitations

Champagne cocktails with either cointreau angostura sugar and orange, or chambourd, or peach nectar add \$5.50 per unit served. Other cocktails service and spirits discussed as necessary.

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

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Sit down dinner options



Option 1

Timing: 7.00pm to 11.30pm

Guests: minimum 25-50

CANAPÉS AND PRE DINNER DRINKS ON THE OUTSIDE DECK TO BEGIN

Beetroot and goats cheese tartlet

Pumpkin and sage tortellini

ENTRÉE (CHOICE OF 4 ON THE NIGHT) WITH BREAD

Spiced lamb kofta with tzatziki salad and grilled levain

Caponata and goats cheese mousse tart with olive tapenade

Crispy salted squid with watercress and dill mayonnaise

Duck leg confit and waldorf salad

MAIN (CHOICE OF 4 ON THE NIGHT) WITH SIDES OF GREEN SALADS AND ROSEMARY SALTED ROAST POTATOES

Pan seared Atlantic salmon fillet with sweet corn veloute and confit cherry tomatoes

Prosciutto rolled chicken breast, slow poached with sauce soubise, marjoram and confit garlic

Wild field mushroom risotto with truffle oil and parmesan walnut crisps

Slow braised beef bourguignon on puff pastry with bacon lardons, shallots, red wine and mushrooms

DESSERT (CHOICE OF 3) SERVED WITH COFFEE AND TEA

Chai pannacotta with poached pear and basil syrup

Chocolate, walnut and raisin tart with orange blossom mascarpone

Caramelised apple tartlet with vanilla ice-cream

PREMIUM WINE AND BEER LIST

Cafe Morso NV Sparkling Wine

The Yard Sauvignon Blanc 2009 Pemberton WA

Madfish Chardonnay 2007 Great Southern WA

Tarrawarra Estate Pinot Noir 2008 Yarra Valley Vic

Torbreck Woodcutters Shiraz 2008 Barossa Valley SA

Peroni, Nastro Azzuro or Boags Premium Light

San Pellegrino sparkling mineral water, other soft drinks, tea and coffee

Pricing and other details

Based on 25 guests \$3,500.00 inc gst

(see also minimum spends for months September to February)

Four course menu \$75.00

4.5 hour wine, beer, mineral water and coffee set package \$65.00

Option 2

Timing: 7.00pm to 11.00pm

Guests: minimum 40-50

PRE DINNER DRINKS ON THE OUTSIDE DECK TO BEGIN

Then seated on three long table clothed tables inside for a casual a la carte dinner party.

ENTRÉE (CHOICE OF 3 ON THE NIGHT) WITH FRESH BREAD

Spiced lamb kofta with tzatziki salad and grilled levain

Caponata and goats cheese mousse tart with olive tapenade (v)

Crispy salted squid with watercress and dill mayonnaise (s)

MAIN (CHOICE OF 4 ON THE NIGHT) WITH SIDES OF GREEN SALADS AND ROSEMARY SALTED ROASTED POTATOES

Pan seared Atlantic salmon fillet with sweet corn veloute and confit cherry tomatoes (s)

Chargrilled chicken thigh with cumin, coriander and braised lentils

Wild field mushroom risotto with truffle oil and parmesan walnut crisps (v)

Slow braised beef bourguignon on puff pastry with bacon lardons, shallots, red wine and mushrooms

OPTIONAL EXTRA – ADD PETIT FOURS AS DESSERT

WINE AND BEER LIST

Cafe Morso NV Sparkling Wine

Wirra Wirra Scrubby Rise Sauvignon Blanc Semillon 2009 McLaren Vale

O'Leary Walker Cabernet Merlot 2008 Clare Valley SA

Peroni, Nastro Azzuro or Boags Premium Light

Tap water, other soft drinks and coffee

Pricing and other details

Based on 40 guests \$4,000.00 inc gst
(see also minimum spends for months September to February)

Two course menu \$56.00

4 hour wine, beer, mineral water and coffee set package \$44.00

Private dining

Sit down dinner options continued



Option 3

Timing: 3 hours, 6.30pm to 9.30pm

Guests: minimum 40

ALTERNATE SERVED ENTRÉE WITH BREAD

Leek brie and spinach tart with tomato chive salsa (v)

Crispy salted squid with watercress and dill mayonnaise

ALTERNATE SERVED MAIN COURSE WITH SIDES OF GREEN SALADS AND SHOESTRING FRIES

Wild field mushroom risotto with truffle oil and parmesan
walnut crisps (v)

Pan seared Atlantic salmon fillet with sweet corn veloute
and confit cherry tomatoes

DESSERT – SERVED WITH COFFEE AND TEA

Coconut macaroons with citrus ganash

WINE AND BEER LIST

Cafe Morso NV Sparkling Wine

Wirra Wirra Sauvignon Blanc Semillon McLaren Vale SA

O'leary Walker Cabernet Merlot Clare Valley SA

Peroni, Nastro Azzuro or Boags Premium Light

Tea and coffee

Pricing and other details

Based on 39 guests \$3,003.00 inc gst

(see also minimum spends for months
September to February)

Or \$77.00 per head inc gst, inclusive of food and 3 hour beverage
package.

Private dining Event planning and other things you should know



Music and entertainment

Cafe Morso can provide funky up-tempo lounge music to suit almost any group. An alternative to this is to let us start off the night with our music and switch to your chosen music on an iPod. A distinct set and forget playlist works well as access to change tracks is limited.

DJ type music has its restrictions due to noise limitations on our liquor licence, however www.thegrooveacadamey.com.au is our preferred supplier of good djs with a more mature mindset and understanding of the Cafe Morso environment.

Similar scope applies for band and trios. Also, we do not set up any amplified sound equipment on the outdoor deck and would be placed inside.

Whatever we do we have to keep in mind that the venue is very open and although covered, the deck is very outdoors. Music with too much bass or excessive volume can leave us with licensing issues and upset local residents.

Often a happy medium is found with a bit of dancing definitely possible!

Decorations and ambiance

Cafe Morso supplies, included as part of your night ambient outdoor stage lighting, votive candles, wax lantern candles, lounge furniture and table cloths if necessary. Other decorations can be added by yourself or your florist, decorators however we prepare the venue for most groups as walk in walk out.

Please discuss your ideas with us so we can meet on site and plan.

Staffing

We pride ourselves on friendly, attentive and personal service. For a cocktail party we generally supply inclusive 1 waiter/barperson per 20 guests.

You may wish to have an additional person added which can be discussed and costed separately. Seated dinner parties over 40 guests would include 3 waiters.

Licensing, bar close, completion time and getting away

Cafe Morso must not have guests on the premises after midnight so it is imperative that we close the bar half an hour before this or any other agreed exit time. Drinks must not be removed from the premises and due to the public space of the concrete directly adjacent cannot be consumed there. We have approximately 120 square metres of standing room.

Limousines and mini buses can standby at the door but unfortunately taxis are difficult to call due to our private location. Luckily the cab rank at the casino is only a short stroll away.

Bar tabs, final payment and service charges

For consumption bar tabs the final tally of drinks will be invoiced and presented to you within minutes of the bar close. this 'final' amount is due at that time.

All other payments up to and including the minimum overall spend must be completed before the event begins.

Cafe Morso does not incorporate a service charge into the pricing structures. And gratuity is kindly welcome but totally at your discretion.

Minimum spends

For private dining events at Cafe Morso, minimum overall spends apply at different levels throughout the year and also days of the week.

The table below relates to our peak demand periods/nights. The amounts are gst inclusive and will hopefully be achieved with the final number of guests x the menu and drink package chosen. Despite these benchmarks, we are also happy to have a discussion about your budget, average spends and your menu choices.

SEPTEMBER 2010/11

Monday-Wednesday \$3,300.00
Thursday-Friday \$4,400.00
Saturday \$5,500.00

JANUARY 2011/12

Monday-Wednesday \$3,300.00
Thursday-Friday \$5,500.00
Saturday \$6,600.00

OCTOBER 2010/11

Monday-Wednesday \$4,400.00
Thursday-Friday \$5,500.00
Saturday \$6,600.00

FEBRUARY 2011/12

Monday-Wednesday \$3,300.00
Thursday-Friday \$4,400.00
Saturday \$5,500.00

NOVEMBER 2010/11

Monday-Wednesday \$5,500.00
Thursday-Friday \$7,700.00
Saturday \$6,600.00

MARCH 2011/12

Monday-Wednesday \$3,300.00
Thursday-Friday \$5,500.00
Saturday \$6,600.00

DECEMBER 2010/11

Monday-Wednesday \$5,500.00
Thursday-Friday \$7,700.00
Saturday \$6,600.00

APRIL TO AUGUST

Monday-Friday \$3,300.00
Saturdays \$4,400.00

If you have any questions please contact Andy Webb, owner operator, Cafe Morso on 02 9692 0111 or email andy@cafemorso.com.au

Private dining

Event confirmation and deposit details



I/we accept the quotation and would like to reserve the following date. Attached terms and conditions including minimum overall cost described on quote have also been read and signed.

EFT DEPOSITS

Cafe Morso Pty Ltd
BSB 032 020 Account 200 831
Description: 'function deposit and date of function'
Deposit amount if by direct deposit \$ _____

Credit card deposits

Name of cardholder _____

Credit card number _____

Expiry date _____

Signature of card holder _____

Card type _____

Credit card deposit amount \$ _____

Date of function _____

Business name _____

Contact phone number _____

Contact email _____

(invoices will be emailed to this address)

Name _____

Title/position _____

Signature _____

TERMS AND CONDITIONS

We provide for you these terms and conditions that have been set in place so that a quality event and occasion can be achieved for all involved with no unnecessary surprises.

Pricing

Pricing on food, beverage and room hire are correct at time of quotation however may change given adverse seasonal or extra inclusions. The minimum charge quoted is based on the overall spend required for the function to proceed.

Final numbers

Confirmation is required by email at least 4 working days prior to the function date. The client is aware that should numbers fall **below** expectation either on the night or in the period between payment of deposit and event date the minimum charge may still apply for the exclusive reservation of the restaurant.

Deposit and payment

A reservation is not secured until deposit is received. Full payment (agreed minimum spend) is required 7 days prior to the event date. Payment may be made by EFT or credit card. Additional charges including bar tabs are due strictly on the night.

Loss of property and damages to premises

Cafe Morso will not accept any responsibility for the damage to or loss of property left on the premises prior to, during or after the event. This responsibility lies solely with the client. The client accepts financial responsibility for any damages to the premises, fittings or furniture of the restaurant caused by the actions of guests.

Cancellation by client

All cancellations must be made in writing. The deposit is only refundable if cancellation is made 12 weeks prior to the event.

Responsible service of alcohol and licensing

Cafe Morso promotes and by law enforces the responsible service of alcohol. At the discretion of staff guests may be refused further service and may be asked to leave the premises. We ask that the client assists in this matter should it become necessary. Due to liquor licensing controls, alcohol cannot be served on the concrete area adjacent to the restaurant and guests may be asked to move back onto the decked area as required. Music must not play at such a level as to inconvenience local residents on Pirrama road and must not play later than 11.30pm. **It is essential that all guests leave the premises in a quiet and orderly manner.**

Time extension

The restaurant must be vacated 1/2 hour after the bar closes. Staff will begin cleaning and resetting the room at this time. Should guests still be on the premises 1/4 hour after the final closing time a charge of \$220.00 will apply. (ie. agreed bar close 11.00pm, restaurant vacated 11.30pm. Surcharge applied if necessary at 11.45pm. A second charge of \$220.00 will apply at 30 minutes after the agreed vacating time.

In signing this form I understand and agree to the above terms and conditions and agree to full payment on the day of the event.

Name _____

Signature _____

Date _____

Private dining

Where are we?



ADDRESS

Cafe Morso
Lower Deck
(west side)
Jones Bay Wharf
Pirrama Road
Pyrmont NSW 2009