

MORRIS HOUSE

EST.

1924

FUNCTION PACK

WELCOME TO MORRIS HOUSE

Sitting on the corner of Exhibition & Little Collins Street, Morris House brings an upscale pub experience to the heart of the CBD. Fusing Melbourne's love of the arts, city rooftop views and good food & wine, there's something for everyone across all four levels.

Explore the many different spaces available for private or semi-private events, from the Basement to the Rooftop and enjoy a fully serviced event, with a seasonal produce-driven menu and expertly made drinks. With spaces suitable from 30 people up to 730, we'd love to host you for your next event.

The Morris House Team x









*For all enquiries- info@ausvenueco.com.au

MORRIS HOUSE EXCLUSIVE

Morris House is available to be booked exclusively for up to 730 guests for large events of all kinds. Sprawling across 4 levels and ideally located in the heart of the CBD, immerse your guests in an unforgettable Melbourne event experience. Enjoy delicious seasonal menus, premium entertainment facilities and city rooftop views, and let our staff take care of you.









MH EXCLUSIVE						
INDOOR	N/A	730	Y	Y	Y	Y



ROOFTOP

Want to have the Rooftop all to yourself? Suitable for up to 180 people, celebrate in our leafy green open-air oasis in the heart of the city. With glass balustrades and retractable awnings, it's the perfect all-weather spot to soak up the city surrounds.

After a more casual celebration? With semi-private spaces suitable for up to 80 people, let our staff take care of you and enjoy a fully serviced event in your very own section, with a seasonal produce-driven menu and expertly made drinks.

MH ROOFTOP						
EXCLUSIVE	-	180	Y	N/A	Y	Y
SECTION	-	80	N/A	N/A	N/A	N/A
SECTION	-	60	N/A	N/A	N/A	N/A

LEVEL ONE

After a private event space? Suitable for up to 26 people seated or 80 people theatre style and 200 people standing, celebrate in our Level One space. Complete with live music stage, private bar, booth seating and alfresco balcony overlooking the busy city streets, it's the perfect spot for any private event.









MH LEVEL 1						
INDOOR	26	200	Y	Y	Y	Y

PHOTO-BOOTH

Add extra excitement to your event with our interactive photo-booth! Perfect for capturing unforgettable memories with friends, family, or colleagues.

Unlimited prints for the duration of your event

Personalized photo with a logo at the bottom of the photo strip. (Upon Request)

Digital copies of all photos available after the event

Let the good times be captured—because the best moments deserve to be shared!

*Only available for Level 1 Exclusive, or Multi Level events







**Not inclusive of minimum spend





BASEMENT COMEDY CLUB

A unique space featuring exposed brick walls, stage area and private bar, the Basement Comedy Club is available for private events for up to 100 people seated (theatre style) or 100 people standing.

BASEMENT COMEDY CLUB						
Theatre	150	175	N	Y	Y	Y

CANAPÉ PACKAGES

CHOOSE 6 OPTIONS \$36
CHOOSE 8 OPTIONS \$48
CHOOSE 10 OPTIONS \$60



HOT CANAPÉS

MINI BEEF PIE, tomato sauce, gravy
PORK AND FENNEL SAUSAGE ROLL, spiced tomato jam
CAULIFLOWER CROQUETTES, romesco (VG)
BEEF SLIDERS, pickles, cheese, ketchup, mustard
SMOKED BACON AND CHEESE CROQUETTES, pepperberry, tomato relish
MISO GLAZED EGGPLANT SKEWERS, toasted sesame (VG, GF)
CHIMICHURRI CHICKEN SKEWERS, garlic, shallot, parsley, chilli (GF)
FRIED CHICKEN TENDERS, chilli glaze, kewpie, pickles

COLD CANAPÉS

SYDNEY ROCK OYSTERS, salmon roe, four pillars gin vinaigrette (GF)
MINI PRAWN ROLL, pickled chilli
HIRAMASA KINGFISH CRUDO, sourdough croutons (GF*)
ORA KING SALMON CEVICHE, mandarin, sesame, cos (GF)
BEETROOT TARTARE, rice cracker, beetroot powder, chives (V, GF)

SWEET CANAPÉS

MINI STICKY TOFFEE PUDDING, salted caramel, chantilly
FRESH FRUIT TARTLET, creme patisserie
DARK CHOCOLATE CAKE, raspberry compote (VG)
70% VALRHONA CHOCOLATE ECLAIR, fresh cream

SEAFOOD TABLE \$69PP

Local prawns, pacific oysters, green lip mussels, focaccia, marie rose, caviar, lobster rolls
*(minimum 100 guests)

CHARCUTERIE & CHEESE TABLE \$59PP

Bresaola, proscutio, sopressa, pickles, cheddar, blue, brie, fresh fruit
*(minimum 100 guests)

SUBSTANTIALS \$11

- SALT & PEPPER CALAMARI, garlic aioli, lemon, bronze fennel (GF*)
- MINI FISH & CHIPS, beer battered murray cod, dill tartare, lemon (GF*)
- ROOT VEGETABLE SALAD, quinoa, beets, pumpkin, citrus, mount zero olive oil (VG, GF)
- VERDE GNOCCHI, peas, broccolini, spinach (VG, GF)
- PUMPKIN SALAD, couscous, puy lentils, pomegranate, chervil, pepitas (VG, GF)
- LAMB FLATBREAD, raita, feta, sumac



PLATTERS (25 PIECES)

- CAULIFLOWER CROQUETTES, romesco (VG) \$85
- MUSHROOM ARANCINI, truffle aioli (VG, GF) \$85
- MISO GLAZED EGGPLANT SKEWERS, toasted sesame (VG, GF) \$75
- BEETROOT TARTARE, rice cracker, beetroot powder, chives (GF) \$75
- CHIMICHURRI CHICKEN SKEWERS, garlic, shallot, parsley, chilli (GF) \$90
- PORK & FENNEL SAUSAGE ROLLS, spiced tomato jam \$85
- SMOKED BACON & CHEESE CROQUETTES, pepperberry tomato relish \$85
- FRIED CHICKEN TENDERS, chilli glaze, kewpie, pickles \$85
- MINI BEEF PIES, ketchup, gravy \$85
- BEEF SLIDERS, pickles, cheese, ketchup, mustard \$100
- HIRAMASA KINGFISH CRUDO, sourdough croutons (GF*) \$110
- HOT BUTTERED MINI PRAWN ROLLS, pickled chilli, milk bun \$110
- SYDNEY ROCK OYSTERS, salmon roe, four pillars gin vinaigrette (GF) \$220

DIETARY MATRIX

GF = GLUTEN FREE

GF* = CAN BE GLUTEN FREE

VG = VEGAN

V = VEGETARIAN

CORPORATE PACKAGES

MORNING / AFTERNOON TEA

CHOOSE 3 OPTIONS	\$25PP
CHOOSE 6 OPTIONS	\$35PP
CHOOSE 8 OPTIONS	\$45PP

MINI MIXED ASSORTED MUFFINS, berry compote, fresh cream
ASSORTED DANISHES

FRESH FRUIT SCONES, berry compote, chantilly

70% VALRHONA CHOCOLATE ECLAIRS, fresh cream

ROOT VEGETABLE SALAD, quinoa, beets, pumpkin, citrus,
mount zero olive oil (VG, GF)

PUMPKIN SALAD, couscous, puy lentils, pomegranate,
chervil, pepitas (VG, GF)

CHIA POTS, coconut cream, toasted coconut (VG, GF)

GRANOLA POTS, yoghurt, seasonal fruit (VG)

SEASONAL FRUIT PLATTER (VG, GF)

ASSORTED TOASTIES, ham & cheese, reuben, breakfast,
cheese & tomato

EGGS BENEDICT, english muffin, spinach, hollandaise,
smoked ham

SMOKED BACON ROLLS, pickled onion, kewpie, tomato relish

SMASHED AVOCADO, toasted sourdough, truffled mushrooms
(VG, GF)

MINI PRAWN ROLLS, pickled chilli, dill, milk bun

ORA KING SALMON FINGERS, cucumber, wholemeal (GF*)

SANDWICH PLATTERS \$20PP

SANDWICHES

Ora king salmon, cucumber, wholemeal or sourdough (GF*)

Pastrami, mustard, pickled cabbage, cheese,
wholemeal or sourdough (GF*)

Heirloom tomato, mature cheddar, wholemeal or sourdough
(GF*, V)

Charred eggplant, hummus, pickled capsicum,
wholemeal or sourdough (GF*, VG)

Egg, mustard mayonnaise, watercress,
wholemeal or sourdough (GF*, V)

Smoked leg ham, mature cheddar,
wholemeal or sourdough (GF*)

BEVERAGE PACKAGES

STANDARD PACKAGE

2HRS \$47
3HRS \$59
4HRS \$71

WINES

Mr Mason Sparkling
Dottie Lane Sav Blanc
Hearts will Play Rose
Henry & Hunter Shiraz Cab

BEER & CIDER

Carlton Draught, Furphy
Pipsqueak Cider
Boags Prem Light & Heineken 0
Selection of soft drinks and juice

PREMIUM PACKAGE

2HRS \$57
3HRS \$69
4HRS \$81

WINES

Mr Mason Sparkling
Dottie Lane Sav Blanc
Ca'di Alte Pinot Grigio IGT
Hearts will Play Rose
Marques De Tezona Tempranillo
Henry & Hunter Shiraz Cab
Rymill 'The Yearling' Cabernet Sauvignon

BEER & CIDER

Carlton Draught, Furphy
Pipsqueak Cider
Boags Prem Light & Heineken 0
Selection of soft drinks and juice

DELUXE PACKAGE

2HRS \$67
3HRS \$79
4HRS \$91

WINES

Hare & Tortoise or Alpha Box & Dice Tarot-Prosecco NV
Chandon Brut NV
Spy Valley Sauvignon Blanc
Ca'di Alte Pinot Grigio IGT
Paloma Riesling
Rob Dolan 'True Colours' Chardonnay
SUB Rose
Montalto 'Pennon Hill' Pinot Noir
Trellis & Vine Pinot Noir

Marques De Tezona Tempranillo
Tellurian Redline Shiraz

BEER & CIDER

Furphy, Balter XPA, Carlton Draught, Stone & Wood
Pipsqueak Cider
Boags Prem Light & Heineken 0

ADD-ONS

SPIRIT UPGRADE \$25PP

Available to add to all beverage packages, minimum of 20 guests.

COCKTAILS

Treat your guests to a bespoke cocktail on arrival for an additional \$15 per person, minimum of 20 guests.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



ADD-ONS

CHAMPAGNE TOWER

Elevate your celebration with our stunning Champagne Tower! A visually captivating centerpiece, our expertly crafted tower of sparkling champagne coupes is perfect for making a grand toast. Whether you're celebrating a wedding, corporate event, or a special occasion, our towers are the perfect addition to any event.

Minimum of 50 guests. Price depending choice of wine. Inclusive for all beverage packages (Upon Request).

TIRAMISU TOWER \$15PP

Indulge your guests with a unique twist on presenting a classic dessert with our Tiramisu Tower, elegantly served in champagne coupes. Perfect for weddings, corporate gatherings, or any celebration. Minimum of 30 Guests



MORRIS HOUSE

EST.

1924

FUNCTION PACK