



Morrison's

OYSTER BAR
AND GRILL

EVENTS PACKAGE

SETTLE IN

Step into Morrison's and be transported to a timeless Oyster Bar & Grill; bustling and boisterous, where everything's more vibrant, delicious, and fun.

Here we present a classic produce-driven menu to heighten the everyday, offering an instant escape and dusting of decadence! Indulge in our signature oysters, hand-selected in-house aged beef, and exceptional well-known classics. We offer an extensive wine program, grown-up mixed drinks and the feeling that it's cocktail hour, whatever the clock tells you.

*Morrison's irresistible magic is that
even a fleeting visit feels like an occasion.*





SERVICES & FACILITIES

Award-winning catering provided
by Morrison's culinary team

Ideal space for milestone occasions,
offsite welcome receptions, incentive
groups and product launches

Exclusive and semi-exclusive spaces available

Located in the centre of Sydney's CBD

Business events and private functions

Versatile and adaptable restaurant space

Private Bar and table service

Retractable roof in The Conservatory, allows
for the space to be used all year round

AV and cordless microphone available

Dedicated event coordinator and service staff

OUR SPACES



THE CONSERVATORY

This charming, light filled, versatile space features a retractable roof, beautiful fan pendant lighting and a statement bar, making The Conservatory the perfect location to celebrate year round.

Optional: external entertainment, amplified speeches and separate entrance for guests.

SEATED 65
 COCKTAIL 110



THE OYSTER ROOM

The Oyster Room boasts all things quintessentially Morrison's. Here is where some of Australia's freshest oysters are shucked – right before your very eyes! An event in The Oyster Room is the perfect opportunity to get up and close to the shucking action. This space is a semi exclusive area within our Main Bar – perfect for cocktail groups of up to 60 guests.

SEATED 40
 COCKTAIL 60



THE PARLOUR

Private, intimate and stylish, The Parlour is available for semi-exclusive use. This space pays homage to Morrison's former life as the Brooklyn Hotel. Boasting its own bar, long banquette and high tables, The Parlour exudes understated charm.

COCKTAIL 20-40

Exclusive Hire? Organising a large event for up to 450 guests? Then take over Morrison's and make the whole venue yours! From sensational food and beverages to oyster stations, here you have dynamic spaces to suit the most intimate to extravagant event.

CANAPÉ PACKAGES

4 PIECE PACKAGE | \$34.5PP

- 1 *Cocktail*
- 2 *Canapé*
- 1 *Substantial*

7 PIECE PACKAGE | \$56.5PP

- 2 *Cocktail*
- 2 *Canapé*
- 2 *Substantial*
- 1 *Dessert*

10 PIECE PACKAGE | \$76PP

- 3 *Cocktail*
- 3 *Canapé*
- 2 *Substantial*
- 2 *Dessert*

COCKTAIL

- Freshly Shucked Oysters, Mignonette*
- Kilpatrick Oysters*
- Beer Battered Oysters, Habanero Mayonnaise*
- Seaweed Cracker, Avocado, Confit Ocean Trout*
- Confit Tomato, Woodside Goats Curd Tart*
- Mushroom Arancini, Pecorino*
- Crab & Shallot Tart, Crème Fraiche*
- Salt Cod Croquette, Aioli*
- Duck Liver Parfait, Foie Gras, Sourdough*
- Morrison's Sausage Roll, Ketchup*

CANAPÉ

- Morrison's Steak Tartare on Lettuce Boats*
- Hoisin Roast Duck Pancake, Cucumber, Shallot*
- Chicken Waldorf Finger Sandwich*
- Crab Cakes, Sauce Gribiche*
- Field Mushroom Cigars, Roast Garlic Aioli*
- House Smoked Salmon Tart, Creme Fraiche*
- Tempura Prawns, Ponzu*
- Wagyu Sirloin Skewer, Chimichurri*

SUBSTANTIAL

- Seasonal Vegetable Risotto*
- Roasted Chicken, Cos, Buttermilk, Chive Salad*
- Buttermilk Chicken Slider, pickle, Mayonnaise*
- Morrison Cheeseburger, Ketchup, American Mustard, Pickles*
- Free Range Lamb Cutlet, Chimichurri*
- Penne Duck Ragu, Reggiano*

DESSERT CANAPÉ

- Chocolate Mousse Tartlet, Hazelnut Praline*
- Mini Lemon Cheesecake, Raspberry*
- Profiteroles, Vanilla Icecream, Warm Chocolate Ganache*
- Raspberry Truffle, Crème Diplomate*

ADDITIONAL OR BUILD YOUR
OWN CANAPÉ PACKAGE
Cocktail 6,5 | *Canapé* 8,5 | *Substantial II* | *Dessert* 4,5



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EXPERIENCE STATIONS

OYSTER EXPERIENCE STATION | \$20PP

Freshly shucked Sydney Rock Oysters at the table from the pristine coastal waters of NSW accompanied by red wine mignonette & lemon cheeks

ANTIPASTO GRAZING STATION | \$25PP

(min 30 guests)

Produce such as locally produced mortadella, bresaola & fennel seed salami, duck liver parfait, pickled condiments, cheese & artisan bread



SHARED MENUS

\$89pp *3 Courses*

STARTERS

TO SHARE

ARTISAN BAKED BAGUETTE, ST DAVID CULTURED BUTTER
WARM CHERVE & CARAMELIZED LEEK TART, PETIT SALAD
BLUE SWIMMER CRAB CAKE, PARSLEY SALAD, AIOLI
STEAK TARTARE, GRILLED FICELLE, ORGANIC FRENCH RADISH

MAINS

TO SHARE

FISH DU JOUR, GREENS, CAVIAR BEURRE BLANC
BLACK ANGUS SIRLOIN, SAUCE AU POIVRE, CHESTNUT PUREE

SIDES

SALAD, DIJON VINAIGRETTE
FRIES

DESSERT

TO SHARE

BASQUE CHEESECAKE, ORANGE BLOSSOM CARAMEL

\$119pp *3 Courses*

STARTERS

TO SHARE

ARTISAN BAKED BAGUETTE, ST DAVID CULTURED BUTTER
OYSTERS NATURAL, LEMON & MIGNONETTE
ALBROLHOS ISLAND SCALLOP CRUDO,
CREME FRAICHE, FINGER LIME, SALMON CAVIAR
STEAK TARTARE, GRILLED FICELLE, ORGANIC FRENCH RADISH

MAINS

TO SHARE

FISH DU JOUR, WHITE WINE, GARLIC ROASTED VINE TOMATO
TODAY'S BEST HOUSEAGED STEAK, BEARNAISE, RED WINE SAUCE

SIDES

GREEN LEAF SALAD SOFT HERBS, CHARDONNAY VINAIGRETTE
BEST ROASTED POTATOES, ROSEMARY, GARLIC
VINE TOMATOES, STRACCIATELLA

DESSERT

TO SHARE

PROFITEROLES, VANILLA ICE CREAM, WARM CHOCOLATE SAUCE
BASQUE CHEESECAKE, ORANGE BLOSSOM CARAMEL



BEVERAGE PACKAGES

STANDARD | 3HRS \$65PP
additional hours + \$10/hour

SPARKLING

*NV Tyrrells 'Moore's Creek' Brut,
Hunter Valley, NSW*

WHITE

*Tyrrell's 'Moore's Creek'
Chardonnay, Hunter Valley, NSW*

RED

*Tyrrells 'Moore's Creek' Shiraz,
Hunter Valley, NSW*

BEER

*Local Draught Beer (tap)
James Boags Premium Light (bottled)*

NON-ALCOHOLIC BEVERAGES

*Soft drinks and juices
Unlimited San Pellegrino \$5pp*

PREMIUM | 3HRS \$80PP
additional hours + \$15/hour

SPARKLING

*NV Alpha Box & Dice 'Tarot'
Prosecco, Murray Darling, SA*

WHITE

*Punt Road Pinot Gris,
Yarra Valley, VIC
Onannon Chardonnay,
Mornington Peninsula, VIC*

ROSÉ

*Rameau d'Or Petit Amour Rosé,
Provence, FRA*

RED

*Mac Forbes 'Yarra Junction'
Pinot Noir, Yarra Valley, VIC
Torbreck 'Cuvee Juveniles'
GSM, Barossa Valley, SA*

BEER

*Local Draught Beer (tap)
James Boags Premium Light (bottled)*

NON-ALCOHOLIC BEVERAGES

*Soft drinks and juices
Unlimited San Pellegrino \$5pp*

