



Dr Morse FUNCTIONS PACKAGES 2023

P - (03) 9416 1005

E - functions@drmorse.com.au

Perched beneath the Victoria park train bridge in the heart of Abbotsford, Dr Morse offers a diverse space for all events.

A generous beer garden, bordered by red bricks, corrugated iron and leafy vines, can cater for any event style or size.





Dr Morse offers quality bevs, classic Aussie bistro fare and great accompanying soundtracks to your event. Give your guests a taste of nostalgic bites, natural vin, bottomless cocktails - and if you're up for it- a dance beneath our resident disco ball, Lucille.



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THE SPACE

Dr Morse offers a range of versatile and unique spaces to make your event special. Whether it's dining, drinks or dancing, we've got you covered.



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THE SPACE

Each space can cater for different events and we have the capability for exclusive hire of the beer garden.



See more about our spaces next....

FRONT BAR

20 seated



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FRONT BAR

SUITED FOR:

You and you gang of friends or family, small party (formal or casual)

... Cosy up on low banquette seating under the warm glow of the Front Bar with your nearest and dearest.

With both a la carte and set menu catering options, this space is perfect for all your wine and dine needs where you and your guests can still absorb the lovely atmosphere of the rest of the venue. Soak up the warm ambience and dine directly over Johnston Street.



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JIMMYS ROOM

22 seated

40 cocktail style



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JIMMYS ROOM

SUITED FOR:

You and you gang of friends or family, small party (formal or casual)

... Nestled in the middle of the venue, this space features two large high stool tables that can be used for a semi-formal dining experience, or a more casual standing and seated canape/drinks event.

Overlooking the doors to our leafy courtyard, this room caters for all occasions, from an intimate affair to a large celebration.



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BEER GARDEN

Groups anywhere from
5 - 140 cocktail style



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BEER GARDEN

SUITED FOR:

An all out do, birthdays and celebrations, wedding receptions and corporate functions.

...A lush urban jungle, our courtyard is a casual and communal space. From Thursday - Sunday we host DJ's, parties and live music.

Whether you're cosying up to the gas heaters under the retractble roofing or shimmying around the misters cooling down while you're firing up, we've got you covered across all seasons.





PRIVATE HIRE

Dr Morse is open to private hire of the beer garden for whatever event you had in mind.

Suited for groups up to 140 cocktail style, we'd love make your event come to life.

Please note we do not hire exclusive events on Fridays or Saturdays from 6pm.

Contact our functions manager to enquire about our minimum spend requirements.

AUDIO / VISUAL AVAILABLE:

DJ decks

TV

Microphones

AUX cord

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THE MUSIC

DINNER.DRINK.DANCE

... is how we do.

Dr Morse has an extended line-up of favourite local and interstate DJs playing Friday through Sunday from early arvo 'til late. Once your event is confirmed, we can provide further details on what/ and who will be played at the time of your event.



FOOD PACKAGES

Our functions package combines chef curated selections with our best hits and is designed to be shared. As our menus are seasonally driven and constantly evolving, we've listed examples on the following pages. Once you have confirmed your event, we will provide a full menu preview.

Please tell our functions manager about any major allergies or dietaries you need catered for.

See our package and platter options on the following pages...



COCKTAIL MENU

\$40 PP

**CHOOSE 5 DISHES FROM THE MENU
+ \$8PP PER DISH FOR ADD ONS.**

Stand up style with a minimum of 10 guests

* *Our menus are seasonal and may be subject to small changes.*

Please notify us if your guests are coeliac.

Mini cheeseburgers (EACH) (GF + O)

GF option + \$1 Vegan option + \$1

Wagyu beef patty, American cheese, Morse burger sauce in brioche bun

Crispy chicken schnitzel sliders (EACH)(GF + O)

GF option + \$1

spicy mayo, lettuce in brioche bun

Veggie lettuce cup (EACH) (VGN) (CF)

Seasonal Vietnamese noodle salad with Asian herbs served in lettuce cups

Tuna Tartare (EACH) (LG)

Seasonal market fish with avocado and Nam Jim on tostada

Roast veg tostada (EACH) (LG) (VGN)

Served on a crispy tortilla with avocado crema

Lamb tostada (EACH) (LG)

Crispy tortilla with pulled braised lamb and chimichurri

Corn fritters (EACH) (VEG)

*2 x pieces per guest

Served in lettuce cups with roasted tomato and capsicum relish

Crispy calamari

Semolina, confit garlic aioli served with lemon

Butter chicken spring rolls (EACH) (LG)

*2 x per guest

Served with smoked yoghurt and curry leaves

Buffalo popcorn cauliflower (VGN) (LG)

Served with spicy vegan aioli

Spiced popcorn chicken (LG)

Fried in tapioca flour, curry salt, served with spicy aioli

Vegetarian Spring rolls (V) (LG) (EACH)

*2 x pieces per guest

Lettuce, herbs and Thai dressing

Flaky homemade egg tarts (EACH)

Your choice of meat or veg

Seasonal fillings

(V) VEGETARIAN

(VGN) VEGAN

(LG) LOW GLUTEN

(CF) COELIAC FRIENDLY

(GF + O) GLUTEN FREE OPTION

PLATTERS

Designed to share and best suited for large groups, customise your food offering by choosing from the below platters.

10 pcs EACH

Mini wagyu cheeseburgers (GF + O) <i>Wagyu beef patty, American cheese, Morse burger sauce in brioche bun</i> GF + \$1 VEGAN OPTION + \$1	\$80
Crispy chicken schnitzel sliders (GF + O) <i>spicy mayo, lettuce in brioche bun</i> GF + \$1	\$80
Tuna Tartare (LG) <i>Avocado and Nam Jim dressing served on tostada</i>	\$80

20 pcs EACH

Veggie lettuce cups (VGN) (CF) <i>Seasonal Vietnamese noodle salad with Asian herbs served in lettuce cups</i>	\$80
Roast veg tostada (G) (VGN) <i>with avocado crema on tostada</i>	\$80
Lamb tostada (LG) <i>pulled lamb and chimichurri on crispy tortilla</i>	\$80
Corn fritters (V) <i>Served in lettuce cups with roasted tomato and capsicum relish</i>	\$80
Butter chicken spring rolls (LG) <i>Served with smoked yoghurt and curry leaves</i>	\$80
Vegetarian spring rolls (V) (LG) <i>Served with lettuce, herbs and Thai dressing</i>	\$80
Flaky homemade egg tarts <i>seasonal fillings with your choice of meat or veg</i>	\$80

Sharing platters - Serves 10

Spiced popcorn chicken (LG) <i>Fried in tapioca flour, curry salt, served with spicy aioli</i>	\$80
Buffalo popcorn cauliflower (VGN) (LG) <i>Served with spicy vegan aioli</i>	\$80
Crispy calamari <i>Semolina, confit garlic aioli served with lemon</i>	\$80

(V) VEGETARIAN

(VGN) VEGAN

(LG) LOW GLUTEN

(CF) COELIAC FRIENDLY

(GF + O) GLUTEN FREE OPTION

CRAZING BOARDS

Only available on pre-order and suitable for cocktail style functions as well as seated. The perfect opener or ender for any event.

\$80

—

'SMALL CRAZER'

Recommended between
~ 5 guests

\$150

—

'LARGE CRAZER'

Recommended between
~ 10 guests

Free range farmhouse terrine, Barossa Valley triple cream Brie, Manchego, fried halloumi, Yurrita anchovies, House olives, selection of pickles (cauliflower, carrot, green chilli), grapes, served with toasted focaccia and crackers.

*Offering may change based on availability





SIT DOWN DINNER OR LUNCH MENU

After something more bistro (and less disco?). we offer semi-formal sharing menus that showcase our favourite dishes and celebrate our seasonal offerings.

\$60 PER HEAD

Minimum 2 guests. Share style.

*Can be catered to suit most common
dietary requirements.*

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BEVERAGE PACKAGES

No beer is too big or small for our shelves and we like a healthy variety. To keep things fresh, we stock local and from abroad with rapid tap rotations. Our wine lists are guided by the principles of sustainability. We seek healthy vines that tell of a place and support independent growers and winemakers.



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BEVERAGE PACKAGES

*Example menus and may be subject to small changes. All spirits must be served with a full mixer

\$60^{PP}/ 2 HRS
“BASIC PACKAGE”

BODRIGGY UTROPIA PALE ALE

BODRIGGY LAGER

GARAGE PROJECT SELTZER

DOGARINA SPARKLING

TWILL AND DAISY SAVIGNON BLANC

ANGAS AND BREMER ROSE

CASA ROSSO RED BLEND

SOFT DRINKS

**+ \$15^{PP} HOUSE
SPIRITS**

\$75^{PP}/ 3 HRS
“BASIC PACKAGE”

BODRIGGY UTROPIA PALE ALE

BODRIGGY LAGER

GARAGE PROJECT SELTZER

DOGARINA SPARKLING

TWILL AND DAISY SAVIGNON BLANC

ANGAS AND BREMER ROSE

CASA ROSSO RED BLEND

SOFT DRINKS

**+ \$15^{PP} HOUSE
SPIRITS**

Custom packages available! Let our functions manager know what you're after and we can provide a quote.

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CREATE YOUR OWN

After something a little different? We understand that every event is unique and our packages may not suit your requirements. Our Functions and events manager is more than happy to speak to you and tailor an event best suited to your requirements to make your occasion special.

Email our functions and events manager at functions@drmorse.com.au and let us know what you're after.



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GOOD TO KNOW'S

Please read these terms and conditions carefully. If you require further clarification we will be happy to assist. By proceeding with your booking, you accept these terms and conditions.

LATE POLICY

If for any reason you are late on the day of your booking, we have a 15 minute grace period so please ensure you call or email us to confirm your attendance or late arrival. In the event of a late arrival, your reservation may not be able to be extended & a shorter dining period will be applied.

BOOKINGS POLICY

If your party size on the night is not what you booked for, we reserve the right to re-adjust your booking space to appropriately accommodate your group size.

General dining and drinks bookings run for 2 hours. Function bookings that partake in our functions packages and drinks packages run for 4 hours.

Once we receive final confirmation on your guest count, we will allow for a 30min period past your booking time for your guests to arrive. After the 30min period, if your group size is smaller than your originally confirmed numbers we reserve the right to take back space for other guests. We will always leave you with an appropriate amount of space for your group size. If your group size ends up being bigger than your confirmed guest count, we may not be able to accommodate an increase in numbers.

All bookings must be secured through a pre-authorisation link. Pre-authorisations verify the funds on your card, but do not take anything out of your account and are only treated as booking security for us. We may choose to charge your card in the event of a no-show, so please let us know at your earliest convenience of any changes to your booking.

FUNCTIONS POLICY

All functions food deposits are required to be paid in full before the day of your event. We process functions payments through a secure online payment link, but bank transfers are also available upon request.

Food packages are required to be locked in at least 7 days prior to your event.

If guest numbers change on the day without adequate notice, the full quantity order will be charged.

SECURITY

Dr Morse provides security Friday and Saturday nights. If your event requires security, we can recommend a company for you.

SPACE AND CAPACITY

The beer garden is a casual, non-exclusive space. During your event, the venue will still operate as its usual bar and restaurant (Unless you have hired privately) and will be open to members of the public. Your event will have plenty of space for your group to enjoy, with a mixture of standing and seating room. Please note that we are unable to provide seating on a per person basis for large groups.

Function beer garden bookings are valid for 4 hours, after which the space may need to be reset and be made available again. We may have other reservations in this space and may not be able to accommodate an increase in numbers. If our venue is at full capacity, in accordance with our legal obligations, guests will be allowed entry on a 1-in 1-out policy. We recommend an arrival time no later than 7pm. Late arrivals may result in reserved signs being removed to accommodate other patrons in the venue.

GOOD TO KNOW'S

CANCELLATION POLICY

Booking related deposits and pre-authorisations will be charged to you if you are a no-show at the time of your booking or you cancel within less than 24 hours.

If you cancel your function with **more than 10 out from your event**, we can issue a 100% refund on food costs.

If you cancel your function **within 10 days out from your event**, we can issue a 50% refund on food costs.

If you cancel your function **within 48 hours of your event**, we are unable to issue a refund and your funds will be forfeit.

INTOXICATION POLICY

Any guests under 18 must be accompanied by a parent or guardian. no under 18's will be served alcohol, even under supervision.

All staff have the right to refuse entry or service to any guests they believe are intoxicated. in an event where a guest is refused service, no refund will be given.

DEPOSIT REQUIREMENTS

To confirm your food package, a 50% deposit must be made no later than 7 days before the date of your event. All dietary requirements and confirmation of numbers must also be provided 7 days prior to the event. Payment for the outstanding catering or beverage packages must be paid prior to. If payment on the date is preferred, a credit card must be provided upon arrival.

DECORATIONS AND ENTERTAINMENT

Dr Morse programs music in-house from Thursdays - Sundays. Due to our music policy, speeches are unfortunately not allowed.

Our policy doesn't allow for decorations such as balloons and streamers. This is to maintain an inclusive atmosphere for other patrons. We also don't allow for external catering - however, if you wish to bring a cake we charge a cakeage fee of \$1per person (capped at \$20).

If you require further clarification, please don't hesitate to contatc our functions manager.

Dr. Morse

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