FUNCTIONS PACK

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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.



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.

:34

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TIRE

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....

FROMT BAR 20 seated

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COIN

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.

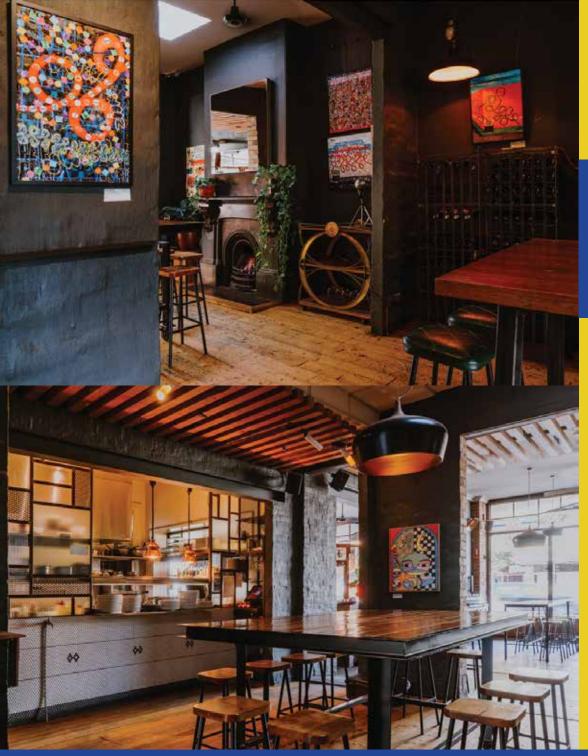
With both a la carte and set menu catering options, this space is perfect for all your wine and dine needs where you and your guests can still absorb the lively atmosphere of the rest of the venue. Soak up the warm ambience and dine directly over Johnston Street.





JIMMYS 200M

40 cocktail style



JIMMYS ROOM

SUITED FOR:

You and your gang of friends or family, small parties (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.



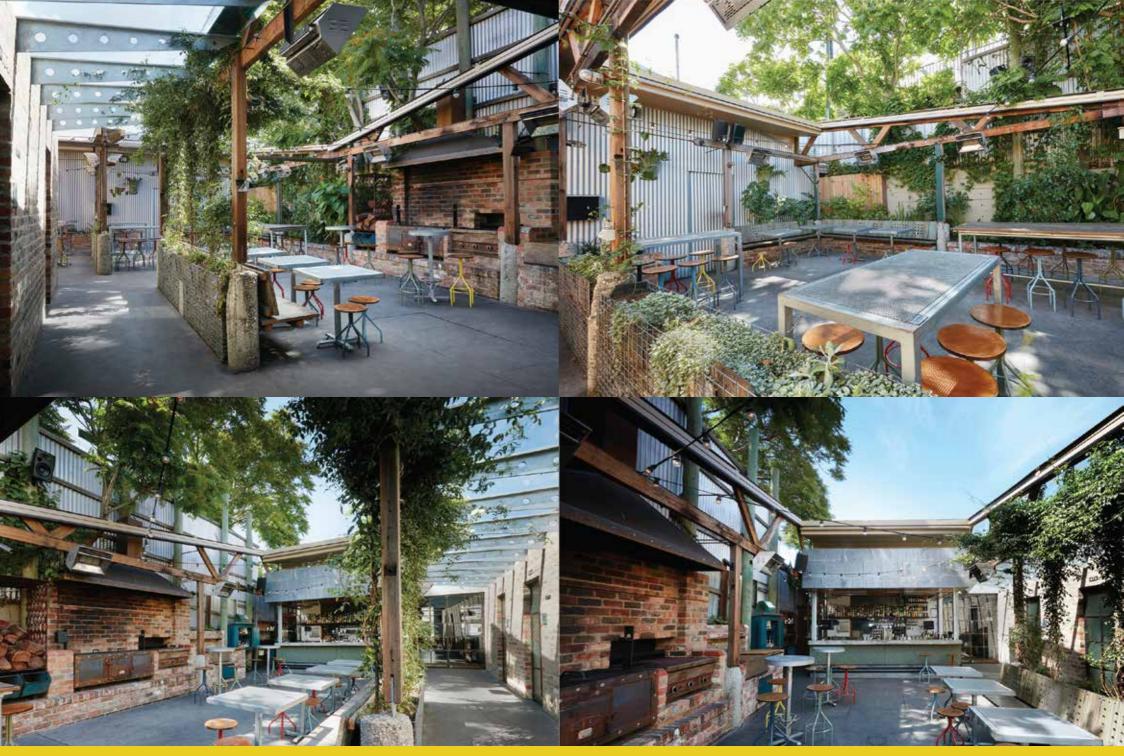
BEER CARDEN Groups anywhere from

5 - 140 cocktail style

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Aug. 1998.00



BEEB CABDEN

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 ThursÅ day - 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 minumum spend requirements.

AUDIO / VISUAL AVAILABLE:

DJ decks TV Microphones AUX cord

THE MUSIC

DINNER.DRINK.DANCE

... is how we do. Dr Morse has an extended line-up of favourite local and interstate DJ's 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 PACKACES

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.

Please note we require atleast 7 days prior to your event to lock in functions food.



COCKTAIL MERU

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

Seasonal Curry (CF) (VGN+O)

Seasonal curry with coconut rice (MEAT OR VEG)

Roast Veg Tostada (EACH) (LG) (VGN)

Served on a crispy tortilla with avocado crema

Braised Pork Tostada (EACH) (LG)

Crispy tortilla with pulled braised pork with pickled red onion with cashew cream

Corn Fritters (EACH) (VEG) 2 x pieces per guest Served in lettuce cups with roasted tomato and capsicum relish

Crispy Calamari Semolina, confit garlic aoili served with lemon

Buffalo Popcorn Cauliflower (VGN) (LG) Served with spicy vegan aioli

Spiced Popcorn Chicken (LG) Fried in tapioca flour, curry salt, served with spicy aoili

Vegetarian Spring rolls (V) (LG) (EACH) *2 x pieces per guest Lettuce, herbs and Thai dressing & vegan fish sauce

Homemade Egg Tarts (EACH) Your choice of meat or veg Seasonal fillings

(V) VEGETARIAN

(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) Wagyu beef patty, American cheese, Morse burger sauce in brioche bun GF + \$1 VEGAN OPTION + \$1 \$8	80
Crispy chicken schnitzel sliders (GF + O) spicy mayo, lettuce in brioche bun GF + \$1	80
Seasonal Curry & Coconut Rice (CF) (VGN + O) Your choice of meat or veg	80

20 pcs EACH

Veggie lettuce cups (VGN) (CF) Seasonal Vietnamese noodle salad with Asian herbs served in lettuce cups	\$80
Roast veg tostada (G) (VGN) with avocado crema on tostada	\$80
Braised pork tostada (LG) briasied pork with pickled red onion & cashew cream	\$80
Corn fritters (V) Served in lettuce cups with roasted tomato and capsicum relish	\$80
Vegetarian spring rolls (V) (LG) Served withlettuce, herbs and Thai dressing	\$80
Flaky homemade egg tarts seasonal fillings with your choice of meat or veg	\$80

Sharing platters - Serves 10

Spiced popcorn chicken (LG) Fried in tapioca flour, curry salt, served with spicy aioli	.\$80
Buffalo popcorn cauliflower (VGN) (LG) Served with spicy vegan aioli	\$80
Crispy calamari Semolina, confit garlic aioli served with lemon	\$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 o<u>r</u> ender for any <u>event</u>.







'LARCE 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.



BEVERACE PACKACES

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 or sustainability. We seek healthy vines that tell of a place and support independant growers and winemakers.



BEVERACE PACKACES

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

\$75^{PP}/2HRS BASIC PACKAGE

BODRIGGY UTROPIA PALE ALE	
BODRIGGY LAGER	
GARAGE PROJECT SELTZER	
DOGARINA SPARKLING	+ \$25PP HOUSE
TWILL AND DAISY SAVIGNON BLANC	SPIRITS
ANGAS AND BREMER ROSE	
CASA ROSSO RED BLEND	
SOFT DRINKS	

\$85 PP/3 HRS BASIC PACKAGE

+ \$25PP HOUSE SPIRITS

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

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 manager is more than happy to speak to you and tailor an event best suited to you, to make your occasion special

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





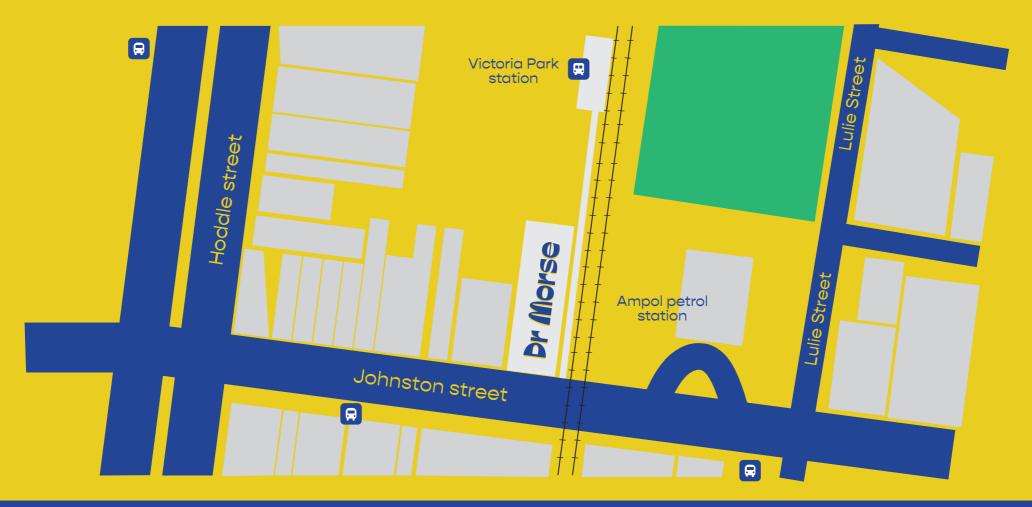
CETTING THERE

BY PUBLIC TRANSPORT

Overlooking Johnston street, we're located right under the Victoria Park train station which is a quick 15 minute train ride from Flinders street station. There are also plenty of bus and tram routes nearby.

PARKING

Easy 4 hour free parking on Lulie street, a short walk to Dr Morse!



COOD 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 requried to be paid in full before the day of your event. We process functions payments through a secure online payment link, but bank tranfers are also available upon request.

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

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

SECURITY

Dr Morse provides security Friday and Saturday nights. If you event requires security, we can reccomend 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.

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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.

BrMorse

274 Johnston St Abbotsford

