



DINNER DRINK DANCE

Dr Morse Events and Functions Packages 2023 - P: 9416 1005 - E: functions@drmorse.com.au



Beneath the Victoria Park train bridges in Abbotsford, our corner spot presides with a suite of space to suit your good times.

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

Be it breakfast meetings, swish intimate dinners, see-you-later farewells or big fat birthdays, find your favourite setting (with our professional recommendation), and we'll make sure it doesn't rain on your parade.





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.



DINNER DRINK DANCE



THE SPACE

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



FRONT BAR

SUITED FOR:

Birthday dinners, work lunches or
relaxed Friday drinks

SEATS:

Up to 22 guests comfortably





FRONT BAR

... 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.



JIMMY'S ROOM

SUITED FOR:

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

SEATS:

Anywhere up to 24 guests on high seating or 35
standing.





JIMMY'S ROOM

... 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 GARDEN

SUITED FOR:

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

GUESTS:

Anywhere from 10-120* in a non-exclusive nature. large groups will be provided with a mixture of seated and standing room.

* bookings on Thursday - Sunday over 40pax may be required to be a day function between either 1pm - 5pm or 2pm - 6pm

BEER GARDEN

...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 retractable roofing or shimmying around the misters cooling down while you're firing up, we've got you covered across all seasons.



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.

We can tailor your menu to suit any dietary requirements. Please note that our GF options are not always coeliac friendly.

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



COCKTAIL MENU

\$40^{PP}

Stand up style with a minimum of 10 guests

CHOOSE 5 DISHES FROM THE MENU

+ \$8PP PER DISH FOR ADD ONS.

**Dishes are seasonal and may be subject to slight changes. Please keep in mind if your guests have any dietary requirements when ordering.*

Mini cheeseburgers (EACH)

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

Burnt edamame (VEGAN) (GF)

Tossed in charred green chilli, salt and pepper

Veggie lettuce cup (EACH) (VEGAN) (GF)

Seasonal greens, spicy capsicum relish, pepita dukkah in lettuce cups

Crispy chicken schnitzel sliders (EACH)

spicy mayo, lettuce in brioche bun

Buttermilk chicken ribs (LOW GLUTEN)

Fried in tapioca flour, served with spicy aioli

Crispy calamari

Semolina, confit garlic aioli served with lemon

Roasted vegetable pinwheels (EACH) (VEGAN)

Seasonal roast veg, almond tarator in roti bread

White fish ceviche (GF)

Seasonal market fish with avocado and Nam Jim

Vegan tostada (LOW GLUTEN) (VEGAN)

Crispy tortilla with avocado, tomato, red onion mix and pickled onion

Lamb tostada (LOW GLUTEN)

Crispy tortilla with pulled braised lamb and chimichurri

Corn fritters (VEG)

Served in lettuce cups with roasted tomato and capsicum relish

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 (cheese, Morse sauce in brioche)	\$80
Crispy chicken schnitzel sliders (spicy mayo and lettuce)	\$80
White fish ceviche (avocado, Nam Jim dressing) (GF)	\$80

15 pcs EACH

Veggie lettuce cups (seasonal greens, spicy capsicum relish, pepita dukkah) (VEGAN) (GF)	\$80
Roast vegetable pinwheels (almond tarator in roti bread) (VEGAN) . .	\$80
Vegan tostada (avocado, tomato and pickled onion on crispy tortilla) (LG) (VEGAN)	\$80
Lamb tostada (pulled lamb and chimichurri on crispy tortilla) (LG) . . .	\$80
Corn fritters (w/ roasted tomato and capsicum relish in lettuce cups) (VEG)	\$80

Sharing platters - serves 10

Burnt Edamame (tossed in green chilli, salt and pepper) (VEGAN) (GF) .	\$80
Buttermilk chicken ribs (served with spicy aoili) (LG)	\$80
Crispy Calamari (served with confit garlic aoili)	\$80

GRAZING BOARDS

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

\$80

"SMALL GRAZER"

(Recommended between ~ 5 guests)

\$150

"LARGE GRAZER"

(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 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 8 GUESTS. SHARE STYLE

**Please note that we can cater to suit most common dietary requirements.*



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 list is guided by the principles of sustainability. We seek healthy vines that tell of a place and support independent growers and winemakers.



BASIC PACKAGES

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

\$55^{PP}/2HRS ...

BODRIGGY BEERS

GARAGE PROJECT SELTZER

CASA ROSSO RED BLEND

TWILL AND DAISY SAV

DOGARINA SPARKLING

ANGAS AND BREMER ROSE

SOFT DRINKS AND JUICES

+ \$10 PP HOUSE SPIRITS

+ \$10 PP APEROL SPRITZ

+\$10 PP ESPRESSO MARTINI

\$70^{PP}/3HRS ...

BODRIGGY BEERS

GARAGE PROJECT SELTZER

CASA ROSSO RED BLEND

TWILL AND DAISY SAV

DOGARINA SPARKLING

ANGAS AND BREMER ROSE

SOFT DRINKS AND JUICES

+ \$10 PP HOUSE SPIRITS

+ \$10 PP APEROL SPRITZ

+\$10 PP ESPRESSO MARTINI

PREMIUM PACKAGES

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

\$60^{PP} / 2HRS ...
**“NIGHT WITH
CICERONE”**

**750ML BOTTLE OF BARREL AGED BEER ON
ARRIVAL (1 PER 5 GUESTS)**

**ANYTHING FROM OUR ROTATING TAP LIST,
SAMPLE BELOW:**

**BODRIGGY DRAUGHT
BODRIGGY PALE
GRIFTER MELBA PEACH SOUR
BADLANDS BLACKBERRY WIT BEER
GRIFTER BLACK PANTHER DARK LAGER
HOP NATION ROCKY ROAD PASTRY STOUT
MOLLY ROSE NEW TOYS IPA**

**+ \$50 SNACK PLATTER SUITABLE
FOR THE OCCASION.
RECOMMENDED BETWEEN 5
GUESTS**

\$65^{PP} / 2HRS ...
“WINE AND DINE”

**750MLL BOTTLE OF EITHER RIESLING, PINOT
NOIR, PROSECCO OR PET NAT ON ARRIVAL
(1 PER 5 GUESTS)**

**ANY WINE BY THE GLASS ON OUR ROTATING
WINE LIST, SAMPLE BELOW:**

**HANDORF ‘GRU’ GRUNER VELTLINER
DEXTER CHARDONNAY
STAFELTTER HOF ‘MAGNUS’ REISLING
INKWELL SHIRAZ-PRIMITIVO
SOUMAH HEXAM PINOT NOIR
FIGHTING GULLY RD AGLIANICO
RIVERLAND ‘SUNNY’ GRUNER PET NAT
SMALLFRY ‘TANGERINE DREAM’ SKIN CONTACT
VOIGNIER**

**+ \$50 SNACK PLATTER SUITABLE
FOR THE OCCASION.
RECOMMENDED BETWEEN 5
GUESTS**

- 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.



TERMS AND CONDITIONS

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.

GENERAL INFORMATION:

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.

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.

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

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.

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.

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.

Functions may be cancelled maximum 8 days prior to your event. After that, all deposited funds will be forfeited.

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 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.

Function Beer garden bookings are valid for four 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.

DEPOSIT REQUIREMENTS:

To secure your bookings, a credit card booking guarantee is required. This is just to verify there are funds present on your card, however it is not charged to you unless in the event of a no-show.

Tentative bookings are held for 7 days, at which time the booking date and time will be released if a pre-authorisation or function deposit has not been made.

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, or on the day of the event at the latest. If payment on the date is preferred, a credit card must be provided upon arrival.

CONDUCT:

Dr Morse practices Responsible Service of Alcohol and reserves the right to refuse entry or to remove a person who is intoxicated or displays unruly behaviour. Guests under the age of 18 must be accompanied by a parent or guardian and must leave the premises by 9pm or at the Managers discretion.

MINIMUM SPEND REQUIREMENTS:

During our peak period (November - February), functions or events bookings (bookings of 20+) are required to meet our minimum spend of \$40 per person. All function bookings must contain a food element.

During our non-peak period (March - October), functions or events bookings (bookings of 35+) are required to meet our minimum spend of \$40 per person. All functions bookings must contain a food element.

Any pre-paid or pre-arranged (agreed on) functions food or beverage spend must be fulfilled on the day (final spend and numbers must be confirmed a minimum of 7 days prior to your event) . Any un-used pre-paid bar tabs or beverage spend is non-refundable and will be forfeit.

Final numbers, dietaries and function details must be confirmed a minimum of 7 days prior to your event. Any paid for guests cannot be cancelled with the 7 days.

DECORATIONS AND ENTERTAINMENT CONDITIONS:

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