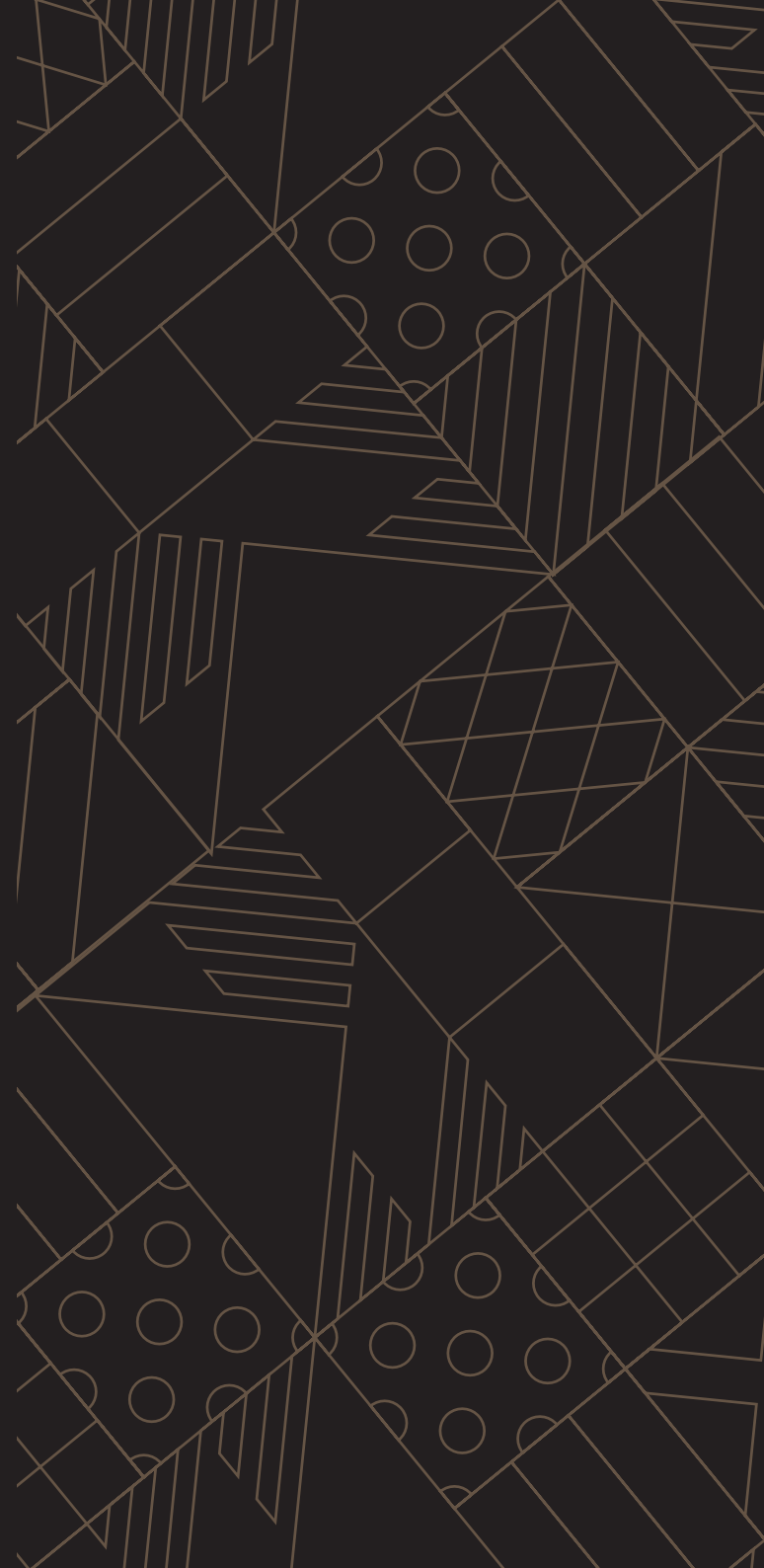




Morphettville

Conference & Events Package





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About Morphetville

Conveniently located just 15 minutes from Adelaide's CBD, Morphetville combines a central location with a unique setting between the city and the coast. With complimentary onsite parking for more than 1,000 vehicles and easy tram access, it offers the perfect destination for corporate events, celebrations and special occasions.

At the heart of the venue is the impressive Wolf Blossom 'The Man' Event Centre. Boasting contemporary design, flexible event spaces and panoramic views of the Adelaide Hills, Morphetville accommodates everything from boardroom meetings and gala dinners to conferences, exhibitions and cocktail functions for up to 1200 guests.

Available for hire 365 days of the year, every event is supported by a dedicated team of experienced event professionals who work closely with you to deliver a seamless experience from planning through to execution, complemented by innovative seasonal menus crafted by our award-winning chefs using the finest South Australian produce, Morphetville offers outstanding hospitality in a setting like no other.





Sustainability in the kitchen

At Morphettsville, our food philosophy is built on creativity, craftsmanship, and a deep respect for seasonal, locally sourced ingredients.

We believe that great food should do more than satisfy – it should spark curiosity and create memorable experiences. Every dish is thoughtfully crafted to celebrate flavour and texture, whether it's a reimagined favourite with bold new twists or a timeless classic served in an unexpected way. Our goal is to surprise and delight, making every meal at Morphettsville a culinary adventure.

Meanwhile, sustainability is at the heart of everything we do. While delivering exceptional service, we are constantly working to reduce our environmental footprint within the kitchen.

We proudly buy local and fresh, support South Australian producers, minimise kitchen waste through composting, and embrace whole ingredient cooking that fuels creativity. We also strive to reduce packaging, recycle and reuse wherever possible. We use eco-friendly cleaning products, practice water-wise habits, optimise energy-efficient appliances, and prioritise refilling and recycling wherever we can.



Chef De Cuisine Ruben Fernandes

With more than 20 years of experience in some of the world's leading kitchens, Chef De Cuisine Ruben Fernandes brings a passion for exceptional food, quality local produce, and multicultural flavours to Morphetville.

Having worked across a diverse range of culinary environments, Ruben has honed his craft with renowned hospitality brands including the Marriott, Hyatt, and Four Seasons.

At Morphetville, Ruben is committed to showcasing the very best of South Australia's produce. Drawing inspiration from the state's premium meats, dairy, fresh seafood, and outstanding regional suppliers, he creates menus

that celebrate local ingredients while embracing Australia's rich multicultural identity.

Leading a diverse team of chefs from a variety of cultural backgrounds, Ruben combines global influences with Australian hospitality to deliver memorable dining experiences that reflect both creativity and authenticity.

Ruben's passion for food remains as strong as ever in his latest culinary chapter at Morphetville, bringing together local flavours, international expertise, and a commitment to excellence in every dish.

Patisserie Chef Melanie Gowers

Morphettville's Patisserie Chef, Melanie Gowers, is renowned for her passion, creativity, and dedication to creating memorable culinary experiences. With a wealth of experience in professional kitchens and a strong commitment to continuous learning, Melanie is driven by a desire to innovate and share her knowledge.

She has undertaken specialist training at the internationally acclaimed Savour Chocolate and Patisserie School under the mentorship of master Patissier Kirsten Tibballs. More recently, Melanie has turned her attention to the world of premium gelato, combining her patisserie expertise with a pursuit of high-quality flavour. Her skills were further honed at the Gelato Naturale Academy in Grosseto, Italy, where she completed advanced professional training.



THE WOLF BLASS EVENT CENTRE

FIRST FLOOR

Morphett Room

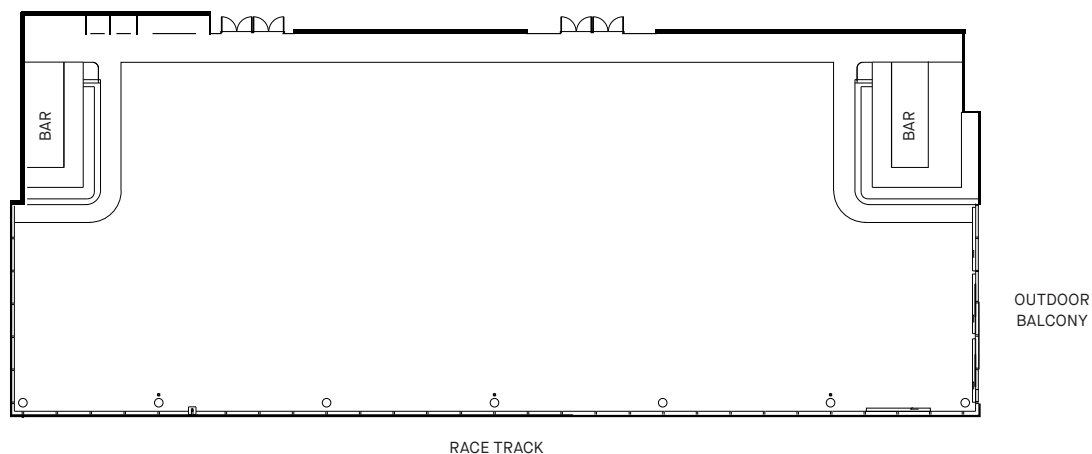
The Morphett Room, located on the first floor of the Wolf Blass Event Centre, is framed by stellar views of Morphettville Racecourse and the scenic Adelaide Hills. The space is guaranteed to make your event one to remember.



Capacity

COCKTAIL:	1000	
BANQUET:	600	
CABARET:	480	
LONG TABLES:	450	
THEATRE:	800	
EXHIBITION:	53	

**Capacity is dependent on size of stage and dancefloor.
Long tables available on request, additional charges apply.*



THE WOLF BLASS EVENT CENTRE

GROUND FLOOR

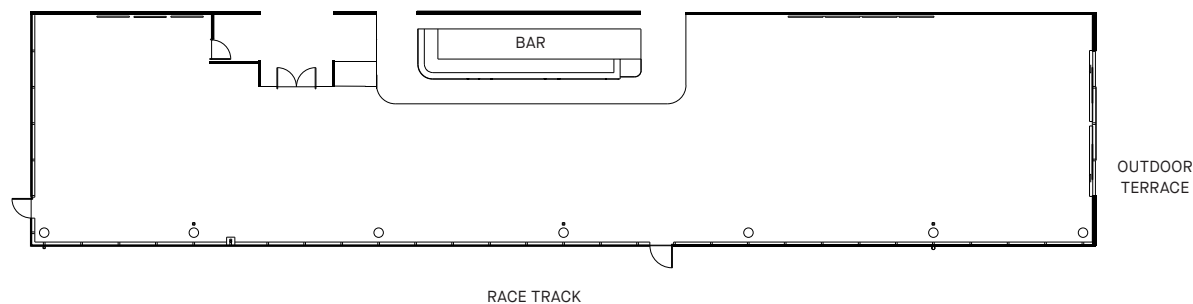
The Lounge

Located on the ground floor, The Lounge offers sweeping views of the track and beyond, creating the perfect backdrop for a memorable event.



Capacity

COCKTAIL:	350	
BANQUET:	150	
CABARET:	96	
THEATRE:	250	
EXHIBITION:	23	



**Capacity is dependent on size of stage and dancefloor.
Long tables available on request, additional charges apply.*



WOLF BLASS EVENT CENTRE

FIRST FLOOR

Grey Room

Capacity

THEATRE:

25



Black Room

Capacity

THEATRE:

25



Barossa Meeting Room

Capacity

BOARD ROOM:

18



GROUND FLOOR

The Lounge Board Room

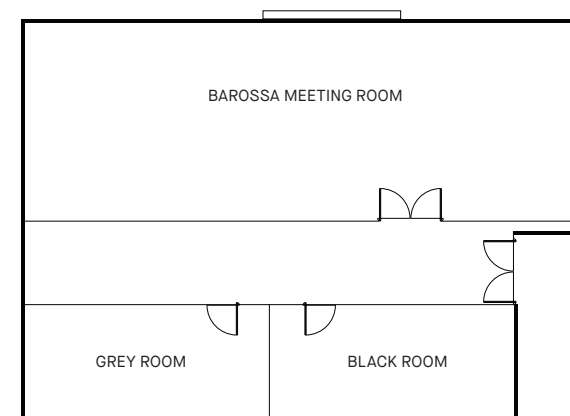
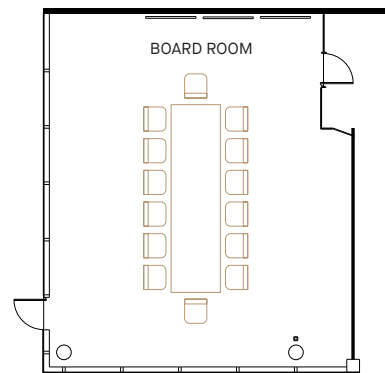
Capacity

BOARD ROOM:

18



**Capacity is dependent on size of stage and dancefloor.
Long tables available on request, additional charges apply.*



MAIN GRANDSTAND





LEVEL 1, MAIN GRANDSTAND

*Adelaide Cup Room**Capacity*

BANQUET:	600	
CABARET:	450	
CLASSROOM:	150	
COCKTAIL:	1200	
THEATRE:	900	
EXHIBITION:	70	

*Leilani Room**Capacity*

BANQUET:	180	
CABARET:	150	
COCKTAIL:	300	
THEATRE:	250	

*Terrace Bar**Capacity*

BANQUET:	70	
CABARET:	50	
COCKTAIL:	100	
LONG TABLES:	50	
THEATRE:	90	
U-SHAPE:	25	

*Pat Glennon Bar**Capacity*

BANQUET:	40	
COCKTAIL:	50	

**Capacity is dependent on size of stage and dancefloor.
Long tables available on request, additional charges apply.*



LEVEL 2, MAIN GRANDSTAND

Platinum Lounge

Capacity

BANQUET:	40	
CABARET:	30	
COCKTAIL:	80	
BOARD ROOM:	18	

Level 2

Capacity

COCKTAIL:	600	
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Level 2 (East)

Capacity

BANQUET:	250	
CABARET:	200	

**Capacity is dependent on size of stage and dancefloor.
Long tables available on request, additional charges apply.*





OUTDOOR LOCATIONS





OUTDOOR LOCATIONS

Club Lago

Capacity

COCKTAIL: **800** 

Betting Ring

Capacity

BANQUET: **700** 

COCKTAIL: **3000** 

Mounting Yard

Capacity

COCKTAIL: **600** 

The Platform

Capacity

COCKTAIL: **100** 

Champagne Lawns

Capacity

COCKTAIL: **800** 

Derby Lawns

Capacity

COCKTAIL: **3000+** 

The Deck

Capacity

COCKTAIL: **80** 

**Outdoor setup fees may apply.*

PACKAGE OPTIONS



FULL DAY

Delegate Package

PER PERSON

/ 90

Let our Chef take care of you with a carefully curated selection of fresh and seasonal items throughout the day.

ALL DAY

Nespresso coffee, a selection of teas and filtered water

MORNING TEA

Chef's selection of one sweet item

LUNCH

Chef's selection of hot dish, salad with a freshly sliced fruit platter

AFTERNOON TEA

Chef's selection of one savoury item

PACKAGE INCLUSIONS

Room hire* (excludes breakout spaces)
Whiteboard with accessories
Notepad and pen per person
Iced water and mints
Complimentary car parking
Complimentary Wi-Fi

HALF DAY

Delegate Package

PER PERSON

/ 80

Let our Chef take care of you with a carefully curated selection of fresh and seasonal items.

HALF DAY

Nespresso coffee, a selection of teas and filtered water

MORNING TEA

Chef's selection of one sweet item

LUNCH

Chef's selection of hot dish and salad with a freshly sliced fruit platter

HALF DAY PACKAGE INCLUSIONS

Half Day Room hire* (excludes breakout spaces)
Whiteboard with accessories
Notepad and pen per person
Iced water and mints
Complimentary car parking
Complimentary Wi-Fi

AUDIO VISUAL

AVAILABLE AT AN ADDITIONAL COST

Encore is our preferred supplier. They will work closely with you to ensure that your AV requirements are met. Should you choose to source alternative suppliers other than those of our preferred, each supplier must complete the appropriate WHS compliance requirements.

CONFERENCE & EVENT PACKAGES



BREAKFAST

All breakfasts include freshly brewed coffee, a selection of teas, and filtered water.

Light Option

ON THE GO / 25 pp

Includes your choice of orange or apple juice or smoothie, two continental items (one savoury and one sweet)

Seated Options

CONTINENTAL / 36 pp

Selection of three continental items:
Fruit bowl
Barossa Valley smallgoods
Selection of SA cheeses
Toasted Riviera Bakery artisanal sourdough butter and Beerenberg jams
Orange and apple juice

PLATED / 47 pp

Selection of orange and apple juice, three continental items and one plated item

Breakfast Buffet / 55 pp

Select two juices and three continental items

COLD

AMJ Fruit bowl
Barossa Valley smallgoods
Selection of SA cheeses
Toasted Riviera Bakery artisanal sourdough
Butter and Beerenberg jams

HOT

Crispy streaky bacon
Roasted garlic and herb tomatoes
Hash browns
House-made chilli beans
Pork and fennel sausage
Scrambled free-range eggs

UPGRADE: LOOKING TO UPGRADE TO A BARISTA COFFEE CART SERVICE? SPEAK TO OUR TEAM ABOUT THIS OPTION AND MORE.



BREAKFAST

Continental (Sweet)

Sweet mini muffins
House-made granola
Nuts, seeds, berry compote and coconut yoghurt
Vegan chia pudding
Coconut, pineapple and passionfruit
Sweet pastries
Assortment of Danish pastries
Fleurieu yoghurt cups
Vanilla roasted strawberries, crumble
Seasonal sliced fruit platter
House-made fruit and nut granola bars

Continental (Savoury)

Breakfast Croissant
Smoked turkey, cranberry and Swiss cheese croissant
Breakfast slider
Crispy bacon, swiss cheese, Beerenberg relish
Mushroom, baby spinach frittata
Served with whipped feta
House-made pork and fennel sausage rolls
Served with tomato chutney
Scrambled free-range Rhodes eggs (A)
Served with smoked salmon, sourdough, cream cheese
Vegan chickpea and spinach sausage roll
Served with beetroot balsamic relish
House-made chorizo chilli beans
Served with a poached egg and grilled Turkish bread

Plated

Scrambled free-range eggs
Cured bacon, herbed tomato, hash browns and toasted sourdough
Keto eggs benedict
Poached free-range eggs, Barossa bacon, portobello mushroom, hollandaise sauce
Croque madame
Toasted Barossa ham and gruyère sandwich, béchamel sauce, topped with a fried egg
Vegetarian breakfast
Haloumi, avocado, wilted spinach, roasted tomatoes, seeds, poached free-range eggs and toasted rye
Poached free-range eggs
Grilled Barossa chorizo sausage, crushed avocado, Turkish bread, harissa hollandaise
French toast sliced brioche
Topped with berry compote and maple caramelised banana

SEAFOOD KEY

A = Australian
I = International
M = Mixed



MORNING TEA / LUNCH / AFTERNOON TEA

Morning Tea/ Afternoon Tea

1 ITEM / 15 pp

Choose one item from either the sweet or savoury selection

INCLUDES

Nespresso Coffee and Tea Selection
Orange and apple juice

Standup Lunch

WORKING LUNCH / 38 pp

A selection of assorted Turkish bread, wraps, and baguettes with daily seasonal fillings, freshly sliced fruit platter

INCLUDES

Selection of soft drink and juice

EXECUTIVE LUNCH / 48 pp

Your selection of one protein main, one plant based main, one salad, freshly sliced seasonal fruit platter

INCLUDES

Selection of soft drink and juice

ENHANCE YOUR MENU WITH THESE ADDITIONS

BEVERAGES

NESPRESSO COFFEE AND TEA / 6 pp
TEA, COFFEE, AND JUICE / 6.5 pp
SOFT DRINK AND JUICE / 8.5 pp

BARISTA COFFEE CART

UP TO 100 GUESTS / 250
*One machine, one coffee service
plus \$5.50 per coffee*

OVER 100 GUESTS / 500
*Two machines, one coffee service
plus \$5.50 per coffee*

Additional hours can be arranged, charges apply

SNACKS & LIGHT OPTIONS

FRUIT BOWL / 3 pp
SWEET OR SAVOURY ITEM / 5 pp

LUNCH & MAIN ITEMS

SALAD / 6.5 pp
DELI ITEM / 6.5 pp
PROTEIN MAIN / 12 pp
PLANT BASED PROTEIN / 8 pp
DESSERT / 8 pp



Morning/Afternoon Tea Menu

SWEET

Tropezienne - custard brioche
 Assorted profiteroles
 Selection of house-baked cookies
 Assorted Danish pastries
 Assorted sweet mini muffins
 Freshly baked buttermilk scones with jam and whipped cream
 Kytons mini lamingtons
 Homestyle chocolate brownie
 Portuguese tart
 Hazelnut mini chocolate churros
 House-made fruit and nut granola bars
 Fleurieu Yoghurt Cups

SAVOURY

Spiced beetroot arancini, aioli
 Dulwich bakery chicken and mushroom pie, mushroom ketchup
 Vegetable spring rolls with chilli umami
 Indian vegetable samosas, tamarind chutney
 Pork, apple, and sage sausage rolls, tomato chutney
 Leek, baby spinach & goat's curd quiche
 Mediterranean sweet potato sausage rolls, kasundi relish
 Mushroom & baby spinach frittata with whipped feta
 Barossa pastrami and blue cheese sandwich



LUNCH MENU

PROTEIN MAINS

Thai yellow chicken curry, cherry tomato, Thai basil jasmine rice and prawn crackers

Chicken makhani with basmati rice, cucumber yoghurt and papadums

Barbacoa beef taco with avocado, pickles, chilli, and chipotle slaw

Beef bourguignon with Paris mash, mushrooms, shallots, and pickle

Italian lamb and red pepper ragu with potato gnocchi

Char Siu BBQ pork with pineapple chilli rice

Massaman curry with coconut-braised brisket, potato, steamed rice

Chicken tortellini in mushroom white sauce

PLANT-BASED MAINS

Thai yellow sweet potato and pumpkin curry with tofu, cherry tomato, and jasmine rice

Spinach and ricotta cannelloni with tomato and basil sauce, topped with parmesan cheese

Char Siu tofu tacos, with pickles and slaw

Moroccan chickpea and apricot tagine with spiced carrot and raisin couscous

Vegan alfredo with mushrooms, sweet peas, cashew, and miso

Lentil bolognese with sundried tomato, basil, and orecchiette pasta

Pan roasted ratatouille with basil, served over soft polenta

SALADS

Caprese salad: Roma tomatoes, bocconcini, basil, olive oil

Thai rice noodle herb salad

Rocket, pear, and parmesan salad

Mixed leaf salad with dried cranberries, sunflower seeds, and lemon honey dressing

Greek salad: tomato, feta, cucumber, olives, red onion

Baby cos lettuce with aged parmesan, red onion, and caesar dressing

Pumpkin salad: pepitas, baby spinach, pecorino and balsamic dressing

DESSERTS

Sliced seasonal fruit platter

Mini pavlova with vanilla cream and assorted toppings

Assorted chef's selection desserts

Coconut chia pudding with mango

Seasonal fruit crumble with vanilla cream



DELI LUNCH MENU

DELI SANDWICH

Rare roast beef with rocket, horseradish mayo, cheese, sweet and sour onions on a multigrain roll

Cajun chicken, buttermilk slaw on a ciabatta roll

Poached chicken, greens, pickled cucumber, shallots, miso-caramel mayonnaise on a ciabatta roll

Smoked ham, cheese, lettuce, mustard mayo, cucumber on a multigrain roll

Harissa roasted pumpkin, hummus, dukkah on Turkish bread

DELI WRAP

Egg with chive mayo, cucumber and rocket

Grilled pumpkin, spinach, tomato, cream cheese, and beetroot relish

Falafel with butternut tabbouleh and minted dressing

Smoked turkey with cranberry and brie

Chicken caesar salad

DELI POKE BOWLS

Tofu with braised mushrooms, avocado, rice, greens, seeds, and turmeric dressing

Chicken with tomato, cucumber, quinoa, avocado, and fresh lime dressing

Smoked ocean trout with brown rice, edamame beans, pickled vegetables, and turmeric dressing (A)

SEAFOOD KEY

A = Australian

I = International

M = Mixed

LUNCH & DINNER

Lunch

2-COURSE SET MENU / 75pp

3-COURSE SET MENU / 85pp

Dinner

2-COURSE MENU / 88pp

Set entrée or dessert
+ alternate-drop main course

3-COURSE MENU / 99pp

Set entrée + alternate-drop
main course + set dessert

Lunch & Dinner Shared Menus

SHARED TO THE TABLE / 120pp

2 entrées and 2 mains

Mini desserts to the table

Cheese **/ 10pp**

Bespoke Menu

Looking for something bespoke, speak with
our team to customise your experience.

UPGRADES AND ADD ONS:

ALTERNATE-DROP (MAIN) **/8 pp**

ALTERNATE-DROP
(ENTREE OR DESSERT) **/ 6 pp**

CHOICE MENU (MAIN) **/15 pp**

CHOICE MENU (ENTREE OR DESSERT) **/10 pp**

PRE-DINNER CANAPES (30MINS) **/18 pp**

*All menus include a selection of freshly ground
coffee and tea to finish*





LUNCH & DINNER MENU

ENTRÉE

44-degree salmon with charred green chilli gribiche, green olive crush (A)

Blackened prawns, corn cream, advocado, crispy corn tortilla (A)

Gochujang prawns, pickled cucumber kimchi, Furikake rice crisp (A)

Trio of fish tartare, wasabi compressed melon, sesame, puffed rice (A)

Crispy pork belly, apple and fenel slaw, radish, apple mustard

Venison Tataki, chimichurri, crème fraîche, apricot relish

Duck breast, cherry purée, celeriac hummus, dukkah, hazelnut oil

Smoked achiote lamb, jalapeño tomatillo salsa & coriander oil

Spinach ricotta gnudi, mushroom saffron broth, kale & parmesan

Roast pumpkin gnocchi, walnut cream, pickled pepitas & pangrattato

MAINS

Miso ginger salmon, sweet pea puree, spiced coconut rice, soybeans, grilled broccolini (A)

Cochin-spiced barramundi, nut brown cauliflower purée, green mango & curry leaf crumb (A)

Crispy skin barramundi, saffron clam risotto, petite ratatouille & lemon basil oil (A)

Paprika chicken, scamorza polenta, sweetcorn succotash & smoked tomato vinaigrette

Harrisa chicken breast, zatar chickpeas, tahini, salt roasted beetroot, pomegranate

Lamb rump, cassava croquette, verde beans & pomegranate chimichurri

Crackled pork loin, sweet potato, silverbeet & almonds, mango pink peppercorn salsa, cider jus

Roasted duck breast, confit leg, pickled eggplant, bitter orange crumb, pine nuts & date tamarind jus

Roasted beef fillet, goat's curd potato purée, forest mushrooms, seasonal greens and port wine jus

Beef fillet, garlic butter crust, hot honey fetta hash, sicilian caponata, with port wine jus

DESSERTS

Passionfruit curd tart, coconut lime cream and mango

White chocolate blondie with raspberry

Sticky date pudding with rum butterscotch sauce and vanilla bean ice cream

Chocolate marquise, shortbread with coffee

Black Forest-style panna cotta with chocolate crumble

Apple crumble cheesecake with blackberry

Selection of SA cheeses with grapes, quince, and lavosh

SEAFOOD KEY

A = Australian

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M = Mixed

LUNCH & DINNER SHARED MENU

ENTRÉE

44-degree salmon with charred green chilli gribiche, green olive crush (A)

Blackened prawns, corn cream, advocado, crispy corn tortilla (A)

Gochujang prawns, pickled cucumber kimchi, Furikake rice crisp (A)

Trio of fish tartare, wasabi compressed melon, sesame, puffed rice (A)

Duck breast, cherry purée, celeriac hummus, dukkah, hazelnut oil

Smoked achiote lamb, jalapeño tomatillo salsa & coriander oil

Spinach ricotta gnudi, mushroom saffron broth, kale, parmesan

Roast pumpkin gnocchi, walnut cream, pickled pepitas & pangrattato

Crispy pork belly, apple and fennel slaw, radish, apple mustard

Venison Tataki, chimichurri, crème fraîche, apricot relish

MAINS

Paprika chicken, scamorza polenta, sweetcorn succotash & smoked tomato vinaigrette

Harrisa chicken breast, zatar chickpeas, tahini, salt roasted beetroot, pomegranate

Lamb rump, cassava croquette, verde beans & pomegranate chimichurri

Crackled pork loin, sweet potato, silverbeet & almonds, mango pink peppercorn salsa, cider jus

Roasted duck breast, confit leg, pickled eggplant, bitter orange crumb, pine nuts & date tamarind jus

Roasted beef fillet, goat's curd potato purée, forest mushrooms, seasonal greens and port wine jus

Beef fillet, garlic butter crust, hot honey fetta hash, sicilian caponata, with port wine jus

SEAFOOD KEY

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COCKTAIL FUNCTIONS



Cocktail Packages

CLASSIC CANAPÉS

30 MINUTE DURATION (3 ITEMS)

CHEF'S SELECTION OF ITEMS / 18 pp

YOUR CHOICE OF ITEMS / 22 pp

1 HOUR DURATION (6 ITEMS)

CHEF'S SELECTION OF ITEMS / 34 pp

YOUR CHOICE OF ITEMS / 40 pp

1.5 HOURS DURATION (9 ITEMS)

CHEF'S SELECTION OF ITEMS / 40 pp

YOUR CHOICE OF ITEMS / 46 pp

2 HOURS DURATION (12 ITEMS)

CHEF'S SELECTION OF ITEMS / 46 pp

YOUR CHOICE OF ITEMS / 52 pp

3 HOURS DURATION (18 ITEMS)

CHEF'S SELECTION OF ITEMS / 55 pp

YOUR CHOICE OF ITEMS / 63 pp

ADDITIONAL OPTIONS

All platters serve approximately 50 guests

TASTE OF SA GRAZING PLATTERS / 480 per platter

Barossa smallgoods, pickles, olives, dips
and artisan breads

AUSTRALIAN CHEESE PLATTER / 600 per platter

Selection of local cheeses, grapes, dried
fruit, quince paste and lavosh

MINI DESSERTS PLATTER / 650 per platter

Chef's selection of mini desserts



Canapés

COLD

Sicilian caponata, profiterole, whipped fetta

Tajín spiced tortilla chips, BBQ corn, avocado

Maple balsamic pear, jalapeno blue cheese, pickle walnut

Cured salmon blinis, tobiko cream (A)

Fermented chilli and lime BBQs prawns, pineapple salsa (A)

Tuna tartare, wasabi compressed melon, sesame (A)

Kingfish escabeche, coconut, mango (A)

Pickled octopus, soy sesame, soybeans (A)

Duck ham, beetroot ketchup, goats curd

Beef tataki, pickled mushrooms, chives

Kangaroo tartare, river mint nam jim

Smoked lamb loin, macadamia

HOT

Truffled mac and cheese bites, Carolina mustard

Vegetable spring rolls, quandong sweet chilli

Spiced beetroot arancini, aioli

Prawn and corn fritters, charred green chilli ranch (A)

Coconut fish casava croquette, eggplant kasundi (A)

Cajun fish goujons, nero gribiche (A)

Garlic pernod butter mussels, herb crumb (A)

Hot honey soy chicken popcorn, sesame salt

Goat rendang croquette, coconut sambal

Dulwich bakery chicken and mushroom pie, mushroom ketchup

Lamb Kofta, mint yoghurt, pomegratte

Crispy pork belly, tonkatsu sauce

Pork, apple, and sage sausage rolls, tomato chutney

Pork chive dumpling, spicy dumpling sauce

Samosa, tamarind

DESSERT

Tropezienne - custard brioche

Passionfruit curd tart, coconut lime cream

Mini chocolate almond cake

Portuguese tart

Hazelnut Mini chocolate churros

Caramelised onion, blue cheese profiterole

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Live Food Stations

Minimum 200 Guests

PLEASE CHOOSE 1 COLD AND 2 HOT CANAPES AND 3 FOOD STATIONS / 100pp

Food stations outside the package offering must be accompanied with a 2 hours canape package

SOUTH AUSTRALIA ANTIPASTO STATION / 30 pp

Featuring Barossa smallgoods, marinated vegetables, olives, pickles, warm breads and dips

SPANISH PAELLA STATION / 22 pp

Chicken and saffron paella with spices, roasted peppers, parsley and lemon

Vegan saffron paella with sofrito, roasted peppers, mushrooms, parsley and lemon

WILD MUSHROOM PASTA WHEEL / 22 pp

Pappardelle pasta, parmesan wheel, assorted mushrooms, truffle cream, and fresh herbs

LOW & SLOW SMOKEHOUSE STATION / 30 pp

Slow roasted brisket and porchetta rolls with slaw, pickles and house sauces

QUESADILLA STATION / 22 pp

Pressed tortillas with spiced chicken tikka, boondi raita and cucumber

BAO STATION / 22 pp

Korean fried chicken, agedashi tofu, steamed buns, pickled vegetables and chilli sauces

DUMPLING STATION / 22 pp

Selection of steamed and pan-fried dumplings with black vinegar, chilli oil and soy dipping sauces

SUSHI & SASHIMI STATION (A) / 30 pp

Fresh sushi rolls, nigiri and sashimi with pickled ginger, wasabi, soy and seaweed salads

OYSTER BAR (A) / 29 PP

Freshly shucked oysters with finger lime mignonette, ponzu, hot sauce and lemon

LOBSTER & PRAWN ROLL STATION (A) / 30 pp

Butter toasted brioche rolls with lobster, prawns and miso ginger mayo

UPGRADE OPTION

FOR A CUSTOM STYLED SOHO PACKAGE
PLEASE SPEAK TO YOUR EVENT SPECIALIST
FOR MORE INFORMATION

MUSSEL POT STATION (A) / 22 pp

Steamed mussels with white wine, garlic, chilli, herbs and grilled sourdough

POKE BOWL STATION (A) / 30 pp

Build your own poke bowls with sushi rice, edamame, pickled vegetables, seaweed, salmon, tuna and Japanese dressings

DESSERT TABLE / 22 pp

A selection of mini desserts

CHEESE TABLE / 30 pp

A selection of local cheeses, dried fruit, grapes and crackers

CANNOLI STATION / 18 pp

Including Belgium chocolate custard, traditional orange and ricotta, flaked chocolate, pistachio

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BEVERAGES



Beverage Packages

CLASSIC PACKAGE

1 HOUR	/ 26 pp
2 HOUR	/ 34 pp
3 HOUR	/ 44 pp
4 HOUR	/ 49 pp
5 HOUR	/ 54 pp

INCLUDES:

Reschke 'R-Series' Sparkling
 Grant Burge 'Benchmark' Sauvignon Blanc
 Elderton 'E-Series' Chardonnay
 Days of Rosé
 Elderton 'E-Series' Shiraz
 Reschke 'Bull Trader' Cabernet Sauvignon
 Heineken 0.0
 Hahn Super Dry 3.5%
 Hahn Super Dry
 5 Seeds Crisp Apple Cider
 Selection of Soft Drinks & Juice

PREMIUM PACKAGE

1 HOUR	/ 34 pp
2 HOUR	/ 41 pp
3 HOUR	/ 52 pp
4 HOUR	/ 59 pp
5 HOUR	/ 63 pp

INCLUDES:

Richard Hamilton 'long Stem' Sparkling
 Claymore 'Walk This Way' Riesling
 Cape Barren 'Native Goose' Sauvignon Blanc
 St Hallett Rosé
 Schild Estate GSM
 St Hallett 'Black Clay' Shiraz
 Heineken 0.0
 Hahn Super Dry 3.5%
 Hahn Super Dry
 James Squire Orchard Crush Cider
 Selection of Soft Drinks & Juice

DELUXE PACKAGE

1 HOUR	/ 39 pp
2 HOUR	/ 47 pp
3 HOUR	/ 62 pp
4 HOUR	/ 66 pp
5 HOUR	/ 74 pp

INCLUDES:

Croser NV Sparkling
 Golding 'Chiara' Pinot Grigio
 Petaluma 'White Label' Sauvignon Blanc
 Coddiwomple Rosé
 Ulithorne 'Meracus' Grenache
 Cape Barren 'Old Vine' Shiraz
 Heineken 0.0
 Hahn Super Dry 3.5%
 Hahn Super Dry
 Stone & Wood Pacific Ale
 Heineken Premium Lager
 Kirin Ichiban First Press
 Kirin Hyoketsu Lemon
 James Squire Orchard Crush Cider
 Selection of Soft Drinks & Juice

**Please note, beverages are subject to change. Extended wine list available on request.*





Morphettville

79 Morphett Road, Morphettville SA

T 08 8295 0111

E enquiries@morphettville.com.au

W morphettville.com.au

