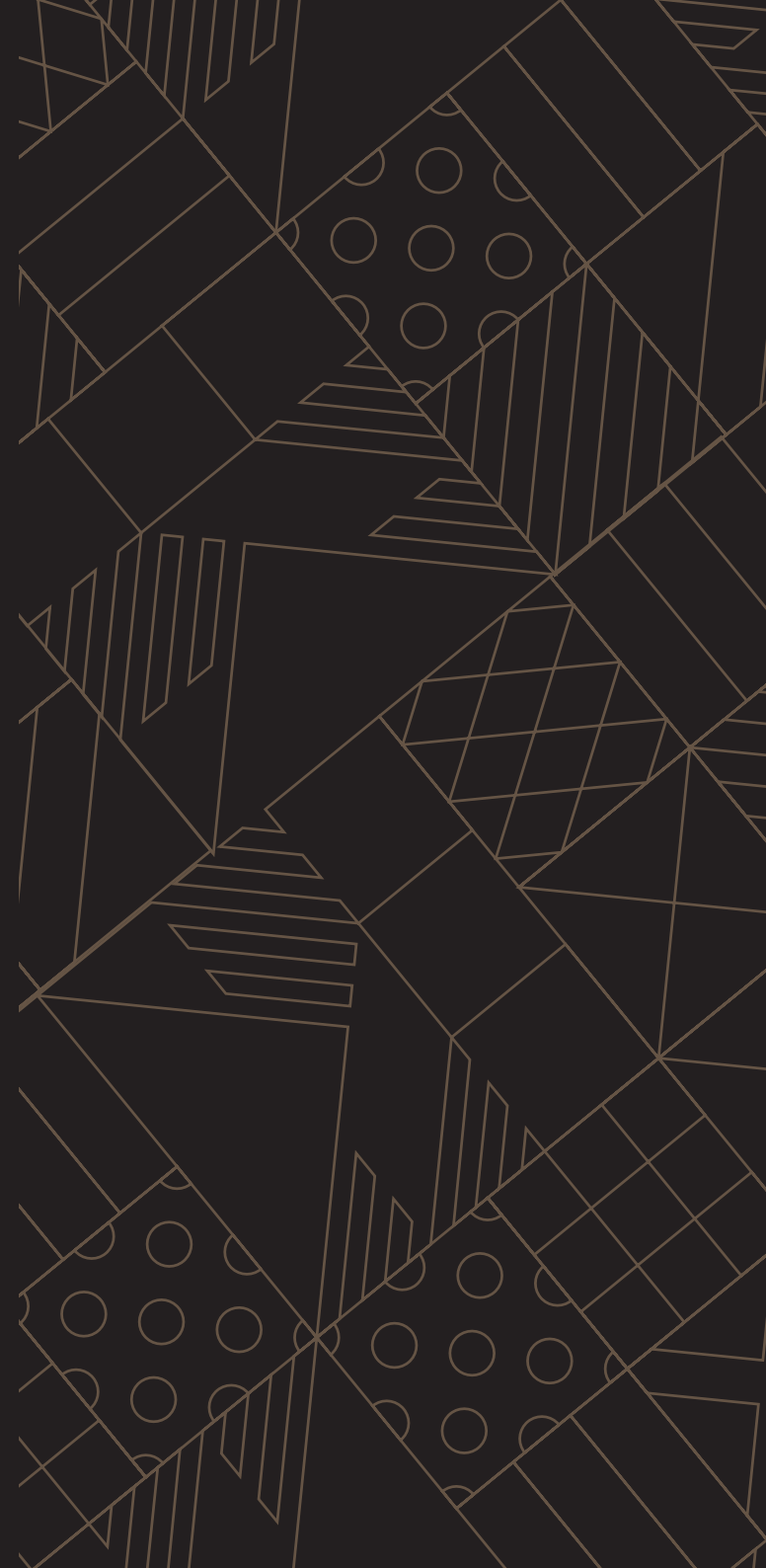




Morphettville

School Formal Package





About Morphettville

Conveniently located just 15 minutes from Adelaide's CBD, Morphettville 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 Blass 'The Man' Event Centre. Boasting contemporary design, flexible event spaces and panoramic views of the Adelaide Hills, Morphettville 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, Morphettville offers outstanding hospitality in a setting like no other.





Sustainability in the kitchen

At Morphettville, 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 Morphettville 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, Executive Chef 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 Patisserie 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.



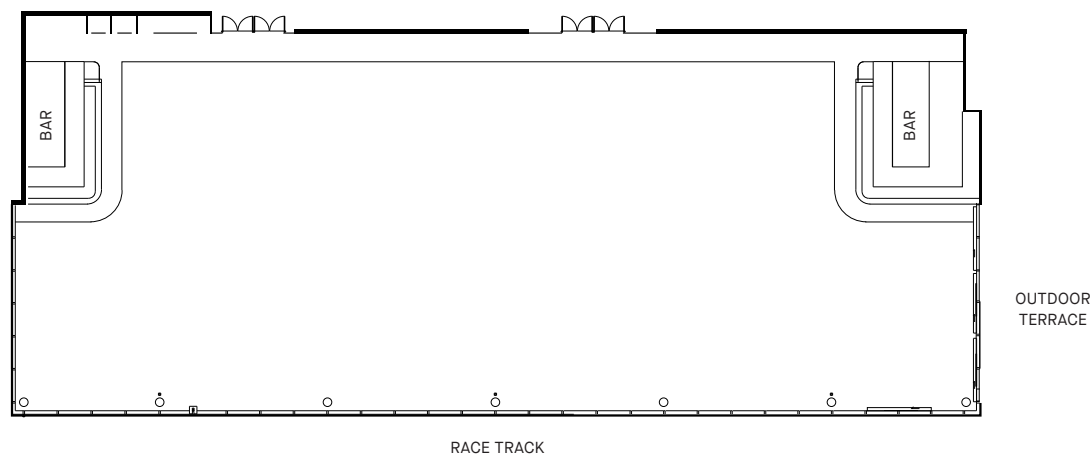
Capacity

COCKTAIL:

1000 

BANQUET:

550 



**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.



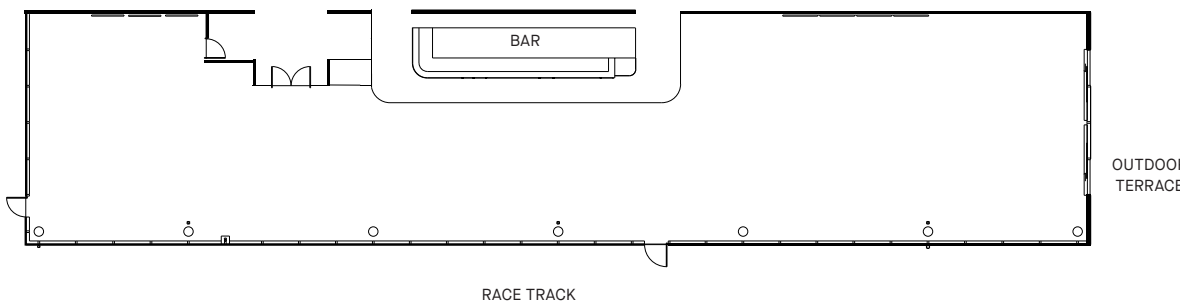
Capacity

COCKTAIL:

350

BANQUET:

150



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

PACKAGE OPTIONS



DINNER PACKAGE

3-COURSE MENU

/ 125pp

Set entrée + alternate-drop
main course + set dessert

PACKAGE INCLUSIONS

Venue hire based on a minimum number of guests

3-course sit-down menu

4-hour soft drink package

Napkin colour of your choice

3 x menus per table featuring your school logo

Cloakroom by Morphetville

Digital signage featuring your school logo

Lectern and microphone

4 x uplights in your chosen colour

Security for the duration

UPGRADES AND ADD ONS:

ALTERNATE-DROP (ENTRÉE OR DESSERT) / 6 pp

CHOICE MENU (MAIN) / 15 pp

CHOICE MENU (ENTRÉE OR DESSERT) / 10 pp

PRE-DINNER CANAPÉS (30MINS) / 18 pp

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



ENTRÉE

Southern fried chicken, red cabbage and pear slaw, yum yum sauce

44° salmon, avocado cream, pickled fennel and radish salad (A)

BBQ prawns, corn cream, avocado, crispy corn tortilla (A)

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

Potato gnocchi, mushrooms, truffled cream cheese, basil

Spinach and ricotta cannelloni, roasted tomato sauce, basil pistou

MAINS

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

Roasted chicken breast, feta potato hash, broccolini, jus

Beef fillet, Paris mash, forest mushrooms, seasonal greens, jus

Pan-roasted salmon, sun-dried tomato risotto, green beans

Crackled pork loin, sweet potato, silverbeet and almonds, mango salsa, cider jus

DESSERTS

Warm scorched almond brownie, malted chocolate sauce, vanilla ice cream

Sticky date pudding, rum butterscotch sauce, vanilla bean ice cream

Panna cotta, black forest, chocolate crumble

Passionfruit curd tart, coconut lime cream, mango

Chef's selection of desserts served to the table or buffet style

SEAFOOD KEY

A = Australian I = International M = Mixed

DINNER



COCKTAIL PACKAGE

STAND UP COCKTAIL PACKAGE / 95pp

Includes a choice of 4 cold and
8 hot canapé items

PACKAGE INCLUSIONS

Venue hire based on a minimum number of guests

Canapés served over 2 hours

4-hour soft drink package

Menus featuring your school logo

Cloakroom by Morphettsville

Digital signage featuring your school logo

Lectern and microphone

4 x uplights in your chosen colour

Security for the duration



Canapés

COCKTAIL FOOD ITEMS

COLD

Tomato and basil bruschetta, whipped fetta

Cured salmon blinis with sour cream and chives (A)

Tom yum prawns, carrot, mango, cassava cracker (A)

Beef tataki, onion ponzu, garlic chips

Lamb loin, sweet potato, Dijon mustard, cress

HOT

Truffled mac 'n' cheese bites, tomato relish

Vegetable spring rolls, chilli ginger dipping sauce

Pumpkin, chickpea and spinach sausage roll, relish

Vegan mushroom arancini, aioli

Dill-crumbed fish goujons, black remoulade (A)

Tempura prawns, avocado ranch dressing (A)

Sumac salted squid, kimchi mayonnaise (A)

Southern spiced chicken, sriracha mayonnaise

Village Baker beef pie, beetroot ketchup

Satay chicken skewers, spiced peanuts

Lamb kofta bites, harissa, yoghurt, pomegranate

Pork, apple and sage sausage roll, BBQ sauce

SEAFOOD KEY

A = Australian

I = International

M = Mixed





ELEVATED EXTRAS

MOCKTAIL ON ARRIVAL / 15pp

Speak to your Event Coordinator for the full mocktail selection

GELATO CART / from 12pp

Two hours of staffed service from the gelato cart (minimum numbers apply)

CANNOLI STATION /18pp

Includes Belgian chocolate custard, traditional orange and ricotta, flaked chocolate and pistachio fillings

360 PHOTO BOOTH BY SOCIAL HIGHLIGHTS / 1,450

Four hours of hire and unlimited photos
Includes one attendant
Suitable for up to 300 guests

DJ BY ENTERTAINMENT ADELAIDE / 1,200

Four-hour DJ package

LIGHT-UP LETTERS / 110 per letter

DANCE FLOOR / from 50 per sqm

Includes delivery and set up

SUPER SCREEN / 500

Display your school's logo, branding or event content on Morphettville's super screen

RED CARPET BY ENCORE EVENT TECHNOLOGIES / from 250

CHAIR COVERS / 10pp

Choose from a range of colours to elevate your event space

**All elevated extra's are subject to availability*



Morphettville

79 Morphett Road, Morphettville SA

T 08 8295 0111

E enquiries@morphettville.com.au

W morphettville.com.au

