

# M RESTAURANT

at THE MORRIS HOUSE HOTEL

## Events



## M Restaurant at the Morris House Hotel

### Make History Here

In the heart of some of Philadelphia's finest offerings, just off Washington Square Park and a few blocks from Independence Hall, M Restaurant and The Morris House Hotel are in one of the city's best locations. With so much going on around us, the true pleasure of this place is the privacy and retreat our venue offers guests. To be here is to experience a colonial timepiece of elegance and romance. To be here is to choose service that exceeds your expectations.

We invite you to have your event at our historic property. Our professional event planner will see to it that your every need is met, whether you want a hand in every detail or simply want your party to fall in place. Welcome to M Restaurant and the Morris House Hotel.

# M

Restaurant at the Morris House Hotel

231 South 8<sup>th</sup> Street – Philadelphia PA, 19106

M Restaurant 215.625.6666 – The Morris House Hotel

215.922.2446

[www.mrestaurantphilly.com](http://www.mrestaurantphilly.com) - [info@mrestaurantphilly.com](mailto:info@mrestaurantphilly.com)

## *The Venue:*

Built in 1787 the Morris House Hotel is a National Historic Landmark where colonial charm pairs with the luxuries of today. The location, history and sophistication of The Morris House and M Restaurant are unparalleled. Booking this venue guarantees exclusive rights to the property. Depending on the nature of your event this can include the Restaurant Building and Bar, the Courtyard Garden, the Library and the Reynolds Room.

Our 4,800 square foot courtyard garden is one of a kind among Center City venues. The handcrafted Revolutionary-era brick reflects a past example of the attention to detail we pride ourselves on today. When you step off South 8<sup>th</sup> Street, through our wrought iron gates and into our courtyard garden, you may feel as if you've stepped into the south of France. There is a striking sense of urban escape; the city moves around you, but here, in this place of elegance and history, time is captured in stillness. To have your event here is to choose a venue like no other.

### Exclusive Rights Packages:

Main Dining Room:	Courtyard Garden, tented portion:
Tuesday-Sunday \$500	Tuesday-Sunday \$500

Main Dining Room and Bar:	Courtyard Garden, in full:
Tuesday-Sunday \$1,200	Tuesday-Sunday \$1,200

The Library rents for a flat rate of \$400, day or evening

If renting the Library, after 9pm we require the rental of hotel room #201 above the library to ensure the party does not disrupt another guest's stay.

\*\* Our regular service hours are Tuesday through Saturday between 4:00 and 10:00 pm and Sunday between the house of 4:00 and 9:00 pm. We are available for private parties on Monday and brunch and lunch private events Tuesday through Sunday.

### Venue Capacity:

Main Dining Room and Bar - 30 sit down, 60 cocktail  
Library - 20 sit down  
Courtyard Garden -112 sit down, 160 stations, 200 cocktail

### Tent Rentals:

For outdoor events, to guarantee a space for parties of 31 or more guests for a sit down affair we require a tent rental due to limited seating options. This price is based on guest count, starting at a flat fee of \$500.

## *The Food:*

### Hors d'oeuvres and Canapés:

For your cocktail hour we invite you to experience our cheese and charcuterie boards with accoutrements in addition to our variety of canapé and hors d'oeuvre selections. For alcohol and beverage options see the "Drinks" section.

Passed Canapé & Hors d'oeuvres - 100 pieces for choice - \$150, \$225 or \$275

Cheese and Accoutrements - \$7

Charcuterie and Accoutrements - \$7

Cheese and Charcuterie with Accoutrements - \$10

\*\* M Restaurant has gained distinction for its artisan cheese plates. Please inquire about our additional options for cheese selections.

### Brunch:

We offer cheese tables, fruit displays, quiches, eggs benedict, french toast, baked pancakes, salads, tea sandwiches and desserts. All brunch packages are customized and can include breakfast beverages such as Bloody Mary's and Mimosas.

Family Style Brunch - \$35

Sit Down Brunch - \$45

Crepe Station - \$12-14

Omelette Station - \$12

### Sit Down Lunch and Dinner:

Our executive chef can prepare a special five-course tasting menu that includes a variety of Soup/Salad, Pasta/Risotto, Fish, Meat, and Cheese/Dessert. This style of dining allows guests to sample a variety of our finest dishes and is a simple way to create a memorable experience.

3 Courses for \$45, Chefs Pick

3 Courses for \$50, Pre-determined, same for everyone

3 Courses for \$60, Same appetizer and dessert for everyone, choice of entree

3 Courses for \$60, Family Style, 2-3 dishes to be shared per course

3 Courses for \$65, Ala Carte dinner menu with options per course (parties of 15 or less)

Each additional course is \$10

Each course with options when they arrive is \$10

Examples:

- 3 Course Menu - \$60 – choice of entree

First Course: Everyone: Salad

Second Course: Choice (Pasta, Fish, Meat)

Third Course: Everyone: Dessert

- 4 Course Menu - \$60 - tasting menu

First Course: Everyone: Salad

Second Course: Everyone: Vegetable or Pasta

Third Course: Everyone: Fish or Meat

#### Fourth Course: Everyone: Dessert

An example of Chefs pick and our overall menu:

**First: arugula salad**, buttermilk bleu cheese, apple, walnut, dried cranberry, cider vinaigrette

**Second: scallops**, cauliflower, capers, white raisins, pine nuts

**Third: chateaubriand**, pomme puree, maitaki mushrooms, jus

**Fourth: coconut panacotta**, prickly pear, almond brittle

#### Tapas and Stations:

Allow your guests to sample a little of everything from our tapas and stations! The stations below can be used as a full meal or in addition to the cocktail hour and late night menus to best fit your overall feel and menu preferences.

#### Tapas:

Salad - \$9 per person

Vegetable - \$11 per person

Mussels - \$13 per person

Sushi - \$9-\$11 per person

Salmon - \$15 per person

Halibut - \$15 per person

Pasta - \$12 per person

Risotto - \$12 per person

Chicken - \$14 per person

Pork Loin - \$14 per person

Ribeye - \$16 per person

Miscellaneous - \$15-\$17 per person

\*\* Stations have a 50 guest minimum

#### Stations:

Game, Self-Serve - \$18 per person

Grill, Chef Stationed - \$15 per person

Risotto, Chef Stationed - \$12 – per person

Pasta, Chef Stationed - \$12 – per person

Salad, Self-Serve - \$9 – per person

Vegetarian, Self-Serve - \$11 – per person

Raw Bar, Self-Serve - \$17 per person

Soup, Self-Serve - \$8 per person

Meat Carving, Chef Stationed - \$17 per person

Back to the Basics Meat, Self-Serve - \$15 per person

Seafood, Self-Serve - \$15 per person

Antipasto, Self-Serve - \$12 per person

\*\* Stations have a 50 guest minimum

#### Desserts:

Dessert Assortment, \$12 per person

\*\*Choice of 4 Petit Fours

Lemon Tartlets

Mixed Berry Tartlets

Cheesecake (seasonal)

Brownies

Cookies, Red Velvet and Chocolate Chip

Cinnamon Rolls

Carrot Cake

Cherry Puffs

Apple Puffs

Cream Puffs

White Chocolate Truffles

Foie Gras Truffles

Chocolate and Peanut butter Truffles

Milk Chocolate covered Biscotti's

Chocolate covered Strawberries

Carmel Turtles

Toffee (Almond toffee, sticky toffee, toffee chips)

Pineapple Upside-down Cakes

Raspberry Mousse

Fruit Skewers (summer)

Outside desserts and cakes are permitted. For tiered cakes, a \$3 per person storing and cutting fee will apply.

## *The Drinks:*

We provide a variety of beverage packages to meet your preferences. To complement our tasting menu and enhance the flavor palate we offer wine pairings with each course. If you would like to add a special touch we offer signature cocktails that can be personalized to the theme of your event.

### Open Bar:

#### **Mix and Match:**

(choose two)

Wine – Mimosas – Beer

Bloody Mary's – Signature Cocktail

First hour - \$15

Each additional hour - \$5

#### **Bar Package Level 1**

(wine, beer, well liquors)

First hour - \$23

Each additional hour - \$6.25

#### **Bar Package Level 2**

(wine, beer, top-shelf liquors)

First hour - \$28

Each additional hour - \$7.50

#### **Bar Package Level 3**

(wine, beer, premium liquors)

First hour - \$33

Each additional hour - \$10

### Bar by Consumption

Bar by consumption tabs can cover a full bar allowing you guests to enjoy whichever beverage they choose from behind the bar or it can be limited to beer only, wine only, well cocktails only or a variety of the three.

#### By Consumption – Standard Beverages

House Wine - \$7/8

Beers - \$4-\$8

Cocktails - \$9-\$14

#### By Consumption – Standard Brunch Beverages

Bloody Mary and Mimosa - \$11

#### By Consumption – Premium Brunch Beverages

Prosciutto and Red Pepper Bloody Mary - \$12

Blood Orange Mimosa - \$12

**Nonalcoholic Packages:**

N/A Beverages including soda, coffee, tea, water and orange juice - \$7 per person

## *The Hotel:*

The Morris House Hotel combines the feel of a Bed & Breakfast with the luxuries of a fine hotel. Each of our 15 rooms are unique, some finished with the same colonial feel that defines our National Historic Landmark property and some complete with modern furnishings and accents. Unparalleled service, a delicate attention to detail and the city's best location have elevated The Morris House into hospitality's top tier. To stay here is to expect more.

To see our rooms, please [click here](#). For more information, please call (215) 922-2446

## *Staff:*

At M Restaurant and The Morris House Hotel we pride ourselves on service that is punctual, precise and memorably discreet. Let us handle everything from our position in the background. Your only job at your event is to enjoy it.

Staffing will be a 20% Gratuity on the total food and beverage bill. The venue and rental fees are not subject to the gratuity charge.

## *Service Charge:*

The Service Charge will be 10% of the total food and beverage bill. The venue fees are not subject to service charges. This fee pays for staffing additional kitchen labor, full preparation and execution of the meal and reception and administrative overhead.

## *Payment:*

**Deposit and payment schedule:**

**To reserve the date:**

- MHH venue fee: a non-refundable deposit in the amount of the venue fee by personal check made out to Morris House LLC.
- 50% of the remaining balance is due 1 month prior to the event with final menu selections.
- The final guest count will be 2 weeks prior to your event; the final balance will be paid at this time. *If there is a time extension or bar by consumption the final costs will be paid at the end of the night or the following morning.* **However, we do not require you to pay any balances on the day of to ensure a carefree and enjoyable experience.**

We ask that the final balance be paid by corporate or personal check if possible since we are a small family run business. Otherwise a 3% service charge will apply.

**Final head count note:**

If fewer guests attend there is no refund, and if more guests than anticipated attend we will adjust the charges as needed



*M*

Restaurant at the Morris House Hotel

231 South 8<sup>th</sup> Street – Philadelphia PA, 19106  
M Restaurant 215.625.6666 – The Morris House Hotel 215.922.2446  
[www.mrestaurantphilly.com](http://www.mrestaurantphilly.com) - [info@morrishousehotel.com](mailto:info@morrishousehotel.com)