

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.

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Restaurant at the Morris House Hotel

231 South 8th Street – Philadelphia PA, 19106

M Restaurant 215.625.6666 – The Morris House Hotel

215.922.2446

www.mrestaurantphilly.com - 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 8th 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:

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

Main Dining Room:

Tuesday-Sunday \$500

Courtyard Garden, tented portion:

Tuesday-Sunday \$500

Main Dining Room and Bar:

Tuesday-Sunday \$1,200

Courtyard Garden, in full:

Tuesday-Sunday \$1,200

** 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.

** Monday's private venue fee is \$800.

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

** To guarantee this space for parties of more than 30 guests for a sit down affair we require a tent rental due to limited seating options.

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 - \$6 per choice

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 - \$40

High Tea - \$38

Crepe Station - \$12

Omelette Station - \$12

European-Style Continental Breakfast/Brunch - \$15

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.

4 Courses for \$45, Chefs Pick

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

4 Courses for \$60, Family Style, 2-4 dishes to be shared per course

4 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:

- 4 Course Menu - \$60

First Course: Everyone: Salad

Second Course: Everyone: (Vegetable or Fish)

Third Course: Choice (Pasta, Fish, Meat)

Fourth Course: Everyone: Dessert

- 5 Course Tasting Menu - \$60

First Course: Everyone: Salad

Second Course: Everyone: Vegetable or Pasta

Third Course: Everyone: Fish

Fourth Course: Everyone: Meat

Fifth 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

Bread Service:

Complimentary Baguette will be served with both sit down and stations style menus

Full Bread Service - \$5 per person

- Baguette, Seeded Bread, Focaccia Bread, French Cream Butter, Olive Oil

Stations:

Game – Self-Serve or Chef Stations - \$16

Grill – Chef Stationed - \$14

Risotto – Chef Stationed - \$12

Pasta – Chef Stationed - \$12

Salad – Self-Serve or Chef Stationed - \$9

Vegetarian – Self-Serve or Chef Stationed - \$11

Raw Bar – Self-Serve or Chef Stationed - \$14

Soup – Self-Serve - \$8

Meat Carving – Chef Stationed - \$16

Meat and Poultry – Self-Serve or Chef Stationed - \$14

Seafood – Self-Serve or Chef Stationed - \$15

Philadelphia – Self-Serve or Chef Stationed - \$12

Backyard BBQ - Self-Serve or Chef Stationed - \$12

** Stations have a 25 guest minimum

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 - \$20

Each additional hour - \$6.25

Bar Package Level 2

(wine, beer, top-shelf liquors)

First hour - \$25

Each additional hour - \$7.50

Bar Package Level 3

(wine, beer, premium liquors)

First hour - \$35

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 - \$6

Beers - \$4-\$8

Cocktails - \$9-\$12

By Consumption – Standard Brunch Beverages

Bloody Mary and Mimosa - \$9

By Consumption – Premium Brunch Beverages

Prosciutto and Red Pepper Bloody Mary - \$12

Blood Orange Mimosa - \$12

Pitchers

Mimosas –8 Glasses - \$45

Bloody Mary – 6 Glasses - \$45

Sangria – 6 Glasses - \$32

Champagne Punch – 8 Glasses - \$47

Nonalcoholic Packages:

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

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 charges will depend on your guest list. We book one waiter per 8 people. The timing of their booking will be the total hours including set up and break down x \$20.00 per hour per waiter, \$30.00 per hour for the bartender, and, depending on the event size, the captain who coordinates the evening from beginning to end.

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



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Brochure design by

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