

*M* Restaurant  
at The Morris House Hotel

## *Wedding Packages*



## *The Venue*

Our 4,800 square foot courtyard garden is one of a kind among center city venues. The handcrafted Revolutionary-era brick reflects a rich history, and is just one example of the attention to detail we pride ourselves in today. When you walk through our wrought iron gates and enter our courtyard garden, it truly feels like you have been transported to the south of France. It is an exquisite urban escape, and with it comes a remarkable sense of calm and tranquility.

## *The Hotel*

The Morris House Hotel combines the feel of a Bed and Breakfast with the luxuries of a fine hotel. Each of our 17 rooms is unique. Eight in the main house are decorated with the same colonial theme that defines our National Historic Landmark with antiques, four-poster beds and decorative fireplaces. Nine other luxury rooms and one-bedroom apartments located in the Carriage House and the South Garden Building, are complete with modern accents and furnishings. Unparalleled service, a delicate attention to detail and the city's best location have elevated The Morris House into hospitality's top tier.



# Packages

\*Please note that these are sample packages,  
and a customized proposal will be given to you prior to booking.\*

## *Package One:* An intimate ceremony and reception for up to 30 guests.

Your wedding package will include a private ceremony, semi-private cocktail hour and sit-down reception dinner.

Based on the weather and guest count:

- Private ceremony: Your choice of either the Library or Courtyard Garden
- Private cocktail hour: Your choice of either the Main Bar or Garden Bar
- Semi-private reception dinner: Your choice of the Main Dining Room or Courtyard Garden for up to 30 guests, or the Private Library for up to 20 guests.

Estimate for maximum occupancy below.

Capacity: 30 Guests

Venue: \$4,000

Butlered Hors d'oeuvres: (3 choices at \$18 per choice) x 30 Guests = \$540

Sit-down Dinner: (\$85 per guest) x 30 Guests = \$2,550

Bar by Consumption: (assuming \$20 per guest) x 30 Guests = \$600

Service Charge: \$369

Tax: \$627.20

Gratuuity: \$738

Total: \$9,424.20

## *Package Two:* A classy garden cocktail hour and dinner for up to 80 guests.

Your wedding package will include a cocktail hour and sit down dinner or cocktail reception for up to 80 guests.

- Cocktail Hour: Courtyard Garden
- Sit down dinner: Courtyard Garden

Capacity: 80 Guests

Venue: \$4,000

Tent Rental: \$1,400

Butlered Hors d'oeuvres: (3 choices, 100 pieces per choice) = \$775

Sit-down Dinner: (\$85 per guest) x 100 Guests = \$8,500

Bar by Consumption: (assuming \$20 per guest) x 100 Guests = \$2,000

Service Charge: \$1,127.50

Tax: \$1,262

Gratuuity: \$2,255

Total: \$21,319.50

*Package Three:* A simple yet beautiful cocktail reception for up to 100 guests in the Courtyard Garden.

Your wedding package will include a cocktail reception for up to 100 guests.

- Cocktail reception: Courtyard Garden, Main Dining Room and Bar, Library

Capacity: 100 Guests

Venue: \$5,000

Tent Rental: \$1,400

Sit Down Dinner/Stations: (85 per guest) = \$8,500

Cheese Board: (\$10 per guest) = \$1,000

Open Bar: (Level 1 bar package for 4 hours) = \$4,975

Service Charge: \$1,447.50

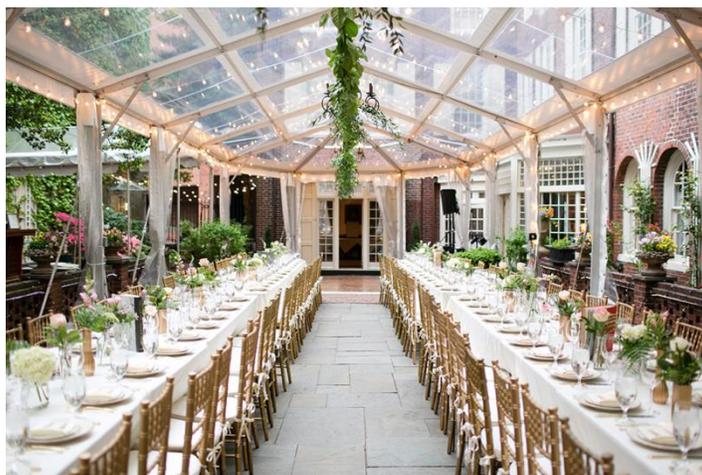
Tax: \$1,657.50

Gratuuity: \$2,895

Total: \$26,875

Would you like to host your ceremony here? We would be happy to accommodate a standing ceremony for Packages 2 & 3 with the understanding that the reception will be pre-set prior to the ceremony.

The standing ceremony has a suggested guest count of 20. If you wish to host a full sit down ceremony for up to 80 guests, you will need to reserve all 17-hotel rooms as well as the main dining room.



# Cocktail Hour Options

For your cocktail hour we invite you to enjoy our specially chosen local cheeses and charcuterie with accoutrements, canapé and hors d'oeuvres. For alcohol and beverage options, please refer to the "Drinks" section.

Passed Canapé & Hors d'oeuvres - 100 pieces for choice - \$150, \$235, \$290, \$300

Cheese Boards with Accoutrements - \$7 per person

Charcuterie Boards with Accoutrements - \$8 per person

Cheese and Charcuterie with Accoutrements - \$10 per person

## Hors d'oeuvres

\*Hors d'oeuvres are served in 100 piece quantity

### Soup & Gazpacho Shooters ~ \$150

Roasted Apple \* v

Smoked Trout Bisque\*

Asparagus Cream Espellete \*

Carrot Coconut Soup \*

Roasted Corn Cream \*

Wild Mushroom Thyme

### Fish ~ \$300

Yuzu Scallop, Ceviche, Brioche

Tuna Watermelon Tartar, Sesame Wonton

Smoked Salmon, Goat Cheese, Pickled Red Onion

Salmon Caviar, Crème Fraiche, Cucumber \*

Shrimp Cocktail \*

Petite Crab Cake, Aioli

Oyster on the Half Shell \*

Grilled Shrimp Lemon Butter \*

Escargot Tartlet, Lemon Herb Butter

### Vegetable & Fruit ~ \$235

Strawberry, Feta, Cucumber \*

Caprese Salad \*

Creamy Spinach Artichoke Cups

Mushroom and Parmesan Wheel

Seared Halloumi Cheese, Compressed Watermelon \*

Beer Battered Tofu, Maeploy v

Avocado, Pineapple, Tomato on Purple Tortilla v

### Meat ~ \$290

Old Fashion Pigs in a Blanket, Mustard

Orange Chicken Popettine \*

Bacon Wrapped Almond Stuffed Date \*

Petite Beef Wellington

Pulled Pork, Barbeque, Slaw, Crostini

Chicken or Beef Satay, with Peanut Sauce and Scallions\*

\* gluten free

v vegan

## Beverage Options

**Wine and Beer:** \$17 for the first hour, \$7.00 each additional hour

**Bar Package 1:** Wine, Beer, House Liquor - \$25 for the first hour, \$8.25 each additional hour

**Bar Package 2:** Wine, Beer, Top Shelf Liquor - \$30 for the first hour, \$9.50 each additional hour

**Bar Package 3:** Wine, Beer, Premium Liquor - \$35 for the first hour, \$12.00 each additional hour

\*Bar Packages 1, 2 and 3 all include Champagne Toast and Signature Cocktail

\* Wine Pairings are available at \$5 per person, per course

### Under 21:

Basic soda, juice and coffee and specialty non-alcoholic drinks - \$10 per person

# Dinner Options



## Sit Down Dinner Menu

Our executive chef has put together a variety of seasonal menus including, vegetables, pastas, salads, fishes and meats for your guests to enjoy.

### 3 Course Menu - \$85 per guest (Choice of entrée)

First Course: Everyone: Salad

**Ex. Mixed Lettuce**, Shaved Carrots, Cherry Tomatoes, Cucumbers, Roasted Garlic Vinaigrette

Second Course: Choice (Vegetarian, Fish, Meat)

**Ex. Three Cheese Ravioli**, Brussel Sprouts, White Wine Cream Sauce

**Iceland Haddock**, Spring Vegetables, Parsley Pesto

**Roasted Chicken**, Ratatouille, Herb Jus

Third Course: Everyone: Dessert

**Ex. Chocolate Chip Vanilla Cake**, Cannoli Cream, Chocolate Pearls

### 4 Course Tasting Menu - \$95 per guest (Same for everyone)

First Course: Everyone

**Ex. Roasted Asparagus**, Feta, Walnuts, Balsamic Reduction

Second Course: Everyone

**Ex. Seared Scallops**, Seasonal Succotash, Beurre Monte

Third Course: Everyone

**Ex. Seared Pork Loin**, Brussel Sprouts, Peanut Potatoes

Fourth Course: Everyone

**Ex. Flourless Chocolate Torte**, Strawberry, Whipped Cream

### 3 Courses Family Style - \$85 per guest (2 Dishes to be shared for the 1<sup>st</sup> and 3<sup>rd</sup> course, 3 dishes to be shared for 2<sup>nd</sup> course)

First Course: Everyone

**Ex. Baby Arugula**, Strawberries, Feta, White Balsamic Vinaigrette

**Roasted Asparagus**, Feta, Walnuts, Balsamic Reduction

Second Course: Everyone

**Ex. Teriyaki Glazed Salmon**, Grilled Asparagus, Sesame

**Guinness Braised Short Ribs**, Cheesy Polenta, Jus

**Sautéed Mushrooms**, Spinach, Kale, Quinoa Pilaf

Third Course: Everyone: Dessert

**Ex. Vanilla Cheesecake**, Graham Cracker Crust, Blueberry Coulis

**Chocolate Custard**, Salted Caramel Praline, Candied Raspberries

# *Spring & Summer Menu*

## **Soups and Salads**

Strawberry Tomato Gazpacho, Mint Crème Fraiche \*  
Coconut Carrot Soup, Scallions \*  
Chicken Tortilla Soup, Fried Tortilla Strips, Cilantro  
Baby Spinach, Blueberries, Pistachios, Raspberry Vinaigrette \*  
Baby Arugula, Strawberries, Feta, White Balsamic Vinaigrette \*  
Mixed Lettuce, Shaved Carrots, Cherry Tomatoes, Cucumbers, Roasted Garlic Vinaigrette \*

## **Vegetarian**

Roasted Asparagus, Feta, Walnuts, Balsamic Reduction \*  
Baby Beets, Cilantro Crème Fraiche \*  
Baby Carrots, Bourbon Ginger Sauce \* v  
Brussel Sprouts and Carrots, Apples \* v  
Spinach Fettuccine, Tomatoes, Roasted Corn, Pine Nuts, Lemon Beurre Blanc  
Three Cheese Ravioli, Brussel Sprouts, White Wine Cream Sauce  
Sautéed Mushrooms, Spinach, Kale, Rice Pilaf \*

## **Fish**

Halibut, Fennel Cream Sauce, Cherry Tomatoes \*  
Teriyaki Glazed Salmon, Grilled Asparagus, Sesame \*  
Seared Scallops, Seasonal Succotash, Beurre Monte \*  
Crab Cake, Remoulade, Arugula, Lemon Wedge \*  
Icelandic Haddock, Spring Vegetables, Parsley Pesto \*

## **Meat**

Guinness Braised Short Rib, Potato Gratin, Jus \*  
Roasted Chicken, Ratatouille, Chicken Jus \*  
Filet Mignon, Pomme Puree, Roasted Maitaki Mushrooms, Beef Jus \*  
Seared Pork Loin, Brussel Sprouts, Peanut Potatoes \*  
Duck Breast, English Pea and Apple Pilaf, Chicken red wine Jus \*

\* gluten free

v vegan

# *Fall & Winter Menu*

## **Soups and Salads**

Butternut Squash and Apple Soup, Cinnamon, Sour Cream \*

Sweet Potato and Carrot Soup, Maple Crème Fraiche \*

Baby Arugula, Bacon, Apples, Honey Cinnamon Vinaigrette \*

Baby Spinach, Sweet Potato Chips, Dried Cranberries, Thyme Vinaigrette v

Mixed Lettuce, Cherry Tomatoes, Peanuts, Red Onion, French Dressing \*

Baby Beets, Cilantro Crème Fraiche, Walnuts \*

Baby Carrots, Bourbon Ginger Glaze v

Brussel Sprouts and Carrots, Apples v

## **Vegetarian**

Spinach Risotto, Roasted Maitaki Mushrooms, Fontina \*

Baby Beets, Cilantro Crème Fraiche \*

Spaghetti Squash, Spinach Pesto, Parmesan, Peppers \*

Three Cheese Raviolis, Brussel Sprouts, White Wine Cream Sauce

Brussel Sprouts and Carrots, Apples \* v

Quinoa Stuffed Pepper, Zucchini, Eggplant, Spinach Aioli \*

## **Fish**

Seared Salmon, Creamy Leeks, Peanut Potatoes \*

Striped Bass, Roasted Carrots, Lemon Buerre Monte \*

Seared Scallops, Savory Cabbage, Beet Puree \*

Crab Cakes, Remoulade, Arugula, Lemon Wedges

Icelandic Haddock, Autumn Vegetables, Parsley Pesto\*

## **Meat**

Filet Mignon, Pomme Puree, Roasted Maitaki Mushrooms, Beef Jus \*

Braised Short Ribs, Cheesy Polenta, Scallions, Jus

Roasted Chicken, Broccoli, Cauliflower Puree \*

Seared Pork Loin, Sweet Potato Mash, Honey Bourbon, Pork Jus \*

\* gluten free

v vegan

## *Tapas and Stations:*

(40 guest minimum)

With the option to offer tapas and stations during your cocktail hour, or as a full meal or late night menu, our options for this versatile alternative can provide a more relaxed, festive theme for your wedding.

### *Tapas:*

\*\* Chef suggests 4 for a full meal, these can be combined with stations.

Salad - \$11 per person

Vegetable - \$31 per person

Mussels - \$15 per person

Sushi - \$16 per person

Salmon - \$17 per person

Halibut - \$22 per person

Pasta - \$14 per person

Risotto - \$15 per person

Chicken - \$16 per person

Pork Loin - \$17 per person

Ribeye - \$20 per person

Miscellaneous - \$15-17 per person

### *Stations:*

Back to the Basics Meat – Self-Serve - \$17

Raw Bar – Self-Serve - \$19

Risotto – Chef Stationed - \$14

Vegetarian – Self-Serve - \$13

Pasta – Chef Stationed - \$14

Salad – Self-Serve - \$11

Game – Self-Serve - \$21

Grill – Chef Stationed - \$17

Suckling Pig – Chef Stationed - \$21

Meat Carving – Chef Stationed - \$20

Back to the Basics Meat – Self-Serve - \$18

Seafood – Self-Serve - \$19

Antipasto – Self-Serve - \$14

## *Dessert Options*

\*Dessert Assortment of Petit Fours - \$15 per person- choice of 4

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)

**\* A wedding cake can be brought in and we would be happy to cut it for your guests. A cutting fee will apply - \$3 per person**

## *Music*

Due to Philadelphia's strict noise ordinance, we cannot allow live bands or DJ's. Instrumental music is only permitted to be played until 10:00PM on Fridays and Saturdays and 9:00PM on every other day of the week. We can only allow up to three instruments (not including drums, horns or singers). We realize how important traditions are and therefore do allow specific songs to be played from the hotel's sound system.

- First Dance
- Father-daughter Dance
- Mother-son Dance

The Morris House is well known for our popular jazz and classical music program. We have partnered with a national talent agency to pair your budget with the right style of entertainment for your wedding. Special Guest will do everything for you from A-Z. They have an expansive database of talent to choose from while still adhering to the city's noise restrictions for our historic property. They have hundreds of resources for you to consider for the perfect fit.

Special Guest App

[spencer@specialguestapp.com](mailto:spencer@specialguestapp.com)

We also have a close relationship with another Jazz guitarist that has played numerous weddings here at M, Anthony.

Anthony DeCarlo  
609-477-0436  
[anthonyguitarlo@gmail.com](mailto:anthonyguitarlo@gmail.com)

## *Décor*

The Morris House is beautiful in itself but we are more than happy to accommodate brides who wish to make it their own. We encourage you to bring your own floral arrangements, centerpieces or other décor to add your own personal touch.

## *Rentals*

There is an additional rental charge for the tent, flatware, plates, linens and glassware for a guest count of 31 or more:

- 31 – 50 guests - \$500
- 51– 60 Guests - \$650
- 61 - 70 Guests - \$800
- 71 - 80 Guests - \$1,000
- 81 - 100 Guests - \$1,400
- 101 - 124 Guests - \$1,600
- 125 + Guest - \$1,800

## *Staffing*

The gratuity charge will be 20% of the total food and beverage bill. This fee pays for a service team that ensures a wonderful, seamless celebration.

## *Service Charge*

The service charge will be 10% of the total food and beverage bill. This fee pays for incidental staffing, additional kitchen labor for the full preparation and execution of the meal and reception, and administrative overhead.

## *Morris House Deposit and Payment Schedule:*

- MHH venue fee deposit: Please submit a personal check payable to the Morris House LLC for the total venue fee amount. This will guarantee an official reservation your wedding date and is *non-refundable after 10 days*.
- Food and Beverage selections are needed no later than one month prior to the wedding, *preferably 60 days* so we can have time to place special order requests.
- 50% of the total remaining balance, including food and beverage costs will be due 6 weeks prior to the wedding. An invoice will be emailed to you as a reminder.
- The final guest count is needed *14 days prior to your wedding*. The final balance is also due at this time. If there is a time extension request or bar by consumption, we ask that the final additional costs be calculated and paid at the end of the night or the following morning. 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 if using a credit card.*

### **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

- No refunds can be given if an event is canceled because of an Act of God or other acts beyond our control which include but are not limited to: natural disasters such as earthquakes, hurricanes, floods, tornados, fires; human events such as wars, riots or other major upheavals; or performance failures outside the control of the contracting party – such as disruptions in telephone, electric or gas service attributed to the utility companies, and not the fault of our own property. Rest assured that our staff will always be on site to prepare and execute all private events to the best of our ability, despite any setbacks there might be.

## *Overall Payment Structure:*

The Total Payment for a Morris House Wedding breaks down into three categories:

Hotel: We have a total of 17 ornately decorated, luxurious rooms that can be set up as a rooming package for your guest to reside in. You can either pay for their rooms or assign their rooms and they can call in to pay for them. We will apply a 10% discount to the entire stay as some guests consider Philadelphia a destination wedding and choose to extend their stay. The Bridal Suite will a 15% discount applied.

Food and Beverage: Includes a venue rental fee and the customized food and beverage package. There is no food or beverage minimum. The venue rental includes property licenses, insurance, vendor drop off and loading zones, the rehearsal the night before and on-site event coordinators to help with time line, vendors and day of execution.

The Rentals: The tent is required to guarantee the courtyard area and is provided by our exclusive tent contractor. The rental charge is a pre-determined amount and set up through the Morris House.

