

MORENA

EVENT BROCHURE





...admix and flavours of Latin America across 4
...chosen by our chefs.
...ze
...he de tigre, sweet potato, chulpi
...tomato, plantain crisp, lime
...of, filling, sauce
...uchera, aj amarillo, preserved leme
...e range 1/2 chicken, corn pepian
...braised pork, adobo rojo, pineapp
...as
...pe, aj limo
...sala
...sweet potato, chulpi

MORENA, SHOWCASING THE FLAVOURS AND TRADITIONS OF LATIN AMERICAN CUISINES BY EXECUTIVE CHEF ALEJANDRO SARAVIA.

TRADITIONS AND FLAVOURS

An elevated dining experience which shines a spotlight on the diverse cuisines from across Latin American cultures. Morena, in the historic GPO Building in Martin Place celebrates the traditions and unique flavours from across Latin America, whilst showcasing warm hospitality and authentic ingredients. Morena provides the perfect location to celebrate with friends, have a romantic date or do business over a unique meal. Our menu includes dishes from Alejandro Saravia's native Perú as well as from Colombia, Mexico, Venezuela, Argentina and Brazil. Our drinks list features a curated selection of New World and Old World wines, alongside signature cocktails which focus on Latin American spirits.

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EVENT SPACES

PRIVATE DINING ROOM



The Private Dining Room is our hidden gem, offering a cozy and relaxed atmosphere. Lit with soft, warm lights, the room is beautifully decorated with the large dining table as the focal point, inviting guests to enjoy their company. Whether you're celebrating a special occasion or simply gathering with friends, our Private Dining Room provides the perfect setting for an unforgettable dining experience.

Capacity

Seated 14

Cocktail N/A

THE LOBBY



The Lobby, our vibrant and eclectic event space that's perfect for any gathering. You can't miss the iconic red post box, adding a quirky touch to the room. Natural light floods in through arched windows, giving the space a bright and airy feel. With a mix of classic and modern décor, including comfy seating and stylish accents, The Lobby is ideal for hosting a range of events.

Capacity

Seated 30

Cocktail 50

THE ATRIUM



Elevate your next event by hosting it in The Atrium, an exceptional space nestled under the grand glass roof of Sydney's original GPO. Here, you'll find a perfect blend of elegance and excitement, with natural light flooding the area and creating a dynamic atmosphere. The Atrium's historic charm and modern design make it a standout choice for your next gathering.

Capacity
Seated 50
Cocktail 100

ATRIUM EXCLUSIVE



Atrium Exclusive, the most unique and exciting event space in Sydney. A seamless blend of The Lobby's iconic red post box and arched windows with The Atrium's majestic glass roof, Atrium Exclusive offers an unparalleled experience for your event. Picture yourself dining and mingling in this one-of-a-kind space with natural light streaming in, creating a vibrant and enchanting atmosphere that is truly unforgettable.

Capacity
Seated 75
Cocktail 150



EVENT PACKAGES

Chefs Selection

\$95 per person

(Sample menu only. Dishes are seasonal and change frequently)

PER. Andean crisps, guasacaca

PER. Goldband snapper ceviche, leche de tigre, sweet potato, chulpi, coriander

MEX. Spencer Gulf kingfish aguachile, fermented tomatillo, cucumber, serrano chili, lime

BOL. Goat cheese custard, Andean crisps, aji panca and huacatay oil

PER. Ox tongue anticuchos, peruvian dried chillies, carretillera sauce

VEN. Free range chicken 1/2, white corn puree, a la brasa marinate, broken jus

BRZ. 300g Gundagai lamb picanha, cachaça marinate

PER. Hand cut potato chips, aji amarillo mayonnaise

BRZ. Radicchio, endives, herbs, radish, ox heart tomatoes, emulsified Brazil nuts vinaigrette

VEN. Macerated soursop, soursop ganache, meringue, chantilly

Morena Feast

\$150 per person

(Sample menu only. Dishes are seasonal and change frequently)

PER. Seed Sourdough, cultured corn butter, corn husk ashes

PER. Abrolhos scallops, parmesan cream, lime, aji amarillo butter

PER. Goldband snapper ceviche, leche de tigre, sweet potato, chulpi, coriander

PER. Yellowfin tuna, aged soy dashi, daikon, aji rocoto, wasabi leaves, quinoa oil

CHL. Fremantle XL octopus, merken butter, braised white onion

PER. Ox tongue anticuchos, peruvian dried chillies, carretillera sauce

URG. Grass feed dry aged rib eye 600g on the bone, condiments

ARG. 300g Swordfish Milanese, yerba mate beurre blanc, sea herbs

PER. Hand cut potato chips, aji amarillo mayonnaise

ECU. Roasted palm heart, taxo vinaigrette, shallots, avocado, herbs

ARG. Coconut sponge, oblea, coconut diplomat cream, dulce de leche, alfajor

Canapé Menu

SMALL

VEN. Eggplant arepa, roasted pepper and enoki salsa

VEN. La Cantara de Mano cheese arepa, guasacaca

COL. King prawn ceviche, Morena's clamato dressing, green plantain, hogao

ARG. Hand cut beef empanadas, olives, currants, chimichurri

BOL. Goat cheese custard, Andean crisps, aji panca and huacatay oil

PER. O'connor beef rump anticuchos, peruvian dried chillies, carretillera sauce

CHIL. Hand cut David Blackmore wagyu rump empanadas, black olive, tomato pebre

SUBSTANTIAL

ARG. Mini swordfish Milanese, hand cut chips, aji amarillo mayonnaise

URG. Grilled lamb ribs, chimichurri

MEX. Spencer Gulf kingfish aguachile, fermented tomatillo, cucumber, serrano chili, lime

SWEET

ARG. Coconut sponge, oblea, coconut diplomat cream, dulce de leche, alfajor

COL. Pink guava slice, cheese mouse, almohabana cake

ARG. Dulce de leche alfajores, dark chocolate



PRICING

4 pieces - \$32 per person

5 pieces - \$40 per person

6 pieces - \$48 per person

7 pieces - \$56 per person

8 pieces - \$64 per person

Add on substantial canapés \$13 per person per selection

Beverage Packages

BEVERAGE PACKAGE ONE

Two hours | \$75 per person

Three hours | \$90 per person

Four hours | \$105 per person

NV Freeman Hilltop Prosecco

Alamos, Torrontes

Tesoro de los Andes, Malbec Bonarda

Estrella

4 Pines Ultra Low

Soft drinks, juice & mineral water

BEVERAGE PACKAGE TWO

Two hours | \$90 per person

Three hours | \$105 per person

Four hours | \$120 per person

Freeman Hilltop Prosecco

Durigutti, 'Cara Sucia' Blanco Legitimo

Catena Zapata, 'High Mountain Vines', Chardonnay

Minutey, Prestige Vintage

Swinging Bridge 'M.A.W', Pinot Noir

Catena Zapata 'High Mountain Vines', Malbec

Estrella

4 Pines Ultra Low

Soft drinks, juice & mineral water

BEVERAGE PACKAGE THREE

Two hours | \$110 per person

Three hours | \$130 per person

Four hours | \$150 per person

Freeman Hilltop Prosecco

Valdevieso 'Valley Selection', Sauvignon Blanc

Coombe Farm Chardonnay

La Bastide Blanche, Bandol

Massena 'Eleventh Hour' Shiraz

Brokenwood Shiraz

Estrella

4 Pines Ultra Low

Soft drinks, juice & mineral water

BEVERAGE UPGRADES

Chandon Garden Spritz on arrival \$15 each

Choice of cocktails on arrival \$20 each

Chilcanito - Barsol Pisco, chinola passionfruit, Prosecco, lemon sorbet

Paloma - Patron Silver, Pink Grapefruit juice, agave syrup

Tommys Margarita - Patron Reposado, Lime juice, agave

Charred Pineapple Margarita - Patron Reposado, Lime juice, charred pineapple

Spirit Package Upgrade

Two hours | \$40 per person

Three hours | \$55 per person

Champagne Upgrade NV Moet Chandon, Imperial, Brut

Two hours | \$70 per person

Three hours | \$105 per person



FIND US

Sydney GPO, 1 Martin Place, Sydney

Entry to Morena is accessed through the colonnade of the GPO building and involves a small amount of stairs leading from Martin place (7 steps) and in to the venue (4 steps). We do have multiple accessible entry points to Morena via The Fullerton Hotel, with step-free access from Pitt Street and George Street.

PUBLIC TRANSPORT

Martin Place and Wynyard Train Stations are both a short walk to Morena and Wynyard Light Rail stop is just around the corner.

CAR PARK

There are two car parks available within walking distance to our venue. For more information and to pre book please follow the below links.

Secure Parking - No 1 Martin Place Car Park
www.secureparking.com.au

Wilson Parking - 25 Martin Place Car Park
www.wilsonparking.com.au



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