

M Restaurant
and The Morris House Hotel

Wedding Packages



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 size of your wedding 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 unique sense of urban escape. With it comes a striking sense of ease.

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.



Packages

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: \$2,000

Butlered Hors d'oeuvres: (3 choices at \$6 per choice) x 30 Guests = \$540

Sit-down Dinner: (\$70 per guest) x 30 Guests = \$2,100

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

Service Charge: \$324

Tax: \$431.20

Gratuity: \$648

Total: \$6,643.20

Package Two: A simplistic standing ceremony and elegant reception for up to 50 guests.

Your wedding package will include a private standing ceremony for up to 50 guests, cocktail hour and sit down dinner.

- Ceremony: Courtyard Garden
- Cocktail hour: Garden Bar
- Reception Dinner: Courtyard Garden

Capacity: 50 Guests

Venue: \$2,000

Tent Rental: \$500

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

Sit-down Dinner: (\$70 per guest) x 50 Guests = \$3,500

Bar by Consumption: (assuming \$20 per guest) x 50 Guests = \$1,000

Service Charge: \$527

Tax: \$502

Gratuity: \$1,055

Total: \$9,959

***Option to add a mix and mingle for up to an additional 100 guests.**

Capacity: 150 Guests

Venue: \$1,200

Tent Rental: \$1,400

Butlered Hors d'oeuvres: (5 choices, 100 pieces per choice) = \$1,150

Bar by Consumption: (open wine and beer for 2 hours) = \$2,000

Service Charge: \$315

Tax: \$388

Gratuity: \$630

Total: \$7,083

Package Three: A classy garden cocktail hour and dinner for up to 100 guests.

Your wedding package will include a cocktail hour and sit down dinner or cocktail reception for up to 100 guests.

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

Capacity: 100 Guests

Venue: \$2,000

Tent Rental: \$1,400

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

Sit-down Dinner: (\$70 per guest) x 100 Guests = \$7,000

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

Service Charge: \$977

Tax: \$982

Gratuuity: \$1,955

Total: \$17,089

Package Four: A simple yet beautiful cocktail reception for up to 140 guests in the Courtyard Garden.

Your wedding package will include a cocktail reception for up to 140 guests.

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

Capacity: 140 Guests

Venue: \$3,000

Tent Rental: \$1,800

Butlered Hors d'oeuvres: (10 choices, 100 pieces per choice) = \$2,425

Cheese and Charcuterie Board: (\$10 per guest) = \$1,400

Open Bar: (Level 1 bar package for 4 hours) = \$5,845

Service Charge: \$967

Tax: \$1,130.50

Gratuuity: \$1,934

Total: \$18,101.50

* Would you like to host your ceremony here? We would be happy to accommodate a standing ceremony for Packages 3 & 4 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 150 guests, you will need to rent all 15 hotel rooms as well as the main dining room and bar.



Cocktail Hour Options

For your cocktail hour we invite you to experience our cheese and charcuterie with accoutrements, canapé and hors d'oeuvres for guests to enjoy with a drink. For alcohol and beverage options see the "Drinks" section.

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

Cheese Boards with Accoutrements - \$7 per person

Charcuterie Boards with Accoutrements - \$7 per person

Cheese and Charcuterie with Accoutrements - \$10 per person

Hors d'oeuvres

*Hors d'oeuvres come in 100 piece quantities

Soup & Gazpacho Shooters ~ \$150

Chilled Pineapple Guava * v

Blueberry Shooter Mint Whip Cream *

Asparagus Cream Espellete *

Carrot Coconut Soup *

Roasted Corn Cream *

Fish ~ \$275

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 ~ \$225

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 ~ \$275

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: \$15 for the first hour, \$5.00 each additional hour

Bar Package 1: Wine, Beer, House Liquor - \$23 for the first hour, \$6.25 each additional hour

Bar Package 2: Wine, Beer, Mid-Level Liquor - \$28 for the first hour, \$7.50 each additional hour

Bar Package 3: Wine, Beer, Top-Shelf Liquor - \$33 for the first hour, \$10.00 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 - \$70 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

Halibut, Fennel Cream Sauce, Cherry Tomatoes

Roasted Chicken, Ratatouille, Chicken Jus

Third Course: Everyone: Dessert

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

4 Course Tasting Menu - \$70 per guest (Same for everyone)

First Course: Everyone

Ex. Spinach Risotto, Roasted Maitaki Mushrooms, Fontina

Second Course: Everyone

Ex. Seared Scallops, Savory Cabbage, Beet Puree

Third Course: Everyone

Ex. Seared Pork Loin, Sweet Potato Mash, Honey Bourbon, Pork Jus

Fourth Course: Everyone

Ex. Flourless Chocolate Torte, Strawberry Coulis, Whipped Cream

3 Courses Family Style - \$70 per guest (2 Dishes to be shared for the 1st and 3rd course, 3 dishes to be shared for 2nd course)

First Course: Everyone

Ex. Baby Arugula, Bacon, Apples, Honey Cinnamon Vinaigrette

Roasted Asparagus, Feta, Walnuts, Balsamic Reduction

Second Course: Everyone

Ex. Teriyaki Glazed Salmon, Grilled Asparagus, Sesame

Braised Short Ribs, Cheesy Polenta, Jus

Spaghetti Squash, Spinach Pesto, Parmesan Peppers

Third Course: Everyone: Dessert

Ex. Vanilla Cheesecake, Graham Cracker Crust, Blueberry Coulis

Chocolate Custard, Salted Caramel Praline, Candied Raspberries

**Additional options available. Seasonal menu is subject to change. Most allergies and dietary restrictions can be accommodated.*

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 *

Vegetables

Roasted Asparagus, Feta, Walnuts, Balsamic Reduction *
Baby Beets, Cilantro Crème Fraiche *
Baby Carrots, Bourbon Ginger Sauce * v
Brussel Sprouts and Carrots, Apples * v
Three Cheese Ravioli, Brussel Sprouts, White Wine Cream Sauce
Sautéed Mushrooms, Spinach, Kale, Rice Pilaf *

Fishes

Halibut, Fennel Cream Sauce, Cherry Tomatoes *
Teriyaki Glazed Salmon, Grilled Asparagus, Sesame *
Seared Scallops, Seasonal Succotash, Beurre Monte *
Crab Cake, Remoulade, Arugula, Lemon Wedge *

Meats

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

Vegetables

Spinach Risotto, Roasted Maitaki Mushrooms, Fontina *

Spaghetti Squash, Spinach Pesto, Parmesan, Peppers *

Three Cheese Raviolis, Brussel Sprouts, White Wine Cream Sauce

Quinoa Stuffed Pepper, Zucchini, Eggplant, Spinach Aioli *

Fishes

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

Meats

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:

(50 guest minimum)

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:

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

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:

Back to the Basics Meat – Self-Serve - \$15

Raw Bar – Self-Serve - \$17

Risotto – Chef Stationed - \$12

Vegetarian – Self-Serve - \$11

Pasta – Chef Stationed - \$12

Salad – Self-Serve - \$9

Game – Self-Serve - \$18

Grill – Chef Stationed - \$15

Soup – Self-Serve - \$8

Meat Carving – Chef Stationed - \$17

Back to the Basics Meat – Self-Serve - \$15

Seafood – Self-Serve - \$15

Antipasto – Self-Serve - \$12

Dessert Options

*Dessert Assortment of Petit Fours - \$12 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 slice*

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 program. We highly recommend that you consider using our suggested vendor, Anthony DeCarlo for your cocktail hour and reception.

Packages start at \$400 for 3 hours and include:

- Two instrumentals – Choice of guitar, keyboard or bass
- A microphone for toasts
- Audio for three songs

*Additional instruments \$150 (up to 3 instruments permitted)

*Each additional hour is \$50 after the first three

*Anthony DeCarlo

609-477- 0436

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 a rental charge for the text extension, flatware, plates, and glassware needed for the guest count of 31 and above guests:

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. The venue fees are not subject to gratuity charges. This fee pays service team that ensures a wonderful celebration.

** Extension of the agreed ending time can be arranged at no additional cost outside of staff members to serve your guests and additional food and beverages. Their hourly fee will be \$35.00 per person per hour.

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.

Morris House 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.
- Food and Beverage selections are needed no later than one month prior to the wedding.
- 50% of the remaining balance is due 6 weeks prior to the wedding.
- The final guest count will be 14 days prior to your wedding; 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

- 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 15 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.

