



MORENA

EVENT BROCHURE



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.

(03) 9121 0505
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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 16
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 16
Cocktail 30

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

CHEF’S SELECTION \$95 PER PERSON

Add on Corn brioche, Coppertree cultured butter, corn miso powder +12

PER. Snapper, Fremantle octopus ceviche, citrus tiger’s milk, sweet potato

MEX. Marlin aguachile, winter melon, sea herbs

Add on Black Opal Wagyu beef tartare, potato bread, cognac emulsion +14 pp

ARG. Wagyu & potato ragù empanada, smoked chimichurri mayonnaise

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

DOM. 1/2 free-range rotisserie chicken, sour orange adobo, cassava-coconut purée

COL. Cos lettuce salad, sour-milk dressing, golden beetroot, persimmon, pecans

MEX. Creamed corn gratin, fresh oaxaca cheese, brown butter corn crumb

MEX. Sweet Butternut pumpkin flan, candied pepita seeds, dark caramel

MORENA’S JOURNEY \$120 PER PERSON

Add on Corn brioche, Coppertree cultured butter, corn miso powder +12

PER. Snapper, Fremantle octopus ceviche, citrus tiger’s milk, sweet potato

BRA. Red Emporer crudo, cachaça-passionfruit dressing, Brazil nut salsa verde

MEX. Bluefin Tuna belly tostada, roasted avocado cream, salsa macha

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

ARG. Black Market denver steak MS 5

MEX. Grilled blue-eye trevally, tomato and piquillo pepper sauce, caperberries

COL. Cos lettuce salad, sour-milk dressing, golden beetroot, persimmon, pecans

PER. Shoestring Fries, Peruvian chilli salt, aji amarillo cream

PER. Bomba rice pudding, sweet-lime curd, citrus crunch, yuzu sorbet



CANAPÉ MENU

SMALL

- 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 - \$40 per person
- 5 pieces - \$50 per person
- 6 pieces - \$60 per person
- 7 pieces - \$70 per person
- 8 pieces - \$80 per person

Add on substantial canapés \$15 per person per selection



*prices and menu items are subject to change.

BEVERAGE PACKAGES

PACKAGE ONE

Two hours | \$75 per person
Three hours | \$90 per person
Four hours | \$105 per person

NV Freeman, Prosecco Glera | Hilltops, NSW
2023 Pulenta Estate XIV Pinot Gris | Alto Agrelo & Uco Valley, ARG
2022 The Lost Plot “Grampians” Shiraz | Grampians, VIC

Estrella
Bentspoke Freewheeler 0%
Soft drinks, juice & mineral water

PACKAGE TWO

Two hours | \$90 per person
Three hours | \$105 per person
Four hours | \$120 per person

NV Freeman, Prosecco Glera | Hilltops, NSW

2023 Pulenta Estate XIV Pinot Gris | Alto Agrelo & Uco Valley, ARG
2023 Lauren Langfield ‘Norton Summit’ Sauvignon Blanc | Adelaide Hills, SA

2024 William Downie ‘Cathedral’ Pinot Noir | Gippsland, VIC
2022 Rutini ‘Trumpeter’ Malbec | Mendoza, ARG

Estrella
Non-alcoholic beer on request
Soft drinks, juice & mineral water

PACKAGE THREE

Two hours | \$110 per person
Three hours | \$130 per person
Four hours | \$150 per person

NV Freeman, Prosecco Glera | Hilltops, NSW

2024 Emiliana, Gran Reserva Chardonnay | Casablanca, CHI
2023 Lauren Langfield ‘Norton Summit’ Sauvignon Blanc | Adelaide Hills, SA

2022 Joseph Drouhin ‘La Fôret’ Bourgogne Rouge | Burgundy, FRA
2021 Antiyal ‘Pura Fe’ Carmenere | Maipo, CHI

Estrella
Non-alcoholic beer on request
Soft drinks, juice & mineral water

BEVERAGE UPGRADES

Choice of cocktails on arrival \$25 each

Morena Daiquiri – Bacardi Carta Blanca, Transcaribbean Rum Line Flying King Gold Rum, lulo, orange bitters

Guanabana Sour – Barsol pisco quebranta, Chartreuse, apricot brandy, soursop

El Picantico – Cachaca Caetanos, raspberry, blueberry, habanero, lime, sugar

Inca martini – Aji amarillo infused Joadja vodka, Mancino Bianco, fino sherry

Sangria – Red wine, cognac, seasonal fruits, spices

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

*prices and beverages are subject to change.

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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