MORENA

EVENT BROCHURE

the traditions and flavours of Latin America across 4
as chosen by our chefs.

ze
he de tigre, sweet potato, chulpi
, tomato, plantain crisp, lime

f. filling, sauce
uchera, aji amarillo, preserved lem

e range 1/2 chicken, corn pepian
braised pork, adobo rojo, pineapp
as
ps, aji limo

salsa
, sweet potato, chulpi

MORENA

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
events@morenasydney.com.au



MORENA

EVENT SPACES

MORENA

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 25

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

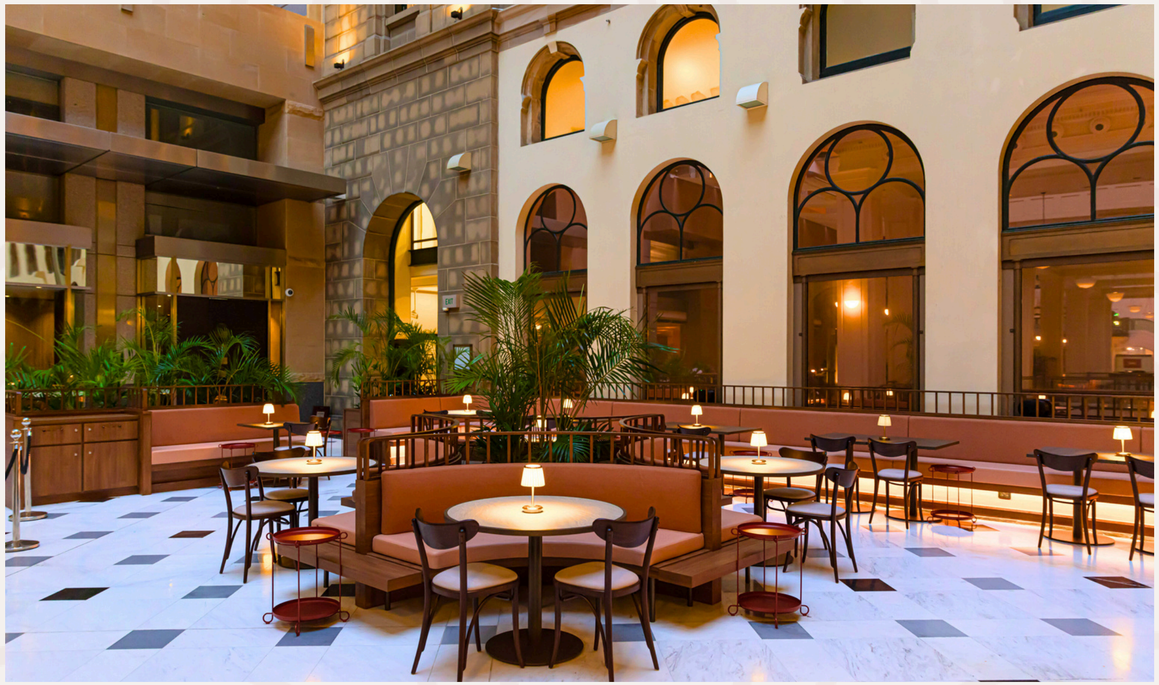
Seated 52

Cocktail 90

MORENA

THE ATRIUM





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 58

Cocktail 120



EVENT PACKAGES

MORENA

CHEF'S SELECTION $99 PER PERSON

Ocean Trout tiradito, nikkei dressing, cabbage, chilli oil
Nikkei beef tartare

Grilled chicken anticucho, carretillera sauce
Arepa - white corn cake, provoleta, chimichurri

Whole spatchcock 'Mole Negro', sesame and lime
Seasonal leaf salad, soursop vinaigrette, hazelnuts
Shoestring fries, Morena seasoning, smoked chilli mayo

Dark chocolate parfait, strawberry coulis,
basil granita, crispy rice bubbles

ADD ONS

Oysters ½ dozen 40

Fiore's Sourdough, cultured corn butter 13

Empanada of the day 12

Guacamole, heirloom tomatoes, corn totopos 18

Picada plate - a selection of Salt Kitchen cured meats 28

Heirloom tomato salad, tomato water, pickled onion,
nasturtium 22

MORENA'S JOURNEY $125 PER PERSON

Snapper ceviche, crispy calamari, ají tiger's milk
Ocean Trout tiradito, nikkei dressing, cabbage, chilli oil

Ox tongue skewers, carretillera sauce
Empanada of the day

500g 'Altair' Wagyu sirloin
Market fish of the day, encocado sauce
Seasonal leaf salad, soursop vinaigrette, hazelnuts
Shoestring fries, Morena seasoning, smoked chilli mayo

Sweet Butternut pumpkin flan, candied pepita seeds,
dark caramel
Yuzu sorbet, seasonal fruit salad







*prices and menu items are subject to change.

MORENA CANAPÉ MENU

COLD

Sydney rock oysters, Tiger milk, lime ($7 ea.)
Market fish ceviche, aji limo leche de tigre, chulpi
Trout tiradito, nikkei dressing, cabbage, chilli oil
Poached prawns, smoked aguachile, cucumber.
Palm heart, coconut tigermilk, pistachio crumb
Corn tostada, yellow mole, pickled cauliflower, baby corn, avocado
Corn tostada, kingfish, salsa macha, guacamole

HOT

Poached chicken arepa, avocado mayonnaise, guasacaca
Chorizo croquette gusacaca.
O'connor beef rump anticuchos, peruvian dried chillies, carretillera sauce
Free range chicken anticuchos, peruvian dried chillies, carretillera sauce
Corn empanada & cheese, pebre
Abrolhos Island scallop, parmesan cream, aji amarillo butter
Beef & cheese empanada, pebre

SUBSTANTIAL

Mini swordfish Milanesa, hand cut chips, aji amarillo mayonnaise
Grilled lamb cutlet, chimichurri (+ $6 per unit)
Baby Dry-aged beef burger, provolone cheese, smoked chimmichuri mayonnaise

SWEET

Chocolate and condensed milk troufle, dark cholate
Milk caramel custard, dulce de leche cream, meringue
Tres leches Cake









PRICING

Cold, hot, and dessert canapés are $10 per piece.
Substantial canapés are $15 per piece.

Please note: For RSA purposes, you are required to order the equivalent of
2 canapés per person, per hour.

*prices and menu items are subject to change.

MORENA BEVERAGE PACKAGES

PACKAGE ONE

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

NV Bandini Prosecco Glera | Veneto, ITA

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 Bandini Prosecco Glera | Veneto, ITA

2023 Pulenta Estate XIV Pinot Gris | Alto Agrelo & Uco Valley, ARG
2025 Ashbrook Sauvignon Blanc | Margaret River, WA

2024 William Downie ‘Cathedral’ Pinot Noir | Gippsland, VIC
2022 The Lost Plot “Grampians” Shiraz | Grampians, VIC

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 Bandini Prosecco Glera | Veneto, ITA

2024 Cerro del Torro Albariño | Maldonado, URU
2024 Domaine d’Elise Chablis | Chablis, FRA

2022 L&C Poitout Bourgogne Rouge Pinot Noir | Burgundy, FRA
2024 Matias Riccitelli ‘Hey Malbec’ Malbec | Mendoza, ARG

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
Pina Brava - Cazadores tequila, charred pineapple, habanero, lime
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 ($19)

Spirit Package Upgrade

Two hours | $40 per person
Three hours | $55 per person

Champagne Upgrade Allouchery Deguerne 1er Cru Champagne

Two hours | $70 per person
Three hours | $105 per person

*prices and beverages are subject to change.

MORENA

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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