

M

EVENTS



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THE TASTING ROOM

ABOUT

Our Private Dining Room at The Morris Proper offers an intimate setting for celebrations, gatherings, and bespoke events. With flexible layouts tailored to your occasion, the space is designed to bring people together and create a memorable experience for every guest.

Seated Capacity: 32

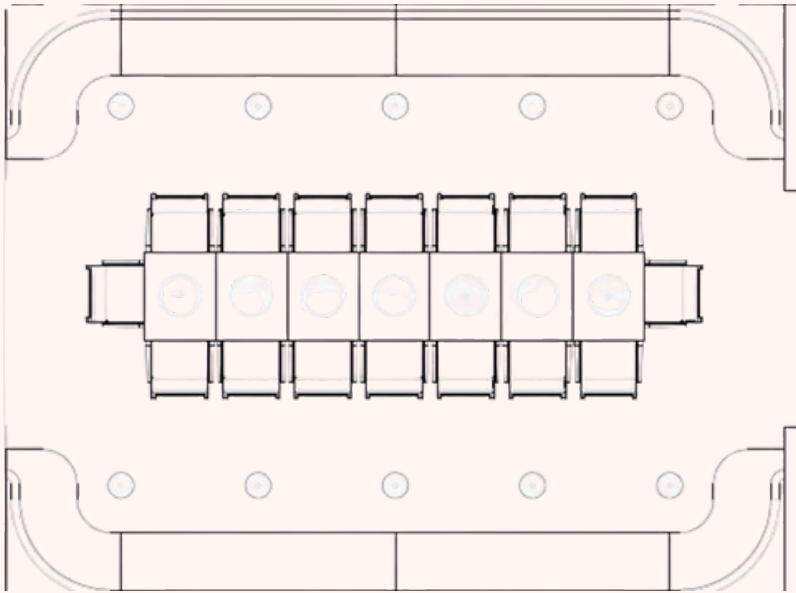
Standing Capacity: 40

INTIMATE

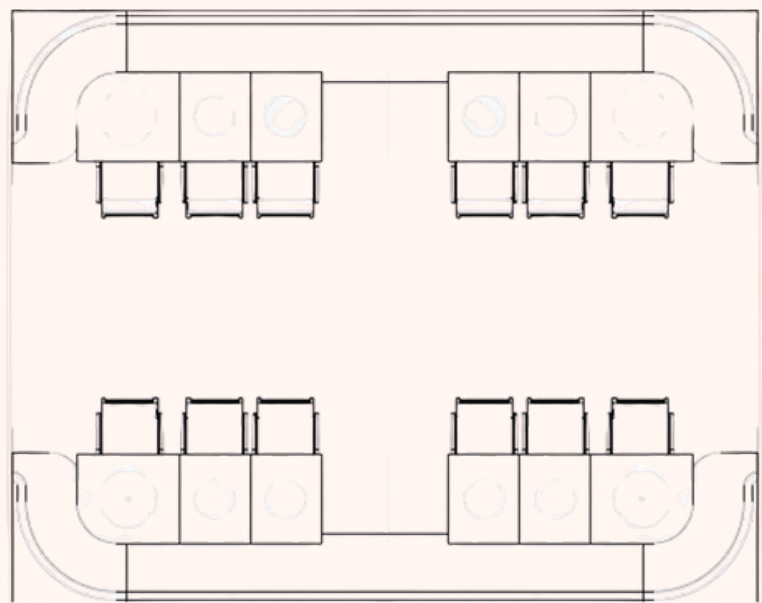
Ideal for celebratory meals, private gatherings, and in an exclusive setting.

PRIVATE

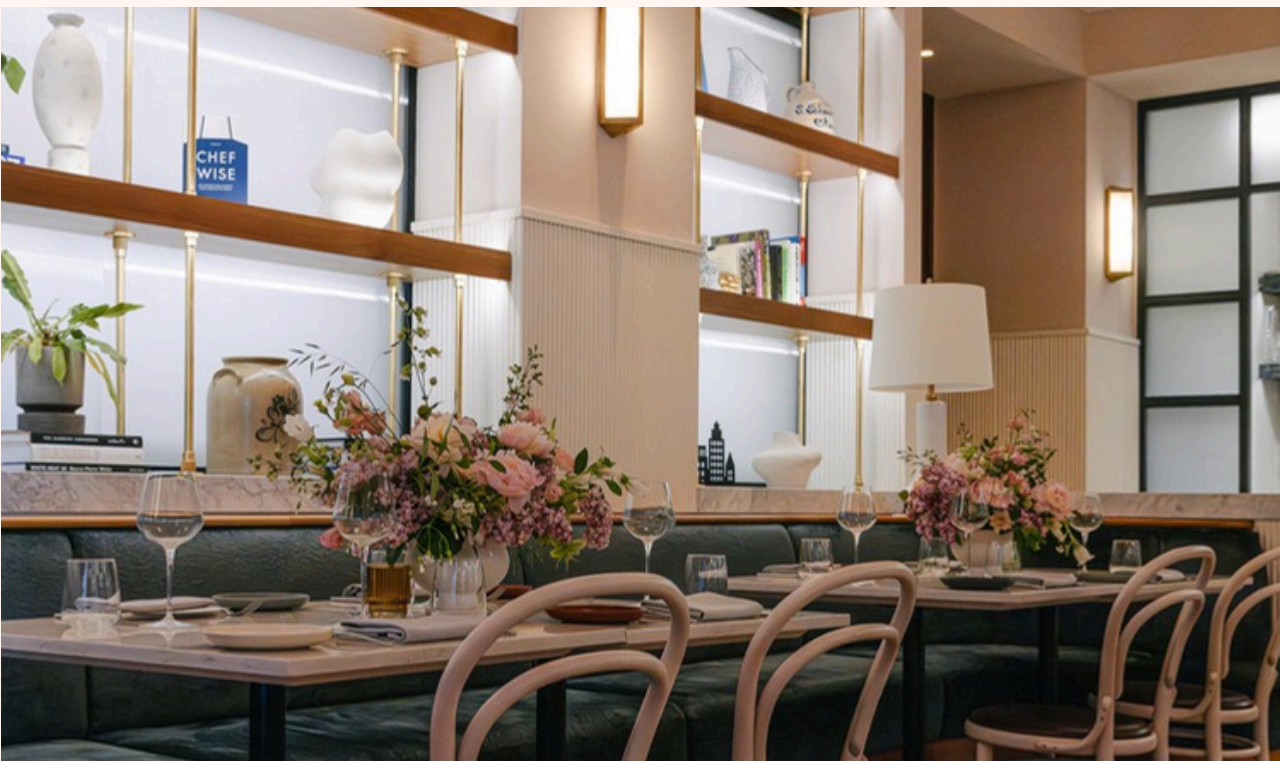
Featuring a dedicated service entrance for seamless and discreet service.



Layout Example 1
seating as shown for 18-20 guests



Layout Example 2
seating as shown for 32 guests



THE ITALIAN CORNER

PERSONAL

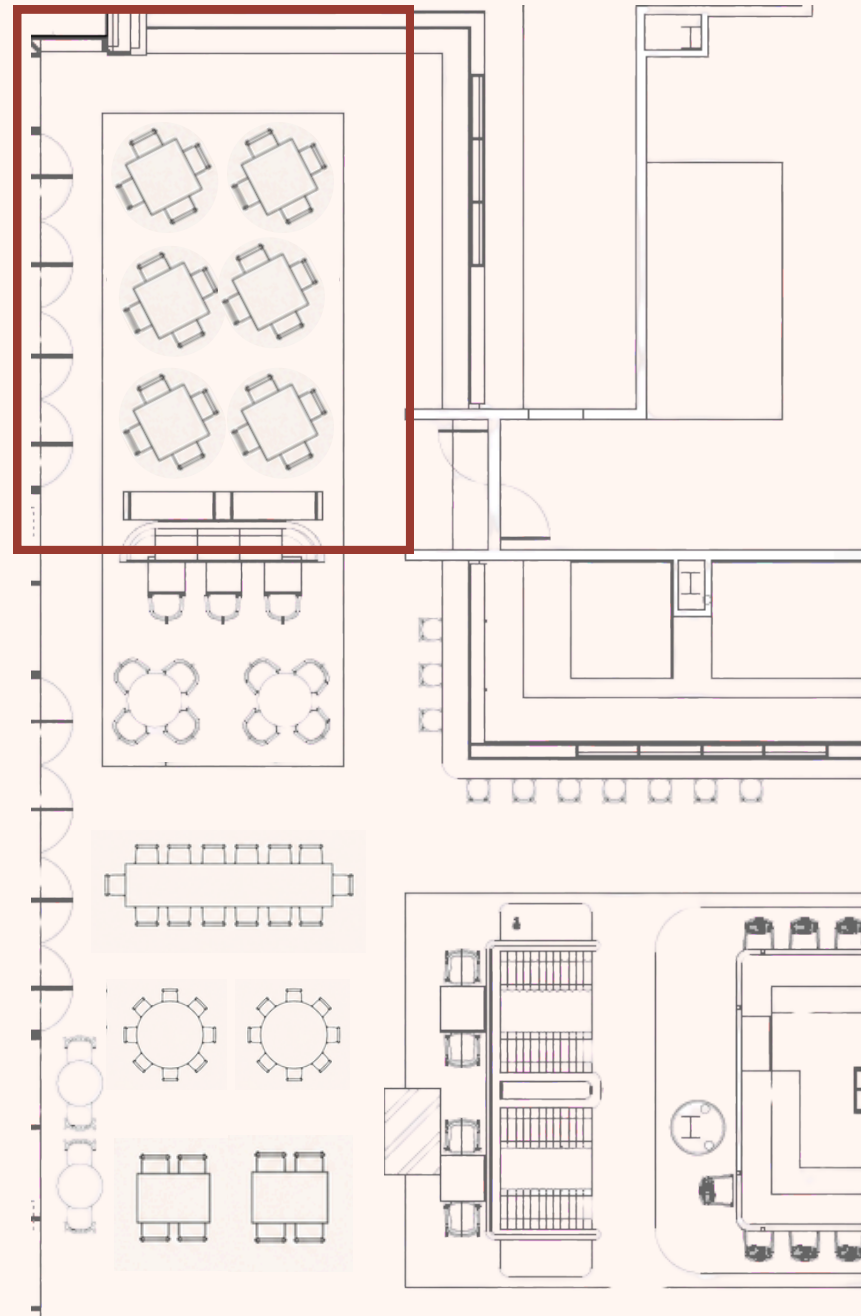
A refined yet approachable semi-private space designed to bring people together over exceptional food, drink, and conversation. Ideal for intimate celebrations, networking events, and memorable gatherings of all kinds. Designed for smaller gatherings, this charming corner offers a more intimate dining experience within the restaurant.

Seated Capacity: 28

Standing Capacity: 50

RELAXED

Versatile seating with space for cocktails, passed canapés, and effortless socializing.



THE WEST WING PLUS THE ITALIAN CORNER

SPACIOUS

Designed for a semi-private experience, the West Wing accommodates up to 70 guests seated or 120 guests standing, making it ideal for larger gatherings and special events.

West Wing Seated Capacity: 70

West Wing + The Italian Corner Seated Capacity: 98

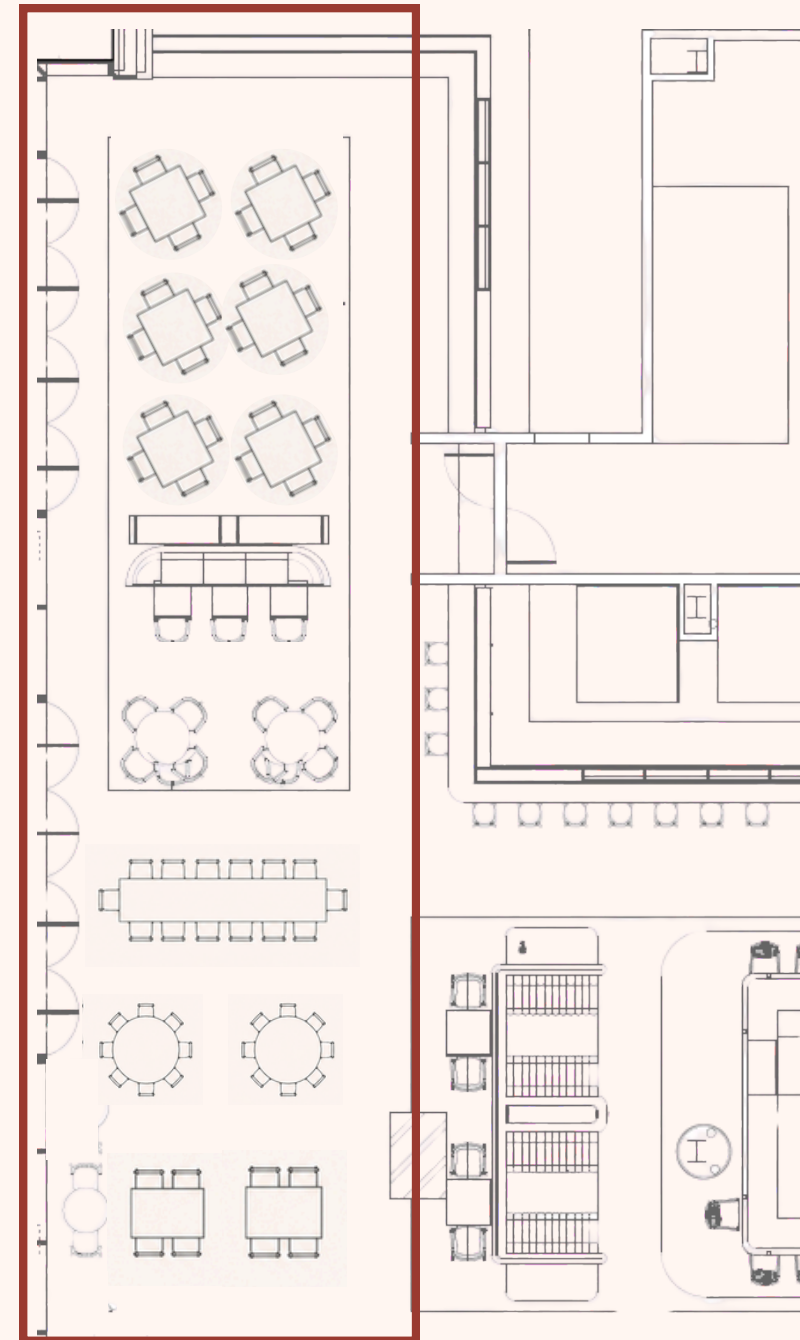
(capacity expandable to 100+ with rentals)

Standing Capacity: 120

RELAXED

Versatile seating with space for cocktails, passed canapés, and effortless socializing.

Optional Add-On: Seperate Bar & Lounge Area for cocktail reception



FULL BUYOUT

IMMERSIVE

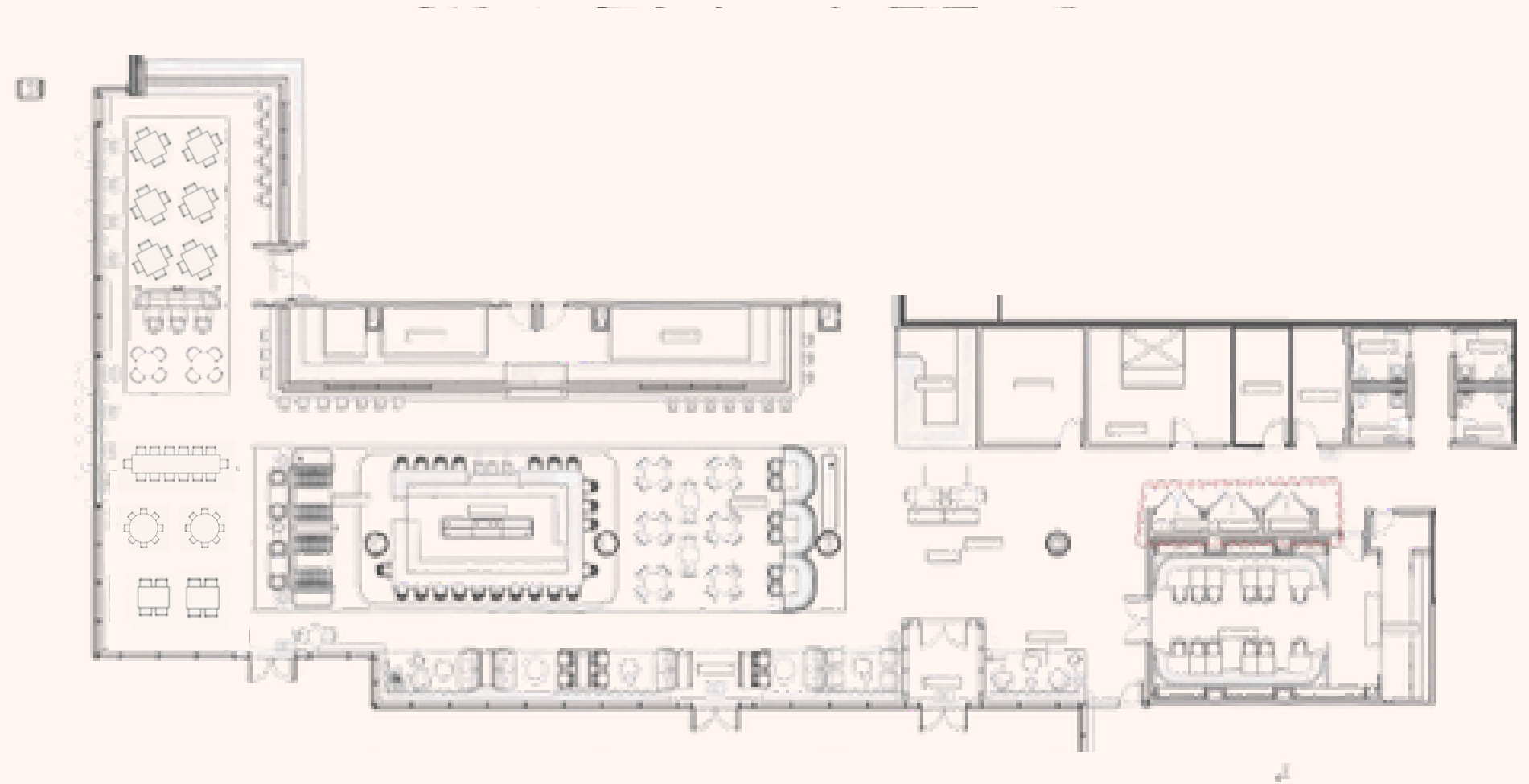
Transform the entire property into your own private venue. Perfect for large-scale celebrations, brand activations, galas, and milestone events, with reception-style capacity for up to 450 guests.

EXPANSIVE

From the main dining room to the bar lounge and private areas, every space is yours. Create dynamic experiences across multiple rooms — ideal for both seated and roaming formats.

TAILORED

Customize every aspect, from flow and decor to entertainment and menu offerings. Enjoy total flexibility to craft an unforgettable event.



THE PATIO

ABOUT

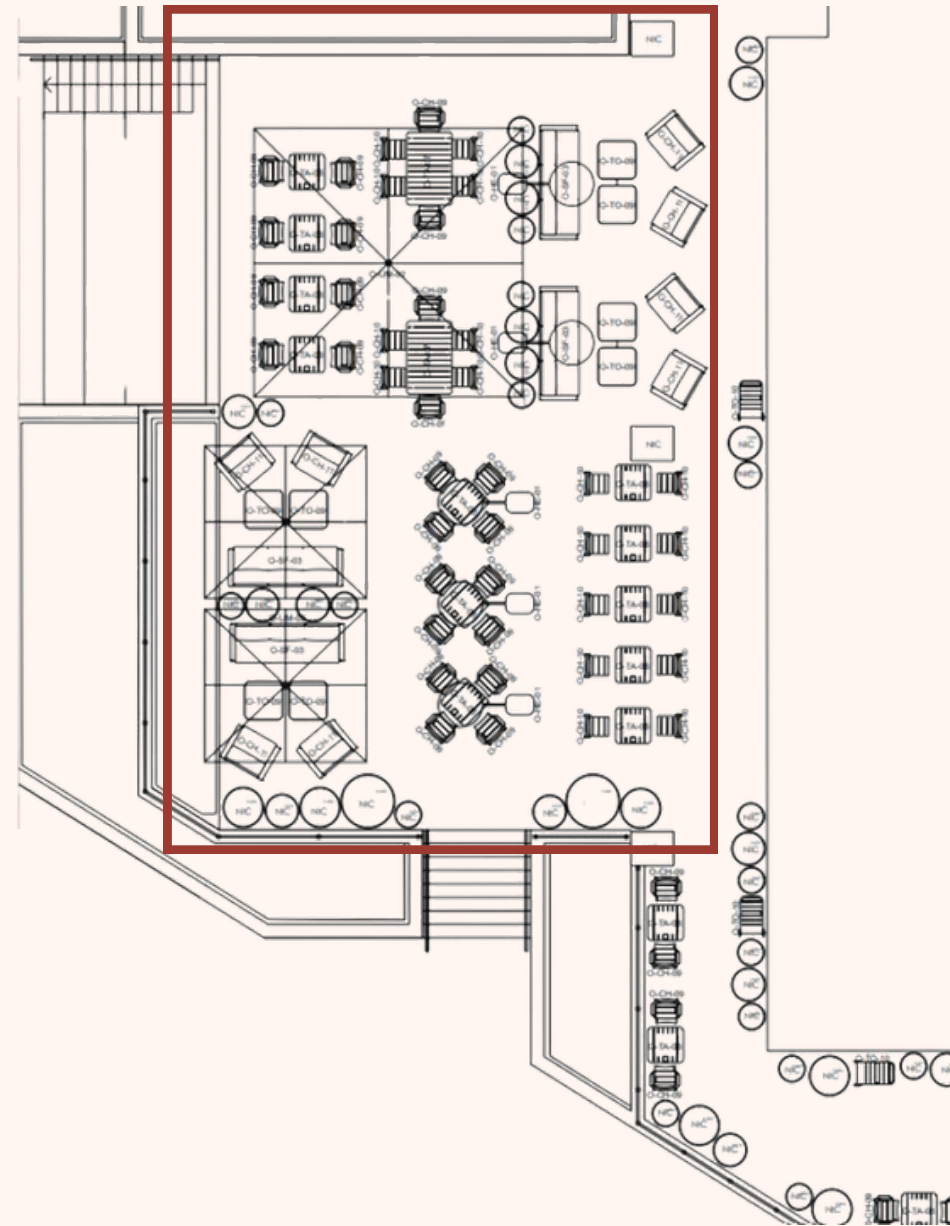
Where exceptional cuisine meets open-air ambiance, our patio offers a relaxed yet refined setting for celebrations, receptions, and special gatherings. With flexible layouts and a welcoming atmosphere, the space can be tailored to suit a variety of events and experiences.

Seated Capacity: 75

Standing Capacity: 130

UNWINDING

Perfect for redefining the atmosphere, our outdoor experience offers a calming escape, inviting relaxation and fresh perspective.



**Please note: All tables are fully movable and can be customized to accommodate your event's specific layout and capacity.*



MENU OPTIONS

MENU OPTIONS

FAMILY STYLE BRUNCH MENU
-\$50 per Person-

FAMILY STYLE LUNCH MENU
-\$65 per Person-

PLATED LUNCH MENU
-\$80 per Person-

FAMILY STYLE DINNER MENU
-\$90 per Person-

FIRST COURSE
Choice of 2 family style appetizers

ENTRÉE
Select 2 shareable protein items

DESSERT
Single choice of dessert

PLATED DINNER MENU
-\$105 per Person-

FIRST COURSE
Choice of 2 items to be displayed on menu

ENTRÉE
Choice of 2 items to be displayed on menu

DESSERT
Single choice of dessert

BUFFET MENU
- \$60 per Person-

STARTERS
Choice of 2 items

ENTRÉE
Choice of 2 items

SIDES
Choice of 2 items

DESSERT
Dessert Display +\$10 per Person

Menu subject to change. | Beverages not included. | Please note that 20% gratuity, 5% administrative fee, and 6.625% NJ sales tax will be added.

SEATED FOOD MENU OPTIONS

M BRUNCH MENU

FAMILY-STYLE • \$50 PER PERSON

FIRST COURSE (CHOICE OF 2)

Biscuits

honey butter, jam

Coconut Chia Pudding

market fruits, toasted almond

Badger Flame Beets

blue cheese, pistachio brittle

Caesar Salad

little gem, black kale, white anchovies, focaccia croutons, parmesan

ENTRÉE (CHOICE OF 2)

Eggs Benedict

market greens, english muffins, canadian ham, hollandaise, potatoes

Crème Brûlée French Toast

preserved blueberries, whipped cream

Avocado Toast

sourdough, avocado, herbs, radish, two over-easy eggs

Smash Burger

new american, special sauce, sesame bun, house cut fries

FOR THE TABLE (CHOICE OF 1)

Smoked Bacon

Triple-Cooked Potatoes

DESSERT

Berries & Cream

Chocolate Mousse

salted caramel

Macaron Platter (Additional \$7 pp)

Beverages are not included | Please note that 20% gratuity, 5% administrative fee, and 6.625% NJ sales tax will be added.

M LUNCH MENU

FAMILY-STYLE • \$65 PER PERSON

PLATED • \$80 PER PERSON

FIRST COURSE (CHOICE OF 2)

Fried Green Tomatoes

herb ranch

Roasted Delicata Soup

brown butter, pepitas

Little Gem

apple, aged cheddar, spiced pecan, cider vinaigrette

Roasted Beet

whipped chèvre, pistachio dukkah

served chef's daily choice of housemade bread

ENTRÉE (CHOICE OF 2)

Salmon

celery root, brussels, brown butter

Rotisserie Chicken

gigantes beans, black kale

Delicata & Wild Mushroom

farro, sage, pumpkin seed (VG)

Spicy Vodka Rigatoni

chili peppers, tomatoes, cream, housemade rigatoni

Piedmontese Sirloin +\$15 per person

wild onion butter

served with chef's seasonal selection of sides

DESSERT (CHOICE OF 1)

Apple Tarte Tatin

crème fraîche

Chocolate Mousse

salted caramel

Pistachio Olive Oil Cake

pistachio glaze

Beverages are not included | Please note that 20% gratuity, 5% administrative fee, and 6.625% NJ sales tax will be added.

M DINNER MENU

FAMILY-STYLE • \$90 PER PERSON

PLATED • \$105 PER PERSON

FIRST COURSE (CHOICE OF 2)

Fried Green Tomatoes

herb ranch

Roasted Delicata Soup

brown butter, pepitas

Little Gem

apple, aged cheddar, spiced pecan, cider vinaigrette

Roasted Beet

whipped chèvre, pistachio dukkah

served chef's daily choice of housemade bread

ENTRÉE (CHOICE OF 2)

Salmon

celery root, brussels, brown butter

Piedmontese Sirloin

wild onion butter

Rotisserie Chicken

gigantes beans, black kale

Delicata & Wild Mushroom

farro, sage, pumpkin seed (VG)

Spicy Vodka Rigatoni

chili peppers, tomatoes, cream, housemade rigatoni

served with chef's seasonal selection of sides

DESSERT (CHOICE OF 1)

Apple Tarte Tatin

crème fraîche

Chocolate Mousse

salted caramel

Pistachio Olive Oil Cake

pistachio glaze

*Add a pasta course between starter and main for an additional \$18 per person.

Beverages are not included | Please note that 20% gratuity, 5% administrative fee, and 6.625% NJ sales tax will be added.

Menu subject to change. | Beverages not included. | Please note that 20% gratuity, 5% administrative fee, and 6.625% NJ sales tax will be added.

BUFFET STYLE MENU OPTIONS

M BUFFET MENU	
BUFFET · \$60 PER PERSON	
DESSERT DISPLAY ADD-ON: \$12 PER PERSON	
STARTERS (CHOICE OF 2)	ENTRÉE (CHOICE OF 2)
Autumn Greens apple, cranberry, candied pecan, cider vinaigrette	Braised Short Rib red wine, root vegetables
Caesar Salad gem lettuce, parmesan, breadcrumbs	Maple-Glazed Pork Loin roasted apple, sage
Roasted Beet & Farro whipped goat cheese, pistachio	Rotisserie Chicken roasted lemon jus, rosemary
Shaved Brussels arugula, pecorino, lemon	Roasted Salmon brown butter, grilled lemon
Chopped Salad salami, provolone, pepperoncini, red wine vinaigrette	Rigatoni fennel sausage ragù, ricotta or vodka
Harvest Grains roasted squash, kale, pomegranate (VG)	Cauliflower Steak salsa verde, pickled onion (V)
SIDES (CHOICE OF 2)	DESSERT (CHOICE OF 3) \$12 PER PERSON
Triple Cooked Potatoes rosemary, pecorino	BARS & BITES SELECT 1 ...
Roasted Autumn Roots honey, thyme	BARS & BITES Pumpkin Cheesecake Bars Dark Chocolate Ganache Brownie Classic Blondie
Green Beans pumpkin seed dukkah, lime	TARTS SELECT 1 ...
Aged Cheddar Mac & Cheese herbed crumb	Lemon Meringue Tart Dark Chocolate Sea Salt Caramel Tart Apple Crumble Tart
Wild Mushroom & Grains sherry, herbs	VERRINES SELECT 1 ...
Roasted Delicata Squash maple butter, thyme	Tiramisu Berries & Cream
Beverages are not included Please note that 20% gratuity, 5% administrative fee, and 6.625% NJ sales tax will be added.	

KIDS MENU OPTION

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KID’S MENU
\$35 PER KID

ENTRÉE (CHOICE OF 1)

CHEESEBURGER
*new american cheese, sesame
bun, house cut fries*

SPAGHETTI
pomodoro, parmigiano

CHICKEN FINGERS
house cut fries

GRILLED CHICKEN
seasonal vegetables

HANGER STEAK
house cut fries

DESSERT

BOWL OF BEENIE’S ICE CREAM
ice cream: chocolate, mint chip, vanilla

*Beverages not included.

COCKTAIL RECEPTION MENU

BUTLER PASSED CANAPÉS

COLD

- SMOKED TROUT RILLETTE
Horseradish crème fraîche, rye toast
- TUNA TARTARE (GF · DF)
Toasted sesame rice cake, sriracha aioli
- CIDER-POACHED SHRIMP
Celery root remoulade, tarragon
- SMOKED SALMON DEVEILED EGG (GF)
Dill, crispy caper, lemon zest
- OPEN-FACED PASTRAMI
Gruyère, russian aioli, rye croustade
- ROAST BEET (GF · VEG)
Whipped chèvre, pistachio, dukkah, endive
- SAVORY CANNOLI (VEG)
Whipped chèvre, fig chutney, pink peppercorn, pistachio dust

ENHANCED PASSED CANAPÉS

- CHILLED LOBSTER ROLL BITE (+\$3 PER PERSON)
Brown butter, chives
- BEEF CARPACCIO (GF) (+\$3 PER PERSON)
Pretzel croustade, horseradish cream
- JERSEY SHORE CRAB CAKE (+\$3 PER PERSON)
Sweet Pepper Chutney
- BACON CHEDDAR SLIDER (+\$3 PER PERSON)
onion jam, tomato aioli, brioche bun
- GRILLED BABY LAMP CHOPS (GF · DF) (+\$3 PER PERSON)
mango mint chutney

HOT

- BBQ BEEF TOSTADA
Cheddar sauce, pickled jalapeño, cilantro
- CHICKEN POT PIE
Root vegetables, rosemary velouté
- MAPLE-GLAZED PORK BELLY
Apple butter
- BAJA MINI FISH TACO
Cabbage slaw, avocado crema, lime
- FALAFEL FRITTER (VEGAN)
Harissa hummus, baby gem lettuce
- BUTTERNUT SQUASH ARANCINI (VEG)
Stone fruit chutney, sage
- ROASTED CAULIFLOWER FRITTER (VEG)
Blue cheese fondue, celery leaf
- FRANKS IN A BLANKET
Best's all-beef hot dogs, everything seasoning, spicy mustard

CHOICE OF 4: 1-HOUR \$50 PER PERSON
CHOICE OF 6: 1-HOUR \$70 PER PERSON
CHOICE OF 8: 1-HOUR \$90 PER PERSON

*Extendable by 30 minute increments +\$15 per person

CHEF-ATTENDED STATIONS

\$150 ATTENDANT FEE PER STATION

- PORCHETTA | \$26 PER PERSON
roast pork loin and belly with crispy skin-
apple mostarda, focaccia, chefs’ selection of
potato and vegetable sides
- PASTA | \$24 PER PERSON
filled to order, finished in the pan-
pomodoro, vodka or cacio e pepe
- CARVING | \$32 PER PERSON
Piedmontese sirloin, sundried tomato jus,
chefs’ selection of potato and vegetable sides

COLD CULINARY DISPLAYS

- BREADS AND SPREADS \$12 PER PERSON
focaccia, sourdough, seeded crisps, whipped ricotta, chicken liver mousse, delicata whip, cultured butter
- GARDEN \$12 PER PERSON
seasonal crudité, herb buttermilk, squash hummus
- HARVEST \$14 PER PERSON
roasted roots and grains, sweet potato, parsnip, celery root, farro, buckwheat
- CHEESE \$16 PER PERSON
honeycomb, mostarda, crackers — one hard, one medium, one soft, one blue
- CHARCUTERIE \$18 PER PERSON
local cured salumi, house pickles, grilled focaccia
- CHEESE & CHARCUTERIE \$28 PER PERSON
chef’s selection of local cheeses and seasonal accompaniments
- RAW BAR \$35 PER PERSON
oysters, littlenecks, poached shrimp, mignonette and cocktail sauce

DESSERT DISPLAYS

STATIONARY: 3 FOR \$12 PER PERSON | PASSED: 3 FOR \$18 PER PERSON

- BARS & BITES
PUMPKIN CHEESECAKE
BARS
- TARTS
LEMON MERINGUE TART
DARK CHOCOLATE SEA SALT
CARAMEL TART
APPLE CRUMBLE TART
- VERRINES
TIRAMISU VERRINE
BERRIES & CREAM VERRINE

Menu subject to change. | Beverages not included. | Please note that 20% gratuity, 5% administrative fee, and 6.625% NJ sales tax will be added.

BEVERAGE PACKAGES

BEER & WINE PACKAGE - \$30 per Guest - Includes: WINES Prima Perla Prosecco (ITA) Vigneti del Sole Pinot Grigio (ITA) Comtesse Marion Cabernet Sauvignon (FRA) BEERS Stella Artois, Corona Extra, Michelob Ultra SOFT DRINKS Coke, Diet Coke, Ginger Ale, Tonic Water, Ginger Beer, Club Soda, Cranberry Juice	TIER 1 OPEN BAR - \$45 per Guest - Includes: Selections from Beer & Wine Package, with addition of Tier 1 wines and spirits selection. WINES La Luca Prosecco (ITA) Vigneti del Sole Pinot Grigio (ITA) Elizabeth Rose Napa Valley Chardonnay (USA) Comtesse Marion Cabernet Sauvignon (FRA) Gianfranco Alessandria Barbera d'Alba DOC (ITA) BEERS Stella Artois, Corona Extra, Michelob Ultra SPIRITS SELECTION VODKA: Titos, Ketel One GIN: Beefeater, Tanqueray, Hendrick's RUM: Bacardi, Malibu, Captain Morgan TEQUILA: mi campo, Espolon WHISKEY: Bulleit, Maker's Mark, Elijah Craig, Jack Daniel's, Jameson SCOTCH: Johnnie Walker Black Label <i>This package includes mixed drinks and classic cocktails prepared with the spirits listed.</i>	TIER 2 PREMIUM BAR - \$65 per Guest - Includes: Tier 1 wine selections with the addition of Tier 2 wines and spirits selection. WINES Pierre Sparr Crémant d'Alsace (FRA) Kim Crawford Sauvignon Blanc (NZ) Domaine La Roche Chablis Saint Martin Chardonnay (FRA) Route Stock Napa Cabernet Sauvignon (USA) Gianfranco Alessandria Barbera d'Alba DOC (ITA) BEERS Stella Artois, Corona Extra, Michelob Ultra SPIRITS SELECTION VODKA: Titos, Ketel One, Grey Goose, Belvedere GIN: Beefeater, Tanqueray, Hendrick's, Bombay Sapphire, Monkey 47 RUM: Bacardi, Malibu, Captain Morgan, Real McCoy 5, Diplomatico TEQUILA: Espolon, Casamigos, Ocho, vida mezcal WHISKEY: Bulleit, Maker's Mark, Michter's, Elijah Craig, Woodford Reserve, Jack Daniel's, Jameson, Angels Envy, Macallan 12 COGNAC/ARMAGNAC: HINE, D'usse <i>This package includes mixed drinks and classic cocktails prepared with the spirits listed.</i>	BRUNCH BAR PACKAGE - \$35 per Guest - Includes: WINES Prima Perla Prosecco (ITA) Vigneti del Sole Pinot Grigio (ITA) Comtesse Marion Cabernet Sauvignon (FRA) COCKTAILS Mimosa Bellini SOFT DRINKS Coke, Diet Coke, Ginger Ale, Tonic Water, Ginger Beer, Club Soda, Cranberry Juice
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Bar Package Details: *Guests must be 21 years of age or older to participate in the bar package. All beverages must be covered by the host. If alcohol is not permitted, please confirm prior as it must be noted on the contract. Guests will be instructed to purchase their drinks at the bar.*

BEVERAGE PACKAGES

BEVERAGE ADD-ON OPTIONS

SPECIALTY COCKTAILS

-Additional \$12 per Guest-

Can add to any tier package.

PROPER SPRITZ
aperol, raspberry, lemon,
soda, mint, prosecco

MOSCOW MULE
vodka, lime,
ginger beer

ESPRESSO MARTINI
vodka, espresso,
coffee liquor

OLD FASHIONED
whiskey, demerara, aromatic
and orange bitters

UPGRADED WINE LIST

-Price per Bottle Selected -

BUBBLES

La Perla Prosecco (ITA) | 38
La Luca Prosecco (ITA) | 55
Pierre Sparr Crémant d’Alsace (FRA) | 70
Schramsberg Blanc de Blancs (USA) | 135

WHITES

Vigneti del Sole Pinot Grigio (ITA) | 42
Kim Crawford Sauvignon Blanc (NZ) | 45
Elizabeth Rose Napa Valley Chardonnay (USA) | 67
Domaine La Roche Chablis Saint Martin Chardonnay (FRA) | 107

REDS

Comtesse Marion Cabernet Sauvignon (FRA) | 47
Villa Wolf Pinot Noir (GER) | 40
Gianfranco Alessandria Barbera d'Alba DOC (ITA) | 75
Route Stock Napa Cabernet Sauvignon (USA) | 98
Frank Family Napa Cabernet Sauvignon (USA) | 165

NEXT STEPS

50% deposit due at the time of booking (based on food and beverage minimum)

Final payment is due at the conclusion of the event onsite by cash or credit card. Kindly no checks.

ADDITIONAL DETAILS

Fees & Service Charges

- Gratuity: 20%
- Administrative Fee: 5%
- NJ Sales Tax: 6.625%
- Outside Dessert & Cake Fee: \$5 per person
- Bartender Fee: \$200 for groups of 50—100 guests; \$400 for groups of 100+ guests

Deposit

A non-refundable deposit equal to 50% of the Food & Beverage Minimum is required to secure the event date.

Cancellation Policy

All cancellations must be submitted in writing to the Events Office during normal business hours. The 50% deposit is non-refundable.

- 31—180 days prior: 50% of estimated charges
- 7—30 days prior: 75% of estimated charges
- Less than 7 days prior: 100% of contracted amount

Date Changes

Date changes are subject to availability and will incur a 15% service charge based on the contracted amount.

Final Guest Count

The final guaranteed guest count is due one week prior to the event.

Décor Policy

Flowers are welcome. No table confetti or décor stuck to the walls. Balloons are permitted in the Tasting Room only.

Outside Vendors

All outside vendors must provide a Certificate of Insurance (COI) with a minimum of \$1,000,000 in coverage, naming Chelsea Hospitality Group and The Morris Proper as Certificate Holder/Additional Insured.

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THANK YOU

EVENTS@THEMORRISPROPER.COM

