

parties & events

126
PHILLIP ST
ON THE CORNER OF
PHILLIP & HUNTER
sydney CBD

bistro & bar **02 9232 1306**

info@mordeo.com.au www.mordeo.com.au

The Venue

Located on the ground floor in one of Sydney's most iconic and stunning buildings, Mordeo offers a unique space to plan and enjoy your next event. With over 30-metre high ceilings in the heart of Sydney CBD, just moments from Martin Place dining district on Phillip Street, Mordeo Sydney is renowned for its indoor/outdoor distinctive atmosphere, quality friendly service and of course our award winning seasonal menus. Our Southern European style menus feature signature dishes from Spain, France, Italy and Greece.

The space boasts a unique layout with 3 separate dining experiences that can be booked separately, or combined for larger exclusive events.

Choose from either seated dining or standing cocktail events.

Capacity

Area	Seated	Standing
Dining inside	40	60
Dining inside/out	100	120
Bar area		100
Exclusive use	150	250
The whole kit and caboodle		400
(use of the ground floor)		

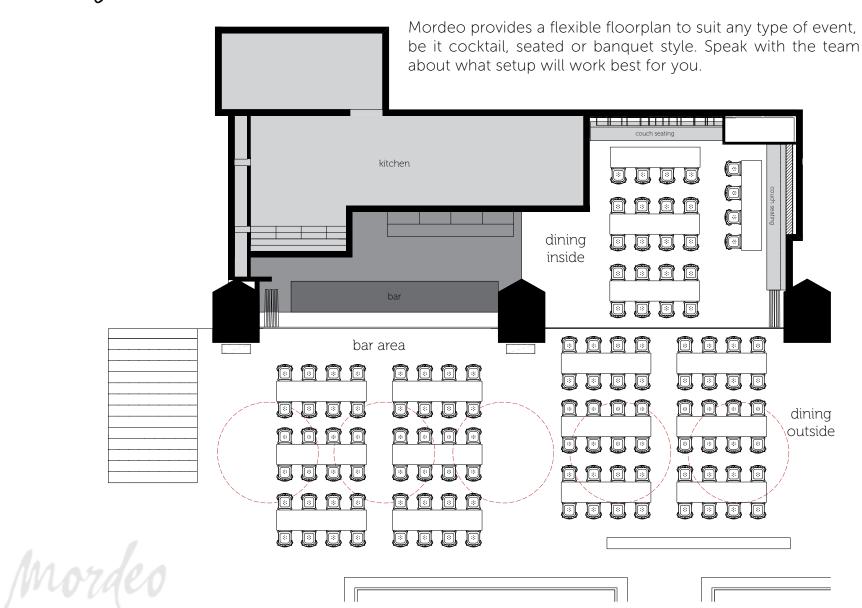






Venue Layout

Floor Plan



Food & Beverage Offering

Mordeo offers a twist on Southern European cuisine, paired perfectly with an extensive beverage offering from fine wines to decadent cocktails.

Allow our team to wine and dine you with a great choice of event style menus from canapé selections, à la carte dining and or course our signature banquet style menus.

We take our wine selection seriously and promise to deliver a great range to suit your price point. Our list is comprised of wines from Spain, France, Italy, New Zealand and Australia. We also offer a great range of wines on tap.

Why not kick off your event with a choice from our mini cocktail selection?

Curated by our expert team, beverage packages are the way to go for your event and offer great value. Our sommeliers are ready to assist you tailor your event.

As part of your event at Mordeo, why not try something a little different and a little special by selecting one or all of our Popup Masterclass stations. Watch, listen and participate to learn how produce is made. These are certainly a crowd pleaser, from pasta masterclass stations, to cheese making and wine tasting.







Entertainment

We offer a great range of in-house playlists, or if you prefer, we can arrange a DJ for that special occasion.

Styling

Feel free to style your event, be it floral arrangements, decorations and signage, or allow our team to arrange it all for you via our third party contacts.

AV requirements

For that exclusive event, we can arrange TV screens, microphones, sound or lighting as required.

Pop-up Masterclasses

Pasta masterclass station

- Watch our experienced chefs make fresh pasta, ravioli, tortellini and more throughout your event.
- This produce will be cooked and served for you.

Pizza masterclass station

• Watch our experienced chefs make fresh pizza while you watch. Enjoy watching them roll and twirl their way around the dough.

Cheese making masterclass station

 Watch the experienced cheesemakers from Quality Center Food Services produce and serve fresh Italian mozzarella cheese. They will make treccia and stracciatella and serve fresh to you on the night.

Wine tasting masterclass station

• Sample some amazing wines and learn how they are produced and what makes them so special.

Cocktail masterclass station

• Learn how to build, shake & stir some exciting cocktails presented by our mixologist.

Dessert masterclass station

 Select from our range of dessert options and witness our pastry chef Jason roll, bake and flame some delicious desserts.

Create your own wine and labels

- Any of the Sparrow & Vine wines available through Mordeo can also be purchased by the bottle with a customised label.
- How about a fun exercise in staff development by creating your own wine?
- We can scan almost any image and add it to our label template, print and apply the label and send you the bottles.

