

Amora Hotel Riverwalk
Melbourne

Christmas Events

'Tis the season to celebrate



AMORA
RIVERWALK MELBOURNE



enquire now

03 9246 1200 | esm@amora.melbourne
amorahotels.com/melbourne

Christmas PACKAGES

Cocktail

The perfect way to mingle & celebrate (groups of 20 or more)

2 Hours - 57 per person

2 cold, 2 hot canapés (approx. 8 pieces per person) plus 1 substantial item

3 Hours - 67 per person

3 cold, 3 hot (approx. 10 pieces per person) plus 2 substantial items

4 Hours - 77 per person

Select 4 cold, 4 hot or sweet canapés (approx. 14 pieces per person) plus 3 substantial items

Plated

Start with 30 minutes of Chef's canapés then sit down to a plated lunch or dinner, coffee & tea (groups of 20 or more)

2 Courses, select 2 served alternatively - 95 per person

3 Courses, select 2 served alternatively - 105 per person

Buffet

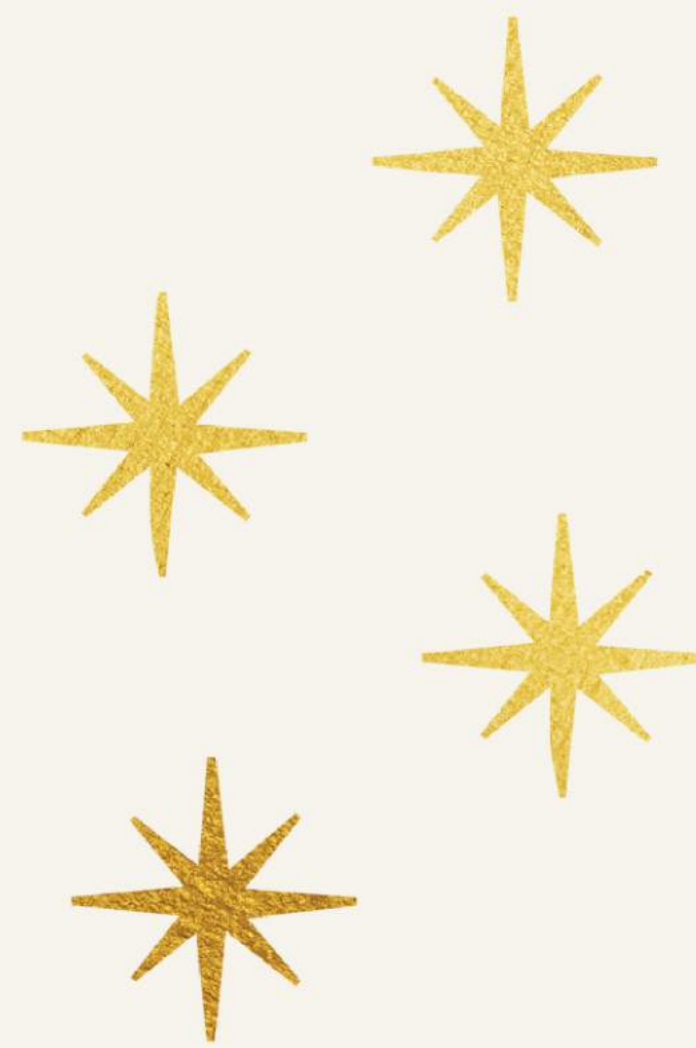
The perfect way to cater for everyone. Start with 30 minutes of Chef's canapés then sit & enjoy a festive buffet with all the trimmings, coffee & tea (groups of 30 or more)

95 per person

All packages include a private function room, personalised menus, festive theming, background music and bon bons.

Add a beverage option from the page below.

For groups under 20, ask our team about The Reserve Restaurant menus



Christmas DRINKS

Package

AMORA STANDARD

Up to 2 Hours - 40 per person
Up to 3 Hours - 47 per person
Up to 4 Hours - 53 per person

BEER

Carlton Draught
Cascade Premium Light

WINE

Frankie Sparkling Brut NV
(South Australia)
Até Pinot Grigio (South Australia)
Até Sauvignon Blanc
(South Australia)
Até Chardonnay (South Australia)
Até Rosé (South Australia)
Até Shiraz (South Australia)

OTHER

Assorted Soft Drinks
Assorted Juices

AMORA PREMIUM

Up to 2 Hours - 57 per person
Up to 3 Hours - 62 per person
Up to 4 Hours - 67 per person

BEER

Peroni Draught
Cascade Premium Light
Apple Cider

WINE

Clover Hill Pyrenees Cuvee MV (Pyrenees, VIC))
Catalina Sounds (Marlborough, NZ)
Sauvignon Blanc

OTHER

Assorted Soft Drinks
Assorted Juices

Drinks Charged on Consumption

limit drinks to one of the above packages

each drink will be charged on consumption

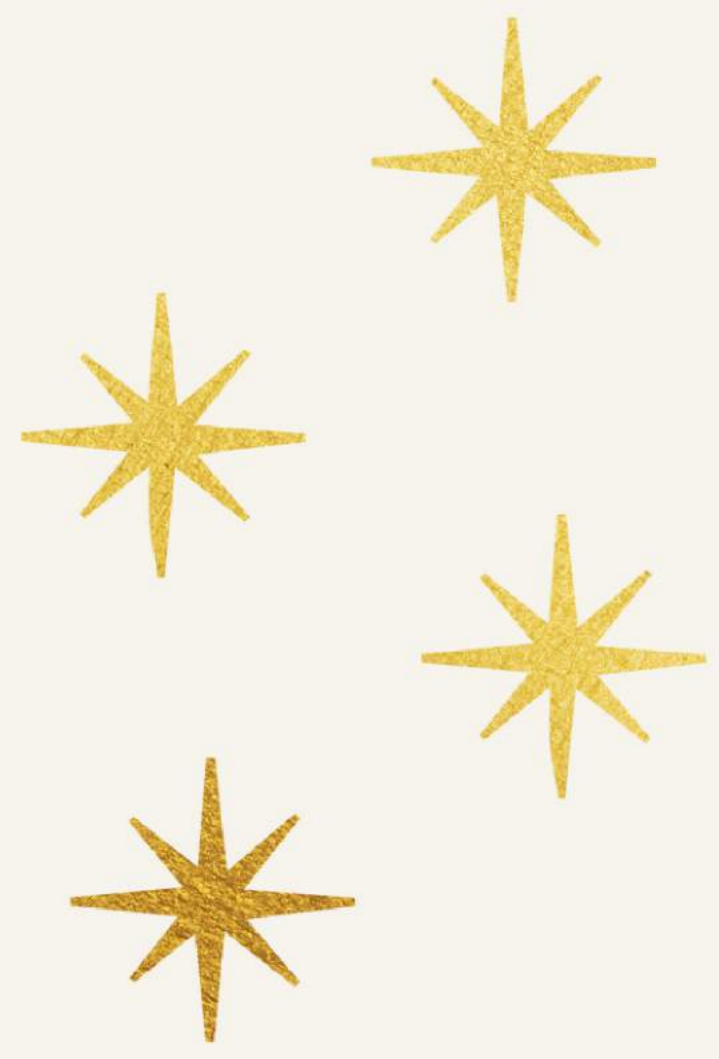
or

full bar selection

Full selection of beverages available from the bar, standard or premium beverage menu, basic spirits, additional beers, soft drinks & juice

Cash Bar

Guests to purchase their own drinks from the bar. Labor charges may apply. please ask your Event coordinator, should you wish to use this option.





Cocktail

The perfect way to celebrate & mingle

Package includes private function room, personalised menus, festive theming, background music, bon bons

2 Hours - 57 per person

Select 2 cold, 2 hot canapés (approx. 8 pieces per person) plus 1 substantial item

3 Hours - 67 per person

Select 3 cold, 3 hot (approx. 10 pieces per person) plus 2 substantial items

4 Hours - 77 per person

Select 4 cold, 4 hot or sweet canapés (approx. 14 pieces per person) plus 3 substantial items

ADD a beverage package or choose to pay for drinks on consumption, see Christmas Drinks Page

Canapé

MENU

Served Cold

niçoise tartlet, green beans, potatoes, tomato, and olive tapenade (v)
caprese skewer, cherry tomato, bocconcini and basil pesto (v,gf)
asian peking duck filled crêpe with hoisin sauce (df)
smoked salmon mousse, crème fraiche and avruga caviar on rice cracker (gf)
roasted beef, cornichon and seeded mustard mayo on brioche

Served Warm

charcoal & feta arancini with aioli (v)
mediterranean pizzetta, zucchini, capsicum and hummus (v)
satay chicken skewers with peanut sauce (df, gf)
kataifi prawn, pistachios with chili & lime sauce (df)
mini beef wellington, mushroom stuffed and gravy

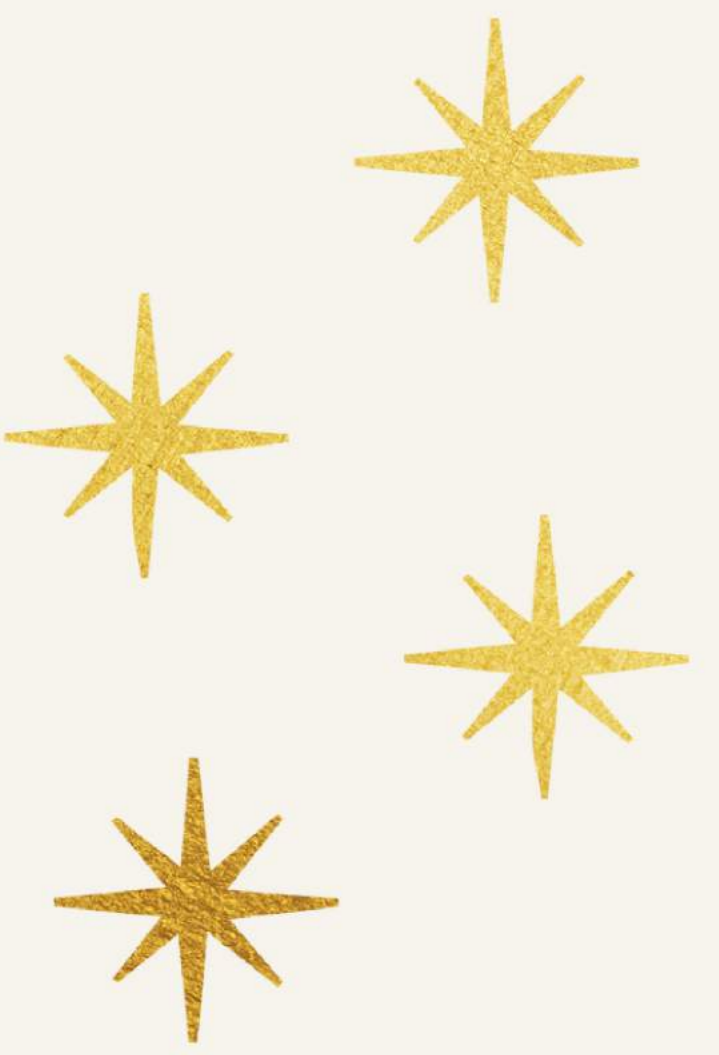
Substantial

wild rice pilaf salad, tomato, green capsicum and cranberries (vg,gf)
falafel bao bun, pickled cucumber, carrot and sumac yoghurt (v)
lamb meat balls, saffron rice and pomodoro sauce (df,gf)
shrimp rolls, marie rose sauce, avocado mousse (df)
mini wagyu beef burger, caramelized onions and swiss cheese

Sweet

mini pavlova with summer berries (v,gf)
assorted macarons (v)
mini boutique lamingtons (v)
portuguese custard tart (v)
chocolate royal profiteroles (v)
chia pudding with passionfruit (vg,gf)

v - vegetarian | df - dairy free | gf - gluten free | vg - vegan





Plated

Start with 30 minutes of Chef's canapés then sit down to a plated lunch or dinner

Package includes private function room, personalised menus, festive theming,
background music, bon bons

2 Courses, select 2 served alternatively - 95 per person

3 Courses, select 2 served alternatively - 105 per person

ADD a beverage package or choose to pay for drinks on consumption, see Christmas Drinks Page



Plated MENU

Entrée

select 2 to be served alternatively

burrata cheese, heirloom tomatoes, basil pesto and focaccia (v)
tiger prawns, cos lettuce, green beans, almond and spicy coconut dressing (gf,df)
gin cured king fish, tempered yogurt, rainbow beets and rice wafer (gf)
pork rillettes, port wine jelly, apricot chutney, and crostini
smoked duck breast, dutch carrots, snap peas and tendrils (gf,df)
fremantle octopus, salsa verde, tomato & cannellini bean (gf,df)

Mains

select 2 to be served alternatively

gippsland grass fed scotch filet, potato fondant, asparagus and port wine jus (gf)
cone bay barramundi, kipfler potato, cherry tomato, gremolata and rocket (gf,df)
honey glazed leg ham, dutch carrots and orange & fennel salad (gf)
turkey roulade, brussels sprouts, bacon and cranberry jus (gf)
braised lamb shank, sweet potato mash, green beans and red wine jus (gf)
beetroot risotto, broccoli, goat cheese, figs and vino cotto (v,gf)

Bowls to share

additional cost

20 each garden salad with tomato, cucumber, carrot and house dressing
seasoned fries with garlic aioli
25 each roasted root vegetables
potato salad with crispy bacon, dijon mayonnaise, parsley
steamed broccoli with sesame dressing, crispy shallots

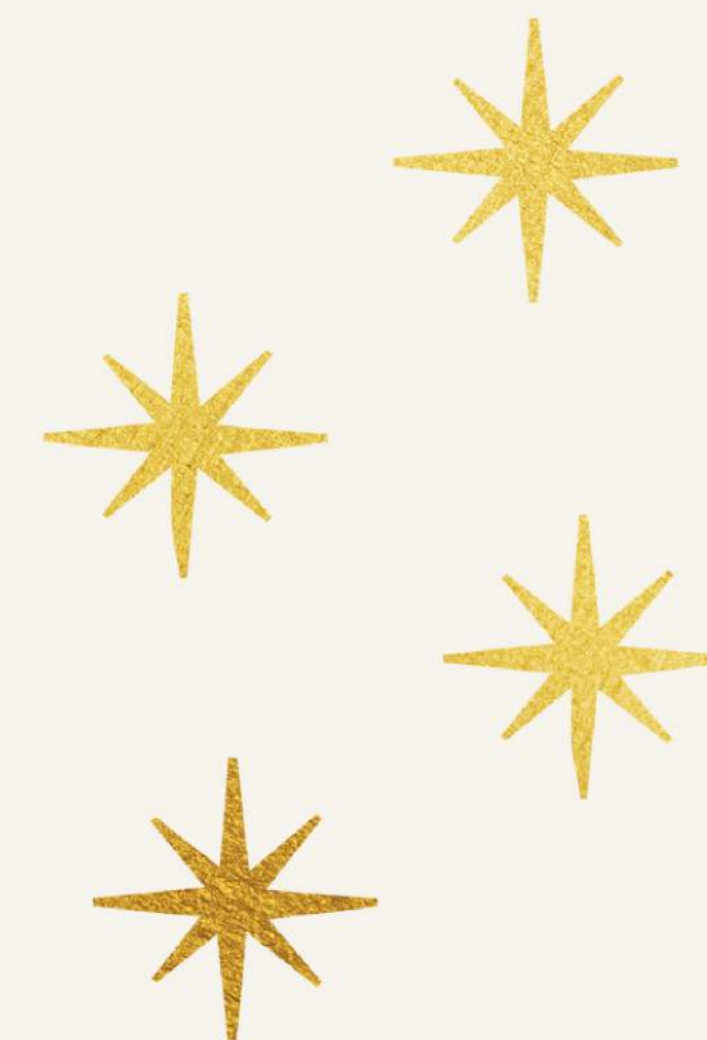
Desserts

select 2 to be served alternatively

christmas pudding, brandy caramel sauce and vanilla ice cream
pavlova, raspberry coulis, blue berry and whipped cream (gf)
chocolate fondant, gold dusted soil and vanilla ice cream
vanilla panna cotta, rhubarb compote and mandarin (gf)
chia pudding with passionfruit (vg,gf,df)

Coffee & tea with Christmas cookies to share

v - vegetarian | df - dairy free | gf - gluten free | vg - vegan





Buffet

The perfect way to cater for everyone. Start with 30 minutes of Chef's canapés then sit & enjoy a festive buffet with all the trimmings

Package includes private function room, personalised menus, festive theming, background music, bon bons

95 per person

ADD a beverage package or choose to pay for drinks on consumption, see Christmas Drinks Page



Buffet MENU



Starters & Seafood

artisan bread selection with selected dips and butter
cold & cured cuts of sliced meats & selected condiments (df)
salmon gravlax, capers and sour cream (gf,df)
marinated half shell new zealand mussels (gf,df)

Salads

greek salad with tomato, cucumber, plant based feta cheese and kalamata olives (vg,gf)
roasted pumpkin salad, baby spinach, quinoa and cranberries (vg,gf)
ceaser salad, gem cos, crispy bacon, croutons and parmigiano-reggiano
poached shrimp salad and cocktail dressing (gf)

Carvery

orange & honey glazed champagne ham with traditional apple sauce (gf)
roast turkey breast with cranberry sauce (gf, df)

Served Warm

baked atlantic salmon with peas, capers, pomegranate and tomato salsa (gf)
braised beef, oyster blade with caramelized onion, thyme, and gravy (gf,df)
roasted chat potatoes with cajun spice (vg,gf)
steamed vegetables with macadamia butter (v,gf)
spinach & ricotta tortellini with basil pesto cream and parmesan cheese

Dessert

mini pavlova with summer berries (v,gf)
christmas pudding with brandy caramel sauce (v)
fresh seasonal fruit platter (vg,gf)

Coffee & Tea with Christmas cookies to share

v - vegetarian | df - dairy free | gf - gluten free | vg - vegan

