Festive

Celebrations







Our Packages **Cocktail**



The perfect way to mingle & celebrate

3 hours - \$53 per person

Select 6 cold, hot or sweet canapés (approx. 10 pieces per person) plus 2 substantial

4 hours - \$70 per person

Select 8 cold, hot or sweet canapés (approx. 14 pieces per person) plus 3 substantial

5 hours - \$90 per person

Select 10 cold, hot or sweet canapés (approx. 18 pieces per person) plus 3 substantial

Plated

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

2 Courses served alternatively - \$80 per person

3 Courses served alternatively - \$90 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.

\$80 per person

Packages include, private function room, personalised menus, festive theming, background music and bon bons plus coffee & tea to finish





Option 1 - Package

Up to 3 Hours - \$42 per person **AMORA STANDARD** Up to 4 Hours - \$47 per person **BEVERAGE PACKAGE** Up to 5 Hours - \$52 per person

AMORA PREMIUM BEVERAGE PACKAGE

Up to 3 Hours - \$57 per person Up to 4 Hours - \$62 per person Up to 5 Hours - \$67 per person

Option 2 - Charged on Consumption

Standard or premium beverage menu items, basic spirits, additional beers, soft drinks & juice

Option 3 - Open Bar - Charged on Consumption

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

Option 4 - 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.

Add a Cocktail on Arrival \$15 per person

Choice of one of the following cocktails - mojito, tequila sunrise or tropical spritz





Package Options:

AMORA STANDARD BEVERAGE PACKAGE

BEER

Carlton Draught Cascade Premium Light

HOUSE WINE

Rothbury Estate (VIC) Sparkling Wine Morgan's Bay (VIC) Sauvignon Blanc Morgan's Bay (VIC) Chardonnay Morgan's Bay (VIC) Shiraz Cabernet Hartog's Plate (WA) Moscato

OTHER

Assorted Soft Drinks Assorted Juices

AMORA PREMIUM BEVERAGE PACKAGE

BEER

Peroni Draught Cascade Premium Light Apple Cider

WINE

Domaine Chandon (Yarra Valley) Sparkling Wine Catalina Sounds (Marlborough, NZ) Sauvignon Blanc Pepperjack (Barossa, SA) Shiraz **OTHER**

Assorted Soft Drinks Assorted Juices

Menu Jail



Served Cold

Spicy eggplant, mushroom & hummus tart^
Assorted sushi selections with soy & pickled ginger*
Wok fried prawns with a chilli mango & coriander salsa*
Assorted rice paper rolls with dipping sauce*
Roast beef on garlic crostini & horseradish aioli

Served Hot

Mini turkey sliders with brie & cranberry
Sundried tomato and mozzarella arancini with truffle scented aioli^
Satay chicken skewers*
Smoked salmon filled baby potatoes with chive cream cheese*
Pork belly sliders with bbq sauce

Substantial

Thai chicken curry with jasmine rice*

Stir fry rice noodles with vegetable & tofu*^^

Vegetarian nasi goreng with chilli, egg, coriander^^

Beer battered fish & chips with gribiche sauce

Lamb meat balls with saffron rice & pomodoro sauce

Fragrant beef curry served with rice

Sweet

Raspberry panna cotta with seasonal fruit salad*
Lemon meringue tart
Rice pudding with coconut & raisins*
Chia pudding with seasonal berries*^^



Menu



Entrée

Vodka & beetroot cured Tasmanian salmon, frisée salad, fennel puree & focaccia croutons

Duck fat braised pork belly, apple & cabbage slaw with mustard jus*

Chicken & mushroom rillette with frisée salad, fig jam & brioche

Quinoa & asparagus salad with toasted nuts, citrus & petit greens* ^^

Kingfish ceviche, coconut, chilli, coriander & lemon juice*

Aussie dukkha crusted grass-fed beef carpaccio, pickled forest mushroom salad & horseradish aioli*

Main Course

Soy & lemon infused New Zealand salmon, wilted bok choy, Thai chilli sauce & steamed lemongrass rice*

Grilled 180g grass fed Portland beef fillet, roasted kipfler potatoes, asparagus & shiraz demi glaze*

Rolled turkey roulade with cranberry, Lyonnaise potatoes, charred broccolini & cranberry jus*

Harissa infused Victorian lamb rump, sweet potato mash, green pea puree & mint jus*

Prosciutto wrapped pork sirloin, roasted chat potato & chive cake, glazed baby carrots & whole grain mustard jus*

Sundried tomato & eggplant agnolotti with Napoli sauce & shaved parmesan*^



Add a Side to Share

1 bowl serves approximately 10 guests

Seasoned fries with garlic aioli - \$20 per bowl

Roasted root vegetables - \$25 per bowl

Warm potato salad with crispy bacon, mayonnaise, spring onions - \$25 per bowl

Steamed broccolini with soy glaze, crispy shallots - \$25 per bowl

Baby fennel, orange rocket salad - \$25 per bowl

Dessert

Mini pavlova with kiwifruit & mandarins*

Sticky date pudding with vanilla bean ice cream & caramel sauce

Steamed plum pudding with brandy custard & vanilla ice cream

Lemon tart with summer fruits & cream Chantilly

Strawberry cheesecake with berry compote & fruit jel

Vanilla panna cotta, rhubarb compote, seasonal berries, freeze dried mandarins*

To Finish

Freshly brewed coffee & tea with mini Christmas tartlets to share







Starters & Seafood

Artisan bread selection with salted butter medallions

Cold & cured cuts of meat with marinated vegetables*

Shrimps dressed with cocktail sauce*

Marinated New Zealand green lip mussels in lemon and lime dressing*

Salad

Greek salad with tomato, cucumber, feta cheese & Kalamata olives^
Carrot & raisin salad with herb mustard dressings*^^
Iceberg lettuce with cocktail tomatoes, cucumber, green beans & red onion^

Carvery

Pineapple & brown sugar glazed champagne ham with apple sauce & jus

Served Hot

Roast turkey breast with cranberry jelly & port wine jus

Oven baked market fish fillet with fennel puree & mango salsa*

Steamed vegetables with pomace olive oil & toasted nuts*^

Rosemary & garlic roasted sweet potatoes *^

Vegetarian tortellini with Napoli sauce & shaved parmesan^

Dessert

Christmas pudding with brandy spiked eggnog custard Chef's selection of sweet treats Fresh fruit salad with maraschino cherries

Coffee & Tea with mini Christmas tartlets



