

AMORA HOTEL RIVERWALK MELBOURNE Conference & Events



AMORA HOTEL
RIVERWALK MELBOURNE

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ACCOMMODATION & HOTEL FACILITIES

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When you want to settle into your guest room, you can be assured of a great night's sleep.

The Amora Hotel Riverwalk Melbourne has 111 guest rooms ranging from hotel rooms (twin & queen) suites and two bedroom apartments, all luxuriously overlooking the picturesque courtyard, the garden roof of the pavilion or the magnificent Yarra River.

Stylishly designed and appointed with every creature comfort, they provide a haven from the hustle and bustle of the city.

Please ask your Event Sales contact for your special Function accommodation rate.

Hotel facilities for accommodation guests include;

- Guest laundry and valet services
- 24 hour reception
- 24 hour room service
- High speed internet available
- Undercover secure parking (charges apply)
- Car charging station
- Work space area
- Complimentary mountain bikes
- Jogging and cycling tracks located nearby
- Gymnasium



COURTYARD QUEEN ROOM
WITH BALCONY



KING ROOM WITH SPA BATH
& BALCONY



RIVERVIEW SPA SUITE



TWO BEDROOM APARTMENT
WITH BALCONY

LOCAL ACTIVITIES & TEAM BUILDING

These are just some of the amazing activities in the area, great for team building, or just some time out.

- O'Connell Reserve is on our doorstep, perfect for group activities.
- Boat hire is available along the Yarra River to and from the city.
- Amora provides complimentary use bikes to overnight guests and delegates.
- The Yarra Trial follows the river as it winds its way through Richmond. The trial is approximately 90-minute walk or ran and passes significant points of interest in the history of Richmond and the Yarra.



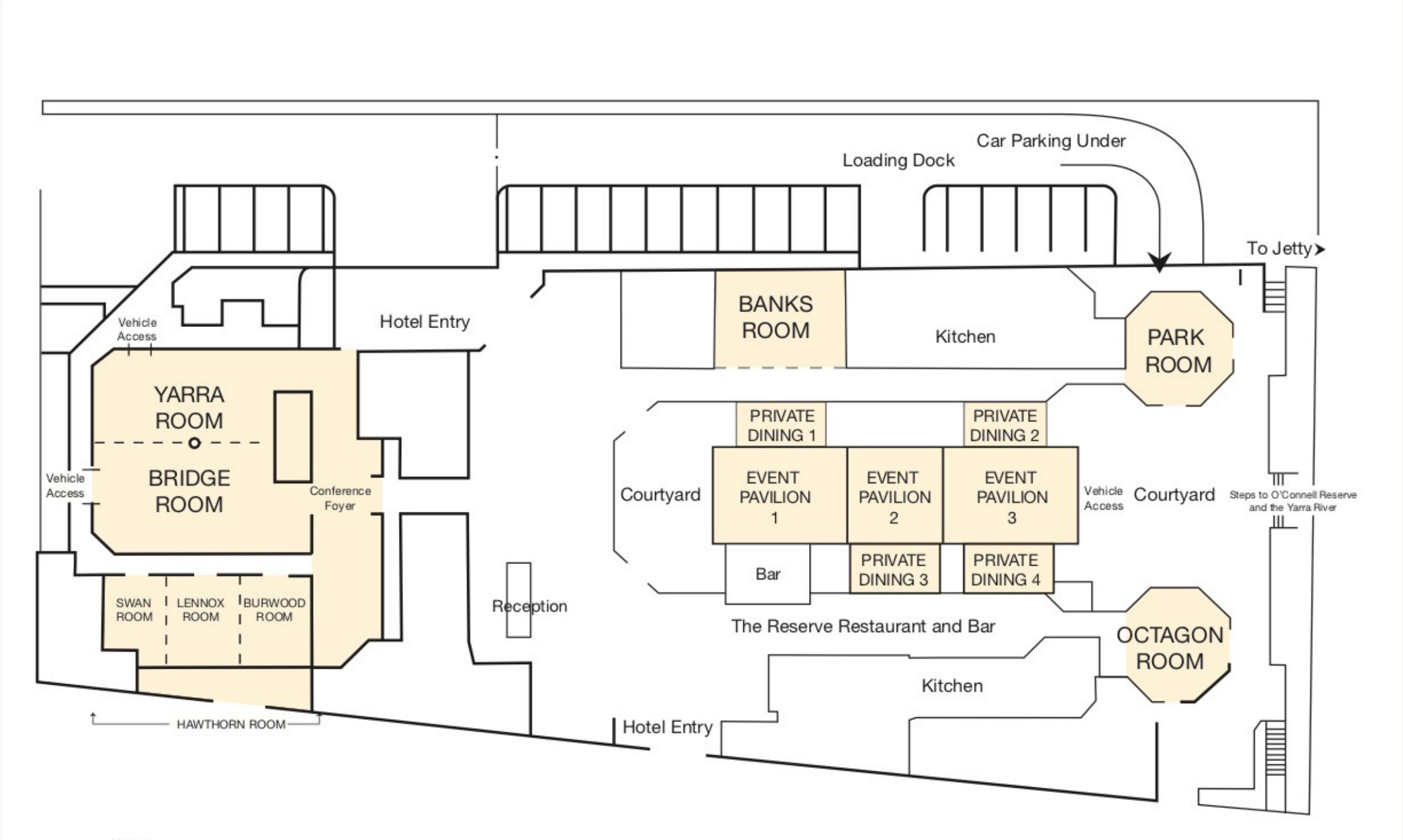
Some other attractions in the area include;

- Mountain Goat Brewery & Bar
- Carlton Brewhouse
- Burnley Brewing
- Bridge Road
- Brogans Way Gin Distillery
- MCG
- Melbourne Park
- AAMI Park

Looking for some inspiration?

Corporate Challenge Events (www.corportechallenge.com.au) and Be Challenged (www.bechallenged.com.au) are both recommended by the hotel for specialised workshops and team building programs.





HOTEL FLOOR PLAN



BRIDGE & YARRA ROOMS

ROOM	AREA SQM	WIDTH	LENGTH	HEIGHT	THEATRE	CLASS ROOM	BANQUET	COCKTAIL	BOARD ROOM	U- SHAPE	CABARET
BRIDGE	112	8.5	15.5	2.9	120	60	70/70	120	26	33	49/56
YARRA	85	6.5	15.5	2.9	100	30	50/50	80	26	30	35/40
BRIDGE & YARRA	200	15	15.5	2.9	220	81	130/150	200	N/A	N/A	91/104



BANKS ROOM

ROOM	AREA SQM	WIDTH	LENGTH	HEIGHT	THEATRE	CLASS ROOM	BANQUET	COCKTAIL	BOARD ROOM	U-SHAPE	CABARET
BANKS	49.5	5.5	9	2.7	40	24	30/40	40	14	20	21/24



PARK ROOM

ROOM	AREA SQM	WIDTH	LENGTH	HEIGHT	THEATRE	CLASS ROOM	BANQUET	COCKTAIL	BOARD ROOM	U-SHAPE	CABARET
BANKS	67.2	8.4	8	2.7	50	30	40/50	50	14	20	28/32



OCTAGON ROOM

ROOM	AREA SQM	WIDTH	LENGTH	HEIGHT	THEATRE	CLASS ROOM	BANQUET	COCKTAIL	BOARD ROOM	U-SHAPE	CABARET
BANKS	67.2	8.4	8	2.7	50	30	40/50	50	20	24	28/32



HAWTHORN ROOM

BURWOOD, LENNOX & SWAN ROOMS

ROOM	AREA SQM	WIDTH	LENGTH	HEIGHT	THEATRE	CLASS ROOM	BANQUET	COCKTAIL	BOARD ROOM	U- SHAPE	CABARET
BURWOOD	29	6.5	4.5	2.7	20	12	20/20	15	10	10	7/8
LENNOX	29	6.5	4.5	2.7	20	12	20/20	15	10	10	7/8
SWAN	27	6.5	4.5	2.7	20	12	20/20	15	10	10	7/8
BURWOO & LENNOX	58	6.5	9	2.7	48	24	40/40	50	20	24	28/32
LENNOX & SWAN	56	6.5	9	2.7	48	24	30/30	50	20	24	21/24
HAWTHORN ROOM	85	6.5	14.1	2.7	80	33	60/60	80	32	36	42/48



EVENT PAVILION

Completed in 2020, the Event Pavilion can be transformed into any event space you need. Perfect for;

- sit down lunch or dinner
- product launch
- trade show
- meeting
- formal sit down dinner
- weddings

Features include;

- full air-conditioning and heating
- state of the art audio visual and sound facilities
- internal private bar access
- two adjoining outdoor courtyards
- privacy curtains as required

ROOM	AREA SQM	WIDTH	LENGTH	HEIGHT	THEATRE	CLASS ROOM	BANQUET	COCKTAIL	BOARD ROOM	U- SHAPE	CABARET
PAVILION 1	77	7.5	10.3	2.7	50	24	40/50	60	20	24	28/32
PAVILION 2	51	7.5	6.8	2.7	32	18	20/30	45	14	18	14/16
PAVILION 3	77	7.5	10.3	2.7	50	24	40/50	60	20	24	28/32
EVENT PAVILION 1,2,3 + 4 Private Dining Rooms	287	10.7	27	2.7	200	90	150/200	250	74	78	105/120
PRIVATE DINING 4 IN TOTAL	21	3.2	6.6	2.7	-	-	12	20	12	-	-



CONFERENCE DAY PACKAGE

MINIMUM OF 20 GUESTS

INDIVIDUAL PRICES QUOTIED FOR LESS THAN 20 GUESTS

ROOM HIRE INCLUSIONS

- Plenary function room hire from 8am - 5pm
- Natural lighting in all rooms
- Amora notepads & pens
- Water & individually wrapped mints or sweets
- Registration desk with sanitizer at room entrance
- Access to business centre facilities

CATERING INCLUSIONS

- On arrival - freshly brewed coffee and selection of herbal teas
- Morning Tea - freshly brewed coffee & tea plus one sweet or savoury item & jugs of juice
- Conference Lunch - served in the dining room, menu changes daily
- Afternoon Tea - freshly brewed coffee & tea plus one sweet or savoury item

AUDIO VISUAL INCLUSIONS

- 1 Data Projector
- 1 Screen
- 1 Whiteboard with markers
- 1 Flipchart with paper & markers
- Daily internet for each delegate



PRICES ON REQUEST

BREAKFAST

HEALTHY START

SERVED BUFFET STYLE
MINIMUM 10 PEOPLE

SERVED COLD

- Selection of breakfast cereals (v)
- Poached and dried breakfast fruits with homemade Greek yoghurt (v,gf)
- Homemade bircher muesli with coconut, raisins & sliced almonds (v)
- Freshly sliced seasonal fruit (v,gf)
- Freshly baked muffins
- Mini Danish pastries (v)
- Avocado & roasted balsamic mushroom bagel (v)

- Chilled smoothies
- Freshly brewed coffee & tea

BUFFET

SERVED BUFFET STYLE
MINIMUM 20 PEOPLE

SERVED COLD

- Selection of breakfast cereals (v)
- Poached and dried breakfast fruits with homemade Greek yoghurt (v,gf)
- Homemade bircher muesli with coconut, raisins & sliced almonds (v)
- Freshly sliced seasonal fruit (v,gf)
- Freshly baked muffins
- Mini Danish pastries (v)
- Breakfast rolls with preserves and butter medallions (v)

SERVED HOT

- Scrambled farm fresh eggs with garden fresh herbs (v,gf)
- Sweet corn & red onion fritters with tomato relish (v)
- Smoked honey cured bacon (gf)
- Oven roasted tomatoes with rosemary & olive oil (v,gf)
- Grilled kransky sausages
- Potato, mushroom & spinach hash (v,gf)

- Assorted fruit juices
- Freshly brewed coffee & tea

PLATED

SERVED TO THE TABLE
MINIMUM 20 PEOPLE

SERVED TO THE MIDDLE OF THE TABLE

- Selection of breakfast cereals (v)
- Freshly sliced seasonal fruit (v,gf)
- Freshly baked muffins & mini Danish pastries (v)
- Breakfast rolls with preserves and butter medallions (v)

PLEASE SELECT ONE HOT OPTION TO BE SERVED TO EACH GUEST

BIG BREAKFAST

Smoked honey cured bacon, kransky sausages, golden hash brown, roasted tomato and scrambled eggs

EGGS BENEDICT

Poached eggs on a toasted English muffin, shaved champagne ham, hollandaise sauce and roasted tomato

PANCAKE STACK

with a mixed berry compote and whipped cream (v)

WHOLE GRAIN WAFFLES

with mixed berry compote (v)

- Assorted fruit juices
- Freshly brewed coffee & tea



HEALTHY - \$23 PER PERSON
BUFFET - \$35 PER PERSON
PLATED - \$35 PER PERSON

MORNING & AFTERNOON TEA

FRESHLY BREWED COFFEE & TEA PLUS SELECT 1 SWEET OR SAVORY ITEM
UNDER 10 GUESTS - OUR CHEF WILL SELECT
SERVED BUFFET STYLE

SWEET

Chef's selection of homemade biscuits

Organic banana slice

Walnut brownie

Assorted sweet muffins

Selection of glazed Danish pastries

Gluten free cake

Sliced tropical fruit with Greek yogurt & apple syrup (gf)

Tropical fruit kebabs with toasted coconut yoghurt (gf)

Devonshire scones with mixed berry jam & whipped vanilla cream

SAVOURY

Sesame crusted chicken sausage rolls with tomato relish

Cocktail sandwiches with assorted fillings, vegetarian included (v)

Mini gourmet beef pies & vegetarian quiches with tomato chutney (v)

Assorted filled ficelle, vegetarian included with herb aioli (v)

Pita pockets filled with hummus & green salad (v)

Smoked chicken, brie & cranberry filled croissants

Cheddar cheese & spring onion scones served with salted butter medallions (v)

Virginia ham, cheese & tomato filled croissants

Sun-dried tomato & cheese muffins (v)

Vegetable kebabs with yoghurt (v,gf)

Vegetable frittata with tomato relish (v,gf)

FRUIT

Full Basket (approx. 50 pieces)

- add \$65 per basket

1/2 Basket (approx. 30 pieces)

- add \$45 per basket

UPGRADES

Additional catering item

- add \$5 per person

Include selection of chilled juices

- add \$5 per person

Continuous coffee & tea (up to 8 hours)

- add \$17 per person

Continuous Vittoria Espresso machine & cart

- quote based on # of guests



\$14 PER PERSON IF NOT INCLUDED IN CONFERENCE PACKAGE
\$6 PER GUEST JUST COFFEE & TEA

CONFERENCE LUNCH

SERVED BUFFET STYLE IN THE DINING ROOM
MINIMUM 15 PEOPLE
LESS THAN 15 - LIMITED À LA CARTE AVAILABLE

MONDAY

STARTERS

Freshly baked rolls with hummus & eggplant dip
Assorted rice paper rolls including vegetarian with sweet chilli sauce

SALAD

Roasted pumpkin & chickpea salad (v,gf,df)

HOT SELECTION

Roasted grain fed porterhouse steak with mushrooms & port wine jus (gf,df)
Steamed seasonal vegetables with toasted almonds, olive oil & crack pepper (v,gf,df)
Sweet potato, peppers & spinach lasagne with mozzarella cheese (v)

SWEETS

Chefs’ selection of sweet items
Fresh seasonal fruit platter (v,gf,df)

TUESDAY

STARTERS

Ham, tomato relish & salad sandwich
Coleslaw & cucumber sandwich (v)

SALAD

Greek salad with kalamata olives & feta cheese (v,gf)

HOT SELECTION

Chicken stir fry vegetables with soy sauce, chilli & sprouts (gf,df)
Stir fry vegetables with rice noodles, soy sauce, chili, tofu & spring onions (v,df,gf)
Steamed jasmine rice (v,df,gf)

SWEETS

Chefs’ selection of sweet items
Fresh seasonal fruit platter (v,gf,df)

WEDNESDAY

STARTERS

Pita breads with chefs’ selection of dips
Assorted sushi including vegetarian with soy sauce

SALAD

Quinoa salad with cucumber, cranberry & fresh herbs (v,gf,df)

HOT SELECTION

Lamb & rosemary shepherd's pie with mashed potato (gf)
Semi-dried tomato & eggplant ravioli with Napoli sauce & parmesan (v)

SWEETS

Chefs’ selection of sweet items
Fresh seasonal fruit platter (v,gf,df)

THURSDAY

STARTERS

Smoked salmon & cream cheese wraps
Roasted pumpkin & spinach wraps (v)

SALAD

Buffalo mozzarella, tomato & basil salad with olive oil (gf)

HOT SELECTION

Chicken parmigiana with Napoli sauce & parmesan
Vegetarian tortellini with rich cream sauce (v)

SWEETS

Chefs’ selection of sweet items
Fresh seasonal fruit platter (v,gf,df)



\$35 PER PERSON

CONFERENCE LUNCH

SERVED BUFFET STYLE IN THE DINING ROOM
MINIMUM 15 PEOPLE
LESS THAN 15 - LIMITED À LA CARTE AVAILABLE

FRIDAY

STARTERS

Smoked chicken mousse filled rolls.
Hummus & rocket filled rolls (v)

SALAD

Sweet potato & mushroom & spinach salad (v,gf,df)

HOT SELECTION

Teriyaki glaze baked market fish (gf,df)
Vegetable nasi goreng with chili, soy sauce & crispy shallots (gf,df,v)

SWEETS

Chefs’ selection of sweet items
Fresh seasonal fruit platter (v,gf,df)

SATURDAY

STARTERS

Salami & coleslaw sandwich
Hummus & cucumber sandwich (v)

SALAD

Tabbouleh salad (v)

HOT SELECTION

Chicken cacciatore with tomatoes, peppers & kalamata olives (gf,df)
Stir fry noodles with tofu, sprouts, soy sauce & chili (v,gf,df)
Steamed jasmine rice

SWEETS

Chefs’ selection of sweet items
Fresh seasonal fruit platter (v,g.f,df)

SUNDAY

STARTERS

Pita breads with chefs’ selection of dips
Assorted sushi including vegetarian with soy sauce

SALAD

Greek salad with tomatoes, cucumber, red onions, kalamata olives & feta cheese (v)

HOT SELECTION

Lamb leg navarin (gf,df)
Vegetarian tortellini with Napoli sauce & shaved parmesan (v)
Saffron rice (v,gf)

SWEETS

Chefs’ selection of sweet items
Fresh seasonal fruit platter (v,gf,df)

WANTING TO ADD A LITTLE MORE?

additional sandwich or salad selection
- add \$3 per person

additional hot selection
- add \$4 per person



\$35 PER PERSON

SIT DOWN, PLATED LUNCH & DINNER

SELECT 2 FROM EACH COURSE TO BE SERVED ALTERNATELY
MINIMUM 20 GUESTS

ENTRÉE - SERVED COLD

- King fish ceviche with coconut, chili & coriander (gf)
- Baked Tasmanian salmon fillet, quinoa & cucumber salad & fennel puree (gf)
- Free range chicken & prune terrine served with garlic crostini, spiced apricot relish & organic greens
- Portland grain fed beef carpaccio, salad leaves, forest mushroom salad, wasabi aioli (gf)

ENTRÉE - SERVED HOT

- Twice cooked pork belly, apple cinnamon puree, cabbage slaw & mustard jus (gf)
- Confit duck, caramelised onion & goats cheese tart with carrot puree & organic greens
- Green pea & feta cheese arancini with Napoli sauce (v)
- Grilled chicken tenderloin, tabouleh, charred lemon, gremolata

MAIN COURSE

- Mustard & maple infused Australian roast pork sirloin, sweet potato mash, broccolini & mustard jus
- Portland Grain fed beef fillet with colcannon potato, roast Portobello mushroom, onion jam & port wine jus* (surcharge applies)
- Market fish fillet, tomato risotto, seasonal greens, lemon beurre blanc jus (gf)* (surcharge applies)
- Slow braised lamb shank with confit garlic mash, green beans & red wine jus (gf)
- Harissa rubbed Victorian lamb rump with crushed potatoes & chive cake, ratatouille vegetables & red wine jus (gf)
- Sage & garlic infused chicken breast, soft parmesan & basil polenta, charred courgetti & brandy jus
- Portland beef scotch, truffle mash, green beans & red wine jus (gf)
- Artichoke ricotta & truffle oil ravioli with Napoli sauce & shaved parmesan (v)

DESSERT SERVED WITH COFFEE & TEA

- Belgium white chocolate & pistachio crème brûlée tart & almond biscotti
- Lemon meringue tart with seasoned fruits & berry jell
- Vanilla panna cotta with Victorian berries (gf, vegan on request)
- Belgium dark chocolate tart, berry compote & Chantilly crème
- Sticky date & fig pudding with butterscotch sauce & fig ice cream
- Tiramisu with chocolate, berry compote & Chantilly crème
- Lemon cheesecake, mixed berry compote & Chantilly crème



2 COURSES - \$70 PER PERSON
3 COURSES - \$80 PER PERSON
ITEMS MARKED WITH A * INCUR A \$5 SURCHARGE

ADDITIONAL UPGRADES

BOWLS FOR THE TABLE

1 BOWL SERVES APPROXIMATELY 10 GUESTS

Seasoned fries with garlic aioli
- add \$20 per bowl

Roasted root vegetables
- add \$25 per bowl

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

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

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

LIVE COOKING STATIONS

MINIMUM 20 GUESTS

Fresh oyster station. natural & Bloody Mary
APPROX. 4 PER PERSON
- add \$20 per person

Pork belly BBQ station, pork belly skewers
APPROX. 3 PER PERSON
- add \$20 per person

PLATTERS FOR THE TABLE

EACH SERVES APPROXIMATELY 10 GUESTS

Pacific seafood platter
Fish ceviche, half shell mussels, Pacific rock oysters & prawn cocktail served with dipping sauces & fresh lemons
- add \$130 platter

Australian cheese platter platter served with grapes, fruit relish & assorted crackers
- add \$90 platter

Mediterranean antipasto platter
Continental sliced meats with semi-dried vegetables, marinated feta, pickles, cheese, olives, pesto, tapenade, crackers & artisan breads
- add \$75 platter

Bread & dip platter
Artisan breads with homemade dips
- add \$35 platter

Corn chips & tortilla crisps platter
Served with tomato & coriander salsa, avocado & sour cream
- add \$25 platter

Fruit platter
Selection of fresh seasonal fruit
- add \$45 platter



BUFFET LUNCH & DINNER

SERVED BUFFET STYLE
MINIMUM 30 PEOPLE

MENU 1

SALAD & BREAD

- Shrimp salad with cocktail sauce (gf)
- Honey roasted pumpkin with toasted cashew nuts & mushrooms (v, gf)
- Iceberg lettuce with chopped bacon, boiled eggs (gf)
- New potato salad with sundried tomato, onions & mustard aioli (v,gf)
- Mixed bean salad with sweet corn, chilli & lime (v,gf)

CARVERY

- Roasted rump of beef with horseradish sauce & jus

HOT DISHES

- Soup of the day
- Oven baked market fish with melon salsa (gf)
- Chicken coq au vin (gf)
- Steamed vegetable medley tossed in scented olive oil (v,gf)
- Dauphinoise potatoes (v,gf)
- Vegetable fried rice with soy, chilli & spring onions (v,gf)
- Vegetable pasta tossed with grilled vegetables & rich cream sauce (v)

DESSERTS WITH COFFEE & TEA

- Chef's selection of mini pastries & tartlets
- Tropical cocktail of seasonal fruit

MENU 2

SALAD & BREAD

- Apple, celery & walnut salad with an orange & balsamic dressing (v,gf)
- Classic Caesar salad with crispy bacon, croutons, parmesan & aioli
- Baby beetroot & watermelon salad, basil pesto, marinated feta cheese (v,gf)
- Tomato, grilled eggplant & bocconcini salad (v)
- Shrimp & avocado in dill & citrus vinaigrette (gf)

- Bread selection with assorted condiments

SERVED COLD

- Selection of cured meats & pickled vegetables & assorted condiments

CARVERY

- Honey & cinnamon glazed champagne ham on the bone
- Roasted beef with béarnaise

HOT DISHES

- Mustard rubbed roast pork sirloin, caramelized apples, toasted nuts & brandy jus (gf)
- Lamb rogan josh, coconut, chilli, ginger (gf)
- Garlic & thyme roasted new potatoes (v,gf)
- Steamed basmati rice infused with cumin (v,gf)
- Wok fried vegetables with toasted cashews, olive oil (v,gf)
- Basil pesto & three cheese ravioli with pomodoro sauce (v)

DESSERTS WITH COFFEE & TEA

- Chef's selection of mini pastries & tartlets
- Tropical cocktail of seasonal fruit



MENU 1 - \$70 PER PERSON
MENU 2 - \$80 PER PERSON

BUFFET LUNCH & DINNER

SERVED BUFFET STYLE
MINIMUM 30 PEOPLE

MENU 3

SALAD & BREAD

- Mediterranean vegetable salad with semi-dried tomatoes (v,gf)
- Rocket leaves, caramelized pear & Kikorangi blue cheese (v,gf)
- Greek salad with tomato, cucumber, red onion, feta, olives (v,gf)
- New potatoes, salami, gherkin & caper salad with horseradish mayonnaise (gf)
- Pineapple coleslaw, poppy seeds, toasted cashew nuts (v,gf)
- Bread selection with assorted condiments

SERVED COLD

- Sliced continental meats including Virginia ham, pastrami & salami
- Chorizo, smoked chicken breast, selected condiments

CARVERY

- Roasted pork with mustard & sage with crackling (gf)
- Rosemary & thyme rubbed roasted rump of beef (gf)
- Condiments, spiced apple, horseradish cream

HOT DISHES

- Chinese style chicken with hoisin & spring onions (gf)
- Steamed market fish fillets with cajun spice, prawns, citrus cream sauce (gf)
- Roasted beef sirloin, sautéed mushrooms, red wine jus (gf)
- Roasted root vegetables with rosemary & garlic (gf)
- Seasonal steamed vegetables with toasted sesame seeds & olive oil (v,gf)

DESSERTS WITH COFFEE & TEA

- Chef's selection of mini pastries & tartlets
- Tropical cocktail of seasonal fruit
- Cheese selection with dried fruits, nuts, quince paste & crackers

GREAT AUSTRALIAN BBQ

SALAD & BREAD

- Moroccan style pumpkin, feta & chickpea salad (v,gf)
- Classic Caesar salad with baby cos lettuce, crispy bacon, croutons, anchovies
- Baby beetroot salad with chilli & coriander (v,gf)
- Bread selection with assorted condiments

HOT DISHES

- Angus beef rib eye steaks rubbed with rosemary & garlic (gf)
- Trevally fillets wrapped in prosciutto (gf)
- Cajun spiced rubbed chicken breast
- Steamed gourmet potatoes with herb butter (gf)
- Poached green beans & broccoli with hollandaise (v,gf)

DESSERTS WITH COFFEE & TEA

- Lemon meringue pie
- Chocolate tart
- Mini pavlovas
- Cheesecake
- Seasonal fresh fruit salad
- Berry compote & double cream



MENU 3 - \$85 PER PERSON
GREAT AUSTRALIAN BBQ - \$75 PER PERSON

COCKTAIL CANAPÉS

MINIMUM 20 PEOPLE
GUESTS SERVED BY OUR STAFF

SERVED COLD

- Goats cheese crostini with honey mustard aioli (v,gf)
- Blue cheese & caramelized pear on bagels (v)
- Prosciutto wrapped melon
- Assorted sushi selection with soy, wasabi, pickled ginger (gf)
- Roast beef on garlic crostini & horseradish aioli
- Smoked salmon on blinis with dill sour cream
- Pan seared scallops with mango & chilli salsa (gf)
- Manuka smoked chicken & mandarin tart

SERVED WARM

- Chickpea falafels with minted yoghurt (v)
- Mushroom & feta cheese arancini with basil aioli (v)
- Lamb kofta roulade
- Prawn & prune skewers with chilli lime sauce (gf)
- Tandoori chicken lollipop with cucumber raita (gf)
- Satay chicken kebabs with peanut sauce
- Mini grass fed beef burgers with Swiss cheese
- Pork belly sliders with bbq sauce

SUBSTANTIAL

- SERVED IN INDIVIDUAL BOWLS\BOXES
- Wok fried rice noodles with vegetables (v,gf)
 - Green Thai chicken curry with steamed lemongrass rice
 - Beer battered fish & chips with gribiche sauce & lemon
 - Shrimp nasi goreng with soy, chilli & fried shallots (gf)
 - Lamb meatballs with saffron rice & pomodoro sauce
 - Beef cheek linguine with spinach & shaved parmesan cheese

SWEET

- add \$4.50 per item
- Lemon meringue tart
 - Coconut & chia pudding with freeze dried berries & nuts (gf)
 - Dark chocolate mousse with crushed nuts
 - Mini fruit trifle
 - Mango panna cotta with berry compotes (gf)
 - White chocolate & hazelnut truffles



- 30MINS - CHEF'S CHOICE (4 PCS) - \$15PP
- 1 HOUR - 2 COLD & 2 HOT (6 PCS) + 1 SUBSTANTIAL - \$25PP
- 2 HOURS - 2 COLD & 2 HOT (8 PCS) + 1 SUBSTANTIAL - \$37PP
- 3 HOURS - 3 COLD & 3 HOT (10 PCS) + 2 SUBSTANTIAL - \$47PP
- 4+ HOURS - 4 COLD & 4 HOT (14 PCS + 3 SUBSTANTIAL - \$57PP

BEVERAGES

PRICE PER PERSON

CHARGED ON CONSUMPTION

STANDARD OR PREMIUM BEVERAGE MENU ITEMS, BASIC SPIRITS, ADDITIONAL BEERS, SOFT DRINKS & JUICE

OPEN BAR

FULL SELECTION OF BEVERAGES AVAILABLE FROM THE BAR, STANDARD OR PREMIUM BEVERAGE MENU ITEMS, BASIC SPIRITS, ADDITIONAL BEERS, SOFT DRINKS & JUICE

CASH BAR

FULL SELECTION OF BEVERAGES AVAILABLE FROM THE BAR, STANDARD OR PREMIUM BEVERAGE MENU ITEMS, BASIC SPIRITS, ADDITIONAL BEERS, SOFT DRINKS & JUICE

AMORA 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 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

COCKTAIL ON ARRIVAL

CHOICE OF ONE OF THE FOLLOWING COCKTAILS - MOJITO, TEQUILA SUNRISE OR TROPICAL SPRITZ

-add \$15 per cocktail

SOFT DRINK PACKAGE

MINIMUM 2 HOURS

- add \$15 per person, ADDITIONAL hours + \$3 per hour



UP TO 1 HOUR - AMORA \$25PP | PREMIUM \$47PP
2 HOURS - AMORA \$35PP | PREMIUM \$52PP
3 HOURS - AMORA \$42PP | PREMIUM \$57PP
4 HOURS - AMORA \$47PP | PREMIUM \$62PP
5 HOURS - AMORA \$52PP | PREMIUM \$67PP

BEVERAGES

BEER & CIDER ON TAP

	POT	PINT
Carlton Draught	\$6	\$9.5
Great Northern	\$6	\$9.5
Matilda Bay	\$6	\$9.5
Two Step Draught	\$7	\$9
Mountain Goat Steam Ale	\$8	\$11
Peroni	\$9	13.5

AUSTRALIAN BEER

	BOTTLE
Cascade Premium Light	\$7.5
Victoria Bitter	\$8
Great Northern	\$8.5
Pure Blonde	\$9.5
Crown Lager	\$10.5
Mountain Goat Organic Steam Ale	\$10.5
4 Pines Pale Ale	\$10.5

INTERNATIONAL BEER

	BOTTLE
Heineken	\$12.0
Corona	\$12.0
Asahi	\$12.0
Peroni	\$12.5
Guinness	\$14.0

CIDER

	BOTTLE
Apple Cider - 330 ml	\$9.5
Strawberry & Lime - 330 ml	\$12

BASIC SPIRITS

	GLASS
Johnny Walker Red Scotch, Jim	\$9
Beam Bourbon, Bundaberg	
Yellow Label Rum, Bacardi	
Bianco Rum, Absolut Vodka,	
Gordon's Gin, St Remy Brandy	

SPARLKING WINES

	GLASS	BOTTLE
Rothbury Estate (VIC)	\$8.5	\$40
Brown Brothers Prosecco (King Valley, VIC)	\$12	\$58
Domaine Chandon (Yarra Valley, VIC)	\$17	\$83

WHITE WINES

Morgan's Bay Sauvignon Blanc (VIC)	\$8.5	\$40
Morgan's Bay Chardonnay (VIC)	\$8.5	\$40
Tim Adams Riesling (Clare Valley, SA)	\$9.5	\$44
T'Gallant 'Cape Schanck' Pinot Grigio (Mornington, VIC)	\$10	\$48
T'Gallant 'Imogen' Pinot Gris (Mornington, VIC)	\$10	\$48
Catalina Sounds Sauvignon Blanc (Marlborough, NZ)	\$12	\$58

RED WINES

Morgan's Bay (VIC) Shiraz Cabernet	\$8.5	\$40
Pepperjack (Barossa, SA) Shiraz	\$10.5	\$50
Wynns Coonawarra Estate (The Gables, SA)	\$11.5	\$58
Tamar Ridge (Tamar Ridge, TAS) Pinot Noir	\$12	\$58

MOSCATO

Hartog's Plate (WA)	\$8.5	\$40
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ROSÉ

Squealing Pig (Central Otago, NZ)	\$12	\$57
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SOFT DRINKS

Coke, Diet Coke, Soda Water, Sprite, Dry Ginger Ale, Lift Tonic Water	\$4.5
Lemon, Lime & Bitters	\$5
Assorted Soft Drinks by glass	\$4.5
Assorted Soft Drinks by jug	\$20

WATER

Amora - 600 ml	\$4.5
Mt Franklin Sparkling - 330ml	\$5

FRUIT JUICE

Orange, Apple, Pineapple, Tomato	\$5
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AUDIO VISUAL

PRICES ARE PER ITEM, PER DAY
PRICES ARE INCLUSIVE OF GST

CONFERENCE EQUIPMENT

XGA data projector & 8 x 8 ft screen	\$300
XGA data projector	\$290
8 x 8 ft projection screen	\$30
5 x 3 ft whiteboard with markers	\$50
Flipchart with butchers paper & markers	\$60
Laptop computer	\$150
RF remote mouse	\$50
Laser pointer	\$30
Computer speakers	\$35
Poly conference phone	\$150
PA system	\$100
PA system w handheld or lapel microphone	\$210
Additional handheld or lapel microphone	\$155
Lectern w gooseneck microphone	\$180
Lectern only	\$50
1.25m x 1.25m riser	\$150

ADDITIONAL EQUIPMENT

Stage & skirt	price on request
Dance floor	price on request

INTERNET

Fast high speed internet access	included
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ADDITIONAL ITEMS

Audio visual technicians available upon request.
Please ask for a quotation.

please ask about any additional items required



ABOUT US

The Amora Group owns and operates a range of high quality hotel properties in Australia and Thailand, with a focus on Business Class accommodation and superior service. The location of our properties is ideal for both business and leisure.

The Amora service is a pleasure for our guests and our team is at the heart of every guest experience. When it comes to location, amenities, and ambiance an Amora hotel is seen as being among the best, with some hotels offering unique experiences and all hotels providing our guests with a truly memorable service. Catering for business, conference, and leisure travelers, our hotels are selected for their excellent locations in the heart of major tourist and business destinations.

OUR HOTELS INCLUDE:

- Amora Hotel Jamison Sydney
- Amora Hotel Riverwalk Melbourne
- Amora Hotel Brisbane
- Amora Neoluxe Hotel Bangkok
- Amora Beach Resort Phuket
- Amora Hotel Chiang Mai

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AMORA
HOTELS & RESORTS



MELBOURNE



SYDNEY



BRISBANE



BANGKOK



PHUKET



CHIANG MAI