

AMORA HOTEL RIVERWALK
MELBOURNE

20
22

Christmas
EVENTS



AMORA HOTEL
RIVERWALK MELBOURNE



COCKTAIL, MINIMUM 20 GUESTS

The perfect way to mingle & celebrate

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

2 Hours - \$47 per person

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

3 Hours - \$57 per person

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

4 Hours - \$67 per person

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

PLATED, MINIMUM 20 GUESTS

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

2 Courses, select 2 served alternatively - \$85 per person

3 Courses, select 2 served alternatively - \$95 per person

Package includes private function room, personalised menus, festive theming, background music, bon bons plus coffee & tea

BUFFET, MINIMUM 30 GUESTS

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

\$85 per person

Package includes private function room, personalised menus, festive theming, background music, bon bons plus coffee & tea

Our PACKAGES

GROUPS
UNDER 20

ask about our
restaurant
options

OPTION 1 - PACKAGE

AMORA STANDARD
BEVERAGE PACKAGE

Up to 2 Hours - \$35 per person
Up to 3 Hours - \$42 per person
Up to 4 Hours - \$47 per person

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

Up to 2 Hours - \$52 per person
Up to 3 Hours - \$57 per person
Up to 4 Hours - \$62 per person

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

OPTION 2 - CHARGED ON CONSUMPTION

LIIMIT TO ONE OF THE ABOVE PACKAGES

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

OR

FULL OPEN BAR

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

OPTION 3 - 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

Choice of one of the following cocktails - mojito, tequila sunrise or tropical spritz
- \$15 per person

Drinks
MENU





Cocktail MENU

SERVED COLD

Zucchini, tomato, and olive tapenade tartlet (v,df)

Caprese skewer, tomato, bocconcini and basil (v,gf)

Asian Peking duck filled crepe with hoisin sauce (df)

Smoked salmon, crème fraiche and avruga caviar on rice wafer (gf)

Roasted beef, cornichon and, seed mustard mayo on brioche

SERVED WARM

Charcoal & feta arancini with Aioli (v)

Mediterranean pizzetta, zucchini, capsicum and hummus (v)

Satay chicken skewers (df, gf)

Kataifi prawn, pistachio with chili & lime sauce (df)

Mini beef wellington, mushroom stuffed and gravy

SUBSTANTIAL

Wild rice pilaf salad, tomato, green capsicum, and cranberries (v,df,gf)

Falafel bao bun, pickled cucumber, carrot, and sumac yoghurt (v)

Chicken meat balls, jasmine rice, sweet & chili sauce (df,gf)

California style crab cake slider, brioche, coleslaw and gribiche sauce

Mini wagyu beef burger, caramelized onions, and Swiss cheese

SWEET

Mini pavlova with summer berries (v,gf)

Assorted macarons (v)

Mini boutique Lamingtons (v)

Seasonal fruit tartlet (df, gf)

Chocolate royal profiteroles (v)

Chia pudding with passionfruit (vg, gf, df)

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



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 sesame wafer (gf)

Pork terrine, hazelnut, apricot chutney, seed mustard and crostini

Smoked duck breast, Dutch carrot, quinoa, and peas (gf, df)

Fremantle octopus, salsa verde, tomato & cannellini bean (gf, df)

MAIN COURSE, SELECT 2 TO BE SERVED ALTERNATIVELY

Grilled 180g grass fed scotch filet, potato fondants, asparagus, and port wine jus (gf)

Cone bay barramundi, kipfler potato, cherry tomato, gremolata, and rocket (gf, df)

·Honey glazed leg ham, Dutch carrot, and orange & fennel salad (gf)

Turkey roulade, Brussel 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

Garden salad with tomato, cucumber, carrot, and house dressing - \$20 per bowl

Seasoned fries with garlic aioli - \$ 20 per bowl

Roasted root vegetables - \$25 per bowl

Potato salad with crispy bacon, mayonnaise, and parsley - \$25 per bowl

Steamed broccoli with sesame dressing, crispy shallots - \$25 per bowl

DESSERT, 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)

Baked cheesecake, morello cherry and dark chocolate

Chia pudding with passionfruit (vg, gf, df)

Coffee & Tea with mini-Christmas cookies to share

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



Buffet MENU

STARTERS & SEAFOOD

Artisan bread selection with salted butter medallions

Cold & cured cuts of sliced meats & selected condiments (df)

Poached shrimp with cocktail dressing (gf)

Marinated half shell New Zealand mussels (gf, df)

SALAD

Greek salad with tomato, cucumber, feta cheese and kalamata olives (gf)

Charred broccoli with pickled ginger, soba, and sesame dressing (v, gf, df)

Ancient grain salad with farro, quinoa, pumpkin, and cranberries (vg, df)

CARVERY

Orange & honey glazed champagne ham with traditional apple sauce (gf)

Roast turkey breast with cranberry sauce (gf, df)

SERVED WARM

Baked cone bay barramundi with zucchini, cherry tomatoes, and saffron cream (gf)

Braised beef, oyster blade with caramelized onion, thyme, and gravy (gf, df)

Roasted chat potatoes with confit garlic, rosemary (vg, gf, df)

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

Fresh seasonal fruit platter (v, gf, df)

Coffee & Tea with mini-Christmas cookies to share

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



Contact DETAILS

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