

EARLY BIRD SPECIAL

NEW YEAR'S EVE PARTY

WEDNESDAY, 31 DECEMBER
THE EVENT PAVILION - 7PM TILL 12.30AM



DJ & SAXOPHONIST - ROB MUIR
GRAZING STATIONS & ROVING CANAPÉS
BOTTOMLESS DRINKS PACKAGE

Book prior to 30 November 2025

\$165 per adult for standard package | \$185 per adult for package including house spirits

\$165 per teen including soft drinks | \$95 per child including soft drinks

After 30 November 2025 - \$195 per adult for standard package

\$215 per adult for package including house spirits

BOOK NOW

p: +61 3 9246 1200
e: mel.csm@amorahotels.com
w: amorahotels.com/melbourne



GRAND SEAFOOD & CHARCUTERIE GRAZING STATION

a lavish, sprawling centrepiece for guests to indulge in at their leisure.

Ocean's Harvest

Freshly shucked oysters with mignonette sauce and lemon wedges (gf,df)
Chilled Green Lip Mussels with a spicy tomato salsa (gf,df)
Citrus-Cured Smoked Salmon with Capers, Dill, and Pickled Red Onion (gf,df)
Poached Tiger Prawns with Classic Cocktail Sauce (gf,df)
Yellow fin tuna tataki with edamame, wakame salad (gf,df)
Chilled scallop with mango & chili salsa (gf,df)

Artisan Charcuterie & Fromage

A curated selection of premium cured meats (e.g., Prosciutto, Salami)
Local and imported cheeses served with quince paste, dry fruits, and assorted crackers
Marinated olives, cornichons, and house-pickled vegetables
Artisan bread selection and grissini

ROVING CANAPÉS

served continuously throughout the evening by our attentive staff.

From the Sea

Miniature Lobster Rolls
succulent lobster meat with a light lemon-herb aioli in a toasted brioche bun (df)
Thai Fish Cake Sliders
authentic thai fish cake with papaya salad, tamarind sauce on a charcoal bun (df)
Baked Hervey Bay Scallops
served in the half-shell with classic mornay sauce (gf)
Potato Spun Prawn
king prawns wrapped in crispy golden hand-spun potato string
with asian-inspired seafood farce (gf,df)

From the Land

Wagyu Beef Mini Burgers
premium wagyu patty with chipotle mayo, swiss cheese, gourmet tomato on brioche
Lamb Lollipops
grilled lamb cutlets finished with rosemary and mint glaze (gf)
Peking Duck Pancakes
shredded duck with hoisin, cucumber, spring onion wrapped in delicate pancakes
Taste of Thai Skewers
Amora signature selection: green curry chicken, "Tiger Crying" beef, and "Moo Ping" pork

From the Garden

Caprese Skewers
cherry tomatoes, fresh bocconcini, and basil pesto with balsamic glaze (v,gf)
Charcoal & Feta Arancini
creamy risotto infused with activated charcoal, filled with feta, coated in gluten-free breadcrumbs (v,gf)
Mediterranean Stuffed Pumpkin Flower
filled with goat's cheese, sun-dried tomatoes, and herbs, lightly tempura-battered (v)
Beetroot Slider
beetroot falafel, harissa yoghurt, on brioche bun (V)

Sweet Finishes

Miniature Pavlova
Crisp meringue shells with passionfruit coulis and fresh seasonal berries (gf)
Burney Garden Panna Cotta
local honey panna cotta topped with honeycomb (v,gf)
Dark Chocolate Tartlets
shortcrust pastry filled with chocolate custard and finished with a glossy glaze (v)
Raspberry Lychee Rose Petit Cake
Vanilla sponge layered with lychee-rose buttercream and raspberry compote (vg,gf)

DRINKS PACKAGE

Carlton Draught | Cascade Premium Light Frankie Sparkling Brut NV Até Pinot Grigio |
Até Sauvignon Blanc | Até Chardonnay Até Rosé | Até Shiraz | Assorted Soft Drinks
Assorted Juices | Coffee and Tea

Additional drinks available to purchase

ABOUT OUR DJ

Robert Muir is one of the most sought-after names in the entertainment industry. Robert is a saxophonist, DJ, and MC known for his seamless blend of live sax energy with high-end DJ performance. His DJ & Sax Performances are perfect for weddings, luxury corporate events, and private celebrations, creating an atmosphere that's equal parts elegant and electric.

With experience performing at top venues such as the Park Hyatt, Metropolis, and major AFL corporate events, Robert brings professionalism, versatility, and charisma to every performance.

