



AMORA HOTEL
RIVERWALK MELBOURNE

Weddings



*Amora Hotel Riverwalk
Melbourne*

CEREMONIES | WEDDING RECEPTIONS
FUNCTION ROOMS | EVENT PAVILION



Congratulations

Congratulations on your engagement and thank you for considering the Amora Hotel Riverwalk Melbourne as the venue for your ceremony and wedding reception.

Marry in the gardens and relax with guests afterwards in the spectacular glassed Event Pavilion, Bridge and Yarra Rooms or Park Room.

The parklands overlooking the river is complete with rotundas, making a picturesque setting for a more informal ceremony and garden photo shoot.

Surrounded by lush plants and overlooking the parklands and Yarra River, our Event Pavilion is the perfect setting for a relaxed garden luncheon or a more formal evening reception. There is also the Park Room available for a more intimate occasion for under 50 guests.

ROOM CAPACITY OVERVIEW

EVENT PAVILION

Sit Down Lunch or Dinner
Maximum 160 guests

Cocktail Reception
Maximum 250 guests

BRIDGE \ YARRA ROOM

Sit Down Lunch or Dinner
Maximum 120 guests

Cocktail Reception
Maximum 220 guests

PARK ROOM

Sit Down Lunch or Dinner
Maximum 40 guests*
*special quote can be arranged

Cocktail Reception
Maximum 50 guests

Our experienced Wedding team can help with all the arrangements for your special day. For a personal appointment, please contact the team on 03 9246 1200 or email csm@amora.melbourne.

We look forward to welcoming you and your guests to the Amora Hotel Riverwalk Melbourne.

Kind Regards,

The Amora Wedding and Events Team



About the Cocktail Package

\$135 PER ADULT

INCLUSIONS

Your selection of 10 deluxe canapés, plus
2 substantial canapés
approximately 20 pieces per person

5 hour beverage package

Discounted prices for children under 12 years

Wedding cake cut and served on platters

Freshly brewed coffee and tea

-

Personal wedding coordinator

Designated room for up to 5 hours

Complimentary PA system and microphone

DECORATIONS

Your choice of;

Smokey black vase with fairy lights

3 various size vases with floating candles

Crystal ball with light

Hurricane vase with pillar candle

-

Scattered high top tables, stools and lounge furniture

Clothed gift table

Clothed cake table and knife

Personalised menus

TO COMPLETE THE PACKAGE

Honeymoon Suite including sparkling wine, chocolates,
room service breakfast, midday checkout and
complimentary car parking

Additional discounted accommodation for guests

-

Discounted car parking for all guests (150 spaces available)



Cocktail

WEDDING MENU

SERVED COLD

- Quinoa & seaweed roll with sweet dipping sauce (v,gf)
- Shrimp cocktail with lime & gribiche sauce (gf)
- Port Phillip Bay scallops, caviar & fruit salsa (gf)
- Gruyere cheese & chive pannacotta with red pepper jam (gf)
- Assorted rice paper rolls with dipping sauces (v,gf)
- Tasmanian smoked salmon on blinis with creme fraiche
- Pepper roasted grain fed beef fillet on crostini with tomato chilli jam
- Sun-dried tomato & cream cheese mousse on brioche (v)
- Mini bruschetta with feta cheese (v)
- Smoked chicken & mandarin tart
- Peking duck crepes with hoisin sauce

SERVED WARM

- Baby spinach & tomato tarts with tomato relish (v)
- Mini beef wellingtons with bearnaise sauce
- Beetroot & feta cheese arancini with sauce romesco (v)
- Five spice braised pork belly skewers with bbq sauce (gf)
- Prosciutto wrapped prawn & prunes (gf)
- Cocktail chicken skewers with satay sauce (gf)
- Mini spring rolls with dipping sauce (v)
- Lamb kofta with tzatziki (gf)
- Tasmanian salmon skewers with chipotle aioli (gf)
- Pork belly sliders with bbq sauce
- Steamed dumplings with sweet soy

SOMETHING MORE SUBSTANSIAL

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

SERVED SWEET

- Coconut & chia pudding with freeze dried berries & nuts (gf)
- Mango pannacotta with berry compotes (gf)
- Lemon meringue tart
- White chocolate & hazelnut truffles
- Dark Chocolate mousse with crushed nuts
- Mini fruit trifle

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Freshly brewed coffee & tea



About the Plated Package

2 COURSES \$140 PER ADULT

3 COURSES \$150 PER ADULT

INCLUSIONS

30 minutes of 2 hot and 2 cold Chef's selected canapés

2 or 3 course alternate service lunch or dinner

5 hour beverage package

Menu tasting prior to the day for the bride and groom

Discounted prices for children under 12 years

Wedding cake cut and served on platters

Freshly brewed coffee and tea

-

Personal wedding coordinator

Designated room for up to 5 hours

Complimentary PA system and microphone

DECORATIONS

Your choice of;

Smokey black vase with fairy lights

3 various size vases with floating candles

Crystal ball with light

Hurricane vase with pillar candle

-

Chairs with white chair cover and your choice of coloured sash

Clothed gift table

Clothed cake table and knife

Personalised menus for each table

TO COMPLETE THE PACKAGE

Honeymoon Suite including sparkling wine, chocolates,
room service breakfast, midday checkout and
complimentary car parking

Additional discounted accommodation for guests

-

Discounted car parking for all guests (150 spaces available)



Plated

WEDDING MENU

ENTREES 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)

ENTREES SERVED WARM

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
Market fish fillet, tomato risotto, seasonal greens, lemon beurre blanc jus (gf)
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

Strawberry cheese cake with seasonal berries & vanilla ice-cream
Vanilla pannacotta with rhubarb compote, cream chantilly,
freeze dried berries (gf)
Classic sticky date pudding with caramel sauce & vanilla ice-cream
Lemon tart with pistachio crumble, seasonal fruit salad & berry jel
Dark chocolate mousse cake with chocolate ganache, fruit jel &
raspberry sorbet

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Freshly brewed coffee & teas



About the Buffet Packages

BUFFET 1 \$140 PER ADULT
BUFFET 2 \$150 PER ADULT
BUFFET 3 \$155 PER ADULT

INCLUSIONS

30 minutes of 2 hot and 2 cold Chef selected canapés

Deluxe buffet including desserts

5 hour beverage package

Discounted prices for children under 12 years

Wedding cake cut and served on platters

Freshly brewed coffee and tea

-

Personal wedding coordinator

Designated room for up to 5 hours

Complimentary PA system and microphone

DECORATIONS

Your choice of;

Smokey black vase with fairy lights

3 various size vases with floating candles

Crystal ball with light

Hurricane vase with pillar candle

-

Chairs with white chair cover and your choice of coloured sash

Clothed gift table

Clothed cake table and knife

Personalised menus for each table

TO COMPLETE THE PACKAGE

Honeymoon Suite including sparkling wine, chocolates,
room service breakfast, midday checkout and
complimentary car parking

Additional discounted accommodation for guests

-

Discounted car parking for all guests (150 spaces available)



Buffet

WEDDING MENU 1

SERVED COLD

Assorted breads with butter
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 sun-dried tomatoes, onions & mustard aioli (v,gf)

CARVERY

Roasted rump of beef with horseradish sauce & jus (gf)

MAIN COURSE

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 with a rich cream sauce

DESSERT

Chef's Selection of:
Mini pastries
Tartlets
Tropical cocktail of seasonal fruit
Warm seasonal pudding
-
Freshly brewed coffee & tea



Buffet

WEDDING MENU 2

SERVED COLD

Assorted breads with butter

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 salad with dill & citrus vinaigrette (gf)

Selection of cured meats & pickled vegetables with assorted condiments

CARVERY

Honey & cinnamon glazed champagne ham on the bone (gf)

MAIN COURSE

Thyme & garlic rubbed Portland beef sirloin with mushrooms, peppers & port wine jus (gf)

Lamb rogan josh, coconut, chilli, ginger (gf)

Garlic & thyme roasted new potatoes (v,gf)

Chermoula rubbed chicken breast with brandy jus (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)

DESSERT

Chef's Selection of:

Mini pastries

Tartlets

Tropical cocktail of seasonal fruit

Warm seasonal pudding

-

Freshly brewed coffee & tea



Buffet

WEDDING MENU 3

SERVED COLD

Assorted breads with butter

Rocket leaves, caramelised pear & blue cheese (v,gf)

Greek salad with tomato, cucumber, red onion, feta, olives (v,gf)

Few potatoes, salami, gherkin & caper salad with horseradish mayonnaise (gf)

Pineapple coleslaw, poppy seed, toasted cashew nuts (v,gf)

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Sliced continental meats including Virginia ham, pastrami, salami, chorizo, smoked chicken breast, assorted condiments

SEAFOOD

Shrimp cocktail (gf)

Marinated green lip mussels (gf)

Tasmanian salmon gravlax (gf)

CARVERY

Roasted pork with mustard & sage with crackling (gf)

Rosemary & thyme rubbed roasted beef sirloin (gf)

Assorted condiments, spiced apple, horseradish cream

MAIN COURSE

Chinese style chicken with hoisin & spring onions (gf)

Steamed market fish fillets with cajun spice, prawns, citrus cream sauce (gf)

Roast beef sirloin, sautéed mushrooms, red wine jus (gf)

Roasted root vegetables with rosemary & garlic (gf)

Seasonal steamed vegetables with toasted sesame seeds & olive oil

Pumpkin & ricotta tortellini with pomodoro sauce, kalamata olives & shaved parmesan cheese (v)

DESSERT

Chef's Selection of:

Mini pastries

Tartlets

Tropical cocktail of seasonal fruit

Warm seasonal pudding

-

Freshly brewed coffee & tea



Menu Extras

BOWLS

1 BOWL, SERVES APPROXIMATELY 10 GUESTS

Seasoned fries with garlic aioli
\$20 per bowl

Roasted root vegetables (gf)
\$25 per bowl

Warm potato salad with crispy bacon, mayonnaise, spring onions (gf)
\$25 per bowl

Steamed broccolini with soy glaze, crispy shallots (gf)
\$25 per bowl

Baby fennel, orange & rocket salad (gf)
\$25 per bowl

PLATTERS

1 PLATTER, SERVES APPROXIMATELY 10 GUESTS

Pacific seafood platter

Fish ceviche, half shell mussels, Pacific rock oysters & prawn cocktail served with dipping sauces & fresh lemons,
\$100 per platter

Australian cheese platter, served with grapes, fruit relish & assorted crackers
\$80 per platter

Mediterranean antipasto platter

Continental sliced meats with semi-dried vegetables, marinated feta, pickles, cheese, olives, pesto, tapenade, crackers & artisan breads

\$60 per platter

Bread & dip platter, artisan breads with homemade dips
\$35 per platter

Corn chips & tortilla crisps platter, served with tomato & coriander salsa, avocado & sour cream
\$20 per platter

LIVE COOKING STATIONS

Fresh Oyster Station

Bloody Mary shots & natural
\$20 per person, approximately 4 per person

Pork belly BBQ Station

Pork belly skewers
\$15 per person, approximately 3 per person



For the Kids

AT THE AMORA HOTEL RIVERWALK MELBOURNE
CHILDREN ARE CATERED FOR WITH A SPECIALLY
DESIGNED MENU, JUST FOR THEM.

CHILDREN UNDER 3 YEARS

*Children 3 years and under are complimentary,
no meal will be provided and high chairs are
available on request.*

CHILDREN 12 YEARS AND UNDER

2 COURSE - \$50 PER CHILD

MAIN COURSE

PLEASE SELECT ONE

Chicken breast parmigiana with fries & a garden salad

Market fish with fries & a garden salad

Pasta bake with napoli sauce & a garden salad

DESSERT

PLEASE SELECT ONE

Cadbury chocolate mousse with mixed berries

Fruit salad with vanilla bean ice-cream

Chocolate pudding with vanilla bean ice-cream

INCLUDED BEVERAGES

Assorted soft drinks & juice

CHILDREN AGED 13 - 17 YEARS OLD

\$80 PER TEEN

*Teenage children aged between 13 and 17 years will be
served the same meal as the adults including
soft drinks and juice.*



About the Drinks

BEVERAGE PACKAGES

INCLUDED

Local beer - Carlton Draught
Cascade Premium Light
Morgan's Bay Sauvignon Blanc (VIC)
Morgan's Bay Chardonnay (VIC)
Morgan's Bay Shiraz Cabernet (VIC)
Rothbury Estate Sparkling (VIC)
Hartog's Plate Moscato (WA)
Assorted Soft Drinks and Juice

PREMIUM PACKAGE UPGRADE

additional \$20 per adult

Peroni Draught Beer
Cascade Premium Light
Apple Cider
Catalina Sounds Sauvignon Blanc (Marlborough, NZ)
Pepperjack Shiraz (Barossa, SA)
Domaine Chandon NV Brut (VIC)
Assorted Soft Drinks and Juice

OTHER OPTONS

Include French Tattinger Champagne
additional \$15 per adult

Include basic spirits
additional \$20 per adult
for the duration of the event
Conditions apply in accordance with RSA

Include cocktail on arrival
choice of one of the following cocktails
mojito, tequila sunrise or tropical spritz
\$15 per person

Just a Soft Drink Package
Minimum 2 hours
\$15 per person
additional hours \$3 per person



Ceremonies

INDOOR OR OUTDOOR

INCLUSIONS

Private room hire
Set up and pack down of the space
30 white garden ceremony chairs
Clothed white signage table and two chairs

CAPACITIES AND COSTS

Event Pavilion - all weather proof

250 guests
\$1,000 room hire

O'Connell Reserve - outdoor

250 guests
Bride and Groom to apply for permit with the council,
a small fee applies
\$500 room hire

O'Connell Reserve and Event Pavilion as a wet-weather back up

Please note a minimum gap of 2 hours is required
between the ceremony and reception for set up
\$1,200 room hire

Park Room - indoor

50 guests
\$600 room hire

O'Connell Reserve and Park Room as a wet-weather back up

Please note a minimum gap of 2 hours is required
between the ceremony and reception for set up
\$800 room hire

CITY OF YARRA

A permit is required for use of O'Connell Reserve
Bride and Groom to arrange

City of Yarra - O'Connell Reserve Permit
03 9205 5729

Small fee applies, direct to the council.



The Extras

EVERYTHING YOU NEED TO KNOW

ENHANCE THE ROOM

Red carpet for the ceremony or reception entrance

5 meters - \$100 per event

10 meters - \$200 per event

White garden chairs (maximum 50)

\$5 per chair

We can also provide a list of local suppliers for ceremony and reception decorations, additional furniture and floral arrangements.

WEDDING CAKE OPTIONS

Included

Wedding cake will be cut and served on platters to be placed on each table

Additional \$2.5 per person

Cake to be placed in cake bags provided by the Bride and Groom

Additional \$5 per person

Individually cut cake for each guest with cream and coulis

ACCOMMODATION

A fantastic range of accommodation is available for your guests. Spacious courtyard rooms, superior rooms, suites and two bedroom townhouse apartments are available for your family and your guests.

SMALLER RECEPTIONS

We are happy to cater for wedding receptions and ceremonies below 50 guests.

Please discuss your needs with us to arrange for an individual quote.

Wedding Timeline

Within 14 days of making your tentative booking, confirm the booking by returning the Confirmation Contract along with your deposit details to your Wedding Coordinator

At this stage please let us know which wedding package you would like, as well as any decorations, entertainment, accessories etc. you are thinking of having.

We are also happy to meet with you and your fiancé to discuss any questions you may both have

30 days prior

Please contact your Wedding Coordinator at the Amora Hotel Riverwalk Melbourne to discuss your Ceremony and/or Reception details.

At this time you may book in a date to have a menu tasting (plated packages only).

Make the final required pre-payment

14 days prior

Please confirm any last minute updates and confirm your final numbers and dietary requirements.

48 hours prior

Please drop off to the hotel any decorations, seating plans, name cards, bombonieres that you require us to place on your guest tables.

On the day

....just sit back, relax and let us take care of you and your guests.



Terms & Conditions

WE WISH TO ENSURE THAT YOUR WEDDING IS A COMPLETE SUCCESS,
THEREFORE CERTAIN TERMS AND CONDITIONS HAVE BEEN ESTABLISHED.

CONFIRMATION

A tentative booking will be held for a period of 14 days only, after which time, the hotel reserves the right to release function space without notice.

DEPOSIT

25% of the total amount will be requested at the time of reservation and must be accompanied by a signed confirmation contract. Failure to pay the deposit requested may result in the function space being released at the hotel's discretion.

FUNCTION CANCELLATION

All deposits paid are non-refundable. In addition, the following cancellation fees apply;

- Bookings cancelled more than 90 days prior to the wedding date will incur cancellation fee of 25% of the total contracted amount.
- Bookings cancelled between 89 – 31 days prior to the wedding date will incur cancellation fee of 75% of the total contracted amount.
- Bookings cancelled within 30 days of the wedding date will incur full 100% cancellation fee of the total contracted amount.

Moxlis Pty Ltd (ACN006 963 999) trading as Amora Hotel Riverwalk Melbourne is not responsible for the cancellation of the event due to any reason beyond its reasonable control including industrial dispute.

FINAL DETAILS

Menus, beverage arrangements, entertainment, audio visual requirements, room set ups, starting and finishing times must be confirmed in writing 30 days prior to the function.

ACCOMMODATION

For accommodation bookings of more than 10 rooms, one night's accommodation per room is required 30 days before the event. A rooming list is also required 14 days before the event. If the one night's accommodation deposit or the rooming list is not received, Amora Hotel Riverwalk Melbourne reserves the right to release the rooms that are held.

COMMENCEMENT & VACATING OF ROOMS

The organizer agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event a function should go beyond the agreed finished time, the Hotel reserves the right to impose a labor charge for each hour and part hour the function is occupied.

ROOM ALLOCATION

The Hotel reserves the right to substitute similar or comparable function space should the function space originally designated not be available or be unsuitable for the event in the opinion of the hotel. This applies to accommodation, meeting and banquet rooms.

GUARANTEED NUMBERS

20% reduction on numbers is permitted at 30 days prior to the wedding date. Should the reduction be any greater than 20%, cancellation fees will apply. Charges will be based on these, or on final head count at 14 days, whichever is greater.

DILUTION / SLIPPAGE

Any cancellation of function space or decrease in catering numbers in excess of 20% will incur a slippage charge. Please refer to function cancellation.

SURCHARGES

- Public Holidays add 15% to the total food and beverage cost
- Sundays add 10% to the total food and beverage cost
- Midnight to 6am Labor surcharge of \$3.00 per person per hour or part thereof, is applicable should a function continue after midnight or commence before 6am
- Special Event Dates (i.e.; Melbourne Cup, Grand Prix, New Year's Eve etc.) – surcharges for these dates are subject to the discretion of the hotel.

PAYMENT

The Hotel will provide you with details of your tentative booking in writing. In order to confirm your booking, a non-refundable deposit of 25% of the total contracted amount must be paid to the hotel within 14 days of your booking (the hotel may require payment of the deposit within 48 hours if other tentative bookings are received); and guest numbers are bound to the event proposal and or contract. If slippage in numbers occurs a surcharge will be applicable. If your event structure changes in anyway; (event details, room requirements, event structure etc.) a re-quote or surcharge will be applicable. The hotel reserves the right to use their discretion. You must return the signed copy of the Confirmation Contract

Installment Payments

Second Installment: 3 months prior to your function, a further 50% of the estimated function cost will be due. This amount will be drawn from the above credit card (unless specified) Final Installment:

Final Settlement of the Account of 25% is required 30 Days prior to the function. Any additional charges accrued during the event must be settled upon departure. If account hasn't been settled upon departure the nominated credit card used for your deposit will be billed.

OUTSIDE CONTRACTORS

For all events, plans must be approved by the Event Sales department in all matters of deliveries, set up and break down.

COMPLIANCE

Clients will be responsible to ensure the orderly behavior of their guests and the Hotel reserves the right to intervene where it sees fit. As part of the Responsible Serving of Alcohol Law, the Hotel reserves the right to refuse service to anyone suspected of being intoxicated.

OTHER FUNCTIONS

The Hotel reserves the right to book other functions in the same room up to two hours before the scheduled function commencement time and one hour after the scheduled function finishing time. The Hotel reserves the right to book other functions in adjoining rooms at any time.

FIRE, LIFE, SAFETY

The hotel retains the right to adjust any set up to ensure fire, life and safety codes are not breached.

INSURANCE

Moxlis Pty Ltd (ACN006 963 999) trading as Amora Hotel Riverwalk Melbourne takes all care with the security and protection of property and guests. We are unable to accept any responsibility for damage or loss of property left in the Hotel prior, during, or after an event, as the case may be. We recommend patrons arrange their own insurance.

GOVERNMENT TAX LEGISLATION

The above accommodation & event are subject to government tax legislation as of 1st July 2000. All prices quoted are inclusive of GST.

ITEMS NOT COLLECTED

Any items that have not been collected after the function will be disposed of within Fourteen (14) days.

NOISE AND SOUND LEVELS

You are not permitted to exceed any noise levels which, in the opinion of the hotel, would disturb or disrupt normal operations with the hotel. If at any time noise level is excessive; the hotel will instruct you accordingly. A maximum of 85 decibels is considered an acceptable level, should levels exceed this, the hotel reserves the right to terminate the use of such entertainment. No live entertainment of any description is allowed without prior permission of the hotel.

COURTYARD TERMS

The Courtyards are available to access until 9.30pm due to noise restrictions. Smoking after this time is available at either of the hotel entrances.

RESPONSIBILITY

The Hotel does not accept any responsibility for damage to or loss of any client's property left in the Hotel prior to, during or after the function. The patron is financially responsible and agrees to indemnify Moxlis Pty. Ltd. trading as Amora Hotel Riverwalk Melbourne for all damage sustained to the Hotel and its grounds during an event as a result of any actions of invitees and or guests of the organizer.

Although accidents often happen, damage to our function rooms can easily be prevented by good communication between your organizer and our team when arranging posters and displays. If necessary, repair or replacement charges may be passed on to the function organizer. No staples, sticky or masking tape, glues, pins, or Velcro on our walls and doors at any time.

RESPONSIBLE SERVICE OF ALCOHOL

As we are a fully licensed venue, guests are not allowed to bring any alcohol onto Amora Hotel Riverwalk Melbourne premises. In accordance with the liquor act, responsible service of alcohol will be practiced. All guests must be able to produce photo I. D. if asked. If they cannot produce the correct identification they will be considered underage and therefore cannot consume alcohol on premises. It is the responsibility of the booker or contact person on day to assist any hotel staff in maintaining the strict guidelines of the liquor act with guests attending their event/function



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