

# Events

## Amora Hotel Riverwalk Melbourne

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**AMORA**  
RIVERWALK MELBOURNE



# Day Delegate Packages

## Half Day Delegate

Min 20 people

### Catering:

#### Arrival

- » Coffee and selection of tea

#### Morning or Afternoon Tea

- » Coffee and selection of tea
- » Selection of 1 sweet or savory item

#### Lunch

- » Served in the dining room, menu changes daily

### Inclusions:

» Notepads and pens, water, individually wrapped mints or sweets, Wi-Fi and digital signage, 1 data projector & screen, 1 whiteboard with markers, 1 flipchart with paper & markers

## Full Day Delegate

Min 20 people

### Catering:

#### Arrival

- » Coffee and selection of tea

#### Morning and Afternoon Tea

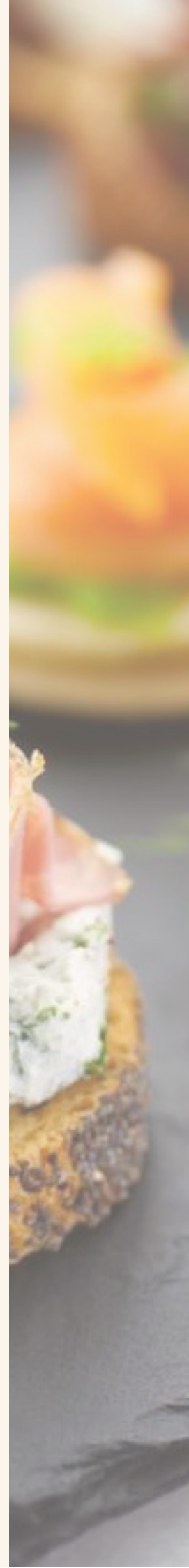
- » Coffee and selection of tea
- » Selection of 1 sweet or savory item

#### Lunch

- » Served in the dining room, menu changes daily

### Inclusions:

» Notepads and pens, water, individually wrapped mints or sweets, Wi-Fi and digital signage, 1 data projector & screen, 1 whiteboard with markers, 1 flipchart with paper & markers



# Morning & Afternoon Tea

## Morning & Afternoon Tea

14pp

served buffet style

under 10 - our chef's select

### Day Delegate Package includes

» Coffee and selection of teas plus select one on the below;

### Sweet Selections

- » Chef's selection of homemade biscuits (v)
- » Organic banana slice (v, gf & df on request)
- » Walnut brownie (vg,gf)
- » Assorted sweet muffins (v, gf on request)
- » Assorted glazed Danish pastries (v)
- » Gluten free cake (v,gf)
- » Sliced tropical fruit with Greek yoghurt & maple syrup (vg,gf)
- » Tropical fruit kebabs with toasted coconut yoghurt (vg,gf)
- » Devonshire scones with strawberry jam & whipped cream (v)

### Savoury Selections

- » Sesame crusted chicken sausage rolls with tomato relish
- » Cocktail sandwiches with assorted fillings, vegetarian included (v,gf & df on request)
- » Petite gourmet pies with tomato chutney, vegetarian included (v)
- » Petite quiches with tomato chutney, vegetarian included (v)
- » Sweet potato & cashew empanada with tomato chutney (v)
- » Cheddar cheese & spring onion scones served with salted butter medallions (v)
- » Virginia ham, cheese & tomato filled croissants
- » Sun-dried tomato & cheese muffins (v)
- » Vegetable frittata with tomato relish (v,gf)

## Customise Your Day

Extra catering item

5pp

Just Coffee and selection of tea per break

6pp

Selection of chilled juices

5pp

Continuous coffee and selection of tea up to 8 hours

17pp

# Conference Lunch

35pp

## served buffet style

min 15 people, less than 15 limited à la carte applies

### Monday & Saturday

#### Starters

- » Tuna, cucumber, cos lettuce, siracha mayo wraps (df)
- » Beetroot, carrot, mix lettuce, and tomato relish wraps (vg)

#### Salad

- » New potato salad with sundried tomato, onions & mustard aioli (v,gf,df)

#### Hot Selection

- » Authentic Kung Pao chicken with capsicums, onions & dried chili (gf,df)
- » Oven baked cauliflower & broccoli with lemons & almonds (vg,gf)
- » Steamed jasmine rice (vg,gf)

#### Sweets

- » Chef's choice sweet treats
- » Fresh seasonal fruit platter (vg,gf)

#### Beverage Selection

- » Coffee, tea, assorted soft drinks & juices

### Tuesday & Sunday

#### Starters

- » Pita breads with Chef's selection of dips (v, gf & df on request)
- » Assorted sushi including vegetarian with soy sauce (v,gf,df)

#### Salad

- » Greek salad with kalamata olives & plant based feta cheese (vg,gf)

#### Hot Selection

- » Beef stroganoff with mushrooms, caramelized onion, and sour cream (gf)
- » Singapore fried noodles with rice vermicelli, cabbage, eggs, and curry powder (v,gf,df)

#### Sweets

- » Chef's choice sweet treats
- » Fresh seasonal fruit platter (vg,gf)

#### Beverage Selection

- » Coffee, tea, assorted soft drinks & juices

### Wednesday

#### Starters

- » Salami sandwich, Swiss cheese, lettuce, and Dijon mustard mayo
- » The Queen's cucumber sandwich, dill, and cream cheese (v)

#### Salad

- » Mixed bean salad with sweet corn, chili & lime (vg,gf)

#### Hot Selection

- » Steamed market fish with Asian greens, and ginger soy sauce (gf,df)
- » Penne pasta with arrabbiata, spicy tomato sauce, basil, and shaved parmesan (v)

#### Sweets

- » Chef's choice sweet treats
- » Fresh seasonal fruit platter (vg,gf)

#### Beverage Selection

- » Coffee, tea, assorted soft drinks & juices

# Conference Lunch



# Conference Lunch

## Thursday

### Starters

- » Prosciutto, rocket, tomatoes, and chimichurri wraps (df)
- » Spiced chickpea, cucumber, and mix lettuce wraps (vg)

### Salad

- » Italian pasta salad with tomato, red onion, cucumber, olives, and apple cider vinaigrette (v,gf,df)

### Hot Selection

- » Roasted chicken drumstick with Moroccan spice, potatoes, and cumin yoghurt (gf)
- » Stir fry vegetables with tofu, soy sauce & chili (v,gf,df)
- » Steamed jasmine rice (v,gf,df)

### Sweets

- » Chef's choice sweet treats
- » Fresh seasonal fruit platter (vg,gf)

### Beverage Selection

- » Coffee, tea, assorted soft drinks & juices

## Friday

### Starters

- » Smoked salmon mousse, baby spinach filled rolls
- » Coleslaw, cabbage, carrot filled rolls (v)

### Salad

- » Tri-color quinoa salad with cucumber, dried apricots, red onion, and fresh herbs (vg,gf)

### Hot Selection

- » Roasted leg of lamb with carrot, green peas, and gravy (gf,df)
- » Vegetable Yangzhou fried rice with chili, spring onion & crispy shallots (vg,gf)

### Sweets

- » Chef's choice sweet treats
- » Fresh seasonal fruit platter (vg,gf)

### Beverage Selection

- » Coffee, tea, assorted soft drinks & juices

## Healthy Start Breakfast served buffet style

min people 10

23pp

### Served Cold

- » Selection of breakfast cereals (v)
- » Poached and dried breakfast fruits with Greek yoghurt (v,gf)
- » Homemade Bircher muesli with coconut, raisins and sliced almonds (v)
- » Freshly sliced seasonal fruit (vg,gf)
- » Freshly baked muffins and mini Danish pastries (v)
- » Avocado and roasted pumpkin on sourdough (vg)

### Beverage Selection

- » Coffee and selection of tea
- » Chilled breakfast smoothies (v)

## Full Buffet Breakfast

served buffet style

min people 20

35pp

### Served Cold

- » Selection of breakfast cereals (v)
- » Poached and dried breakfast fruits with Greek yoghurt (v,gf)
- » Homemade Bircher muesli with coconut, raisins and sliced almonds (v)
- » Freshly sliced seasonal fruit (vg,gf)
- » Freshly baked muffins and mini Danish pastries (v)
- » Breakfast rolls with preserves and button medallions (v)

### Served Hot

- » Scrambled farm fresh eggs (v,gf)
- » Sweet corn fritters with tomato relish (v)
- » Double smoked bacon (gf)
- » Oven roasted tomatoes with mozzarella cheese, parsley (v,gf)
- » Grilled chicken sausages (gf)
- » Hash browns (v)

### Beverage Selection

- » Coffee and selection of tea
- » Juice selection | tropical, orange, apple

gf \_ gluten free | v \_ vegetarian | vg \_ vegan | df \_ dairy free





## Plated Breakfast

35pp

served to the table

min people 20

### Served to the middle of the table

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

Select one hot option to be served to each guest

Select two hot options to be served alternately

surcharge 5pp

- » Big Breakfast - double smoked bacon, chicken sausages, hashbrown, roasted tomato and scrambled eggs
- » Eggs Benedict - poached eggs on a toasted English muffin, shaved Champagne ham, hollandaise sauce and roasted tomato
- » Melbourne Classic - Smashed avocado, roasted pumpkin, cherry tomatoes, poached egg, and sourdough (v,df)
- » Pancake Stack - with fresh strawberries, mixed berry compote, chocolate shave and whipped cream (v)

### Beverage Selection

- » Coffee and selection of tea
- » Juice selection | tropical, orange, apple

gf \_ gluten free | v \_ vegetarian | vg \_ vegan | df \_ dairy free



## Canapé Packages

» 30 mins	chef's choice	4 pieces pp	15pp
» 1 hour	2 cold + 2 hot	6 pieces pp + 1 substantial	25pp
» 2 hours	2 cold + 2 hot	8 pieces pp + 1 substantial	37 pp
» 3 hours	3 cold + 3 hot	10 pieces pp + 2 substantial	47pp
» 4 hours	4 cold + 4 hot	14 pieces pp + 3 substantial	57pp

## Cold Canapés

- » Goats cheese ball, and pistachio (v,gf)
- » Caprese skewer, tomato, bocconcini and basil (v,gf)
- » Prosciutto wrapped melon (gf,df)
- » Assorted sushi selection with soy, wasabi, pickled ginger (gf, df)
- » Smoked salmon on blinis with dill sour cream
- » Roast beef on garlic crostini & horseradish aioli
- » Pan seared scallops with mango and chili salsa (gf,df)

## Hot Canapés

- » Lamb kofta stick with coriander yoghurt (gf)
- » Panko prawn with chili lime sauce (df)
- » Satay chicken skewer, and peanut sauce (gf,df)
- » Yakitori chicken, teriyaki and spring onion (gf,df)
- » Stuffed pumpkin flower Mediterranean (v)
- » Pizzette, bocconcini, and Napoli sauce (v)
- » Chickpea falafel with minted yoghurt (v)
- » Mushroom & feta cheese arancini with aioli (v)

## Substantial Canapés

- » Wok fried rice noodles with vegetables (vg,gf)
- » Green Thai chicken curry with steamed lemongrass rice (gf,df)
- » Beer battered fish & chips with gribiche sauce
- » Shrimp nasi goreng with soy, chili & fried shallots (gf,df)
- » Lamb meatballs with saffron rice & pomodoro sauce (df)
- » Mini grass-fed beef burgers with Swiss cheese

## Sweet Canapés

4pp, per item

- » Lemon meringue tart (v)
- » Strawberry rhubarb coconut & sago bowl (vg,gf)
- » Dark chocolate mousse tart with crushed nuts (v)
- » Assorted macarons (v)
- » Variety of profiteroles, and crème patisserie (v)
- » Mini pavlova, and raspberry coulis (v,gf)



# Bowls, Platters & Grazing

## Bowls

served to the table

1 bowl serves 10

» Seasoned fires with garlic aioli (v)	20
» Garden salad, carrot, tomato, house dressing (vg,gf)	20
» Roasted root vegetables (vg,gf)	25
» Warm potato salad with crispy bacon, mayonnaise, spring onions (gf,df)	25
» Steamed broccoli with sumac dressing, crispy shallots (vg,gf)	25

## Platters

served buffet style

1 platter serves 10

### Bread & Dip 40

» Artisan breads with homemade dips

### Pacific Oysters 120, 24 pieces

» Pacific rock oysters served with mignonette, tabasco sauce & fresh lemons

### Seafood Royal 240

» Tuna tartar, half shell mussels, clams, pacific rock oysters, prawn cocktail served with mignonette, Marie rose sauce & fresh lemons

### Charcuterie 90

» Continental sliced salami, prosciutto, chicken liver pâté with caper berries, cornichons, marinated feta, pickles, marinated olives, crackers & artisan breads

### Cheese 80

» Imported & local cheese, soft, hard, blue served with quince paste, dried & fresh fruits, honey & crackers

### Petit Fours 80, 20 pieces

» Chef's choice small, decorated cakes & macarons, éclairs & sweets

### Fruit 40

» Seasonal fresh fruits

## Amora Grazing Table 950

50 covers per table, approx. 1.5m

» Selection of premium & imported cheeses, premium cured meats including prosciutto & salami, marinated olives, pickled vegetables, fresh & dried fruits, crackers, bread, grissini & lavosh served with homemade dips, crudites & nuts

# Plated Selections

## Plated Lunch or Dinner

» Two Course

70pp

» Three Course

80pp

Alternate drop, min 20 people

Personalised menus (two per table)

Coffee and tea to finish

## Upgrades

1/2 hour canape package to start

15pp

## Deluxe Plated Lunch or Dinner

» Two Course

125pp

» Three Course

135pp

items marked \*\* 5 pp surcharge

30 minutes Chef's choice canapés on arrival

Alternate drop, min 50 people

4 hour standard beverage package

Personalised menus (two per table)

Coffee and tea to finish

## Entrée

» Yellow fin tuna tataki, daikon, apple, pomegranate and, ponzu dressing (gf,df)

» Hot smoked ocean trout, brunoise potato, pickled lemon, and capers (gf,df)

» Free range chicken terrine, garlic crostini, spiced apricot relish and, organic greens

» Victorian grain-fed beef carpaccio, rocket, capers, shaved parmigiano reggiano, horseradish (gf)

» Smoked duck breast, snap peas, and carrot purée and, organic greens (gf,df)

» Five spice pork belly, apple cinnamon purée, cabbage slaw, and mustard jus (gf)

» Asparagus, stracciatella, crispy shallot, gremolata, and organic greens (v,gf)

» Green pea & feta cheese arancini, parmigiano reggiano, and Napoli sauce (v)

gf \_ gluten free | v \_ vegetarian | vg \_ vegan | df \_ dairy free





# Plated Selections

## Main Course

- » \*\*Gippsland grass-fed beef fillet, truffle mash, asparagus & port wine jus (gf)
- » \*\*Market fish fillet, chat potatoes, medley tomatoes, rocket, and salsa Verde (gf,df)
- » Gippsland grass-fed porterhouse, garlic mash, green beans, and red wine jus (gf)
- » Mustard & maple infused Australian pork sirloin, sweet potato mash, broccolini & pepper sauce (gf)
- » Veal scaloppine, hasselback potatoes, baby spinach and creamy mushroom sauce (gf)
- » Harissa rubbed Tasmanian lamb rump with Israeli couscous, apricot, Dutch carrots, and port wine jus (df)
- » Garlic infused chicken breast, soft parmesan & basil polenta, charred zucchini & brandy jus (gf)
- » Turmeric roasted cauliflower, yellow split pea purée, pomegranate, and caper salsa (vg,gf)

## Dessert

- » Vanilla panna cotta with rhubarb compote, and mandarin (gf, vegan on request)
- » Pavlova, raspberry coulis, tropical fruits, and whipped cream (gf)
- » Belgian chocolate fondant, and vanilla ice-cream
- » Tiramisu with shaved chocolate and, crème Chantilly
- » Lemon cheesecake, mixed berry compote, and raspberry sorbet
- » Sago pudding, coconut flake, and passionfruit (vg,gf)

items marked \*\* 5pp surcharge

gf \_ gluten free | v \_ vegetarian | vg \_ vegan | df \_ dairy free



## Package 1

served buffet style

min people 20

70pp

Served with bread rolls and butter

Coffee and selection of tea to finish

### Salads & Bread

- » Classic Caesar salad with crispy bacon, croutons, parmesan & aioli
- » New potato salad with sundried tomato, onions & mustard aioli (v,gf,df)
- » Mixed bean salad with sweet corn, chili & lime (vg,gf)
- » Bread selection with assorted condiments

### Carvery

- » Roasted rump of beef with horseradish sauce & gravy (gf)

### Hot Items

- » Soup of the day
- » Oven baked market fish with lemon, caper, carrot, and sauce vierge (gf,df)
- » Chicken cacciatore, capsicums, kalamata olives (gf,df)
- » Steamed vegetable medley tossed in scented olives (vg,gf)
- » Roasted potatoes, confit garlic and rosemary (vg,gf)
- » Vegetable fried rice with soy, chili & spring onions (vg,gf)
- » Pasta tossed with seasonal vegetables & creamy sauce (v)

### Desserts

- » Chef's selection of mini pastries & tartlets
- » Seasonal fresh fruit platter (vg,gf)





## Package 2

80pp

served buffet style

min people 20

Served with bread rolls and butter

Coffee and selection of tea to finish

### Salads & Bread

- » Classic Caesar salad with crispy bacon, croutons, parmesan & aioli
- » Apple, celery & walnut salad with an orange & mayo dressing (v,gf,df)
- » Greek salad with tomato, cucumber, red onion, plant-based feta, olives (vg,gf)
- » Bread selection with assorted condiments

### Cold Items

- » Selection of cured meats & pickled vegetables with assorted condiments
- » Marinated green mussels with chili tomato salsa (gf,df)

### Carvery

- » Roasted pork leg with seed mustard jus (gf,df)
- » Roasted rump of beef with horseradish sauce & gravy (gf)

### Hot Items

- » Soup of the day
- » Oven baked market fish with lemon, caper, carrot, and sauce vierge (gf,df)
- » Chicken cacciatore, capsicums, kalamata olives (gf,df)
- » Steamed vegetable medley tossed in scented olives (vg,gf)
- » Roasted potatoes, confit garlic and rosemary (vg,gf)
- » Vegetable fried rice with soy, chili & spring onions (vg,gf)
- » Pasta tossed with seasonal vegetables & creamy sauce (v)

### Desserts

- » Chef's selection of mini pastries & tartlets
- » Seasonal fresh fruit platter (vg,gf)
- » Cheese selection with dried fruits, nuts, quince paste & crackers



## Package 3

85pp

served buffet style

min people 20

Served with bread rolls and butter

Coffee and selection of tea to finish

### Salads & Bread

- » Classic Caesar salad with crispy bacon, croutons, parmesan & aioli
- » Apple, celery & walnut salad with an orange & mayo dressing (v,gf,df)
- » Greek salad with tomato, cucumber, red onion, plant-based feta, olives (vg,gf)
- » Shrimp cocktail, cos lettuce, cherry tomatoes and Marie rose dressing (gf,df)
- » Bread selection with assorted condiments

### Cold Items

- » Selection of cured meats & pickled vegetables with assorted condiments
- » Marinated green mussels with chili tomato salsa (gf,df)

### Carvery

- » Roasted lamb shoulder with mint jus (gf,df)
- » Rosemary & thyme rubbed roasted sirloin with horseradish sauce and gravy (gf)

### Hot Items

- » Soup of the day
- » Oven baked market fish with lemon, caper, carrot, and sauce vierge (gf,df)
- » Chicken cacciatore, capsicums, kalamata olives (gf,df)
- » Beef bourguignon, mushrooms, red wine jus (gf,df)
- » Steamed vegetable medley tossed in scented olives (vg,gf)
- » Roasted potatoes, confit garlic and rosemary (vg,gf)
- » Vegetable fried rice with soy, chili & spring onions (vg,gf)
- » Pasta tossed with seasonal vegetables & creamy sauce (v)

### Desserts

- » Chef's selection of mini pastries & tartlets
- » Seasonal fresh fruit platter (vg,gf)
- » Cheese selection with dried fruits, nuts, quince paste & crackers



# Great Australian BBQ

## Great Australian BBQ

75pp

served buffet style

min people 20

Served with bread rolls and butter

Coffee and selection of tea to finish

### Salads & Bread

- » Classic Caesar salad with crispy bacon, croutons, parmesan & aioli
- » New potato salad with sundried tomato, onions & mustard aioli (v,gf,df)
- » Coleslaw of red & white cabbage, carrot, apple, and parsley (v,gf,df)

### Build your own Burger Station

- » Burger buns
- » Wagyu beef burger patty with caramelized onions (gf,df)
- » Falafel burger patty with sumac yoghurt (v,gf)
- » Lettuce, tomato, pickled cucumber & Swiss cheese platter
- » Assorted condiments & sauces

### Hot Items

- » Grilled salmon skewers with teriyaki sauce (gf,df)
- » Herb & garlic chicken sausages (gf)
- » Grilled lamb kofta stick with coriander yoghurt (gf)
- » Grilled sweet corn with chipotle mayo (v,gf)

### Desserts

- » Chef's selection of mini pastries & tartlets
- » Seasonal fresh fruit platter (vg,gf)

### BBQ Extras - Skewers min 10

- |                                                 |          |
|-------------------------------------------------|----------|
| » Churrasco beef with chimichurri salsa (gf,df) | 6 each   |
| » Italian herb chicken & vegetables (gf,df)     | 5.5 each |
| » Haloumi & vegetables with dukkah spice (v,gf) | 5.5 each |
| » Lemon pepper prawns with lime aioli (gf,df)   | 7 each   |

### BBQ Extras - Grill Items min 20

- |                                                                   |          |
|-------------------------------------------------------------------|----------|
| » Chorizo sausages (gf)                                           | 5 each   |
| » Texan smoked buffalo wings, garlic butter, Texas hot sauce (gf) | 4.5 each |
| » Southern BBQ pork ribs (gf,df)                                  | 7 each   |
| » Pork & fennel sausages (gf)                                     | 5 each   |
| » Grilled broccolini & lemon gremolata (vg,gf)                    | 4.5 each |





# Beverage Packages

## Beverage Packages

- » 60 mins (minimum)
- » 2 hour
- » 3 hours
- » 4 hours
- » 5 hours

### Amora Package

- 25pp
- 35pp
- 42pp
- 47pp
- 52pp

### Premium Package

- 47pp
- 52pp
- 57pp
- 62pp
- 67pp

### Amora Package

- » Carlton Draught
- » Cascade Premium Light
- » 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
- » Assorted Soft Drinks
- » Assorted Juices

### Premium Package

- » Peroni Draught
- » Cascade Premium Light
- » Apple Cider
- » Domaine Chandon (Yarra Valley) Sparkling Wine
- » Catalina Sounds (Marlborough, NZ) Sauvignon Blanc
- » Pepperjack (Barossa, SA) Shiraz
- » Assorted Soft Drinks
- » Assorted Juices

### Soft Drink Package

- » Minimum 2 hours
- » Additional hours

- 15pp
- 3pp



# Drink List

## Beer & Cider

### On Tap

	Pot	Pint
» Carlton Draught	7	10.5
» Great Northern	7	10.5
» Mountain Goat Pale Ale	9	12
» Mountain Goat Steam Ale	9	12
» Peroni	10	14.5
» Two Step Draught Cider	8	11

### Australian Beer

	Bottle
» Cascade Premium Light	8
» Victoria Bitter	9
» Great Northern	9.5
» Pure Blonde	10.5
» Crown Lager	11.5
» Mountain Goat Organic Steam Ale	11.5
» 4 Pines Pale Ale	11.5

### Basic Spirits

	Gls
» Johnny Walker Red Scotch	all 10
» Jim Beam Bourbon	
» Bundaberg Yellow Label Rum	
» Bacardi Bianco Rum	
» Absolut Vodka	
» Gordon's Gin	
» St Remy Brandy	

### Soft Drinks & Juice

	Gls
» Coke, Diet Coke, Coke No Sugar	4.5
» Sprite, Lift, Ginger Ale, Tonic Water	4.5
» Lemon, Lime & Bitters	5
» Assorted Soft Drinks by glass	4.5
» Assorted Soft Drinks by jug	20
» Orange, Apple, Pineapple & Tomato Juice	5

### Water

	Bottle
» Amora Water - 600ml	4.5
» Mt. Franklin Sparkling - 330ml	5

### International Beer

	Bottle
» Heineken	13
» Corona	13
» Asahi	13
» Peroni	13
» Guinness	14

### Cider

	Bottle
» Flying Brick Apple - 330ml	10
» Strawberry-lime - 330ml	13

# Beverage List



# Beverage List

## Wine

### Sparkling Wine

	Gls	Btl
» Rothbury Estate, VIC	9	40
» Brown Brothers Prosecco, King Valley, VIC	12	58
» Domaine Chandon, Yarra Valley, VIC	17	83

### White Wine

» Morgan's Bay Sauvignon Blanc, VIC	9	40
» Morgan's Bay Chardonnay, VIC	9	40
» Tim Adams Riesling, Clare Valley, SA	10	48
» T'Gallant 'Cape Schanck' Pinot Grigio, Mornington, VIC	10	48
» Nepenthe Altitude, Adelaide Hills, SA	10	48
» Catalina Sounds Sauvignon Blanc, Marlborough, NZ	12	58

### Moscato

» Hartog's Plate, WA	9	57
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### Rosé

» Squealing Pig, Central Otago, NZ	12	57
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### Red Wine

» Morgan's Bay, Shiraz Cabernet, VIC	9	40
» Pepperjack Shiraz, Barossa, SA	10.5	50
» Wynns Coonawarra Estate, The Gables, SA	11.5	58
» Tamar Ridge Pinot Noir, Tamar Ridge, TAS	12	60

## Upgrades

Cocktail on arrival	15 each
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» Choice of one of the following cocktails - Mojito, Tequila Sunrise or Tropical Spritz

Having a themed event, let us know and we can tailor a cocktail on arrival to your theme





# Audio Visual

prices are per item, per day, inclusive of GST

## Conference Equipment

» XGA data projector & 8x8ft screen	300
» XGA data projector	290
» 8x8ft projection screen	30
» 5x3ft whiteboard & 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 with handheld or lapel microphone	210
» Additional handheld or lapel microphone	155
» Lectern with gooseneck microphone	180
» Lectern only	50
» 1.25m 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

# Audio Visual

For further information please contact our events team:

esm@amora.melbourne

03 9246 1200

649 Bridge Road, Richmond VIC 3121, Australia

