

# SCHOOL FORMALS AT AMORA



From \$90 pp

## COCKTAIL PACKAGE

- 2 Hours Canape Package (3 hot, 3 cold)
- 4 Hours Non-Alcoholic Beverage Package

From \$95 pp

## BUFFET PACKAGE

- Australian Buffet (2 salads, 4 grill items and dessert buffet)
- 4 Hours Non-Alcoholic Beverage Package

From \$105 pp

## PLATED DINNER PACKAGE

- 2 Course Set Menu
- 4 Hours Non-Alcoholic Beverage Package

## Enhancements

- Alternate Serve \$5.00 pp per course
- Pre-dinner Canapés (chef's selection) \$25.00 pp
- Additional Course \$15.00 pp
- Dessert Buffet \$20.00 pp
- DJ and Photo booth recommendations on request.
- Audio Visual Equipment hire available on request.
- Additional hour - non-alcoholic beverage \$5.00 pp

All packages include

- Room hire, tables and chairs
- Venue crockery, cutlery, glassware and napery
- Parquetry dance floor
- Seating Chart
- Complimentary welcome mocktail on arrival

(Pricing is based on a minimum of 100 guests)

*\*Terms & Conditions apply*

# SCHOOL FORMALS AT AMORA



## Menu 2023

### Canapes

\$ 90

#### Finger Food Cold Options – Choose 3

- Bruschetta tomato with Spanish onion and garlic and fresh basil on crusty bread (V)
- Smoked salmon roulade
- Vietnamese rice paper rolls with sweet chili dipping sauce (GF ; V)
- Melon wrapped in prosciutto (GF ; DF)
- Bocconi, basil & tomato skewers (V)

#### Hot Options – Choose 3

- Vegetable samosa with cucumber raita (V)
- Mini beef slider with Cheese
- Vegetable curry puffs with sweet chilli sauce (V)
- Lamb kofta with minted yoghurt and pomegranate molasses (GF)
- Mushroom Arancini with goat cream cheese (V)
- Beef kebab sticks (GF)
- Chicken skewers with chilli mayonnaise
- Thai vegetable spring rolls
- Mini Beef Pie

### Australian Buffet

from  
\$95 pp

#### Grazing board

- Breads, grilled vegetables, cured Australian meats

#### Salads

- Sweet and sour eggplant salad, red onions, raisins (V, GF)
- Roasted beets, quinoa, avocado, radish salad, citrus dressing (V)

#### From the BBQ

- Grilled white reef fish
- Lemon pepper chicken skewers
- Wagyu beef sausages, caramelised onion
- Grilled oregano, garlic vegetable skewer (V, GF)

#### Dessert

- Chocolate brownie
- Petit Australian pavlovas
- Lamingtons
- Fresh seasonal fruit platter

### 2 Course Set Dinner

\$105 pp

#### Entrée – 1 choice

- Chicken Caesar salad with focaccia croutons and parmesan shavings
- Thai style marinated beef salad with green papaya and sweet & sour dressing
- Spinach and ricotta cannelloni with tomato basil sauce
- Veg - Mushroom Ravioli with sun dried tomato cream

#### Mains – 1 choice

- Chicken breast Parmigiano on pumpkin mash, garlic green beans & Thyme jus
- Grilled chicken breast, pearl couscous, roasted pumpkin, raisins, Cajun tomato sauce
- Smoked Pork loin, braised red cabbage, thyme roasted potatoes, apple jus
- Country beef sausages, mashed Dutch cream potatoes, caramelized onions, rosemary jus Veg - Exotic Mushroom risotto with Shaved parmesan and wild rocket

\*Alternate Serve: \$5.00pp per course

### Non-alcoholic Beverages

from  
\$20 pp

Includes mineral water, soft drinks and a selection of juices

- 4-hour package | \$20pp - including arrival mocktail
- 5-hour package | \$25pp- including arrival mocktail
- Includes freshly brewed coffee and selection of teas



#### \*Terms and Conditions

Minimum numbers apply

Weekend surcharge applies on Saturday and Sunday