AMORA
BRISBANE

Conference & Events 2026

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Amora Hotel Brisbane

Echoing its Thai heritage, the Amora Brisbane delivers a harmonious blend of tradition and modern design throughout the 296 spacious rooms and suites and provides guests with an exquisite wellness experience with a state-of-the-art fitness centre, sauna and outdoor swimming pool. Perfectly positioned in the heart of the CBD, the Amora Brisbane is just a short stroll from Central Railway Station, Queen Street Mall and the entertainment and dining district at Howard Smith Wharves.

Encompassing 1148 square metres of event space, the 11 sophisticated and versatile function rooms exude an abundance of natural light and feature the latest audiovisual equipment and onsite technical support.

Our team of event planners will arrange tailored catering options to align with your event requirements. We welcome you to reach out via bne.functions@amorahotels.com or contact us on +617 3309 3336.

Hotel Amenities

- 296 rooms and suites
- Rooftop pool and sauna
- Chromecast facilities in every room
- 24-hour room service
- State-of-the-art fitness centre
- dapl Restaurant
- The Lobby Bar Cafe
- The Lobby Bar
- 300 metres from Central railway station
- 10-minute walk to Queen Street Mall
- Close to city parks and walking tracks







EVENT SPACES



LAWSON BALLROOM

Located on level one, Lawson Ballroom is our largest event space, filled with natural light and premium AV equipment.



PATERSON ROOM

Located on level one, Paterson Room is a versatile venue ideal for meetings, conferences, training sessions, and more.



SIMPSON ROOM

Simpson is a perfect space for smaller meetings and training sessions. The space can host up to 18 guests' boardroom style, 36 theatre style and 24 classroom style.



DOBSON ROOM

The ideal boardroom meeting space, brainstorming sessions and small private meetings, with a capacity to accommodate up to 16 guests.



MACKELLAR ROOM

Mackellar provides the ideal small meeting space, training and small private events, with a capacity to accommodate up to 18 in u-shape or 36 theatre.



MURRAY ROOM

Located on level two, Murray is a, versatile space ideal for meetings, training sessions, conferences, and cocktail events.



WALKER ROOM

Walker is a versatile, well-equipped space ideal for smaller meetings, training sessions, conferences, and seminars. It also opens onto the Pool Terrace.



POOL TERRACE

Located on level two it's the perfect place to host your next special event. Ideally suited for cocktail parties, special occasions, seated lunches and dinners

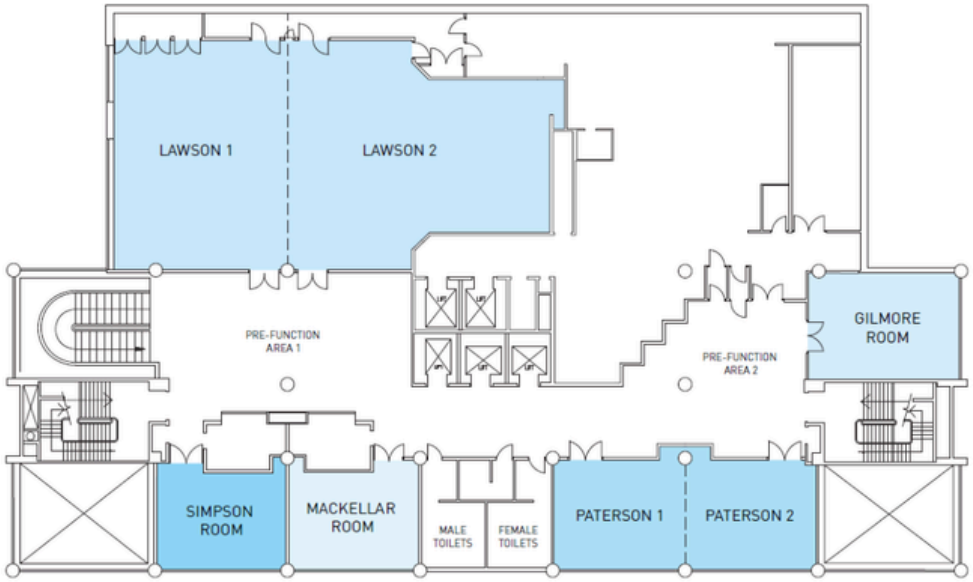


CAPACITIES

	AREA m²	COCKTAIL	BANQUET	THEATRE	CLASSROOM	U-SHAPE	BOARDROOM	CABARET
Lawson Ballroom	282	282	200	282	132	80	80	176
Lawson 1	131	131	90	131	60	42	40	72
Lawson 2	151	151	110	151	72	45	40	88
Paterson Room	90	80	70	90	54	30	36	56
Paterson 1	45	45	30	40	24	18	18	24
Paterson 2	45	45	30	40	27	18	18	32
Gilmore	52	40	40	50	36	18	18	32
Mackellar	39	30	30	36	21	18	18	24
Simpson	39	30	30	36	21	18	18	24
Walker	63	50	40	52	42	21	24	32
Murray	54	45	40	50	36	20	20	32
Dobson	34	-	-	-	-	13	16	-
Pool Terrace	180	180	120	180	-	-	-	96

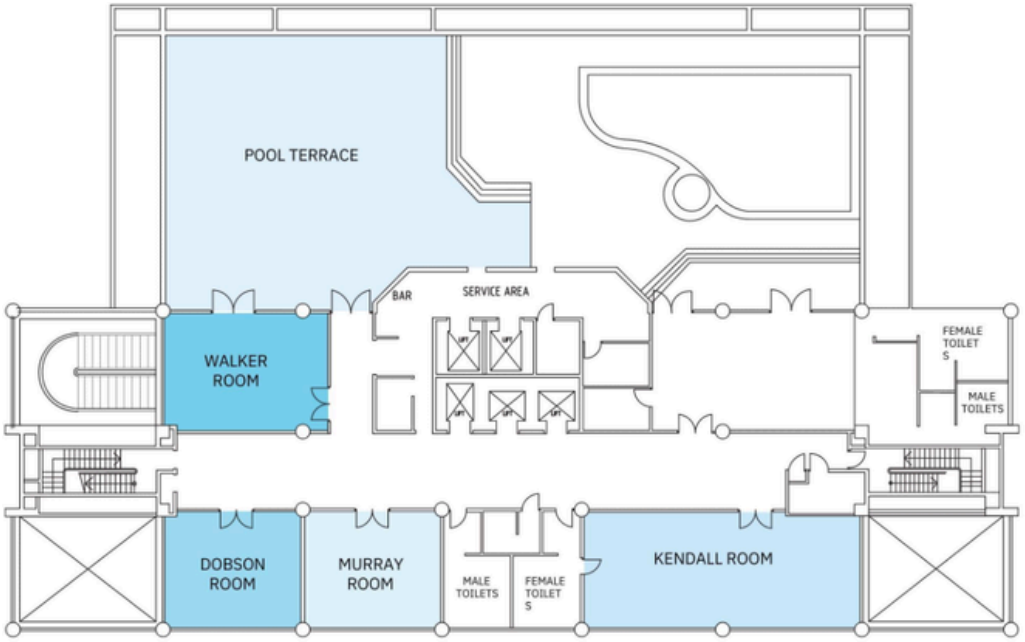
FLOORPLANS

LEVEL ONE



3D VIRTUAL TOUR

LEVEL TWO



3D VIRTUAL TOUR



BREAKFAST

PLATED BREAKFAST

Minimum 15 people.

Served with a selection of juice, freshly brewed tea and coffee. Includes all preset items and your choice of one hot item. Alternate drop additional $5 per person, per item.

PRESET ITEMS ON THE TABLE

Selection of warm assorted Danish pastries
Assortment of individual fruit yoghurts
Seasonal sliced fruit

HOT

Hardwood-smoked ham eggs benedict, poached eggs, truss tomatoes, spinach and hollandaise on sourdough (GFO)
Corn and zucchini fritter with beetroot hummus, smash avo and toasted grains and seeds
(V) Chicken chipolata with scramble eggs and wilted spinach on sourdough (GFO)
Butter milk pancakes with house berry compote and whipped cream and maple butter (V)

MENU ITEMS AND PRICING SUBJECT TO AVAILABILITY AND CHANGE.
(V) – VEGETARIAN (GF) – GLUTEN FREE (VE) – VEGAN (DF) – DAIRY FREE (O) - OPTION AVAILABLE
(A) - AUSTRALIAN (I) - IMPORTED (M) - MIXED ORIGIN

BUFFET BREAKFAST

Minimum 20 people.
Served with a selection of juice, freshly brewed tea and coffee. Includes all cold items and a choice of four hot items. Additional item for $10 per person, per item.

COLD

Seasonal sliced fruit (VE)
Warm croissants and Danishes (V)
Mixed mini muffins (chocolate and vanilla)
Selection of breads, including sourdough and sliced (V)
Selection of spreads including honey, jams, marmalades and vegemite (V)
Assorted fruit yoghurts (V)
House-made organic bircher muesli (V, VEO)
Cereal selection with dairy and alternative milk options (V)
Chilled juices and whole fruit

HOT

Free-range scrambled eggs (V, GF)
Roasted black forest smokehouse chicken chipolatas (DF)
Roasted button mushrooms with zucchini and kale (VE, GF)
Grilled cherry vine tomatoes (VE)
Smoked streaky bacon (GF)
Crunchy hash browns (V)
Baked beans in tomato sauce (VE)
French toast with cinnamon sugar and maple syrup

LIGHT BREAKFAST OPTIONS

Warm mini ham and cheese croissants
Selection of warm assorted Danish pastries
Seasonal sliced fruits (VE)
Assorted fruit yoghurts (V)

JUMPSTART

Detox shots to start your morning
Barista coffees made to order
Peanut butter and salted caramel protein balls
Amora wellness cold-pressed juice



DAY DELEGATE PACKAGES

FULL DAY DELEGATE PACKAGE

Minimum 15 people.

All day tea and coffee
Seasonal whole fruit bowl
Morning tea
Hot working lunch
Afternoon tea
Pens and pads
Purezza water
Table snack

HALF DAY DELEGATE PACKAGE

Minimum 15 people.

All day tea and coffee
Seasonal whole fruit bowl
Morning tea or afternoon tea
Hot working lunch
Pens and pads
Purezza water
Table snack

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LUNCH OPTIONS

Our menus are refreshed seasonally and thoughtfully designed to accommodate a range of dietary requirements. All-day delegate packages include juice, soft drinks, freshly brewed tea and coffee.

DAY DELEGATE PACKAGE

Enjoy curated dining experiences, designed to keep your delegates energised, engaged and inspired throughout the day.

ON ARRIVAL

A selection of fresh seasonal whole fruit with freshly brewed coffee and teas to welcome your guests.

MORNING TEA

One sweet and one savoury item, freshly prepared by our kitchen

LUNCH

A chef-curated menu featuring:

Two gourmet salads

Two signature protein dishes

Seasonal vegetables and accompanying sides

Freshly sliced seasonal fruits and local berries

A gourmet dessert

AFTERNOON TEA

Our signature freshly baked macadamia cookie, alongside a savoury item

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PLATED LUNCH & DINNER

TWO COURSES OR THREE COURSES

Minimum 20 people.

Served with bread and butter, tea and coffee.

ENTRÉE

Burrata, compressed watermelon, aged balsamic, toasted macadamia and basil oil (V)

Salmon gravlax, finger lime, yuzu crème fraîche and soft herbs (GF) (A)

Air-dried wagyu, pickled grapes, smoked almond and truffle aioli (GF)

Heirloom beetroot, whipped feta, candied walnuts and pomegranate molasses (VEO,GF)

Five-spice pork belly, apple slaw, sesame, chilli caramel and peanuts

Grilled tiger prawns, nduja butter, charred lemon and herb salad (GF) (A) (Supplement $6)

Harissa-spiced lamb Barnsley chop, roasted eggplant, labneh and toasted seeds (GF)

MAINS

Herb-roasted chicken supreme, caramelised cauliflower purée, charred greens and jus gras (GF)

180g grass-fed beef eye fillet, potato fondant, broccolini and shiraz jus (GF) (Supplement $6)

Rosemary lamb rump, smoked eggplant purée, heirloom carrots and mint jus (GF)

Crispy-skin barramundi, white bean purée, zucchini and saffron beurre blanc (GF) (A)

Roasted cauliflower steak, romesco sauce, chickpeas and almond crumb (VE, GF)

Grilled pork cutlet, apple and fennel slaw, burnt pear, cider jus and crispy curry leaf (GF)

Slow-braised beef short rib, celeriac purée, glazed shallots and red wine jus (GF)

DESSERTS

Amora pavlova, seasonal berries, lemon myrtle gel and passionfruit coulis

Lemon tart with raspberry puree, fresh raspberrries and pistachio cream

Strawberry and matcha cake with native berry compote and strawberries

Chocolate cake filled with velvety chocolate sauce, raspberry coulis, whipped vanilla cream, fresh berries

Baked cheesecake, mango and passionfruit coulis, toasted coconut

SIDES

Charred broccolini, orange reduction, toasted almonds and olive oil (VE, GF)

Rocket, grilled stone fruit, toasted cashews and aged balsamic (GF)

Honey-roasted Dutch carrots, whipped labneh, macadamia and curry leaf oil (GF)

Rosemary and garlic roasted seasonal root vegetables, sea salt and herbs (VE, GF)

Crispy potatoes, lemon thyme, parmesan and cultured cream (GF)

Alternate drop available for an additional $5 per person, per course.

Upgrade to a 30-minute chef's selection canapé package, including two options, for an additional $18 per person.

BUFFET LUNCH & DINNER

AMORA SIGNATURE

Minimum 50 people.
Served with freshly brewed tea and coffee.

COLD

Baker's basket
Panzanella salad with BBQ chicken and aioli dressing
Cured meats and grilled vegetable grazing platters
Pumpkin and spinach salad with walnuts and honey-balsamic dressing

HOT

Oven-cooked lemon pepper barramundi with salsa verde (DF) (A)
Moroccan-spiced chicken, Israeli couscous and preserved lemons
Roasted Angus beef sirloin, caramelised onion and mushrooms (GF, DF)
Spinach and ricotta ravioli, sun-dried tomato sauce and Parmesan (V)
Roasted garlic and rosemary potatoes (V)
Panache of vegetables (V)

DESSERT

Seasonal sliced fruit (VE, GF)
Sticky date puddings
Seasonal fruit pavlovas with passionfruit coulis (V, GF)
Strawberry tartlets

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BUFFET LUNCH & DINNER

PACKAGES

Custom buffet options and bespoke menus are available to suit your event, cultural preferences and dietary requirements. Please speak with your Event Coordinator.

AMORA POOL TERRACE BBQ

Minimum 20 people.
Selection of breads

SALADS - Choose 3

Greek salad, mixed vegetables, olives and feta
Wedge salad, iceberg, pancetta, buttermilk dressing, avocado
Potato salad, bacon, egg and spring onions
Coleslaw, shredded raw cabbage, house vinaigrette

HOT ITEMS - Choose 3
$9 per person, per item

Smoked chorizo sausage
English Cumberland sausage
Bush spiced chicken thigh
Flank steak with chimichurri
Grilled portobello mushroom
Wagyu beef burger patties
Corn on the cob
Caramelised onions
Grilled root vegetables

Assorted BBQ Condiments

DESSERTS

Chef selection of petit cake and sliced fruit platters.

PAN-ASIAN INSPIRED

Minimum 50 people

SMALL PLATES

Lamb seekh kebab (GF)
Chicken tikka (GF)
Vegetable samosa (VE)
Cauliflower pakora (VE)

MAINS

Lamb rogan josh (GF)
Butter chicken (GF)
Palak paneer (spinach and cottage cheese curry) (V)
Dal tadka (GF, V)
Roti Paratha
Jeera basmati rice (V,GF)

SIDES

Mango pappadum (V)
Pickled lacha onion (V)
Raita cucumber (V)
Traditional Indian salad (V)

DESSERTS

Gulab jamun
Chocolate mousse jars (V)
Seasonal sliced fruit (VE, GF)

ADD ON: AMORA SEAFOOD PACKAGE

INCLUSIONS

Fresh local oysters with lemon and mignonette (A)
Fresh tiger prawns with cocktail sauce and lettuce (I)
Atlantic smoked salmon with finger lime dressing (I)
Spring Bay mussels with garlic and parsley butter (A)
WA baby octopus with olive and heirloom tomato salad (A)
Seafood Linguine and roasted tomato bisque (M)

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COCKTAIL

CANAPÉ PACKAGES

Minimum 20 people.

ONE HOUR	TWO HOUR	THREE HOUR
Selection of 4 canapés	Selection of 5 canapés, 1 substantial canapé	Selection of 6 canapés, 2 substantial canapés

COLD

Heirloom tomato bruschetta, avocado purée, honey balsamic glaze, crostini (V)
Seared rare beef tataki, black garlic sour cream, crisp crouton (GFO)
Salmon and crab rillettes, dill, toasted crostini (GFO) (I)
Tuna tartare cones, chilli–lime dressing (M)
Goats cheese and caramelised onion tart

HOT

Old Bay spiced cauliflower with rose aioli (V)
Peri peri chicken skewers served with bush tomato chutney (GF)
Porcini and truffled mushroom arancini served with garlic aioli (V)
Rosemary lamb pie and tomato relish
Peking duck spring rolls served with sweet chilli sauce
Malaysian chicken curry samosa served with herb yoghurt
Pork belly bites served with chilli mayo and sesame

DESSERT

Chocolate mousse cones
Mixed melon skewers (VE)
Assorted macarons
Baked cheesecake bites served with mango and mint
Seasonal fruit pavlovas with passionfruit coulis (GF)

SUBSTANTIAL CANAPÉS

Home-style chicken curry, basmati pulao and roti
Steak sandwich served with tomato and rocket, served with potato crisps
Lemon pepper fish and chips, served with lemon wedges and tartare sauce (I)
Vietnamese chicken salad, papaya julienne, peanuts and fresh herbs
Mongolian beef or chicken stir-fry with hokkien noodles





COCKTAIL

FOOD STATION

Minimum 20 people.

Minimum two-hour service per station.

Custom station options are available. Please speak with your event coordinator.

GRAZING STATION

Assorted cured and smoked meats, grilled and pickled vegetables, selection of cheeses, fresh and dried fruits, crackers, charcoal lavosh and grilled breads with dips

GRILLED SLIDER STATION

Selection of wagyu beef patties, peri peri chicken and maple-glazed pumpkin on slider buns with assorted vegetables, relishes and sauces

TACO BAR

Soft tortillas served with fresh salads, guacamole, and a selection of grilled chicken, pulled pork, and pulled beef, accompanied by salsa macha

BAO STATION

Selection of soy mushrooms, char siu pork and crispy fried chicken served on steamed bao buns with carrot, chilli, mint, coriander and sauces

POKE BOWL STATION

Build your own poke bowl with our selection of assorted meats, seafood, vegetables, rice and dressings





PLATTERS

PLATTERS TO SHARE

Each platter serves 10 guests as a snack.
Evening events only.

Fresh Australian king tiger prawns (1kg) (A)

Mezze platter, muhammara, whipped feta, tabbouleh, pickles, artichoke hearts, pita bread

Carnivore grazing platter, assorted cold meats, pickles, cheese, grilled breads, crackers and dips (GFO, DF)

Herbivore grazing platter, assorted marinated vegetables, olives, pickles, cheese, grilled breads, crackers and dips (GFO, DF)

Heirloom vegetable crudités, hummus, beetroot dip and baba ghanoush (VE, GF)

Fresh fruit and berries, seasonal sliced fruit, mixed berries and fruit coulis (VE, GF)

Seafood tower, fresh local oysters, fresh tiger prawns, Atlantic smoked salmon, Spring Bay mussels, WA baby octopus (M)



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BEVERAGES

All alcoholic beverage packages come with a selection of soft drinks, mineral water and juices.

AMORA HOTEL BRISBANE PRACTICES THE RESPONSIBLE SERVICE OF ALCOHOL.

AMORA BEVERAGE PACKAGE

ONE HOUR	TWO HOUR	THREE HOUR	FOUR HOUR

ATÉ SPARKLING BRUT
ATÉ PINOT GRIGIO
ATÉ SHIRAZ
GREAT NORTHERN ORIGINAL
CASCADE PREMIUM LIGHT

AMORA DELUXE PACKAGE

ONE HOUR	TWO HOUR	THREE HOUR	FOUR HOUR

DAL ZOTTO PROSECCO
MOTLEY CRU SAUVIGNON BLANC
MOTLEY CRU SHIRAZ
GREAT NORTHERN SUPERCRISP
REVEL PACIFIC HAZE
CASCADE PREMIUM LIGHT

AMORA PREMIUM PACKAGE

Choose one red, one white and one sparkling wine

ONE HOUR	TWO HOUR	THREE HOUR	FOUR HOUR

MOTLEY CRU PROSECCO
STORM BAY SAUVIGNON BLANC
TE MATA CHARDONNAY
STORM BAY PINOT NOIR
HEAD RED CABERNET SAUVIGNON
LITTLE CREATURES PALE ALE
PERONI NASTRO
CASCADE PREMIUM LIGHT

AMORA NON-ALCOHOLIC BEVERAGE PACKAGE

INCLUDES PEPSI PRODUCTS, A SELECTION OF JUICES AND SPARKLING AND MINERAL WATER

Please ask our team if you would like to see the full list of non-alcoholic inclusions.



