



# Events

## Amora Hotel

### Riverwalk Melbourne

E: [esm@amoramelbourne.com.au](mailto:esm@amoramelbourne.com.au) P: 03 9246 1200  
649 Bridge Road, Richmond VIC 3121, Australia

  
**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

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## Full Day Delegate

Min 20 people

### Catering:

#### Arrival

- » Coffee and selection of tea

#### Morning and Afternoon Tea

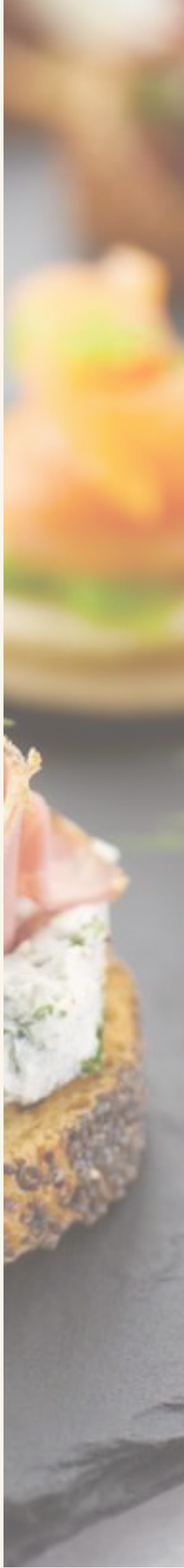
- » Coffee and selection of tea
- » Selection of 1 sweet or savory item

#### 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

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)
- » Walnut brownie (vg,gf)
- » Assorted sweet muffins (v)
- » Assorted glazed Danish pastries (v)
- » Gluten free cake (v,gf)
- » Tropical fruit kebabs with toasted coconut yoghurt (vg,gf)
- » Devonshire scones with strawberry jam & whipped cream (v)
- » Seasonal fruit salad, mint & orange dressing (vg,gf)
- » Smooth yoghurt with granola, fruit coulis (v)

#### Savoury Selections

- » Sesame crusted chicken sausage rolls with tomato relish
- » Cocktail sandwiches with assorted fillings, vegetarian included
- » Petite gourmet pies with tomato chutney, vegetarian included
- » Petite quiches with tomato chutney, vegetarian included
- » Sweet potato & cashew empanada with tomato chutney (v)
- » Cheddar cheese 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)

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## 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

- » Roasted beef, capsicum, cucumber, mixed lettuce & horseradish mayo wraps
- » Cucumber, carrot, red onions, mix lettuce & smashed avocado wraps (vg)

#### Salad

- » Roasted pumpkin salad with field mushroom, spinach & pepitas (vg,gf)

#### Hot Selection

- » Teriyaki chicken Maryland with spring onion & toasted sesame seeds (gf,df)
- » Steamed broccoli, green beans, kale, carrot & French dressing (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

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### Tuesday & Sunday

#### Starters

- » HCT sandwich, ham, tomatoes, Swiss cheese, lettuce & tomato chutney
- » Hardboiled egg sandwich, cornichon, herbs & mayonnaise (v)

#### Salad

- » Chat potato salad with Russian style, carrot, green bean & plant-based Marie rose (vg,gf)

#### Hot Selection

- » Braised beef, tomato, carrot, celery & onion (gf)
- » Thai style vegetable fried rice with green onions, coriander & eggs (v,gf,df)

#### Sweets

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

#### Beverage Selection

- » Coffee, tea, assorted soft drinks & juices

# Conference Lunch

## Wednesday

### Starters

- » Smoked chicken mousse, tomato, mix lettuce filled Turkish breads
- » Grilled vegetables, Tuscan marinade, rocket, tzatziki filled Turkish breads (v)

### Salad

- » Chickpea & sweet potato salad with kale & dukkah (vg,gf)

### Hot Selection

- » Lamb rogan josh with cauliflower, potato, & carrot (gf,df)
- » Spinach ricotta tortellini with Napoli sauce & shaved parmesan (v)
- » 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

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## Thursday

### Starters

- » Pastrami, tomatoes, lettuce, cheese & Dijon mustard wraps
- » Black bean, cucumber, tomato, mix lettuce & tomato relish wraps (vg)

### Salad

- » Asian slaw with wombok, Bok choy & oriental dressing (vg,df)

### Hot Selection

- » Roasted chicken breast with button mushroom, green pea, carrot & seed mustard jus (gf,df)
- » Crispy noodle with tofu, Chinese broccoli, cabbage, capsicum & spring onion (v,df)

### Sweets

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

### Beverage Selection

- » Coffee, tea, assorted soft drinks & juices

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## Friday

### Starters

- » Pita breads with chefs' selection of dips (v)
- » Assorted sushi including vegetarian with soy sauce (gf,df) (vg,gf)

### Salad

- » Cauliflower & quinoa salad with turmeric spice, roasted carrot, green pea & almond flake (vg,gf)

### Hot Selection

- » Oven-baked fish with sauteed rainbow silver beet, & saffron cream sauce (gf)
- » Vegetable green curry with eggplant, carrot, beans & coconut cream (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

# Conference Lunch

## Healthy Start Breakfast

23pp

served buffet style

min people 10

### Served Cold

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

### Beverage Selection

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

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## Full Buffet Breakfast

35pp

served buffet style

min people 20

### Served Cold

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



# Breakfast

## 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 & mini Danish pastries (v)
- » Breakfast rolls with preserves & 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 & scrambled eggs
- » Eggs Benedict
  - poached eggs on a toasted English muffin, shaved Champagne ham, hollandaise sauce & roasted tomato
- » Melbourne Classic
  - smashed avocado, roasted pumpkin, cherry tomatoes, poached egg & sourdough (v,df)
- » Pancake Stack
  - with fresh strawberries, mixed berry compote, chocolate shave & 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 & pistachio (v,gf)
- » Caprese skewer, tomato, bocconcini & 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 & peanut sauce (gf,df)
- » Yakitori chicken, teriyaki & spring onion (gf,df)
- » Stuffed pumpkin flower Mediterranean (v)
- » Pizzette, bocconcini & 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)
- » Thai chicken curry with steamed rice & crispy shallots (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 & crème patisserie (v)
- » Mini pavlova & raspberry coulis (v,gf)

# Canapé Selections



## 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
- » Chat 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 Lunch/Dinner

## 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

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## Upgrades

- 1/2 hour canape package to start 15pp

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## Deluxe Plated Lunch or Dinner

- » Two Course 125pp
  - » Three Course 135pp
- 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
- items marked \*\* 5 pp surcharge

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



## Entrée

- » Moroccan spiced chicken skewer, hummus, cauliflower couscous & lemon ( gf,df)
- » Victorian grain-fed beef carpaccio, rocket, capers, shaved parmigiano reggiano, horseradish (gf)
- » \*\*Grilled king prawn, roasted capsicum salad, romesco sauce & rocket (gf,df)
- » Salmon gravlax, pickled radish, caper berry, dill, cucumber & spiced sour cream (gf)
- » Smoked duck breast, snap peas, and carrot puree & organic greens (gf,df)
- » Five spice pork belly, apple cinnamon purée, cabbage slaw & mustard jus (gf)
- » King brown mushroom scallops, quinoa & mushroom duxelles, fennel puree & micro greens (v,gf)
- » Green pea & feta cheese arancini, parmigiano reggiano & Napoli sauce (v)

## Main Course

- » \*\*Gippsland grass-fed beef fillet, truffle mash, asparagus & port wine jus (gf)
- » \*\*Market fish, squid ink seafood cannellini bean ragu & rocket salad (gf,df)
- » Gippsland grass-fed porterhouse, garlic mash, green beans & red wine jus (gf)
- » Mustard & maple infused pork sirloin, sweet potato mash, broccolini & syrup liege sauce (gf)
- » Slow braised lamb shank, parsnip puree, caponata, and jus (gf,df)
- » Tuscan spiced lamb rump with pumpkin mash, Dutch carrot & creamy peppercorn sauce (gf)
- » Garlic infused chicken breast, soft parmesan & basil polenta, charred zucchini & brandy jus (gf)
- » Turmeric roasted cauliflower, yellow spilt pea purée, pomegranate & caper salsa (vg,gf)

## Dessert

- » Apple & rhubarb crumble tart & vanilla ice cream (v)
- » Pavlova, raspberry coulis, tropical fruitsv & whipped cream (gf)
- » Sticky date pudding, butter scotch sauce & vanilla ice cream (v)
- » Belgian chocolate fondant, and vanilla ice cream (v)
- » Tiramisu with shaved chocolate & crème Chantilly (v)
- » Cheesecake, white chocolate & yoghurt ganache (v)
- » Sago pudding, coconut flake, and passionfruit (vg,gf)

items marked \*\* 5pp surcharge

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



## Package 1

70pp

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
- » Roasted pumpkin salad with field mushroom, spinach & balsamic glaze (vg,gf)
- » Ancient grain salad with chickpea, sweet potato & plant-based feta cheese (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 sauteed rainbow silver beet & pomodoro sauce (gf,df)
- » Red wine braised chicken, mushrooms, carrot & onion (gf,df)
- » Steamed vegetable medley tossed in scented olive oil (vg,gf)
- » Roasted potatoes, Cajun spiced & rosemary (vg,gf)
- » Vegetable green curry with eggplant, carrot, beans & coconut cream (vg,gf)
- » Steamed jasmine rice (vg,gf)
- » Spinach ricotta tortellini with cream sauce & shaved parmesan (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
- » Roasted pumpkin salad with field mushroom, spinach & balsamic glaze (vg,gf)
- » Ancient grain salad with chickpea, sweet potato & plant-based feta (vg,gf)
- » Bread selection with assorted condiments

### Cold Items

- » Selection of cured meats & pickled vegetables with assorted condiments
- » Marinated green mussels with spicy tomato & coconut 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, sauteed rainbow silver beet & pomodoro sauce (gf)
- » Red wine braised chicken, mushrooms, carrot & onion (gf,df)
- » Steamed vegetable medley tossed in scented olive oil (vg,gf)
- » Roasted potatoes, Cajun spiced & rosemary (vg,gf)
- » Vegetable green curry with eggplant, carrot, beans & coconut cream (vg,gf)
- » Steamed jasmine rice (vg,gf)
- » Spinach ricotta tortellini with cream sauce & shaved parmesan (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
- » Roasted pumpkin salad with field mushroom, spinach & balsamic glaze (vg,gf)
- » Ancient grain salad with chickpea, sweet potato, and plant-based feta cheese (vg,gf)
- » Shrimp cocktail, cos lettuce, cherry tomatoes & Marie rose dressing (gf,df)
- » Bread selection with assorted condiments

### Cold Items

- » Selection of cured meats & pickled vegetables with assorted condiments
- » Smoked salmon, pickled cocktail onion, caper & crème fraiche (gf,df)

### Carvery

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

### Hot Items

- » Soup of the day
- » Oven baked market fish with sauteed rainbow silver beet & pomodoro sauce (gf)
- » Red wine braised chicken, carrot & onion (gf,df)
- » Beef stroganoff, mushroom, onion & sour cream (gf)
- » Steamed vegetable medley tossed in scented olive oil (vg,gf)
- » Roasted potatoes, Cajun spiced & rosemary (vg,gf)
- » Vegetable green curry with eggplant, carrot, beans & coconut cream (vg,gf)
- » Steamed jasmine rice (vg,gf)
- » Spinach ricotta tortellini with cream sauce & shaved parmesan (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

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)

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### 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

- » 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
- » Frankie Sparkling Brut NV (South Australia)
- » Até Pinot Grigio (South Australia)
- » Até Sauvignon Blanc (South Australia)
- » Até Chardonnay (South Australia)
- » Até Rosé (South Australia)
- » Até Shiraz (South Australia)
- » Assorted Soft Drinks
- » Assorted Juices

### Premium Package

- » Peroni Draught
- » Cascade Premium Light
- » Hazy Apple Cider
- » Clover Hill Pyrenees Cuvée MV (Pyrenees, VIC)
- » Catalina Sounds (Marlborough, NZ) Sauvignon Blanc
- » Tar and Roses Heathcote Shiraz 2020 (Heathcote, VIC)
- » Assorted Soft Drinks
- » Assorted Juices

### Soft Drink Package

- » Minimum 2 hours 15pp
- » Additional hours 3pp

# Beverage Packages





# Drink List

## Beer & Cider

### On Tap

» Carlton Draught	Pot 7	Pint 10.5
» Great Northern	7	10.5
» Mountain Goat Pale Ale	9	12
» Mountain Goat Summer Ale	9	12
» Peroni	10	14.5
» Hazy Apple Cider	8	11

### Australian Beer

» Cascade Premium Light	Btl 8
» Victoria Bitter	9
» Great Northern	9.5
» Pure Blonde	10.5
» Crown Lager	11.5
» 4 Pines Pale Ale	11.5

### International Beer

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

### Cider

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

## Wine

### Sparkling Wine

» Frankie Sparkling Brut NV (SA)	Gls 8.5	Btl 40
» Brown Brothers Prosecco (VIC)	12	58
» Clover Hill Pyrenees Cuvée MV (VIC)	12	58

### Moscato

» Kismet Moscato NV (Central, VIC)	8.5	40
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### Rosé

» Até Rosé (South Australia)	8.5	40
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### White Wine

» Até Pinot Grigio (SA)	Gls 8.5	Btl 40
» Até Sauvignon Blanc (SA)	8.5	404
» Até Chardonnay (SA)	8.5	0
» Catalina Sounds Sauvignon Blanc (NZ)	-	58

### Red Wine

» Até Shiraz (SA)	8.5	40
» Tar and Roses Shiraz (VIC)	9	42
» Wynns Coonawarra Estate (SA)	11.5	58
» Tamar Ridge Pinot Noir (TAS)	12	60

### Basic Spirits

» 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

» Pepsi, Pepsi Max	4.5	5.5
» Coke, Coke No Sugar, Diet Coke	-	5.5
» Solo	4.5	-
» Schweppes Lemonade	4.5	-
» Dry Ginger Ale	4.5	-
» Tonic Water, Soda Water	4.5	-
» Lemon Lime & Bitters	5	-

### Water

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

### Upgrades

#### Cocktail on arrival

» Choice of one of the following cocktails - Mojito, Tequila Sunrise or Tropical Spritz

# Beverage List

Having a themed event? Let us know and we can tailor a cocktail on arrival to your theme.



15 each

# 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

For further information please contact our events team.

[esm@amora.melbourne](mailto:esm@amora.melbourne)

03 9246 1200

649 Bridge Road, Richmond VIC 3121, Australia

# Audio Visual

