
MEETINGS & EVENTS



Amora Hotel Riverwalk Melbourne

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649 Bridge Road,
Richmond VIC 3121



AMORA
RIVERWALK MELBOURNE

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

Working Style Lunch served outside the room

Chef's Selection of sandwiches & wraps, a salad and two small warm items served with a fruit platter, one sweet item, brewed coffee and tea, soft drinks & juice.

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

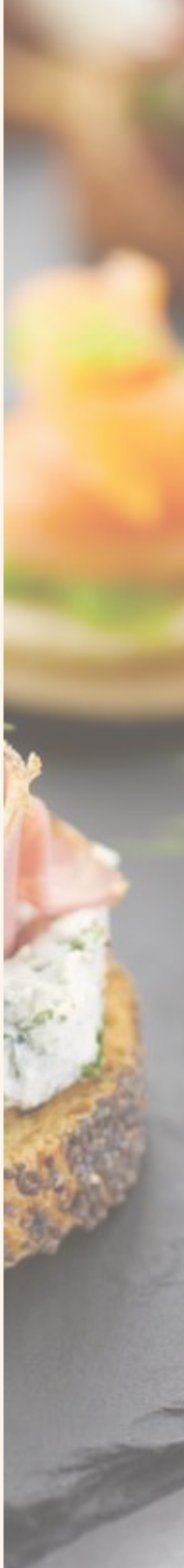
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Morning & Afternoon Tea

served buffet style

under 10 - our chef's select

16pp

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)

Assorted sweet muffins (v)

Selection of glazed Danish pastries (v)

Gluten free cake (v,gf)

Devonshire scones with strawberry jam and whipped cream (v)

Savoury Selections

Petite assorted quiche with tomato chutney; vegetarian included

Bean & capsicum empanada with tomato chutney (vg)

Vegetable spring roll with sweet chili sauce

Vegetable Punjabi samosa with tomato relish (vg)

Cheddar cheese scones served with salted butter medallions (v)

+5pp, per item Premium Selections

Sweet Selections

Walnut brownie (vg,gf)

Tropical fruit kebabs with toasted coconut yoghurt (vg,gf)

Seasonal fruit salad with mint & orange dressing (vg,gf)

Smooth yoghurt with granola, fruit coulis (v)

Portuguese custard tart (v)

Savoury Selections

Virginia ham, cheese & tomato filled croissants

Petite assorted gourmet pies with tomato chutney, vegetarian included

Vegetable frittata with tomato relish (v,gf)

Cocktail sandwiches with assorted fillings, vegetarian included

Wagyu sausage roll with tomato relish

Customise Your Day

+8pp - Extra catering item

+8pp - Just coffee and selection of tea per break

+5pp - Purezza Sparkling Mineral Water (unlimited)

+10pp - Selection of chilled juices

+20pp - Continuous coffee and selection of tea - up to 8 hours

Working Style Lunch

served outside function room

min 15 people

35pp

Included in Day Delegate Package, upgrade to a Chef's Buffet Lunch for 5pp

Chef's Selection of sandwiches & wraps, a salad and two small warm items served with a fruit platter, one sweet item, brewed coffee and tea, soft drinks & juice.

Limited A La Carte

served in the restaurant

less than 15 only

37pp

Individually plated meals (orders collected in the morning) served with a fruit platter, brewed coffee and tea, soft drinks & juice.

Chef's Buffet Lunch

served in an allocated area

min 15 people

40pp

The daily menu includes a grazing board with assorted breads and dips, two salads, three warm items served with fruit platter, one sweet item, brewed coffee and tea, soft drinks & juice served outside the function room

menu changes daily - please see below

Monday & Saturday

To Start

Grazing board of assorted breads and dips

Salad

Garden Salad, mix lettuce, carrots, cucumber, red onion, apple cider dressing (vg,gf)

Beetroot & orange salad, rocket, goats cheese, balsamic glaze (gf)

Hot Selection

Chicken cacciatore, capsicum, Kalamata olives (gf,df)

Yangzhou fried rice, mixed vegetables, crispy shallots, spring onions (vg,gf)

Sweets

Chef's choice sweet treats

Fresh seasonal fruit platter (vg,gf)

Beverage Selection

Coffee, tea, assorted soft drinks & juices

Tuesday & Sunday

To Start

Grazing board of assorted breads and dips

Salad

Curried broccoli salad, chickpeas, carrot (vg,gf)

Herby crushed potato salad, crispy bacon, green peas, red onion, aioli (gf,df)

Hot Selection

Beef bourguignon, carrot, celery, mushrooms (gf,df)

Stir-fry Asian vegetables, tofu, spring onions (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

Wednesday

To Start

Grazing board of assorted breads and dips

Salad

Greek salad, cucumber, olives, red onion, and plant-based feta (vg,df)

French lentil salad, chicken breast, carrot, parsley and wine dressing (gf,df)

Hot Selection

Lamb korma, coconut cream, garam masala (gf,df)

Steamed Jasmine rice (vg,gf)

Casarecce pasta, zucchini, capers, Kalamata olives, chili flakes, parmesan cheese, puttanesca sauce (v)

Sweets

Chef's choice sweet treats

Fresh seasonal fruit platter (vg,gf)

Beverage Selection

Coffee, tea, assorted soft drinks & juices

Thursday

To Start

Grazing board of assorted breads and dips

Salad

Roasted sweet potato salad, baby spinach, mushrooms, quinoa, house dressing (vg,gf)

Wombok salad, poached shrimp, carrot, cucumber, oriental dressing (gf,df)

Hot Selection

Grilled chicken breast, sautéed mushrooms, green peas, creamy peppercorn sauce (gf)

Thai green curry, eggplant, green beans, zucchini, tofu (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

Friday

To Start

Grazing board of assorted breads and dips

Salad

Tumeric cauliflower salad, green peas, carrot, coconut yoghurt & lime dressing (vg,gf)

Wild rice salad, grilled chicken breast, dried cranberries, cucumber, honey mustard dressing (gf,df)

Hot Selection

Steamed salmon, orange-ginger soy sauce, Asian greens, red chilies (gf,df)

Spinach ricotta tortellini, roasted pumpkin, cherry tomatoes, creamy sauce, parmesan cheese (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

Simple Start Breakfast

served buffet style

min people 10

25pp

Served Cold

Breakfast breads, butter, jams

Vanilla yoghurt with assorted fruit coulis (v,gf)

Homemade Bircher muesli with coconut, raisins & sliced almonds (v)

Fruit salad (vg,gf)

Mini Danish pastries & croissants (v)

Beverage Selection

Coffee and selection of teas

Chilled breakfast smoothies (v)

Full Buffet Breakfast

served buffet style

min people 30

35pp

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, butter, jams

Served Hot - select 4, additional items, \$5 each item, pp

Scrambled farm fresh eggs (v, gf)

Double smoked bacon (gf, df)

Grilled chicken sausages (gf, df) / Pork & fennel sausages (gf, df)

Hash brown (v) / Gem potatoes (v)

Tuscan spiced roasted chat potatoes (vg, gf)

Moroccan spiced breakfast mushrooms (vg, gf)

Sweet corn fritters with tomato relish (v)

Oven roasted tomatoes with mozzarella cheese, parsley (v, gf)

Grilled gourmet herby tomatoes (vg, gf)

English baked beans (vg, df)

Pancakes, berry compote, maple syrup

Congee, spring onions, fried shallots, soy sauce (vg,gf)

Beverage Selection

Coffee and selection of tea

Juice selection | tropical, orange, apple

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



Plated Breakfast

served to the table

min people 20

35pp

Served to the middle of the table

Natural & fruit yoghurts (v,gf)

Freshly sliced seasonal fruit (vg,gf)

Assorted breakfast pastries (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, sourdough

Smoked Salmon Eggs Benedict

poached eggs on a toasted English muffin, smoked salmon, baby spinach, hollandaise sauce

Melbourne Classic

smashed avocado, roasted pumpkin, tri quinoa, rocket, dukkha, poached egg, sourdough (v,df)

Pancake Stack

fresh strawberries, mixed berry compote, chocolate shaves, 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	25pp
1 hour	2 cold + 2 hot	6 pieces pp & 1 substantial	32pp
2 hours	2 cold + 2 hot	8 pieces pp & 1 substantial	49pp
3 hours	3 cold + 3 hot	10 pieces pp & 2 substantial	59pp
4 hours	4 cold + 4 hot	14 pieces pp & 3 substantial	69pp
Additional substantial			10pp, per item
Additional sweet			6pp, per item

Cold Canapés

Caprese skewer, tomato, bocconcini and basil pesto (v,gf)
Pumpkin, spinach & hummus tartlet (vg,df)
Smoked chicken tart, cucumber, seeded mustard aioli (df)
Prosciutto wrapped asparagus (gf,df)
Assorted sushi selection with soy, wasabi, pickled ginger (gf,df)
Roasted beef rice paper roll with hoisin sauce (df)
Smoked salmon mousse on blinis, dill sour cream
Pan seared scallop, mango & 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)
Crying tiger beef skewer, tamarind sauce (df)
Pizzette, BBQ chicken, mozzarella cheese (v)
Chickpea falafel with minted yoghurt (v)
Mushroom & feta cheese arancini with aioli (v)

Substantial Canapés

Cauliflower popcorn with chipotle mayo and wedges (v)
Kimchi fried rice with mixed vegetable, chili & sesame (vg,gf)
Butter chicken curry with Jasmine rice, coriander (gf)
Beer battered fish & chips with gribiche sauce
Twice cooked sticky pork belly bao bun, sesame seeds (df)
Wok fried rice noodles with vegetables (vg,gf)
Mini grass-fed beef burgers with Swiss cheese

Sweet Canapés

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)

Bowls

served to the table

1 bowl serves 10

+20 each - Seasoned fries with chipotle mayo (v)

+20 each - Garden salad, carrot, tomato, house dressing (vg,gf)

+25 each - Roasted root vegetables (vg,gf)

+25 each - Chat potato salad with crispy bacon, mayonnaise, spring onions (gf,df)

+25 each - Steamed broccoli with sumac dressing, crispy shallots (vg,gf)

Platters

served buffet style

1 platter serves 10

40 each - Bread & Dips

Artisan breads with homemade dips

70 each - Assorted Sandwich Platter

Chef's selection, assorted filled sandwiches

60 each - Assorted Savory Platter

Assorted savoury warm items, pies, quiches, sausage rolls, tomato sauce

120 each - Pacific Oysters (24pcs)

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

240 each - Seafood Royal

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

90 each - Charcuterie

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

80 each - Cheese

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

80 each - Petit Fours (20pcs)

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

40 each - Fruit

Seasonal fresh fruits

Amora Grazing Table

50 covers per table, approx. 1.5m

950 each

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, crudités & nuts

Sharing Lunch or Dinner

min 10 people

Two Course

69pp

Three Course

79pp

Personalised menus (two per table)

Sample Menu:

Bread roll and salted butter per guest

Antipasto as shared entrée

Set Main Course or Alternate Serve Main Course

Plated Lunch or Dinner

min 20 people

Two Course

75pp

Three Course

85pp

Personalised menus (two per table)

Sample Menu:

Bread roll and salted butter per guest

Alternate drop two or three courses

Coffee and tea to finish

Upgrades

1/2 hour canapé package to start

20pp

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



Entrée

Beef carpaccio, pickled celery, capers, shaved parmigiano reggiano, horseradish dressing (gf)

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

Yellowfin tuna tartar, cucumber, radish, avocado mousse, micro herbs (gf,df)

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

Smoked cod croquette, five beans, tendrils, chipotle mayo (gf)

Victorian wild mushrooms, 65-degree egg, pecorino sauce (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, pumpkin risotto, green mussels, micro herbs (gf)

Gippsland Grass-fed porter house, garlic mash, green beans & red wine jus (gf)

Slow braised ox cheek, celeriac purée, baby spinach, Dutch carrots (gf)

Maple & orange infused pork sirloin, braised red cabbage, kipfler potatoes, seeded mustard sauce (gf)

Slow braised lamb shank, parsnip purée, caponata, jus (gf)

Garlic infused chicken breast, soft parmesan & basil polenta, broccolini & peppercorn sauce (gf)

Grilled cauliflower steak, cannellini bean purée, micro greens, salsa verde (vg,gf)

Dessert

Sticky date pudding, butterscotch sauce, vanilla ice cream

Pavlova, raspberry coulis, tropical fruits, whipped cream (gf)

Apple & rhubarb crumble tart, vanilla ice cream (v)

Belgian chocolate fondant, vanilla ice cream (v)

Tiramisu with shaved chocolate, crème Chantilly (v)

Lemon meringue tart, lemon curd, strawberry (v)

Sago pudding, coconut flake, passionfruit (vg,gf)

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



Package 1

served buffet style

min people 20

75pp

Served with bread rolls and butter

Coffee and selection of tea to finish

Salads & Bread

Classic Caesar salad with crispy bacon, croutons, parmesan & aioli

Five bean salad, red onion, green beans, lime & coriander dressing

Roasted winter vegetable salad, baby spinach, quinoa, house dressing (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, capers, Kalamata olives, cherry tomatoes, Napoli sauce (gf)

Grilled chicken thigh, Victorian wild mushrooms, creamy garlic sauce (gf)

Vegetable fried rice, mixed Asian vegetables, crispy shallots, spring onions (vg,gf)

Pumpkin gnocchi, green peas, medley tomatoes, sage butter sauce, parmesan shaves (v)

Steamed vegetable medley tossed in scented olive oil (vg,gf)

Roasted potatoes, Cajun spice and thyme (vg,gf)

Desserts

Chef's selection of mini pastries & tartlets

Seasonal fresh fruit platter (vg,gf)



Package 2

served buffet style

min people 20

85pp

Served with bread rolls and butter
Coffee and selection of tea to finish

Salads & Bread

Classic Caesar salad with crispy bacon, croutons, parmesan & aioli
Five bean salad, red onion, green beans, lime & coriander dressing
Roasted winter vegetable salad, baby spinach, quinoa, house dressing (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)
Roasted rump of beef with horseradish sauce & gravy (gf)

Hot Items

Soup of the day
Oven baked market fish, capers, Kalamata olives, cherry tomatoes, Napoli sauce (gf)
Grilled chicken thigh, Victorian wild mushrooms, creamy garlic sauce (gf)
Vegetable fried rice, mixed Asian vegetables, crispy shallots, spring onions (vg,gf)
Pumpkin gnocchi, green peas, medley tomatoes, sage butter sauce, parmesan shaves (v)
Steamed vegetable medley tossed in scented olive oil (vg,gf)
Roasted potatoes, Cajun spice and thyme (vg,gf)

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

served buffet style

min people 20

90pp

Served with bread rolls and butter

Coffee and selection of tea to finish

Salads & Bread

Classic Caesar salad with crispy bacon, croutons, parmesan & aioli

Five bean salad, red onion, green bean, lime & coriander dressing

Roasted winter vegetable salad, baby spinach, quinoa, and house dressing (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

Smoked salmon, pickled cocktail onion, caper & crème fraiche (gf)

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, capers, Kalamata olives, cherry tomatoes, Napoli sauce (gf)

Grilled chicken thigh, Victorian wild mushrooms, creamy garlic sauce (gf)

Vegetable fried rice, mixed Asian vegetables, crispy shallots, spring onions (vg,gf)

Pumpkin gnocchi, green peas, medley tomatoes, sage butter sauce, parmesan shaves (v)

Steamed vegetable medley tossed in scented olive oil (vg,gf)

Roasted potatoes, Cajun spice and thyme (vg,gf)

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

served buffet style

min people 20

75pp

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 - Skewers

min. 10 per order

+5.5 each - Italian herb chicken & vegetables (gf,df)

+5.5 each - Haloumi & vegetables with Dukkah spice (v,gf)

+6 each - Churrasco beef with chimichurri salsa (gf,df)

+7 each - Lemon pepper prawns with lime aioli (gf,df)

BBQ - Grill

min. 20 per order

+4.5 each - Texan smoked buffalo wings, garlic butter, Texas hot sauce (gf)

+4.5 each - Grilled broccolini & lemon gremolata (vg,gf)

+5 each - Pork & fennel sausages (gf)

+5 each - Chorizo sausages (gf)

+7 each - Southern BBQ pork ribs (gf,df)



Beverage Packages

	Amora Package	Premium Package
60 mins (minimum)	30pp	42pp
2 hours	40pp	52pp
3 hours	50pp	62pp
4 hours	60pp	72pp
5 hours	70pp	82pp

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

	Pot	Pint
Carlton Draught	7	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

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

International Beer

	B
Heineken	13
Corona	13
Asahi	13
Peroni	13
Guinness	14

Cider

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

Wine

Sparkling Wine

	Gls	Btl
Frankie Sparkling Brut NV (SA)	8.5	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

	Gls	Btl
Até Pinot Grigio (SA)	8.5	40
Até Sauvignon Blanc (SA)	8.5	40
Até Chardonnay (SA)	8.5	40
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.



Audio Visual

prices are per item, per day, inclusive of GST

Conference Equipment

XGA data projector & 8x8ft screen	340
XGA data projector	300
Clicker	50
8x8ft projection screen	40
5x3ft whiteboard & markers	60
Flipchart with butchers paper & markers	70
RF remote mouse	50
Laser pointer	50
Computer speakers	55
PA System	150
PA System with handheld or lapel microphone	250
Additional handheld or lapel microphone	170
Lectern with gooseneck microphone	200
Lectern only	90
0.8m x 0.8m riser (8 pieces)	1,000

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

03 9246 1200

649 Bridge Road, Richmond VIC 3121, Australia

