



AMORA

BRISBANE

END OF YEAR
FUNCTIONS

PACKAGE ONE

CHRISTMAS COCKTAIL

\$109 PER PERSON

Minimum 40 people.

Includes four-hour venue hire, three hours of canapes, choice of four hot items, a grazing station, three-hour standard beverage package, and basic Christmas decorations supplied. Substantial item additional \$5 per person, per item.

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

HOT

Szechuan pepper-fried pork belly & sour apple
(GF) (DF)

Pistachio, lemon & saffron arancini (GF) (V)

Beetroot & feta arancini (V)

Cajun-crusted prawns

Tempura prawn

Beef & red bean empanada

Moroccan lamb pie & tomato relish

Moroccan vegetable roll (V)

Spiced cauliflower (V)

Pulled pork & candied onion croquettes

Smoked corn croquette (V)

Lamb madras samosa

Lemongrass & coriander chicken koftas (GF)

Peri peri chicken skewers (GF)

Peking duck spring rolls

Vegetable spring rolls wrapped in rice (GF) (VE)

Chicken & lemongrass wonton

Prawn gow

Char siu pork buns

Mediterranean vegetable stuffed pumpkin flowers (V)

Beef wellington

Mushroom & goat cheese wellington (V)

Mini brioche ham croque monsieur

Turkey, cranberry & brie croquette

Nutmeg-spiced pumpkin and goat curd tartlets (V)

Flavoured fruit mince tartlets (V)

SUBSTANTIAL

COLD

Black onyx beef tataki salad, sprouts, endive, spring onion, cabbage, carrot & peanut dressing (GF) (VO)

Orange-glazed pork belly poke bowl, brown rice, avocado, julienne vegetables & sesame dressing (VEO) (GF)

Plum-basted duck breast, thin vegetables, vermicelli noodles, spring onion & cashew (VO)

Golden syrup-baked pumpkin, quinoa, feta, avocado, pepitas & sticky fig dressing (V) (GF) (VEO)

HOT

Crispy beer-battered fish, finger lime aioli & triple-fried chips (DF)

Five spiced-braised pork belly & pickled radish bao bun (DF)

Wagyu beef sliders, gherkin, smoky barbeque sauce & triple-fried chips (GFO)

Mongolian beef noodle with seasonal vegetables (DF)

Exotic mushroom and porcini cream gnocchi, pecorino, spinach & pine nuts (V) (GF) (VEO)

Stir-fried tofu, vermicelli noodles & black garlic vegetables (VEO) (GF)

Fried chicken sliders, slaw, gochujang mayonnaise & triple-fried chips (GFO)

Chicken karaage, slaw & wasabi mayo (GF)

PACKAGE TWO

FESTIVE SEASON FLING cont'd

Minimum 40 people.

Includes four-hour venue hire, two course alternate drop, three-hour standard beverage package, and basic Christmas decorations supplied. Add on Christmas Dessert Buffet for an additional \$20 per person.

ENTREE | COLD

Burratina, heirloom tomatoes, honey pear, finger lime & eucalyptus oil (V)

Gravlax salmon, pickled beetroots, lemon crème fraîche & herbs (GF)

Shaved beef bresaola, citrus segments, feta whip, native dukkah croutons & fig balsamic (GFO)

Compressed balsamic melon, jamon, arugula on pane de casa

Beetroot carpaccio, goat curd, chicory, pine nuts & candied pear (VEO)

Lime ceviche kingfish, fennel, green apple, native sea herbs & dill oil (GF) (DF)

ENTREE | HOT

Fried five-spice pork belly with salad of watermelon, candied onion, orange, arugula & crackling dust

King prawns, tomato bisque, apple, fennel and celeriac remoulade & chive oil (GF)

Charred asparagus, pear remoulade, crispy pancetta, poached egg & herb oil (GF) (VEO)

Moroccan-spiced lamb tenderloin, green pea purée with salad of red radish, shaved fennel & herbs (GF)

Fried oyster mushrooms, grilled marinated vegetables, native pesto & crushed macadamia (VE)

Juniper duck, baked beetroot, cherry compote, apple slaw & chocolate jus

Venison, grilled broccolini, sweet potato galette & pomegranate and currant glacé

MAIN

Bush-spiced chicken supreme, pumpkin hummus, glazed baby carrot, asparagus, herb oil & pepitas (GF)

180gm beef eye fillet, sweet pommes, braised carrot, sugar snaps, shallots & bordelaise

Lemon thyme lamb tenderloin, parsnip marsala, warrigal greens, radish assiette & vincotto (GF)

Pan-seared barramundi, sautéed chard, sage and eschallot cream, petite beetroot & truffle oil (GF)

Roasted mushroom cap steak, baby vegetables, confit potato, barley sauce & truffle herb oil (VE) (GFO)

Grilled pork cutlet, honey-braised witlof, candied onion, butternut squash mash, snow pea, porcini cream jus

Gold band snapper, new potatoes, baby zucchini, sauce vierge & native sea herbs (GF)

Teriyaki eggplant, potato mille-feuille, edamame & chilli ponzu (VE) (GF)

Braised beef cheek, pommes gratin, broccolini & au jus

Smoky tomato risotto, wilted spinach, charred green onion, truffle herb oil & carrot top crisp (VE) (GF)

Pistachio and cranberry-stuffed turkey roulade, pumpkin mash, sautéed greens & cranberry jus

Plum and clove-roasted ham, roasted root vegetables, buttered green peas & plum jus

Exotic mushroom wellington, golden syrup pumpkin blend, black garlic sautéed greens & riberry and port reduction (V)

PACKAGE TWO

FESTIVE SEASON FLING

\$119 PER PERSON

DESSERT

Chocolate jaffa delice, candied orange, Chantilly cream & orange glacé (GF) (V)

Lemon myrtle cheesecake, gingernut crumb & mixed berries (V)

Rosella panna cotta, berry consommé (V) (GF)

Salted honey crème brûlée, pistachio biscotti & vanilla bean ice-cream (V)

Cheese selection of blue, brie and cheddar with fresh and dried fruits, charcoal lavosh, blood orange pâté de fruit & golden hazelnut (V)

Chocolate praline tart & mixed berries (V)

Tropical fruits pavlova, passionfruit coulis & mango sorbet (V) (GF)

Sticky date pudding, salted caramel sauce, rum and raisin ice cream & praline (V)

Christmas pudding, brandy anglaise & cherry compote

SIDES

\$3.50 PER PERSON, PER ITEM

Chocolate jaffa delice, candied orange, Chantilly cream & orange glacé (GF) (V)

Lemon myrtle cheesecake, gingernut crumb & mixed berries (V)

Rosella panna cotta, berry consommé (V) (GF)

Salted honey crème brûlée, pistachio biscotti & vanilla bean ice-cream (V)

Cheese selection of blue, brie and cheddar with fresh and dried fruits, charcoal lavosh, blood orange pâté de fruit & golden hazelnut (V)

Chocolate praline tart & mixed berries (V)

Tropical fruits pavlova, passionfruit coulis & mango sorbet (V) (GF)

Sticky date pudding, salted caramel sauce, rum and raisin ice cream & praline (V)

Christmas pudding, brandy anglaise & cherry compote

CHRISTMAS DESSERT BUFFET ADD-ON

Trifle

Lamingtons

Tropical fruit pavlovas

Flavoured fruit mince pies

Profiteroles

Macarons

Steamed Christmas pudding with brandy anglaise

Seasonal sliced fruits

PACKAGE THREE

END OF YEAR GALA

\$129 PER PERSON

Minimum 100 people.

Includes four-hour venue hire, traditional Christmas buffet, three-hour standard beverage package, and basic Christmas decorations supplied. Add on options are a seafood buffet upgrade for an additional \$50 per person, and a two-hour chef-stationed carvery for \$5 per person, per chef.

GRAZING STATION

Selection of cured meats, grilled vegetables, cheeses, fresh and dried fruits, nuts and fruit pâtés with crackers, charcoal lavosh, grissini's and selection of breads and oils

SALADS

Potato salad with gherkins, egg and seeded mustard aioli

Caesar salad

Heirloom vegetable salad with preserved lemon vinaigrette (VE) (GF)

Roasted pumpkin salad with baby spinach, quinoa, pepitas & molasses (VE) (GF)

Caprese salad (V)

Chicken, grilled zucchini, pepita & kale tabbouleh salad

HOT

Davidson plum and clove-roasted leg ham with plum jus lie

Pistachio and cranberry turkey ballotine with rosemary salt root vegetables of beetroot, sweet Potato, parsnips

Confit garlic and thyme-roasted leg of lamb with bush tomato-salted chat potatoes

Golden syrup-glazed Hasselback butternut pumpkin with black garlic sautéed green vegetables

Parmesan-crusted cauliflower bake

DESSERTS

Trifle

Lamingtons

Tropical fruit pavlovas

Flavoured fruit mince pies

Profiteroles

Macarons

Steamed Christmas pudding with brandy anglaise

Seasonal sliced fruits

SEAFOOD ADD-ON

Moreton Bay bugs (GF)

Salt-baked whole salmon, capers, dill & shaved fennel (GF)

King prawns with cocktail sauce (GF)

Shucked Pacific oysters with mignonette (GF)

Blue swimmer crab (GF)

Capsicum-dressed green shell mussels (GF)

CONDIMENTS

Mint jelly | Mustards | Cranberry chutney

Worcestershire | Tabasco

CHEF CARVERY STATION ADD-ON

Davidson plum and clove-roasted leg ham with selection of sauces including plum jus lié, apple chutney and seeded, American, pickled, English and dijon mustard