



CHRISTMAS EVENTS

ALL PACKAGES INCLUDE:

Private Function Room Hire
Festive Christmas Decorations
Background Music
Personalised Menus

Everything you need to create a memorable and
seamless Christmas celebration for your guests.



AMORA
HERENCIA

RIVERWALK MELBOURNE



MINGLE & JINGLE COCKTAIL STYLE

CELEBRATE THE FESTIVE SEASON WITH CANAPÉS & DRINKS

2 hours select 3 cold or hot + 1 substantial	\$49pp
3 hours select 5 cold or hot + 2 substantial	\$59pp
4 hours select 7 cold or hot + 3 substantial	\$69pp

(groups of 20 or more)

Served Cold

Ratatouille & Hummus Tartlet, zucchini, eggplant, capsicum (vg)

Caprese Skewer, cherry tomato, bocconcini and basil pesto (v,gf)

Pan-seared Scallop, mango and chilli salsa (gf,df,i)

Smoked Salmon Mousse, crème fraiche and avruga caviar on rice cracker (gf,i)

Roasted Beef, cornichons and seed mustard mayo on brioche

Served Hot

Charcoal & Feta Arancini with aioli (v)

Mediterranean Pizzetta, zucchini, capsicum and hummus (v)

Lemon Myrtle Chicken Skewers (gf,df)

Kataifi Prawn, pistachio with chili & lime sauce (df)

Mini Beef Wellington, mushroom stuffed and cranberry gravy

Substantial Items

Ancient Grain Salad, tomato, green capsicums, and cranberries (vg,gf)

Falafel Bao Bun, pickled cucumber, carrot, and sumac yoghurt (v)

Lamb Kofta Slider, cumin yoghurt, and pickled cucumber & onion (gf)

Shrimp Rolls, marie rose sauce, avocado mousse (df,i)

Mini Wagyu Beef Burger, caramelized onion and swiss cheese

Sweet

Mini Pavlova with summer berries (v,gf)

Assorted Macarons (v)

Mini Boutique Lamingtons (v)

Portuguese Custard Tart (v)

Chocolate Royal Profiteroles (v)

Chia Pudding with passionfruit (vg,gf)

gf - gluten free | df - dairy free | vg - vegan | v - vegetarian | a - seafood is from Australia
i - seafood is imported | m - seafood has mixed origins



TOAST, DINE & CELEBRATE

2 & 3 COURSE, SIT DOWN LUNCH OR DINNER

30 minutes of Chef's Canapés
2 courses | \$79pp or 3 courses | \$89pp
Select 2 menu items per course, served alternatively
(groups of 20 or more)

Entrée

Burrata Cheese, honey-roasted heirloom beetroot, festive candied walnuts (v)
Tiger Prawns, cos lettuce, green beans, almond and spicy coconut dressing (gf,df,a)
Citrus-cured Salmon Gravlax, marinated artichoke, dill crème fraîche, caperberries, radish (gf,i)
Duck & Morello Cherry Pâté, spiced apricot chutney and toasted brioche
Golden Chicken Kiev Balls, roasted pumpkin purée, pickled cauliflower, toasted pepitas
Fremantle Octopus, roasted peperonata, romesco sauce and crispy basil (gf,df,a)

Main Course

Gippsland grass-fed Eye Filet, mashed potato, asparagus and port wine jus (gf)
Pan-roasted Cone Bay Barramundi, crushed minted peas, blistered cherry tomatoes, roasted kipflers, champagne-citrus beurre blanc (gf)
Orange, Honey & Clove Glazed Champagne Ham, apple purée, dutch carrots, orange & fennel salad (gf)
Turkey Roulade, brussels sprouts, bacon and cranberry jus (gf)
Slow-cooked Lamb Rump, minted raita, harissa green beans, pomegranate & buckwheat herb salad and cranberry glaze (gf)
Caramelized Roasted Cauliflower, vadouvan spiced sauce, pickled golden raisins, tamari seeds, & micro herbs (vg,gf)

Add a Side to Share (additional cost)

Garden Salad with tomato, cucumber, carrot and house dressing - \$20 per bowl
Seasoned Fries with garlic aioli - \$ 20 per bowl
Roasted Root Vegetables - \$25 per bowl
Potato Salad with crispy bacon, dijon mayonnaise and parsley - \$25 per bowl
Steamed Broccoli with sesame dressing, crispy shallots - \$25 per bowl

Dessert

Christmas Pudding, brandy caramel sauce and vanilla ice cream
Pavlova, raspberry coulis, blueberries and whipped cream (gf)
Lemon Meringue Tart, raspberry coulis, lemon custard, fresh berries
Vanilla Panna Cotta, rhubarb compote and mandarin (gf)
Chia Pudding with passionfruit (vg,gf,df)

To Finish

Freshly Brewed Coffee & Tea with mini-christmas cookies to share

gf - gluten free | df - dairy free | vg - vegan | v - vegetarian | a - seafood is from Australia
i - seafood is imported | m - seafood has mixed origins



THE FESTIVE FEAST

A LAVISH BUFFET FILLED WITH FESTIVE FAVOURITES

30 minutes of Chef's Canapés
Christmas Buffet | \$89pp

(groups of 30 or more)

Starters & Seafood

Artisan Breads with selected dips and butter
Cold & Cured Cuts of Sliced Meats & selected condiments (df)
Salmon Gravlax, capers and sour cream (gf,df,i)
Marinated Half Shell New Zealand Mussels (gf,df,i)

Salad

Cos Salad with vine-ripened tomato, cucumber, red onion, bocconcini pearls & aged modena balsamic (v,gf)
Spiced Roasted Cauliflower with pomegranate, toasted pistachio, baby spinach and tahini-lemon dressing (vg,gf)
Ancient Grains ensemble with farro, Israeli couscous, red radish, roasted zucchini, tamari seeds and red currants (vg)

Carvery

Orange & Honey Glazed Champagne Ham with traditional apple sauce (gf)
Roast Turkey Breast with cranberry sauce (gf,df)
Roasted Beef Sirloin with gravy (gf)

Served Warm

Oven-baked Atlantic Salmon with blistered cherry tomato, charred asparagus, and citrus beurre blanc (gf,i)
Roasted Chicken Breast, dutch carrots, baby capsicum & maple-mustard glaze with festive dried fruits (gf)
Roasted Chat Potatoes with confit garlic and rosemary (vg,gf)
Steamed Broccoli with cranberry agrodolce sauce (vg,gf)
Pumpkin & Ricotta Ravioli in a brown butter sauce, sage, cherry tomatoes, finished with shaved parmesan (v)

Desserts

Mini Pavlova with summer berries (v,gf)
Christmas Pudding with brandy caramel sauce (v)
Seasonal Fruit Platter (vg,gf)
Local & Imported Cheese Selection with dried fruits, nuts & crackers (gfa)

To Finish

Freshly Brewed Coffee & Tea with mini-christmas cookies to share

gf - gluten free | df - dairy free | vg - vegan | v - vegetarian | a - seafood is from Australia
i - seafood is imported | m - seafood has mixed origins



DRINKS

Choose from a range of beverage packages, from our House Selection through to Premium offerings, tailored to suit your event and budget. Alternatively, you may choose to open a limited or full bar tab, create a customised beverage selection, or offer a cash bar where guests purchase their own drinks.

PACKAGE OPTIONS

AMORA STANDARD

Up to 2 Hours - \$40 per person
Up to 3 Hours - \$50 per person
Up to 4 Hours - \$60 per person

BEER

Carlton Draught \ Great Northern Super Crisp
Cascade Premium Light

WINE

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)

OTHER

Assorted Soft Drinks
Assorted Juices

AMORA PREMIUM

Up to 2 Hours - \$52 per person
Up to 3 Hours - \$62 per person
Up to 4 Hours - \$72 per person

BEER

Peroni Draught
Cascade Premium Light
Apple Cider

WINE

Totara Sauvignon Blanc, Marlborough, NZ
Tar & Rose Shiraz (Heathcote, Victoria)

OTHER

Assorted Soft Drinks
Assorted Juices

DRINKS CHARGED ON CONSUMPTION

Option 1: Choose one of our beverage packages for your guests, with drinks charged on consumption based on actual usage.

Option 2: Curate a beverage offering to suit your guests and budget. Select from our standard or premium beverage menus, including wines, beers, spirits, soft drinks and juices.

All beverages are charged on consumption, ensuring you only pay for what your guests enjoy.

CASH BAR

Provide your guests with the flexibility to purchase beverages of their choice directly from the bar during your event.

*additional staffing charges may apply. Please speak with your Event Coordinator for further details and to determine the most suitable arrangement for your event.