SCHOOL FORMALS AT AMORA



From $90 pp

COCKTAIL PACKAGE

- 2-Hour Canapé Package (3 hot, 3 cold)
- 4-Hour Non-Alcoholic Beverage Package

From $95 pp

BUFFET PACKAGE

- Australian Buffet (2 salads, 4 grilled items and dessert buffet)
- 4-Hour Non-Alcoholic Beverage Package

From $105 pp

PLATED DINNER PACKAGE

- 2-Course Set Menu
- 4-Hour Non-Alcoholic Beverage Package

Enhancements

- Alternate Serve $5.00 pp per course
- Pre-dinner Canapés (chef's selection) $25.00 pp
- Additional Course $15.00 pp
- Dessert Buffet $20.00 pp
- DJ and Photo Booth recommendations on request.
- Audiovisual Equipment hire available on request.
- Additional hour of non-alcoholic beverages $5.00 pp

All packages include

- Room hire, tables and chairs
- Venue crockery, cutlery, glassware and napery
- Parquetry dance floor
- Seating chart
- Complimentary welcome mocktail on arrival

Pricing is based on a minimum of 100 guests
*Terms & Conditions apply

Contact us: +61 2 9696 2500 | syd.functions@amorahotels.com | amorahotels.com/sydney/meetings-events/packages
Amora Hotel Jamison Sydney, 11 Jamison Street, Sydney NSW 2000, Australia

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Menu Options

Canapés $90

Finger Food Cold Options – Choose 3

- Tomato bruschetta with Spanish onion, garlic and fresh basil on crusty bread (V)
- Smoked salmon roulade
- Vietnamese rice paper rolls with sweet chilli dipping sauce (GF; V)
- Melon wrapped in prosciutto (GF; DF)
- Bocconcini, basil & tomato skewers (V)

Hot Options – Choose 3

- Vegetable samosa with cucumber raita (V)
- Mini beef slider with cheese
- Vegetable curry puffs with sweet chilli sauce (V)
- Lamb kofta with minted yoghurt and pomegranate molasses (GF)
- Mushroom arancini with goat's cream cheese (V)
- Beef kebab sticks (GF)
- Chicken skewers with chilli mayonnaise
- Thai vegetable spring rolls
- Mini beef pie

Australian Buffet from $95 pp

Grazing board
- Breads, grilled vegetables, cured Australian meats

Salads
- Sweet and sour eggplant salad, red onions, raisins (V, GF)
- Roasted beetroot, quinoa, avocado and radish salad with citrus dressing (V)

From the BBQ
- Grilled white reef fish
- Lemon pepper chicken skewers
- Wagyu beef sausages, caramelised onion
- Grilled oregano and garlic vegetable skewers (V, GF)

Dessert
- Chocolate brownie
- Petit Australian pavlovas
- Lamingtons
- Fresh seasonal fruit platter

*Terms and Conditions
- Minimum numbers apply.
- A weekend surcharge applies on Saturdays and Sundays.

2-Course Set Dinner $105 pp

Entrée – Choose 1

- Chicken Caesar salad with focaccia croutons and Parmesan shavings
- Thai-style marinated beef salad with green papaya and sweet & sour dressing
- Spinach and ricotta cannelloni with tomato and basil sauce
- Veg – Mushroom ravioli with sun-dried tomato cream

Mains – Choose 1

- Chicken breast Parmigiano on pumpkin mash, garlic green beans & thyme jus
- Grilled chicken breast, pearl couscous, roasted pumpkin, raisins, Cajun tomato sauce
- Smoked pork loin, braised red cabbage, thyme-roasted potatoes, apple jus
- Country beef sausages, mashed Dutch Cream potatoes, caramelised onions, rosemary jus
- Veg – Exotic mushroom risotto with shaved Parmesan and wild rocket

*Alternate Serve: $5.00pp per course

Non-alcoholic Beverages from $20 pp

Includes mineral water, soft drinks and a selection of juices.

- 4-hour package | $20 pp – includes an arrival mocktail
- 5-hour package | $25 pp – includes an arrival mocktail

Includes freshly brewed coffee and a selection of teas

