




AMORA
HERENCIA
RIVERWALK MELBOURNE

Weddings

we believe,
it's your day, your way

Congratulations

on your engagement...

Thank you for considering Amora Herencia Riverwalk Melbourne for your wedding ceremony and/or reception.

Set against picturesque parklands and views of the Yarra River, our outdoor spaces offer a beautiful backdrop for a relaxed ceremony and stunning garden photoshoot.

The Event Pavilion provides an elegant setting for a garden-inspired luncheon or a formal evening celebration, while the Park Room is perfect for intimate gatherings of under 50 guests.

Our dedicated Wedding Team is here to support every detail of your special day.

We believe in "your day, your way."





with love

Our packages are fully customisable to suit your vision, needs, and budget.

AMORA 'I DO'

- 30 minutes of Chef's selected canapés on arrival (2 hot & 2 cold items)
- 2 or 3 courses alternate service sit down lunch or dinner
- 5 hour beverage package including freshly brewed coffee & tea
- Discounted prices for children under 12 years

additional inclusions;

- Personal wedding coordinator
- Designated room hire for up to 5 hours
- Personalised menus
- Complimentary PA system & microphone
- Complimentary cutting and service of cake on platters for each table
- Gift table, wedding cake table and knife
- Placement of menus, name cards and bonbonniere (as provided by the Bride and Groom)
- Pre-wedding menu tasting for the wedding couple

complete the package;

- Honeymoon Suite including sparkling wine, chocolates, room service breakfast, midday checkout and complimentary car parking
- Additional discounted accommodation for guests
- Discounted car parking for all guests (150 spaces available)

FROM \$169 PER GUEST



AMORA 'I DO'

MENU

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 Tataki

daikon, apple, pomegranate and ponzu dressing (gf, df)

Smoked Salmon Gravlax

tempered yoghurt, rainbow beetroots, radish (gf)

Five Spice Pork Belly,

apple cinnamon purée, cabbage slaw & mustard jus (gf)

Burrata Cheese

heirloom tomatoes, hand pounded basil pesto, basil crisps (v, gf)

Green Pea & Feta Cheese Arancini

parmigiano-reggiano, napoli sauce (v)

Asparagus

stracciatella, crispy shallot, gremolata, organic greens (v, gf)

Main Course

Gippsland Grass-Fed Eye Fillet

garlic mash, asparagus & port wine jus (gf)

Gippsland Grass-Fed Porterhouse

garlic mash, green beans, red wine jus (gf)

Market Fish

herby potato cake, salsa Verde, pickled kohlrabi and herb salad (gf,df)

Maple & Orange Infused Pork Sirloin

braised red cabbage, kipfler potatoes & seed mustard sauce (gf)

Sous Vide Lamb Rump

mediterranean couscous, dutch carrots, harissa yoghurt, jus

Garlic Infused Chicken Breast

soft parmesan & basil polenta, broccolini & peppercorn sauce (gf)

Caramelized Roasted Cauliflower

vadouvan spiced sauce, pickled golden raisins, tamari seeds, & micro herbs ((vg,gf)

Dessert | Coffee & Tea

Pavlova

raspberry coulis, mixed berries, whipped cream (gf)

Earl Grey Infused Pannacotta

peach compote, walnut crumble, and crème chantilly (v)

Caramel Baked Cheesecake

poached pear, vanilla ice cream (v)

Belgian Chocolate Fondant

vanilla ice cream (v)

Summer Berry Opera Slice

fresh berry compote, shaved chocolate and crème chantilly (v)

Lemon Meringue Tart

tangy lemon curd, fresh strawberries (v)

Sago Pudding

coconut flakes, passionfruit (vg,gf)

EXTRAS

Bowls to the table, 1 bowl caters for approx. 10 guests

Seasoned Fries

chipotle mayo (v) +\$20

Garden Salad

carrot, tomato, house dressing (vg,gf) +\$20

Roasted Root Vegetables

(vg,gf) +\$25

Chat Potato Salad

crispy bacon, mayonnaise, spring onions (gf,df) +\$20

Steamed Broccoli

sumac dressing, crispy shallots (vg,gf) +\$20



Platters served buffet style, 1 platter caters for approx. 10 guests

Bread & Dips

artisan breads, homemade dips +\$40

Pacific Oysters

mignonette, tabasco sauce, fresh lemons +\$120, 24 pieces

Seafood Royale

tuna tartar, half shell mussels, clams, pacific rock oysters,

prawn cocktail with mignonette, marie rose sauce, fresh lemons +\$240

Charcuterie

continental sliced salami, prosciutto, chicken liver pâté with caper berries, cornichons, marinated

feta, pickles, olives, crackers, artisan breads +\$90

Cheese

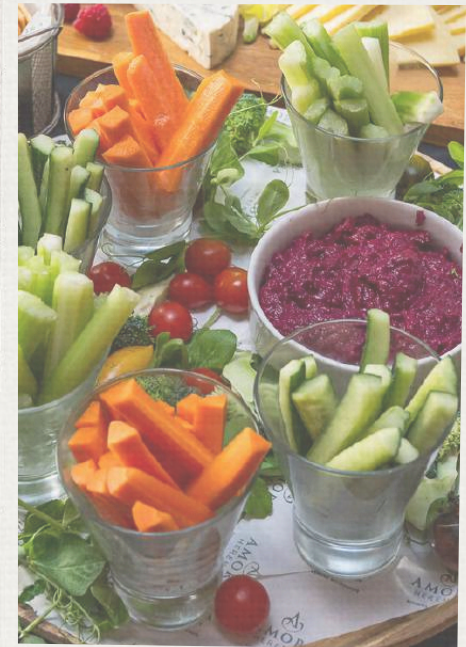
imported, local cheese - soft, hard, blue, quince paste, dried & fresh fruits, honey & crackers +\$80

Petit Fours

chef's choice small, decorated cakes, macarons, éclairs & sweets +\$80, 20 pieces

Fruit

decorated cakes, macarons, éclairs & sweets +\$80, 20 pieces



The Amora Grazing Table, 50 covers per table, approx. 1.5m

selection of premium & imported cheeses, cured meats including prosciutto & salamis, marinated olives, pickled vegetables, fresh & dried fruits, crackers, breads, grissini & lavosh served with homemade dips, crudités & nuts +\$950

gf - gluten free | veg - vegetarian | vg - vegan | df - dairy free



AMORA KIDS

Entrée

Kids Charcuterie Plate

ham, cheese, cherry tomatoes, vegetable sticks and crackers

Main Course, choice of 1

Kids Steak

steamed vegetables, garden salad (gf,df)

Atlantic Salmon

steamed vegetables, lemon, salad (gf,df)

Chicken Breast Parmigiana

mozzarella cheese, fries, salad

Beer Battered Barramundi

fries, garden salad

Penne Pasta

napoli sauce, parmigiano-reggiano (v)

Dessert, choice of 1

Belgian Chocolate Fondant

mixed berries, vanilla ice cream (v)

Seasonal Fruit Salad

vanilla bean ice cream (v,gf)

Petit Cake

vanilla bean ice cream

Drinks

assorted soft drinks & juices





with love

Our packages are fully customisable to suit your vision, needs, and budget.

AMORA 'COCKTAIL'

- Your selection of 10 deluxe canapés and 2 substantial canapés, approximately 20 pieces per person
- 5 hour beverage package including freshly brewed coffee & tea
- Discounted prices for children under 12 years

additional inclusions;

- Personal wedding coordinator
- Designated room hire for up to 5 hours
- Personalised menus
- Complimentary PA system & microphone
- Complimentary cutting and service of cake on platters for each table
- Gift table, wedding cake table and knife
- Placement of menus and bonbonniere (as provided by the Bride and Groom)

complete the package;

- Honeymoon Suite including sparkling wine, chocolates, room service breakfast, midday checkout and complimentary car parking
- Additional discounted accommodation for guests
- Discounted car parking for all guests (150 spaces available)

FROM \$160 PER GUEST



AMORA 'COCKTAIL' MENU

Cold Canapés

Salt Baked Beetroot Tart, chèvre, modena balsamic glaze (v)
Pumpkin, Spinach, Hummus Tartlet (vg,df)
Tea Smoked Chicken Tart, compressed cucumber,
seed mustard aioli (df)
Prosciutto Wrapped Asparagus, black garlic oil (gf,df)
Smoked Salmon Mousse on Blinis, salmon caviar, dill sour cream
Pan Seared Scallop, mango & chili salsa (gf,df)

Hot Canapés

Moroccan Spiced Lamb Kofta , coriander yoghurt (gf)
Panko Prawn, chili lime sauce (df)
Yakitori Chicken, teriyaki, spring onion (gf,df)
Crying Tiger Beef Skewer, tamarind sauce (df)
Mini Beef Wellington, stuffed with mushrooms & gravy
Stuffed Pumpkin Flower, mediterranean vegetables (v)
Charcoal & Feta Cheese Arancini, with aioli (v)

Substantial

Cauliflower Popcorn,
chipotle mayo, wedges (v)
Buttermilk Southern Fried Chicken Slider,
asian slaw, cajun spice
Beer Battered Fish & Chips,
gribiche sauce
Twice Cooked Sticky Pork Belly Bao Bun
sesame seeds (df)
Grass Fed Wagyu Beef Mini Burgers,
swiss cheese

Sweet Canapés - additional \$4 per person. per item

Lemon Meringue Tart (v)
Strawberry Rhubarb Coconut & Sago Bowl (vg, gf)
Dark Chocolate Mousse Tart, crushed nuts (v)
Assorted Macarons (v)
Variety of Profiteroles, and Crème Patisserie (v)
Mini Pavlova, raspberry coulis (v, gf)



with love

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AMORA 'BUFFET'

- Deluxe buffet menu including breads, charcuterie, mains, carvery meats, salads, condiments and decadent desserts
- 5 hour beverage package including freshly brewed coffee & tea
- Discounted prices for children under 12 years

additional inclusions;

- Personal wedding coordinator
- Designated room hire for up to 5 hours
- Personalised menus
- Complimentary PA system & microphone
- Complimentary cutting and service of cake on platters for each table
- Gift table, wedding cake table and knife
- Placement of menus, name cards and bonbonniere (as provided by the Bride and Groom)

complete the package;

- Honeymoon Suite including sparkling wine, chocolates, room service breakfast, midday checkout and complimentary car parking
- Additional discounted accommodation for guests
- Discounted car parking for all guests (150 spaces available)

FROM \$170 PER GUEST



AMORA 'BUFFET' MENU

Antipasto & Breads

Artisan Bread Selection
with cultured butter

Gourmet Charcuterie Board

delicately sliced salami, prosciutto, and chicken liver pate,
served with caper berries, cornichons, marinated olives,
assortment of fine crackers

Salmon Gravlax

capers, sour cream, pickled baby onions (gf,df)

Salads

Caesar Salad

baby cos, golden croutons, crispy bacon, boiled eggs, shaved
parmesan cheese

Garden Salad

cucumbers, carrot, and apple cider vinaigrette (vg,gf)

Mediterranean Cucumbers & Herb Salad

cucumber chunks, medley tomatoes, red onion, kalamata olives,
plant-based feta cheese, oregano (vg,gf)

Steamed Broccoli with Artichokes

roasted red capsicum & toasted almonds, finished with lemon
zest and extra virgin olive oil (vg,gf)

Cavery

Rosemary & Garlic Infused Roast Lamb Shoulder
with mint jus (gf,df)

Roasted Beef Rump

with horseradish cream, rich gravy (gf)

Main Course

Oven Baked Atlantic Salmon

capers, carrot, celery, sauce vierge (gf,df)

Grilled Chicken Breast

zucchini, cherry tomatoes, spinach, green beans, citrus &
herb jus (gf)

Vegetable Fried Rice

mixed asian vegetables, crispy shallots, spring onions
(vg,gf)

Casarecce Pasta

asparagus, caper, kalamata olive, chilli flake, parmesan
cheese and puttanesca sauce (V)

Steamed Vegetable Medley

tossed in scented olive oil (vg,gf)

Roasted Potatoes

lemon pepper and thyme (vg,gf)

Sweet Canapés - additional \$4 per person. per item

Mini Pavlova

topped with summer berries (gf,v)

Assorted Tartlets

featuring lemon meringue, chocolate mousse, crème brûlée

Fresh Seasonal Fruit Platter

assortment of seasonal fruits (vg,gf)

Cheese

a curated assortment of local & imported cheese,
complemented by dried fruits, nuts, gourmet crackers
(gf on request)

SOMETHING INTIMATE...

LESS THAN 50 GUESTS



- 30 minutes of Chef's selected canapés on arrival (2 hot & 2 cold items)
- 2 or 3 course alternate service lunch or dinner
- 5 hour beverage package including freshly brewed coffee & tea
- Discounted prices for children under 12 years

additional inclusions;

- Personal wedding coordinator
- Designated room hire for up to 5 hours
- Personalised menus
- Gift table, wedding cake table and knife
- Placement of menus, name cards and bonbonniere (as provided by the Bride and Groom)

complete the package;

- Discounted accommodation for bridal couple and guests
- Discounted car parking for all guests (150 spaces available)

STARTING AT \$179 PER GUEST



DRINKS

Included in Package

BEER

Carlton Draught & 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

Additional Upgrades

TAITTINGER BRUT RESERVE NV
CHAMPAGNE

additional cost applies for the duration of the event

BASIC SPIRITS

additional cost applies for the duration of the event

Conditions apply in accordance with RSA
A COCKTAIL ON ARRIVAL

additional cost applies

choice of one of the following - Mojito,
Tequila Sunrise or Tropical Spritz

Upgrade to Premium (costs apply)

BEER

Peroni Draught & Cascade Premium Light
Hazy Apple Cider

WINE

Clover Hill Pyrenees Cuvee MV (Pyrenees, VIC)

Até Pinot Grigio (South Australia)

Catalina Sounds (Marlborough, NZ)

Sauvignon Blanc

Até Chardonnay (South Australia)

Até Rosé (South Australia)

Tar and Roses Heathcote Shiraz 2020
(Heathcote, VIC)

OTHER

Assorted Soft Drinks & Assorted Juices

Keep it Soft

ASSORTMENT OF SOFT DRINKS

additional cost applies Minimum 2 hours

Looking for something more?

Ask about our Bar649 Menu



CEREMONIES *with love for love..*

Marry Indoors or in the Picturesque Parklands

Venues & Capacities

Event Pavilion - all weather proof - up to 250 guests

Park Room - indoor - 50 guests

O'Connell Reserve - outdoor - 250 guests

(see note below re: permit and wet weather plan)

Inclusions

- Personal wedding coordinator
- Private Room Hire
- Set up of the Ceremony space
- Up to 30 white garden ceremony chairs
- Clothed white signage table and two chairs
- PA System with microphone

City of Yarra Permit

A permit is required for use of O'Connell Reserve - Bride and Groom to arrange City of Yarra - O'Connell Reserve Permit 03 9205 5729. Small fee applies, direct to the council. Event Pavilion and Park Room can be used as a wet-weather back up, subject to availability. Please note a minimum gap of 2 hours is required between the ceremony and reception for set up rooms.

Our packages are fully customisable to suit your vision, needs, and budget.

ENHANCE THE DAY

*with love
for love..*



STYLING

- Bridal table set up of one floral piece, tea lights, taper candles with base (white) plus bud vase (white) with florals and pillar candles
- Bar piece
- Grounded signage piece
- Guest tables: 13 small white vases with white florals and pillar candles
- Acrylic table numbers – black, white, and beige
- Upgrade to white Tiffany chairs



ACCOMMODATION

A fantastic range of accommodation is available for your guests. Spacious courtyard rooms, superior rooms, suites and two bedroom townhouse apartments are available for your family and your guests.



ARRIVE & LEAVE IN STYLE

Greet your guests by arriving in the Amora Limousine or pull up to the jetty on your own private boat. Please ask our Events Staff for more information.



ADDITIONS

- Wedding cake cut and individually served \$5pp
- Children's meals, under 12 years of age \$50 per child
- Supplier meals (i.e. photographer, videographer, band members, DJ etc.) \$50pp main course + soft drinks, coffee & tea
- Menu tasting (additional guests attending) \$60pp
- DJ and Photo Booth hire - available on request

Tailored wedding packages available on request
Prices subject to change