



# Conference & Events 2026

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


# Amora Hotel Brisbane

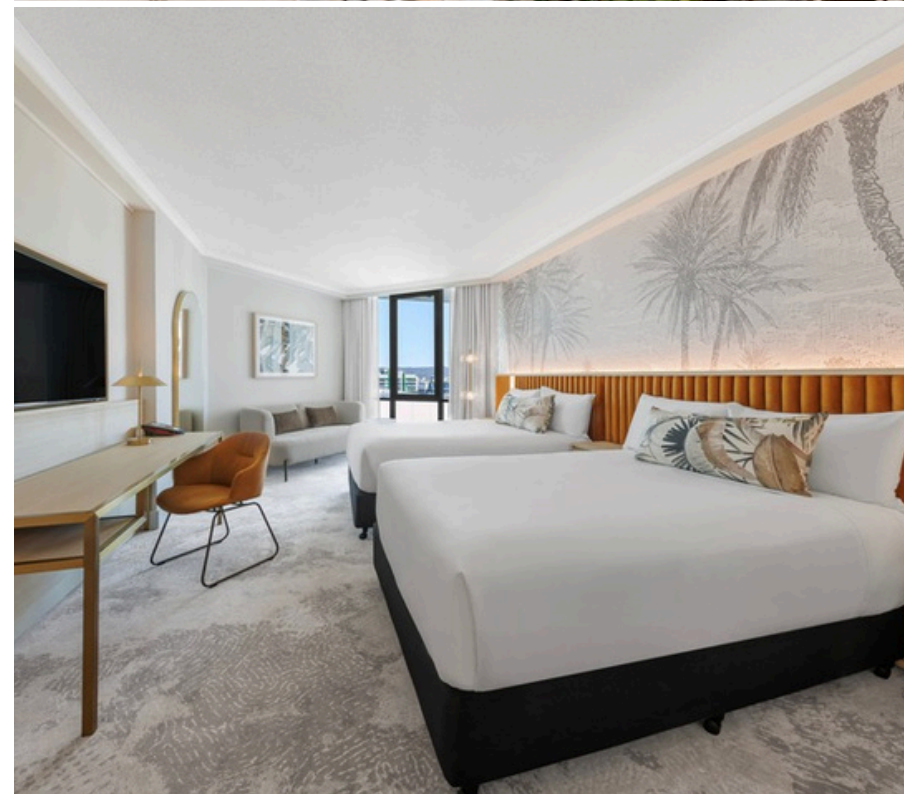
Echoing its Thai heritage, the Amora Brisbane delivers a matrimony of tradition and modern design throughout the 296 spacious rooms and suites and provides guests an exquisite wellness experience with a state-of-the-art fitness centre, sauna and outdoor swimming pool. Perfectly positioned in the heart of the CBD, the Amora Brisbane is just a short stroll from Central Railway Station, Queen Street Mall and the entertainment and dining district at Howard Smith Wharves.

Encompassing 1148 square metres of event space, the 11 sophisticated and versatile function rooms, exudes an abundance of light and features the latest audiovisual equipment and onsite technical support.

Our team of event planners will arrange tailored catering options to align with your event requirements. We welcome you to reach out via [bne.functions@amorahotels.com](mailto:bne.functions@amorahotels.com) or contact us on +617 3309 3336.

## Hotel Amenities

- |  |  |
|--|--|
|  296 rooms and suites                |  The Lobby Bar Cafe                     |
|  Rooftop pool and sauna              |  The Lobby Bar                          |
|  Chromecast facilities in every room |  300-metres from Central train station  |
|  24-hour room service                |  10-minute walk to Queen Street Mall    |
|  State-of-the-art fitness centre     |  Close to city parks and walking tracks |
|  dapl Restaurant                     |  |



# EVENT SPACES



## LAWSON BALLROOM

Located on level one, Lawson Ballroom is our largest event space, filled with natural light and premium AV equipment.



## MACKELLAR ROOM

Mackellar provides the ideal small meeting space, training and small private events, with a capacity to accommodate up to 18 in u-shape or 36 theatre.



## PATERSON ROOM

Located on level one, Paterson Room is a versatile venue ideal for meetings, conferences, training sessions, and more.



## MURRAY ROOM

Located on level two, Murray is a versatile space ideal for meetings, training sessions, conferences, and cocktail events.



## SIMPSON ROOM

Located on level one, Paterson Room is a versatile venue ideal for meetings, conferences, training sessions, and more.



## WALKER ROOM

Walker is a versatile, well-equipped space ideal for smaller meetings, training sessions, conferences, and seminars. It also opens onto the Pool Terrace.



## DOBSON ROOM

the ideal boardroom meeting space, brainstorming sessions and small private meetings, with a capacity to accommodate up to 16 guests.



## POOL TERRACE

Located on level two it's the perfect place to host your next special event. Ideally suited for cocktail parties, special occasions, seated lunches and dinners

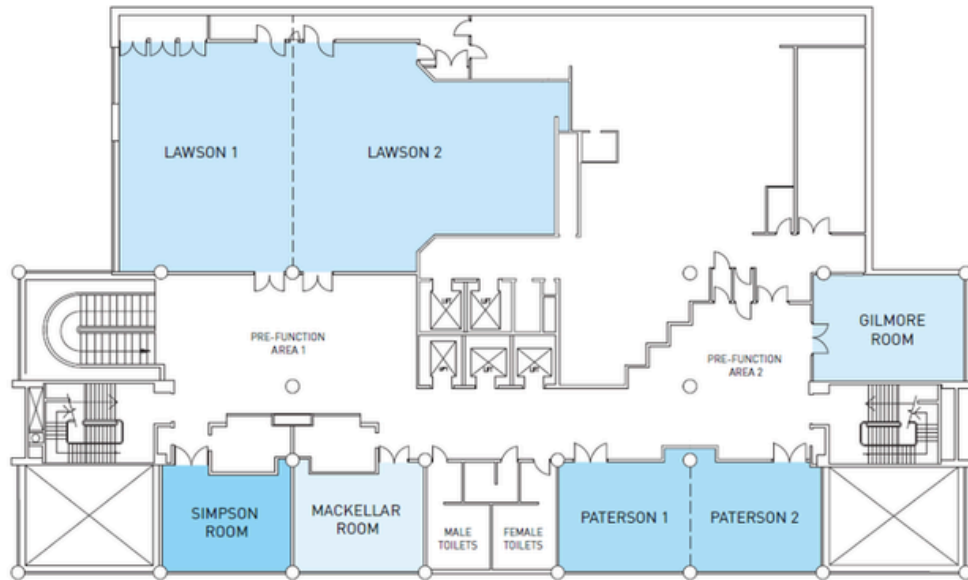


# CAPACITIES

	AREA m <sup>2</sup>	COCKTAIL	BANQUET	THEATRE	CLASSROOM	U-SHAPE	BOARDROOM	CABARET
Lawson Ballroom	282	282	200	282	132	80	80	176
Lawson 1	131	131	90	131	60	42	40	72
Lawson 2	151	151	110	151	72	45	40	88
Paterson Room	90	80	70	90	54	30	36	56
Paterson 1	45	45	30	40	24	18	18	24
Paterson 2	45	45	30	40	27	18	18	32
Gilmore	52	40	40	50	36	18	18	32
Mackellar	39	30	30	36	21	18	18	24
Simpson	39	30	30	36	21	18	18	24
Walker	63	50	40	52	42	21	24	32
Murray	54	45	40	50	36	20	20	32
Dobson	34	-	-	-	-	13	16	-
Pool Terrace	180	180	120	180	-	-	-	96

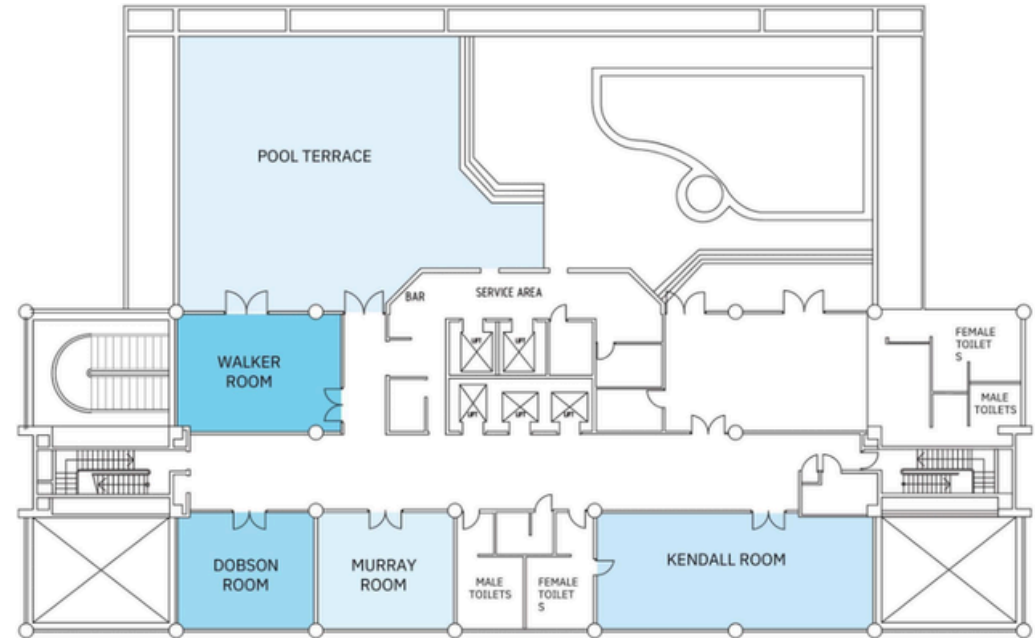
# FLOORPLANS

## LEVEL ONE



[3D VIRTUAL TOUR](#)

## LEVEL TWO



[3D VIRTUAL TOUR](#)

# BREAKFAST

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## PLATED BREAKFAST

*Minimum 15 people.*

Served with a selection of juice, freshly brewed tea and coffee. Includes all cold items and a choice of one hot item. Alternate drop additional \$5 per person, per item.

## COLD

Assorted breakfast pastries, fruit yoghurts & seasonal sliced fruit

## HOT

Hardwood-smoked ham eggs benedict, poached eggs, truss tomatoes, spinach & hollandaise on sourdough (GFO)

Corn and zucchini fritter with beetroot hummus, smash Avo & toasted grains and seeds (V)

Chicken chipolata with scramble eggs & wilted spinach on sourdough (GFO)

Butter milk pancakes with house berry compote and whipped cream & maple butter (V)

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MENU ITEMS AND PRICING SUBJECT TO AVAILABILITY AND CHANGE.

(V) – VEGETARIAN (GF) – GLUTEN FREE (VE) – VEGAN (DF) – DAIRY FREE (O) – OPTION AVAILABLE



# BUFFET BREAKFAST

*Minimum 20 people.*

Served with a selection of juice, freshly brewed tea and coffee. Includes all cold items and a choice of four hot items. Additional item for \$10 per person, per item.

## COLD

Seasonal sliced fruit (VE)

Warm croissants and three types of danishes

Assorted filled chocolate and apple custard muffins

Bread selection including sourdough and sliced (V)

Selection of spreads including honey, jams, marmalades and vegemite (V)

Assorted fruit yoghurts (V)

House made organic bircher muesli (V, VEO)

Cereal selection with full cream, skim and soy milks (V)

Chilled juices and whole fruits

## HOT

Free range scrambled eggs (V, GF)

Roasted black forest smokehouse chicken chipolatas (DF)

Roasted button mushrooms with zucchini and kale (VE, GF)

Grilled cherry vine tomatoes (VE)

Smoked streaky bacon (GF)

Crunchy hash browns triangles (V)

Baked bean in tomato sauce (VE)

Thick loaf French toast with cinnamon sugar and maple syrup

## LIGHT BREAKFAST OPTIONS

Warm mini ham & cheese croissants

Selection of warm assorted Danish pastries

Seasonal sliced fruits (VE)

Assorted fruit yoghurts (V)

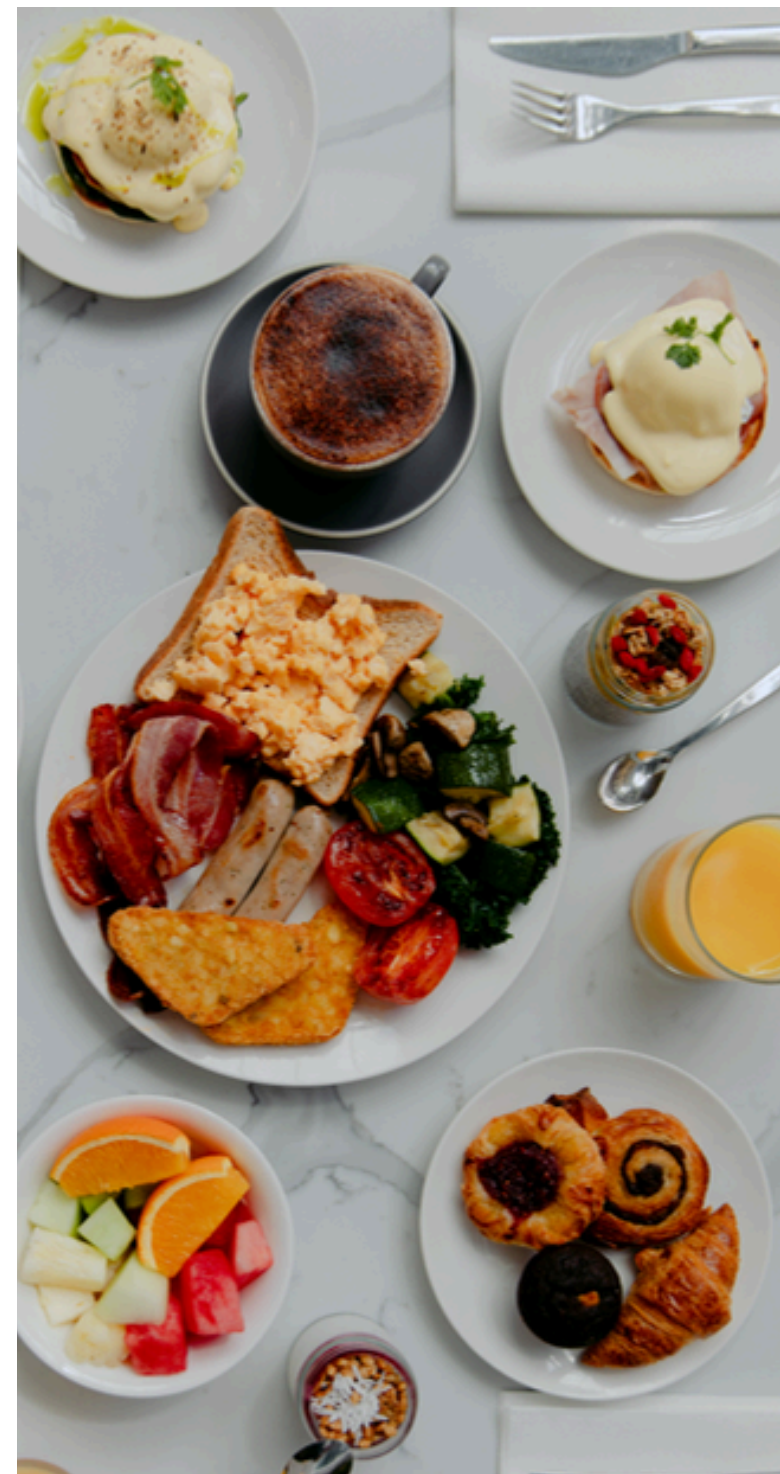
## JUMPSTART

Detox shots to start your morning

Barista coffees made to order

Peanut butter and salted caramel protein balls

Amora wellness cold press juice



# DAY DELEGATE PACKAGES

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## FULL DAY DELEGATE PACKAGE

*Minimum 15 people.*

All day tea and coffee

Morning tea

Working lunch

Afternoon tea

Pens & pads

Purezza water

Table snack

## HALF DAY DELEGATE PACKAGE

*Minimum 15 people.*

All day tea and coffee

Morning tea or Afternoon Tea

Working lunch

Pens & pads

Purezza water

Table snack

## MORNING & AFTERNOON TEA BREAK ITEMS

Please select two options per break. Served with freshly brewed tea and coffee.

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# DAY DELEGATE OPTIONS

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## SWEET

Mixed mini muffins (chocolate and vanilla)  
House sweet Greek yoghurt served with house-made muesli  
Portuguese custard tart  
Warm baked apricot and almond cookie  
Petit New York baked cheesecake  
Petit orange poppyseed cake  
Petit chocolate brownie  
Petit carrot cake

## SAVOURY

Mixed vegetable frittata with crumbled feta and semi-dried tomatoes  
Mini assorted quiches (Quiche Lorraine, Cheesy Chorizo, Spinach & Feta)  
Steamed BBQ pork buns with hoisin sauce  
Petit sausage rolls served with tomato sauce  
Cocktail samosas with mint sauce  
Mushroom and truffle arancini with garlic aioli  
Cocktail chicken satay skewers with sweet chili sauce  
Bacon, mushroom, and spinach croquettes with mustard aioli

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## EVELVATE YOUR BREAK

Warm mini ham & cheese croissants  
Warm mini cheese & tomato croissants  
Seasonal melon fruit skewers  
Mini bacon & egg rolls with bush tomato relish  
Warm mini almond croissants  
Selection of warm assorted Danish pastries

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# LUNCH OPTIONS

## WORKING LUNCH SELECTIONS

Working Lunch Buffet is inclusive of our Day Delegate packages and served with juice, soft drink, freshly brewed tea and coffee.

### MONDAY

#### SALADS

Chicken, grilled zucchini, pepita and kale tabbouleh salad (DF)  
Roasted pumpkin salad with baby spinach, kidney beans and walnuts (VE, GF)

#### GRAZING PLATTER

Seasonal sliced fruits, cured meats, artisan cheese, condiments, dips & pickles, served with crackers

#### HOT DISH

Lemon thyme & honey roasted chicken with steam potatoes (GF)

**BUILD YOUR OWN SANDWICH BAR**

### TUESDAY & SATURDAY

#### SALADS

Roasted chat potato, seeded mustard, cornichon & smoked bacon salad (GF)  
Smoked salmon, bell peppers, tomatoes, cucumber and spring onion salad with bush tomato vinaigrette (GF)

#### GRAZING PLATTER

Seasonal sliced fruits, cured meats, artisan cheese, condiments, dips & pickles, served with crackers

#### HOT DISH

Chili-lime baked barramundi with steam rice and bok choy (GF)

**BUILD YOUR OWN SANDWICH BAR**

### WEDNESDAY

#### SALADS

Thai seafood & papaya salad with cashews (GF)  
Grilled halloumi, watermelon, arugula & walnut salad (V, GF)

#### GRAZING PLATTER

Seasonal sliced fruits, cured meats, artisan cheese, condiments, dips & pickles, served with crackers

#### HOT DISH

Makhani chicken curry & saffron basmati rice (GF)

**BUILD YOUR OWN SANDWICH BAR**

MENU ITEMS AND PRICING SUBJECT TO AVAILABILITY AND CHANGE.

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# LUNCH OPTIONS

## WORKING LUNCH CONT.

Working Lunch Buffet is inclusive of our Day Delegate packages and served with juice, soft drink, freshly brewed tea and coffee.

### THURSDAY & SUNDAY

#### SALADS

Soy ginger Malaysian beef salad with sesame dressing (GF)

Roast butternut pumpkin & grilled halloumi salad with honey vinaigrette (V)

#### GRAZING PLATTER

Seasonal sliced fruits, cured meats, artisan cheese, condiments, dips & pickles, served with crackers

#### HOT DISH

Mongolian style chicken stir-fry with hokkien noodles and Asian veg

#### BUILD YOUR OWN SANDWICH BAR

### FRIDAY

#### SALADS

Grilled chicken, pesto & quinoa salad (GF)  
Heirloom vegetable, shaved cabbage, apple, herbs & miso sesame dressing (VE, GF)

#### GRAZING PLATTER

Seasonal sliced fruits, cured meats, artisan cheese, condiments, dips & pickles, served with crackers

#### HOT DISH

Beef stew with old bay spice, grilled vegetable and couscous

#### BUILD YOUR OWN SANDWICH BAR

### BUILD YOUR OWN SANDWICH & WRAP BAR

#### Bread and wrap (Choose 2) (GFO)

Turkish bread, Multigrain sandwich loaf, Focaccia bread, Soft flour tortillas wrap

#### Protein Selection (Choose 3)

Smoked chicken breast, Grilled halloumi, Honey glazed leg ham, Oven roasted thin turkey slices, Smoked salmon, Mixed grilled and marinated vegetables, Free-range egg & mayo

#### Fresh Fillings (Choose 5)

Vine-ripened tomato slices, Crisp cos lettuce, Shaved red onion, Shredded cabbage, Shredded carrots, Baby spinach, Mix lettuce, Roast capsicum strips, Sliced beetroot, Bean sprouts, Mixed herbs

*Served with assorted condiments*

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# ADD ONS

Add on a salad or hot food item to your working lunch. Or explore our lunch upgrades.

## SALADS \$9PP

Prawns, endive and ruby grapefruit with lime and coconut dressing, topped with finger lime

Prosciutto salad with wild rocket, kalamata olives, pickled vegetables, and parmesan

Burratina & heirloom tomatoes with cured beets, fig vincotto, and basil (V)

Baby gem salad with smoked salmon, avocado, mixed pickles, petit herbs, and lemon myrtle vinaigrette

## HOT DISH \$14PP

Roasted beef & red wine jus with roast mushroom and onion

Coconut chickpea & cauliflower curry served with saffron basmati rice (VE, GF)

Gochujang pork belly donburi with chili lime dressing

Miso glaze salmon with Asian veg and Jasmin rice

## ELEVATE YOUR LUNCH

### ENGAGE & COLLABORATE \$28

**Designed to support collaboration and productivity**

Choice of add on seasonal salad from our kitchen

Choice of add on hot dishes from our kitchen

Protein energy balls during any one meal breaks

All day Barista-made coffee

### RESTORE & REVIVE \$28

**Focuses on wellness and nutrition**

Fresh cold-pressed juices or smoothies

Plant-forward, lighter menu options (DIY salad bar)

Mini wellness shots (ginger, turmeric)

All day Barista-made coffee

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# PLATED LUNCH & DINNER

## TWO COURSES OR THREE COURSE

*Minimum 20 people.*

Served with bread and butter and tea and coffee.

### ENTRÉE

- Burrata, compressed watermelon, aged balsamic, toasted macadamia & basil oil (V)
- Salmon gravlax, finger lime, yuzu crème fraîche & soft herbs (GF)
- Air-dried wagyu, pickled grapes, smoked almond & truffle aioli (GF)
- Heirloom beetroot, whipped feta, candied walnuts & pomegranate molasses (VEO)
- Five-spice pork belly, apple slaw, sesame, chilli caramel & peanuts
- Grilled tiger prawns, nduja butter, charred lemon & herb salad (GF) (Supplement \$6)
- Harissa-spiced lamb Barnsley chop, roasted eggplant, labneh & toasted seeds (GF)

### MAINS

- Herb-roasted chicken supreme, caramelised cauliflower purée, charred greens & jus gras (GF)
- 180g grass-fed beef eye fillet, potato fondant, broccolini & shiraz jus (GF) (Supplement \$6)
- Rosemary lamb rump, smoked eggplant purée, heirloom carrots & mint jus (GF)
- Crispy-skin barramundi, white bean purée, zucchini & saffron beurre blanc (GF)
- Roasted cauliflower steak, romesco sauce, chickpeas & almond crumb (VE, GF)
- Grilled pork cutlet, apple & fennel slaw, burnt pear, cider jus & crispy curry leaf (GF)
- Slow-braised beef short rib, celeriac purée, glazed shallots & red wine jus (GF)

### DESSERTS

- Amora pavlova, in season berries, lemon myrtle gel, passionfruit coulis
- Lemon tart, textures of raspberry, pistachio cream
- Strawberry and matcha cake served with native berry compote and strawberries
- Chocolate cake filled with velvety chocolate sauce raspberry coulis, whipped vanilla cream, fresh berries
- Baked cheesecake, mango passionfruit coulis, toasted coconut

### SIDES

- Charred broccolini, orange reduction, toasted almonds & olive oil (VE, GF)
- Rocket, grilled stone fruit, toasted cashews & aged balsamic (GF)
- Honey-roasted Dutch carrots, whipped labneh, macadamia & curry leaf oil (GF)
- Rosemary & garlic roasted seasonal root vegetables, sea salt & herbs (VE, GF)
- Crispy potatoes, lemon thyme, parmesan & cultured cream (GF)

*Alternate drop additional \$5 per person, per course.*

*Upgrade to a 30-minute Chef's selection canapé package of two options additional \$18 per person.*



# BUFFET LUNCH & DINNER

## AMORA SIGNATURE

Minimum 50 people.

Served with freshly brewed tea and coffee.

## COLD

Baker's basket

Panzanella salad with BBQ chicken & aioli dressing

Cured meats & grilled vegetable grazing platters

Pumpkin and spinach salad with walnut and honey and balsamic dressing

## HOT

Pan-cooked lemon pepper barramundi with salsa verde (DF)

Moroccan-spiced chicken, Israeli couscous & preserved lemons

Roasted angus beef sirloin, caramelised onion and mushrooms (GF, DF)

Spinach and ricotta ravioli, sun-dried tomato sauce & Parmesan (V)

Roasted garlic & rosemary potatoes (V)

Panache of vegetables (V)

## DESSERT

Seasonal sliced fruit (VE, GF)

Sticky date puddings

Seasonal fruit pavlovas with passionfruit coulis (V, GF)

Strawberry tartlets



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# BUFFET LUNCH & DINNER

## PACKAGES

Custom buffet options available, please speak with your event coordinator. We can cater to wide variety of ethnic background and do bespoke menu to suit your needs.

### AMORA POOL TERRACE BBQ

*Minimum 20 people.*  
Selection of Assorted breads

#### SALADS - Choose 3

Greek salad, mixed vegetables, olives and fetta  
Wedge salad, Iceberg, pancetta, buttermilk dressing, avocado  
Potato salad, potato, bacon, egg and spring onions  
Coleslaw, shredded raw cabbage, house vinaigrette

#### HOT ITEMS

**choose 3 add extra per item \$9per person**

Smoked chorizo sausage  
English cumberland sausage  
Bush spiced chicken thigh  
Flank steak with chimichurri  
Grilled portobello mushroom  
Wagyu beef burger patties  
Corn on the cob  
Caramelised onions  
Grilled root vegetables

#### Assorted BBQ Condiments

#### DESSERTS

Chef selection of petit cake and sliced fruit platters.

### PAN ASIAN INSPIRED

*Minimum 50 people*

#### SMALL PLATES

Lamb seekh kebab (GF)  
Chicken tikka (GF)  
Vegetable samosa (VGN)  
cauliflower pakora (VGN)

#### MAINS

Lamb rogan josh (GF)  
Butter chicken (GF)  
Palak paneer spinach and cottage cheese curry (V)  
Dal tadka (GF, V)  
Roti Paratha  
Jeera basmati rice

#### SIDES

Pappadum mango  
Pickle lacha onion  
Raita cucumber  
Traditional salad Indian

#### DESSERTS

Gulab jamun  
Chocolate mousse jars (V)  
Seasonal sliced fruit (VE, GF)

### ADD ON: AMORA SEAFOOD PACKAGE

#### INCLUSIONS

Fresh local oysters with lemon and mignonette  
Fresh tiger prawns with cocktails sauce and lettuce  
Atlantic smoked salmon with finger lime dressing  
Spring bay mussels with garlic and parsley butter  
WA baby octopus with olive and heirloom tomato salad  
Seafood Linguine and roasted tomato bisque (Hot)

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# COCKTAIL

## CANAPÉ PACKAGES

*Minimum 20 people.*

ONE HOUR  
Selection of  
4 canapés

TWO HOUR  
Selection of 5 canapés, 1  
substantial

THREE HOUR  
Selection of 6 canapés, 2  
substantial

### COLD

Heirloom tomato bruschetta, avocado purée, honey balsamic glaze, crostini (V)  
Seared rare beef tataki, black garlic sour cream, crisp crouton (GFO)  
Salmon & crab rillettes, dill, toasted crostini (GFO)  
Tuna tartare, chilli-lime dressing, mini cones  
Goats cheese and caramelised onion tart

### DESSERT

Chocolate mousse cone  
Mixed melon skewers (VE)  
Assorted macarons  
Baked cheesecake bites served with mango and mint  
Seasonal fruit pavlovas with passionfruit coulis (GF)

### HOT

Old bay spiced cauliflower with rose aioli (V)  
Peri peri chicken skewers served with bush tomato chutney (GF)  
Porcini and truffled mushroom arancini served with garlic aioli (V)  
Rosemary lamb pie & tomato relish  
Peking duck spring rolls served with sweet chili sauce.  
Malaysian chicken curry samosa served with herb yoghurt  
Pork belly bites served with chili mayo and sesame

### SUBSTANTIAL CANAPES

Home style chicken curry, basmati pulao and roti  
Steak sandwich served with tomato and rocket accompanied by potato crisps  
Lemon pepper fish & chips served with lemon wedges and tartar sauce  
Vietnamese chicken salad, papaya julienne, peanuts and fresh herbs  
Mongolian beef or chicken stir-fry with hokkien noodles



# COCKTAIL

## FOOD STATION

*Minimum 20 people.*

*Minimum two hour service per station.*

Custom stations options available, please speak with your event coordinator.

## GRAZING STATION

Assorted cured and smoked meats, grilled and pickled vegetables, selection of cheeses, fresh and dried fruits, crackers, charcoal lavosh & grilled breads with dips

## TACO BAR

Soft tortillas, assorted salads, guacamole, selection of grilled chicken, pulled pork, pulled beef with salsa matcha

## GRILLED SLIDER STATION

Selection of wagyu beef patties, peri peri chicken and maple-glazed pumpkin on slider buns with assorted vegetables, relishes and sauces

## BAO STATION

Selection of soy mushrooms, char siu pork, crispy fried chicken on steamed bao buns with carrot, chilli, mint, coriander & sauces

## POKE BOWL STATION

Selection of assorted meats, seafood, vegetables, rice & dressings to build your own poke bowl



# PLATTERS

## PLATTERS TO SHARE

Each platter serves 10 guests as a snack.  
Evening events only.

Fresh Australian king tiger prawns (1kg)

Mezze platter, muhammara, whipped feta, tabbouleh, pickles, artichoke hearts, pita bread

Grazing platter carnivore, assorted cold meats, pickles, cheese, grilled breads, crackers & dips (GFO, DF)

Grazing platter herbivore, assorted, marinated vegetables, olives, pickles, cheese, grilled breads, crackers & dips (GFO, DF)

Heirloom vegetable crudites, hummus, beetroot dip & baba ghanoush (VE, GF)

Fresh fruit & berries, Seasonal sliced fruit, mixed berries & fruit coulis (VE, GF)

Seafood tower, fresh local oysters, fresh tiger prawns, Atlantic smoked salmon, spring bay mussels, WA baby octopus



MENU ITEMS AND PRICING SUBJECT TO AVAILABILITY AND CHANGE.

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# BEVERAGES

All beverage packages come with a selection of soft drinks, mineral water and juices.

## AMORA BEVERAGE PACKAGE

ONE HOUR	TWO HOUR	THREE HOUR	FOUR HOUR
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*ATÉ SPARKLING BRUT*  
*ATÉ PINOT GRIGIO*  
*ATÉ SHIRAZ*  
*4 PINES PACIFIC ALE*  
*GREAT NORTHERN SUPERCRISP*  
*CASCADE PREMIUM LIGHT*

## AMORA DELUXE PACKAGE

ONE HOUR	TWO HOUR	THREE HOUR	FOUR HOUR
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*MOTLEY CRU SPARKLING*  
*MOTLEY CRU SAUVIGNON BLANC*  
*MOTLEY CRU SHIRAZ / SANGIOVESE*  
*4 PINES PACIFIC ALE*  
*GREAT NORTHERN SUPERCRISP*  
*CASCADE PREMIUM LIGHT*

## AMORA PREMIUM PACKAGE

Choose 1 red and 1 white and sparkling wine

ONE HOUR	TWO HOUR	THREE HOUR	FOUR HOUR
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*STORM BAY SPARKLING*  
*STORM BAY SAUVIGNON BLANC*  
*TE MATA CHARDONNAY*  
*HEAD RED SHIRAZ / CABERNET SAUVIGNON*  
*STORM BAY PINOT NOIR*  
*AUDERY WILKINSON ROSE*  
*SOUTH COAST PALE ALE*  
*PERONI NASTRO*  
*CASCADE PREMIUM LIGHT*

AMORA HOTEL BRISBANE PRACTICES THE RESPONSIBLE SERVICE OF ALCOHOL.

