



EVENTS

AMORA HOTEL RIVERWALK MELBOURNE



AMORA HOTEL
RIVERWALK MELBOURNE

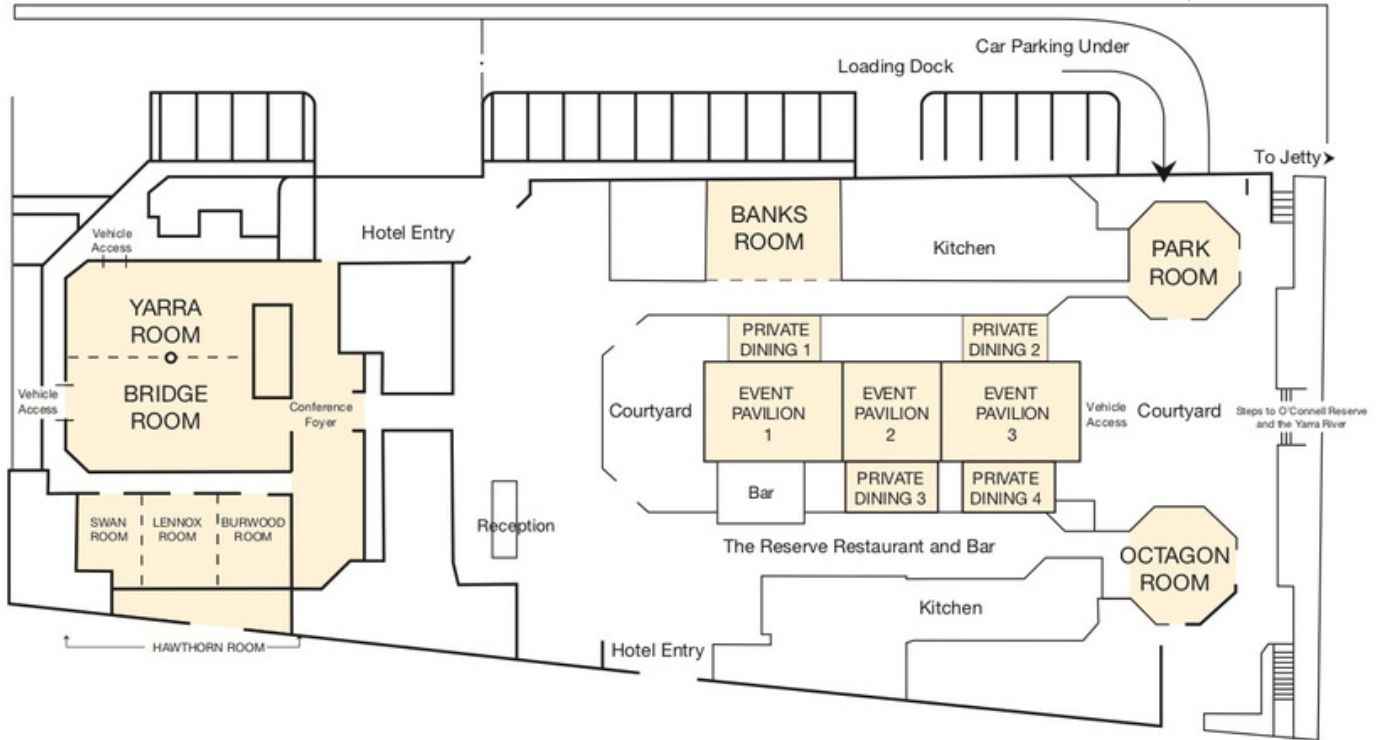
649 BRIDGE ROAD
RICHMOND | VIC. | 3121

P: 03 9246 1200

E: CSM@AMORA.MELBOURNE

W: AMORAHOTELS.COM/MELBOURNE

FLOOR PLAN



AMORA HOTEL RIVERWALK MELBOURNE CAPACITY CHART

ROOM NAME	THEATRE	CLASSROOM	BANQUET AV / NO AV	COCKTAIL	BOARDROOM	U-SHAPE	CABARET PER TABLE 7 / 8	WIDTH	LENGTH	AREA SQM	CEILING HEIGHT
EVENT PAVILION	200	90	130/150	200	74	78	91/104	7.5	27	203	2.7
EVENT PAVILION + PRIVATE DINING	200	90	150/200	250	74	78	105/120	10.7	27	287	2.7
BRIDGE ROOM	120	60	70/70	120	26	33	49/56	8.5	15.5	112	2.9
YARRA ROOM	100	30	50/50	80	26	30	35/40	6.5	15.5	85	2.9
BRIDGE & YARRA	220	81	130/150	200	-	-	91/104	15	15.5	200	2.9
PARK ROOM	50	30	40/50	50	14	20	28/32	8.4	8	67.2	2.7
BANKS ROOM	40	24	30/40	40	14	20	21/24	5.5	9	49.5	2.7
BURWOOD ROOM	20	12	20/20	15	10	10	7/8	6.5	4.5	29	2.7
LENNOX ROOM	20	12	20/20	15	10	10	7/8	6.5	4.5	29	2.7
SWAN ROOM	20	12	20/20	15	10	10	7/8	6.5	4.5	27	2.7
BURWOOD & LENNOX ROOMS	48	24	40/40	50	20	24	28/32	6.5	9	58	2.7
LENNOX & SWAN ROOMS	48	24	30/30	50	20	24	21/24	6.5	9	56	2.7
HAWTHORN ROOM	80	33	60/60	80	32	36	42/48	6.5	14.1	85	2.7
OCTAGON ROOM	50	30	40/50	50	20	24	28/32	8.4	8	67.2	2.7



ACCOMMODATION

When you want to settle into your guest room, you can be assured of a great night's sleep.

Whether you are travelling solo, as a couple or even a family, we have a room to suit your needs.

There are 111 guest rooms ranging from suites to two bedroom apartments, all luxuriously overlooking the picturesque courtyard, garden roof of the pavilion or the magnificent Yarra River.

Stylishly designed and appointed with every creature comfort, they provide a haven from the hustle and bustle of the city.

Please ask your Event Sales contact for your special Function Accommodation rate.



ACTIVITIES

These are just some of the amazing activities in the area, great for team building, or just some time out.

- O'Connell Reserve, perfect for group activities
- Yarra River, boat hire available to and from the city
- Victoria Gardens & Entertainment Complex
- Bike & walking trails along the Yarra River (Amora provides complimentary use of their bikes to overnight guests and delegates).
- Mountain Goat Brewery & Bar
- Carlton Brewhouse
- Burnley Brewing
- Bridge Road Shopping Precinct
- Brogans Way Gin Distillery
- MCG
- Melbourne Park
- AAMI Park

AMORA HOTEL RIVERWALK
MELBOURNE



THE ROOMS



BRIDGE ROOM



YARRA ROOM



BRIDGE & YARRA ROOM



EVENT PAVILION



PRIVATE DINING



PARK ROOM



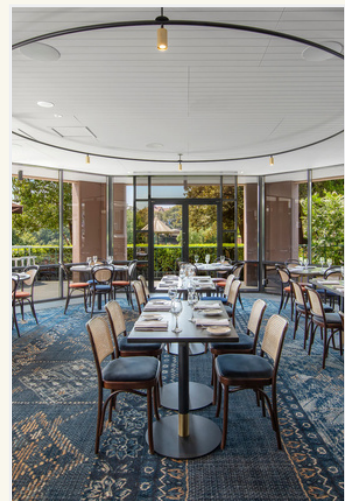
BANKS ROOM



HAWTHORN ROOM



OCTAGON ROOM



CONFERENCE DAY PACKAGE

MINIMUM OF 20 DELEGATES / PRICES ON REQUEST
INDIVIDUAL PRICES QUOTED FOR LESS THAN 20 DELEGATES

ROOM HIRE INCLUSIONS

Plenary function room hire from 8am - 5pm
Natural lighting in all rooms
Amora notepads & pens
Water & individually wrapped mints or sweets
Registration desk with sanitiser at room entrance
Access to business centre facilities

CATERING INCLUSIONS

On arrival - freshly brewed coffee and selection of herbal teas
Morning Tea - freshly brewed coffee & tea plus one sweet or savoury item & jugs of juice
Conference Lunch - served in the dining room, menu changes daily
Afternoon Tea - freshly brewed coffee & tea plus one sweet or savoury item

AUDIO VISUAL INCLUSIONS

1 Data Projector
1 Screen
1 Whiteboard with markers
1 Flipchart with paper & markers
Daily internet for each delegate

DISCOUNTED CAR PARKING FOR DELEGATES

PLEASE LET US KNOW IF WE CAN ARRANGE
POST CONFERENCE DRINKS AND CANAPÉS
IN THE HOTEL BAR

AMORA HOTEL RIVERWALK
MELBOURNE



BREAKFAST

HEALTHY START

SERVED BUFFET STYLE

MINIMUM 10 PEOPLE

\$20 PER PERSON

SERVED COLD

Selection of breakfast cereals (v)
Poached and dried breakfast fruits with
homemade Greek yoghurt (v,gf)
Homemade bircher muesli with coconut, raisins
& sliced almonds (v)
Freshly sliced seasonal fruit (v,gf)
Freshly baked muffins & mini Danish pastries (v)
Avocado & roasted balsamic mushroom bagel (v)
Chilled smoothies served with freshly
brewed coffee & tea

PLATED BREAKFAST

SERVED TO THE TABLE

MINIMUM 20 PEOPLE

\$32 PER PERSON

SERVED TO THE MIDDLE OF THE TABLE

Selection of breakfast cereals (v)
Freshly sliced seasonal fruit (v,gf)
Freshly baked muffins & mini Danish pastries (v)
Breakfast rolls with preserves and butter medallions (v)

PLEASE SELECT ONE HOT OPTION TO BE SERVED TO EACH GUEST

BIG BREAKFAST - smoked honey cured bacon, kransky sausages, golden hash
brown, roasted tomato and scrambled eggs

EGGS BENEDICT - poached eggs on a toasted English muffin, shaved champagne
ham, hollandaise sauce and roasted tomato

PANCAKE STACK - with a mixed berry compote and whipped cream (v)

WHOLE GRAIN WAFFLES - with mixed berry compote (v)

Assorted fruit juices served with freshly brewed coffee & tea

FULL BUFFET BREAKFAST

SERVED BUFFET STYLE

MINIMUM 20 PEOPLE

\$30 PER PERSON

SERVED COLD

Selection of breakfast cereals (v)
Poached and dried breakfast fruits with homemade
Greek yoghurt (v,gf)
Homemade bircher muesli with coconut, raisins &
sliced almonds (v)
Freshly sliced seasonal fruit (v,gf)
Freshly baked muffins & mini Danish pastries (v)
Breakfast rolls with preserves and butter medallions (v)

SERVED HOT

Scrambled farm fresh eggs with garden fresh herbs (v,gf)
Sweet corn & red onion fritters with tomato relish (v)
Smoked honey cured bacon (gf)
Oven roasted tomatoes with rosemary & olive oil (v,gf)
Grilled kransky sausages
Potato, mushroom & spinach hash (v,gf)

Assorted fruit juices served with
freshly brewed coffee & tea



MORNING & AFTERNOON TEA

SERVED BUFFET STYLE

OUTSIDE THE FUNCTION ROOM

\$12 PER PERSON IF NOT INCLUDED IN CONFERENCE PACKAGE

ADDITIONAL CATERING ITEMS \$5 PER PERSON

JUST COFFEE & TEA \$5 PER PERSON

FRESHLY BREWED COFFEE & TEA

PLUS PLEASE SELECT 1 SWEET OR SAVOURY ITEM

UNDER 10 PEOPLE CHEF'S CHOICE

SWEET SELECTIONS

Chef's selection of homemade biscuits
Organic banana slice
Walnut brownie
Assorted sweet muffins
Selection of glazed Danish pastries
Gluten free cake
Sliced tropical fruit with Greek yogurt & apple syrup (gf)
Tropical fruit kebabs with toasted coconut yoghurt (gf)
Devonshire scones with mixed berry jam and whipped vanilla cream

FRUIT OPTION

Full Basket (approx. 50 pieces) - \$60

1/2 Basket (approx. 30 pieces) - \$40

SAVOURY SELECTION

Sesame crusted chicken sausage rolls with tomato relish
Cocktail sandwiches with assorted fillings, vegetarian included (v)
Mini gourmet beef pies & vegetarian quiches with tomato chutney (v)
Assorted filled ficelle, vegetarian included with herb aioli (v)
Pita pockets filled with hummus & green salad (v)
Smoked chicken, brie & cranberry filled croissants
Cheddar cheese & spring onion scones served with salted butter medallions (v)
Virginia ham, cheese & tomato filled croissants
Sun-dried tomato & cheese muffins (v)
Vegetable kebabs with yoghurt (v,gf)
Vegetable frittata with tomato relish (v,gf)

UPGRADES

Additional catering item - add \$5 per person

Include selection of chilled juices - add \$5 per person

Continuous coffee & tea (up to 8 hours) - add \$15 per person

Self-serve Vittoria Espresso machine & cart - \$10 per person, per break

Continuous Vittoria Espresso machine & cart - \$20 per person (up to 8 hours)

AMORA HOTEL RIVERWALK
MELBOURNE

CONFERENCE LUNCH

SERVED IN THE DINING ROOM

MINIMUM 15 PEOPLE. LESS THAN 15 LIMITED A LA CARTE AVAILABLE

\$32 PER PERSON

MONDAY & SATURDAY

SANDWICH SELECTION

Chef's choice of sandwiches & wraps

SALAD SELECTION

Baby beetroot with watermelon, feta cheese, orange & toasted pine nuts (v, gf)

HOT SELECTION

Braised beef with root vegetables & horseradish (gf) &

Chef's choice pasta of the day with tomato, olives & parmesan (v)

TO FINISH

Chef's choice sweet treat

Seasonal fresh fruit (v, gf)

INCLUDES

Coffee, tea, assorted soft drinks and juice

TUESDAY & SUNDAY

SANDWICH SELECTION

Chef's choice of sandwiches & wraps

SALAD SELECTION

Tomato, cucumber & red onion with basil & balsamic (v, gf)

HOT SELECTION

Green Thai chicken curry (gf)

&

Wok fried vegetable noodles with ginger & garlic (v)

Steamed lemongrass scented rice (v, gf)

TO FINISH

Chef's choice sweet treat

Seasonal fresh fruit (v, gf)

INCLUDES

Coffee, tea, assorted soft drinks and juice

WEDNESDAY

SANDWICH SELECTION

Chef's choice of sandwiches & wraps

SALAD SELECTION

Carrot & orange salad with honey & toasted walnuts (v, gf)

HOT SELECTION

Braised Moroccan lamb with apricots & almonds (gf) &

Roasted Mediterranean vegetable cous cous with minted yogurt (v)

TO FINISH

Chef's choice sweet treat

Seasonal fresh fruit (v, gf)

INCLUDES

Coffee, tea, assorted soft drinks and juice

AMORA HOTEL RIVERWALK
MELBOURNE



CONFERENCE LUNCH

THURSDAY

SANDWICH SELECTION

Chef's choice of sandwiches & wraps

SALAD SELECTION

Greek salad with tomato, cucumber, red onion, feta cheese & kalamata olives (v)

HOT SELECTION

Oven baked fish fillet with pomodoro sauce (gf)
&
Vegetable nasi goreng with soy, chilli & fried shallots (v,gf)

TO FINISH

Chef's choice sweet treat
Seasonal fresh fruit (gf)

INCLUDES

Coffee, tea, assorted soft drinks and juice

Individually Packaged Lunch

Chef's selection of wrap & sandwich
Chef's selection of gourmet salad
Seasonal fresh fruit salad
Chef's choice sweet treat
Chilled bottled beverage of juice or soft drink
Brewed coffee & tea available

FRIDAY

SANDWICH SELECTION

Chef's choice of sandwiches & wraps

SALAD SELECTION

Frisse lettuce with walnuts, cherry tomatoes, shaved parmesan (v)

HOT SELECTION

Chicken cacciatore
&
Wok fried vegetables with tofu, soy & sesame (v)
Steamed jasmine rice (v,gf)

TO FINISH

Chef's choice sweet treat
Seasonal fresh fruit (gf)

INCLUDES

Coffee, tea, assorted soft drinks and juice

WANTING TO ADD A LITTLE MORE?

ADDITIONAL ITEMS

SANDWICH OR SALAD - \$2 PER PERSON

HOT SELECTION - \$3 PER PERSON

SANDWICH SELECTION

Egg salad & cheese (v)
Basil pesto & iceberg crepes (v)
Filled rolls with hummus & sun-dried tomatoes (v)

HOT SELECTION

Chicken parmigiana
Beef moussaka (gf)
Lamb kebabs with tzatziki (gf)

SALAD SELECTION

Sweet potato (v)
Cucumber & mint yoghurt (v,gf)
Coleslaw with pineapple (v,gf)

AMORA HOTEL RIVERWALK
MELBOURNE



SIT DOWN, PLATED LUNCH & DINNER

2 COURSES \$60 PER PERSON

3 COURSES \$75 PER PERSON

SELECT TWO FROM EACH COURSE TO BE
SERVED ALTERNATELY ON THE DAY/NIGHT
MINIMUM 20 GUESTS

2 COURSES \$70 PER PERSON

3 COURSES \$85 PER PERSON

SELECT TWO FROM EACH COURSE & YOUR
GUESTS MAY CHOOSE ON THE DAY/NIGHT
MINIMUM 20 - MAXIMUM 50 GUESTS

ENTREES - SERVED COLD

King fish ceviche with coconut, chili & coriander (gf)

Baked Tasmanian salmon fillet, quinoa & cucumber salad & fennel puree (gf)

Free range chicken & prune terrine served with garlic crostini, spiced apricot relish & organic greens

Portland grain fed beef carpaccio, salad leaves, forest mushroom salad, wasabi aioli (gf)

ENTREES - SERVED WARM

Twice cooked pork belly, apple cinnamon puree, cabbage slaw & mustard jus (gf)

Confit duck, caramelised onion & goats cheese tart with carrot puree & organic greens

Green pea & feta cheese arancini with Napoli sauce (v)

Grilled chicken tenderloin, tabouleh, charred lemon, gremolata

MAIN COURSE

Mustard & maple infused Australian roast pork sirloin, sweet potato mash, broccolini & mustard jus

Portland Grain fed beef fillet with colcannon potato, roast Portobello mushroom, onion jam & port wine jus

Market fish fillet, tomato risotto, seasonal greens, lemon beurre blanc jus (gf)

Slow braised lamb shank with confit garlic mash, green beans & red wine jus (gf)

Harissa rubbed Victorian lamb rump with crushed potatoes & chive cake, ratatouille vegetables & red wine jus (gf)

Sage & garlic infused chicken breast, soft parmesan & basil polenta, charred courgetti & brandy jus

Portland beef scotch, truffle mash, green beans & red wine jus (gf)

Artichoke ricotta & truffle oil ravioli with Napoli sauce & shaved parmesan (v)

PLATED LUNCH & DINNER

DESSERTS

Belgium white chocolate & pistachio crème brûlée tart & almond biscotti

Lemon meringue tart with seasoned fruits & berry jel

Vanilla pannacotta with Victorian berries (gf, vegan on request)

Belgium dark chocolate tart, berry compote & crème chantilly

Sticky date & fig pudding with butterscotch sauce & fig ice cream

Tiramisu with chocolate, berry compote & crème chantilly

Lemon cheesecake, mixed berry compote & crème chantilly

COFFEE & TEA TO FINISH



ADDITIONAL UPGRADES

ADDITIONAL UPGRADES

BOWLS FOR THE TABLE

1 BOWL, SERVES APPROXIMATELY 10 GUESTS

Seasoned fries with garlic aioli - \$20 per bowl

Roasted root vegetables - \$25 per bowl

Warm potato salad with crispy bacon, mayonnaise, spring onions - \$25 per bowl

Steamed broccolini with soy glaze, crispy shallots - \$25 per bowl

Baby fennel, orange rocket salad - \$25 per bowl

PLATTERS

1 PLATTER, SERVES APPROXIMATELY 10 GUESTS

Pacific seafood platter
\$100 per platter

Fish ceviche, half shell mussels, Pacific rock oysters & prawn cocktail served with dipping sauces & fresh lemons

Australian cheese platter
\$80 per platter

Served with grapes, fruit relish & assorted crackers

Mediterranean antipasto platter
\$60 per platter

Continental sliced meats with semi-dried vegetables, marinated feta, pickles, cheese, olives, pesto, tapenade, crackers & artisan breads

Bread & dip platter
\$35 per platter

Artisan breads with homemade dips

Corn chips & tortilla crisps platter
\$20 per platter

Served with tomato & coriander salsa, avocado & sour cream

Fruit platter
\$40 per platter

Fresh seasonal fruits

LIVE COOKING STATIONS

MINIMUM 20 GUESTS

Fresh oyster station
\$20 per person, approx. 4 per person

Bloody Mary & natural

Pork belly BBQ station
\$15 per person, approx. 3 per person

Pork belly skewers

AMORA HOTEL RIVERWALK
MELBOURNE



BUFFET LUNCH & DINNER

\$60 PER PERSON
MINIMUM 30 GUESTS

MENU ONE

SALAD & BREAD SELECTION

- Shrimp salad with cocktail sauce (gf)
- Honey roasted pumpkin with toasted cashew nuts & mushrooms (v, gf)
- Iceberg lettuce with chopped bacon, boiled eggs (gf)
- New potato salad with sundried tomato, onions & mustard aioli (v,gf)
- Mixed bean salad with sweet corn, chilli & lime (v,gf)
- Bread selection with assorted condiments

CARVERY

- Roasted rump of beef with horseradish sauce & jus

HOT DISHES

- Soup of the day
- Oven baked market fish with melon salsa (gf)
- Chicken coq au vin (gf)
- Steamed vegetable medley tossed in scented olive oil (v,gf)
- Dauphinoise potatoes (v,gf)
- Vegetable fried rice with soy, chilli & spring onions (v,gf)
- Vegetable pasta tossed with grilled vegetables & rich cream sauce (v)

DESSERTS

- Chef's selection of mini pastries & tartlets
- Tropical cocktail of seasonal fruit

COFFEE & TEA

AMORA HOTEL RIVERWALK
MELBOURNE



BUFFET

LUNCH & DINNER

\$70 PER PERSON
MINIMUM 30 GUESTS

MENU TWO

SALAD & BREAD SELECTION

Apple, celery & walnut salad with an orange & balsamic dressing (v,gf)

Classic Caesar salad with crispy bacon, croutons, parmesan & aioli

Baby beetroot & watermelon salad, basil pesto, marinated feta cheese (v,gf)

Tomato, grilled eggplant & bocconcini salad (v)

Shrimp & avocado in dill & citrus vinaigrette (gf)

Bread selection with assorted condiments

COLD DISHES

Selection of cured meats & pickled vegetables & assorted condiments

CARVERY

Honey & cinnamon glazed champagne ham on the bone

Roasted beef with béarnaise

HOT DISHES

Mustard rubbed roast pork sirloin, caramelized apples, toasted nuts & brandy jus (gf)

Lamb rogan josh, coconut, chilli, ginger (gf)

Garlic & thyme roasted new potatoes (v,gf)

Steamed basmati rice infused with cumin (v,gf)

Wok fried vegetables with toasted cashews, olive oil (v,gf)

Basil pesto & three cheese ravioli with pomodoro sauce (v)

DESSERTS

Chef's selection of mini pastries & tartlets

Tropical cocktail of seasonal fruit

COFFEE & TEA

AMORA HOTEL RIVERWALK
MELBOURNE



BUFFET

LUNCH & DINNER

\$75 PER PERSON
MINIMUM 30 GUESTS

MENU THREE

SALAD & BREAD SELECTION

Mediterranean vegetable salad with semi-dried tomatoes (v,gf)
Rocket leaves, caramelized pear & Kikorangi blue cheese (v,gf)
Greek salad with tomato, cucumber, red onion, feta, olives (v,gf)
New potatoes, salami, gherkin & caper salad with horseradish mayonnaise (gf)
Pineapple coleslaw, poppy seeds, toasted cashew nuts (v,gf)
Bread selection with assorted condiments

COLD DISHES

Sliced continental meats including Virginia ham, pastrami & salami
Chorizo, smoked chicken breast, selected condiments

CARVERY

Roasted pork with mustard & sage with crackling (gf)
Rosemary & thyme rubbed roasted rump of beef (gf)
Condiments, spiced apple, horseradish cream

HOT DISHES

Chinese style chicken with hoisin & spring onions (gf)
Steamed market fish fillets with cajun spice, prawns, citrus cream sauce (gf)
Roasted beef sirloin, sautéed mushrooms, red wine jus (gf)
Roasted root vegetables with rosemary & garlic (gf)
Seasonal steamed vegetables with toasted sesame seeds & olive oil (v,gf)

DESSERTS

Chef's selection of mini pastries & tartlets
Tropical cocktail of seasonal fruit
Kapiti cheese selection with dried fruits, nuts, quince paste & crackers

COFFEE & TEA

AMORA HOTEL RIVERWALK
MELBOURNE



GREAT AUSTRALIAN BBQ BUFFET

\$65 PER PERSON
MINIMUM 30 GUESTS

SALAD & BREAD SELECTION

Moroccan style pumpkin, feta & chickpea salad (v,gf)

Classic Caesar salad with baby cos lettuce, crispy bacon, croutons, anchovies

baby beetroot salad with chilli & coriander (v,gf)

Bread selection with assorted condiments

HOT DISHES

Angus beef rib eye steaks rubbed with rosemary & garlic (gf)

Trevally fillets wrapped in prosciutto (gf)

Cajun spiced rubbed chicken breast

Steamed gourmet potatoes with herb butter (gf)

Poached green beans & broccoli with hollandaise (v,gf)

DESSERTS

Lemon meringue pie

Chocolate tart

Mini pavlovas

Cheesecake

Seasonal fresh fruit salad

Berry compote & double cream

COFFEE & TEA



AMORA HOTEL RIVERWALK
MELBOURNE

COCKTAIL CANAPÉS

30 MINUTES	CHEF'S CHOICE 4 PIECES	\$15 PER PERSON
1 HOUR	2 COLD + 2 HOT (6 PIECES)+1SUBSTANTIAL	\$25 PER PERSON
2 HOURS	2 COLD + 2 HOT (8 PIECES)+1SUBSTANTIAL	\$32 PER PERSON
3 HOURS	3 COLD + 3 HOT (10 PIECES)+2SUBSTANTIAL	\$48 PER PERSON
4+ HOURS	4 COLD + 4 HOT (14 PIECES)+3SUBSTANTIAL	\$65 PER PERSON

MINIMUM 20 GUESTS
STAFF TO SERVE TO GUESTS

COLD SELECTION

Goats cheese crostini with honey mustard aioli (v,gf)
Blue cheese & caramelized pear on bagels (v)
Prosciutto wrapped melon
Assorted sushi selection with soy, wasabi, pickled ginger (gf)
Roast beef on garlic crostini & horseradish aioli
Smoked salmon on blinis with dill sour cream
Pan seared scallops with mango & chilli salsa (gf)
Manuka smoked chicken & mandarin tart

HOT SELECTION

Chickpea falafels with minted yoghurt (v)
Mushroom & feta cheese arancini with basil aioli (v)
Lamb kofta roulade
Prawn & prune skewers with chilli lime sauce (gf)
Tandoori chicken lollipop with cucumber raita (gf)
Satay chicken kebabs with peanut sauce
Mini grass fed beef burgers with Swiss cheese
Pork belly sliders with bbq sauce

ADDITIONAL SUBSTANTIAL CANAPÉS: \$8 PER PERSON (INDIVIDUAL BOWLS/BOXES)

Wok fried rice noodles with vegetables (v,gf)
Green Thai chicken curry with steamed lemongrass rice
Beer battered fish & chips with gribiche sauce & lemon
Shrimp nasi goreng with soy, chilli & fried shallots (gf)
Lamb meatballs with saffron rice & pomodoro sauce
Beef cheek linguine with spinach & shaved parmesan cheese

SWEET CANAPÉS: \$3.50 PER PERSON

Lemon meringue tart
Coconut & chia pudding with freeze dried berries & nuts (gf)
Dark chocolate mousse with crushed nuts
Mini fruit trifle
Mango panna cotta with berry compotes (gf)
White chocolate & hazelnut truffles



BEVERAGE OPTIONS

BEVERAGE PACKAGE

PRICE BASED, PER PERSON

	AMORA PACKAGE	AMORA PREMIUM PACKAGE
1 HOUR (MINIMUM)	\$25 PER PERSON	\$47 PER PERSON
2 HOURS	\$35 PER PERSON	\$52 PER PERSON
3 HOURS	\$42 PER PERSON	\$57 PER PERSON
4 HOURS	\$47 PER PERSON	\$62 PER PERSON
5 HOURS	\$52 PER PERSON	\$67 PER PERSON

CHARGED ON CONSUMPTION

Standard or premium beverage menu items, basic spirits, additional beers, soft drinks & juice

OPEN BAR

Full selection of beverages available from the bar, standard or premium beverage menu items, basic spirits, additional beers, soft drinks & juice

CASH BAR

Guests to purchase their own drinks from the bar. Labor charges may apply. please ask your conference coordinator, should you wish to use this option.

AMORA BEVERAGE PACKAGE

BEER	HOUSE WINE
Carlton Draught	Rothbury Estate (VIC) Sparkling Wine
Cascade Premium Light	Morgan's Bay (VIC) Sauvignon Blanc
OTHER	Morgan's Bay (VIC) Chardonnay
Assorted Soft Drinks	Morgan's Bay (VIC) Shiraz Cabernet
Assorted Juices	Hartog's Plate (WA) Moscato

AMORA PREMIUM BEVERAGE PACKAGE

BEER	WINE
Peroni Draught	Domaine Chandon (Yarra Valley) Sparkling Wine
Cascade Premium Light	Catalina Sounds (Marlborough, NZ) Sauvignon Blanc
Apple Cider	Pepperjack (Barossa, SA) Shiraz
OTHER	
Assorted Soft Drinks	
Assorted Juices	

COCKTAIL ON ARRIVAL

\$15.00 per cocktail: Choice of one of the following cocktails - mojito, tequila sunrise or tropical spritz

SOFT DRINK PACKAGE

minimum 2 hours + \$15 per person, ADDITIONAL hours + \$3 per hour

B E V E R A G E M E N U

BEER & CIDER ON TAP	POT	PINT	CIDER	BOTTLE
Carlton Draught	\$6	\$9.5	Apple Cider - 330 ml	\$9.5
Great Northern	\$6	\$9.5	Strawberry & Lime - 330 ml	\$12
Matilda Bay	\$6	\$9.5		
Mountain Goat Steam Ale	\$8	\$11		GLASS
Peroni	\$9	13.5		\$9
AUSTRALIAN BEER		BOTTLE	BASIC SPIRITS	
Cascade Premium Light		\$7.5	Johnny Walker Red Scotch, Jim	
Victoria Bitter		\$8	Beam Bourbon, Bundaberg	
Great Northern		\$8.5	Yellow Label Rum, Bacardi	
Pure Blonde		\$9.5	Bianco Rum, Absolut Vodka,	
Crown Lager		\$10.5	Gordon's Gin, St Remy Brandy	
Mountain Goat Organic Steam Ale		\$10.5		
4 Pines Pale Ale		\$11.5	SOFT DRINKS	BOTTLE
			Coke, Diet Coke, Soda Water,	\$5.5
			Sprite, Dry Ginger Ale, Lift	
			Tonic Water	
INTERNATIONAL BEER		BOTTLE	GLASS	
Heineken		\$12.0	Lemon, Lime & Bitters	\$5
Corona		\$12.0		
Asahi		\$12.0	Assorted Soft Drinks by glass	\$4.5
Peroni		\$12.5	Assorted Soft Drinks by jug	\$20
Guinness		\$14.0		
SPARKLING WINE	GLASS	BOTTLE	WATER	BOTTLE
Rothbury Estate (VIC)	\$8.5	\$40	Amora - 600 ml	\$4.5
Brown Brother Prosecco	\$12	\$58	Mt Franklin Sparkling - 330ml	\$5
(King Valley, VIC)				
Domaine Chandon	\$17	\$83	FRUIT JUICE	BOTTLE
(Yarra Valley, VIC)			Orange, Apple, Pineapple,	\$5
			Tomato	
WHITE WINES			GLASS	BOTTLE
Morgan's Bay Sauvignon Blanc (VIC)			\$8.5	\$40
Morgan's Bay Chardonnay (VIC)			\$8.5	\$40
Tim Adams Riesling (Clare Valley, SA)			\$9.5	\$44
T'Gallant 'Cape Schanck' Pinot Grigio (Mornington, VIC)			\$10	\$48
T'Gallant 'Imogen' Pinot Gris (Mornington, VIC)			\$10	\$48
Catalina Sounds Sauvignon Blanc (Marlborough, NZ)			\$12	\$58
RED WINES			GLASS	BOTTLE
Morgan's Bay (VIC) Shiraz Cabernet			\$8.5	\$40
Pepperjack (Barossa, SA) Shiraz			\$10.5	\$50
Wynns Connawarra Estate (The Gables, SA)			\$11.5	\$58
Tamar Ridge (Tamar Ridge, TAS) Pinot Noir			\$12	\$60
MOSCATO				
Hartog's Plate (WA)			\$8.5	\$40
ROSÉ				
Squealing Pig (Central Otago, NZ)			\$12	\$57



AUDIO VISUAL

PRICES ARE PER ITEM, PER DAY
PRICES ARE INCLUSIVE OF GST

CONFERENCE EQUIPMENT

8 x 8 ft projection screen	\$30
5 x 3 ft whiteboard with markers	\$60
Flip chart with butchers paper & markers	\$50
Lectern & goose neck microphone	\$180
PA System with handheld or lapel microphone	\$210
Additional handheld or lapel	\$110
Lectern only	\$50
XGA data projector	\$290
Laptop computer	\$150
RF remote mouse	\$50
Laser pointer	\$30
Computer speakers	\$35
Poly conference phone	\$150

INTERNET

Fast high speed internet access 25 mps	Complimentary
--	---------------

ADDITIONAL EQUIPMENT

2.4m x 1.2m stage & skirt	\$300 including delivery & set-up
1.25m x 1.25m riser	\$150
Dance floor	\$500

ADDITIONAL ITEMS

Audio visual technicians available upon request, please ask for a quotation.

**PLEASE ASK ABOUT ANY
ADDITIONAL ITEMS
REQUIRED**





FURTHER INFORMATION

AMORA HOTELS & RESORTS

The Amora Group owns and operates a range of high quality hotel properties in Australia and Thailand, with a focus on Business Class accommodation and superior service. The location of our properties is ideal for both business and leisure.

The Amora service is a pleasure for our guests and our team is at the heart of every guest experience. When it comes to location, amenities, and ambiance an Amora hotel is seen as being among the best, with some hotels offering unique experiences and all hotels providing our guests with a truly memorable service.

Catering for business, conference, and leisure travellers, our hotels are selected for their excellent locations in the heart of major tourist and business destinations.

OUR PACIFIC HOTELS INCLUDE:

Amora Hotel Jamison Sydney
Amora Hotel Riverwalk Melbourne
Amora Hotel Brisbane
Amora Neoluxe Hotel Bangkok
Amora Beach Resort Phuket
Amora Hotel Chiang Mai

WE ARE COVID-19 READY

The **COVID Ready Badge** identifies our business as a COVID-19 ready business and represents that we are currently operating in line with the NCCC COVIDsafe guidelines.



AMORA HOTEL RIVERWALK
MELBOURNE

