



# 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

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# 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

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# 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 - \$30 per person  
Up to 3 Hours - \$40 per person  
Up to 4 Hours - \$50 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 - \$42 per person  
Up to 3 Hours - \$52 per person  
Up to 4 Hours - \$62 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.