



Join us for a night of fabulous food, drinks & live entertainment...

Details of the night

THE NIGHT INCLUDES

- Chef's assorted canapés on arrival
- 6 Course Menu vegetarian and children's menus available
- 5 Hour House Drinks Package, additional drinks available to purchase on the night

BEER

Carlton Draught
Cascade Premium Light

HOUSE WINE

Rothbury Estate (VIC) Sparkling Wine Morgan's Bay (VIC) Sauvignon Blanc Morgan's Bay (VIC) Chardonnay Morgan's Bay (VIC) Shiraz Cabernet Hartog's Plate (WA) Moscato

OTHER

Assorted Soft Drinks
Assorted Juices

- Live Entertainment
- New Year's Eve Decorations

\$195 PER ADULT | \$150 PER TEEN \$80 PER CHILD | UNDER 3 - FREE

BOOKNOW

*Full pre-payment required when booking
No cancellations or refunds after Friday 22nd December 2023
No shows will be charged at the full price of the booking
All rights for table allocation are reserved with the venue
Bookings are not confirmed until written confirmation has been sent by the hotel.



CHEF'S ASSORTED CANAPÉS ON ARRIVAL

Chefs

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STARTER

Artisan bread roll, vino cotto, extra virgin oil, butter

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1ST COURSE

Beetroot cured ora king salmon, compressed cucumber, pickled fennel (GF)

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2ND COURSE

Tea smoked duck breast, juniper berries & raspberry coulis, griotte cherry jus (GF)

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3RD COURSE

Burrata cheese, chilled caponata, portobello mushrooms (GF)

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4TH COURSE - THE MAIN

Grass fed eye fillet, pommes au gratin, Dutch carrots, pearl onions, red wine jus (GF)

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THE PALATE CLEANSER

Berry fruit sorbet, prosecco foam (GF, DF)

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DESSERT

Tiramisu, mascarpone mousse dome, gold dusted soil, white chocolate ganache



CHEF'S ASSORTED CANAPÉS ON ARRIVAL

Vegetarian menu

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STARTER

Artisan bread roll, vino cotto, extra virgin oil, butter

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1ST COURSE

Hasselback beetroot, tempered yogurt, coriander salsa (GF)

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2ND COURSE

Celeriac fondant, Brussel sprouts, juniper berries & raspberry coulis, griotte cherry jus (GF)

3RD COURSE

Burrata cheese, chilled caponata, portobello mushrooms (GF)

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4TH COURSE - THE MAIN

Roasted eggplant, pommes au gratin, Dutch carrots, pearl onions, red wine reduction (GF)

THE PALATE CLEANSER

Berry fruit sorbet, prosecco foam (GF, DF)

DESSERT

Tiramisu, mascarpone mousse dome, gold dusted soil, white chocolate ganache



STARTER

Artisan bread roll, vino cotto, extra virgin oil, butter

The Kids menu

1ST COURSE

Cheese and ham skewers with fruits

2ND COURSE

Margherita pizzetta

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3RD COURSE - PLEASE SELECT

Kid steak, steamed vegetables, chips Beer battered barramundi, salad, chips Penne pasta, buffalo mozzarella, Napoli sauce (V)

DESSERT

Cake of the day, vanilla ice-cream, chocolate covered strawberries

DRINKS

Unlimited soft drinks & juice



BOOKING FORM

Full pre-payment is required when booking

No refunds will be made after Friday 22nd December 2023

No credit card payments can be made over the phone

Online credit card payments can be made via Eventbrite - Scan QR

Bookings can be made by cash or credit card direct at the Hotel Reception

EFT Payment - NAB |Account Name: Moxlis Pty Ltd Trading as Amora Hotel Riverwalk

BSB: 083-004 Account: 55-387-3493 (Surname as a reference)

Please note, bookings are not guaranteed until confirmed by the hotel in writing



SCAN ME

NAME:

PHONE:

EMAIL:

#ADULT'S

#TEEN'S

#CHILDREN

#UNDER 3

TOTAL #

Adult's \$195 | Teen's \$150 (13-17 Years) | Children \$110 (4-12 Years) | Under 3 Complimentary

PAYMENT:

AT DESK

EVENTBRITE

EFT

SIGNATURE:





Book now

CONTACT DETAILS

AMORA HOTEL RIVERWALK MELBOURNE 649 BRIDGE ROAD, RICHMOND. 3121 03 9246 1200

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