



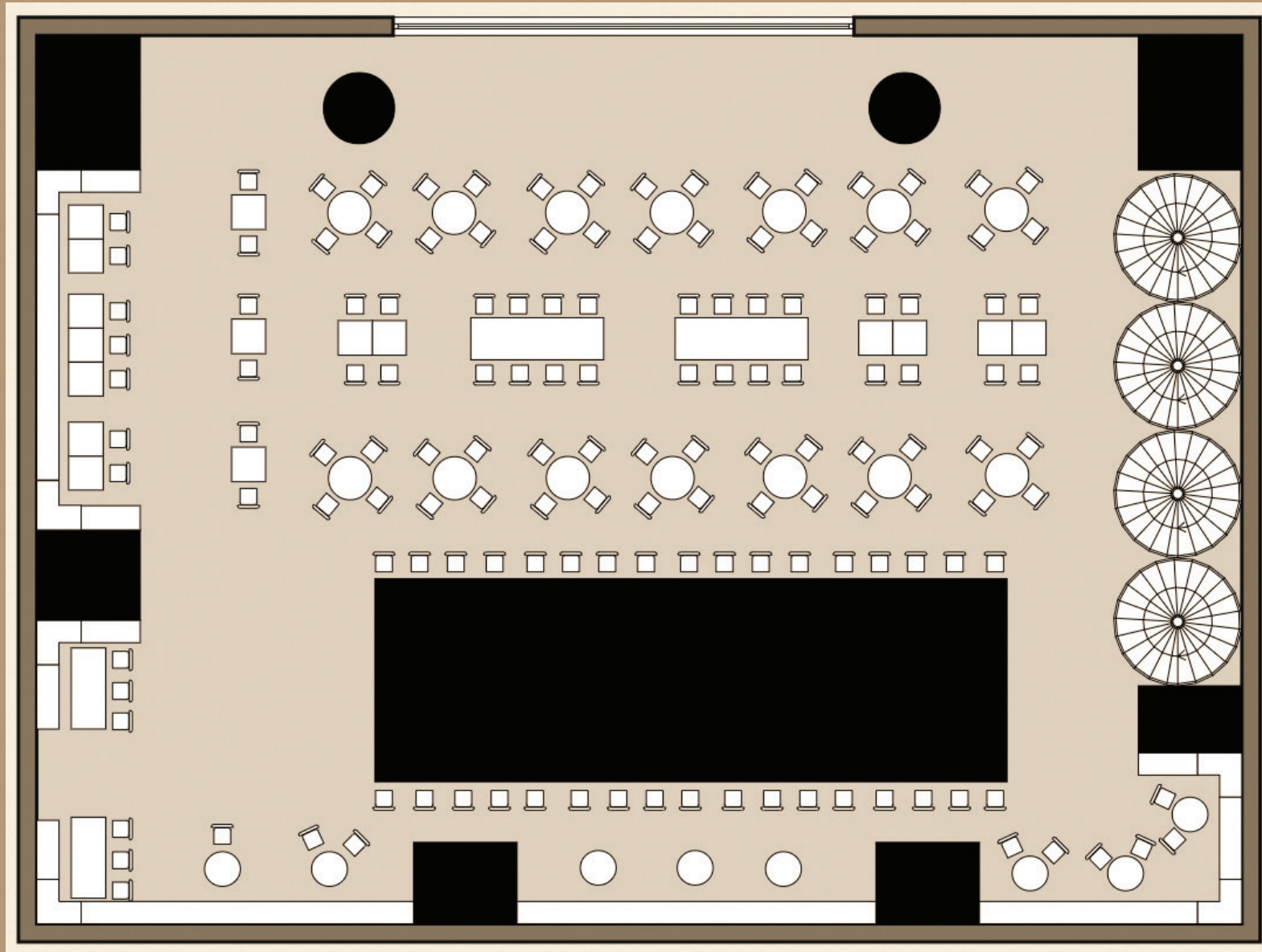
amphora
RESTAURANT & BAR

FUNCTIONS

'Experience a Melbourne icon in the making'



OUR SPACE



CAPACITY
Seated 140
Cocktail 250



FOOD

CANAPÉ STYLE

\$55 PER PERSON

Your choice of
4 canapés + 1 substantial

\$70 PER PERSON

Your choice of
5 canapés + 2 substantial

\$90 PER PERSON

Your choice of
8 canapés + 2 substantial

COLD

Oysters, charred cucumber mignonette
Smoked salmon, dill creme fraiche, blinis
Prawns and guacamole with tomatillo salsa verde, tostada
Porcini, mushroom, truffle tart
Pepper crusted roast beef sandwich, firetruck mustard

HOT

Crumbed olives stuffed with fennel and Calabrian chili sausage 🌱
Mini crispy mortadella, provolone, pistachio mustard, milk bun
Mini smashed burger, smoked cheddar, dill pickles
Freshly baked pretzel, whipped mustard butter
Buffalo chicken bites, fermented chili sauce, pickled celery, blue cheese dressing
Mac & cheese croquette 🌱
Italian braised meatballs 🌱
Chargrilled chicken skewers, peri peri

Choice of gourmet homemade pies and sausage rolls:

Chicken and leek pie
Beef pepper cheese pie
Cauliflower leek and cheese pie
Homemade chorizo sausage roll
Beef sausage roll
Chickpea potato curry vegan sausage roll

SUBSTANTIAL

12hr smoked bbq brisket, bourbon and coffee glaze with homemade pickles
Woodfired beef skewers, chimichurri
Oyster mushroom, pinchos morunos, smoked almond romesco
Lobster roll, watercress, mini milk bun
Lemon pepper calamari 🌱
Fish finger sandwiches creamy slaw, chips

DESSERT

Decadent chocolate, salted caramel tartlets
Tangy lemon curd, Italian meringue mini pies
Freshly brewed coffee and chocolate tiramisu tarts
Cinnamon dusted sweet apple pie



CHEF'S BANQUET

\$75
PER PERSON

SHARED ENTREE

Woodfired bread, olives, dip

Lemon pepper calamari, lemon ash, red sauce

Pear, coal roasted leeks, burrata, smoked olives

SHARED MAINS (choice of two)

12hr smoked bbq brisket, bourbon and coffee glaze and homemade pickles 🌿

Alabama smoked chicken, corn puree 🌿

Grilled kingfish, chorizo and white bean cassoulet, saffron rouille

SIDES

Crispy brussels sprouts, vincotto dressing

Mixed leaf salad, citrus dressing

DESSERT

Selection of gourmet petit fours

Dark chocolate and salted caramel tartlets

Tangy lemon curd, italian meringue mini pies

\$95
PER PERSON

SHARED ENTREE

Woodfired bread, olives, dip

Roasted padrón & cheese croquettes

Pear, coal roasted leeks, burrata, smoked olives

Homemade chorizo, sherry vinegar, garlic

SHARED MAINS (choice of three)

Gaucho style Argentinian skirt steak, chimichurri 🌿

Smoked Alabama chicken, corn puree 🌿

Grilled Kingfish, Chorizo and white bean cassoulet, saffron rouille

Roasted broccoli, seaweed butter

SIDES

Chips, black garlic aioli

Crispy brussels sprouts, vincotto dressing

Mixed leaf salad, citrus dressing

DESSERT (choice of one)

Vanilla and salted caramel semifreddo, nut and milk glaze, hazelnut soil, raspberry

Dark chocolate tart, salted caramel, raspberry,

Crème Chantilly

Fried apple pie, cinnamon, vanilla bean anglaise

\$130
PER PERSON

SHARED ENTREE

Woodfired bread, olives, dip

Padrón peppers, fire roasted cheese croquettes

Pear, coal roasted leeks, burrata, smoked olives

Cape grim pepper roaster carpaccio, smoked onion remoulade, capers

Lobster roll, gribiche sauce, brioche

SHARED MAINS

28 days dry aged rib eye 450gms

Smoked free-range chicken, Alabama white sauce 🌿

Grilled Kingfish, Chorizo and white bean cassoulet, saffron rouille

Roasted broccoli, seaweed butter

SIDES

Truffled mashed potatoes

Crispy brussels sprouts, vincotto dressing

Mixed leaf salad, citrus dressing

Corn on the cob, chili, cheese

DESSERT (choice of one)

Vanilla and salted caramel semifreddo, nut and milk glaze, hazelnut soil

Decadent dark chocolate tart, salted caramel, Raspberry, Crème Chantilly

Tangy lemon meringue, double cream

ADDITIONAL ITEMS

\$10 each

Baked mac & cheese, herb crumb

Mash (gf)

Chips (gf)

Baked potato, chive sour cream (gf)

Charred green beans, anchovy (gf)

Crispy brussels sprouts, bacon (gf)

Corn on the cob, chilli, cheese (gf)

Jalapeño skillet cornbread

Coleslaw (gf)

Caesar salad (gfo)

Wedge salad, blue cheese (gf)

Tomato, mozzarella salad (gf)

Bitter leaf salad, fennel, orange (gf)

GAME DAY PACKAGES

\$80 PER PERSON*

Two course includes
entree + main + sides

\$95 PER PERSON*

Three course includes
entree + main
+ sides + dessert

SHARED ENTREE (choice of 2 to be served share-style)

Mini lobster roll, sauce gribiche, brioche

Fried baby calamari, lemon ash, red sauce (gf)

Whipped feta, pickled cucumber, fried pita (gfo)

Padron chilli, parmesan croquette, aioli (v)

Smoked watermelon ceviche, avocado, charred corn (v, gf)

MAINS (choice of 1 to be individually plated)

Caucho style Argentinian skirt steak, chimichurri

Classic wagyu cheeseburger, onion, smoked cheddar, dill pickles, potato bun, chips

Smoked free-range chicken, Alabama white sauce 🌱

Roasted broccoli, seaweed butter (v)

Spaghetti, king prawns, olive oil, lemon gfo

Smith and daughters plant-based steak, chimichurri (v)

SIDES (choice of 2 to be served share-style)

Additional sides \$5 per person

Bitter leaf salad, orange (v, gf)

Wedge salad, blue cheese dressing 🌱

Mashed potatoes (gf)

Fries and aioli

Crispy brussels sprouts

DESSERT (choice of 1 to be individually plated)

Warm apple pie with vanilla ice cream

Vanilla and salted caramel semifreddo, nut and milk glaze, hazelnut soil, raspberry



* Packages are only available on Game Days at Marvel Stadium.

🌱 Meals featuring this logo can be made using plant based ingredients | (v) Vegan | (gf) Gluten free

DRINKS



DRINKS PACKAGES

STANDARD PACKAGE

2 hours - \$55 per person
3 hours - \$65 per person
4 hours - \$75 per person

SPARKLING WINE

Seppelt Drives Sparkling
2022, SA

WHITE WINE

821 South Sauvignon Blanc
2023, NZ

RED WINE

Sutton Grange Bendigo Shiraz
2021, VIC

TWO TAP BEERS

Carlton Draught 4.6%
Great Northern Super Crisp 3.5%

PREMIUM PACKAGE

2 hours - \$65 per person
3 Hours - \$75 per person
4 Hours - \$85 per person

SPARKLING WINE

Seppelt Drives Sparkling
2022, SA

PROSECCO

Cavaliere D'Oro Prosecco,
ITALY

TWO WHITE WINES

821 South Sauvignon Blanc
2023, NZ
Villa Fresco Pinot Grigio
2023, VIC

TWO RED WINES

Sutton Grange Bendigo
Shiraz 2021, VIC
Reschke R. Series Malbec 2022, SA

ROSÈ

Sutton Grange Fairbank Rose
2023, VIC

THREE TAP BEERS

Carlton Draught 4.6%
Great Northern Super Crisp 3.5%
Balter XPA 5%

DELUXE PACKAGE

2 hours - \$75 per person
3 Hours - \$85 per person
4 Hours - \$95 per person

TWO SPARKLING WINES

Chandon Brut, VIC
Chandon Brut Rose, VIC

PROSECCO

Cavaliere D'Oro Prosecco, ITALY

CHAMPAGNE (add on \$15pp)

Moet & Chandon Imperial, FRANCE

THREE WHITE WINES

821 South Sauvignon Blanc 2023, NZ
T'Gallant Imogen Pinot Gris 2023, VIC
Devil's Lair Dance with the Devil Chardonnay
2023, WA

THREE RED WINES

Run Riot Pinot Noir 2022, NZ
Sutton Grange Fairbank Sangiovese 2023, VIC
Sutton Grange Bendigo Shiraz 2021, VIC

ROSÈ

Sutton Grange Fairbank Rose 2023, VIC

FOUR TAP BEERS

Carlton Draught 4.6%
Great Northern Super Crisp 3.5%
Balter XPA 5%
Peroni 5%



DRINKS ADD-ONS

Available to add on to all beverage packages.

SPIRITS UPGRADE

Put spirits on your menu as an add on to any drinks package. Selection of house spirits.

1 hour - \$13 per person
2 hours - \$18 per person
3 hours - \$23 per person
4 hours - \$28 per person

COCKTAIL ON ARRIVAL

Treat your guests to a cocktail on arrival.
\$20 per person
1 cocktail per guest

Please select one cocktail:
Margarita
Espresso Martini
Seasonal Spritz

BAR TABS AVAILABLE

Nominate what drinks you would like to be available on your bar tab. You will set a financial limit and our bar staff will monitor this throughout your event. If requested, the bar tab can be increased on the night.

**Bar tabs must be paid in advance, and set for minimum spend.*



FAQS

Can I bring a cake?

You are able to bring a cake. There will be a cakeage fee of \$3.50pp, or a flat rate of \$75, whichever is best for your event.

Can I arrive early to bump-in some items?

Amphora will provide a complimentary 30-minute bump in/out for your function. If you wish to request an extended bump in/out, it must be pre-approved by our events team and there may be an additional cost.

Am I able to leave items overnight?

This depends on when your event is and what the items are, as there may be an event after yours in the space. We recommend taking items home with you at the end of your event due to limited storage space at the venue. We hold no responsibility for items that are left in the venue.

Where can I park?

Marvel Stadium's car parking in Docklands is open 24 hours a day, 7 days a week. Carpark entrance/exit points are located on Bourke Street, Wurundjeri Way, and La Trobe Street.

Do you have differently abled access?

Yes, we do have lift access at the entrance of Gate 4 - select Level 2 and head over to the left, Amphora's entrance will be on the left side.

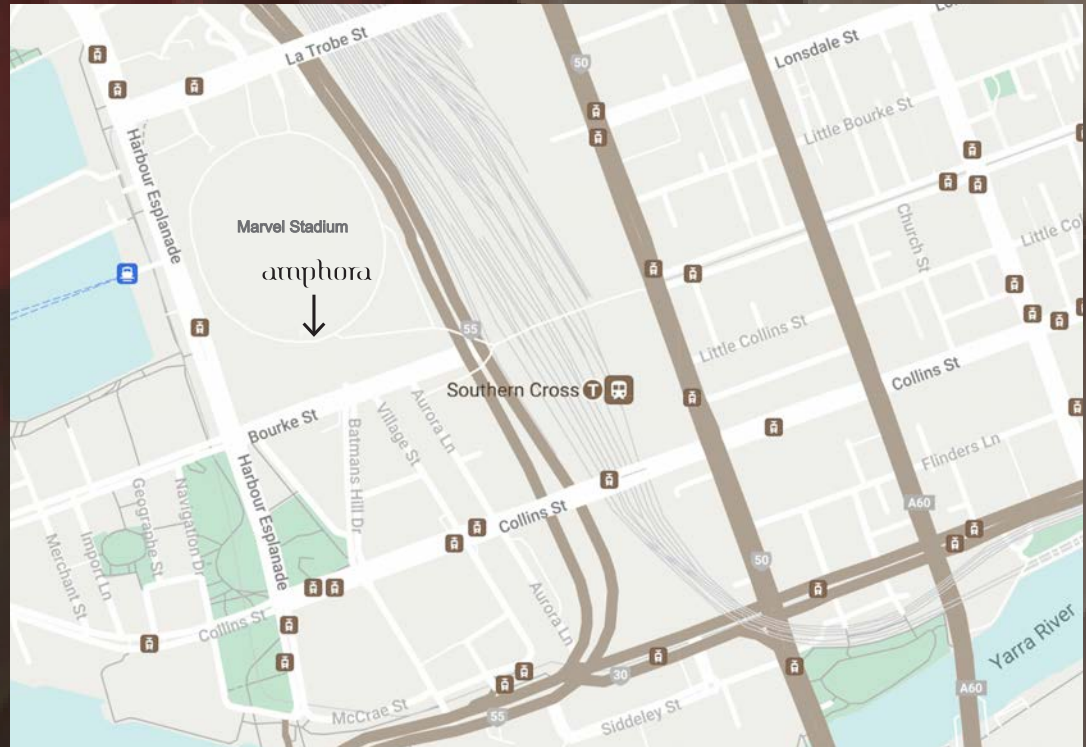
Closest PTV?

The closest train station is Southern Cross Station. There are also multiple tram stops nearby: D3-Stadium Precinct - Bourke St/Harbour Esp (Docklands), D1-Stadium Precinct/ La Trobe St, Southern Cross Station - Stop 1.

CONTACT US

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amphora

RESTAURANT & BAR