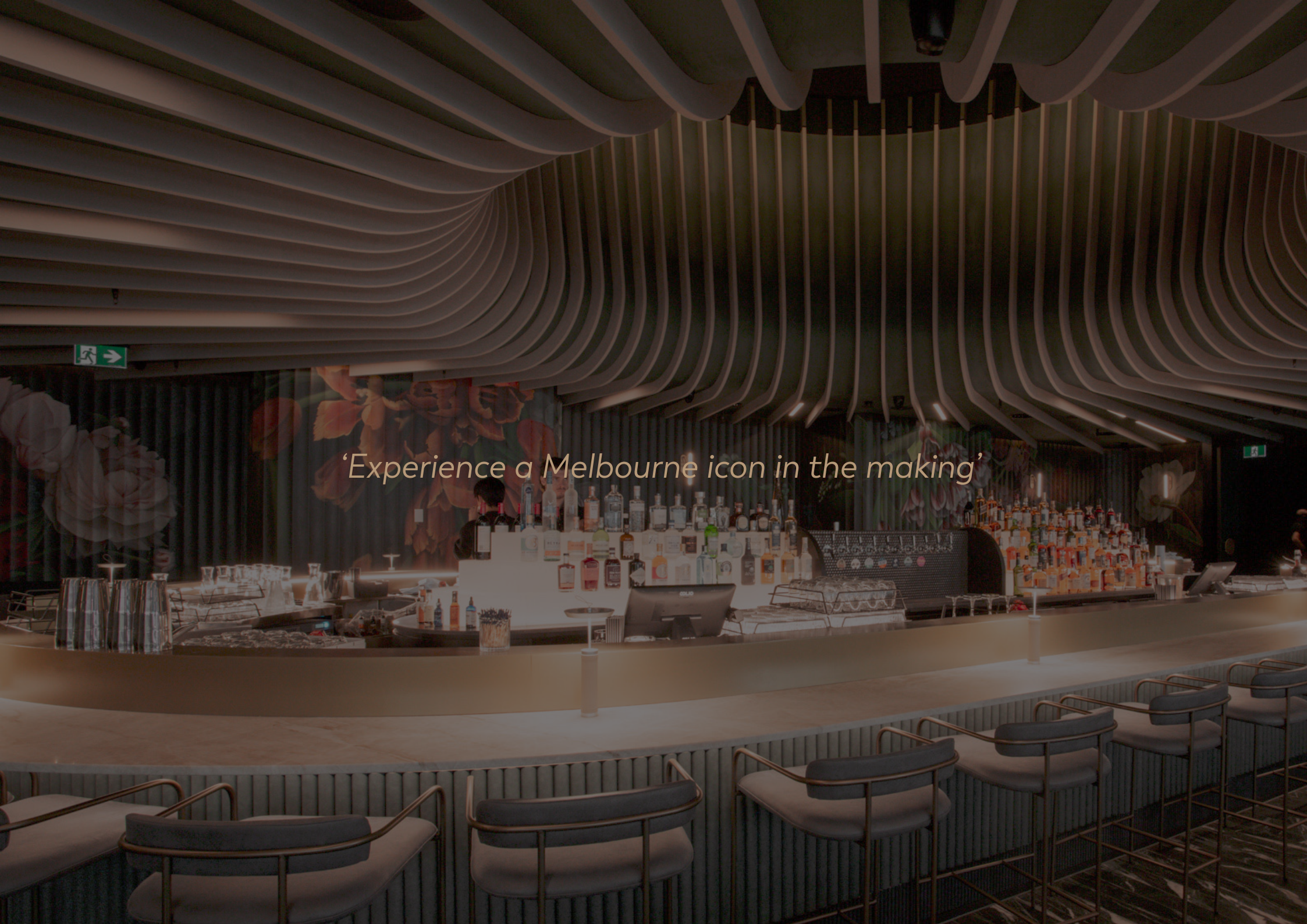




amphora

RESTAURANT & BAR

FUNCTIONS



*'Experience a Melbourne icon in the making'*





BEAUTIFULLY  
PRESENTED 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

Smoked salmon, corn waffles, crème fraîche

Prawns and guacamole with tomatillo salsa verde, tostada

Smoked watermelon ceviche, avocado, charred corn

Whipped feta, pickled cucumber, fried pita

Prosciutto, melon, manchego wafer

Gougere, savoury choux pastry, gruyere cheese

Porcini, mushroom, truffle tart

Pepper crusted roast beef sandwich, firetruck mustard

Lamb and pine nut cigar, cabbage, nori

### HOT

Crumbed olives stuffed with fennel and calabrian chilli sausage (vo)

Crispy mortadella, provolone, pistachio mustard, milk bun

Maryland crab cakes, fresh herbs, smoked onion remoulade

Mini smashed burger, smoked cheddar, dill pickles

Soft pretzels, mustard butter

Ancho chilli glazed smoked ham and fermented pineapple gilda

Buffalo chicken wings, fermented chili sauce, pickled celery, blue cheese dressing

Assorted mini gourmet pies

Mini sausage roll

Mini 100% plant-based sausage roll

Mac & cheese croquette

Braised mozzarella stuffed mini meatballs

Chorizo, sherry vinegar, garlic

Chicken skewers, peri peri

### SUBSTANTIAL

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

Woodfired beef skewers, chimichurri

Oyster mushroom, pinchos marunos, smoked almond romesco

Lobster roll, sauce gribiche, brioche

Lemon pepper calamari (vo)

Split king prawns, garlic, fermented chilli butter

Fish finger sandwiches, creamy slaw, chips

Smoked roast chicken roll, rosemary gravy

### DESSERT

Decadent moist coconut cake

Golden fried apple pie, cinnamon glaze (v)

Salted caramel and chocolate tart (gf)



# CHEF'S BANQUET

\$75  
PER PERSON

## SHARED ENTREE

Woodfired bread, olives, dip

Fried baby calamari, lemon ash, red sauce

Smoked watermelon ceviche

## SHARED MAINS

12hr smoked bbq brisket, bourbon and coffee glaze and homemade pickles (vo)

Choice of:

- Smoked free-range chicken, Alabama white sauce (vo)
- Butterflied whole baby snapper, tomatillo salsa verde

## SIDES

Crispy brussels sprouts

Wedge salad, blue cheese

Chips

## DESSERT

Petit fours

\$95  
PER PERSON

## SHARED ENTREE

Woodfired bread, olives, dip

Fried baby calamari, lemon ash, red sauce

Smoked watermelon ceviche

Chorizo, sherry vinegar, garlic

## SHARED MAINS

Gaucho style Argentinian skirt steak, chimichurri (vo)

Roasted broccoli, seaweed butter

Choice of:

- Smoked free-range chicken, Alabama white sauce (vo)
- Butterflied whole baby snapper, tomatillo salsa verde

## SIDES

Mashed potatoes

Crispy brussels sprouts

Wedge salad, blue cheese

Corn on the cob, chilli, cheese

## DESSERT

Golden gaytime

\$130  
PER PERSON

## SHARED ENTREE

Woodfired bread, olives, dip

Maryland crab cakes, fresh herbs, smoked onion remoulade

Fried baby calamari, lemon ash, red sauce

Smoked watermelon ceviche

Chorizo, sherry vinegar, garlic

## SHARED MAINS

28 days dry aged rib eye 450gms

Smoked free-range chicken, Alabama white sauce (vo)

Butterflied whole baby snapper, tomatillo salsa verde

Roasted broccoli, seaweed butter

## SIDES

Mashed potatoes

Crispy brussels sprouts

Wedge salad, blue cheese

Corn on the cob, chilli, cheese

## DESSERT

Apple pie, vanilla bean ice 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 (vo)
- 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 (vo)
- Mashed potatoes (gf)
- Fries and aioli
- Crispy brussels sprouts

### DESSERT (choice of 1 to be individually plated)

- Warm apple pie with vanilla ice cream
- Golden gaytime

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

(vo) Vegan option, 100% plant-based available | (v) Vegan | (gf) Gluten free





IMPRESSIVE  
DRINKS



# DRINKS PACKAGES

## STANDARD PACKAGE

2 hours - \$55 per person  
3 hours - \$70 per person  
4 hours - \$85 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 - \$80 per person  
4 Hours - \$95 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 - \$90 per person  
4 Hours - \$105 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.  
\$13 per person per hour

Selection of house spirits.

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## COCKTAIL ON ARRIVAL

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

Choice of one cocktail on arrival:  
Margarita  
Espresso Martini  
Seasonal Spritz

## BAR TABS AVAILABLE

You can always choose to go with a bar tab instead of a beverage package, we can customise a menu for your event if you decide to restrict the choices available. Alternatively, you can go with an open tab if you are feeling generous.



# 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 item is, as there may be an event after yours in the space. We hold no responsibility for items that are left in the venue. We recommend taking items home with you at the end of your event as we do not provide a storage space for any leftover items.

## **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.

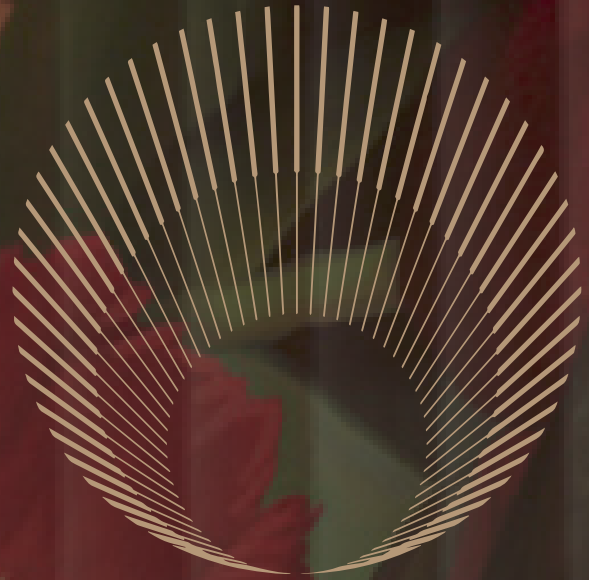
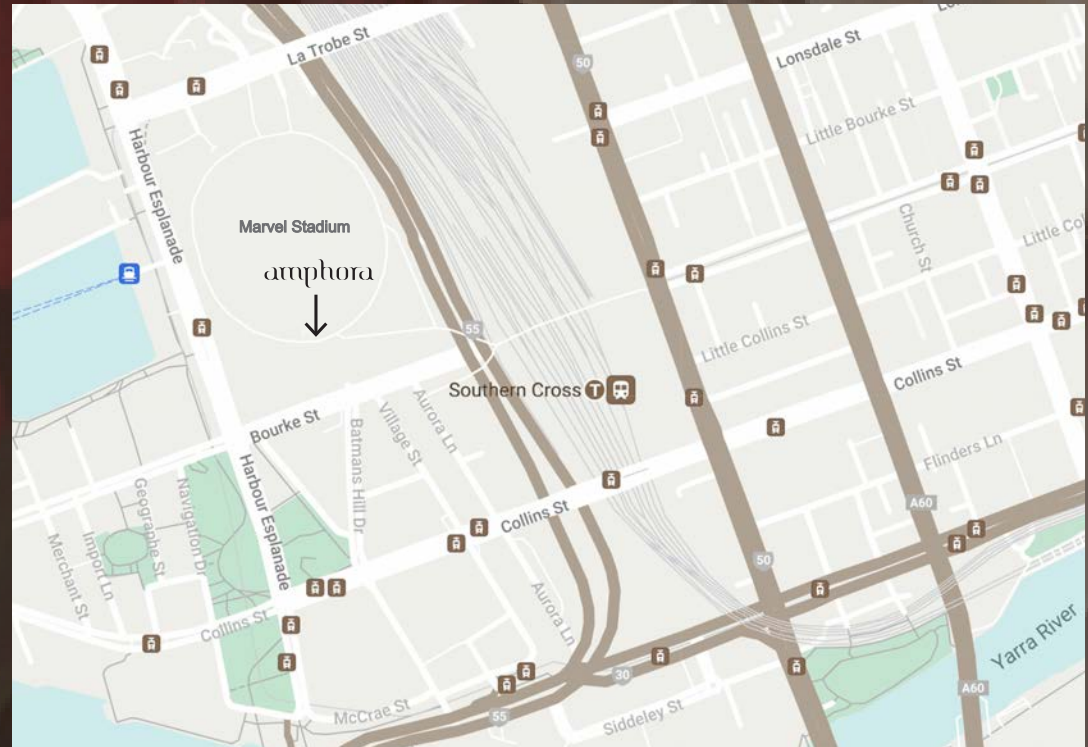
## **Closest PTV?**

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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740 Bourke Street, Docklands, Melbourne



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