



Events

At Amalfi White



AMALFI WHITE

Our Venue

Amalfi White Events offers a sophisticated and stylish setting for every occasion, whether you're hosting an intimate gathering or a grand celebration. Located in the heart of Melbourne, our venue combines contemporary Italian dining with exceptional service, creating an unforgettable experience. From corporate functions and private parties to sporting events like the Melbourne Derby, Amalfi White provides the perfect backdrop for making memories. Let us transform your next event into something truly special with our tailored packages, elegant ambiance, and delectable cuisine.



The Ballroom

The Ballroom is the Jewel in the Amalfi White crown.
A stunning elegant room with 1890's barrel vaulted ceiling.
Eight huge glittering chandeliers add a touch of old world glamour and the huge white windows are dressed in billowing curtains. The decor is elegant, classic and suits any scheme you may have in mind for your celebration.

CAPACITY

Seated Dining: 80 guests

Party Style: 150 guests

Connected to a stylish private bar



The White Bar

The Softly furnished antique sofas and wing back chairs create a refined nod to the glamour of the past. The magnificent windows create an ethereal light wonderful for photographs.

Draw the curtains and the room is classically intimate and relaxing.

Room hire can be quoted by the events team.

CAPACITY

Sit down meal for 16 guests

Party style for 35 guests



The Gardens

In the summer months our garden can be used to complement your reception, with rattan sofas and dining tables with white umbrellas. Have your reception drinks or dining outside and make the most of a glorious day amongst our white roses with an outdoor bar and our attentive staff.

CAPACITY

Up to 200 people, weather permitting.



Drinks

Reception drinks

Sparkling wine

Prosecco

Rose prosecco

Champagne

Bottled beer

(Birra Moretti, Peroni, Sol, Old Mout Cider)

Meal drinks

Glass of house wine

1/2 Bottle of house wine

Bottle of house wine

Bottled beer

(Birra Moretti, Peroni, Sol, Old Mout Cider)

Toast drinks

Sparkling wine

Prosecco

Rose prosecco

Champagne

Non - Alcoholic drinks

Mocktails

(Rhubarb Spritz, Pear & Lavender Fizz, Apple & Ginger No-jito)

Fresh fruit juice

(Orange, apple, cranberry, pineapple)

Fizzy drink bottles

(Diet Coke, Coke, Coke Zero, Fanta)

Have another drink in mind? Just ask!

Drinks Packages

Prices may increase each year

Beer Bucket - Mix of 10 Bottles - £45.00
(Birra Moretti, Peroni, Sol, Old Mout Cider)

House Wine Bucket - £65.00
A Bottle of House Red, White & Rosé

Upgraded Wine Bucket - £115.00
Gavi di Gavi - Negroamaro Primitivo - Côtes de Provence

Prosecco Bucket - £95.00
(3 Bottles)

Fizzy Drink Bucket - Mix of 10 Bottles - £35.00
(Diet Coke, Coke, Coke, Zero, Fanta)

Fruit juice jugs - Mix of 4 juices - £20.00
(Orange, Apple, Cranberry, Pineapple)



Canapés

HOT CANAPÉS

Tomato & Mozzarella arancini with red pepper dip

Tempura king prawns with garlic aioli

Paprika cured belly pork, apple and vanilla purée

Crispy halloumi with basil pesto (V)

Garlic and rosemary twists (VE)

Ham hock on caramelised onion loaf

Mini Welsh Rarebit

Mini vegetable spring rolls (VE)

COLD CANAPÉS

Asparagus spears wrapped in prosciutto

Goat's cheese tartlettes with roasted pimento and sweet basil

Italian brushcetta served with aged balsamic

Mini Salmon Fishcake

Grilled courgette, black olive tapenade, sun blushed purée (V)

Choice of Three Canapés

£15.00 per person

Add Extra Canapés for £2.50 per person



Buffet Menu

£2.00 annual increase each year

Traditional Buffet - £20.00 per person

A selection of freshly cut Sandwiches on wholemeal & white bread to include:

Cheese & Spring Onion

Egg Mayonnaise

Honey roast Ham

Tuna Mayonnaise & sweetcorn

Coronation Chicken Sub Rolls

All Sandwich Platters come with a generous salad Garnish

Mini Quiche Selection

Chipolata Sausages

Mini Pork Pies

Chicken Bites

Indian Selection

Mango Chutney

Assorted Luxury Crisps

Premium BBQ Package - £25.00pp

Mains

Premium Beef Burgers

Premium Pork Sausages

Marinated Blackened Cajun Chicken

Vegetarian

Veggie burgers (VE)

Corn on the cob (VE)

Sides

Classic Creamy Coleslaw (V)

Seasonal Mixed Leaf Salad (VE)

Desserts

Selection of mini desserts

Grazing Table - £20.00 per person

Dressed Platter of Roast Meats accompanied by chutneys & relishes

Mature Farmhouse Cheddar Cheese

Stilton

Crusty Bread, Cheese Biscuits & Butter

Chutneys & Pickles

Indian Selection

Baby Stuffed Red Peppers

Sun Dried Tomatoes / Olives

Balsamic & Lemon Oil Dressings

Seasonal Leaf salad Garnish

Ultimate BBQ Package - £30.00pp

Mains

Premium Beef Burgers

Premium Pork Sausages

Garlic Lemon Chicken

Lemon Pepper Salmon

BBQ Pork Lollipops

Marinated BBQ Pork Ribs

Hickory Smoked Chicken Wings

Vegetarian

Veggie burgers (VE)

Garlic Mushrooms (VE)

Corn on the Cob (VE)

Mac N Cheese (VE)

Sides

Classic Creamy Coleslaw (V)

Italian Tomato Pasta salad (VE)

Seasonal Mixed Leaf Salad (VE)

Rice Salad (VE)

Desserts

Selection of mini desserts

Buffet Menu

Greek Style Buffet - £23.50pp

Salads

Greek Salad

Cous Cous Beetroot Goats Cheese

Orzo Cucumber and Tomato Salad

Mains

Chicken Skewers

Lamb Kofta

Fish Olives Tomato Sauce

Grilled Halloumi and Dips

Moussaka

Desserts

Selection of mini desserts

Asian & Indian Style Buffet - £23.50pp

Salads

Indian Onion Salad

Cucumber Salad & Dip

Asian Slaw

Mains

Vegetable Samosas

Fluffy White Rice

Thai Green Curry - Chicken & Vegetable

Salt and Pepper Chips

Chow Main - Beef & Vegetable

Desserts

Selection of mini desserts

Italian Style Buffet - £23.50pp upgrade

Salad

Caprese Salad

Mixed Olives

Bruschetta & Hummus

Mains

Chicken Milanese's Strips

Pasta Pomodoro

Pesto Pasta, with Tomatoes and Mozzarella

Focaccia Pizza Selection

Spicy Beef Meatballs

Desserts

Selection of mini desserts

Late Night Buffet - £16.00pp

A cob with selected filling, choose two from salt baked potatoes, slaw and French fries.

Choose from our delicious filling options:

Pulled pork, crispy onions and homemade bbq sauce

Derbyshire beef topside, horseradish sauce and selection of mustards

Roasted pork loin, apple sauce, sage and onion stuffing

Pepper pastrami, gherkin and Emmental cheese

Chicken caesar, shredded lettuce and shaved Parmesan

Honey roast ham, beef tomato and selection of mustards

Buffet Menu

Bring Something Different to Your Event?

Looking to add a unique touch to your next event?

Amalfi White offers the perfect solution with food truck hire

Whether you're hosting a wedding, corporate function, festival, or private celebration, food truck hire provides a deliciously different way to enjoy high-quality food.

From wood-fired pizzas and burger vans to indulgent desserts,

Speak to the team today to find out who we recommend



Something Different?

Wine Tasting

Classical experience with our wine expert taste a variety of wines of our menu, accompanied by a classic cheese board. All served in your own private room.

Minimum Numbers: 6 Guests

Maximum Numbers: 40 Guests

£56.00 per person



Cocktail Masterclass

Make 3 Cocktails with our expert bar staff, in our White Bar exclusively for your party.

Antipasti Board served during your experience.

Minimum Numbers - 6 Guests

Maximum Numbers - 16 Guests

£54.00 Per person

Larger numbers available on request

Added Extras

Why Not Add?

Late license (1 hour extra)- £350.00

DJ - £425.00

Room Uplighters - £150.00

Linen - £16.00 per table

Linen Napkins £2.50 per person

Finish Times

Friday & Saturday - Last orders at the bar - 11.45pm

Music finished 12 midnight

Sunday - Thursday - Last orders at the bar - 11.45pm

Music finished 11pm

T&C's

Candles are allowed at the venue, but the flame must be covered.

Please note that no confetti is allowed at the venue.

We can provisionally hold a date for 1 week after this a deposit of £500.00 will be needed to secure the date. The remaining balance, and final payment is due 4 weeks prior along with final numbers.

Cancellation T&C's apply.