



# 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 Bar/Lounge Area

We are delighted to unveil the newest addition to Amalfi White — our stylish semi-private Bar/Lounge Area. This chic and sophisticated space has been designed to provide a relaxed yet luxurious environment where your guests can unwind, socialise, and enjoy an exceptional experience. Whether you're hosting an intimate gathering, a cocktail reception, or simply looking for a serene spot to enjoy a drink before the main event, our Bar/Lounge Area offers the perfect setting.

## CAPACITY

Up to 40 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

Roast rib of beef, mini Yorkshire pudding, horseradish, chives

“Hog roast” & stuffing tarts, sage & onion

Katsu chicken skewers, katsu mayonnaise, chilli (gf)

Red pesto & tomato arancini, pesto dressing (ve)(gf)

Paprika cured belly pork, apple and vanilla purée

Crispy halloumi with basil pesto (v)

Artisan sausage roll, apple, onion seeds

Beef chilli tacos, sour cream, chive

## Cold Canapés

Goats' cheese & beetroot tart, walnut, celery (v)

Black bomber cheddar & pear chutney cracker, pickled grape (v)

Sun blush tomato, basil & mozzarella bruschetta (v)(gfo)

Spiced hummus poppadoms, toasted tikka chickpeas (ve)

Teriyaki mushroom sushi, soy, ginger (ve)(gf)

Garlic and rosemary twists (ve) (v)

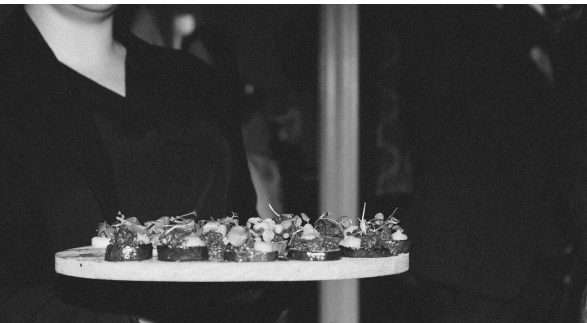
Curried salmon & avocado flatbread, coriander

Hoisin beef & cucumber bites, coriander, chilli (gf)

## Choice of three canapés

**£18.00 per person**

**extra canapés for £5.50 each**





# Large Party Menu

2 courses - £45.00

3 courses - £55.00

## Starters

Spiced carrot & red lentil soup

*Rosemary oil (ve) (gf) (df)*

Mushrooms on toast

*Garlic cream sauce, ciabatta, crispy onions (v) (gf) (df)*

Chicken liver parfait

*Toasted brioche, red onion chutney, herb salad (gf)*

## Mains

*All served with garlic greens*

Garlic butter chicken breast

*Spring onion mash potatoes, bravas sauce (gf)*

Charred pork loin steak

*Crispy potatoes, butterbean & chorizo ragu (gf)*

Red pesto roasted salmon

*Lemon & chive crushed potato, hollandaise sauce (dfa)*

English garden risotto

*Rocket, olive oil dressing (ve) (gf) (df)*

## Desserts

Strawberries & cream eaton mess

*meringue, vanilla*

Double chocolate brownie

*chocolate sauce, cream (gf) (df)*

White chocolate & raspberry cheesecake

*Chantilly cream*

# Kids Menu

£30.00 per child under 12

For the little ones, please select one meat option and one veggie option. Children over 12 years old will be considered adults for the menu selection, and children under 1 year old who do not require food will not be charged.

## To start

Tomato soup,  
*bread & butter (gf) (df)*

Garlic ciabatta *(gf)*

Halloumi fries,  
*garlic mayonnaise (gf)*

Vegetable sticks & dips *(gf) (df)*

## Mains

Sausage & mash potato,  
*garden peas, gravy*

Cheeseburger,  
*skinny fries (gf) (df)*

Tomato pasta,  
*garlic bread (df)*

Battered fish & chips,  
*chunky chips, garden peas (gf) (df)*

Chicken goujons,  
*skinny fries, garden peas (gf) (df)*

## Desserts

Chocolate brownie,  
*chocolate sauce vanilla ice cream (gf) (df)*

Ice cream selection,  
*shortbread biscuit (gf) (df)*

# Buffet Menu

£2.50pp annual increase each year

## **The Traditional - £20.95**

Coronation chicken & gem lettuce ciabattas  
Tuna mayonnaise & sweetcorn wraps  
Cheese & red onion sandwiches (v)  
Ham & pickle sandwiches  
Homemade pork & apple sausage rolls  
Red pesto & spring onion pasta salad (v)  
Potato & chive salad (v)  
Artisan breads & hummus (v)  
  
Chocolate brownie (v)  
Lemon drizzle cake (v)

## **The Picky - £24.95**

Artisan breads & hummus (v)  
Parmesan bread twists  
Marinated olives (ve)  
Marinated feta (v)  
Dried fruits & nuts (ve)  
Chicken liver parfait  
Honey roast ham  
Red onion chutney (v)  
Fresh fruits (ve)  
Mature cheddar (v)  
Cheese crackers (v)

## **The Pig & Waffle - £20.95**

Pulled bbq pork  
Sage & onion stuffing  
Apple sauce (v)  
Soft floured cob (v)  
Waffles (v)  
Chocolate brownie pieces (v)  
Homemade fudge (v)  
Chocolate sauce (v)  
Salted caramel sauce (v)  
Chantilly cream (v)

## **The Italian - £25.95**

Rosemary focaccia (ve)  
Flavoured oils (ve)  
Balsamic glaze (ve)  
Margherita pizza breads  
Pepperoni pizza breads  
Red pesto pasta salad (v)  
Chicken Milanese  
Mozzarella & tomato salad (v)  
Caesar salad  
Marinated olives (ve)  
Salami & prosciutto  
Marinated melon (ve)

# Buffet Menu

£2.50pp annual increase each year

## The Greek - £25.95

Homemade Gyros

A choice of two of the following:

Schwarma chicken, tzatziki

Chicken tika, mint yoghurt

Lamb kofta, mint yoghurt - 1.00 sup

Shredded BBQ pork, apple sauce

Crispy halloumi, spiced tomato salsa (v)

Southern fried beyond meat, spiced tomato  
salsa (ve)

All served with:

Lebanese flatbread wrap (ve)

Pickled red cabbage (ve)

Shredded lettuce (ve)

Tomato & cucumber salad (ve)

Red onion (ve)

## The Classic BBQ - £24.95

House burger

Butchers hot dog

Spiced bean burger (ve)

Monterey jack cheese (v)

Gem lettuce (ve)

Brioche buns (v)

Tomato salsa (ve)

Fried onions (ve)

Coleslaw (v)

## The British - £22.95

Fish & chip buffet:

Battered fish

Hand cut chips

Mushy peas (ve)

Tartare sauce (v)

## The Ultimate BBQ - £28.95

Choose 3 main & 3 sides/salads

Mains

Spiced lamb keema

Chicken shawarma

Southern fried beyond meat (ve)

House beef burger

Lemon & herb chicken burger

Halloumi & red pepper burger (v)

Butchers hot dog & fried onions

Korean BBQ chicken wings

Smoked bbq pork ribs

Sides & salads

Greek salad (v)

Homemade hummus (ve)

Cajun roasted sweet potato (ve)

Caesar salad

Artisan breads & olives (v)

Feta & pomegranate super grains (v)

Niçoise salad (v)

Potato & chive salad (v)

Pesto, tomato & mozzarella pasta (v)

House coleslaw (v)

# Something Different?

## *Wine Tasting*

Indulge in a bespoke wine tasting experience at Amalfi White, where we offer a curated selection of fine wines to elevate your palate. Our expert sommeliers guide you through a carefully chosen collection, ranging from elegant whites to rich reds, each selected to complement the finest flavors of Italian and local cuisine. Whether you're a wine connoisseur or a casual enthusiast, our intimate, educational tastings provide a unique opportunity to learn about the wines' origins, tasting notes, and pairings.



## *Cocktail Masterclass*

Unleash your inner mixologist at Amalfi White's exclusive Cocktail Masterclass. Led by our talented bartenders, this hands-on session takes you behind the bar to learn the art of crafting signature cocktails with a twist. Whether you're interested in mastering classic concoctions or creating your own signature drinks, our expert instructors will guide you through every step—from selecting the finest ingredients to perfecting the perfect pour. With a focus on creativity, technique, and presentation, this masterclass promises an unforgettable experience that's as fun as it is educational. Perfect for groups, special occasions, or simply an evening of mixology magic, join us for a unique and interactive way to enjoy great company and even better cocktails.





# Added Extras

## Why Not Add?

Late license (1 hour extra)- £350.00

DJ - £400.00

Room Uplighters - £150.00

Linen - £22.00 per table

Linen Napkins £3.00 per person

## Finish Times

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

Music finished 12 midnight

*Sunday - Thursday* - Last orders at the bar -  
10.45pm

Music finished 11pm

## Terms & Conditions

- Candles are permitted at the venue, but the flame must be covered at all times.
- Please be advised that confetti is not allowed on the premises.
- A sound limiter is in place at the venue. Any DJ or live music arrangements must be approved by the venue, and necessary forms will need to be signed.
- We can hold a provisional date for up to one week. After this period, a £500.00 deposit will be required to secure the booking.
- The remaining balance and final payment are due 4 weeks prior to the event, along with final guest numbers.
- Standard cancellation terms apply.

# Recommended Suppliers

*Pretty Little Parties - Venue decor*

hello@prettylittlepartiesandevents.co.uk  
www.prettylittlepartiesandevents.co.uk

*Melbourne Florist*

melbourneflorists@hotmail.com  
www.melbourneflorist.co.uk

*Melbourne Cake Company*

melbournecake@gmail.com  
www.melbournecake.co.uk

*Emily Rose Wedding & Events singer*

emilyroseeventsinger@gmail.com  
www.emilyrosesinger.co.uk

*Sophie Sharp hair*

Sophie\_sharp@hotmail.co.uk  
www.sophiesharphair.co.uk

*Acorn Events: casino hire & photo-booths*

info@funcas.com  
www.funcas.com

*Sweetpeas Florist*

Sweetpeasflorists@yahoo.com  
www.sweetpeasflorists.com

*Ross Ormo Photography*

Rossorme23@gmail.com  
www.rossormephotography.co.uk

*Daniel Burton Photography & Film*

daniel@danielburtonphotography.com  
www.danielburtonphotography.com

*Sophie Towns Singer*

sophie.towns@btinternet.com

*JD Castles & Soft Play*

07932652796  
jdcastless@outlook.com

*Capture 360 & Sweet Treat Hire*

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