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# AMBRA

## FUNCTIONS & EVENTS





WHO ARE WE?



# SALUTI!

AUSTRALIA'S FIRST LIMONCELLO PRODUCER

26 YEARS & COUNTING - 100% NATURAL & LOCAL

IN 2024 WE LAUNCHED OUR VENUE SPECIALISING IN EVENTS, EXPERIENCES & SERVICE

Ambra Distillery combines the essence of Italian summers with the vibrancy of South Australia.

Flexible spaces with relaxing ambiance, passionate, warm service and an excellent selection of food and drink options.

Nestled in the heart of West Thebarton, Ambra Spirits Distillery & Bar provides a beautiful and engaging back drop for all get-togethers. With expansive covered outdoor seating, access to the Distillery Room featuring our copper still 'Frank', and an optional pop up Spritz Bar. Ambra Spirits Distillery & Bar is a must visit location. We provide customisable experiences to meet all needs. With up to a 100+ person capacity and unique atmosphere, it is the perfect location for unforgettable events.

Every sip tells a story, and every story begins with us.

WE'RE ALL ABOUT THE VIBE.





# SPACES FOR HIRE

AVAILABLE 7 DAYS // PERFECT FOR ALL OCCASIONS

## OUR VENUE

Host your next event at Ambra – where good times, great drinks, and warm hospitality come together. Nestled in Thebarton, just minutes from the Adelaide CBD, Ambra offers four unique event spaces that blend contemporary style with relaxed, rustic charm. Whether you're planning a milestone celebration, corporate gathering, cocktail party, or intimate sit-down dinner, our versatile spaces and signature Italian spirit set the tone for memorable occasions of all kinds.

### OUTDOOR TERRACES:

The perfect alfresco space. Our terraces wrap around Ambra (Phillips St seating 30pax and James St seating 25pax) and are the ideal spot for a luxurious lunch, a long dinner, celebration with friends or those desperately needed Friday afternoon drinks. Sit in the sunshine, eat, drink & soak it all up.

### DISTILLERY FUNCTION ROOM:

Catering for functions of up to 80 guests. The distillery offers an exclusive, modular, laid back event space, with plenty of atmosphere.

This diverse space can be set up for a stylish long lunch or a boozy cocktail event. The choice is yours! Our food and drinks options will fit seamlessly with the event you have in mind, in our fun yet intimate setting.

Private bar & staff / audio & visual capability / custom decorations

### FRONT BAR & DINING:

A modern yet cozy setting with plenty of character. Perfect for a dinner and drinks with your loved ones to celebrate a milestone or treat the team! Seats 35 comfortably, or move all the tables out and fit up to 80!

### FULL VENUE:

With a capacity of 100+ guests, our venue offers flexibility in seating arrangements and a customisable layout across our indoor and outdoor spaces.

Perfect for birthdays, engagements, wedding receptions, corporate celebrations. Pair up with some immersive entertainment for a night you'll never forget!

Entertainment options available / decoration support / full service / minimum spend of \$8K for Saturday nights

### OUTDOOR TERRACES

~50PAX



TERRACE					
CAPACITY	50	60	N	Y	Y

### FRONT BAR & DINING

~80PAX



FRONT BAR					
CAPACITY	40	60	N	Y	Y

### DISTILLERY FUNCTION ROOM

~80PAX



DISTILLERY					
CAPACITY	60	80	Y	Y	Y

### FULL VENUE

~100+PAX



FULL VENUE					
CAPACITY	100+	100+	Y	Y	Y



# BENVENUTO!

At Ambra, we're all about creating moments worth remembering. Our venue is more than just a space, it's a feeling. From the first sip to the last laugh, we're here to make sure everyone who walks through our doors feels right at home.

We believe in good times, shared with great people. Whether you're raising a glass with friends, dancing to live music, or toasting to something special, Ambra is where celebrations come to life. It's the kind of place where you can let your hair down, kick back, and really enjoy the moment, no matter the occasion.

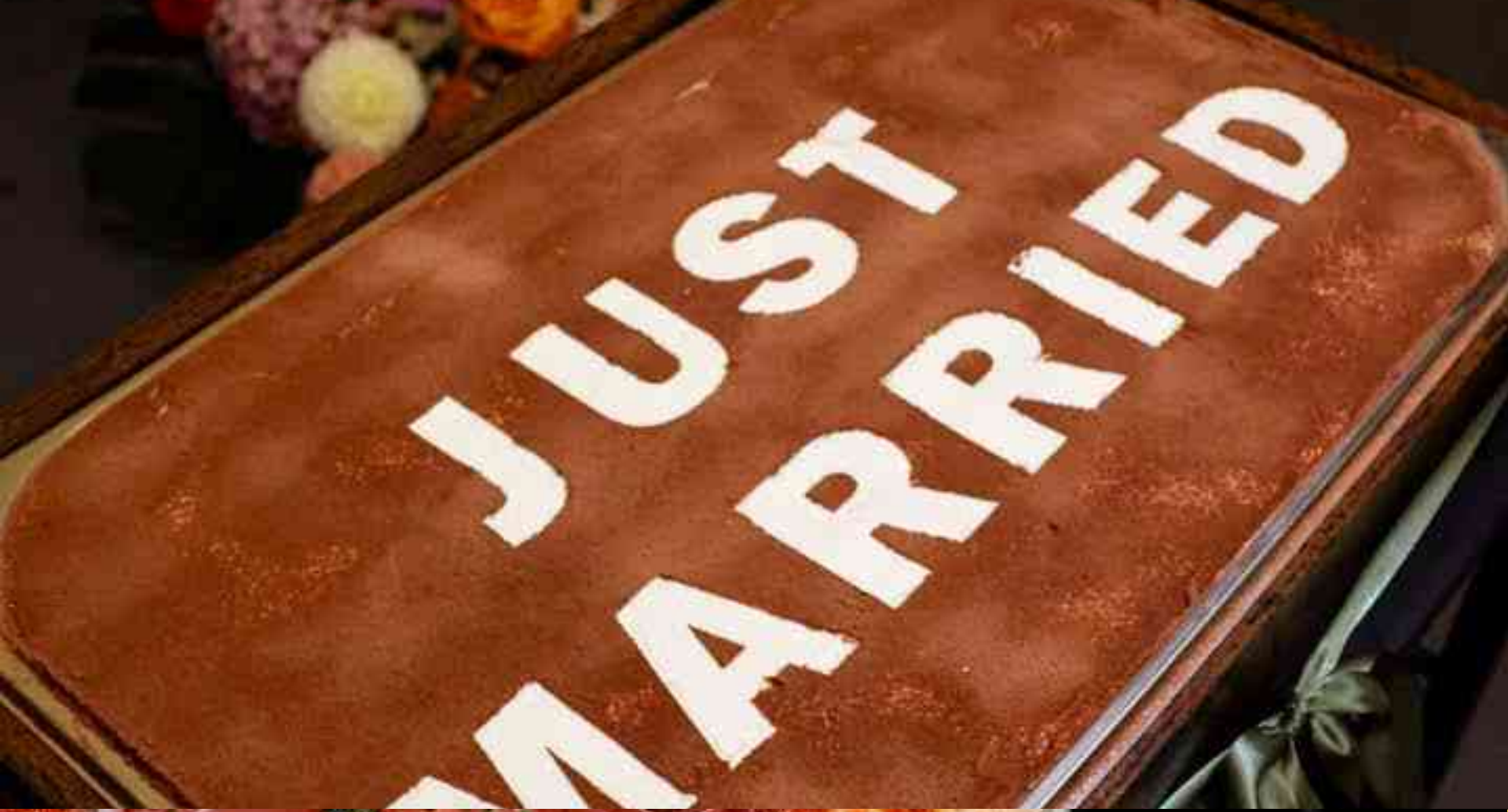
Our culture is built on warmth, authenticity, and connection. Family lunches that roll into sunset drinks, milestone birthdays, team outings, spontaneous catch-ups, they all happen here, and they're all welcome. We've designed our spaces to be vibrant and versatile, with an atmosphere that's equal parts relaxed and electric.

These photos capture the heart of what we do. The smiles, the clinks, the good energy. This is the true Ambra experience, fun, inclusive, and unapologetically celebratory. Just as life should be.













TAKE THE FULL TOUR



# VENUE WALKTHROUGH

Step inside Ambra and see where the good times happen.

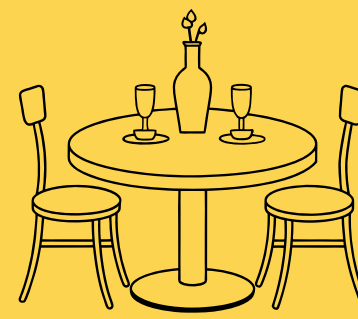
Our venue is full of character, charm, and spaces made for celebrating and this walk-through gives you the full experience, from the front door on Phillips Street all the way through to our terraces, bar areas, function spaces and Distillery.

Whether you're planning an event or just curious to explore, hit play and take the tour, we'd love to show you around.



LINK TO YOUTUBE - [HERE](https://www.youtube.com/watch?v=y1KbTdAWZwc)

<https://www.youtube.com/watch?v=y1KbTdAWZwc>



# CUCINA OPTIONS

## ULTIMATE AMBRA DINING EXPERIENCE

For something a little more refined – our Cucina offering is designed for those who want to slow down, settle in, and savour every bite.

Our Chef's Selection Menu is a curated, share-style experience showcasing Ambra's most loved dishes. Crafted with fresh, seasonal ingredients and Italian soul, it's perfect for groups wanting a sit-down celebration that feels warm, generous, and a little bit special

Must be pre booked, for groups over 30pax.

### INDIVIDUAL 2 COURSE SET MENU – \$59 PER PERSON

A shared entree & set main per guest, pre agreed menu – sit down dining

### 3 COURSE SHARING MENU – \$79 PER PERSON

Trust the chef with a selection of their top recommended dishes – 1 x antipasti, 1 pizza, 1 pasta – a classic 'feed me' style experience

### 4 COURSE + BOTTOMLESS SPRITZ – \$88 PER PERSON

Chef's selection served shared style for all guests, 90 minutes of bottomless limoncello spritz/mocktail – sit down dining

### 5 COURSE SET MENU – \$99 PER PERSON

Appetisers, entrees & main dishes, chef's selection for all guests – sit down dining, served shared style

### 6 COURSE CHEF'S SIGNATURES – \$119 PER PERSON

Perfect for weddings, milestone celebrations, or intimate dinners with friends and family. Let us take care of the food, so you can focus on the moment.

*+ \$15pp for Tiramisu to any set experience*

*Note: Menu is seasonal and changes regularly.  
Dietary needs can be catered for with advance notice.*

# MENU EXAMPLES

**PASTA NIGHT** \$49pp

**ENTREE**  
FORMAGGIO PIZZA  
garlic cream base, fior di latte, pecorino, fresh herbs

**PASTA**  
(PICK ONE)

**RAGU RIGATONI**  
beef shin, pecorino, san marzano tomato, basil (nf, gfo)  
or  
**PENNE PICCANTE**  
penne pasta, spicy chorizo, tomato sugo, chilli, parmesan, chives (gfo, dfo, nf)  
or  
**SPAGHETTI DI PARMA**  
brocolini, pepper, garlic, basil oil, pecorino (v, vgo, gfo)

**DRINK**  
Ambra Limoncello Spritz or Pink Limoncello Spritz  
or "Mocktail" of your choice

**CHEESE WHEEL MELT UPGRADE**  
cacio e pepe alla vodka - spaghetti, crema, black pepper, ambra vodka  
roast 68% parmigiano reggiano - served table side

12PM - 9PM | WEDNESDAYS | SET MENU +\$14pp

**AMBRA**

**PASTA NIGHT  
WEDNESDAYS**

**BOTTOMLESS LIMONCELLO SPRITZ**  
90min Session

**BOTTOMLESS COCKTAIL**  
LIMONCELLO SPRITZ  
Ambra Limoncello, soda, prosecco, lemon

**SET MENU**

**INSALATA CAPRESE**  
Fresh heirloom tomato, sliced fior di latte, fresh basil, olive oil (gf, veg, nf, vgo)

**RAGU RIGATONI**  
beef shin, pecorino, san marzano tomato, basil (nf)

**BROCCOLINI**  
labna, chilli oil, fried shallots (gf, veg, dfo, nf)

**COTOLETTA DI POLLO**  
chicken breast, panko crumb, sliced to share, citrus aioli (df)

\$88pp

10% Surcharge on Sundays

**AMBRA**

**BOTTOMLESS SPRITZ  
LUNCH**

**FUNCTION DRINKS**

**BEER/CIDER** \$12.00  
Peroni Red  
Peroni 3.5%  
Lobo Apple Cider  
Birra Moretti Italian Lager

**WINE** \$12.00  
Pinot Gris (White)  
Kitty (Rosé)  
Sangiovese (Red)  
Prosecco (Bubbles)

**SPIRITS + MIXER** \$12.00  
Ambra Vodka / Gin  
Rum / Scotch / Bourbon / Tequila

**COCKTAILS** \$15.00  
Limoncello Spritz / Pink Limoncello Spritz

**SLUSHY** \$16.00  
Limoncello Margarita / Pink Mojito

**AMBRA**

**PRIVATE FUNCTION  
DRINKS MENU**

**KIDS MENU**

**HOT CHIPS** 12  
served in a bowl  
with tomato sauce

**CHICKEN SCHNITZEL** 18  
half serve, sliced to share,  
served with chips

**CHICKEN NUGGETS** 18  
tempura crumb, deep fried, served  
with chips & tomato sauce

**SALT & PEPPER SQUID** 18  
polenta fried calamari, lemon &  
herb salt, citrus mayo (df, nf)

**PASTA** 18  
spaghetti, with either butter &  
cheese base or napoli sauce

**AMBRA**

**KIDS  
FOOD MENU**

\*EXAMPLE ONLY - MENUS SUBJECT TO CHANGE DUE TO AVAILABILITY

# CARTE LA À

## ANTIPASTI *Classic Spuntini*

<b>DOUGHBALL PULL-APART</b> freshly baked soft stone-oven bread, garlic butter glaze - serves 2 (veg,dfo,nf)	14
<b>SICILIAN OLIVES</b> house marinated, olive oil (vg,gf,nf,df)	12
<b>GIARDINIERA</b> house pickled vegetables (vg,gf,nf,df)	12
<b>GNOCCHI FRITTI</b> <i>*signature</i> crispy fried gnocchi, parmesan crumb, herb salt, napoli sauce (veg,nf,gf)	22
<b>WHIPPED RICOTTA</b> buffalo ricotta, chilli honey, pine nuts, parsley, crackers (veg,gfo)	24
<b>SALUMI PLATE</b> sharing plate, selection of cured meats, freshly sliced, fruit, crackers (gfo,nf,df)	42
<b>FORMAGGIO BOARD</b> hard & soft cheese, fruit & crackers, served to share (veg,gfo,nf)	42

## PASTA *\*gluten free pasta - +\$6*

<b>RAGU RIGATONI</b> beef shin ragu, pecorino, napoli sauce, basil, parsley (gfo,nf,dfo)	39
<b>GRANCHIO FETTUCCINE</b>  blue swimmer crab, bisque, herbs, chilli oil, wine, napoli sauce, parsley (gfo,df,nf)	42
<b>PESTO GNOCCHI</b> pesto, basil, sun-dried tomatoes (vg,gf,df)	36
<b>SPAGHETTI DI PARMA</b> <i>*signature</i> broccolini, pepper, garlic, basil oil, pecorino (gfo,veg,nf) <i>*Add prawns +\$6</i>	36
<b>PENNE PICCANTE</b>  penne pasta, spicy chorizo, tomato, chilli, parmesan, chives (gfo,dfo,nf)	38
<b>FARFALLE ROSA AI GAMBERI</b> rose-cream sauce, bowtie pasta, king prawns, garlic, chili oil (gfo,nf,dfo)	38
<b>PARMIGIANO REGGIANO CHEESE WHEEL</b> cacio é pepe alla vodka - spaghetti, crema, pepper, Ambra rosemary vodka flambé 55% ABV (veg)	46

# AMBRA CUCINA

<b>INSALATA VERDE</b> seasonal leafy greens, balsamic dressing, crispy shallots (gf,vg,nf,df)	14
<b>INSALATA CAPRESE</b> fresh heirloom tomato, sliced fior di latte, fresh basil, olive oil (gf,veg,nf,vgo)	24
<b>LIBERO'S CALAMARI</b> polenta fried calamari, lemon & herb salt citrus mayo (df,nf)	28
<b>BROCCOLINI</b> labna, chilli oil, fried shallots (gf,veg,dfo,nf,vgo)	24
<b>SHOESTRING PATATINE</b> shoestring fries, herb & pecorino dusting, sea salt (nf,veg,dfo,vgo)	16
<b>COTOLETTA DI POLLO</b> chicken breast, panko crumb, sliced to share, citrus aioli, Italian salsa (df,nf)	36
<b>BISTECCA</b> <i>*signature dish</i> 300g scotch fillet sliced, jus, garlic butter, patata purée (gf,nf, dfo)	64

## CONDIMENTI

PECORINO 3 / CHILLI OIL 3 / TRUFFLE AIOLI 3

## DIETARY GUIDE

nf = nut free	veg = vegetarian
vgo = vegan optional	vg = vegan
dfo = dairy free optional	df = dairy free
gfo = gluten free optional	gf = gluten free

## TRUST THE CHEF 89pp

3 shared course chefs selection + dessert

\*all dishes may contain nuts\*

10% surcharge on Sunday / 15% on public holidays

## PIZZA *12" / stone oven / napoli style* *\*gluten free base +\$7*

<b>MARGHERITA</b> tomato, fior di latte, fresh basil pecorino (veg)	26
<b>PROSCIUTTO</b> <i>*signature</i>  tomato, fior di latte, prosciutto, hot honey, pecorino (nf)	28
<b>FUNGHI</b> mascarpone, mushroom, truffle paste, porcini, fior di latte (veg,nf)	28
<b>EGGPLANT PICCANTE</b> tomato, fior di latte, chilli, eggplant, pecorino, stracciatella (veg,nf)	29
<b>PEPPERONI DIAVOLA</b>  tomato, pepperoni, mozzarella, chilli, banana peppers (nf)	32
<b>GAMBERI AL LIMONE</b> mascarpone, garlic, prawns, lemon oil, parsley, pecorino (nf)	32
<b>EXTRAS TOPPINGS?</b>	+3ea
porcini / banana peppers / pepperoni / fior di latte / eggplant / prawns (+\$6)	

## DOLCI

<b>LIMONCELLO MERINGUE PIE</b> limoncello custard, crisp pastry base, mascarpone, table-side torched meringue, R18	24
<b>TIRAMISÙ</b> <i>*signature dish</i> biscotti, mascarpone, coffee, Ambra Cappuccino, pistachio (veg) R18	22
<b>AFFOGATO</b> Ambra Cappuccino, espresso, vanilla bean ice cream (veg,gf,nf) R18	22
<b>AMBRA PANNA COTTA</b> vanilla, strawberry sherbet, pistachios, white chocolate (veg)	22
<b>SIGNATURE LIQUEUR TASTING</b> taste our three signature liqueurs - Limoncello, Pink Limoncello & Cappuccino. Receive 20% off bottle purchases when dining at Ambra!	14
<b>ICE CREAM / GELATI</b> (df) 2 scoops of either vanilla bean ice cream or lemon gelati	12
<i>+8 for Ambra Cappuccino or Limoncello poured over top (R18+)</i>	

# COCKTAIL PLATTERS

PERFECT FOR LARGE GROUPS / STANDING COCKTAIL EVENTS



**Pumpkin Arancini Balls w Vegan Mayo**  
40 Pieces \$155 (veg, gf, vgo)

**Garlic & Lemon Herb Chicken Skewers**  
30 Pieces \$179

**Chicken Kiev Balls w Hot Honey**  
40 Pieces \$195

**Spinach & Feta Filo**  
30 Pieces \$175 (veg)

**Mozzarella Sticks w Sugo**  
40 Pieces \$125 (veg)

**Meatballs w Sugo**  
40 Pieces \$195 (gf, df)

**Pea + Mint Croquettes w Vegan Mayo**  
30 Pieces \$130 (df, gf, vg)

**Chocolate + Pistachio Cannoli's**  
10 Pieces \$140

\*PLATTERS ARE SOMETIMES COMBINED ONTO SINGLE PLATES FOR EFFICIENT SERVICE / TABLE PLACEMENT

# GRAZING TABLES

**THE FULL 9 YARDS GRAZING EXPERIENCE**  
*\$39 PER PERSON / 40 PERSON MINIMUM*

- Selection of Cured Meats
- Selection of Soft + Hard Cheeses
- Olives
- Seasonal Fruit
- Selection of Crackers
- Garnish Decoration



*\*dietary alternatives available on request*



# PIZZA SLABS

PERFECT FOR SHARING, OUR PIZZA SLABS ARE FRESHLY BAKED, SERVED HOT, AND IDEAL FOR FEEDING A CROWD AT ANY EVENT.

1 PLATTER = 40pce

- Margherita
- Meat Lovers
- BBQ Chicken
- Ham and Pineapple
- Vegetarian
- Supreme
- Pepperoni

**\$279ea**



# DRINKS?



## BEVERAGE OPTIONS

At Ambra, we keep things simple, stylish, and flexible – just the way you like it. Whether you're planning a laid-back celebration or a full-scale function, we'll tailor the drinks service to suit your style, budget, and guest preferences.

You can choose from:

- **Bar Tab** – Set a spend limit and let your guests enjoy drinks on you until it runs out
- **Pay-As-You-Go Bar** – Guests purchase their own drinks on consumption
- **Subsidised Pricing** – Cover part of the cost and let guests pay the rest
- **Custom Drinks Menus & Specials** – We can create set drink options or featured cocktails to suit your theme

## DRINKS PACKAGES

For those who prefer a more all-inclusive experience, we offer two flexible drinks packages:  
\*all guests must be on same package

### Standard Package

\$65 per person / per 2 hours  
Additional hours = +\$29pp/per hr  
Minimum 30 guests

Includes:

- House Beer
- House Wines
- House Spirits
- Soft Drinks & Juice

### Deluxe Package

\$95 per person / per 2 hours  
Additional hours = +\$39pp/per hr  
Minimum 30 guests

Includes:

- House Beer
- House Wines
- House Spirits
- Soft Drinks & Juice
- Ambra Limoncello Spritz & Pink Limoncello Spritz
- Your choice of 2 x Cocktails from our House Cocktail List

### Bottomless Cocktails

\$69 per person / per 90mins  
Minimum 20 guests

Choice of:

- Limoncello Spritz
- Pink Limoncello Spritz
- Limoncello Mojito
- Pink Margarita

### Want something more tailored?

Let's talk about building a custom cocktail list, spritz towers, welcome drinks or late-night espresso martinis – we're here to make it memorable.



# COCKTAIL MENU

AMBRA

## SPRITZ LIST - \$22



Transport your taste buds to the sun-soaked landscapes of Italy with our story telling cocktail menu. Each cocktail showcasing our Ambra Liqueurs & Gins



### AMALFI SPRITZ

blood orange gin, bitter yet refreshing & herbaceous



### LIBERO'S HUGO SPRITZ

elderflower, apple bubbles & fresh mint



### SANGRIA SPRITZ

berries, red bubbles & fruity spice



### BENEVENTO SPRITZ

limoncello, strega, grapefruit, refreshing, balanced, piney



### MELON SOIREE SPRITZ

watermelon & mint gin, grapefruit, prosecco - crisp & rejuvenating

## MOCKTAILS - \$16

non-alc



### PINEAPPLE or CRANBERRY NOJITO

tropical, minty, tall & refreshing



### VIRGIN WATERMELON MARGARITA

lime, watermelon, citrus, tropical



## AMBRA SIGNATURES - \$25



**LIMONCELLO PINACOLADA**  
limoncello cream, pineapple, coconut lime & fun



**WATERMELON COOLER**  
watermelon & mint gin, orgeat, smooth tall & fizzy



**NAVY STRENGTH COLLINS**  
navy gin, strawberry & rosemary, limoncello, citrus



**LIMONCELLO MARGARITA**  
tequila, basil & limoncello shrub, fresh lime, zesty & fresh



**SPICY SICILLIANA**  
house hot chilli medley, agave, tequila, tajin, lime



**CAPPUCCINO MARTINI**  
vodka, fresh espresso, vanilla, chocolate, cappuccino cream



**PINK LEMON SOUR**  
pink limoncello, strawberry, cherries, citrus



**WILD BERRY MOJITO**  
pink limoncello, raspberry, mint, fresh lime



**SOTTOTERRA STIR DOWN**  
bank st social x ambra amaro, montenegro, sangiovese



# ADD ONS



## SPRITZ ON ARRIVAL

\$15 PER PERSON  
LIMONCELLO SPRITZ



## LIMONCELLO SALUTI ON ARRIVAL

\$10 PER PERSON  
ICE COLD LIMONCELLO ON ENTRY



## BOMBONIERE GIFTS

100ML BOTTLE PARTY GIFTS  
\$11.95 PER PERSON / MULTIPLE FLAVOURS



## TIRAMISU CART

\$299ea | HOUSE MADE  
AMBRA CAPPUCCINO TIRAMISU  
(SERVES APPROX. 30)



## COCKTAIL MASTERCLASS

\$79 PER PERSON / 60MINS  
2 COCKTAILS / HOSTED BY HEAD BARTENDER  
MIN 10 PAX, MAX 30PAX



## AMBRA GUIDED TASTING

\$55 PER PERSON, PER RANGE  
30MINS / GINS OR LIQUEURS



## DISTILLERY TOUR & HISTORY

\$35 PER PERSON  
PRESENTED BY DISTILLER



## PROSECCO TOWER

\$150 EACH  
2 X BOTTLES + 9 GLASSES

# EXPERIENCES

\*ADD ON AVAILABLE ON BOOKING / 7 DAYS



### EVENT DECORATION KIT

PHOTO MOMENT ARCH + CUSTOM DECAL  
& CAKE STAND - \$235 SET UP & HIRE FEE



### PROFESSIONAL PHOTOGRAPHY

\$150 PER HOUR  
EDITED & SHARED WITHIN 7 DAYS



### TEA & COFFEE STATION

PERFECT FOR CORPORATE EVENTS  
UNLIMITED FILTERED COFFEE \$14 PER PERSON



### DELUXE GIF PHOTOBOOTH

DAILY HIRE FEE = \$750  
SUBJECT TO AVAILABILITY



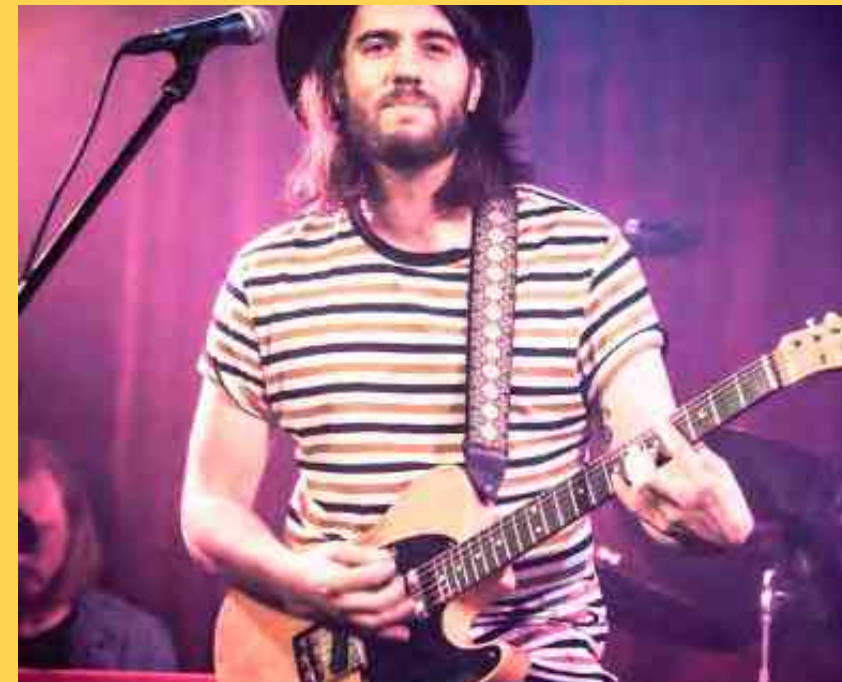
### LIVE PIANO ACCORDION DUO

SUBJECT TO AVAILABILITY  
\$300 PER HOUR



### LIVE SAXOPHONE DUO

SUBJECT TO AVAILABILITY  
\$300 PER HOUR



### LIVE ACOUSTIC

SUBJECT TO AVAILABILITY  
\$250 PER HOUR



### DJ / EMCEE

SUBJECT TO AVAILABILITY  
\$250 PER HOUR

\*ADD ON AVAILABLE ON BOOKING / 7 DAYS

ESSENTIALS // ENTERTAINMENT



# WHAT'S ON?

There's always something happening at Ambra. Our venue is a vibrant, bustling hub of energy where good vibes and great company are always on the menu. From our midweek Pasta Parties on Wednesdays and Thursdays, to Quiz Night Fridays and live music sessions every Friday and Sunday afternoon, Ambra brings people together in the best possible way. Sundays are made for our Bottomless Spritz Lunch – the perfect excuse to gather your crew and soak up the fun.

Many of these events are also available for exclusive hire, making them ideal for birthdays, team outings, and special celebrations with a twist.

WEDNESDAY FROM 5PM



## PASTA PARTY

\$49 SET MENU  
1 ENTRÉE / 1 PASTA / 1 SPRITZ

EVERY FRIDAY FROM 7:30PM



## AMBRA QUIZ NIGHT

FREE ENTRY  
BOOKINGS ESSENTIAL / A LA CARTE

WEDNESDAYS - 6PM - 8PM // SAT & SUN - 2PM - 4PM



## LIVE MUSIC

ROAMING ITALIAN STREET MUSIC  
JAZZ / SAX DUO / INTERACTIVE

EVERY SUNDAY - 12PM - 4PM



## BOTTOMLESS SPRITZ LUNCH

ENDLESS LIMONCELLO SPRITZ  
\$88pp INC 4x COURSE SET MENU  
(10% SURCHARGE ON SUNDAY)

EVERY THURSDAY - ALL DAY



## PIZZA PARTY

\$15 SPECIALS  
MARGHERITA PIZZAS  
COCKTAILS  
LIMONCELLO MARGARITA  
LIMONCELLO MOJITO

EVERY SUNDAY - 4PM - 9PM



## KARAOKE & COCKTAILS

FREE OPEN MIC  
\$15 COCKTAILS  
EXCLUSIVE  
HOSPO SPECIALS



# CORPORATE EVENTS



Looking for a creative, energising space to host your next team day? Ambra is the perfect setting for strategy sessions, team bonding experiences, off-site meetings, and small conferences – with the added bonus of post-event knockoffs at the bar.

Just minutes from Adelaide’s CBD and a short 5-minute walk to the free tram line, Ambra offers a relaxed yet professional environment that breaks away from the usual boardroom vibe. With flexible seating for up to 40 guests, a welcoming atmosphere, and plenty of natural light, our venue is designed to help ideas flow and teams connect.

Available Monday to Friday, our corporate packages are tailored to suit a range of events – from morning meetings to full-day experiences.

To elevate your day, finish with a guided liqueur tasting or a well-earned spritz at the bar – it’s the Ambra way to do business.

Available Amenities: 2x Cordless Microphones / Free WIFI / 80” Smart TV / Whiteboard & Markers

## CATERING PACKAGES

**MORNING / AFTERNOON TEA – \$39  
PER PERSON (MIN 10 PEOPLE)**

- Filtered Tea & Coffee
- Juice, still & sparkling water
- Chef’s choice of locally sourced pastries

**FULL DAY – \$95 PER PERSON**

- Unlimited filtered Tea & Coffee
  - Juice, still & sparkling water
- Chef’s choice of locally sourced pastries
- Working lunch (chef’s choice of sandwiches and wraps)
  - afternoon tea

**HOT LUNCH – \$59 PER  
PERSON (ADD ON)**

- Entree + main
- 1 x beer, wine or spritz for each guest





# HENS PARTY PACKAGES



Ready to celebrate in style?  
Let's plan the hens party of her dreams.



Looking for the perfect spot to celebrate the bride-to-be? Welcome to Ambra – where the vibes are high, the drinks are flowing, and every celebration feels just a little bit extra.

With a fun, relaxed atmosphere and our signature warm, Italian-style hospitality, Ambra is made for unforgettable hens parties. Whether you're after a long lunch in the sun, a hands-on cocktail class, or just a gorgeous space to gather with the girls, we've got you covered.

We like to keep things casual yet elevated – think spritz trees, shared menus, tasty cocktails, and plenty of good times. Our team will make sure your day is seamless, sparkly, and full of those little moments that make the best memories.

## THE ULTIMATE AMBRA HENS PARTY EXPERIENCE

### Bomboniere Gifts

100ml Limoncello bottles for each guest – (RRP = \$11.95 per person)

### Cocktail Masterclass (Or Mocktail)

Hosted by our Head Bartender – includes 2 cocktails – (RRP = \$79 per person)

### Bottomless Limoncello Spritz Lunch

90 mins limoncello spritz jugs + 4-course set menu – (RRP = \$88 per person)

### Book the full package and receive:

Limoncello shots on arrival – (RRP = \$8pp)

\$100 Ambra voucher for the bride & groom to use post-wedding



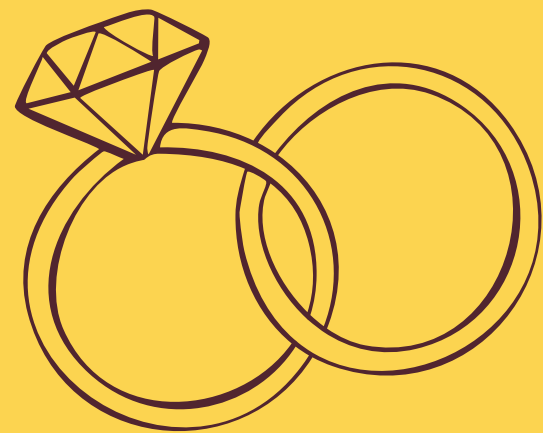
**\*ADD A PROSECCO TOWER  
ON ARRIVAL FOR \$99!**

*\*with full package*



**TOTAL – \$160<sub>pp</sub>**

# WEDDINGS & RECEPTIONS



## LOOKING FOR SOMETHING A LITTLE MORE INTIMATE & UNIQUE ?

Looking for a venue that's stylish, relaxed, and totally unforgettable? At AMBRA, we do weddings a little differently – think warm hospitality, beautiful spaces, incredible food and drink, and a fun, unpretentious vibe that sets the tone for a truly special celebration.

Whether you're planning an intimate ceremony, a cocktail-style reception, or a long table feast under the festoon lights, Ambra offers a unique and versatile backdrop just minutes from the Adelaide CBD. Our indoor and outdoor spaces can be styled to suit your vision, and our team is here to make the planning process smooth, stress-free, and genuinely enjoyable.

We offer custom-built packages to suit your style and budget, including entertainment, decorations, and personalised touches to bring your dream day to life. From prosecco towers to live music and curated grazing tables – we're here to make it feel like you.

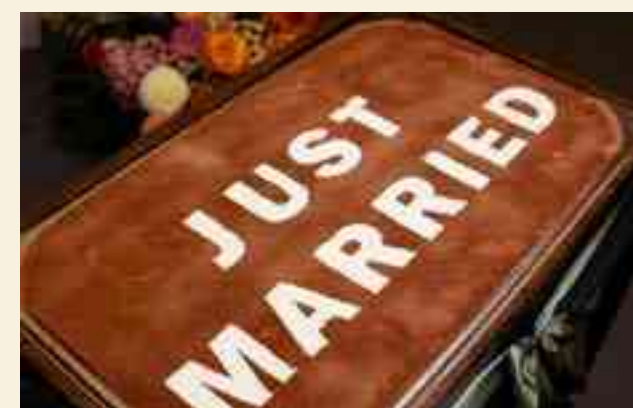
For food and beverage options, please refer to our catering and experience packages throughout this function pack – we've got something for every celebration style.

## WANT TO ADD SOMETHING EXTRA SPECIAL ?

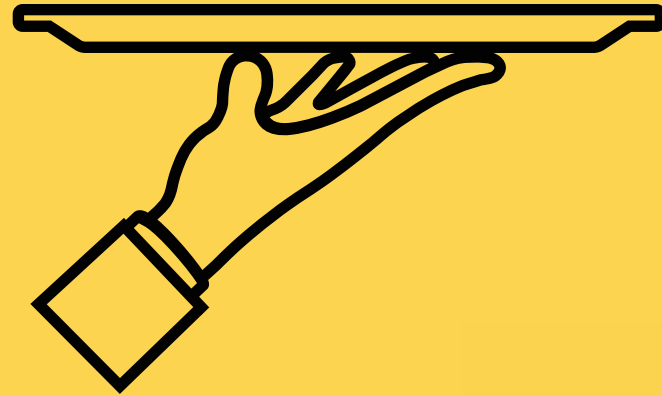
Make your wedding day even more memorable with these optional extras and personalised touches:

- **Sophia – Our Pop-Up Spritz Truck – \$500 per hour**  
Add a wow-factor with our signature cocktail truck serving spritzes, slushies & more.
- **Spritz Tree, Prosecco Tower or Cocktail Jugs on Arrival**  
Kick off the party with an eye-catching drink display.
- **Grazing Tables or Antipasti Stations – \$39pp**  
Perfect for pre-reception mingling or late-night snacks.
- **Live Acoustic Music or DJ Setup – \$250 per hour**  
Set the mood with your choice of entertainment, from background vibes to full dancefloor energy.
- **Personalised Bomboniere Gifts – \$11.95pp**  
Mini Limoncello bottles with custom neck tags – a sweet thank-you from the couple. +\$6pp

\*T&CS APPLY



# EXTERNAL EVENTS



## BRING AMBRA HOME WITH EDEN EVENTS CO.

Want the Ambra experience at your place? From intimate backyard celebrations to large-scale events and brand activations, Ambra's external catering and mobile bar experiences are delivered in partnership with our trusted events specialists, Eden Events.

Stylish setups, seamless service, and your favourite Ambra drinks – poured perfectly, wherever the party takes you.

All Eden Events Co packages can be customised with your favourite Ambra spirits, Aperitivo options (like Limoncello Spritz), beers, wines, mocktails and more. Pricing is GST inclusive and tailored to your event style and guest numbers.

### Styling, Service & Ease

Our external events are designed to be:

Stylish – Thoughtfully designed bars that look as good as they pour

Effortless – Drinks on tap, minimal wait times

Flexible – Packages tailored to your guest numbers and event style

Whether you're after a relaxed backyard vibe or a high-impact event activation, Eden Events Co. will work with you to customise the perfect Ambra setup.

### Enquiries & Bookings

External catering and mobile bar events are coordinated directly through Eden Events, in collaboration with the Ambra team.

To enquire about availability, packages, or custom builds, please contact us and we'll connect you with the Eden Events Co. team to bring your vision to life.



### Equipment Hire Options (Dry Hire)

Perfect for DIY events where you provide drinks and Eden Events Co supplies the bar infrastructure:

- Refrigerated Tap Bar – Includes gas, couplers & cleaning – \$700/day
- Kegerator (1, 2 or 3 taps) – Includes gas, couplers & cleaning – \$300/day
- Tap Wall (3 taps) – Includes gas, couplers & cleaning – \$350/day
- Tap Trailer (up to 6 taps) – Includes gas, couplers & cleaning – from \$500/day
- Slushie Machine (Double Barrel) – \$200/day or \$250 weekend
- Nitro Espresso Martini Machine (Day Hire) – \$180 + \$500 for 1 x 19L keg
- Jockey Box (1-4 taps) – \$160/day

These dry hire options are ideal for backyard celebrations or where drink supply is handled by you.

### All-Inclusive & Bar Packages (With Staffing)

Eden Events Co also offers fully inclusive options – perfect for plug-and-play service with RSA-certified staff, drinkware, ice, and garnishes handled for you:

#### All-Inclusive Package – \$3,500 (GST incl)

- Refrigerated Tap Bar
- 2 x 19L Cocktails on tap
- 1 x 50L Beer Keg
- Assorted soft drinks & water
- Garnishes, Bio-Pak cups/straws/napkins/ice
- RSA certified bartender for 6 hours



[HTTPS://WWW.EDENEVENTSCO.COM/](https://www.edeneventsc.com/)

# SOPHIA!

## MEET SOPHIA – OUR POP-UP SPRITZ TRUCK

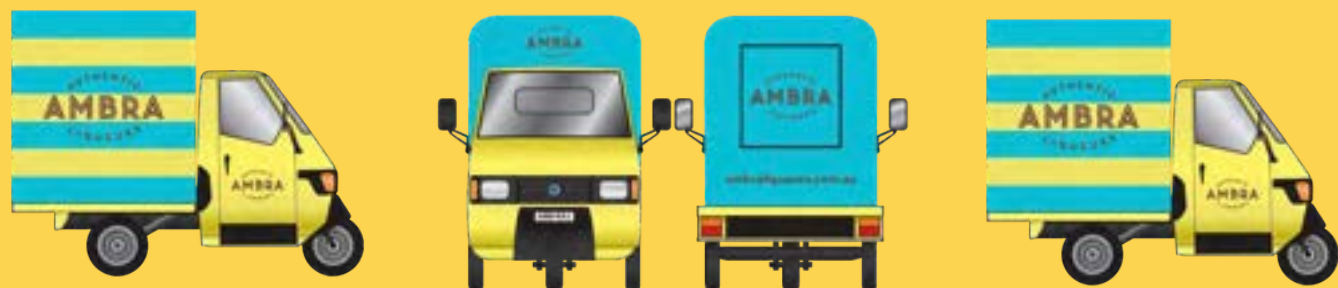
Looking to bring a splash of Ambra magic to your next event? Sophia, our classic Italian Piaggio turned cocktail dream machine, is here to make it unforgettable.

With spritz on tap, cocktail slushies, glowing LED lighting, and a fold-out bar that's as charming as it is functional, Sophia brings serious style and good vibes wherever she goes. Whether you're hosting a wedding, house party, corporate event, or venue takeover, this little Italian beauty knows how to steal the show.

Fully equipped with a self-contained service area and powered by a simple 16-amp connection, Sophia is as easy to set up as she is to love. She's mobile, compact, and always ready to roll – delivering ice-cold drinks and big smiles across South Australia.

Let us bring the Ambra experience to you – one spritz at a time. Enquire within for Packages.

Activated in partnership with Eden Events



*sophia the  
spritz piaggio*

# OUR PORTABLE SPRITZ PARTY!

DIMENSIONS: LENGTH 2.660MTRS X WIDTH 1.260 X HEIGHT 1.550MTRS

# SOPHIA! MOCK SETUP





# FAQ'S



## Can we bring a cake?

Absolutely! You are welcome to bring a cake for your event. If you would like Ambra to supply plates, napkins, spoons and a knife there is a charge of \$3 per person, alternativley if you would like us to cut and plate the cake for you, there is a \$5 per person charge. Please check with our staff in advance if you require fridge or freezer storage on the day. No cakeage fee applies if you bring in your own plates/napkins/spoons.

## Can we have a bar tab instead of a drinks package?

If a bar tab suits your event better we can certainly make that happen! Whether you want a little bit of everything available for your guests or want to restrict it to just a few favourites. Our team will work with you to make sure the offering is just right for you, your guests and your budget.

## Can we decorate the table?

Of course! We encourage you to add a personal touch to your event. Table runners, decorations, balloons, and signage are all welcome. However, please note that glitter, table scatters and confetti are not permitted. Their use will incur a \$250 cleaning fee.

## Can we come in prior to our booking to decorate?

Yes! We understand you need a little extra time for those special touches. Speak with our Functions Manager about timing and how we can help make the set up as seamless and stress free as possible.

## Can we play our own music?

What's a function without great music? Yes, you can! We have an in-house sound system where we can play a Spotify playlist of your choice. If you'd like more control over the music and volume, speak with our Functions Manager about additional options, including external speakers or DJs.

## Can you cater to dietary requirements?

Yes, we do our best to accommodate all dietary requirements. We require at least seven days' notice to ensure we can cater appropriately. Unfortunately, requests made on the day of the event may not be possible to accommodate.

## Do we need to pay a deposit for functions?

All deposits require a \$10pp deposit. However, your booking will only be confirmed once it is completed through our reservations system and an email confirmation is received. Charges of \$10pp will apply in the event of a late cancellation or no-show. We require 14 days notice for cancellation

# TERMS & CONDITIONS



These Terms and Conditions must be read and agreed to prior to submitting your Booking Enquiry on this website. By confirming your function with us and providing a pre-authorized payment method you are stating that you have read, understand, and agree to the Terms and Conditions for Booking a Function at Ambra.

## BYO

No food or drink may be brought into functions, with the only exception being celebration cakes.

## Corkage & External Catering

- Wine corkage: \$25 per bottle
- Cakeage: \$3 per person (if we need to cut and serve cake)
- External dessert catering: \$99

## Minimum Spend - Full Venue Hire

For a Full Venue Hire, a minimum spend of \$10,000 applies per half day service. This minimum spend must be met through food and beverage purchases on the night of the event. Any shortfall between the final spend and the minimum spend will be charged accordingly. Full venue hire requires 1 x security guard @ \$95 per hour, added to event fees.

## Booking Fees

To cover administration and event coordination costs, the following booking fees apply:

- Functions with 31-60 guests: \$49 booking fee
- Functions with 61 guests or more: \$99 booking fee

Booking fees are non-refundable and will be applied to the final event account or deducted from any pre-authorized amount held.

## Deposit Requirements (Functions Over 30 Guests)

A deposit of \$10 per person is required to secure the booking.

This deposit:

- Will be calculated based on the confirmed guest numbers
- Will be held as a pre-payment toward the final event account
- Is non-refundable if the function is cancelled within 14 days of the event date
- Will be forfeited for any reduction in guest numbers on the day of the event compared to the pre-confirmed attendance
- Is applied per person and is not transferable to future bookings

The confirmed guest numbers provided 7 days prior to the event will be used as the minimum chargeable number for deposit and catering purposes.

## Accessibility

Ambra is proud to be a fully accessible venue, and we are committed to ensuring all guests can enjoy their experience comfortably and safely.

Our venue includes:

- Step-free access via ramps at all entrances
- Full wheelchair accessibility throughout the venue
- One accessible / disabled toilets available on-site
- Baby change table available in disabled toilet

If you or your guests have any specific accessibility requirements, we encourage you to let us know when making your booking so we can ensure appropriate arrangements are in place.

Our team is always happy to assist where needed to make your event as welcoming and inclusive as possible.

We also have multiple infant high chairs on site as required

## Client Responsibilities

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of their guests and invitees. The client will be charged for any damage that occurs to the restaurant, the property, or its staff.

In line with Australian legislation relating to responsible service of alcohol, Ambra management reserves the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

## Early Access & Decorations

If early access is required, please email us to check availability and we will do our best to accommodate your request. All decorations are the responsibility of the customer.

No glitter, table scatters, confetti (including balloons containing confetti), or flames are permitted on the premises. The use of confetti, table scatters, or glitter will result in a \$250 cleaning fee.

Nothing is to be nailed, screwed, stapled, or adhered to the venue.

## Music, Entertainment & Noise Levels

Regulations are in place with regard to noise levels, music, and entertainment. We reserve the right to lower noise levels if they result in disturbance to other restaurant patrons or nearby residents.

Please note that no amplified music (including live bands or DJs) may be undertaken in the restaurant due to noise restrictions. This condition does not apply to full venue hire. Our team must be made aware of any external entertainment

## Payment

Final payment and all amounts owing must be made on the night of the function, upon completion of the event. Ambra does not accept personal cheques as payment.

All prices are provided as a guide only and may vary depending on guest numbers, date of the function, and overall catering requirements.

## Liquor Licensing & Minors

In accordance with Australian liquor licensing laws, all guests must comply with responsible service of alcohol regulations. We reserve the right to refuse service to any guest who appears intoxicated or is behaving inappropriately.

Children (under 18 years of age) are welcome at functions held in our venue, however, they must be accompanied and supervised by a responsible adult at all times.

We kindly ask that all guests respect these legal requirements to ensure a safe and enjoyable environment for everyone.

## Damage or Loss

Ambra assumes no responsibility for the loss or damage of any property belonging to the client or their guests. The client is financially liable for any reasonable costs associated with damage sustained or loss incurred to Ambra property, fixtures, or fittings, whether caused by themselves or their guests.

The client is responsible for the delivery and collection of any external props or equipment.

AMM BRA

**SALUTI!**

*Lets party.*