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2025

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 150 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

NO ROOM HIRE FEE // AVAILABLE 7 DAYS // NO MINIMUM SPEND

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 20pax) 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 70 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 65!

FULL VENUE:

With a maximum capacity of 150 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

OUTDOOR TERRACES

~50PAX



TERRACE					
CAPACITY	50	60	N	Y	Y

FRONT BAR & DINING

~70PAX



FRONT BAR					
CAPACITY	40	60	N	Y	Y

DISTILLERY FUNCTION ROOM ~70PAX



DISTILLERY					
CAPACITY	55	70	Y	Y	Y

FULL VENUE

~150PAX



FULL VENUE					
CAPACITY	144	150	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.

2 COURSE SET MENU – \$49 PER PERSON

A set entree & main, chefs selection for all guests – sit down dining

5 COURSE SET MENU + DESSERT – \$69 PER PERSON

A series of appetisers, entrees & main dishes, chefs selection for all guests – sit down dining

6 COURSE CHEF'S SIGNATURES + DESSERT – \$99 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.

- A taste of our signature Antipasti
- A selection of elevated Large Meat Dishes
- Seasonal Sides to complement the table
- Finished with a beautiful Dessert Tasting Spread

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



MENU EXAMPLES

PASTA PARTY

\$49pp

ENTREE

ARANCINI

green peas, saffron, pecorino, parsley, feta

PASTA

(PICK ONE)

RAGU RICATONI

beef shin, pecorino, san marzano tomato, basil (nf)

or

GRANCHIO FETTUCCINE

blue swimmer crab, chilli, bisque, herbs, wine, pomodoro (df, nf)

or

PESTO GNOCCHI

pesto, basil, cashews, sundried tomatoes (v, vgo, gfo)

DRINK

Ambra Limoncello Spritz

*MENU SUBJECT TO CHANGE DUE TO AVAILABILITY

*DIETARY REQUIREMENTS ARE MANAGED ON BOOKING AS REQUIRED

5PM - 8PM | WEDNESDAYS & THURSDAYS | SET MENU

AMBRA

PASTA PARTY

BOTTOMLESS LIMONCELLO SPRITZ

Sunday Lunch | 90min Session

BOTTOMLESS COCKTAIL

LIMONCELLO SPRITZ

Ambra Limoncello, soda, prosecco, lemon

SET MENU LUNCH

BROCCOLINI

fabna, basil oil, fried shallots (gf/veg)

WHIPPED RICOTTA

buffalo ricotta, focaccia, lavender, honey, pine nuts (veg)

GRANCHIO FETTUCCINE

local crab, bisque, herbs, wine, pomodoro (gfo)

GARLIC & ROSEMARY PATATA

roasted potatoes, parmigiano, lemon salt, truffle aioli (gf)

POLLO ARROSTO

roast chicken breast, piparilla, capsicum emulsion, Italian rub

20% surcharge applies on Sundays

DISHES SUBJECT TO CHANGE ON DAY DUE TO AVAILABILITY

AMBRA

BOTTOMLESS SPRITZ LUNCH

DRINKS MENU

BEER / CIDER

Peroni Red

Mismatch Session Ale

Felons Mid Crush Ale

Lobo Apple Cider

WINE

Serafino Pinot Grigio (White)

Serafino Monte (Red)

Moscato (Bubbles)

SPIRITS + MIXER

Ambra Vodka & Citrus Gin

Hours Rum / Scotch / Bourbon / Tequila

COCKTAIL

Limoncello Spritz / Blood Orange Spritz

ALL \$12

AMBRA

PRIVATE FUNCTION MENU

KIDS MENU

HOT CHIPS - \$10

served in a bowl with tomato sauce

BEEF SCHNITZEL - \$18

half serve, sliced to share, served with chips

CHICKEN NUGGETS - \$16

tempura crumb, deep fried, served with chips & tomato sauce

HAM & CHEESE PANINI - \$16

half panini, served with chips

AMBRA

KIDS MENU

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

PANINI LUNCH MENU

Weekdays | 12pm - 4pm Only

PROSCIUTTO prosciutto, provolone, rocket, sundried tomato, basil pesto	28
FOUR CHEESE black truffle, béchamel, gorgonzola, provolone, pecorino	28
POLLO shredded chicken, avocado, fresh tomato, mozzarella	28
LASAGNE JAFFLE bolognese, béchamel sauce, pecorino, basil	28
PORCHETTA overnight roasted porchetta, salsa verde, rocket, apple mayo	30
MANZO TORRE <i>*signature panini</i> beef, crispy prosciutto, rocket, provolone, onion, vinaigrette, relish	34
<i>*all paninis made with house baked focaccia & served with chips</i>	

ANTIPASTI

Available all day, every day!

SICILIAN OLIVES <i>*supper club</i> house marinated, olive oil (vg,gf)	10
ROSEMARY FOCACCIA <i>*2pce</i> fresh baked focaccia, rosemary, vincotto, olive oil (vg,nf,df)	12
GIARDINIERA <i>*supper club</i> house pickled vegetables (vg,gf,nf,df)	12
ARANCINI <i>*1pce *signature dish</i> green peas, pecorino, parsley, feta (veg)	11
WHIPPED RICOTTA <i>w/focaccia</i> buffalo ricotta, lavender, honey, pine nuts (veg)	29
BURRATA <i>w/focaccia</i> stracciatella, mozzarella, cherry tomatoes, basil oil, pistachio (veg)	29
AMBRA ANTIPASTI PLATTER <i>*supper club</i> sharing platter for 2, selection of cured meats, cheese, pickles & crackers (gfo)	68

**supper club menu available when kitchen closed*

CUCINA

Available Friday to Sunday

RAGU RIGATONI beef ragu, pecorino, san marzano tomato, basil (gfo)	38
GRANCHIO FETTUCCINE <i>*signature dish</i> local crab, bisque, herbs, wine, pomodoro (gfo)	44
PESTO GNOCCHI pesto, basil, cashews, sundried tomatoes (vg, gf)	36
BAKED CAULIFLOWER cauliflower purée, barrero, herbs, lemon (vg, gf)	36
FARRO SALAD zucchini, pomegranate, chic peas, green beans, goats cheese (veg)	28
POLLO ARROSTO roast chicken breast, piparilla, capsicum emulsion, Italian rub (gf,df)	39
COTOLETTA ALLA MILANESE porterhouse, panko crumbed, sliced to share, citrus aioli (df)	36
BISTECCA TAGLIATA <i>*signature dish</i> 380g scotch fillet sliced to share, jus, nduja butter (gf)	66
BROCCOLINI labna, basil oil, fried shallots (gf/veg)	24
GARLIC & ROSEMARY PATATA roasted potatoes, parmigiano, lemon salt, truffle aioli (gf)	19
LEAFY GREEN INSALATA mixed leaf salad, dressing, fried shallots (vg/gf)	16
NONNAS SPONGE CAKE Italian sponge cake, vanilla bean ice cream, limoncello syrup (nf, R18)	19
TIRAMISÙ <i>*signature dish</i> biscotti, mascarpone, coffee, Ambra Cappuccino, pistachio (R18)	19
AFFOGATO Ambra Cappuccino, frangelico, espresso, vanilla bean ice cream (R18)	19
AMBRA PANNA COTTA passionfruit puree, limoncello, vanilla, strawberry, mint (R18)	19
ICE CREAM / GELATI SCOOP Choice of either vanilla bean ice cream or lemon gelati	9

+\$6 for Ambra Cappuccino or Limoncello poured over top

COCKTAIL PLATTERS



PERFECT FOR LARGE GROUPS

Pumpkin Arancini Balls
40 Pieces \$110 (vegan, GF)

Lamb and Ricotta Piadina
10 Pieces \$75

Spinach & Feta Filo
30 Pieces \$145

Mozzarella Sticks w Smoked Tomato Chutney
40 Pieces \$95

Meatballs with Sugo
40 Pieces \$175 (GF)

Pea + Mint Croquettes w Vegan Mayo
30 Pieces \$110 (Vegan, GF)

Chocolate + Pistachio Cannoli's
10 Pieces \$85

GRAZING TABLES

THE FULL 9 YARDS GRAZING EXPERIENCE \$18 PER PERSON / 30 PERSON MINIMUM

- Selection of salumi
- Selection of soft + hard cheeses
- Crudité
- Olives
- Giardiniera
- Seasonal Fruit
- Selection of crackers
- Home made Foccacia
- Butter board

* We are also happy to work with a *set budget* for grazing board offerings. Tell us what you're wanting to spend and we can create a grazing table to suit!



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:

Standard Package

\$30 per person / per hour
Minimum 40 guests

Includes:

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

Deluxe Package

\$50 per person / per hour
Minimum 30 guests

Includes:

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



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 showcases our Ambra Liqueurs & Gins



AMALFI SPRITZ

blood orange gin, aperitif, bitters
- refreshing & herbaceous



LIBERO'S GARDEN SPRITZ

citrus gin, grapefruit, elderflower - invigorating, bright, floral



COLADA SPRITZ

limoncello cream, coconut tequila, pineapple - tropical, exotic, silky, & creamy



BENEVENTO SPRITZ

limoncello, strega, grapefruit - tall, refreshing, balanced, complex, piney



MELON SOIREE SPRITZ

watermelon & mint gin, prosecco - delicate, thirst quenching, crisp & rejuvenating

classic cocktails
available upon
request

please notify us of
any allergies



AMBRA SIGNATURES - \$24

CHEESECAKE AL LIMONE

limoncello cream, vanilla vodka, biscotti, - decadent, luscious, velvety, rich



CAFE CORETTO

cappuccino liqueur, spiced rum, espresso - miso caramel, robust, satisfyingly balanced



SCOPA SOUR

vanilla spice, whiskey, triple sec - warming toffee, savoury yet sweet



BSS DISCO STIR DOWN

bank street social x ambra amaro - spin on the classic negroni - but more fun



DIAVOLI MARGARITA

agave spiced tequila, triple sec - sour, hot chilli, moreish



MOCKTAILS - \$16

non-alc

COSMO COOLDOWN

citric, fruity, cranberry



PINEAPPLE NOJITO

tropical, minty, tall & refreshing



VIRGIN ELDERFLOWER MARGY

floral, bitter, fancy & fun



PASSION POTION

fruity, watermelon, blood orange, glitter



COCO LOCO

coconut water, mango, mint, soda



*add vodka to any mocktail for +\$8

EXPERIENCES // ADD ONS



SPRITZ ON ARRIVAL

\$12 PER PERSON
LIMONCELLO SPRITZ



SHOTS ON ARRIVAL

\$6 PER PERSON
ICE COLD LIMONCELLO ON ENTRY



BOMBONIERE GIFTS

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



BOTTOMLESS LIMONCELLO SPRITZ

+\$29 PER PERSON / 90 MINS
MUST BE BOOKED ALONGSIDE SET MENU



COCKTAIL MASTERCLASS

\$69 PER PERSON / 60MINS
2 COCKTAILS / HOSTED BY HEAD BARTENDER



AMBRA GUIDED TASTING

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



DISTILLERY TOUR & HISTORY

\$25 PER PERSON
PRESENTED BY BRAND DIRECTOR



GIN MAKING CLASS

\$149 PER PERSON
PRESENTED BY DISTILLER

*ADD ON AVAILABLE ON BOOKING / 7 DAYS



SECURITY GUARD

\$150 PER HOUR
FOR FUNCTIONS OVER 150 PAX



CHAMPAGNE TOWER

\$30 PER PERSON
MINIMUM 8 PAX, MAXIMUM 50 PAX



TEA & COFFEE STATION

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



DELUXE GIF PHOTOBOOTH

DAILY HIRE FEE = \$750
MUST BE ORGANISED 2 WEEKS ADVANCE



LIVE PIANO ACCORDION DUO

SUBJECT TO AVAILABILITY
\$400 PER HOUR



LIVE SAXOPHONE DUE

SUBJECT TO AVAILABILITY
\$400 PER HOUR



LIVE ACOUSTIC DUO

SUBJECT TO AVAILABILITY
\$400 PER HOUR



DJ / EMCEE

SUBJECT TO AVAILABILITY
\$350 PER HOUR

*ADD ON AVAILABLE ON BOOKING / 7 DAYS

ESSENTIALS
// ENTERTAINMENT

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 from 9:30am to 5:30pm, our corporate packages are tailored to suit a range of events – from morning meetings to full-day experiences. Enjoy filtered or barista-made coffee, a lunch menu of house-made focaccia paninis, and signature antipasti platters, all served in our vibrant distillery setting.

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 Microphone / Free WIFI / 80" Smart TV / Whiteboard

CATERING PACKAGES

MORNING TEA – \$40 PER PERSON

- Unlimited Filtered Tea & Coffee
 - Unlimited Juices & Sodas
- Assorted Italian Patisserie Platters

PREMIUM – \$80 PER PERSON

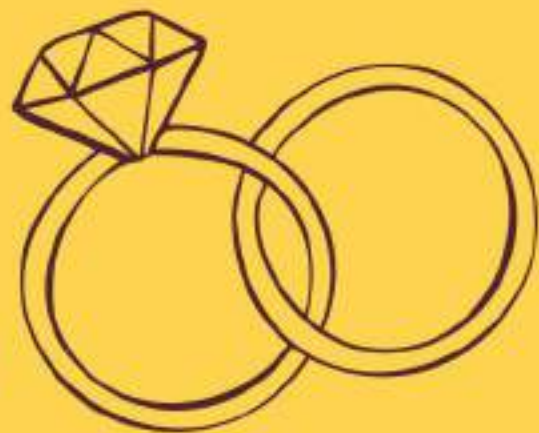
- Unlimited filtered Tea & Coffee
 - Juices & Sparkling Water
- Platter of House-Made Focaccia Paninis
- Antipasti Platter – Selection of Meats, Cheese & Crackers
- 2-Course Lunch – Chef's Selection from our Cucina Menu
- 1 x Beer, Wine or Spritz for Each Guest

LUNCH – \$55 PER PERSON

- Unlimited Filtered Tea & Coffee
 - Unlimited Juices & Sodas
- Platter of House-Made Focaccia Paninis
- Antipasti Platter – Selection of Meats, Cheese & Crackers



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 spritz 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**

Add a wow-factor with our signature cocktail truck serving spritzes, slushies & more.

- **Cocktail Masterclass for Guests**

A fun, interactive activity during pre-drinks or recovery day.

- **Spritz Towers or Cocktail Jugs on Arrival**

Kick off the party with an eye-catching drink display.

- **Grazing Tables or Antipasti Stations**

Perfect for pre-reception mingling or late-night snacks.

- **Live Acoustic Music or DJ Setup**

Set the mood with your choice of entertainment, from background vibes to full dancefloor energy.

- **Personalised Bomboniere Gifts**

Mini Limoncello bottles with custom neck tags – a sweet thank-you from the couple.





HENS PARTY PACKAGES

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 jugs, shared feasting menus, killer 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 – \$11.95 per person

Cocktail Masterclass

Hosted by our Head Bartender – includes 2 cocktails – \$69 per person

Bottomless Limoncello Spritz Lunch

Endless limoncello spritz jugs + 5-course set menu – \$88 per person

Book the full package and receive:

10% off your total bill

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

Ready to celebrate in style?

Let's plan the hens party of her dreams.



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.



*sophia the
spritz piaggio*



OUR PORTABLE SPRITZ PARTY!

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

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 & THURSDAY - FROM 5PM



PASTA PARTY

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

EVERY FRIDAY FROM 7:30PM



AMBRA QUIZ NIGHT

FREE ENTRY
BOOKINGS ESSENTIAL / F&B ON ORDER

FRIDAYS - 6PM - 8PM

//

SUNDAYS - 2PM - 4PM



LIVE MUSIC

ITALIAN STREET MUSIC
JAZZ / HOUSE / INTERACTIVE / FUN

EVERY SUNDAY - 12PM - 4PM



BOTTOMLESS SPRITZ LUNCH

ENDLESS LIMONCELLO SPRITZ
FROM \$59 5x COURSE SET MENU

*ALL EVENTS CAN BE FULLY BOOKED PRIVATELY



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, alternatively 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?

No deposit is required for function bookings. However, your booking will only be confirmed once it is completed through SevenRooms and an email confirmation is received. Charges will only apply in the event of a late cancellation or no-show.

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 a pre-authorised amount held for your function 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, the only exception being celebration cakes.

Cake:

The only food that may be brought into the function is a celebration 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, alternatively 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.

Deposit:

No deposit is required for function bookings. However, your booking will only be confirmed once it is completed through SevenRooms and an email confirmation is received. Charges will only apply in the event of a late cancellation or no-show.

Cancellation:

Any cancellations must be made in writing and confirmed by Ambra. Cancellations received more than 30 days prior to the function date will have the pre-authorised payment released. Cancellations received more than 14 days prior to the function date will receive 50% of their pre-authorised amount held. Cancellations made less than 10 days prior to the function date will be charge the full pre-authorised amount held.

Client Responsibilities:

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damage that occurs to the restaurant, the property or its staff. Please also note that in line with Australian legislation relating to responsible service of alcohol, Ambra management reserve 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.

Confirming Final Guest Numbers:

Ambra requires that final guest numbers be confirmed 7 days prior to the function date. This number can be decreased or increased however the number confirmed at 7 days prior is the minimum amount that will be charged, any increase to this minimum number must be paid for at the completion of the function.

Early Access and Decorations:

If early access is required, please email us to check availability, we will do our best to accommodate your request. All decorations are the responsibility of the customer. No glitter, table scatters, confetti (balloons containing confetti) or flames are permitted on the premises. The use of confetti, table scatters and glitter will result in a \$250 cleaning fee. Nothing is to be nailed, screwed, stapled or adhered to the venue without the prior approval of the Ambra Manager.

Music / Entertainment / Noise Levels:

Regulations are in place with regards to noise levels, music and entertainment. We reserve the right to lower noise levels if it results in disturbing other restaurant patrons or residents. Please note that no amplified music (ie: live bands or disc jockeys) can be undertaken in the restaurant due to noise level restrictions (not applicable upon whole venue hire)

Payment:

Final payment and all payments owing must be made on the night of the function, on completion of the function. Please note that Ambra does not accept personal cheques as balance payment for the event. All prices are given as a guide only and vary according to the number of guests, 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. Please note that minors are not permitted to approach or be served at the bar under any circumstances. We kindly ask that all guests respect these legal requirements to ensure a safe and enjoyable environment for everyone.

Room Hire and Minimum Spend:

There is no room hire fee or minimum spends.

Damage or Loss

We assume no responsibility for the loss or damage to any property belonging to the client or their guests. The customer is financially liable for any damage sustained, or loss incurred, to Ambra property, fixtures or fittings, whether through their own or through actions of their guests. The client is responsible for delivery and collection of any external props/equipment.

AMBRA

SALUTI!

Lets party.