

MÁMOR CHOCOLATES & HIGH TEA SZALÓN FUNCTION PACKAGES

FOR MORE INFORMATION, CONTACT CHOCDIVA DR HANNA AT 03-9419-3869 OR
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FULL INDULGENT HIGH TEA MENU \$75 PER PERSON



This menu varies by seasonal availabilities and there are dietary alternatives such as vegan and gluten-free. Please ask for more information.

SAVORIES

- Pogácsa (Hungarian savoury scones)
- Liptó cheese spread on bread (feta & ricotta cheeses with paprika)
- Goat cheese tartlet (with Italian tomato chutney)

SWEETS

- Scones with homemade jam & cream
- Zserbó slice (walnut and apricot jam filling)
- Seasonal fruit bowl
- Two Mámor Chocolate Truffles
- Somló Walnut Sponge Cake (Custard, walnuts, raisins, rum, whipped cream, jam, chocolate sauce)

DRINKS

- Glass of French bubbly or Juice
- Coffee (espresso or plunger) or Selected Leaf Teas

CHOCOLATE TASTING HIGH TEA MENU \$30 PER PERSON

This is the full Chocolate Degustation menu with a drink of choice. Five Mámor Chocolate Truffles (your selection)



French bubbly or Juice or Coffee (espresso or plunger) or Selected Leaf Teas

Absinthe	Lemongrass Coconut
Baileys	Marzipan
Beer	Mint
Butterscotch	Nut Cluster
Cappuccino	Orange Cointreau
Champagne Green	Orange Ginger
Apple	Passion Fruit
Cherry Liquor	Pineapple Flambé
Chilli Kaitaia	Plum Slivovitz
Feijoa Lemon Myrtle	Pumpkin Pie
Green Tea Wasabi	Raspberry Framboise
Hazelnut Honey	Rosemary Sea Salt
Jasmine Tea	Rosewater Cardamom
Kangaroo Salami	Salted Caramel
Lavender	Strawberry Black Pepperberry
Lemon Cream	Whisky Walnut

AUSTRO-HUNGARIAN MONARCHY DINNER MENU \$95 PER PERSON



Eight persons minimum.

A Glass of French Sparkling Brut or Fruit Juice

APPETIZERS

Pogácsa (Hungarian savoury potato scones) (V)
Liptó Cheese Spread (V) (Feta & ricotta cheeses with paprika)

MAINS

Töltöttkáposzta (Hungarian stuffed cabbage with ground pork)
or Lecsó (V) (Tomato and capsicum Ratatouille w Jasmine rice)
Vadas Hús (Sauerbraten) (Hunter-style beef with carrot sauce and potato gnocchi)
Or Chicken Paprikash with Spätzle pasta

DESSERTS

Somló cake in goblet (v) (Walnut sponge cake, vanilla custard, walnuts, raisins, jam, cream, choc sauce, rum)
2 of the famous Mámor Chocolate Truffles selection

Leaf Tea or Coffee (espresso or plunger)

Extra French Sparkling Brut can be purchased \$ 5 per glass, \$24 a bottle, or a small glass of the famous Hungarian Tokaj

wine (\$ 5), wine list at request; quality wines \$40 per bottle, \$10 per glass or you can BYO and be charged for a \$6 corkage fee per bottle

MEXICAN CHOCOLATE CHILLI FIESTA \$85 PER PERSON



Eight persons minimum.

MEXICAN SALSAS AND STARTERS

Guacamole (Avocado)	Red Chipotle Chilli Salsa
	Green Tomatillo Salsa

MAINS

Fiesta Turkey (Fandango de Guajolote)
 Mole Poblano style in chocolate chilli sauce

SIDE DISHES

Stuffed green peppers with shrimp, cheese and rice (or substitute)	Frijoles Refritos Negros (refried black beans)
	Green Garden Salad

DESSERTS

Pumpkin pie	Served with your choices of fine wines, tea and coffee
American Chocolate Brownies	

NELLIE MELBA AUSTRALIA TRIBUTE MENU

\$85 PER PERSON

Eight persons minimum

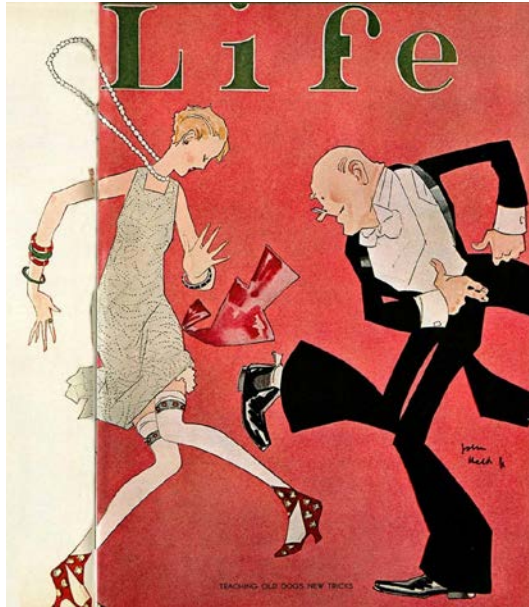


In honour of Dame Nellie Melba GBE (1861 –1931), Australian operatic soprano and one of the most famous singers of the late Victorian Era and the early 20th century.

Melba toast with vegemite and tomato jam
 Crocodile Meat Burger with beetroot salad
 Kangaroo Salami and
 Cherry Ripe Truffle
 Lamington Slice
 Pavlova with Melba Sauce

MÁMOR ROARING TWENTIES MENU \$85 PER PERSON

Eight persons minimum



HORS D'OEUVRES

Oysters with Chilli-Lime Butter Sauce
Creamy Spinach & Artichoke Stuffed Mushrooms
Crudités in a French Baguette Cup w/ Salmon Bit Dip
Tiger Eyes Sandwiches with Cream Cheese & Olives

MAINS

Pulled Pork with Mashed Potatoes
Smoked chicken with Waldorf Salad

DESSERTS

Hanna's Cranberry Pudding with Hot Cream Sauce
Absinthe, Peanut Butter, Pecan/Pear/Whiskey truffles
Bourbon Mint Julep cocktail
Champagne Julep cocktail

BEER AND CHOCOLATE TASTING MENU \$55 PER PERSON



Victorian Craft beers matched with fine chocolate truffles. Includes tasting cards and flavour wheels. Beer availability may vary. This can be done with other beers too. We have an excellent menu using beers from the beer capital of the USA, Portland, Oregon.

- Mountain Goat Hightail Ale with Dipped Ginger and Lemon Cream
- Mountain Goat Seedy Goat Coffee with Rosemary Sea Salt and Kangaroo Salami.
- Temple Saison Lavender and Chilli Kaitaia
- 2 Brothers James Brown with Mámor Orange Ginger and Baileys.
- Bridge Road Robust Porter with Hazelnut & Honey Truffle and Passion Fruit
- Holgate Temptress with Dark Nut Cluster and Sour Cherry Brandy Truffle

BUSINESS BREAKFAST AT MÁMOR \$75 PER PERSON

The venue will be set up high tea style, with antique porcelain sets. We will provide the requested audio and visual option such as whiteboard, flip charts, 2 TV screens (with BOSE sound system, SD, USB (for pictures) or CD used for your presentations), and power supply.

1. Glass of juice
2. Fruit smoothie
3. Scrambled eggroll crepes filled with mushroom goulash (warm) with homemade rolls, butter, warm tomato relish on side
4. Hungarian Csabai sausage or salmon slices on bagels
5. Cream based scones with jam and cream
6. Fruit bowl
7. Coffee or tea

MÁMOR Á LA CARTE MENU

You can put together your own menu from the following.

Mámor Chocolate Truffles	\$2.50	Coconut or rosewater meringue (gfree)	\$2
Pogácsa	\$2.50	Raspberry & almond cake (gfree)	\$6
Homemade Scones jam & cream	\$13	Chocolate cake (gfree)	\$6
Almond Crescent	\$2	French bubbly glass	\$5
Zserbó slice	\$4	French bubbly bottle	\$24
Somló Walnut Sponge Cake	\$7	Mámor Supremo Hot Chocolate	\$7
Raspberry Fool (gfree)	\$4	Leaf Teas (see extensive list)	\$7
		Coffee (espresso or plunger)	\$7