



amos

EVENTS

THE BRIGHTON

Level 3/2 Princess St, Brighton-Le-Sands NSW 2216
eat@amosrestaurant.com.au | amosrestaurant.com.au



Gather, Celebrate!
συγκεντρωθείτε, γιορτάστε

amos

From bayside celebrations to elegant soirées, Ammos Brighton is a modern Greek waterfront venue made for unforgettable moments by the bay.

Led by Executive Chef James Roberts and renowned Chef Peter Conistis, celebrated for pioneering modern Greek cuisine in Australia. Our kitchen delivers a premium dining experience grounded in bold Mediterranean flavours and refined technique.

Whether you're planning a long lunch, milestone celebration, wedding or business event, our team will curate a seamless occasion in our stunning dining room, a European-inspired setting surrounded by breathtaking bay views.

With exclusive venue hire and group booking options available across both our open and semi-private spaces, Ammos offers a setting that's as memorable as the menu.

W. amosrestaurant.com.au

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EVENT SPACES

EXCLUSIVE VENUE HIRE

For a celebration that's truly your own, Ammos Brighton offers exclusive use* of our stunning waterfront venue, a space where modern Greek elegance meets relaxed coastal charm.

From golden hour cocktails and canapés on the terrace, followed by long table dining beneath the arches, curate an experience designed just for you and your guests.

Whether you're planning a seated celebration or a lively cocktail-style gathering, our dedicated events team will work with you to create an experience that's generous in spirit, refined in detail, and unmistakably yours.

SEATED	COCKTAIL	BAYVIEWS	ACCESSIBLE
280	BY REQUEST	YES	YES

*Minimum spend applies and is dependent on date, capacity and season

*A service charge applies to the final bill





Grand Dining Area

Designed to impress, the Grand Dining Area at Ammos offers a refined, light-filled space perfect for sit-down celebrations and premium group experiences. This elegant room features floor-to-ceiling glass, soft coastal tones, and bay views. Whether you're hosting a milestone event, corporate lunch, or special occasion, the space delivers a sense of warmth, sophistication, and effortless Mediterranean charm.

Guests: 50–80 guests

Set up: 2–4 grand tables (maximum 20 per table)

SEATED	BAYVIEWS	ACCESSIBLE
80	YES	YES

*Minimum spend applies and is dependent on date, capacity and season

*A service charge applies to the final bill



Outdoor Terrace

Soak up the vibrant atmosphere and stunning bayside views from our Ammos Terrace – an expansive, open-air space perfect for both relaxed and refined events, offering a seamless blend of Mediterranean charm and beachside elegance. Whether you're planning a cocktail-style gathering, a long lunch, or a milestone celebration, the terrace provides the ideal backdrop with its ocean breeze, natural light, and effortless indoor-outdoor flow.

Guests: 40–80 seated / 90–100 standing undercover /

120 guests maximum

Set up: Flexible, 2 x grand tables with additional rounds

SEATED	STANDING	BAYVIEWS	ACCESSIBLE
80	100	YES	YES



Premium Table Bookings

For more intimate celebration, our Premium Table Bookings offer the perfect balance of atmosphere, service, and setting. Every table at Ammos is thoughtfully positioned to capture the sweeping bayside views. Enjoy a long lunch, special occasion, or corporate event with your guests.

Guests: 20 guests
 Setup: 2–4 grand tables (maximum 20 per table)

SEATED	BAYVIEWS	ACCESSIBLE
20	YES	YES

*Minimum spend applies and is dependent on date, capacity and season
 *A service charge applies to the final bill

Semi-Private Space

Tucked just off the main dining area, our Semi-Private Room offers an ideal setting for intimate celebrations, business lunches, or special group gatherings. This stylish space combines privacy with the vibrant energy of the restaurant, allowing guests to enjoy a more personal experience. With natural light, bayside views, the Semi-Private Room is perfect for those seeking something special.

Guests: 30–45 guests
 Setup: 1 x grand table

SEATED	BAYVIEWS	ACCESSIBLE
45	YES	YES



EVENT MENUS

CANAPÉS / ROAMING

Available for events of over 30 guests or more on the outdoor terrace only

Cold

Sydney rock oysters, mastıç vinaigrette, lemon
Kataifi tarts, whipped feta, pastourmas, candied eggplant
(with cucumber for vego option)
Ouzo cured salmon, ricotta, prawn crisp
Dolmades, sour cherry and preserved lemon dressing
Dakos, tomato salad, olive tapenade
Fried pita, fava, house made pickles

Hot

Spanakopita cigars, spinach, feta, caramelized leek
Eggplant manti, roast tomato saltsa
Mini crab tarts, witlof, kefalotyri dressing
Hervey Bay Scallops, lemon, seaweed kataifi
Yemista, stuffed mushroom, herbed pilaf
Wagyu beef kofta, dill yoghurt

Substantial

Sovereign lamb outlet, tzatziki
Slow roasted lamb mini pita, acuka
Loukaniko sausage, savora mustard
BBQ chicken, cabbage salad, chilli glaze
Mini chicken souvlaki, lemon yoghurt
Grilled haloumi sliders, caramelized fennel, yoghurt slaw
Olive oil roasted potatoes, sweet chilli tzatziki

Dessert

Raspberry and rosewater marshmallows
Rosewater Turkish delight filo cigars
Fig & hazelnut baklava, Greek coffee cream
Chocolate halva brownies, dates, candied walnuts
Roast almond and honey bougatsa, spiced chocolate sauce
Revani, lemon syrup cake, yoghurt crema
Loukoumades, spiced syrup, honey comb

*Menus are seasonal and subject to change

*Our chefs can accommodate to dietary requirements

*A service charge applies to the final bill

CANAPÉ PACKAGES

1 Hour

Select a total of 6 canapés

select

3 Cold
or
3 Dessert
or
3 Hot

72pp

2 Hours

Select a total of 7 canapés

select

3 Cold
or
3 Dessert
or
3 Hot

select
1 Substantial

85pp

3 Hours

Select a total of 8 canapés

select

3 Cold
or
3 Dessert
or
3 Hot

select
2 Substantial

98pp

4 Hours

Select a total of 9 canapés

select

3 Cold
or
3 Dessert
or
3 Hot

select
3 Substantial

111pp

CHILDREN'S MENU

Children's Meals are served with chips + soft drink + icecream

Grilled pita, BBQ chicken	35pp
Grilled pita, 2 lamb cutlets	40pp

*Menus are seasonal and subject to change

*Our chefs can accommodate to dietary requirements

*A service charge applies to the final bill

GRAZING BOARDS

Available for outdoor terrace event bookings and/or private venue hire
Grazing boards are an optional add-on, exclusively available alongside our curated Set Menu or Canapé Packages.

The Classic 28pp

Freshly shaved local and imported cured meats
Selection of local and imported cheeses Breads, wafers and crackers
House made terrine, served with condiments
Selection of house made dips and pickles
Marinated olives, dried fruit and spice roasted nuts

The Ammos 30pp

Selection of house made dips and bread Greek cheeses, olives
Spanakopitakia, mini spinach and feta pies
Lamb souvlaki, mini lamb skewers, tzatziki
Yemista, fragrant rice stuffed mini peppers
Horiatiki, classic Greek salad

The Brighton 32pp

Sydney rock oysters, red wine mignonette
Cooked king prawns, lemon, taramosalata
Mussels a la grecque, tomato vinaigrette, herb salad
Pickled octopus, white bean salad, lemon, extra virgin olive oil
King salmon sashimi, pomegranate chili dressing
Pipis saganaki, chili, feta, tomato

*Please note our Grazing boards are replenished once

*Menus are seasonal and subject to change

*Our chefs can accommodate to dietary requirements

*A service charge applies to the final bill



GROUP SET MENUS

The Classic

99pp

Grilled pita, extra virgin olive oil, rigani
Marinated Greek & local olives, mahlepi, citrus
Taramosalata, white cod roe dip, bottarga
Parsnip fava, yellow split pea puree, parsley, parsnip
crisps
Ouzo cured Ora King salmon, cucumber, ricotta,
barberries

Saganaki cheese, Cretan thyme honey, sesame
Spanakopita, spinach and feta pie, caramelised leeks,
dill
Woodfired king prawns, pretza, Florina peppers, feta

Slow roasted (11hrs) Sovereign lamb shoulder, tzatziki,
Horiatiki, tomato, cucumber, feta, olives, radishes
Gourmet potato, Dutch cream, lemon, thyme, garlic

Eleni's Galaktoboureko, baked custard, filo, rose crema,
strawberries

The Feast

120pp

Grilled pita, extra virgin olive oil, rigani
Marinated Greek & Alto wild olives, mahlepi, citrus
Taramosalata, white cod roe dip, bottarga
Tzatziki, yoghurt dip, cucumber, dill, mint

Spanakopita, spinach and feta pie, caramelised leeks, dill
Woodfired haloumi, chilli, pistachio, lemon
Bay lobster saganaki, feta, tomato, orzo, chilli

Whole BBQ chicken, chilli glaze, lemon yoghurt, sumac
crumbs
Slow roasted (11hrs) Sovereign lamb shoulder, tzatziki

Horiatiki, tomato, cucumber, feta, olives, radishes
Gourmet potato, Dutch cream, lemon, thyme, garlic
Politiki, shaved cabbage, kefalotyri, spring onion,
pomegranate

Chocolate baklava, fig, hazelnut, Greek coffee chocolate
ice cream

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*A service charge applies to the final bill

BEVERAGE PACKAGES

Standard

2 Hrs 55pp
3 Hrs 65pp
4 Hrs 75pp

Sparkling Wine

NV Baron Jacques Blanc de Blancs
Burgundy, France

Rose

2023 Gaia 4-6h Agiorgitiko
Nemea, Greece

White Wine

2024 De Beaurepaire Sauvignon Blanc
Rylstone, Australia

2024 Gaia 'Monograph' Moschofilero
Peloponnese, Greece

Red Wine

2023 Mountadam Five-Fifty Shiraz
Barossa, SA

2019 Gaia Agiorgitiko
Nemea, Greece

Beers

Stone and Wood
Great Northern

Non-Alcoholic Beer

Heineken Zero

Soft Drinks

Post-mix Soft Drinks
Excludes bottled beverages

Premium

2 Hrs 65pp
3 Hrs 75pp
4 Hrs 85pp

Sparkling Wine

NV Janz Premium Rose
Tasmania, Australia

Rose

2024 Château L'escarelle Cuvée Château
Provence, France

White Wine

2024 Ocean Eight Pinot Gris
Mornington Peninsula, Australia

2023 Papagiannakos Assyrtiko Attica Greece
Santorini, Greece

Red Wine

2023 Two Paddocks Pinot Noir
Central Otago

2022 Haan Estate Shiraz
Barossa Valley, Australia

Beers

Mythos
Fix
Alpha with Sea Salt
Stone and Wood
Great Northern

Non-Alcoholic Beer

Heineken Zero

Soft Drinks

Post-mix Soft Drinks
Excludes bottled beverages

Add-Ons

Spirits 15pp / hr
Cocktails 20pp / hr
Welcome Cocktail 15pp

Spirits

Gin Sydney Gin
Vodka Wyborowa Polish Vodka
Whisky Buffalo Trace Bourbon
Rum Flor De Cana 4 Years White
Tequila Batanga Blanco

Cocktails (Choice of 1)

Aperol Spritz Aperol Based
Negroni Gin Based
Mojito Rum Based
Skins Mojito Skinos Mastiha Based
Old Fashioned Whisky Based
Margarita Tequila Based
Tommy margarita
Espresso martini
Grapefruit margarita

BAR ON CONSUMPTION

Groups of up to 50 guests may also choose to pre-select beverages and be charged on consumption with 7 days notice.

Please note we do not offer pay-as-you-go service or bar tabs for group bookings.

*Beverage Packages apply to the final guest numbers.



ELEVATE YOUR EVENT

Accommodation

Make your event a memorable one and pair your event with a stay at The Brighton Hotel Sydney – MGallery Collection

Retreat to your bay-side suite or penthouse and wake to the sounds of the ocean. Seamless and memorable, it is everything you need for a truly unforgettable occasion.

Contact us to book your stay at The Brighton Hotel Sydney.

Make It Unforgettable

Make the most of your event at Ammos by turning moments into memories. Begin with pre-drinks on our terrace where golden hour views and signature cocktails set the mood, or host a pre-celebratory event in **Sands Bar** or one of our exclusive private dining spaces . After your celebration enjoy a chic post gathering at **Ammos Beach Bar** or a late night lounge session in one of our intimate spaces such as the **Thomas Saywell Whisky Lounge**.

Let us craft an experience that's elevated from start to finish.





TERMS AND CONDITIONS

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Booking and Confirmation

Your booking is confirmed upon receipt of a signed agreement and deposit payment (when applicable). Final guest numbers, provision of allergy requirements & menu selections are to be confirmed 7 days prior to event date. The restaurant reserves the right to release the date if confirmation is not received within 7 days of the tentative booking.

Deposit and Payment

When a minimum spend applies to the event a 50% deposit is required to confirm the booking. Full payment of the remaining bill must be made at the end of the event. Events with no minimum spend attached will require credit card details to secure the booking. Any additional charges incurred on the day to be settled before departure.

Minimum Spend

Minimum spend applies and is dependent on date, capacity and is subject to seasonal requirement.

Service Fee

For group bookings of 8 guests or more, the following charges apply:

- Tuesday to Saturday: 10% service charge on the final food and beverage bill
- Public Holidays & Exclusive Hire Sunday Bookings: 10% Sunday Surcharge, 5% service fee
- Sundays: 10% Sunday surcharge

All Credit card payments will incur a variable processing fee.

Venue Access

External Vendors may access the space 30 minutes prior to the event booking time unless otherwise agreed in advance. Bump in/out requirements must be approved prior to the event to ensure service is not disrupted.

Entertainment, AV and Music

All entertainment must be approved in advance and adhere to agreed setup times, volume levels, and safety policies. Standard AV support includes microphone and speakers.

Cancellations

Cancellation's must be made in writing to eat@amosrestaurant.com.au and are subject to cancellation charges outlined in the Terms & Conditions agreement.

Conduct and Liability

Ammos practices the responsible service of alcohol and is not responsible for theft, loss, or damage to personal property. Security is to be engaged for events based on guest numbers and timing and charged as an additional cost.

Cakeage

Guests may bring their own cake for special occasions. A cakeage fee of \$5.00 per person will apply for any outside cake served on the premises. This fee includes storage, cutting, plating, and serving of the cake by restaurant staff.

Parking

The Brighton Parking station offers ample space for you and your guests to park within the precinct. Direct access is available from the car park via the Lifts to Ammos on Level 3. First hour is free, then \$5 per hour thereafter.

Final Agreement

By confirming your booking and/or submitting payment, you acknowledge that you have read, understood, and agree to all the Terms and Conditions outlined in the full Terms & Conditions agreement provided upon booking your event.

ammos

Trading Hours

Tuesday & Wednesday: 5pm – 9:30pm

Thursday: 12pm – 3pm | 5pm – 9:30pm

Friday, Saturday, & Sunday: 12pm – 10pm

To secure your booking or for further enquiries, contact us:

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