



Amoretti's

Where food and love come together

FUNCTION PACKAGES





Banquet A

\$49 per person

A drink package is required with this package on Friday and Saturday night.

Children aged 4-12 pay half price

STARTER

GARLIC CRUST

Fresh herbs, garlic, and EVOO

CALAMARI FRITTI

Served with fresh lemon

ENTRÉE

Pasta platters with the following:

SPIRELLI PARMIGIANA

Eggplant and basil slow-cooked in Napoletana sauce and topped with fresh ricotta.

RIGATONI CON SALSICCIA

Pork chili fennel slow-cooked in Napoletana sauce,

PENNE BOSCAIOLA

Penne in a rich smoked speck, mushroom and cream sauce

MAIN

Select three pizza options from the list below:

MARGARITA

Tomato and cheese

ITALIAN MEAT LOVERS

Sauce, cheese, ham, cabanossi, pepperoni, and Italian sausage

CAPRICCIOSA

Sauce, cheese, ham, olives, and mushrooms

BBQ CHICKEN

Barbecue sauce, cheese, onion, chicken, mushroom, and pineapple

AMERICANA

Sauce, cheese, and pepperoni

CON PATATE

Garlic base, potatoes, rosemary, and cheese

Served with mixed leaf salad

DESSERT

Customer's cake



Amoretti's

Banquet B

\$60 per person

A drink package is required with this package on Friday and Saturday night.

Children aged 4-12 pay half price

STARTER

GARLIC CRUST

Fresh herbs, garlic, and EVOO

CALAMARI FRITTI

Served with fresh lemon

ANTIPASTO PLATTERS

Selection of cold cuts, cheeses, and marinated vegetables in EVOO

ENTRÉE

Pasta platters with the following:

SPIRELLI PARMIGIANA

Eggplant and basil slow-cooked in Napoletana sauce and topped with fresh ricotta

RIGATONI CON SALSIICCIA

Pork chili fennel slow-cooked in Napoletana sauce

PENNE BOSCAIOLA

Penne in a rich smoked speck, mushroom, and cream sauce

MAIN

Select three pizza options from the list below:

MARGARITA

Tomato and cheese

ITALIAN MEAT LOVERS

Sauce, cheese, ham, cabanossi, pepperoni, and Italian sausage

CAPRICCIOSA

Sauce, cheese, ham, olives, and mushrooms

BBQ CHICKEN

Barbecue sauce, cheese, onion, chicken, mushroom, and pineapple

AMERICANA

Sauce, cheese, and pepperoni

CON PATATE

Garlic base, potatoes, rosemary, and cheese

Served with mixed leaf salad

DESSERT

Customer's cake



Amoretti's



Banquet C

\$74 per person

Children aged 4-12 pay half price

STARTER

GARLIC CRUST

Fresh herbs, garlic, and EVOO

PROSCIUTTO AND GRANA

Parma prosciutto and aged Parmigiano

SAMBUCA OLIVES

Sun-dried Calabrese olives, splashed with Sambuca liquor

CARAMELISED OCTOPUS

Marinated, and barbecued

CALAMARI FRITTI

Served with a fresh lemon

PESTO AND GARLIC CRUSTED PRAWNS

Marinated with pesto and garlic and barbecued.



ENTRÉE

Pasta platters with the following:

SPIRELLI PARMIGIANA

Eggplant and basil, slow-cooked in Napoletana sauce, topped with fresh ricotta

RIGATONI CON SALSICCIA

Pork chili fennel slow-cooked in Napoletana sauce

PENNE BOSCAIOLA

Penne in a rich smoked speck, mushroom, and cream sauce

MAIN

Served on platters. Select only two options from the four below:

VEAL PIZZIAOLA

Sautéed with black olives, capers, white wine, and Napoletana sauce

CHICKEN A PEPE VERDI

Sautéed with green peppercorns, brandy, and cream sauce

BARRAMUNDI FILLET

Drizzled with lemon and garlic butter

PORK MEDALIONS

Sautéed with green peppercorns in a brandy and pink peppercorn sauce reduction

All served with wood-fired potatoes and mixed leaf salads to share



DESSERT

Customer's cake

Amoretti's



Banquet D

\$82 per person

For 20 guests or under. Or hiring the entire venue.

STARTER

GARLIC AND CHEESE CRUST

Mozzarella, garlic

ANTIPASTO PLATTERS

Selection of cold cuts meats, marinated vegetables in oil, and selection of cheeses

CALAMARI FRITTI

Served with a fresh lemon



ENTRÉE

Alternate drop

RIGATONI CON SALSICCIA

Pork chili fennel slow-cooked in Napoletana sauce

PENNE BOSCAIOLA

Penne in a rich smoked speck, mushroom and cream sauce

RISOTTO A SCOGLIO EXTRA \$9.50 PER PERSON

Selection of mix Seafood slow cook with white wine and garlic in Napoletana sauce

VEGAN AND GLUTEN FREE OPTION

Porcini and artichoke risotto

MAIN

Alternate drop, please select ONLY two:

SIRLOIN STEAK

Green peppercorn, and cream sauce

CHICKEN A ROMANO

San Daniele prosciutto Sun-dried tomatoes, artichokes red and cream sauce.

PORK CUTLET

Wood fired, served with capsicum and eggplant peperonata.

BARRAMUNDI FILLET

Salted Crispy-Skin Coral Coast Barramundi, New Zealand Pan-Fried Vongole with Chimichurri

All served with wood-fired potatoes and mixed leaf salad to share



DESSERTS

customer cake

House desserts available for additional cost.

Amoretti's



Banquet E

\$95 per person

Children between 4-12 half price

STARTER

GARLIC CRUST

Fresh herbs and garlic EVOO

PROSCIUTTO E GRANA

San Daniele and aged Parmigiano

SAMBUCA OLIVES

Sun-dried Calabrese olives splashed with Sambuca

CARAMELISED OCTOPUS

Marinated grilled octopus.

CALAMARI FRITTI

Served with a fresh lemon.

PESTO AND GARLIC CRUSTED PRAWNS

Marinated with pesto garlic and barbecued

CHILLI MUSSELS

Fresh Yamba mussels slow-cooked in white wine and Napoletana sauce

NATURAL OYSTERS

Sydney rock, sourced from the South coast, served with mignonette vinaigrette.

ENTRÉE

Served on platters

SPAGHETTI VONGOLE

Fresh vongole with fragrant tomato and white wine sauce.

MAIN

Served on platters

LAMB CUTLET

Marinated in aromatic herbs and spices

BARRAMUNDI FILLET

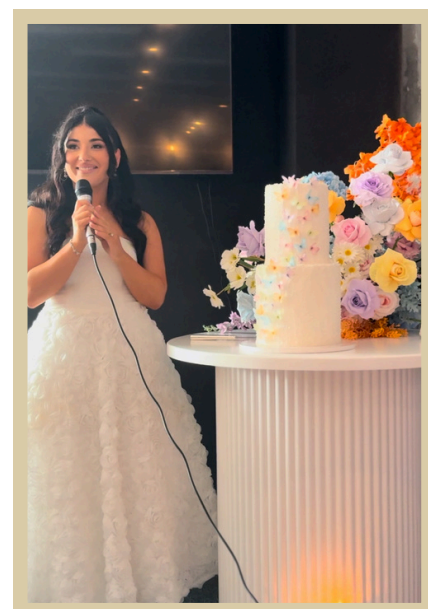
Drizzled with lemon and garlic butter.

All served with wood-fired potatoes and mixed leaf salads to share

DESSERT

Alternative drop

LEMON SORBET
TIRAMISU



Amoretti's

Drink Packages

All drink packages are 3.5 hours in duration

DRINK PACKAGE A

SOFT DRINK JUGS

SPARKLING AND STILL WATER

SELECTION OF JUICES

COFFEE AND TEA

Short black, macchiato, black teas included
additional charge for milk coffees and syrups, and extra shots

\$17.5PP

UNLIMITED

DRINK PACKAGE B

SOFT DRINK JUGS

SPARKLING AND STILL WATER

SELECTION OF JUICES

COFFEE AND TEA

Short black, macchiato, black teas included
additional charge for milk coffees and syrups, and extra shots

SELECTION OF BEERS (2 FULL STRENGTH, 1 HALF STRENGTH):

VB, Tooheys extra dry, Hahn Light

SELECTION OF WINES:

Shiraz and Chardonnay

\$30PP

UNLIMITED

DRINK PACKAGE C

SOFT DRINK JUGS

SPARKLING AND STILL WATER

SELECTION OF JUICES

COFFEE AND TEA

Short black, macchiato, black teas included
additional charge for milk coffees and syrups, and extra shots

SELECTION OF BEERS (2 FULL STRENGTH, 1 HALF STRENGTH):

Corona, Stella Artois, Hahn Light

SELECTION OF PREMIUM WINES:

Shiraz and Chardonnay

\$37 PP

UNLIMITED



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Frequently ask questions

Can we hire out the entire venue for our function?

Yes, you can. minimum spends are as follow.
 FRIDAY- full venue \$6500, inside \$4000
 SATURDAY- full venue \$8500 inside \$4500
 SUNDAY- full venue \$6500 inside \$4000
 WEDNESDAY-THURSDAY-SUNDAY - no minimum spend

Can we decorate the venue?

Certainly, please discuss this with our operations team. Our bump-in times on weekends are 10:30AM for lunchtime functions and 4:15PM for dinner functions.

Do you cater to special dietary requirements?

Yes. Please specify any dietary requirements on your booking form and we will do our best to ensure all of your guests' needs are met.

Can we bring our own entertainment?

This can be arranged upon further discussion. Factors to take into account are other guests (if not hiring the whole venue), the size of the function space, and any health and safety concerns that may apply. Over the years, we have worked with a number of musicians and entertainers. Please contact us to discuss further if this is something you would like.

Can we stay past 4pm?

Unfortunately, no. Our dinner service starts at 5:30 PM, and we require time for cleaning and sanitising the premises in preparation for this service.

Can we book out the entire venue from lunch to dinner?

That is possible, however a fee will apply.

Can we BYO?

Unfortunately no, our venue is fully licensed.

Payments and service charges

service charge of 10% applies to all functions on Sundays.
 CASH PAYMENTS ARE ACCEPTED. Please discuss payment method to your function coordinator one week prior to your event.

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