



# Amoretti's

*Where food and love come together*

## FUNCTION PACKAGES



# Banquet A

\$45 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



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# Banquet B

**\$55** 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 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



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# Banquet C

\$68 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

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# Banquet D

**\$75** 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.



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# Banquet E

\$88 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**

Mascarpone and fresh cream layers, coffee-soaked savoiardi biscuits.



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# 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

**\$16PP**  
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



## 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

**\$28PP**  
UNLIMITED

**\$34PP**  
UNLIMITED

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# Frequently asked questions

## Can we hire out the entire venue for our function?

Yes, you can. However, the minimum spend for a Friday night and Sunday lunch is \$6,500, and Saturday night is \$8,500. This amount may be made up with a combination of food and drinks.

## 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 4:15 PM 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.



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