



Amoretti's

Where food and love come together

FUNCTION PACKAGES





Banquet A

\$45 per person

Adrink packageis required withthis package on Friday and Saturday night.

Children aged 4-12 pay half price

STARTER

GARLIC CRUST

Freshherbs,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 ALLA RAGU

Pork and veal mince slow-cooked in a rich tomato 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

\$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 ALLA RAGU

Pork and veal mince slow-cooked in a rich tomato sauce

PENNE BOSCAIOLA

Penne with 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.

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

\$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 ALLA RAGU

Pork and veal mince, slow-cooked in a rich tomato sauce

PENNE BOSCAIOLA

Penne pasta, smoked speck, mushroom, and cream sauce

MAIN

Served on platters. Select only two portions

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 Reduction

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

DESSERT

Customer's cake

Cut and served.



Amoretti's



Banquet D

\$75 per person

available for groups up to 20 or when taking the entire venue

STARTER

GARLIC AND CHEESE CRUST

Mozzarella, garlic

ANTIPASTO PLATTERS

Selection of cold cuts, marinated vegetables in oil, and selection of cheese

GARLIC PRAWNS

Sautéed in fresh garlic oil and Napoletana sauce

CALAMARI FRITTI

Served with a fresh lemon

ENTRÉE

Alternate drop

RIGATONI RAGU

Pork and veal mince slow-cooked in a rich tomato sauce

TORTELLINI BOSCAIOLA

Tortellini in a rich smoked speck, mushroom and cream sauce

RISOTTO A SCOGLIO EXTRA \$6.50 PER PERSON

Selection of mixed seafood slow cooked with white wine and garlic in Napoletana sauce

VEGAN AND GLUTEN FREE OPTION

risotto primavera

MAIN

Alternatedrop, please select ONLY two:

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

SIRLOIN STEAK

Green peppercorn, and cream sauce

CHICKEN A ROMANO

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

PORK CUTLET

Woodfired, served with capsicum and eggplant peperonata

BARRAMUNDI FILLET

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

DESSERTS

Alternate drop

assorted sorbet ice cream



Amoretti's



Banquet E

\$88 per person

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, served with mignonette vinaigrette.



ENTRÉE

SPAGHETTI VONGOLE

Fresh vongole with fragrant tomato and white wine sauce.

MAIN

Alternate drop

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.



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 tea only
Additional charge for milks and syrup coffee

\$16PP
UNLIMITED

DRINK PACKAGE B

SOFTDRINK JUGS

SPARKLING AND STILL WATER SELECTION OF JUICES COFFEE

AND TEA

Short black, macchiato, black tea only.
Additional charge for milks and syrup coffee

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

VB, Tooheys extra dry, Hahn Light

SELECTION OF WINES:

Shiraz and Chardonnay

\$28PP
UNLIMITED

DRINK PACKAGE C

SOFTDRINK JUGS

SPARKLING AND STILL WATER SELECTION OF JUICES COFFEE

AND TEA

Short black, macchiato, black tea
Additional charge for milks and syrup coffee

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

Corona, Stella Artois, Hahn Light

SELECTION OF HUNTER VALLEY WINES:

Shiraz and Chardonnay

\$34PP
UNLIMITED



Amoretti's



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 \$9,500, and for Saturday night, it is \$11,500. This amount may be made up with a combination of food and drinks or a bar tab to reach that amount.

Can we decorate the venue?

Certainly, please discuss this with our operations team. Our bump-in times on weekends are 10:30 AM 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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