

# FUNCTIONS PACKAGE





#### A Little About Us

Welcome to Forbes Inn Hotel, the premier destination for all your special occasions! Whether you're celebrating a birthday, christening, or hosting a corporate event, our versatile function rooms are designed to make every gathering unforgettable. Each room boasts high ceilings, creating a spacious and elegant atmosphere, and is equipped with state-of-the-art projectors and sound systems to ensure your event runs smoothly. Let Forbes Inn Hotel be the backdrop for your next memorable moment, where exceptional service and sophisticated amenities come together to create the perfect setting for any occasion.



02 9772 8801

info@forbesinnhotel.com.au



# Canape Package

Selection of 4 canapes \$24 per person Selection of 6 canapes \$34 per person Selection of 8 canapes \$44 per person

Minimum 20 guests

Option to mix and match with dessert canapes





### SELECTION OF FINE AUSTRALIAN CHEESE (V) \$130

Hunter Belle Blue Moon, Tilba Ploughmans Cheddar, Flinders Estate Ash Brie, Red Grapes, Fig Paste & Assorted Crisp Bread & Grissini

#### CHARCUTERIE BOARD \$130

Assorted Cured Australian Meats, Marinated Vegetables, Kalamata Olives, Cornichons, Gourmet Tomato Relish, Apricot Date Chutney, Assorted Bread & Grissini

## SEASONAL FRUIT PLATTER (V) (GF) \$80

Selection of Australian Seasonal Fruit & Berries

#### ---- DESSERT PLATTER \$80 ----

**Warm Chocolate Lava Cake** Fresh Berries, Vanilla Bean Gelato

Apple & Berry Crumble Tart
Strawberry Compote, Chantilly Cream

Cookies & Cream Cheesecake
Oreo Crumble, Shaved Chocolate

**Sticky Date Pudding** Caramel Anglaise, Espresso Ice Cream

#### —KIDS PLATTER \$60 —

Fish & Chips Nuggets & Chips Ham & Cheese Triangles Fairy Bread



Choice of 5 Salads

5 Hot Sides 5 Main Dishe

SILVER PACKAGE \$42pp

> Choice of 3 Salads 3 Hot Sides 3 Main Dishes

# Buffet Menu Price

Minimum 30-person order Hot sides can be substituted for items on salad menu Choice of

4 Salads

4 Hot Sides

4 Main Dishes

BRONZE PACKAGE \$35pp

Choice of

3 Salads

3 Hot Sides

2 Main Dishes

## SALADS

Garden Salad

Honey Mustard Dressing (GF) (V)

**Traditional Greek Salad** Balsamic Vinaigrette (GF) (V)

**Australian Coleslaw** House Made Mayo (GF) (V)

**Caesar Salad** Caesar Dressing (GF) (V)

Classic Potato & Bacon Salad Mustard Mayo (GF)

Mediterranean Quinoa Salad Lemon Vinaigrette (V)

Italian Pasta Antipasto Salad Basil Pesto Dressing

Cous Cous & Roasted Vegetable Salad Preserved Lemon Dressing (V)

Baby Beetroot & Danish Fetta Salad Tangy Lime Vinaigrette (V) (GF)

**Rocket, Apple, Parmesan & Walnut Salad**Red Wine Seeded Mustard Vinaigrette (V) (GF)

#### HOT SIDES

**Roasted Chat Potatoes** Lemon, Parsley & Garlic Oil (GF) (V)

**Baked Jacket Potatoes**Sour Cream, Chives, Butter (GF) (V)

**Roasted Sweet Potato** Cumin Spiced, Parsley (GF) (V)

**Roasted Butternut Pumpkin**Garlic & Fetta Crumble (GF) (V)

**Selection of Seasonal Vegetables** Garlic Butter, Extra Virgin Olive Oil (GF) (V)

**Steamed Corn on the Cob** Honey Glaze, Smoked Paprika (GF) (V)

> **Roasted Spanish Onions** Aged Balsamic Glaze (GF) (V)

Steamed Basmati Saffron Rice (GF) (V)

Vegetable Fried Rice (GF) (V)