



A Little About Us

Welcome to Forbes Inn Hotel, where your dream wedding comes to life. Whether you envision an intimate cocktail wedding or a grand ballroom banquet dinner, our versatile function-packages are designed to make your special day unforgettable. Each of our elegant rooms features high ceilings, a state-of-the-art projector, and a premium sound system, ensuring a flawless experience for you and your guests. Celebrate in style and sophistication at Forbes Inn Hotel, where every detail is crafted to perfection.



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Venue Inclusions

- Dedicated Event Coordinator
- Private staff to serve food and beverage
- Elegantly dressed bridal table with matching cake table, including use of silver cutting knife
 - Placement of your bonbonniere & place cards
 - White table linen with your choice of napkin color
 - Air-conditioned rooms
 - A selection of freshly brewed coffee and fine selections of tea, served with chocolates
 - Sparkling wine for toasting during speeches
 - Chefs' selection of pre-dinner canapes
- Audio visual facilities including roving microphones, lectern, ceiling mounted data projector,
 projection screen, WIFI access, iPod and Bluetooth connectivity
 - Bridal backdrop
 - Your choice of chair covers & sashes for the bridal table and all guests





Plated Menus

Two choices from each course to be served alternately Classic: 2 courses \$69| 3 courses \$79

**Entrees **-

Bruschetta

Jamon serrano, olive tapenade, pistachio dukkha, rustic ciabatta bread

> Salt & Pepper Calamari Finger Lime Aioli, Lemon

Prawn Cocktail

Yamba King Prawns, Gem Lettuce, Mary Rose Sauce (GF)

Japanese Wagyu Beef Yakitori Skewers Miso Mayo, Sesame, Shallots

Potato Gnocchi

Roasted Pumpkin, Fetta. Crispy Sage, Toasted Hazelnuts

-.. Mains ...

Slow Braised Beef Oyster Blade

Herb Garlic Mash, Honey Glazed Baby Carrots, Garlic Roasted Mushroom, Burnt Shallot Butter (GF)

Roasted Chicken Supreme

Sweet Potato Puree, Steamed Broccolini, Creamy Tarragon Reduction

Pan Seared Tasmanian Salmon

Roasted Kipfler Potatoes, Baby Spinach, Heirloom Tomato & Caper Salsa

Char Grilled Pork Loin

Smashed Chat Potatoes, Green Beans, Apple Compote, Sage Jus

Eggplant & Kale Lasagna Preserved Lemon, Fennel, Pistachio Dukkha

.Dessert.

Apple Crumble

Rhubarb & Apple Compote, Vanilla Bean Gelato

Lemon Myrtle Panna Cotta

Seasonal Berries, Raspberry Coulis

Pavlova

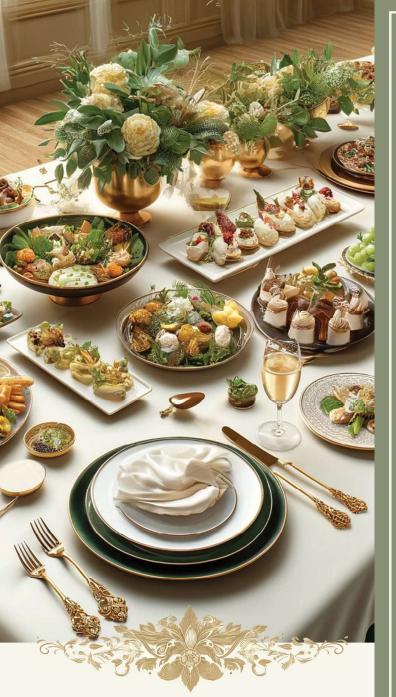
Mixed Berries, Chantilly Cream, Passionfruit Coulis

Chocolate Brownie

Tim Tam Crumble, Raspberry Sorbet

···Kids Menu ···

Kids Menu Includes Ice Cream \$14 per person Chicken Nuggets & Chips Battered Fish & Chips Hawaiian Pizza Rib Fillet Steak & Chips



Wedding Buffet

Minimum 30 persons
Further upgrade options available
\$79 per person

· Hot Dishes ·

(Please choose 3 options)

Beef Bourguignon
Pommes Puree (GF)

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Pan Roasted Barramundi

Native salsa Verde, Snow Peas, Preserved Lemon (GF)

Italian Braised Lamb Ragu Orecchiette Pasta, Parmesan Gremolata

Chicken Tikka Masala Steamed Basmati Rice, Pappadums, Riata

> Homemade Beef Lasagna Shaved Parmesan, Fresh Basil

Singapore Pork & Prawn Noodles Chili, Char Siu Sauce

Creamy Matar Paneer Curry Pickled Mango, Riata, Cheesy Ga<u>rlic Naan Bread (V)</u>

Potato Gnocchi Roasted Pumpkin, Fetta, Crispy Sage, Toasted Hazelnuts (V)

> **Truffle Potato Gratin** Shaved Pecorino, Fresh Herbs (V)

--- Served With

Cured Meats and Vegetables
Garden Salad w Lemon Vinaigrette
Oven Roasted Potatoes
Roasted Butternut Pumpkin
Honey Roasted Carrots & Garden Peas
Greek Salad w Balsamic Reduction
Red Wine Gravy
Artisanal Sour Dough Bread Rolls
Cultured Pepe Saya Butter

----Dessert 🛶

Pavlova

Mixed Berries, Chantilly Cream, Passionfruit Coulis

Sticky Date Pudding Caramel Anglaise, Brandy Cream

Warm Chocolate Lava Cake Fresh Berries, Vanilla Bean Gelato

Add Additional Items

Craving Roast Station \$8 per person

Choose between chicken, pork or beef.
Served with sauces and condiments

Selection of Fine Australian Cheese (V) \$7 per person

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

Seasonal Australian Fruit (V) (GF) \$6 per personSelection of Australian Seasonal Fruit & Berries

