

THE  
Est. 1911  
FORBES INN  
DINING • ENTERTAINMENT



The  
Wedding Package





## 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)

#### 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 Garlic Naan Bread (V)

#### 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 person

Selection of Australian Seasonal Fruit & Berries





# Luxe Menu

Two choices from each course to be served alternately

2 courses \$79 | 3 courses \$89

## ◆ Entrees ◆

### **Beef Carpaccio**

Truffle Pecorino, Black Garlic Aioli, Crispy Capers, Crostini

### **1/2 Shell Scallop**

Café de Paris Butter, Gremolata, Watercress (GF)

### **Smoked Salmon**

Whipped Crème Fraiche, Cornichon, Dill, Finger Lime, Capers (GF)

### **Wild Mushrooms Baguette**

Tarragon Cream, Roasted Onion Jus (V)

### **Spiced Lamb Spring Rolls**

Currants, Pinenuts, Mango Chutney

## ◆ Mains ◆

### **Seared Beef Tenderloin**

Horseradish Mash, Glazed Baby Carrots, Shiraz Jus (GF)

### **Confit Duck Breast**

Potato Rosti, Wilted Bok Choy, Al 'Orange Sauce

### **Pan Seared Barramundi**

Caper Dill Potatoes, Broccolini, Cauliflower Puree, Macadamia Crust (GF)

### **Roasted Lamb Rump**

Smashed Dijon Sweet Potatoes, Broccolini, Rosemary Red Wine Jus (GF)

### **Garden Pear Risotto**

Char Grilled Asparagus, Herbed Mascarpone, Truffle Pecorino, Mint (V) (GF)

## ◆ Dessert ◆

### **Apple Crumble**

Rhubarb & Apple Compote, Vanilla Bean Gelato

### **Wattleseed Baked Cheesecake**

Strawberry Compote, Raspberries, Lemon Curd (GF)

### **Italian Meringue**

Salted Caramel, Honeycomb, Double Crème, Dark Chocolate

### **Chocolate Tart**

Almond Brandy Cream, Chocolate Mousse, Wafer

## ◆ Kids Menu ◆

Kids Menu Includes Ice Cream

\$14 per person

Chicken Nuggets & Chips

Battered Fish & Chips

Hawaiian Pizza

Rib Fillet Steak & Chips





