

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 Ragù

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





Beverage Options

◆ Gold Package ◆

3hrs - \$67 per person
4hrs - \$79 per person

Sparkling

Strelley Farm NV Pinot Noir Chardonnay

Sparkling

Da Luca Prosecco

White Wine

Bunnamagoo Chardonnay

White Wine

Ara Single Estate Sauvignon Blanc

White Wine

Belena Moscato

Red Wine

Bunnamagoo Cabernet Sauvignon

Red Wine

St Hallet Black Clay Shiraz

Red Wine

Mud House Pinot Noir

Local Tap Beer

Carlton Dry, Great Northern Original,
Great Northern Super Crisp (MID),
Tooheys Old, Balter XPA, Balter Eazy Hazy,
Brookvale Union Ginger Beer, Somersby Apple Cider

Selection of Soft Drinks and Juices

◆ Silver Package ◆

3hrs - \$57 per person
4hrs - \$69 per person

Sparkling

Tatachilla Brut

Sparkling

Yarra Burn Prosecco

White Wine

Tatachilla Sauvignon Blanc

White Wine

TaKu Sauvignon Blanc

White Wine

Tatachilla White Admiral Pinot Grigio

White Wine

Hardy's The Riddle Moscato

Red Wine

Tatachilla Shiraz Cabernet

Red Wine

Jam Shed Shiraz

Red Wine

Madam Sass Shiraz

Local Tap Beer

Carlton Dry, Great Northern Original,
Great Northern Super Crisp (MID), Tooheys New,
Somersby Apple Cider

Selection of Soft Drinks

◆ Bronze Package ◆

3hrs - \$47 per person
4hrs - \$59 per person

Sparkling

Tatachilla Brut

White Wine

Tatachilla Sauvignon Blanc

White Wine

Hardy's The Riddle Moscato

Red Wine

Tatachilla Shiraz Cabernet

Red Wine

Hardy's The Riddle Shiraz

Local Tap Beer

Carlton Dry, Great Northern Original,
Great Northern Super Crisp (MID)

Selection of Soft Drinks

ON CONSUMPTION

Please nominate a spend amount and alcohol you would like available throughout the duration of your event. Bar tab can be increased during your event but must be paid prior to close.

CASH BAR

Guests purchase their own drinks at the bar.
Available on request



Terms & Conditions

Booking Deposit

- A deposit of \$200 is required to secure your booking.
- The deposit must be paid within 7 days of receiving the booking confirmation.
- If the deposit is not received within this time, the booking may be released.

Cancellations

- Cancellations made with less than 30 days prior to the event will forfeit the deposit.
- In the event of unforeseen circumstances (e.g., natural disasters, government restrictions), the cancellation policy will be reviewed on a case-by-case basis.

Food Selection and Final Numbers

- All food selections must be finalised 14 days before the event.
- Final guest numbers must be confirmed and paid for no later than 14 days before the event.
- No outside catering is allowed; all food must be provided by the hotel with the exception of one celebration cake.

Final Payment

- The balance of the food payment is due 14 days before the event.
- The balance of any drink packages is due 3 days before the event.
- If having a Bar Tab to pay for drinks on consumption – Credit card details must be supplied and the Tab must be paid for on the night of the event.
- Payment can be made via Cash, EFTPOS, or Direct Deposit.

Damage

- The client is responsible for any damage caused to the venue or equipment during the event.
- Any damage must be reported immediately, and repair or replacement costs will be charged to the client.

Cake

- Guests are welcome to bring their own cake. We will store it and take every care; however we can accept no responsibility to any damage that may occur.
- We will also provide you with a cake knife and serviettes free of charge.

Decorations

- Decorations must be approved by the venue and set up during the allocated time.
- The use of confetti, glitter, or similar items is not permitted. No hooks, screws or tape are to be used anywhere on the premises
- All decorations must be removed at the end of the event unless otherwise arranged.

Entertainment

- All entertainment must be approved by the venue.
- Noise levels must comply with local regulations and venue policies.
- The venue reserves the right to control the volume of music or sound.

AV Equipment

- The client is responsible for any damage or loss of AV equipment during the event.

Type of Event

- When booking a function it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information or a function is booked on forged pretences, The Forbes Inn Hotel reserves the right to cancel that function without notice and at the expense of the client.

Security

- Guards will be required for functions deemed high risk by the Licensee and costs will incur.

Responsible Service of Alcohol (RSA)

- The venue adheres strictly to RSA laws and regulations.
- No alcohol will be served to minors or intoxicated persons.
- The venue reserves the right to refuse service and/or remove individuals from the premises if RSA policies are violated.
- No compensation will be afforded to any member of the function or its host if a member of the function is refused entry, refused service or removed from the premises.

Minors

- Are only permitted in certain areas of the hotel and must be off-premise by 10pm Sunday to Thursday and 11pm Friday & Saturday.
- Minors must be accompanied by and in the immediate presence of a responsible guardian at all times. This may include parents or a legal guardian, this does not include brothers/sisters or cousins.
- In the event that an unidentified minor is present at the function, the minor will be asked to leave the premises by Management.

ACCEPTANCE OF TERMS AND CONDITIONS

I, _____ being the
function organiser, understand and accept the terms and
conditions laid out above.

Signature:

Date:

Hotel Manager:
