



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.

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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



Cold Canapes

Asian Vegetables Spring Rolls

Soy Miran Dipping Sauce (V) (GF)

Smoked Salmon Blini

Horseradish Crème, Dill

Goats Cheese Tartlet

Caramelized Onion, Fig Jam (V)

Peking Duck Crepe

Spiced Plum Dipping Sauce

Alaskan King Crab Tartlet

Native Wildfire Spiced Mayo, Braised Leek

Beetroot & Goats Cheese Tartlet

Blood Orange Gel (V)

Chicken Vietnamese Rice Paper Roll

Peanut Dipping Sauce

Prawn Cocktail Crostini

Spiced Avocado Mousse

Jamon Serrano

Brie, Spiced Honey, Dukkah

Smoked Chicken Waldorf Tartlet

Preserved Lemon Aioli

Hot Canapes

Arancini

Zucchini & Mozzarella, Truffle Aioli (V)

Italian Pork & Veal Meatballs

Sugo Sauce, Shaved Grana Padano (GF)

Fried Schezwan Pepper Squid

Coriander, Fried Garlic, Lime Aioli

Caramelized Onion & Goats Cheese Croquette

Chipotle Sauce (V)

Sweet Potato & Corn Manchego Empanada

Chimichurri Sauce (V)

Peking Duck Spring Roll

Hoi Sin Dipping Sauce

Beef Bourguignon Pie

Slow Cooked Beef, Puff Pastry,
Smokey Tomato Relish

Lamb Harissa Sausage Roll

Native Bush Tomato Relish

Cumin Chicken & Fetta Calzone

House Made Marinara Sauce

Classic Tomato Bruschetta

Shaved Grana Padano, Basil, Balsamic Glaze

Dessert Canapes

(Upgrade to dessert canapes \$5 per person)

Assorted French Macarons: Seasonal Berries

Carrot Cake Pop: Assorted Berries

Chocolate Delice Tartlet: White Chocolate Pearls

Snickers Bar Tartlet: Salted Caramel Anglaise

Rhubarb & Apple Tartlet: Cherry Glaze

Vanilla French Custard Tart: Assorted Seasonal Fruit





Plated Menus

**Both Option Served With
Artisan Bread Roll
Pepe saya Cultured Butter**

**Two choices from each course
to be served alternately
2 courses \$54 | 3 courses \$64**



Entrees

Bruschetta

Jamon serrano, olive tapenade,
pistachio dukkha, rustic ciabatta

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



Luxe Menu

Both Option Served With
Artisan Bread Roll
Pepe saya Cultured Butter

Two choices from each course
to be served alternately
2 courses \$64 | 3 courses \$74



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)

Japanese Wagyu Beef Yakitori Skewers

Miso Mayo, Sesame, Shallots

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



Platters Menu

BITES PLATTER \$90

*Pieces Per Platter
One Selection Per Platter*

Arancini

Zucchini & Mozzarella, Truffle Aioli (V)

Italian Pork & Veal Meatballs

Sugo Sauce, Shaved Grana Padano (GF)

Fried Scheszwan Pepper Squid

Coriander, Fried Garlic, Lime Aioli

Caramelized Onion & Goats Cheese Croquette

Chipotle Sauce (V)

Sweet Potato & Corn Manchego Empanada

Chimichurri Sauce (V)

peking duck spring roll

Hoi Sin Dipping Sauce

Beef Bourguignon Pie

Slow Cooked Beef, Puff Pastry, Smokey Tomato Relish

Lamb Harissa Sausage Roll

Native Bush Tomato Relish

Cumin Chicken & Fetta Calzone

House Made Marinara Sauce

Classic Tomato Bruschetta

Shaved Grana Padano, Basil, Balsamic Glaze

Spicey Buffalo Wings

Ranch Dipping Sauce

SEAFOOD PLATTER

COLD

(Cold Seafood Platter (GF) \$185)

Freshly Shucked Sydney Rock Oysters \$90

Mignonette Sauce, Lemon

Balmain Bugs \$120

Lemon Garlic & Parsley Cultured Butter

Yamba King Prawns \$130

Marie Rose Sauce, Lemon

Half Shell Green Lip Mussels \$90

Bell Pepper Vinaigrette

Mixed Cold \$185

Seafood Platter

HOT

(Hot Seafood Platter \$145)

Fried Prawn Twisters \$100

Sweet Chili Dipping Sauce

Grilled Prawn Skewers \$90

Jalapeño Mayonnaise (GF)

Salt & Pepper Calamari \$90

Lime Aioli, Lemon

Beer Battered Sea Scallops \$90

Chipotle Mayo

Mixed Hot \$145

Seafood Platter

SKEWERS PLATTER \$110

*Pieces Per Platter
One Selection Per Platter*

Arabic Lamb Kofta

Tzatziki Sauce

Teriyaki Beef Skewer

Miso Ranch Sauce (GF)

Tandoori Chicken Skewer

Minted Yoghurt Riata (GF)

BBQ Seafood Skewer

Romesco Sauce (GF)

SLIDERS PLATTER \$110

*Pieces Per Platter
One Selection Per Platter*

Vegetable

Grilled Haloumi, Roasted Capsicum, Pesto Mayonnaise (V)

Shredded Chicken Parmigiana

Sugo, Buffalo Mozzarella, Basil

Cheeseburger

Red Onion, Pickles, American Cheddar, Burger Sauce

Pulled Pork

House Made Slaw, Smoky BBQ Sauce



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



PLATINUM PACKAGE

\$54pp

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

GOLD PACKAGE

\$48pp

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)

MAINS

Seared Riverina Rump 250gm
Red Wine Jus (GF)

Grilled Australian Barramundi Fillet
Native Salsa Verde (GF)

Beer Battered Flathead
Lemon, Tartare Sauce

Seared Lamb Loin Chop
Rosemary Reduction (GF)

Grilled Pork Cutlet
Apple Compote, Sage Jus (GF)

Lemon & Thyme Confit Chicken
Creamy Tuscan Sauce (GF)

Eggplant Parmigiana
Fresh Basil, Sugo Sauce (V)

Chicken Cacciatore
Olive Passata

Wild Mushroom, Kale & Ricotta Rotolo
Capers & Sage Butter (V) (GF)

ROAST STATION (GF)

Slow Roasted Pork Shoulder
Apple Sauce, Sage Gravy

Roasted Lamb Leg
Mint Jelly, Rosemary Jus

Braised Beef Brisket
Mustards, Horseradish, Red Wine Gravy

Roasted Maple Glazed Ham
Honey Mustard Glaze

Roasted BBQ Chicken
Smokey BBQ Sauce

Roasted Five Spiced Duck
Orange Sauce, Green Beans

INTERNATIONAL CURRIES

(All curries come with fragrant steamed jasmine rice or basmati saffron rice)

Thai Beef Massaman Curry
Roti, Nam Jim Sauce (GF)

Indian Chicken Tikka Masala
Minted Yoghurt, Pickled Mango, Garlic Naan Bread

Spicey Sri Lankan Black Pork Curry
Pappadums, Riata

Indian Lamb Korma
Minted Yoghurt, Pickled Mango, Roti

Malaysian Coconut Fish Curry
Pickled Mango Chutney, Pappadums

Creamy Matar Paneer Curry
Pickled Mango, Riata, Cheesy Garlic Naan Bread (V) (GF)

Goat Curry Rezala
Grilled Parathsa, Cucumber & Mint Yoghurt, Pickled Mango

Green Thai Chicken Curry
Eggplant & Baby Corn (GF)

Pumpkin & Chickpea Curry
Grilled Parathsa, Pickled Mango Chutney (V) (GF)

ADD ADDITIONAL ITEMS

SELECTION OF ARTISANAL SOURDOUGH BREADS (V) \$4.5pp
Australian Pepe Saya Cultured Butter
Gluten Free Option Available

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





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:
