2016 CITY2SURF CORPORATE PACKAGES

UFEGUARD

CATERING & EVENTS

The Sun-Herald CITY2SURF PRESENTED BY PRESENTED BY PRESENTED BY le le

THE ONE TO RUN SUNDAY AUGUST 14, 2016



FORTE CATERING AND EVENTS IS AN AWARD WINNING SYDNEY BASED CATERER.

Winning National Caterer of the year 2014 as well as Caterer at an event at the 2010 & 2014 at the Restaurant and Catering awards for excellence and finalist in 2011, we are committed to the art of creating fine innovative food and stunning events.

Our culinary philosophy is simple. We source the best seasonal produce to create menus that draw on a variety of flavours and textures - presenting our clients with pure food artistry.

This philosophy translates directly into exceptional cuisine, crafted with passion and expertise.

OUR AWARDS:

WINNER - BEST EVENT CATERER RESTAURANT & CATERING AWARDS 2014

WINNER - BEST WEDDING CATERER RESTAURANT & CATERING AWARDS 2013

WINNER - BEST NATIONAL EVENTS CATERER RESTAURANT & CATERING AWARDS 2012

WINNER - BEST CATERER AT AN EVENT RESTAURANT & CATERING AWARDS 2012

WINNER - BEST CATERER AT AN EVENT RESTAURANT & CATERING AWARDS 2010

Forte CATERING & EVENTS



PACKAGE ONE – GOURMET SAUSAGE SIZZLE \$19.95pp

Includes 2 trestle tables, table cloths, BBQ & chef, luncheon napkins

From the BBQ...

Chef's selection of gourmet sausages with bbq'd onions, sauces & condiments (gf) 2pp Roasted vegetable skewers w mushroom, zucchini, pumpkin & fresh basil (v, gf) 1pp

From the Bakery...

Selection of soft baps rolls, flat breads & gluten free bread

From the Market...

Basket of whole fresh fruit including bananas, oranges, red & green apples

From the Springs...

Chilled bottled water & assorted sports drinks

Recommendations

1 Staff member per 50 guests @ \$280 over 4 hours Add 2 hour alcoholic beverage package starting @ \$17 per person

Add juice & soft beverage package from \$4 per person

Add supper platters for post lunch from \$90

PACKAGE TWO – BREAKFAST BBQ BUFFET \$29.95pp

Includes 2 trestle tables, table cloths, BBQ & chef, luncheon napkins

From the BBQ...

Chef's selection of gourmet sausages with bbq'd onions, sauces & condiments (gf) Soft damper roll w free range eggs, crispy bacon & tomato relish 1pp Roasted vegetable skewers w mushroom, zucchini, pumpkin & fresh basil (v, gf)

From the Bakery...

Selection of soft baps rolls, flat breads & gluten free bread Gourmet assortment of freshly baked fruit Danish pastries

From the Market...

Basket of whole fresh fruit including bananas, oranges, red & green apples

From the Springs...

Chilled bottled water & assorted sports drinks

Recommendations

1 Staff member per 50 guests @ \$280 over 4 hours Add 2 hour alcoholic beverage package starting @ \$17 per person Add juice & soft beverage package from \$4 per person

Add supper platters for post lunch from \$90



PACKAGE THREE – BBQ BUFFET \$39.95 pp

Includes 3 trestle tables, table cloths, BBQ & chef, luncheon napkins, biodegradable plates, cups & cutlery

From the BBQ...

Chef's selection of gourmet sausages with bbq'd onions, sauces & condiments (gf) (2pp) Chicken skewers marinated with fresh lemon & herbs (2pp) Roasted vegetable skewers w mushroom, zucchini, pumpkin & fresh basil (v, gf) 1pp

From the Bakery...

Selection of soft baps rolls, flat breads & gluten free bread Gourmet assortment of freshly baked fruit Danish pastries

From the Garden...

Cyprus Grain Salad (freekah, puy lentils, seeds, raisins, vegetables, herbs & preserved lemon) Red Quinoa w Tomato salad (red quinoa, fresh tomatoes, continental parsley & spanish onions w a sundried tomato dressing) Garden salad – (fresh crisp leaves, tomato, cucumber & carrot w zesty herb & white vinegar dressing)

From the Market...

Basket of whole fresh fruit including bananas, oranges, red & green apples

From the Springs...

Chilled bottled water & assorted freshly squeezed juices & sports drinks

Recommendations

1 Staff member per 50 guests @ \$280 over 4 hours Add 2 hour alcoholic beverage package starting @ \$17 per person



PACKAGE FOUR – BBQ BUFFET \$49.95pp

Includes 3 trestle tables, table cloths, BBQ, chef & waiter, luncheon napkins, biodegradable plates, cups & cutlery

MENU OPTION 1 – MEXICAN On Arrival

Smoky chipotle vegetarian bean & corn in a crisp tortilla basket (2pp)

From the Bakery...

Selection of soft baps rolls, flat breads & gluten free bread

Hot Food Selection...

Chilli con carne w spiced beef & vegetarian served w corn chips, avocado guacamole, shredded cheese & salsa (1pp) (Vegetarian Option Available) Grilled chicken fajitas w soft floured flat bread & zesty fattoush salad (2pp)

From the Garden...

Zesty Mexican three bean salad w crunchy vegetables & lime & herb dressing

Creamy potato & bean salad w chopped shallots & whole egg mayonnaise & jalapenos Bbq'd corn on the cob with parsley & garlic butter

From the Sweet Station...

Coconut, pineapple & mango cake Passionfruit cheese cake Chocolate ganache slice

From the springs...

Chilled bottled water & assorted soft drinks & fresh juice

Recommendations

Corona w fresh lemon\$7.50Margarita\$7.501 Staff member per 50 guests @ \$280 over 4 hoursAdd 2 hour alcoholic beverage package starting @\$17 per person

MENU OPTION 2 – USA

From the Bakery...

Warm pretzels w sea salt

Hot Food Selection...

Gourmet chilli hot dogs w shredded cheese, onion marmalade & selection of relishes (2pp) Cheese burgers, onion rings, lettuce, tomato, onion & bbq sauce (2pp) Vegetarian burgers w grilled haloumi cheese & jalapenos (1pp)

From the Garden...

Southern style slaw w carrot, cabbage, apple, raisins & whole egg mayo Roast tomato & olive penne, basil pesto & rocket Classic Caesar salad, crisp cos, bacon, croutons, parmesan & garlic dressing

From the Sweet Station...

Coconut, pineapple & mango cake Double chocolate brownie Tiramisu w espresso mascarpone

From the springs...

Chilled bottled water & assorted soft drinks & fresh juice

Recommendations

Budweiser	\$7.50
Cosmopolitan	\$7.50
1 Staff member per 50 guests @ \$280 over 4 ho	urs
Add 2 hour alcoholic beverage package starting	0
\$17 per person	



ADDITIONS & UPGRADES

Soft damper roll w free range eggs, crispy bacon & tomato relish - \$7pp Individual gourmet salads - \$7pp Mixed fruit energy bars - \$4pp Assorted freshly squeezed juices - \$4pp Freshly baked fruit Danish - \$4pp Selection of sweet cakes & slices (chocolate caramel slice, carrot & orange cake, coconut, pineapple & mango dacquoise) \$4pp

SUPPER PLATTERS

Bbq'd chicken skewers w lemon & herb marinade - \$90 / 30 units Villi's gourmet beef & pepper cocktail pies w tomato relish - \$90 / 30 units Selection of handmade gourmet wraps including chicken, vegetarian felafel & roast beef - \$90.00 / 30 units

ALCOHOLIC BEVERAGE PACKAGES

DURATION	CLASSIC PACKAGE	DELUXE PACKAGE
2 hours	\$17	\$22
3 hours	\$23	\$30
4 hours	\$29	\$38
5 hours	\$35	\$47

NB: RSA TRAINED STAFF ARE REQUIRED FOR ALL ALCOHOLIC BEVERAGE PACKAGES (\$280 4 HOURS)

*BYO – should you wish to provide your own alcohol a licensing and corkage fee of \$7.50pp will apply.

Our experience at City2Surf

On a blistery Sunday in August Forte Catering & Events were down at Bondi Beach to welcome the runners of the 2012 City to Surf. After cyclonic conditions the day before it was a busy morning for set up to make sure all was ready for our guests. For the third year in a row Forte had three marguees on the beach catering for the Westpac Social Club.

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Once guests had successfully crossed the finish line they were able to make their way to the marguee and enjoy a full selection of refreshments and brunch buffet.

Masseurs were on hand to tend to the runners who all finished in good spirits. Guests were rehydrated by powerade and a range of H2Coconut Water that was kindly donated by their team. Food selections included artesian bread rolls. lemon & pepper roasted chicken, haloumi & roast vegetable brochette with smoked pepper relish and gourmet sausages.

Whilst the 'from the garden' selection provided three different salads for runners to enjoy and overflowing baskets of fresh fruit.

"Great feedback on service and food by all - thanks for a terrific experience once again Forte"

Manager WBC Social Clubs

forte CATERING & EVENTS

I just wanted to pass on a huge thank you on behalf of Lend Lease.

Forte catering did a fantastic job yesterday looking after us all.

Our Supervisor Julie was brilliant, she had honestly thought of everything. Nothing was too much for her, she really did make our tent look brilliant and helped me with everything that I could possibly need. Dan our bar guy was great, he never left my glass empty and for that I am truly thankful!! -

Lend lease

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The two assistants were wonderful! They were very helpful and friendly and did a great job cleaning up throughout the day and monitoring "outsiders" who were trying to steal drinks from our tenttheir efforts were greatly appreciated.

....'I appreciate your efforts in organising everything- it's a big job thank you!

ITS Management

Forte Catering.com.au

Contact Laura or Romina to plan your day

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