



forte
FESTIVE SEASON
PACKAGES



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

Winning Best Caterer at an Event at the Restaurant and Catering Awards for Excellence in 2014, and Caterer of the Year in 2012 among other nominations we are committed to the art of creating innovative food and stunning events.

With our creative vision, dedicated event managers and inspirational approach to event planning, we offer the full event service. This includes but is not limited to tailored menu design, venue sourcing, decoration & styling, theming and entertainment.

Whether you are planning to hold your festivities at your office or in an external venue, Forte Catering & events would love the opportunity to help you create an unforgettable 2016 Christmas Celebration.

OUR AWARDS:

WINNER – BEST CATERER AT AN EVENT
RESTAURANT & CATERING AWARDS 2014

WINNER – BEST WEDDING CATERER
RESTAURANT & CATERING AWARDS 2013

WINNER – BEST NATIONAL EVENTS CATERER
RESTAURANT & CATERING AWARDS 2012

forte

CATERING & EVENTS



CHRISTMAS SPECIAL

Complimentary Cocktails on arrival if you book before the 1st of November

Choose two cocktails from below

French Pear Martini

Absolut Pear Vodka, Lemon Juice, St-Germain Elderflower Liqueur

Negroni

Gin, Vermouth Rosso, Campari and Orange Peel garnish

Caipirinha

Cachaca, Sugar and Lime Juice

Papillon

Gin, Apple Liqueur, Lime Juice, Elderflower and Cucumber to garnish

Pomegranate Mojito

White Rum, Sugar, Soda Water, Pomegranate and Lime Juice

Tom Collins

Gin, Lemon Juice and Sparkling Water

Manhattan Noonday

Bourbon, Sweet Vermouth, Angostura Bitters, Simple Syrup and Maraschino Cherry

Vodka with Crushed Lime and Mint

Fresh Mint, Lime Wedges, Vodka, Simple Syrup and Soda Water

Cocktails



CANAPÉ

Cold

Compressed watermelon, crispy prosciutto & haloumi (gf)

Buckwheat blini's, hickory-smoked salmon & horseradish crème

Goats cheese pannacotta, saffron pears, quince & toasted brioche (v)

Beetroot & balsamic confit w smoked ricotta & crispy filo wafer (v)

Hot

Dukkah spiced lamb brochette w tahini yoghurt (gf)

Truffle mushroom arancini, tarragon & Parmesan pesto

Chermoula katifi king prawn w chimmi churri
Spanner crab cakes w preserved lemon mayo & chervil

SUBSTANTIAL HAND HELD CANAPÉS

Cold

Smoked ricotta, pickled baby beetroots, hazelnuts & pomegranate (v, gf)

Salad of slipper lobster, celery hearts & preserved lemon mayo (gf)

Wagyu beef bresaola, parmesan crisps, pickled fennel & radicchio (gf)

Tea-smoked duck breast, fragrant Thai salad, mild chilli & mandarin dressing (gf)

Hot

Chargrilled swordfish w pearl cous cous, baby basil & piquillo pepper salsa

Young Henry's beer braised beef cheek w flame grape salsa & truffled celeriac

Crisp skin pork belly w fuji apples, calvados caramel, & parsnip chips (gf)

Tempura zucchini flowers w casalinga filling & sweet caponata vegetables (v)

SEATED DINNER

Entreé

Crystal Bay king prawns, coriander confetti, avocado & spiced gazpacho (gf)

63 degree organic egg, chargrilled asparagus, reggiano & sauce gribiche (v, gf)

Wagyu beef bresaola, pickled fennel, flame grape salad, Parmesan wafers (gf)

Tea-smoked duck, radicchio, toasted hazelnuts & pomegranate (v, gf)

Mains

Crisp-skin turkey ballotine, chestnut & sage stuffing, baby beans & pistachio pesto, red currant jus

Chargrilled black-angus beef tenderloin, truffled celeriac puree, light veal jus & English spinach timbale

Pan-roasted Atlantic salmon fillet, saffron & tomato crust, heirloom vegetables & hollandaise

Tempura zucchini flowers filled w ricotta & basil, scorched tomatoes & green olive dressing (v)

Dessert

Strawberry & rhubarb shortcake, lemon curd, sous-vide strawberry & fig salad

Individual Ximinex sherry trifle, peach jelly, rhubarb & white chocolate

Warm Belgian chocolate & coconut brownie, Frangelico fudge caramel & honeycomb

Crispy meringue, passionfruit, cointreau roasted cherries & candied violets

Fair trade and organic coffee & tea selection w petit fours



TABLE BUFFET

Entrée

Seafood platter

Cooked Crystal Bay prawns, blue swimmer crab, smoked salmon & Sydney Rock oysters, served w shallot vinegar, Tabasco, lemon aioli, fresh lemon & cracked black pepper

Antipasto Selection:

Sliced sopressa salami, smoked leg ham, marinated spanish olives, chickpea & smoked eggplant dips, fresh sliced & toasted sourdough, tortilla breads & pickled vegetables

Mains

Crisp skin pork belly w caramelised fuji apples, truffled potato puree & cider caramel
Slow roasted turkey breast, casalinga stuffing, glazed root vegetables & red currant jus
Guinness & honey glazed ham, horseradish parsley veloute, savoy cabbage & potted mustard
Truffled mushroom ravioli, English spinach, heirloom tomatoes, Parmesan pangrattato

Sides

Duck-fat roasted chat potatoes, rosemary sea salt & garlic
Maple butter glazed heirloom carrots w sumac
Crisp baby cos leaves, fresh mango, smoky bacon, honey mustard dressing

Dessert

Strawberry & rhubarb shortcake, lemon curd, sous-vide strawberry & fig salad
Individual Ximinex sherry trifle, peach jelly, rhubarb, toasted hazelnuts & white chocolate
Warm Belgian chocolate & coconut brownie, Frangelico fudge caramel & honeycomb
Crispy meringue, passion fruit, Cointreau roasted cherries & candied violets

Fair trade and organic coffee & tea selection w petit fours

Menus



There are endless possibilities when it comes to theming your event and choosing the right one can often seem overwhelming. Forte Catering & Events have an extensive repertoire of fantastic ideas that are sure to make your night incredible. Here is a selection of themes that we love here at Forte, however when it comes to theming, we know that opportunities are limitless and we are always open to new ideas. We would be delighted to work with you in order to create the perfect theme for your event.

CIRCUS

There are few places more exciting than a Circus and what better way to draw your guests back to their childhood than to create the element of illusion. The use of stunning red silk ribbon will surprise your guests as they enter into a world of delight under the Big Top. A combination of brightly coloured linen, fantastical ornaments and show-stopping balloons will be positioned around the room to reflect the theme at every turn. The ideas don't have to stop there, add a charming Ring Master to host your event or jugglers and stilt walkers to bring your theme to life. We can even dress our team to match your event so don't hesitate to ask!

COLOUR

A splash of colour is a great way to theme any event with simplicity and sophistication. Whether it is integrating your company's colours into your Christmas party or choosing colours to highlight your venue there are so many possibilities at your fingertips! Beautiful silk drapes, exceptional lighting techniques and carefully sourced furniture are just some of the ways we can reflect your chosen colours with the subtlety or intensity you desire.

Theming Ideas



VINTAGE

The vintage expression is one of the most popular trends of the year and another fantastic option for your event! Designing a chic vintage theme is all about bringing the past into the present with a blend of traditional elegance and modern flair. Stylistically set on classic white backdrops the introduction of natural woods and pastel hues through furniture choice and decorations is a beautiful way to give a vintage feel. We work closely with experts in vintage crockery and glassware to ensure your theme is present in every element of your experience.

MASQUERADE

Dating back to the 14th Century, Masquerade Balls have been a major part of high society life and here at Forte Catering & Events we love the enchantment this theme brings to an event. In the lead up to your exciting night, watch the anticipation build as your guests find the most spectacular masks. The essence of decadence will be oozing on the night as your venue is dressed in elegant black and gold theming with the options of incredible candelabras, statues and vintage furnishings. Sydney is rich in exclusive locations that would enhance this theme and lucky for you, we have the key!

Theming Ideas



WINTER WONDERLAND

Here at Forte Catering & Events, our memories of Christmas are enriched with falling snow and eggnog on cold nights. Now happily settled in Australia, we love the opportunity to bring our ideas from home and use them to create an unbelievable Winter Wonderland for your Christmas Party. Starting with the subtlety of icy blue and white lighting tones and intricate centrepieces, additions such as hanging snowflakes, fairy lights, stalactites or even snow can truly bring winter to life. To take your event one step further, ice bars and sculptures create a real wow-factor for your guests. Want your guests to sense the delicious aroma of freshly baked gingerbread in the air? Forte Catering & Events have a way, just ask us how!

Theming Ideas



SYDNEY OBSERVATORY, THE ROCKS

High on Observatory Hill, the Sydney Observatory is housed in a beautiful heritage-listed sandstone building. Situated in the spectacularly manicured rear gardens the exquisite 200m² marquee is the perfect setting for your special event. Only available for four months of the year, this highly exclusive and incredible venue is a truly remarkable sight. The marquee can accommodate up to 250 guests for a cocktail function and 160 for a seated event making it perfect for your Christmas party this year! The cleverly constructed marquee has transparent walls allowing your guests to enjoy the stunning views throughout your event. For a unique experience your guests can explore the stars above with a private telescope viewing!

THE GREAT HALL – UNIVERSITY OF SYDNEY, CAMPERDOWN

Once upon a time, beautiful English styled castles seemed a far off dream for the event planners of Sydney. Then one day, The Great Hall opened its beautiful wooden doors and all our problems flew away. A venue like no other this incredible building with its high ceilings, stunning stained glass windows and sandstone walls is the perfect venue for a decadent Christmas party. This versatile venue can seat up 320 banquet style or 600 for a cocktail function. The surrounding quad lawns provide a majestic entry for meet and greet cocktails and canapés.

THE RESIDENCES – CENTENNIAL PARK, SYDNEY

The Residences offers the perfect blend of Victorian grandeur and modern style. With two heritage-listed properties which have been restored into luxury accommodation and event spaces, this venue provides the opportunity to seat up to 200 guests or 500 guests for a cocktail event. Surrounded by luscious lawns and impeccable gardens your guests will be in awe of the

location. A highly sought after venue, Centennial Park is one of the largest inner city parks and a fabulous choice for your next event.

NIDA PARADE THEATRES, KENSINGTON

A building that had been recognised for its incredible design, winning the Sulman Prize for Public Architecture, is a fantastic choice for your Christmas Party this year. It features a three-story glass façade with an awe-inspiring aluminium veiled sweeping stair case which when illuminated creates wonders on the foyer floor. The long elegant bar that stretches along the foyer not only opens up the space and but adds to the impressive aesthetics of the building. With a variety of spaces including the Courtyard, Amphitheatre, James Fairfax Foyer and the Nancy Fairfax Foyer this venue is perfect for banquet seating for up to 300 and cocktail functions for up to 700 guests. An iconic part of Sydney's arts scene, this beautiful venue is definitely worth a visit!

COCKATOO ISLAND, SYDNEY HARBOUR

Cockatoo Island is home to a mix of raw, industrial and historic convict era buildings and spaces. Whether it be for a party of 50 or 2000 Forte Catering & Events can find the perfect place for you on the island. Ranging from grand spaces with industrial ceilings and sandstone pylons to intimate and lush courtyards there is no limit to the possibilities we could create. If you are looking for something a little different with plenty of history, this exceptional venue is perfect for your celebration!



THE CELL BLOCK THEATRE, DARLINGHURST

The Cell Block Theatre at the National Art School is a visually remarkable building and a significant feature of Australia's colonial and cultural heritage. Originally used as the women's wing of the Old Darlinghurst Gaol from 1841 to 1920, this spectacular venue has since been a part of the National Art School. For a unique event experience, where better to be than surrounded by the impression of the old cells that still lingers in the curved stone staircases climbing three stories high? The narrow barred windows and solid iron doorways create an industrial look that can be adapted to a number of themes. The simplicity of the space focusses on the grandeur that has been, making the Cell Block Theatre a unique yet flexible venue which can seat up to 150 guests and hold a cocktail function for up to 290 guests. The surrounding courtyards offset the history of the Cell Block Theatre and make a great outdoor entertainment space.

CARRIAGEWORKS BAYS 22-24

The Carriageworks venue is one of Sydney's beautifully historic venues which has been transformed into a creative oasis and leading multi-arts centre. Previously the site of the old Eveleigh industrial rail tracks, the Carriageworks encapsulates the industrial era of the 19th Century and pays tribute to the railway history that once lived and breathed within the very same walls. The incredibly dynamic event space housed within the heritage listed building features exposed brick walls, historic columns, high ceiling and an abundance of natural lighting. With over 5,000m² in size, state of the art facilities and a private entryway, the Carriageworks Bays 22-24 is ideal for seated events for up to 2000 and canapé events for up to 5000 guests!

ROSE GARDEN, THE ROYAL BOTANICAL GARDENS

The Rose Garden Pavilion is surrounded by an abundance of roses with sweeping vistas and manicured lawns & gardens. A venue at its prime from October to May this is the perfect place to hold your Christmas Party amongst the blooming roses. The pavilion is an incredible sandstone structure that can accommodate up to 80 guests for a cocktail event. However if you are looking for something larger, Forte Catering & Events have created some incredible events within marquees and the Rose Gardens is a beautiful place to hold such an evening with space for up to 200 guests.

LION GATE LODGE, THE ROYAL BOTANICAL GARDENS

Built in 1878, Lion Gate Lodge is a stunning Victorian sandstone building boasting a private landscaped cottage garden, a large permanent awning and a paved courtyard. This intimate venue is ideal for a cocktail event with up to 150 guests or 80 guests for a seated banquet. The main room of the lodge adjoins the beautiful courtyard to create a spacious function space with a gorgeous garden outlook. Last but not least, this incredible venue is unique and highlights the importance of your special event!



Forte Classic Beverage Package

Your selection of one sparkling, one white and one red wine

Sparkling

Hardy's The Riddle Brut Reserve NV, SA
 Tesabella Sparkling, Chardonnay Pinot Noir SE Aus NV
 Tatchilla Sparkling, McLaren Vale, SA

White

NV Tatchilla Sauvignon Blanc, McLaren Vale, SA
 2014 Hardy's The Riddle Chardonnay, SA
 2015 Endless King Valley Pinot Grigio, VIC
 2015 Hardy's The Riddle Sem Sav Blanc SA

Red

2014 Hardy's The Riddle Cabernet Merlot, SA
 2013 Tesabella Shiraz, South Eastern Aus
 2015 Endless Yarra Valley Pinot Noir, VIC

Heineken or Peroni
 Hahn Premium Light

Sparkling Mineral Water & Fresh Orange Juice

Forte Deluxe Beverage Package

Your selection of one sparkling, one white and one red wine

Sparkling

Yarra Burn Premium Cuvee Brut NV, VIC
 Hardy's Sir James Cuvee Brut NV, SA
 Pepperton Estate Goodwyn Brut Cuvee NV, SE Aus
 2015 Canti Proseco D.O.C., CN Italy

White

2014 Mud House Sauvignon Blanc, Marlborough, NZ
 2014 Kudos Pinot Gris By Anth Moore, Marlborough, NZ
 Billy Goat Hill Estate Chardonnay, WA

Red

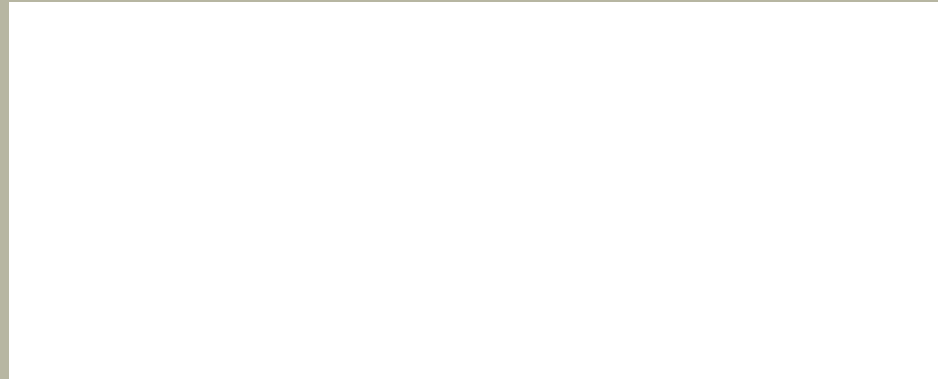
2014 Kudos by Leconfield Cabernet Sauvignon, Coonawarra, SA
 Billy Goat Hill Estate Cabernet Merlot, WA
 2010 Schobers Needle in a Haystack Shiraz, Clare Valley, SA
 2013 La La Land Malbec, SA

Heineken or Peroni
 Hahn Premium Light

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



www.fortecatering.com.au

Contact Romina or Katie to plan your event

PO Box 827, Broadway NSW 2007 | T - +61 2 (02) 9211 2802 | F - +61 2 (02) 9281 7768 | info@fortecatering.com.au