

2017 CITY2SURF

CORPORATE PACKAGES



SUNDAY AUGUST 13, 2017

The Sun-Herald
CITY2SURF
Westpac

forte
CATERING & EVENTS



**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**

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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	\$7.50
Margarita	\$7.50

1 Staff member per 50 guests @ \$280 over 4 hours
Add 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	\$7.5
Cosmopolitan	\$7.5

1 Staff member per 50 guests @ \$280 over 4 ho@rs
Add 2 hour alcoholic beverage package starting @ \$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

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On a blistering 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 marquees on the beach catering for the Westpac Social Club.

Once guests had successfully crossed the finish line they were able to make their way to the marquee 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”

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Manager WBC Social Clubs

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CATERING & EVENTS

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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 tent- their efforts were greatly appreciated.

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

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ITS Management

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CATERING & EVENTS

www.fortecatering.com.au

Contact Romina or Victoria to plan your day

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