



forte
CONFERENCE
MENU PACKAGES



Package 1 | Half Day (Cold Only)

Fair Trade organic coffee, teas & infusions on arrival

Morning tea & sweet item (1.5) served with conference beverage - mineral water & orange juice.

Sanwich buffet lunch served with conference beverage

Package 2 | Half Day (Cold Only)

Fair Trade organic coffee, teas & infusions on arrival

Morning tea & sweet item (1.5) served with conference beverage - mineral water & orange juice.

Lunch combination of salads, tarts & rolls served with conference beverage

Package 3 | Full Day (Cold Only)

Fair Trade organic coffee, teas & infusions on arrival

Morning tea & sweet item (1.5) served with conference beverage - mineral water & orange juice.

Lunch combination of salads, tarts & rolls served with conference beverage

Afternoon tea w mini sweet item (1.5) served with conference beverage

Package 4 | Full Day

Fair Trade organic coffee, teas & infusions on arrival

Morning tea & sweet item (1.5) served with conference beverage - mineral water & orange juice.

Hot buffet lunch w two main courses, two salads & two hot accompaniments served with conference beverage

Afternoon tea w mini sweet item (1.5) served with conference beverage

Conference Packages



Morning & Afternoon Tea

(Select 3 options)

Sweet

Bakehouse cookies (gf available)

Assorted mini muffins; orange & poppy seed, apple cinnamon, triple chocolate, banana & walnut

Fruit Muesli squares

Chocolate Brownies

Italian biscotti

Flourless mixed berry friends

Mini cupcakes w fondant or buttercream icing

Banana & walnut loaf

Spiced carrot cake w cream cheese icing

Assorted macaroons (gf)

Savoury

Char grilled vegetable frittata (v) (gf)

Artichoke, roma tomato & olive basil pesto palmier (v)

Spinach & goat cheese tart (v)

Vietnamese rice paper roll - vegetarian or peking duck (gf)

Chicken, chorizo, olive & capsicum frittata (gf)

Pumpkin & ricotta tart (v)

Antipasto vegetable skewer w semi dried tomato (v) (gf)

Morning & Afternoon Tea



Selection of sandwiches, wraps & rolls

(gf available on request)

Chicken breast w mayonnaise, avocado, semi dried tomato & lettuce

Ham w honey mustard mayo, tasty cheese & tomato

Grilled eggplant w pesto mayonnaise, roasted capsicum, feta, artichoke & rocket (v)

Falafel w humus, tabouli, tomato, sweet chilli sauce & lettuce (v)

Roast beef w grain mustard, caramelised onion, tomato & rocket

Roast pumpkin w pesto mayonnaise, roasted capsicum, feta & lettuce (v)

Tuna w parsley, tomato, red onion & lettuce

Salads

(select 2 options)

Poached Chicken & Avocado Salad

Poached Chicken Caesar Salad

Tuna Nicoise Salad

Grilled Chicken & Pumpkin Salad

Greek Salad

Pesto Pasta Salad w Chicken

Fresh Fruit Salad

Individual Tarts

Asparagus & goats cheese tart (v)

Traditional quiche lorraine w ham & mushroom tart

Smoked chicken & baby spinach tart

Field mushroom, parmesan & thyme tart (v)

Bakery Lunch



Antipasto

Selection of Italian salumi, marinated olives, dips, crisp breads & pickled vegetables

Mains

(Select 3 options)

Salt crust crackling pork belly, ginger, chilli & star-anise caramel (gf)

Mustard & pepper glazed beef sirloin, merlot & eschalot jus (gf)

Dukkah spiced grain fed lamb rump, minted yoghurt (gf)

Beef cheeks bourgingon, lardons & button mushrooms (gf)

Corn fed chicken breast, sweet corn, basil & wood fired peppers (gf)

Chicken, dry aged chorizo & borlotti bean cassoulet (gf)

Orrechiette pasta, duck & mushroom ragout

BBQ'd quail, radicchio, roasted apples, balsamic (gf)

Pan roasted Tasmanian salmon, pico de galo salsa (gf)

Crispy-skin Cone Bay barramundi fillets, saffron & fennel nage (gf)

Chargrilled swordfish steak, tarragon salsa, vine tomatoes

Ravioli of prawn, chilli, lime & lemongrass

Accompaniments

(select 2 options)

Paris mash

Maple roasted sweet potato, thyme & black pepper (v, df, gf)

Goats cheese, black pepper & potato gnocchi (v)

Roasted chats, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Roasted root vegetables w balsamic & honey glaze

Steamed baby beans w lemon, chilli & garlic (gf)

Steamed broccoli w herb butter & cracked black pepper (gf)

Desserts

Strawberry & rhubarb short cakes

Raspberry brownies

Mini cup cakes

Mini chocolate eclairs

Banana & passionfruit cakes

Double chocolate & coconut brownie

Orange & coconut cakes (gf)

Rhubarb & apple crumble

Chocolate ganache tartlets

Tiramisu cake

To Finish

Seasonal fresh fruit platter

Buffet Lunch



To Complement your Conference Package

Cheese Boards

Cheddar, brie & blue served w fresh & dried fruits, crisp breads & quince paste

Smoothie Bar

Mixed berry and yoghurt smoothie (gf)

Chocolate and cherry smoothie

Banana, honey and wheatgerm smoothie

Coconut smoothie

Mango and yoghurt smoothie (gf)

Juice Bar (gf)

Apple and beetroot juice

Apple, ginger and lemon icy juice

Pineapple & mint juice

Zesty tropical citrus juice

Please note:

Minimum delegate numbers will apply

A surcharge will apply for Sundays & public holidays

Menu items are seasonal, with changes made regularly subject to produce availability

To Complement

f o r t o



Classic Package

Your selection of one sparkling, one white and one red wine. The package includes one light beer, one full strength beer, sparkling mineral water and orange juice.

Sparkling

NV Tatachilla Sparkling, McLaren Vale, SA

NV De Bortoli Willowglen Sparkling Brut, Riverina, VIC

NV The Habitat Sustainable Sparkling Brut, South Eastern Australia

White

2010 The Habitat Sustainable Chardonnay, South Eastern Australia

NV Tatachilla Semilion Sauvignon Blanc, McLaren Vale, SA

2011 De Bortoli Willowglen Semillon Sauvignon Blanc, Riverina, VIC

Red

2010 Leeuwin Estate Cabernet Merlot, Margaret River, WA

NV Tatachilla Shiraz Cabernet, McLaren Vale, SA

2009 De Bortoli Willowglen Cabernet Merlot, SA

Beer

Toohey's Extra Dry

Hahn Premium Light

Soft Beverages

Sparkling Mineral Water

Orange Juice

Deluxe Package

Your selection of one sparkling, one white and one red wine. The package includes one light beer, two full strength beers, sparkling mineral water and orange juice.

Sparkling

NV Ninth Island Sparkling, Tamar Valley, Tasmania

Croser NV, Adelaide Hills, SA

White

2010 Philip Shaw No 19 Sauvignon Blanc, Orange, NSW

2010 Red Claw Pinot Grigio, Morington Peninsula, VIC

2008 Logan Chardonnay, Orange, NSW

Red

2009 Rockbare Shiraz, McLaren Vale, SA

2008 Catalina Sounds Pinot Noir, Marlborough, NZ

2005 Leeuwin Estate Cabernet Merlot, Margaret River, WA

Beer

James Boags & Heineken

Hahn Premium Light

Soft Beverages

Sparkling Mineral Water

Orange Juice

Beverage Packages

forte

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