



forte
CATERING & EVENTS

Wedding Package

Perfect weddings are our Forte

Welcome,

We are delighted to present the Forte Catering & Events Wedding Packages for your perusal. First established in 1995, Forte Catering & Events has successfully become the premium caterer for some of the largest and most prestigious events in Sydney.

The Forte Team specialises in creating exquisite weddings full of taste sensations and innovative designs. We believe beautifully crafted food should be the centrepiece of a memorable wedding reception and here at Forte we work with couples to make their special day truly unforgettable. Couples looking for menus with a difference should consider the pure food artistry from the team at Forte.

Our complete coordination services are available for a diverse range of events as our executive Chef, Anthony Sullivan and Sales Team work closely together with organisers to ensure that every occasion is considered with devotion and care. We are by no means limited to the following packages and will work tirelessly, with couples, to design a bespoke menu that your guests will never forget, with Forte at your side, planning the perfect wedding reception has never been easier.

Having twice won Wedding Caterer of the Year, The Forte Team is incredibly experienced at planning, creating and delivering outstanding weddings so you can be at ease and focus on enjoying your special day.

2014 Winner "Best Event Caterer" both National & NSW RCA Awards
 2013 Winner "Best Wedding Caterer" NSW RCA Awards
 2012 Winner "Best Event Caterer" both National & NSW RCA Awards
 2010 Winner "Best Wedding Caterer" NSW RCA Awards



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Ruby Package

Our Ruby Package is the perfect way to enjoy delicious food whilst still mingling with your guests. This 4 hour canape service will give your reception a relaxed yet sophisticated feel and allow your guests to try a range of scrumptious treats.

The Menu

Your selection of
Six elegant canapes
Two substantial hand-held

Your Wedding cake professionally cut & served canape style to your guests

Fair Trade coffee & tea

The Drinks

Selection from our classic beverage package

Unlimited white wine
Unlimited red wine
Unlimited sparkling wine
Unlimited full strength & light bottled beers
Unlimited soft drinks, juice and mineral water

Complimentary Inclusions

We include all of the following in our wedding packages
Personal Wedding Coordinator
Wedding tasting for the bride and groom
Your wedding cake professionally cut & served
Access to our preferred suppliers

Pricing

This package is based on a minimum of 80 people

Adults	\$99.00pp
Children under 12	\$45.00pp
Teenagers 13-17	\$65.00pp



Upgrades

Every wedding should be as unique as the couple it celebrates and that's why at Forte we offer customisable packages to suit every occasion. Below you will find our a couple of popular upgrades for the Ruby Wedding Package:

- Cocktail for all guests on arrival
- Food Stations
- Event day Wedding Coordinator
- Personalised Sweet and/or Savoury Platters
- Espresso Coffee Station
- Wedding Tasting for additional guests

Please feel free to speak to our wedding coordinator for any further enquires.



Sapphire Package

Our Sapphire Package is the perfect style of service for an exceptional wedding reception. The more traditional 5 hour package accompanies the movement of the guests from canapes right through to a delicious 3 course meal and finishes with your wedding cake.

The Menu

Entree

Shared antipasto platters for the table

Main

Served alternately, your choice of 2

Dessert

Served alternately, your choice of 2

The Drinks

Selection from our classic beverage package

- Unlimited white wine
- Unlimited red wine
- Unlimited sparkling wine
- Unlimited full strength & light bottled beers
- Unlimited soft drinks, juice and mineral water

Complimentary Inclusions

We include all of the following in our wedding packages

- Personal Wedding Coordinator
- Complimentary wedding tasting for the bride and groom
- Wedding cake table with silver knife
- Skilled professional waitstaff & chefs
- Your wedding cake professionally cut & served
- Personalised menu and seating chart
- Access to our preferred suppliers

Pricing

This package is based on a minimum of 80 people

Adults	\$135.00pp
Children under 12	\$45.00pp
Teenagers 13-17	\$65.00pp



Upgrades

Every wedding should be as unique as the couple it celebrates and that's why at Forte we offer customisable packages to suit every occasion. Below you will find a couple of popular upgrades for the Sapphire Wedding Package:

- Personalised menus & seating chart
- Cocktail for all guests on arrival
- Food Stations
- Event day Wedding Coordinator
- Espresso Coffee Station
- Wedding Tasting for additional guests

Please feel free to speak to our wedding coordinator for any further enquires.



Diamond Package

The exclusive Diamond Package includes an incredible 6 hour dining experience from scrumptious canapes on arrival, to a diverse three course menu and classic beverage package. This combined with our wedding night accommodation for the bride & groom at a four star hotel in Sydney's CBD will ensure a fantastic celebration.

The Menu

Canapes on arrival

Entree

Antipasto platter for the table

Main

Served alternately, your choice of 2

Dessert

Served alternately, your choice of 2

The Drinks

Selection from our classic beverage package

Unlimited white wine

Unlimited red wine

Unlimited sparkling wine

Unlimited full strength & light bottled beers

Unlimited soft drinks, juice and mineral water

Complimentary Inclusions

We include all of the following in our wedding packages

Personal Wedding Coordinator from enquiry till your special day

Wedding menu tasting for the bride and groom

Personal Wedding Coordinator

Your wedding cake professionally cut & served

Personalised menu and seating chart

Access to our preferred suppliers

Pricing

This package is based on a minimum of 80 people

Adults	\$149.00pp
Children under 12	\$45.00pp
Teenagers 13-17	\$65.00pp



Upgrades

Every wedding should be as unique as the couple it celebrates and that's why at Forte we offer customisable packages to suit every occasion. Below you will find our a couple of popular upgrades for the Diamond Wedding Package:

- Cocktail for all guests on arrival
- Food Station Upgrade
- Full day Event day Wedding Coordinator
- Wedding Tasting for additional guests

Please feel free to speak to our wedding coordinator for any further enquires.



Canape Menu

Classic Canape Selection - Hot

Mushroom, leek & parmesan tart
 Smoked chicken empanadas w spiced chimmi churri
 Tomato & herb bocconcini calzone (v)
 Tomato & spinach involtini (gf)
 Spinach & fetta filo cigar w red pepper relish
 Zucchini & haloumi fritter w red pepper relish (v) (gf)
 Artichoke, roma tomato, olive & basil pesto palmier
 Chermoula katifi king prawn w lemon aioli

Handmade cocktail pies - *choose one of the following:*

w chicken & leek w grain mustard aioli
 w Angus beef w tomato & onion jam
 w chick pea & curry vegetable

Arancini - *choose one of the following:*

w pumpkin & ricotta (v)
 w truffled mushroom & parmesan (v)
 w sundried tomato w basil pesto (v)
 w tomato & bocconcini (v) served with salsa verde

Handmade Pizzettas - *choose one of the following:*

w roasted vegetable goats cheese & basil (v)
 w tandoori chicken, mango chutney, cashew & minted yoghurt

Classic Canape Selection - Cold

Peking duck, cucumber & shallot pancake w hoisin sauce
 Spinach & goats cheese tartlet (v)
 Chicken, coriander & pesto tartlet
 Smoked salmon & horseradish crème fraiche tartlet
 Roasted vegetable & herbed ricotta frittata (v) (gf)
 Caramelised onion & goats cheese tart w microcress salad
 Antipasto vegetable skewers w semi dried tomato (v) (gf)
 Fragrant Thai beef skewer w hot & sour dressing (gf)
 Bruschetta & feta cheese tartlet (v)

Vietnamese rice paper rolls - *choose one of the following:*

w mild chilli dressing & crisp vegetables (v)
 w smoked chicken
 w peking duck or king prawn (gf)

Raw salmon nigiri w wasabi & soy

or/ Tofu Nigiri available for veg option

Ribbon sandwiches - *choose one of the following:*

w smoked salmon & wasabi butter
 w chicken, celery & aioli
 w ricotta, sundried tomato & basil (v)

Deluxe Canape Selection - Hot

Confit duck & spanish onion marmalade tartlets
 Tortellini of goats cheese, pumpkin & marjoram
 Chipotle beef quesadillas w tomatillo & coriander
 Tempura zucchini flowers w casalinga filling & aioli
 Truffled mushroom, thyme & parmesan tarts
 Sour-dough crumbed pacific oysters w prosciutto & salsa picante
 BBQ swordfish brochette w preserved lemon dressing (gf)
 Roast pumpkin, almond & chilli burek w minted yoghurt
 Peking duck strudels w spiced plum & ginger dressing
 Buffalo mozzarella, pancetta w capers & baby basil (gf)

Deluxe Canape Selection - Cold

Spicy tuna tartare, crispy japanese rice cake, watermelon & ginger (gf)
 Sticky pork & prawn tortilla w pico de gallo salsa
 Crispy wonton w chilli chicken, dried mango & mint
 Sweet corn & blackeye bean fritters w avocado & lime
 Smoked ricotta & beetroot confit filo tartlette (v)
 Water chestnut & peking duck san choi bao (gf)
 Rare roast beef w potato rosti & horseradish crème fraiche (gf)
 Crystal Bay king prawns w chilli & lemon aioli (gf)
 Goats cheese pannacotta w quince & rosemary on brioche (v)
 Forte Forks - *choose one of the following:*
 w seared tuna, wasabi & lime
 w sous-vide lamb w smoked eggplant
 w tea smoked duck w chilli jam (gf)



Food Stations

Decadent Food Stations are a terrific way to complement both canape and seated events. The Forte Team has extensive experience in the wedding industry and has perfected the art of creating intriguing food stations that will delight your guests.

Food Stations available:

Antipasto Bar, Catalan Paella, Raw Oyster Bar, Slider Bar, Slow Cooked Ragu Pasta, Soft Shell Taco, Tapas Bar, Urban BBQ, Yum Cha Bar and the delicious Dessert Bar.



Substantial Hand helds

Substantial Hand Held Selection - Hot

Saffron & fennel risotto, crispy pancetta, lemon & celery cress (gf)
 Ricotta ravioli w caramelised butternut pumpkin, smoked pecans, beurre noisette (v)
 Pan roasted mushrooms, buckwheat, rosemary, pinot gris & parmesan (v) (gf)
 Tempura soft-shell crab w sichuan sea salt, pickled cucumber & lime dressing
 Braised beef short ribs w daikon radish & fragrant jasmine rice (gf)
 Fennel & orange spiced quail w red leaf salad & pomegranate dressing (gf)
 Char grilled chorizo w roasted apples & cider sauce (gf)
 Goats cheese gnocchi w eggplant caponata & salsa verde (v)
 Crisp fried baby squid w piquillo pepper & eggplant caponata
 Crisp skin pork belly w sweet roasted corella pears & tamarind dressing (gf)

Substantial Hand Held Selection - Cold

Smoked ricotta, pickled baby beetroots, hazelnuts & dried pears
 Wagyu beef bresaola, buffalo mozzarella, rocket & parmesan salad (gf)
 Yamba king prawns, lemoncello dressing, orange & fennel salad (gf)
 Zucchini flower & winter bean salad, slow roasted trout, caper salsa
 Smoked kingfish, caramelised pineapple, chilli & palm sugar dressing (gf)
 Honey roast pumpkin w pearl barley, pepitas, baby spinach & heirloom tomatoes
 Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (gf)
 Confit ocean trout w sansho pepper, pickled cucumbers & wasabi dressing (gf)
 San danielle prosciutto, globe artichokes, wood fired peppers & soft goats cheese (gf)
 Sichuan pepper duck salad, beetroot chard, pomegranate & cinnamon dressing (gf)

Sliders

Pulled pork shortrib, salsa fresca, tabasco, coriander salad
 Shredded beef reuben, sauerkraut, melted gruyere, cornichons
 Spiced lamb fillet, tomato & eggplant kasoundi, minted yoghurt
 Barbequed barramundi, tomato & chilli jam, rocket, aioli
 Free-range harissa spiced chicken, red piperade, crispy bacon
 Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa
 Lobster brioche B.L.T, shaved fennel salad, lemon mayo

Soft Shell Tacos

Grilled chorizo, roasted bell peppers & goats cheese
 Garlic king prawns, salsa rojo & shaved fennel
 Seared scotch fillet, bbq'd onions, grape tomatoes & tabasco
 Pulled pork, aioli, pineapple & chilli salsa
 Chilli tofu, avocado salad, shredded iceberg, lime mayo
 Crispy lemon whiting, tomato & jalapenos salsa, avocado & lettuce
 Chipotle chicken, sweet corn & coriander salsa

Skewers

Dukkah spiced lamb w pistachio & mint yoghurt (gf)
 Teriyaki beef w garlic, honey soy (gf)
 Spiced chicken w roasted peanuts coconut & lime (gf)
 Roasted mushroom, zucchini, pumpkin w fresh basil & semi dried tomato (v) (gf)
 Crispy tempura prawn on bamboo skewer w fresh lemon

Tapas

Croquetas and herb aioli - choice of
 w asparagus
 w salmon
 w chicken
 Pintxos de pollo chicken skewers marinated in chilli, lemon & spices (gf)
 Brochetas de gambas grilled ocean prawns w serrano ham & lemon juice (gf)
 Empanado minced lamb parcels w pine nuts, orange zest & cinnamon
 Albóndigas Spanish meatballs in rich tomato sauce, saffron rice (3 pp) (gf)
 Traditional gazpacho shots zesty tomato, cucumber, red wine vinegar, tabasco & lemon (v) (gf)





Three Course Menu

Cold Entrees

Smoked trout & avocado salad w crispy flat bread, smoky paprika & baharat
 Slow roast duck breast, caramelised pears, pomegranate & cinnamon dressing (gf)
 Crystal Bay king prawns, watercress & tomato salad & spiced gazpacho dressing (gf)
 Shaved prosciutto, tapenade crostini, cornichons & heirloom tomato salad
 Buffalo mozzarella w saffron braised fennel, wood fired peppers & salsa verde (gf)
 Seared beef carpaccio, remoulade & watercress salad w truffled aioli (gf)

Hot Entrees

Autumn risotto of saffron, fennel, crispy pancetta & celery cress (gf)
 Slow-roast pork belly w caramelised fuji apples & salt crust crackling
 Bocconcini & truffled mushroom tartlet, shaved fennel salad, lemon dressing
 Grilled haloumi w chargrilled asparagus, peperonata & baby basil (gf)
 Smoked salmon, parsley & ricotta ravioli w light fennel & pernod cream
 Dukkah spiced lamb fillets w watermelon, mint & haloumi salad (gf)

Vegetarian Options (entrée or main size)

Portobello mushroom tart tatin, eschalot confit, Persian feta & lemon thyme
 Cannelloni of spinach & ricotta, caponata vegetables & tomato ragu
 Caramelised root vegetable ravioli in saffron pasta w smoky romesco sauce
 Risotto of truffled mushrooms w celery cress & parmesan (gf)
 Goats cheese gnocchi, caramelised pumpkin, sage & toasted pinenuts
 Roasted vegetable & fetta strudel, sweet potato crisps & vine tomatoes

Three Course Menu

Main Menu

Seared ocean trout fillet, white bean & zucchini flower salad & ligurian olive tapenade (gf)
 Black angus beef fillet w pickled chinese mushrooms, choy & sweet sesame & ginger dressing
 Crisp-skin mulloway w borlotti beans, fennel, pancetta & vine tomatoes (gf)
 Braised beef cheeks w lotus root, kumara & ginger puree, wok-fried kim chee
 Roasted barramundi fillet w smoky eggplant, cherry tomato, chilli & mint salad (gf)
 Corn-fed chicken ballotine, pistachio & apricot casalinga, parsnip crisps, sherry vinegar jus
 Chargrilled spatchcock w caponata vegetables, chorizo & chickpeas
 Smoked sea-salt crusted lamb loin, heirloom tomato, buckwheat & green olive tapas
 Crispy pork belly w chilli & star anise caramel, pickled cucumber & fragrant Asian leaf salad
 Confit duck leg w caraway roasted beets, pearl barley & pinot noir reduction

Sides

Roquette & parmesan salad, white balsamic dressing (gf)
 Rosemary & garlic roasted chat potatoes (gf)
 Vine tomato, bocconcini & basil salad w aged balsamic (gf)
 Steamed baby beans w lemon, chilli & garlic (gf)
 Maple & thyme roasted butternut pumpkin wedges (gf)
 Potato dauphinoise w glazed parmesan (gf)
 Garden salad w cucumber, tomatoes, butter lettuce & chardonnay dressing (gf)
 Steamed broccoli w herb butter & cracked black pepper (gf)
 Buffalo mozzarella w saffron braised fennel, wood fired peppers & salsa verde (gf)





Three Course Menu

Desserts

Ricotta & strawberry cheesecake w pistachio & vanilla syrup
Glazed lemon meringue tartlet, poached blueberry & apple compote
Classic tiramisu w espresso mascarpone & dark chocolate
Jaffa chocolate ganache tart w white chocolate & orange macaroon
Raspberry & almond tart w strawberry & mint salad
Soft passionfruit meringue w sour cherries & rhubarb
Warm apple & berry crumble tartlet w sweet mascarpone
Dark chocolate opera cake w smoked pecan brittle
Saffron apple & salted caramel mousse cake w ginger anglaise
Fire Engine Red Washed Rind cheese served w caramelised apples, rosemary, raisin paste & toasted sourdough

At all Plated Events the following is included:
Freshly Baked Bread with Artisan Bread Rolls
Tea & Coffee
Petit Fours

Beverage Package

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 NV, SE Aus
NV Tatachilla Sparkling, McLaren Vale, SA

White Wine

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

Red Wine

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

Beer

Heineken or Peroni
Hahn Premium Light

Soft Beverages

Sparkling Mineral Water
Fresh Orange Juice



Something to think about

Not only is Forte a premiere wedding caterer, we also offer exceptional wedding coordination including assisting with the theming, entertainment and even your wedding cake for your special day. Here are a few ideas you may wish to consider to enhance your wedding:

Guarantee your Wedding Coordinator to attend - \$250/4hrs

Having your Wedding Coordinator on site for the big day takes away any stress you may encounter and is a great help with any unexpected changes. Their job is to ensure that your ceremony and reception run seamlessly and that everything is as perfect as you imagined.

Theming

Every wedding is unique and should reflect the couple being married. One of the best ways to incorporate the personalities of the relationship is through the wedding theming. Forte is dedicated to ensuring that every wedding they create is completely individual and everything you've dreamed of.

Quirky Entertainment Ideas

Your wedding day is about having fun and creating memories you will cherish for the rest of your life. Some great ways to ensure an unforgettable wedding is through the type of entertainment you choose, the team at Forte have a number of fantastic contacts ranging from bands and DJs to cartoonists and fireworks that we would be more than happy to recommend.

Your Perfect Wedding Cake

With so many amazing pastry chefs and cake designers in Sydney there are no limits to what can be created for your special day. One of our favourite companies to talk cake with is 'Simply Stunning Cakes' - simplystunningcakes.com.au



Venues

The perfect event requires precise planning and the best venue for the occasion. Forte is well established in the Sydney area, and we have built a strong network of prestigious venues you can choose from. Our expert staff offer complete event consultation, guaranteeing an evening to remember. With Forte you can be assured that all aspects of the event will be thoroughly planned and expertly conducted.

Forte also creates stunning weddings in many private homes in Sydney and other extraordinary spaces that Sydney offers. Your venue is vital to the theme of your wedding, contact our wedding manager for more information on venues that suit your style.



Cockatoo Island, Biloela House & Lawn



The Residences Centennial Park



The Armoury at The Gap Bluff



Rose Garden, Royal Botanical Gardens



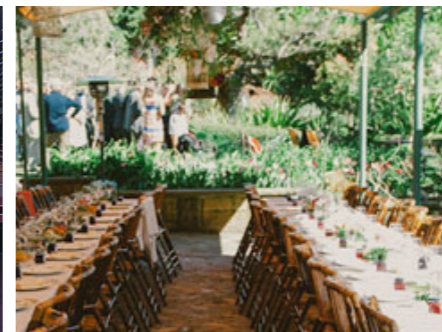
The Cell Block Theatre



Cockatoo Island, Naval Store



NIDA, Sydney College of the Arts



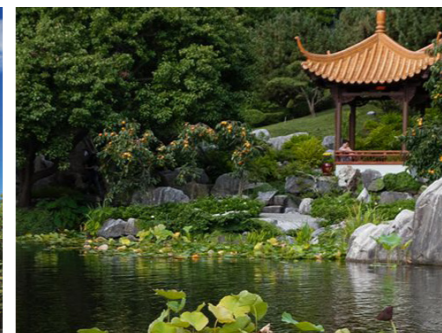
Lions Gate Lodge, Royal Botanical Gardens



Vaucluse Yacht Club



Paddington Town Hall



Chinese Gardens



Rodd Island



Sydney University - John Niland Scientia



Billch Gallery, The Rocks



Carriage works - Bay 22-24

Inspiration

Planning your big day can be the most exciting time of your life and we hope our Wedding Inspiration guide (link below) can help you avoid any stress or difficulty. Forte Catering & Events have created the Ultimate Wedding Inspiration Guide to give readers the opportunity to gain valuable insights into what's involved in planning a wedding and acquire some useful tools including:

- Budgeting Tips
- Interesting facts about weddings
- Inspiration & Ideas for your very own wedding
- Information about the I do's & I don'ts of wedding planning
- Tips regarding sourcing of the dress, make-up, hair & photographer
- A Wedding Checklist

[Click here for the Forte Catering & Events - Wedding Inspiration Guide](#)

For more inspiration or information follow us on instagram



@fortecatering

or call one of our friendly wedding coordinators at 02 9211 2802



Testimonials

"We had such an amazing night! Tim and I had the most amazing evening and nothing could have interrupted that. Julie was fantastic liaising with us, including implementing her RSA keeping all guests safe for which we are very grateful.

Bar service started earlier than expected but I think that you guys felt the vibe and catered to that very well! It was a warm evening and people were thirsty! We enjoyed every moment of our day and night and actually didn't notice any significant issues and are very satisfied with the service provided by Forte.

Thank you again Romina and Forte for enabling us to enjoy our night without having to think about a thing!"

- Mr and Mrs Wallis

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"The team at Forte could not only offer what we were after but did an amazing job. We were able to select from a huge range of food to create a menu that suited us and our guest's tastes.

On the actual day everything went off without a hitch and we didn't have to worry about a thing. The service was unreal and the food was phenomenal. Since our wedding we have had lots of our guests tell us it was the best wedding food they've ever had.

Thanks again to the team, I would highly recommend Forte to anyone!"

- Stephanie & Tim

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The approach and dedication the team at Forte had looked after our day and made the distinct difference. From our initial meeting, follow ups, right through to the presentation & delivery of food on the day - everything exceeded our imagination! However, the most important element that added the real quality and seamlessness to our day was the way the Forte staff and management lead by Laura and Ross interacted with the guests - it really made our day.

It showed that they cared and that it just wasn't another wedding for them.

- James & Michelle

forte

CATERING & EVENTS

The Perfect Blend of Romance & Elegance

www.fortecatering.com.au | 02 9211 2802 | info@fortecatering.com.au