



forte

CATERING & EVENTS

Mouth watering menus that are pure food artistry...



Forte Catering and Events is an award winning Sydney based caterer.

Winning, National Caterer of the year 2012 as well as Caterer at an event at the 2010 & 2012 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 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

# Food Artistry





Established in 1995, Forte is a premium caterer and food creator for some of the largest and most prestigious events in Sydney.

With a passion for exquisite cuisine, and a dedication to professional service, we have established ourselves as one of Sydney's leading culinary experts.

Our catering service is available for a diverse range of events, and our Executive Chef Anthony Sullivan and our sales & events team will work closely with organisers to ensure that the occasion is handled with dedication and expertise.

Forte understands the very specialised and sensitive nature of the corporate environment.

We provide fine food and service for boardrooms, meeting areas and larger scale venues, designed for hosting clients, executives and shareholders.

The team at Forte recognise the importance of maintaining a professional environment and our catering and service team reflects this.

With exceptional culinary expertise, the Forte staff have perfected the art of corporate catering, and guarantee exceptional service.

## About Us



Forte offer a premium event management services.

Our extensive experience in the hospitality has built strong relationships with several Sydney venues & suppliers.

We understand the importance of providing an individual experience for every event and we provide advice on all aspects of the event including theming.

A great theme can pervade all aspects of a stunning event, from the food through to the table settings and entertainment.

At Forte we are creative conceptual thinkers when it comes to all things relating to food and hospitality. It is what we do, what excites us - the artistry of food.

## Events





Creating delicious canapés is an art form. The highlight of any event or celebration is the food.

The sight of beautifully presented, gourmet canapés is guaranteed to induce a mouth watering response from guests.

With a long history in the catering industry, Forte have developed a canapé menu through extensive experience with superior quality and a dedication to fresh produce.

The result is a series of dishes perfectly balanced to excite the palate and intoxicate the senses.

### **Forte Sample Canapés Menu:**

Goats cheese pannacotta w quince & rosemary on brioche (v)

Confit duck & spanish onion marmalade tartlets

BBQ swordfish brochette w preserved lemon dressing (gf)

Chipotle beef quesadillas w tomatillo & coriander

Chermoula katifi king prawn w lemon aioli

Zucchini & haloumi fritter w red pepper relish (v)(gf)

Mushroom, leek & parmesan tart (v)

For a copy of our seasonal menu please contact us.

## **Canapés**



For fine dining occasions, our talented Executive Chef Anthony Sullivan exquisite tastes and superb presentation will conjure only the finest food artistry.

Creating the perfect atmosphere is essential in a formal dining environment. Our menus offer a sophisticated blend of dishes that are fitting for any occasion. Forte offers a comprehensive service, advising you in every step of the planning process, ensuring the perfect menu.

## **Forte Sample Seated Dining Menu:**

### **Entrée**

Slow roast duck breast, caramelised pears, pomegranate & cinnamon dressing

Crystal Bay king prawns, watercress & tomato salad & spiced gazpacho dressing (gf)

Buffalo mozzarella w saffron braised fennel, wood fired peppers & salsa verde (v)

### **Main**

Seared ocean trout fillet, white bean & zucchini flower salad & ligurian olive tapenade

Black angus beef fillet w pickled chinese mushrooms, choy & sweet sesame & ginger dressing

Caramelised root vegetable ravioli in saffron pasta w smoky romesco sauce (v)

### **Dessert**

Ricotta & strawberry cheesecake w pistachio & vanilla syrup

Glazed lemon meringue tartlet, poached blueberry & apple compote

Jaffa chocolate ganache tart w white chocolate & orange macaroon

For a copy of our seasonal menu please contact us.

## **Seated Dining**





Part of Forte's menu creation is offering a personalised buffet while maintaining premium quality for your guests.

Be it a traditional buffet or table buffet your guests will be offered a variety of exquisite delights they will love. All of our buffet options are of exceptional quality and are presented impeccably. Forte's theming presents your buffet with a unique twist which is standard for our buffet menu.

Our chefs consult personally with you to deliver a menu to stand above standard buffet options.

### Forte Buffet Sample Menu:

#### Entrée

Smoked salmon & horseradish crème fraiche tartlet  
Tortellini of goats cheese, pumpkin & marjoram (v)  
Crispy wonton w chilli chicken, dried mango & mint

#### Main

Crisp-skin mulloway w borlotti beans, fennel, pancetta & vine tomatoes (gf)  
Smoked sea-salt crusted lamb loin, heirloom tomato, buckwheat & green olive tapas  
Portobello mushroom tarte tatin, eschallot confit, Persian fetta & lemon thyme (v)

#### Dessert

Soft passionfruit meringue w sour cherries & rhubarb  
Dark chocolate opera cake w smoked pecan brittle  
Fire Engine Red Washed Rind cheese served w caramelised apples, rosemary, raisin paste & toasted sourdough

For a copy of our seasonal menu please contact us.

## Buffet



Forte catering is your corporate event specialist. Our team delivers superior business catering service and recognises the importance of any business occasion. We provide seamless, professional and structured service for your next conference or business event.

Our expert catering staff offer a diverse range of menu options and can tailor catering according to dietary requirements. When it comes to hosting the perfect conference, Forte is available to assist you in every step of the process ensuring the perfect event.

### **Conference Break Package**

Forte provides a variety of conference break packages perfect for short business events requiring catering. Our packages include a selection of beverages, fresh pastries and cookies, with packages from 1 hour available to suit all budgets.

### **Half & Full Day Conference Packages**

Forte understands the importance of longer business events and provides half or full day conference packages to assist with your catering requirements.

There are a selection of catering options to choose from which include morning tea, buffet bakery & salad lunches with fresh fruit, afternoon tea, platters and conference beverages (available on arrival and at all breaks).

To compliment your conference package you can also additionally add tarts, salad pails, cheese platters, smoothie bars and juice bars at an additional cost.

For a copy of our seasonal menu please contact us.

## **Conference Packages**





## Beverage Packages

Having chosen boutique wine merchants, Forte creates a beverage selection to define your event and compliment your menu selection.

Our beverage selection offers some of the best from Australia and abroad to sate even the most critical connoisseur.

Appropriate beverage selection is essential in order to compliment the menu.

Forte will consult with you in regards to beverage choice and provide recommendations depending on menu selection.

## Cocktails

Greeting your guests with a cocktail at the end of a busy day is a great ice breaker.

It can complement your event or choose a traditional cocktail for all guests will enjoy.

Consult with Forte beverage team for a cocktail with a twist. Or create your own version of a classic.

French Pear Martini  
Negroni  
Caipirinha  
Papillon  
Pomegranite Mojito  
Tom Collins

# Beverages



Forte have the pleasure of working in some of Sydney's most beautiful and unique venues.

Venues include Sydney Observatory's Marquee, The Armoury at The Gap Bluff, The Cell Block Theatre at the beautiful National Art School and various spaces within the Royal Botanical Gardens including Lions Gate Lodge and The Rose Gardens.


The venue complements the theming of any event, for more information contact our event manager for catering in your private office space or to discuss venue options to suit your next function.

### Some of our Venues:

- Cockatoo Island, Biloela House & Lawn
- The Armoury at The Gap Bluff
- RBG, Rose Garden
- The Cell Block Theatre
- Cockatoo Island, Naval Store
- NIDA, Sydney College of the Arts
- The Powerhouse Museum
- RBG, Lions Gate Lodge
- Vacluse Yacht Club
- Paddington Town Hall
- Chinese Gardens
- Rodd Island
- John Niland Scientia
- Venues of your choice

## Venues





“ Thank you so much for all of your help on the event. It was as expected and more. I loved the little blackboards at the smoothie station. It was the best food nationally from external venue suppliers. Thank you to you and your team for making this such a success. ”

Camilla Bath | Events Manager | Macquarie Group

“ I just wanted to drop a note following the event on Friday and say a big thank you, the staff and service ran smoothly and our staff LOVED the food! We'll be sure to keep you guys on the speed dial for any future event we do both internally and externally. ”

Robyn Fok | Marketing Executive | Adshel Sydney

“ Thank you for your incredible support throughout the planning and implementation of our 2014 Best of Belron Australia event. Both the competition at Alexandria and the dinner on Cockatoo Island were resounding successes and both received high praise from all who attended. Your attention to detail and professionalism in managing this event was outstanding and I wish you much success in the future. ”

Gail Anderson | Executive Assistant | O'Brien Glass

“ I can't thank you enough, Friday went really well - the food was amazing and service was wonderful! I will not only be using you again for events here at the studio but will be recommending you to clients Trackdown Studios ”

Abbey Smith | Studio Coordinator | Trackdown Studios

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