

forte & belgenny

Belgenny Farm Wedding Package

Perfect weddings are our Forte

Welcome to Belgenny Farm,

in collaboration with Forte Catering & Events.

Congratulations on your engagement, and thank you for considering Belgenny Farm for your special day. Nestled in the heart of the historic Macarthur region, Belgenny offers a unique blend of rustic charm, sweeping countryside views, and timeless elegance—an unforgettable setting for your wedding celebration.

Forte Catering, one of Sydney's leading event caterers, to bring you a wedding experience that is as seamless as it is spectacular. Forte's commitment to exceptional cuisine, impeccable service, and custom-designed menus ensures your celebration is tailored to reflect your style and taste.

From your first visit to the final toast, our dedicated team is here to help bring your vision to life. Whether you're dreaming of an intimate gathering or a grand affair, Belgenny Farm and Forte Catering are here to make your wedding day truly yours.

Let the beauty of nature, the charm of heritage, and the flavour of fine food come together to create memories that will last a lifetime.

Welcome to your dream wedding at Belgenny Farm.



*Make your wedding unforgettable,
make it a Belgenny Farm wedding*

About **Forte** Catering & Events

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 centre piece 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 organiser's 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.

Winner "Best Event Caterer" both National & NSW RCA Awards
Winner "Best Wedding Caterer" NSW RCA Awards
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Winner "Best Wedding Caterer" NSW RCA Awards

Contents

- | | |
|----------------------------|------------------------------|
| 1. Welcome | 8. Camden Package |
| 2. Forte Catering & Events | 9. Canape Menu |
| 3. Your Ceremony | 10. Substantial Menu |
| 4. Belgenny Inclusions | 11-12. Menu Options |
| 5. Bell Package | 12-13. Beverage Packages |
| 6. Macarthur Package | 14. Something to think about |
| 7. Oak Package | 15. Testimonials |



Your Ceremony at Belgenny

Your ceremony can be held on-site, at multiple locations across the historic grounds, from rustic barns and stables, to the lush open lawns overlooking the Belgenny Vineyard.

CEREMONY INCLUSIONS:

- 1 or 2 hour venue hire
- 30 white ceremony chairs for your guests
- Signing table with 2 chairs
- Rustic Arbor
- Wet weather backup option
- Water Station

Pricing: \$1800

Ceremony Locations

- Lawn overlooking the Vineyard (Pictured)
- Dovecote lawn
- The Old Oaktree
- The Creamery (pictured)
- Belgenny Farm Hall (Wet weather option)

Let's make your day as unique as you are...



Lawn overlooking the Vineyard



The Creamery

Belgenny Farm Wedding Inclusions

Full access of our bridal suite on your big day

Your choice of round or long guest tables for your reception

Full table settings with white tablecloths, linen napkins, cutlery,
crockery & glassware

Wine barrel cake table, cake knife and champagne flutes

Elegant chestnut bentwood chairs

Gift table and wishing well

Fairy lights and bridal fairy light backdrop

Air-conditioning and heating within The Granary

Dedicated Forte Catering event coordinator

Professional function manager and event staff on your day

All audio, microphone and sound system

Ample complimentary parking for all guests



Bell Cocktail Package

Our Bell 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 Classic canapes
Two substantial hand-held*

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

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*

Fair Trade coffee & tea

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

\$190 per Adult

*This package is based on a minimum of
80 people*

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 Bell 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.



Macarthur Package - 2 course

Our Macarthur 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

Fair Trade coffee & tea

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

\$210 per Adult

This package is based on a minimum of 80 people

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 Macarthur 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.



Oak Package - 3 course

The exclusive Oak Package includes an incredible 6-hour dining experience from scrumptious canapes on arrival, to a diverse three-course menu and classic beverage package.

The Menu

Canapes on arrival - selection from Classic Canapes, or upgrade to deluxe.

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

Fair Trade coffee & tea

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.

Your wedding cake professionally cut & served.

Personalised menu and seating chart.

Access to our preferred suppliers.

Pricing

\$245 per Adult

This package is based on a minimum of 80 people

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 Oak Wedding Package:

Cocktail for all guests on arrival

Food Stations

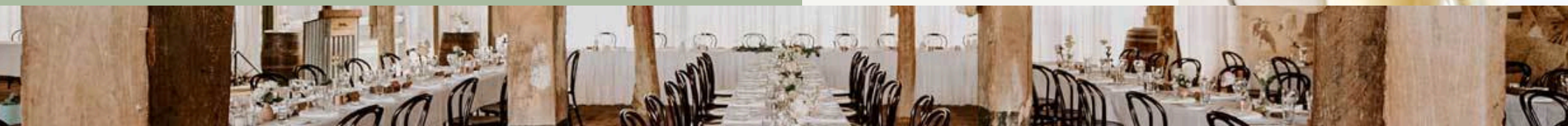
Event day Wedding Coordinator

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.



Camden Package

The Menu

Three Canapés on arrival - selection from Classic Canapés, or upgrade to deluxe.

Your choice of Grazing station

Entree

Served alternately, your choice of 2

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

Fair Trade coffee & tea - with your cake sliced and served on platters.

Inclusions

Exclusive use of our bridal room 3 hours prior to your ceremony & into the evening

Hamper lunch & refreshments in the bridal room on arrival

Ceremony onsite in your chosen location

Marriage celebrant for your ceremony

Wedding photographer, from our preferred suppliers

Musician for cocktail hour

5 hour wedding reception venue hire

Complimentary menu tasting for beautiful couple

Deluxe beverage package starting 1 hour prior to your reception

2-tier wedding cake, from our preferred suppliers

Styling budget from our preferred stylist

Stationary budget from our preferred stylist

Professional DJ for your reception

Pricing

\$340 per Adult

This package is based on a minimum of 90 people



Canape Sample Menu

Classic Canape Selection - *Cold*

Ruby tuna, charcoal tartlet, avocado, sesame (gf, h)
Char-sui chicken, pickled cucumber, rice wafer (h)
Sweet corn & zucchini fritters, red piperade (gf, v)
Sourdough bruschetta, smoked ricotta, caponata (v)
Pork & pistachio terrine, spiced pear relish

Classic Canape Selection – *Hot*

Steamed chicken & water-chestnut sui mei (h)
Truffle mushroom arancini, basil aioli (v, gf)
Fragrant beef empanadas, pico de galo (h)
Salt & pepper prawns, ponzu dressing (gf, h)
Pork & veal polpetti, tomato paprika ragu (gf)

Deluxe Canape Selection - *Cold*

Pickled golden beetroots, truffle honey ricotta (v, gf, h)
Water chestnut & peking duck san choi bao (gf)
Rare roast beef, potato fondant, horseradish crème (gf, h)
Crystal Bay king prawns w chilli & lemon aioli (gf, h)
Chickpea wafer, masala potato, tamarind (v, h)

Deluxe Canape Selection - *Hot*

Mini beef wellington, horseradish, black garlic aioli (h)
Fragrant cauliflower fritti, minted coconut yoghurt (v, gf)
Charred lamb kofta, pistachio, sumac, tahini (gf, h)
Grilled ½ shell scallops, cauliflower puree, gremolata (gf, h)
Peking duck & shiitake mushroom pie, plum relish (h)

Gluten Free – gf, Halal – h, Vegetarian – vg, Vegan – v

Upgrade to a Food Station

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*

Truffle mushroom, leek & chicken risotto, celery cress (gf, v available)

Moroccan lamb tagine, pearl cous cous, preserved lemon yoghurt, almonds (gf)

Beef bourgingon, potato puree, crispy bacon, onion jus (v, gf)

Salt & pepper squid, Japanese slaw, toasted sesame dressing (h)

Fragrant lentil & vegetable ragu, minted coconut yoghurt, biryani rice (vg, gf, h)

Substantial Hand-Held Selection - *Cold*

Lemongrass beef, green mango, cucumber, mint, nam-jim dressing (gf, h)

Yamba king prawns, gazpacho dressing, avocado, soft leaves (gf, h)

Chipotle chicken, sweet corn & black eye bean salsa, pico de galo (gf, h)

Smoked trout, green beans, fennel, pistachios, pesto vinaigrette (gf, h)

Green olive tapas, woodfired peppers, persian fetta, basil, sourdough crumb (v, gf available)

Gluten Free – gf, Halal – h, Vegetarian – vg, Vegan – v

Sliders

Pulled pork short rib, bbq glaze, salsa fresca

Angus beef, smoked tomato relish, tasty cheese, pickles (h)

Spiced lamb, lemon chickpea hummus, woodfired peppers (h)

Butter chicken, caramelised onion, mint (h)

Grilled haloumi, onion marmalade, tomato & jalapeno salsa (v, h)

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 (h)

Soft Shell Tacos

Seared scotch fillet, bbq'd onions, grape tomatoes & tabasco (h)

Pulled pork, aioli, pineapple & chilli salsa

Chilli tofu, avocado salad, shredded iceberg, lime mayo (v, h)

Crispy lemon whiting, tomato & jalapeno salsa, avocado (h)

Chipotle chicken, sweet corn & coriander salsa (h)

Tapas

Croquetas and herb aioli - choice of; asparagus or salmon, or 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 (h)

Albóndigas Spanish meatballs in rich tomato sauce, saffron rice (gf)

Menu Options

Cold Entrees

Ocean king tiger prawns, spicy gazpacho dressing, baby gem salad (gf, h)

Buffalo mozzarella, heirloom tomatoes, crisp katifi, basil vinaigrette (v, h)

Wagyu bresaola, tomato gel, parmesan wafer, celery cress (gf, h)

Pork & pistachio terrine, toasted brioche, piccalilli relish

Salmon gravlax, watermelon radish, charcoal wafer, citrus salad, dill crème (gf, h)

Hot Entrees

Butternut pumpkin ravioli, hazelnut butter, English spinach, parmesan (v, h)

Smoked mozzarella croquettes, tomato ragu, manchego, crispy sage (v, h)

Hoi-sin chicken, asian greens, tomato & chilli jam, crispy noodle (h)

Crisp parmesan & polenta fritter, red piperade, chorizo crumb (gf, v available)

Lemongrass pork belly, glazed pear, salt crust crackling, chilli caramel (gf)

Main Menu

Duck leg confit, lentils de puy, crisp pancetta, honey thyme jus (gf, h)

Chicken ballotine, sweet corn puree, gremolata, smoked tomatoes (gf, h)

Humpty Doo barramundi fillet, red pepper romesco, peperonata (gf, h)

Porcini roast lamb rump, potato puree, caponata vegetables, basil jus (gf, h)

Slow braised beef cheeks, black garlic jus, green pea puree, kumara crisps (gf, h)

Vegetarian Options (entrée or main size)

Eggplant & smoked ricotta involtini, red pepper romesco, asparagus (vg, h, gf)

Cauliflower fritti, tomato cassoulet, chickpea wafer, charred brassicas (vg, h)

Sides

Salads

1. Roquette, fennel & orange salad, candied pecans, verjus dressing (gf)

2. Heirloom tomato, bocconcini, basil, aged balsamic (gf)

3. Baby spinach, roast beetroot, honey mustard dressing, pepitas (gf, h)

Hot

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

5. Roast heirloom vegetables, white bean puree, sumac (gf)

6. Rosemary & garlic roasted chat potatoes (gf)
(gf)

Menu Options

Desserts

Soft meringue roulade, muscat poached fruits, lemon balm (gf, h)
Coconut pannacotta, passionfruit jelly, apricot biscotti (vg, gf available)
Warm Belgian chocolate fondant, salted caramel, double cream (v, h)
Mandarin & yuzu parfait, citrus salad, almond butter sponge (v, h)
Classic tiramisu, frangelico caramel, chocolate crumble, mascarpone (v, h)

At all Plated Events the following is included:

Your choice of – Locally baked sourdough & grain rolls, unsalted butter (v, h)
Warm tomato, olive & rosemary focaccia w virgin olive oil (v, h)
Gluten free bread selections available on request

Gluten Freen – gf, Halal – h, Vegetarian – vg, Vegan - v

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, Hardy's
The Riddle Chardonnay, SA
Endless King Valley Pinot Grigio, VIC

Red Wine

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

Beer

Heineken or Peroni
Hahn Premium Light

Soft Beverages

Sparkling Mineral Water
Fresh Orange Juice

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, South Eastern
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

Beer

Heineken or Peroni

Hahn Premium Light

Soft Beverages

Sparkling Mineral Water

Fresh Orange

Cocktail Suggestions

Want to add Cocktails to your special day?

Aperol Spritz

Negroni

Mojito

Whiskey Sour

Margarita

French 75 - Gin,
Champagne, lemon
juice, and sugar

Mocktails (Non-Alcoholic)

Virgin Mojito - Fresh Mint, lime,
sugar, club soda/sparkling
water

Cranberries Crush – Cranberry
juice, orange juice, ginger, star
anise, cinnamon stick, sugar
syrup

Virgin Pina Colada (Maybe) -
Pineapple Juice, Coconut Milk,
Ice.

Personalised Package

If you wish to source wine from a local vineyard for your reception, we'd be delighted to assist. The Macarthur region is home to a number of exceptional wineries, and we can help you select the perfect local vintages to complement your menu and enhance your celebration.

Alternatively, should you wish to choose your favorite beverages for your big day to add a personal touch and ensure your celebration feels uniquely you - cheers to love and great taste!

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 - 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.

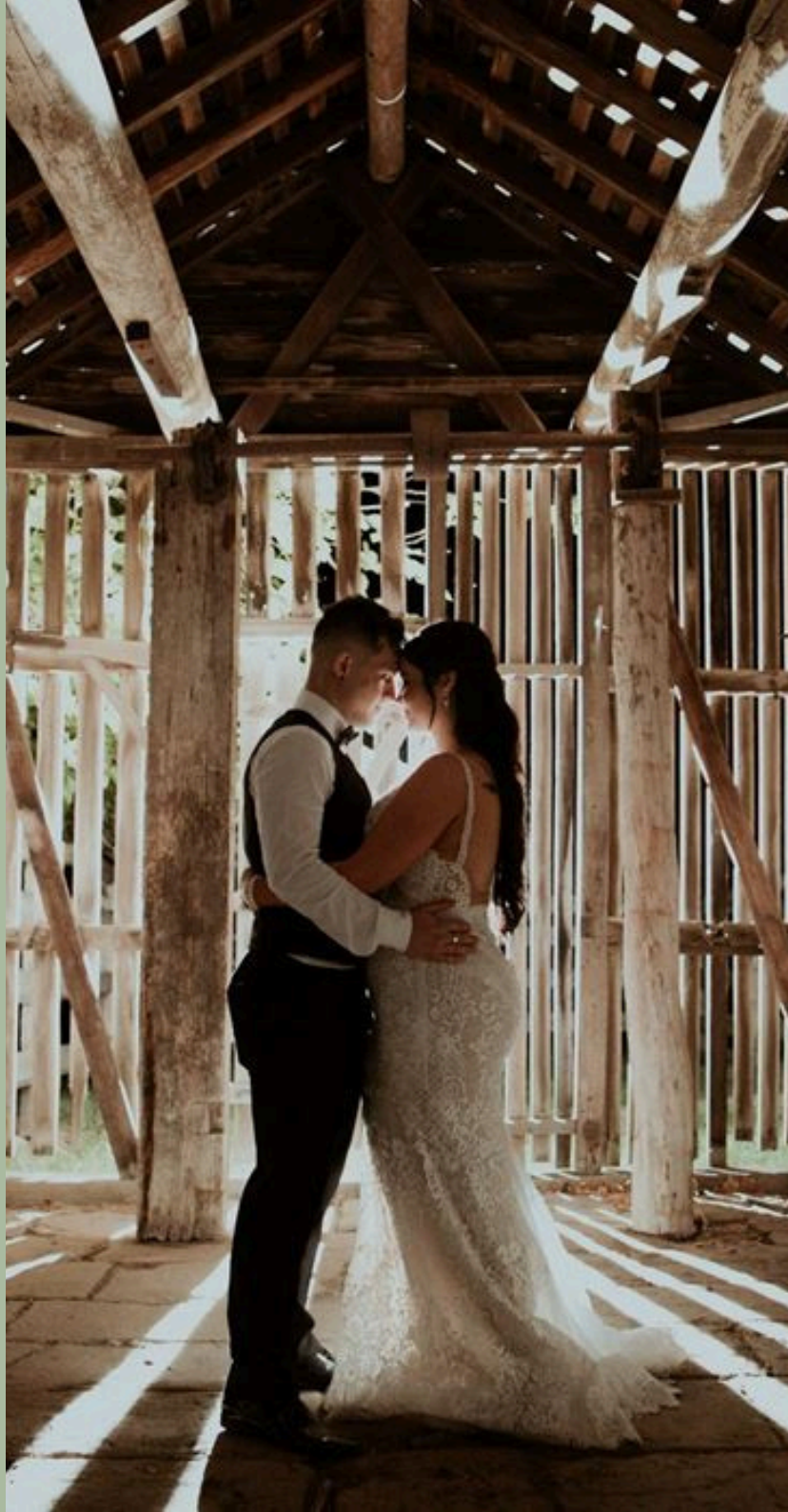
Your Perfect Wedding Cake

With so many amazing pastry chefs and cake designers in Sydney there are no limits to what can be created for your special day.

Local artisan:

Cupcakes in Camden - cupcakesincamden.com.au

Charbella Cakes, Spring Farm - charbellacakes.com.au



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

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

"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

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

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The Perfect Blend of Romance & Elegance

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