

The **FORRESTERS**

Function Pack



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To make a booking, discuss any queries or to arrange a venue viewing please contact our functions team on
02 8322 2040 or functions@forresters.com.au

Level 1

Suitable for 50-90 guests



👍 90 PEOPLE

👍 SEMI-DETACHED BAR

👍 MAIN FLOOR WITH BOOTH SEATING

- * Completely private room situated on level 2 of the hotel
- * Private bar with bartender provided for the duration of event
- * DJ equipment available for hire (\$250 flat fee)
 - * Function food menu available
 - * This room must close at midnight

Level 2

Suitable for 50-90 guests



👍 90 PAX

👍 BAR MAIN FLOOR

👍 SEMI-DETACHED LOUNGE

👍 MUSIC | MICROPHONE | KARAOKE OPTION

- * Completely private room situated on level 2 of the hotel
- * Private bar with bartender provided for the duration of event
 - * Karaoke machine provide free of charge
 - * DJ equipment available for hire (\$250 flat fee)
 - * Function food menu available
 - * This room must close at midnight

Main Bar

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Suitable for 40-50 guests



👍 KITSCH BAR SPACE

👍 SEATED (HIGH TABLES) OR STANDING OPTIONS

👍 SEMI-DETACHED LOUNGE AREA

ADDITIONAL HIRE OPTIONS

👍 VENUE CAN PROVIDE DJ FOR EVENTS

👍 VENUE CAN PROVIDE DJ EQUIPMENT

👍 VENUE CAN PROVIDE AV REQUIREMENTS

* Function food menu and bar tab options available.

Alternatively guests are welcome to order food and drinks
for themselves from the bar menu on the night

*Please note: We require a minimum of 40 guests arrive no later than
1 hour after the booking start time. If less than 40 guests are present after an
hour management will start to decrease your reserved space.*

Canape Menu

Please select a package below

minimum order of 20 is required:

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5 PIECE PACKAGE | \$35PP SELECTION OF 2 COLD, 3 HOT OPTIONS

7 PIECE PACKAGE | \$42PP SELECTION OF 3 COLD, 4 HOT OPTIONS

9 PIECE PACKAGE | \$52PP SELECTION OF 4 COLD, 4 HOT, 1 SUBSTANTIAL

11 PIECE PACKAGE | \$62PP SELECTION OF 4 COLD, 2 HOT, 2 SUBSTANTIAL, 1

COLD

TOMATO & BASIL BRUSCHETTA

balsamic glaze (V)

RARE ROAST BEEF

capers, horseradish, mustard and crouton

WATERMELON & WHIPPED FETA BITES

mint (V)

ASSORTED SANDWICHES

(V option)

FRESHLY SHUCKED OYSTER

shallot vinaigrette

QUESIDEICE HEALTH KALE

corn mozz mojo sauce

SUBSTANTIAL

SALT AND PEPPER CALAMARI

and chips

JOHN DORY GOUJON

chips, lemon and tartare sauce

BEETROOT, FETA

and rocket salad (V, GF)

SPICED CAULIFLOWER SALAD

spinach, rocket, pine nuts, cider dressing (V)

PANKO CRUMB PRAWN CUTLETS

with relish

CHICKEN SALAD

butter lettuce, Gorgonzola, walnuts, pear, lemon dressing (GF)

HOT

PORTOBELLO MUSHROOM & TRUFFLE

ARANCINI

with aioli (V)

MIXED QUICHE

Lorraine, Spinach and feta, Cheesy chorizo

MIXED ASSORTED PIES

- Beef & mushroom
- Moroccan Chickpea
- Shepherds pies
- Sausage rolls

STUFFED ROASTED MUSHROOM

barley, pine nuts, pomegranate

ASSORTED SLIDERS

WAGYU BEEF

- Portuguese fried Chicken
- Meatball
- Eggplant Parma

SATAY CHICKEN SKEWERS

(GF option available)

LAMB SKEWERS

rosemary & minted tzatziki (GF)

ADDITIONAL OPTIONS

PIZZAS

FRIES WITH PIZZA SALT

MIXED OLIVES

DESSERTS

NUTELLA & PISTACHIO PIZZA LOG

ASSORTED BAMBINO GELATO CONES

TO ORDER INDIVIDUALLY OR ADD ADDITIONAL CANAPÉS TO YOUR PACKAGE:

COLD - \$5.5 PER PIECE | HOT - \$7 PER PIECE

SUBSTANTIAL - \$8.5 PER PIECE | SOMETHING SWEET - \$6 PER PIECE

Set Menu

Please select a package below

minimum order of 20 is required:

2 COURSES | \$45PP
3 COURSES | \$55PP

Our set menu is designed to be served as a traditional seated meal, your guests will receive an individual meal for each course. We ask you to select one or two dishes per course, multiple dishes will then be served alternatively.

ENTRÉE

HUMMUS, BEETROOT

tzatziki dips with warm pita bread (V)

SMOKED ATLANTIC SALMON

horseradish cream (GF)

TOMATO & BASIL BRUSCHETTA (V)

BEETROOT & FETA SALAD

walnuts, rocket and balsamic

MAINS

SIRLOIN STEAK SERVED MEDIUM

mash potato, green beans and red wine jus (GF)

PAN SEARED ATLANTIC SALMON FILLET

parmesan polenta collared greens

ROASTED GNOCCHI

mushrooms with pumpkin sauce, sage and parmesan

ROASTED CHICKEN BREAST

wrapped in Parma ham and cheese, chat potatoes, basil pesto

OVEN ROASTED VEGETABLES

on a bed of polenta with tomato sugo

DESSERTS

CHOCOLATE BROWNIE

fresh berries (V, GF)

NUTELLA PIZZA

TRIO OF GELATO

SEASONAL FRUIT

\$30 FEED ME MENU

Roast Honey Chicken Or or Roasted Pork with Apple Sauce

\$35 FEED ME MENU

Lamb Shoulder Roasted Beef Sirloin, creamed horseradish

Feed me menu, for 6 or more guests, your choice of protein served with sides for you and your guests.

Both options are served with, Roast potatoes and pumpkins. Steamed Broccoli, Carrots, Peas and Parsnips. Yorkshire Pudding and a Jug of Gravy.

TO ORDER INDIVIDUALLY OR ADD ADDITIONAL CANAPÉS TO YOUR PACKAGE:

COLD - \$5.5 PER PIECE | HOT - \$7 PER PIECE
SUBSTANTIAL - \$8.5 PER PIECE | SOMETHING SWEET - \$6 PER PIECE

Beverage Options

STANDARD BEVERAGE PACKAGE

1 sparkling, 2 white, 1 red, 2 tap Beer, 1 cider and all soft and juice

Prices per head

2 HRS \$45pp | 3 HRS \$55pp | 4 HRS \$65 pp

PREMIUM BEVERAGE PACKAGE

1 sparkling, 3 white, 3 red, all tap beer, red and cider, 2 bottle beers, all soft and juice

Prices per head

2 HRS \$55pp | 3 HRS \$65pp | 4 HRS \$75 pp

SPARKLING

Arrowhead Block Sparkling - SA

WHITE

Arrowhead Block Sauvignon Blanc - SA

RED

Arrowhead Block Shiraz Cabernet - SA

ON TAP

Toohey's New
Hahn Super Dry

CIDER

James Squire Orchard Crush Apple

SPARKLING

Arrowhead Block Sparkling - SA

WHITE

Mister Fox Pinot Grigio - VIC
Guilty by Association Chardonnay - NZv

RED

Redbank 'The Long Paddock' Merlot - VIC
The Drake Shiraz - Heathcote, VIC
Take it to the Grave Pinot Noir - SA

ROSÉ

La Vielle Ferme Rouge - FR

BOUTIQUE BEER ON TAP

Kosciusko
James Squires 150 Lashes

BOTTLE BEERS

Heineken
Corona
Hahn Lite
Stone & Wood

Beverage Options

SPIRITS

Add our spirit package to a beverage package of your choice for an additional \$20pp.

SPIRIT PACKAGE INCLUDES:

- Ⓞ **Vodka**
- Ⓞ **Gin**
- Ⓞ **Bourbon**
- Ⓞ **Whisky**

COCKTAILS

Treat your guests to a bespoke cocktail on arrival for an additional \$12 per head. Minimum order of 40. Champagne cocktails are also available for \$8 per head.

BAR TAB ON CONSUMPTION

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if you so choose. However, we will always ensure that you are in control of the amount throughout the event. At any point, you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.