



The Forest Lodge Resort Accommodation

The Forest Lodge Resort is 105 Years old and one of the most historic buildings in Pemberton. Located just outside town in walking distance to Town, Pemberton Pool and the Gloucester Tree, the property is nestled in the Natural Forest with a large lake.

We offer quiet lake side seclusion with the convenience of being close to town.

The Lodge is ideal for Nature Lovers and Bird Fanatics.

In the middle of a wine and agricultural region we are proud to serve the freshest ingredients and the best wines from the region, straight from the Farm to the table.



Forest Lodge Resort EXCLUSIVE Accommodation for a maximum of 48 People:

Wedding package includes full Breakfast Buffet for 30 Guests per day.

Additional guest will be charged separately.

	2026	2025
Forest L Resort for 2 nights Saturday, Sunday checks out Monday	@ \$ 10,800	10,400
Forest L Resort for 2 nights Friday, Saturday Check out Sunday	@ \$ 11.200	10,700
Forest L Resort for 3 nights on weekends, 3 days Friday to Sunday	@ \$15.000	14400
Forest L Resort for 5 nights over weekends and 5 Days (No Public Holidays or Long Weekends)	@ \$19.500	19000
Forest Lodge Resort for 2 nights weekdays	@ \$ 9.500	9,000
Forest Lodge Resort for 3 nights weekdays	@ \$ 11.500	11,000
Forest Lodge Resort for 5 nights weekdays Check Out Friday	@ \$17.999	17500
Forest Lodge Resort for 3 nights Long Weekend Special Check Out Public Holiday. (Easter, X mas and NY not included)	@ \$15.500	15000
Forest Lodge Resort for 3 nights Long Weekend Special Check Out day not being the Public Holiday	@ \$14.700	14200
Forest Lodge Resort for 5 nights weekend Check Out on Public Holiday	@ \$17.500	17000
Forest Lodge Resort for 5 nights weekend Check Out after Public Holiday	@ \$15,999	15500

Prices for 2027 will be 2026 prices plus 2.5% for the Packages and all Food & Beverage

Included in the Price:

Forest Lodge Comfort Rooms	5 Units	Sleeps 2 /Can Add 1 Cot
Forest Studio Suites Deluxe	4 Units	Sleeps 3 / Can Add 1 Bed
Forest Lodge Garden Chalet 2 BR	4 Units	Sleeps 5 / Can Add 1 Bed 1 Cot
The Home Stead Cottage Bridal Suite	1 Unit	Sleeps 2 / Sleeper couch for 2 in LR

Caravan Parking spots are not included but can be rented for 60\$ a night for 2 guests

Caravan Parking	60 \$	6 Units Sleeps 2 / can add 2 kids @ 15\$ each
Tent camping	60\$	2 Units Sleeps 2 / can add 2 kids @15\$ each





Included in the Price if booked for a Wedding, Event or a Group:

1 voucher for the Wedding Couple or Organizer to return on their 1-year anniversary:
Stay one night get 1 free. A bottle of sparkling wine from the region, Fresh Fruit Basket & Chocolates (Conditions Apply)

Access to all areas of the Property, Restaurant, Lodge Bar, Gazebo and The Terrace
Chocolate on arrival at reception
Some units have a spa
Library and range of DVD's
High speed WIFI Free
Children Playground
Table games and Family games
Communal BBQ Facilities
Walk to Gloucester National Park **ENTRY FREE**

Extra Beds for children and Cots can be provided

Extra Bed

\$60 per stay

Cots

\$50 per stay

Laundry

\$ 5 per wash

Dryer

\$ 4 per cycle

Trout Fishing

\$25 per KG

Fire Pit set up

\$50 per usage

Breakfast

Up to 30 guests included in the price of the package booking

Additional guest

International breakfast with Pancakes

Inclusive hot food dishes (bacon, egg, hash brown, etc.)

\$ 38.00 pp

Please note, if your event is not booking the entire Forest Lodge Accommodation there will be other resort guests with Breakfast Bookings. Dinner and noise level have to stop at 2200 hours.

General Information for your Wedding

Our Wedding Venue is **exclusive** to only one wedding at a time, providing you and your guests with complete privacy.

Our dedicated Wedding Coordinator will guide you through the steps, from selecting your ceremony location, to menu tasting and of course ensuring that every detail not only meets, but exceeds expectations on your special day.

Simply choose a style of dining and allow our Award-Winning, World-Renowned Chef, Ingo Maass delight your guests with his exquisite menus from elegant sit downs and tantalizing buffets to classic cocktail weddings.





About the Team

Our Team is made up from a large variety of Nationalities all bringing their expertise to the Forest Lodge. We all work together to make every event a unique and special experience.

Guided by Chef Ingo, our International Acclaimed and Award-Winning Executive Chef and Cook Book Author, the culinary team is developing new dishes from local ingredients married with international cooking techniques.

The culinary team is using products from the region and mostly from Western Australia adding herbs from the in-house garden.

The team is proud to say that we are smoking, pickling, curing and drying in house to create unique flavours.





Our Facilities



The Forest Lodge Wine-Lounge-Bar and Restaurant

With its full window frontage overlooking the Gardens, the Lake and the Terrace the traditional looking decor of the Restaurant and Lounge gives a grand classic, but also cosy feeling at the same time. The wooden floor represents the work of art from the region. The Restaurant has Reverse Cycle A/C and Fire Place for the colder months.

Maximum Guest Set Up without covering on The Terrace:
70 people set menu 60 Person Buffet

Lodge Hire and set up includes the following:

- Chairs with white chair covers
- Tables with white tablecloth
- Cutlery and glass ware
- Napkins
- Fully equipped bar
- Classic lounges
- Stage for Bridal table
- Cake Table
- Gift Table
- Easel for Table Plan
- Use of The Terrace and Biergarten (regular set up)
- Rest Rooms
- Umbrellas on The Terrace
- Background Music through in-house system
- Microphone and amp for speeches
- Garden Games
- Use of Large TV Screen
- Screen for Projector if required

Lodge Hire and set up cost: \$1500





The Terrace

The Terrace can be covered with a Marquee to increase the seating capacity

Set up and hire cost: \$1400

The Biergarten

The Biergarten allows for additional set up of a marquee, tables, dance floor or live band
Options can be discussed and would attract additional set up cost.

Great for Pre-Dinner Cocktail or Canapé Reception.

Set Up Cost: As per individual requirements

The Hidden Gardens

The Hidden Gardens allow for weddings up to 300 People

A marquee needs to be hired to allow for that or in summer with umbrellas.

Details can be discussed further

Buffets, Cocktails BBQ's or Family Style Eating can be served here, preferably as plated dinners as this would attract more cost on infrastructure.

Location and set ups cost: as per individual function requirements

The Pavilion on The Island

Ideal for Cocktail Functions and BBQ Functions with grazing table up to 100 Guests,
The Pavilion can also be hired for small intimate dinners or lunches for up to 16 people, sit down style.

The Pavilion Hire and set up includes the following:

As per individual guest to be discussed with owner

Additional set up or decorations available

Bow Ties on Chairs	\$ 2.50 each
Candle Holders with candles	\$ 2.50 each
Cocktail Tables with black or white cloth and bow	\$30.00 each
Table centre pieces	\$30.00 each
Table deco	\$20.00 each

Flowers and other decorations can be arranged, please speak to us about your requirements.

Table Centre Pieces

Table centre pieces can be discussed with us and we can create various options using natural products from our Gardens.





The Ceremony Locations

We have various locations that are very well suited for a fantastic Ceremony.

The Pavilion on the Island
The Garden Amphitheatre
The Terrace
The Biergarten
Lake Side Alley
The Hidden Gardens
The wedding island (other side of the lake)

The Ceremony can be tailored to your liking in many different locations at The Forest Lodge Gardens.

The Pavilion on the Lake





The Pavilion on the Lake

- Signing Table with 2 chairs and white bows
- 16 Chairs for the guests
- 1 staff member to assist the bride and guests, operating sound system for the selected Music

Price: \$900

- Additional staff member to assist bridal party on arrival
- 3 Cocktail Tables
- 6X6 Meter Marquee
- Water bottles for guests
- 1 branch of garden green on every chair and around gazebo

Price: \$1250

The Hidden Garden

- Signing Table with 2 chairs and white bows
- 16 Chairs for the guests
- 1 staff member to assist the bride and guests, operating sound system for the selected Music
- Standard floral arrangement with flowers in season from the garden

Price: \$ 900

- Additional staff member to assist bridal party on arrival
- 3 Cocktail Tables
- 6X6 Meter Marquee
- Water bottles for guest
- 1 branch of garden green on every chair

Price: \$1190

The Garden Amphitheatre

- Signing Table with 2 chairs and white bows
- 16 Chairs for the guests
- 1 staff member to assist the bride and guests





Price: \$800

- Additional staff member to assist bridal party on arrival
- 3 Cocktail Tables
- 6x6 Meter Marquee
- Water bottles for guest
- 1 branch of garden green on every chair

Price: \$1090

The Terrace

- Signing Table with 2 chairs and white bows
- 16 Chairs for the guests
- 1 staff member to assist the bride and guests, operating sound system for the selected music
- 3 Umbrellas
- Standard floral arrangement with flowers in season from the garden

Price: \$700

- Additional staff member to assist bridal party on arrival
- 3 Cocktail Tables
- 6x6 Meter Marquee
- Water bottles for guest
- 1 branch of garden green on every chair

Price: \$990

Wedding Ceremony Extras

Cocktail Tables		\$ 30.00 ea
12x6 Meter Marquee	(hire and setup included)	\$1400.00 ea
Extra chair		\$ 7.50 ea
Bows on Chairs		\$ 2.00 ea
Umbrella		\$ 65.00 ea
Fog Machine		\$ 55.00 ea

Garden Decorative Plants and pots can be arranged.
Please discuss with your Wedding Coordinator various arrangements.
Prices may vary.





General Ceremony Information

Beverage packages are available before, during and after the Ceremony. Packages must be pre ordered. No BYO.

Flowers petals and rice are allowed to be thrown during the Ceremony in the gardens, not on The Terrace.

Strictly **NO** confetti or silk petals is to be used after the Ceremony. If guests use confetti or silk petals, there will be a cleaning charge of \$250 for the client.

Additional Decoration of the venue can be done by the guest or booked with the Wedding coordinator. If guests do additional decoration, it is the responsibility for the bridal party to remove that decoration after the event or additional cleaning fees will apply.

To Book the Ceremony a \$500 deposit is required when confirming the event, which will be held as surety and refunded to a nominated bank account within seven days after the end of the event.

Opening and closing of the gardens

During the Ceremony the Forest Lodge Gardens will be closed to the public. After the formal Ceremony of approximately 45 minutes, the Forest Lodge Gardens will be open to public again.

Photo time, please note that after the Ceremony is finished, the Forest Lodge Gardens are available to all Forest Lodge Guests and Visitors.





Ceremony Times

If you book the Ceremony at The Forest Lodge the following timings are available:

Morning Ceremony

The Gardens open at 9.30 am
The Ceremony: 10.00 am – 10.30 am
Photo time: 10.30 am – 11.30 am
The Garden closes 11.45 am

Mid Day Ceremony

The Gardens open at 12.30 pm
The Ceremony: 13.00 pm – 13.30 pm
Photo time: 13.30 pm -15:00 pm

Afternoon Ceremony

Can only be booked in conjunction with dinner reception
The Garden opens at: 15.30 pm
The Ceremony: 16.00 pm – 16.30 pm
Photo time: 16.30 pm – 18.30 pm
Reception start: 18.30 pm

The time lines are a guideline, you can discuss any time with us.

The Photo Opportunity @ The Gardens, Park & Lake

Eskies with Beverage refreshments can be arranged for the Bridal party and immediate Family.

Our own Photographer, please ask about Szalina Maass, professional photography

After the Ceremony the Wedding party has the chance to take many beautiful pictures all over the Forest Lodge with many different backgrounds.
To keep everyone entertained and during that time we suggest to serve various different snacks and drinks after the Ceremony.





After Ceremony Beverages (1 hour service duration)

Deluxe Fruit Juices \$ 7.50

100% natural juices from Manjimup

Green Apple, Orange, Carrot, Cranberry, Fruit Cocktail (select four)
Various soft Drinks, sparkling grape juice, Apple Cider

Premium Non-alcoholic Package \$ 6.50

Apple, Orange, Exotica (select thee), various soft drinks and

Beverage Package with Sparkling Wine \$ 24.00

Sparkling wine
White wine
Red wine
Orange Juice
Water, soft drinks

Beverage Package with Wine and Beer \$27.00

Sparkling wine,
White wine,
Red wine
2 types of Beer served in bottles or can
Orange juice
Water, soft drinks

After ceremony food and beverage for the Bridal Party (during photos)

Platter 1 \$75 per platter (serves 6 guests)
Toasted focaccia fingers, Lavosh Bread with homemade dips, hummus, Yoghurt Dip, Avocado dip,
Crudités: Carrots, Cucumbers, Cherry Tomatoes
Homemade pickles, rosemary salt, olive oil

Platter 2 \$150 per platter (serves 6 guests)
Toasted focaccia fingers, Lavosh Bread
Selection of cold meats with salami, cacciatore, mortadella, homemade pickles,
Crudités: Carrots, Celeries, Cherry Tomatoes, Cucumber
Assorted Dips: Hummus with Truffle, Avocado spread with Truffle, Yoghurt Dip, Rosemary salt, olive oil-
balsamic
Salted Butter

Grazing Table / Anti Pasto / Tapas (Price Per Person) \$36.50

Selection of Cold cut meats, prosciutto, Salami, Mortadella, cacciatore
Selection of Cheese, Brie, Edam, Blue Cheese, Baby Bells, Mini Mozzarella with Pesto
Roasted Cauliflower, Stuffed red peppers, Roasted Vegetables Olives, Homemade pickles, Sundried
Tomatoes
Meatballs in Plum Sauce, Chicken liver pate
Assorted Dips: Hummus with truffle, Avocado spread with Truffle, Yoghurt Dip, rosemary salt, olive oil-
balsamico, Tomato Salsa,
Assorted Crudites: Celery, Cucumber, Carrots, Spring Onions, Cherry Tomatoes
Toasted focaccia fingers, Lavosh Bread, Grissini, Turkish Bread, Corn Chips





After ceremony food and beverage for all guests

Canapes 1

\$ 14.50 pp

Meatballs in plum sauce
Tandoori Chicken pieces with yoghurt dip
Avocado and shrimp in savoury pastry cup
(one item each per person)

Canapes 2

\$22.50 pp

3 savoury
3 sweet items
(One each per person)

Canapes 3

\$29.50 pp

5 savoury
5 sweet items
(One item each per person)

Please discuss the canapes with our chef , they can include sushi / dim sum/ sashimi/ mini Kebabs
We can offer all international specials,





The Reception



Pre-Dinner Canapés

Canapés from the Pizza Oven (Price Per Person)

Choice of Three Mini Pizza (40-minute service) \$ 13.50

Choice of Five Mini Pizza (40-minute service) \$ 14.00

Thai style marinated prawn mini-Pizza with avocado puree

Liver Pate on toasted French sticks with Kalamata olives finished in the pizza oven

Tandoori chicken on toasted Naan bread accompanied by mango chutney

Turkish Bread with truffled Hummus and Minced Arabic meat with pine seeds

Smoked Salmon Roulade on Mini Blinis

Mini Tartelettes filled with Pork Roulette and Cornichons

Stuffed Mushrooms with truffle and mushroom stuffing / cream cheese (Vegetarian option)

The Buffet Menu Selection (Price Per Person)

Four Course Buffet / Soup / Appetizer, Tapas & Salad / Main / Dessert \$ 115.00

Three Course Buffet/ Appetizer, Tapas & Salads / Main / Dessert \$ 95.00

Three Course Buffet / Soup / Main / Dessert \$ 92.00

Two Course Buffet / Main / Dessert or Appetiser \$ 82.00

Includes fresh bread rolls, tea & coffee

Cold Appetizer Buffet (Price Per Person)

If ordered individual \$39.50

(Some items served on platters and bowls, some in individual Bamboo containers)

Selection of Cold cut meats, prosciutto, Salami, Mortadella, cacciatore

Selection of Cheese, Brie, Edam, Blue Cheese, Baby Bells, Mini Mozzarella with Pesto

Roasted Cauliflower with Tahina dip, Stuffed red peppers, Roasted Vegetables Olives, Homemade pickles, Sundried Tomatoes, 2 seasonal chef specials





Meatballs in Plum Sauce, Chicken liver pate
Assorted Dips: Hummus with truffle, Avocado spread with Truffle, Yoghurt Dip, rosemary salt, olive oil-balsamic, Tomato Salsa,
Assorted Crudités: Celery, Cucumber, Carrots, Spring Onions, Cherry Tomatoes
Toasted focaccia fingers, Lavosh Bread, Grissini, Turkish Bread, Corn Chips
Spanish Tortilla with tomato salsa

Selection of 3 Salads are included in Cold Buffet Price
Choose 3 salads (Salads can be served in little bamboo Boats)

Additional Choice of Salad

\$ 3.50 pp

Thai Beef Salad
Greek salad with Feta cheese (Veg)
Cesar salad with chicken stripes (Veg is optional)
Vermicelli seafood salad
Pemberton Potato salad with Bacon and Gherkins (Vegetarian option Possible)
Thai ground Chicken Salad
Poached Pear Salad with Rocket, baby spinach and Parmesan shavings
Italian Pasta salad with Roasted Vegetables (Vegetarian) optional with Freemantle Octopus
Roasted beetroot salad with candied walnuts, goats cheese Pear salad with Rocket and parmesan
Avocado, sweet corn salad with smoked Trout
Country style Pepperonata with Italian Meat balls made for Vegetables of the south west
Beetroot Walnuts and Goat Cheese salad with baby spinach
Quinoa salad with roasted peppers spring onions and Broccoli Florettes
Middle Eastern Lentil salad and roast onions Grilled Haloumi Cheese

Additional Options

Shrimps Pyramid with Cocktail sauce	\$6.50 pp
Salmon Platter with Smoked Salmon rolls with green asparagus and Cured salmon, With Capers and Crackers, horseradish	\$8.50 pp
Pemberton Smoked trout platters with condiments	\$8.50 pp

Soup Choices

Rustic Southern Forest Pumpkin Soup, made from a trio of Pumpkin and Pearl barley, slightly spicy,
finished with a drop of our sour cream

Mushroom Truffle Soup
Made from a selection of mushrooms and Truffle from the Stone Barn topped with Parmesan Foam

Farmer style Green split peas with smoked sausages and Speck

German Lentil Soup with Pork Knuckle pieces and Bockwurst

Italian Minestrone a la mama with Risoni Pasta and Parmesan Cracker





Mains Choice of 2 Main Dishes

Additional Choices:

\$6.00 pp

Red Emperor, with white wine saffron sauce, garnished and fresh fennel salad

Pan Seared Salmon

Lemon herb spices, green asparagus salad on creamy caper sauce

*Chicken Breast with Moroccan spices stuffed with Herbed Feta cheese and smoked artichokes,
Thyme-garlic sauce with pancetta and red peppers (Little Spicy)*

Chicken Chasseur

Traditional French Chicken Ragout with Mushrooms in a Cream Sauce

Thai Green Chicken Curry

In coconut cream and Asian greens

French Lamb Ragout

Turnips, potatoes, beans, olives and red wine sauce

Indian lamb Curry

With vegetables and pappadums

Slow braised Duck Legs

In South West Red Wine Sauce,

Asian BBQ Duck Legs

On Chinese cabbage

Hungarian Beef Goulash

With Red peppers and potatoes

Chinese Stir Fried Beef with Asian vegetables

Malaysian Beef Curry

Asian vegetables, lemon grass, ginger roasted Coconut

Medallion of Pork Fillet,

Grainy Mustard sauce and Caramelized Apples

German Sauerkraut

Country sausages and Boiled Pork Knuckle

Indonesian Nasi Goreng with Chicken and Prawns





Side Dishes (Choose 5 items)

Italian Lasagne Country style (vegetarian option possible with Eggplant and zucchini)
Penne Pasta gratin with olives, basil and Tomatoes
Oven Gratin from Potatoes, Leeks, cabbage and Onion

Mixed Asian vegetables in Oyster sauce
Assorted mixed vegetables sautéed in Butter
Roasted Japanese Pumpkin with Honey and mixed herbs

Roasted Potatoes with garlic, Lemon and rosemary
Roasted Sweet Potatoes, Garlic Herb seasoning, olive oil
Truffled mashed potatoes with Bacon and Onions
Boiled Potatoes crushed with Butter
Mashed Potatoes

Pilaf rice with a touch of Turmeric and Cardamom
Pilaf Rice with Green Peas
Chinese vegetable Stir-fried Rice (Veg or Non Veg)
Plain white rice

Braised Red Cabbage
German Braised Sauerkraut
Braised Brussels sprouts with Bacon and Onions
Medley of Roasted Vegetables

Choice of Carving 1 Carving Included in the price

Beef Rib eye from WA with Bush Spice rubs. Slow Roasted and semi smoked
Lamb Leg roast in Mustard Marination and Tuscan Herbs
Turkey whole roasted, stuffed with mixed fruits
Champagne Leg Ham with Mango and orange Glace
Pork Knuckles with Crackling
Rolled Pork roast with Crackling
Pork Belly with crackling
Whole roast chickens stuffed with minced meat Mediterranean style

Carving station accompanies:

Roasting Juices, Mustard, Pickles,

Add another 1 carving from above list \$5.00 pp

Other Carving options

Roasted Whole Prime Rib BBQ spice Rub \$7.00 pp
Beef Fillet Wellington

BBQ Station \$12.00 pp

Selection of country style, hand crafted sausage from Manjimup Butcher
Iranian saffron marinated Chicken thighs
Lamb kebabs
Grilled Eggplants and Tomatoes
Beef Scotch Fillet, Chef Ingo's spice mix
Selection of BBQ sauces to go with the station





Paella Station (can be served with Main Buffet or as part of the Grazing Buffet) **\$9.00 pp**
 Traditional Spanish Paella with seafood and chorizo finished live in front of the Guest with fresh herbs and Mussels

The Dessert Included in Buffet Price

Homemade Red Berry Compote with sago, Garnished with seasonal fresh fruits
Peach and Passion Fruit Cheese Cake With lycees and jackfruit salad, kefir lime leaves, lemon grass syrup
Caramel Tart, Chocolate ganache raspberry Coulis.
Coffee – Chocolate Mousse
Orange infused Pana cotta topped with Passion fruit
Fruit salad, from Fresh and Compote Fruits, in Green tea, ginger syrup, sesame seeds and fresh Mint
Italian Cannoli Stuffed with Custard-Almond and Pistachio

Dessert Serving Options **\$5.00 pp**
 Fresh Cut Fruit Platter from regional and imported fruits served with honey–yoghurt dip

Dessert Station **\$12.00 pp**
 Pancake station
 Pan cakes finished in front of the client, served with an array of sauces and toppings

Ice Cream Station
 A selection of ice creams with toppings and sauces served in front of the client

Children's Menu 2 – 12 years

For buffet guests we suggest Children to eat from the Buffet at \$ 30.00 per child

If the children need special cooked food like below items, there is an extra charge of \$30.00 per child

Spaghetti in homemade tomato sauce, with carrot's & meatballs
 Breaded Fish fillet, Roasted potatoes, steamed Broccoli
 Chicken nuggets, Roasted Potatoes, Steamed Broccoli
 Optional Mashed Potatoes,

Menu Enhancers

Forest Lodge Seafood Share Platter (two per table serves five) **\$200.00**
 Marron, prawns, home smoked salmon sushi, smoked trout, oysters and assorted accompaniments

Oyster Station Minimum 100 oysters **\$ 4.50 oyster**
 Served with a large selection of Condiments

Wedding cake

Served on platters to tables or cut and placed in your cake bags is complimentary. **\$ 5.50**
 Wedding cake can be served as dessert accompanied by berries and coulis. **\$12.50**





The Set Menu Selection

Four Course Menu	\$ 115.00
Three Course Menu	\$ 95.00 or 88.00
Two Course Menu with soup	\$ 85.00
Two Cours menu with appetizer	\$ 82.00

Includes fresh bread rolls, tea & coffee, cookie

Soup Choices

Rustic Southern Forest Pumpkin Soup, made from a trio of Pumpkin and Pearl barley, slightly spicy, finished with a drop our sour cream

Mushroom Truffle Soup

Made form a selection of mushrooms and Truffle form the Stone Barn topped with Parmesan Foam

Farmer style Green split peas with smoked sausages and Speck

German Lentil Soup with Pork Knuckle pieces and Bockwurst

Italian Minestrone a la mama with Risoni Pasta and Parmesan Cracker

Entrée

Anti-Pasto Platter Cacciatore, meatballs on peperonata sauce, prosciutto, goat cheese with grilled zucchini, home-made pickled mushrooms and peppers, gouda cheese, olives and garlic bread

Tuna Tartare With semi dried tomatoes, olives, capers and Japanese seaweed served on eggplant puree with smoked red pepper coulis

Smoked Trout Trio

A Trio of smoked trout mousse, smoked ocean trout fillet and smoked trout salad with dill, crisp ciabatta and horseradish – parmesan mousse

Pork Belly Roasted in Forest Lodge spice rub, sweet potato and pumpkin mash, grainy mustard sauce and Forest Lodge apple chutney

Mains

Barramundi, Pan fried

With white wine saffron sauce accompanied by pan seared leeks, chive potatoes and fresh fennel salad, red pepper and star anise ragout

With the addition of a half marron in chive butter (per person)

Additional \$ 25.00

Lamb Rack

Roasted in a French mustard marinade, pea puree with basil-mint flavours, grilled cherry tomatoes, olive and red wine sauce served with a rosemary and eggplant fritter

Pan Seared Salmon

Lemon herb spices, green asparagus salad, creamy caper sauce, soft polenta with pistachios, pine nuts, crispy chickpeas and roasted beetroot

With the addition of a half marron in herb-lemon butter (per person)

Additional \$ 25.00





Chicken Breast with Moroccan spices stuffed with Herbed Feta cheese and smoked artichokes, accompanied by mushroom ragout, thyme-garlic sauce with pancetta and soft polenta

*Beef Scotch Fillet enhanced with Chef Ingo's spice mix
accompanied by Caramelized onion Puree, turmeric infused potato fondant, Broccolini, traditional red wine sauce with a spring onion and fresh herb salad
With the addition of a half marron in red wine butter (per person) Additional \$ 25.00*

*Pan Seared Duck Breast
Lightly smoked Star anis infused Duck Breast on Cauliflower and Celeriac Puree, Braised red Cabbage and truffled crushed Potatoes*

Dessert

Homemade Red Berry Compote Accompanied by sago, seasonal fresh fruits, Matcha green tea ice cream, cappuccino wafer and Cointreau sauce

Peach and Passion Fruit Cheese Cake

With lychee and jackfruit salad, kefir lime leaves, lemon grass, passion fruit and mango coulis and sesame crackers

*Caramel Tart Chocolate ganache,
raspberry ice cream and chocolate chilli brandy sauce*

Moelleux au Chocolate

Warm chocolate fondant served with ginger infused, vinegar-raspberry-strawberry compote, orange ice parfait and mocha wafers

Serving Options

Alternate drop

Alternating Entrée \$5.50pp –

Alternating Main \$6.50pp –

Alternating Dessert \$5.50pp

Choice

Choice of Entrée \$7.50pp –

Choice of Main \$8.50pp –

Choice of Dessert \$7.50pp

(Choice selections are due at your final meeting)





Children's Menu 2 – 12 years per child \$ 25.00

Spaghetti and meatballs Fish, chips and salad
 Chicken nuggets, chips and salad Vegetables can be served in place of the chips.
 Children's meal includes an ice cream sundae for dessert.

Menu Enhancers

Forest Lodge Seafood Share Platter (two per table serves five) \$200.00
 Marron, prawns, home smoked salmon sushi, smoked trout, oysters and assorted accompaniments

Salad Side Dishes (two per table, per person, per dish) \$ 4.00

Roasted beetroot salad with candied walnuts, goats cheese Pear salad with Rocket and parmesan

Vegetable Side Dishes (two per table, per person, per dish) \$ 4.50

Truffle infused creamy mash with pancetta and rosemary
 Roast pumpkin with Pine nuts & sage beurre noisette
 Honey & orange glazed carrots with almond butter Southern Italian style ratatouille with fresh basil

Basket of extra bread rolls (table served, per person) \$ 1.50

Fresh Fruit Platter (per person, 2 platters per table) \$ 6.50

A selection of seasonal fruits, fresh mint leaves served on the tea & coffee station

Cheese Board (per person, 2 platters per table) \$ 8.00

Blue, cheddar and brie with fig preserve, lavosh and walnut toast served on the tea & coffee station

Wedding cake

Served on platters to tables or cut and placed in your cake bags is complimentary. \$5.50
 Wedding cake can be served as dessert accompanied by berries and coulis. \$12.50

Labour Cost for Outside Caterings only

For outside catering please allow for the following Staff Cost

Chef	\$50 per hour
Assistant Chef	\$45 per hour
Waiter	\$35 per hour
Function Supervisor	\$45 per hour
Bartender	\$35 per hour

Minimum 4 hours per staff

In case the wedding is on a Weekday our staff rates can be reduced





BEVERAGES

BEVERAGE PACKAGES

Standard Package

3 hrs	4 hrs	5 hrs	6 hrs
\$49	\$45	\$62	\$69

Sparkling white

House sparkling

Dry white wine

2 types of white Wine Semillon sauvignon Balance, Sauvignon Blanc or Chardonnay

Red wine

2 choices of Choice of Red Wine Shiraz, Merlot or cabernet sauvignon

Beer on Tab

2 Types of Beer, flavours to be finalized

Non-Alcoholic Drinks

Orange juice, Apple Juice, Lemon lime bitters, various soft drinks

Upgrade to Fresh pressed juices 4 Flavours at \$4 per person

Premium Package

3 hrs	4 hrs	5 hrs	6 hrs
\$58	\$65	\$72	\$79

Sparkling white

House sparkling

Dry white wine

2 types of white Wine Semillon sauvignon Balance, Sauvignon Blanc or Chardonnay

Red wine

2 Choice of Red Wine Shiraz, Merlot or cabernet sauvignon

Beer on by bottle

2 Types of Beer, flavours to be finalized

Non-Alcoholic Drinks

Orange juice, Apple Juice, Lemon lime bitters, various soft drinks

Upgrade to Fresh pressed juices 4 Flavours at \$4 per person





Deluxe Beverage Package from Western Australia

3hrs	4hrs	5 hrs	6hrs
\$67	\$72	\$77	\$84

Sparkling white

Capel Vale White Sparkling

Dry white wine

4 types Capel Winery or Hidden River selections

Red wine

4 Choice of Red Wine Capel Vale Wines or Hidden River - Shiraz and Merlot or Cabernet

Beer on Tab

3 Types of Beer, flavours to be finalized

Fresh Pressed Juice s 3 Flavours, Lemon lime bitters, various soft drinks
Welcome cocktails inclusive in Price

Additional Beverages

Further extension of the Beverage packages is as follows

\$ 8	per hour	Standard Package
\$10	per hour	Premium Package
\$14	per Hour	Deluxe package

Beer Tab Upgrade

Upgrade to 4 Types of Beer from the Tab
Bottled, Ginger beer, Corona and Cider
Standard \$14 Premium \$13 Deluxe \$19

Spirits and other Beverages

A large variety of beverages will be available to be paid by individual guest or Host can have an open Tab or with a fixed amount.





How it all works

Venue Booking

All provisional Booking will be held for a period of seven (7) days
Following the 7 days the provisional booking will be released unless the guest calls for an extension
A deposit of \$2,000 is required to confirm the booking of the Accommodation Venue
A deposit of \$500 is required for the confirmation of the Restaurant Venue
A deposit of \$500 is required for the Ceremony Venue

Venue Hire Conditions

If your group has not booked the entire venue there may be other guests on the property and they have access to all areas.
If you want to book the Restaurant exclusively for groups that are less than 30 guests there is a venue hire charge of \$300
Breakfast is never exclusive unless the group has booked all accommodation units.

Confirmation

To confirm the provisional booking, the booking form must be completed and signed at the time of deposit payment.
Deposit payment can be made by Eftpos, Bank Transfer or Credit Card (2% Surcharge)
2 months prior to the event the client needs to pay 100% of the Event and catering charges
1 month before event full payment of accommodation needs to be done paid

Cancellation:

Fully confirmed functions can be cancelled up to 2 months prior to the event but the deposit is not refundable
Cancelling within 30-60 days will attract a 50% charge of the entire package
In case of the 30-60-day cancellation only, if the Forest Lodge Resort can find a substantial business to cover a large chunk of the cost of the event, we are reducing may reduce the charge of 50 % by a certain percentage.
Cancelling in the last 10-30 days will attract a 75% charge of the entire package
Cancelling in the Last 3-10 days will attract a 90% charge of the entire function
Cancelling in the last 2 days will attract a 100% charge of the function

Public Holidays

New Years Eve, Public Holidays, Easter Holidays and Christmas Holidays will attract a surcharge on the Accommodation and the Food & Beverage Offerings.





Fully Licensed Property

The Forest Lodge Resort is fully licensed to serve on the entire property. The guests are allowed to consume their own alcohol only in the accommodation part of the business. We also provide a Mini Bar in each room, to be paid for at Check Out. The Restaurant, The Terrace, the Biegarten, The Pavilion under the Big Tree and The Hidden Gardens are commercial areas and any liquor must be purchased in the Restaurant or Bar. We reserve the right to refuse the supply of alcohol to any guest that appears to be under the influence. We also reserve the right to exclude or remove any objectionable person from the Forest Lodge Resort.

Property Damage

The Client is financially responsible for any damage sustained to the Forest Lodge Resort, whether the Client or another person attending the function. The Forest Lodge does not take responsibility for any loss or damage of valuables in the Restaurant or in the Accommodation part of the business.

Forest Lodge Inspection Discount

For guests that come to stay with us for a Site inspection and a Food and wine tasting we offer a 25% discount on our regular rate, depending on availability and season.
Public Holidays exempted

Food and wine Tasting

Food and wine tastings can be arranged during most time of the year.
A minimum of 4 guests and at least 10 days notice is required.
Prices will be the same than stated in the Menu selection.
The tastings can be arranged for lunch or dinner,
Please note that we cannot provide you with samples of entire buffets or certain dishes from the menu that are not viable for the venue to prepare in such a small quantity.
Please check with your event coordinator or the Chef

Our Wedding Coordinator is available to assist in your decision-making process. It is important that we make this your Special Day.

