

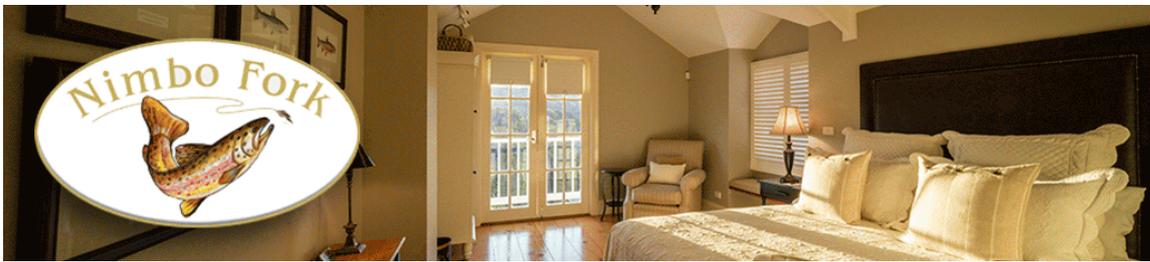


Nimbo Fork Lodge your Intimate Function and Event Venue



The highly acclaimed Nimbo Fork Lodge incorporates the main lodge, cottage accommodation lounge bar and restaurant situated on the fork of the beautiful Tumut River and tranquil Nimbo creek.

Located at the northern end of Kosciuszko National Park, the picturesque Tumut Valley and surrounded by stunning rural farmland Nimbo Fork is the perfect venue for small to medium events and functions. Offering a private location with a little luxury our unique venue provides first class facilities. Accommodation, genuine country hospitality and service matched with a focus on local and regional produce ensures your guests can experience an event to remember. If available and it's not on the menu let us know and we can work with you to provide that little something special for you



Nimbo Fork offers you a true get away from it all, the perfect destination to relax, explore and experience the great outdoors before, during or after your function.



Our team provides warm, friendly and professional service that strives to ensure you and your guests are treated to a quality experience, great food and a unique venue in the NSW Riverina and Snowy Mountains.



Nimbo Fork Venue Information

Introducing Nimbo Fork Lodge

Nimbo Fork Lodge was built in 2006 as a luxury Fly fishing lodge by the owners Chris and Maureen Fehon who had a vision to provide a unique, high quality accommodation venue. Ten years on in 2016 Mark & Jenny Lees now manage Nimbo Fork Lodge. While maintaining the Fly Fishing theme Nimbo Fork is now a venue that caters for guests from all walks of life who are looking for a little affordable luxury matched with warm, down to earth friendly service. This is our home and we want our guests to feel at home so you can relax, enjoy the surrounds and get away from the stress of everyday life.

Grounds

Nimbo fork is a 44-hectare rural property with over a kilometer of river frontage with many areas suitable for the taking of event and wedding photographs. Including our gardens, entertainment area and river flats all setting the scene with rolling hills and valley view's it's the perfect backdrop for your special day.

Location

Nimbo Fork is located 20kms from Gundagai and 20kms from Tumut, on the Western slopes of the Brindabella Ranges, the Riverina and close to Kosciuszko National Park. Road access to Nimbo Fork is via the Hume Highway 20kms from Gundagai or the Snowy Mountains Highway. 20kms from Tumut and should take no less than 4 hours to reach from Sydney or 5 hours from Melbourne and 2 hours from Canberra.

Accommodation

Nimbo Fork has six spacious cottages all with a large deck, cozy gas log fire, reverse cycle air-conditioning and full ensuite including separate shower and a bath overlooking river and valley views. Our cottages have the following bedding configurations, four queen cottages and two twin cottages containing two single beds in each.

Nimbo Fork has four lodge rooms all with ensuite and a Juliette Balcony with river and valley views. Lodge rooms have the following bedding configurations, three queen rooms and one twin room containing two single beds.

There is a range of other accommodation available close by in the towns of Tumut and Gundagai, feel free to talk to our staff as we would be happy to assist you in arranging accommodation for any additional guests.

Restaurant Seating Capacity

Maximum seating in the Nimbo Restaurant is 24 people. For larger numbers we are able to offer a standup option delivered in a combination of our lounge, restaurant, lounge bar, balcony and outdoor

entertainment area which has an open fire to add a little charm and keep you warm. Other options can be provided for larger numbers including arranging marquee hire, additional table, chairs and all that is needed to host a larger event or function if required.

Additional Requirements

Nimbo Fork staff are able to assist you with arranging all your function and wedding needs such as booking a Celebrant, Marquee, equipment hire, entertainment, flowers etc. Just let us know what you need and we are more than happy to assist you in making whatever you are planning a great success and wonderful event.

All prices are subject to change until confirmation of booking and deposit.



Menu 1 Nimbo Fork Roaming Feast

\$51.50 per person (minimum 30 people)

Choose any two or add an extra canape for \$3.50 each per person

Salmon and sundried tomato mini quiche, Vietnamese rice paper rolls, Pumpkin arancini with buffalo mozzarella, Assorted sushi rolls with ginger and wasabi, Lamb kofta skewers with tzatziki, Peking duck on brioche with rhubarb compote, Spiced lamb empanadas with tomato chilli jams, Rare roast beef on croute with beet jam and horseradish cream, Tuna and mayo with rocket finger, Chicken Waldorf “Harrys Bar Style”, Egg and lettuce crust less, Smoked salmon and cucumber finger, Roast pumpkin, Sundried tomato, spinach and feta swirl, Eggplant, zucchini and hummus mini roll

Choose any two or add an extra canape for \$4.50 each per person

Thai prawn fritters with nam jim, Barramundi spring rolls with lime aioli, Tempura prawns with soy mayo, Teriyaki chicken skewer w plum sauce, Salmon and cream cheese roulade, Japanese Gyoza – dumpling w teriyaki sauce, Bacon n sweet corn swirls, Assorted sushi rolls, Smoked salmon, crème cheese and caper blinis, Duck sausage roll, Leek and bacon quiche, Tomato, bocconchini and basil quiche, Spinach, sundried tom and feta quiche, Chicken and leek pie, Lamb shank pie

Choose any two or add an extra canape for \$5.50 each per person

Mini cheeseburger, Beef n Guinness pie, Mediterranean lamb skewers, Master stock pulled pork n slaw rolls, Rosemary lamb cutlets w tzatziki, Peking duck pancakes w shallots, hoisin sauce, White fish tacos w mild chilli sauce, Oyster – natural, Kilpatrick, mornay,

choose one or add an extra canape for \$7.50 each per person

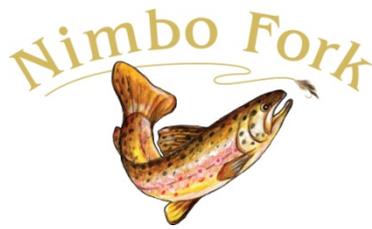
Italian meatballs w spiced rice, Fried Chicken piece’s w slaw and Kewpie mayo, Tempura fish piece’s w chips n tartare, Malay chicken curry w steamed rice, Singapore noodles

Sweet Choose one or add an extra canape for \$6.50 each per person

Scones with jam and cream, Berry Friands, Vanilla cupcakes w strawberry icing, Butterfly cakes with jam and cream, Assorted fruit Danish, Passionfruit and date slice, Lemon curd tart, Chocolate tart, Baby crème brulees, Berry flans, Mini Pannacotta w berries, Lemon meringue pie, Ice cream cones w your choice of 3 ice-creams, Choc indulgence tarts, Lemon n poppy seed cake

Antipasto Platters – add extra \$14.50 per person to package price

Selection of cold meats, marinated vegetables, pesto, Romesco and olivada dips, crus



Menu 2 Nimbo Fork Function

\$76.50 per person (Select two items from each course, served alternately)

Entrees

Wymah Organic Olives with parmesan crust, goat's cheese

Fresh made Calamari Rings with Homemade Seafood Sauce and Thai Salad

Nimbo Smoked Trout Pate with Spicy Mountain Bread Chips

Pumpkin, Sweet Potato & Corn Fritters with Salad, Dill and Mint Tzatziki

Homemade Pumpkin Soup with fresh baked Focaccia

Spiced Salt & Pepper Squid with Chili and Lime Mayonnaise and mixed salad dressed Vinaigrette

Caramelised Spanish Onion and Gruyere Tartlet with radish and radicchio salad

Nimbo Fish Chowder with Homemade Focaccia

Thai Fish Cakes with Thai dipping sauce

Course style Veal and Pork Pate with green gherkin relish and crunchy buttered toast

Mains

Thai Red Curry Chicken with wild rice and coriander

Chili & Soya Warm Chicken Salad with mixed salad dressed with orange, honey and olive oil

Riverina Scotch Fillet with red wine Jus, deviled potatoes, garlic beans and buttered local corn cobs

Grilled Barramundi with a Pea Puree, caramelised carrots and beetroot

Chicken Supreme roasted with sweet potato dauphinoise, Seasonal greens and walnut aliade

Riverina Lamb Rump with roast vegetable cous cous, seasonal greens and mint jus

Pork Tenderloin with spiced apple puree, crispy shallots, pan gravy, roasted chat potatoes and beans

Searred Barramundi Fillet on a bed of garlic Kepler potatoes topped with crispy fried leek and greens

Macadamia and mint crusted Lamp cutlets with garlic mash, snow peas and caramelised carrots

See dessert Menu for selections



Menu 3 Nimbo Fork Function

\$87.50 per person (Select two items from each course, served alternately)

Entrees

Seared Scallops with beet puree, crisp pancetta shard and house pesto

Smoked Salmon Rosti with Garden salad and Mint, Chive Cream

Tempura Prawns with Romesco sauce

Twice Cooked Pork Belly with Chilli, Peanut and Palm Sugar Caramel and Asian Salad

Zucchini Fritters with Mint Raita, baby spinach, shredded beetroot and lemon dressing

Spiced Chilli Salt & Pepper Squid with homemade chili jam, salad and vinaigrette

Nimbo Smoked Trout Tart with roasted capsicum and artichoke hearts

Tian of Tumut River Smoked Trout with mustard greens

Homemade Vietnamese Rice paper rolls with Vietnamese dipping sauce

Twice Baked Soufflé with Goats cheese, baby spinach, toasted local Hazelnuts and micro salad

Mains

Roasted Duck Breast with potato rosti, red onion confit and seasonal greens

Riverina Angus Beef with garlic mash, braised mushrooms, tempura asparagus and red wine jus

Riverina Lamb Rump with Minted Jus served with local roasted tomatoes, pumpkin and beans

Crispy Skin Salmon with parsnip puree, broad beans, roast cherry tomatoes and Lemon butter sauce

Thai Yellow Curry Duck with potato, beans and carrot

Pork Cutlet with white wine, mushroom and cream sauce served with parsnip and sweet potato mash seasonal greens and julienned carrots

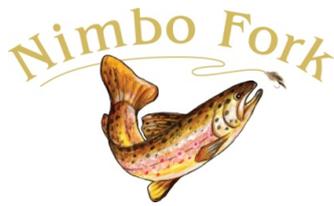
Moroccan Lamb Rump Salad with mixed garden salad and Mint and Chive Cream

Snowy Mountains Thai Style Rainbow Trout lightly spiced served with Thai julienned salad

Wild Barramundi with King Prawns on Leek & Pea Risotto, Lemon Beurre Blanc

Herb Crusted Rack of Lamb with potato, leek and cauliflower Gratin

See dessert Menu for selections



Desserts

(select two to be added to entrée and main menu selection)

Strawberry Mousse topped with cream and fresh strawberries

Crème Caramel with Brandied Oranges and Cream

Flourless Chocolate Cake with warm Chocolate Grand Marnier Sauce, Raspberries and Cream

Poached Pears in Brandy Syrup with Fresh Crème Patisserie and local Candied Wombat Hazel Nuts

Black Forest Eton mess, meringues with dark chocolate sauce, Batlow poached cherries and cream

Churros Dipping Plate with lemon curd, chilli chocolate and salted caramel

Batlow Apple Terrine with crème patisserie and caramelised stone fruit

Vanilla Pannacotta with poached pear and honeycomb crumble

Chocolate Pannacotta with vanilla cream and toasted Hazel nuts

Orange Glacier, Orange and Grande Marnier ice cream

Mini Pavlova topped with fresh Riverina cream, seasonal fruit and Cherry sauce

Chocolate Mousse with cream and raspberries

Sticky Date Pudding with Warm Caramel Sauce

Children's Menu \$22.00 per person

Beer Batter Flathead and chunky chips

Homemade Chicken Nuggets and chips

Spaghetti Bolognese

Assorted mini pizza

Ice Cream and choice of toppings



Menu 5 Canapes

Select any 4 canapés for ½ hour service ~ \$15.50pp (can only be selected with menu 2 and 3)

Select any 6 canapés for 1 hour service ~ \$22.50pp (can only be selected with menu 2 and 3)

Salmon and sundried tomato mini quiche - Vietnamese rice paper rolls

Pumpkin arancini with buffalo mozzarella - Assorted sushi rolls with ginger and wasabi

Lamb kofta skewers with tzatziki - Peking duck on brioche with rhubarb compote

Spiced lamb empanadas with tomato chilli jams

Rare roast beef on croute with beet jam and horseradish cream

Tuna and mayo with rocket finger - Chicken Waldorf “Harrys Bar Style”

Egg and lettuce crust less - Smoked salmon and cucumber finger - Roast pumpkin

Sundried tomato, spinach and feta swirl - Eggplant, zucchini and hummus mini roll

Select any 4 canapés for ½ hour service ~ \$19.50pp (can only be selected with menu 2 and 3)

Select any 6 canapés for 1 hour service ~ \$28.50pp (can only be selected with menu 2 and 3)

Thai prawn fritters with nam jim - Barramundi spring rolls with lime aioli

Tempura prawns with soy mayo - Teriyaki chicken skewer w plum sauce

Salmon and cream cheese roulade - Japanese Gyoza – dumpling w teriyaki sauce

Bacon n sweet corn swirls, Assorted sushi rolls - Smoked salmon, crème cheese and caper blinis

Duck sausage roll - Leek and bacon quiche - Tomato, bocconchini and basil quiche

Spinach, sundried tom and feta quiche - Chicken and leek pie - Lamb shank pie



Beverage Option – Open Bar, you nominate

amount e.g. \$500.00 and or time limit

You decide on what's included, beer, wine, bubbly and spirits

Standard Beverage Package ~ \$42.50 per person for 3 hours

(Tray Service on arrival and table service during reception)

Soft Drinks

Cola, Lemonade, Orange, Ginger Ale, Coke Zero, Mineral Water

Bottled Beers

Boag's Premium Light, XXXX Gold, Great Northern, Carlton Dry, Coopers Pale Ale

Wines

Villa Maria Sauvignon Blanc, Bridgewater Mill Chardonnay, Red Knot Cabernet Sauvignon, 2007 Tumut Rhiannon Shiraz and Jacobs Creek Trilogy Sparkling Wine

Premium Beverage Package ~ \$52.50 per person for 4 hours

(Tray Service on arrival and table service during reception)

Soft Drinks

Cola, Lemonade, Orange, Ginger Ale, Coke Zero, Mineral Water, Juice, Lemon lime and bitters,

Bottled Beers

Boag's Premium Light, XXXX Gold, Great Northern, Carlton Dry, Coopers Pale Ale, Tuckerbox Hoppy Larger, White Rabbit Dark Ale, Peroni, Corona, Crown Larger

Wines

Courabyra 1 of 11 Sauvignon Blanc, Borambola Bunya Bunya Chardonnay, Taylors Merlot, 2009 Nimbo Fork Rhiannon Shiraz, Courabyra 157 Pinot Noir and Arras Premium Cuvee Brut

Non Alcoholic Beverage Package ~ \$28.00 per person for 4 hours

(Tray Service on arrival and table service during reception)

Cola, Lemonade, Solo, Orange, Ginger Ale, Orange Juice, Apple Juice

Sparkling Non Alcoholic Wine

Fresh Fruit Punch on request



Terms and Conditions

Cancellations

Tentative bookings will be held for 14 days only. Cancellations must be submitted in writing.

All function bookings will require a \$500 deposit within 14 days of the booking followed by 50% of the function price 3 months prior to the function date.

Cancellations (regardless of reason) made more than 2 months prior to the function date will be subject to a full refund less \$500 of deposit paid.

Cancellations made between 2 months and 1 month prior to the function date will be subject to a cancellation fee of 50% of the full function deposit paid.

Cancellations made between 1 month and the function date will be subject to a cancellation fee of 100% of the full function deposit paid.

Damage

The organisers of the function are financially responsible for any damage to the venue and surrounding grounds, fixtures and fittings caused by their function

Food & Beverage

No external food or beverage is to be brought into the restaurant, lounge or bar areas (Prearranged Cake is accepted – Cake charge of \$3.50 per person applies).

Final Numbers & Payments

Final numbers are required 7 days prior to the function. The number of guests confirmed at this time will constitute the minimum guests to be charged. Full payment for your function is to be received five business days prior; we accept cash, cheque, EFTPOS and Credit Card. MasterCard and Visa will incur an additional 1.5%

Licence

Due to licensing laws, we are unable to permit any beverages being brought into our restaurant, bar or public areas, guest are welcome to consume their personal beverages in your lodge room or cottage. Our venue is licensed until 12 Midnight and no drinks will be served after this time. Liquor License Act prevents us from serving guests who are showing signs of intoxication or who cannot produce a government issued form of ID for proof of legal age (18 years).

Non-Smoking

Not permitted inside any lodge room, cottage or indoor areas

Public Holidays

A 10% surcharge will apply to functions held on public holidays and Sundays



Function and Wedding Booking Form

Full Name: _____

Postal Address: _____

Home Telephone Number: _____

Mobile: (both) _____

Email: _____

Day and Date of function or wedding: _____

How did you hear about Nimbo Fork Lodge?

Deposit Amount \$ _____

Function and Wedding Booking Agreement

Please read the Terms and Conditions carefully and sign below in the space provided to show your agreement. Booking will not be confirmed until this agreement is signed and returned to Nimbo Fork Lodge.

Standard room hire is 3.5 hours unless other arrangements have been made. This time begins when the serving of the pre-dinner drinks and canapés commences.

Name: (please print) _____

Signed: _____

Name: (please print) _____

Signed: _____

Date Signed: _____

Day & Date of the Event: _____

Package Selected: _____