

NOVA ON THE GRANGE

FUNCTIONS - EVENTS - FOOD

MAGAZINE

Let us
plan your
special day

Set Menu Packages Brochure 2023

Functions - Events - Food

A venue of elegance, grace and beauty

Terranova Venues proudly presents.....

NOVA

ON THE GRANGE

Thank you for considering Nova on the Grange to host your special event.

Our executive chefs use only the finest quality fresh and seasonal produce paired with their love and passion for modern traditional Casalinga Italian style cuisine.

Whether you're thinking canapés, banquet menu or grazing stations, we at Nova on the Grange can create a menu to suit your needs.

The Venue is newly refurbished with 5 custom built rooms that all form into one, enabling us to host up to 450 guests. It has been constructed and finished with no expense spared.

Your guests will instantly fall in love with our spectacular newly renovated venue, with grand chandeliers, sandstone and marble wood fireplace, dedicated dancefloor space, wrap around verandahs overlooking the gardens. Our impressive centralised bar and a uniquely custom-built bridal table which can view all guests from all angles.

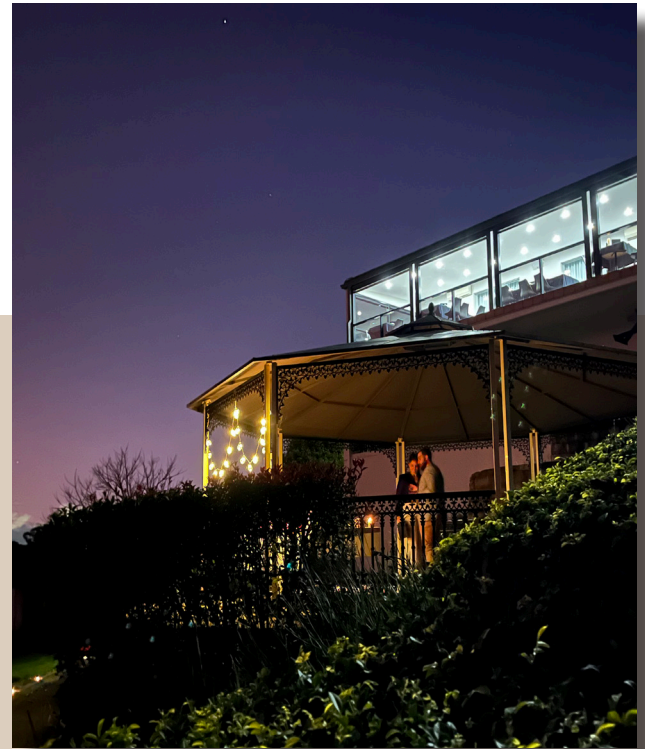


The Venue

Let the gardens be the stunning backdrop for your special occasion.

A luxe, modern venue set amongst the hills of Varroville, NSW. Boasting with elegance, Nova on the Grange is set on 356 manicured acres alongside The Macarthur Grange Golf Course.

We offer a range of unique spaces and dining options catering to your needs.



*Make your next event
truly memorable*



WEDDINGS EVENTS FUNCTIONS



NOVA

ON THE GRANGE

Menu Packages

SET MENU ONE

STUZZICHINI - APPETISERS (TABLE PLATTERS)

Pane di Casa

Traditional Italian bread served with olive oil and balsamic glaze

Antipasto Della Casa

A selection of thinly sliced prosciutto di parma, pancetta, salami di casa, grana padano parmigiano, provolone cheese & mixed olives

ANTIPASTO - ENTREE (TABLE PLATTERS)

Penne Boscaiola

Short tube pasta with mushrooms, pancetta, shallots, garlic in a light cream sauce

Spaghetti Napolitana

Tomato passata, garlic, basil, oregano in a traditional Napolitana sauce

SECONDI - MAIN COURSE (SERVED ALTERNATIVELY)

Beef Cheek

Slowly cooked beef cheeks in red wine, caramelised onion & celery in Terranova's traditional napolitana sauce, served with roasted potatoes and mixed seasonal vegetables

Pollo Terranova

Pan Fried chicken breast with mushrooms in a creamy brandy sauce, touch of mustard served with with roasted potatoes and mixed seasonal vegetables





SET MENU TWO

STUZZICHINI - APPETISERS (TABLE PLATTERS)

Pane di Casa

Traditional Italian bread served with olive oil and balsamic glaze

Antipasto Della Casa

A selection of thinly sliced prosciutto di parma, pancetta, salami di casa, grana padano parmigiano, provolone cheese

Olive Fritte

Olives sautéed with cherry tomatoes, shallots, olive oil, finished with Sambuca, honey & a hint of chilli

ANTIPASTO - ENTREE (TABLE PLATTERS)

Salt & Pepper Calamari

Crispy salt and pepper calamari lightly floured and fried served with lemon wedges & aioli

PASTA - RISOTTO (TABLE PLATTERS)

Risotto Con Pollo

Arborio rice served with pan fried chicken, mushrooms, roasted pine nuts and baby spinach

Penne Alla Norma

A scroll type pasta with eggplant, tomato passata, garlic and a touch of chilli, topped with fresh ricotta

SECONDI - MAIN COURSE (SERVED ALTERNATIVELY)

Beef Cheek

Slowly cooked beef cheeks in red wine, caramelised onion & celery in Terranova's traditional napolitana sauce, served with roasted potatoes and mixed seasonal vegetables

OR

Ossobuco

Slowly cooked ossobuco in red wine, caramelised onion & celery in Terranova's traditional napolitana sauce, served with roasted potatoes and mixed seasonal vegetables

AND

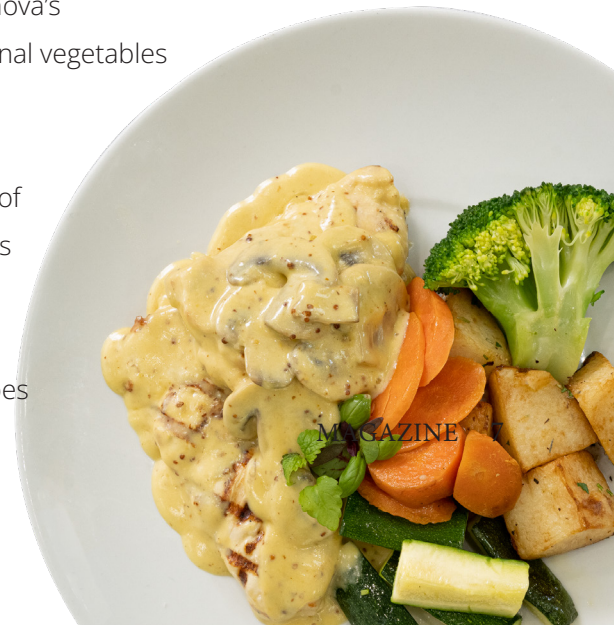
Pollo Terranova

Pan Fried chicken breast with mushrooms in a creamy brandy sauce, touch of mustard served with roasted potatoes and mixed seasonal mixed vegetables

OR

Pollo Maryland

Oven Baked marinated tender chicken maryland served with roasted potatoes and seasonal mixed vegetables





SET MENU THREE

STUZZICHINI - APPETISERS (TABLE PLATTERS)

Pane di Casa

Traditional Italian bread served with olive oil and balsamic glaze

Antipasto Della Casa

A selection of thinly sliced prosciutto di parma, pancetta, salami di casa, grana padano parmigiano, provolone cheese

Olive Fritte

Olives sautéed with cherry tomatoes, shallots, olive oil, finished with Sambuca, honey & a hint of chilli

ANTIPASTO - ENTREE (TABLE PLATTERS)

Jumbo King Garlic Prawns

Sautéed king prawns with garlic, chilli and tomato sugo

Salt & Pepper Calamari

Crispy salt and pepper calamari lightly floured and fried served with lemon wedges & aioli

PASTA - RISOTTO (TABLE PLATTERS)

Spaghetti Marinara

A selection of fresh seafood, cherry tomatoes, garlic & a touch of chilli in Terranova's traditional Napolitana sauce

OR

Risotto Porcicni

Aborio rice with porcini mushroom, baby spinach, garlic, sage and cream

SECONDI - MAIN COURSE (SERVED ALTERNATIVELY)

Scotch Fillet

Char grilled 250grams scotch fillet, served with mixed seasonal vegetables and roasted potatoes

Barramundi

Grilled barramundi fillet served with roasted potatoes and vegetables

DOLCE - SWEET (SERVED INDIVIDUALLY)

Panna cotta

A Italian custard dessert, served with a berry coulee





NOVA
ON THE GRANGE

Tapas

TAPAS MENU

Antipasto Della Casa

A selection of thinly sliced prosciutto di parma, pancetta, salami di casa, grana padano parmigiano, provolone cheese

Garlic Bread

Pane di casa topped with creamy garlic butter

Olive Fritte

Olive's sautéed with cherry tomatoes, shallots, olive oil, finished with Sambuca Liqueur a hint of honey & a touch of chilli

Croquette Alla Mama

Homemade rice balls filled with parmesan cheese

Polpetta Alla Mamma

Homemade meatballs in Terranova's rich traditional napolitana sauce

Zucchini Flowers

Zucchini flowers filled with fresh ricotta, baby spinach & lightly battered

Salt & Pepper Calamari

Crispy salt and pepper calamari lightly floured and fried served with lemon wedges & aioli

Seafood Skewers

A selection of marinated mixed seafood served with grilled capsicum, onion & cherry tomatoes

Chicken Skewers

Tender chicken breast marinated in Terranova's secret sauce, served with grilled capsicum, onion & cherry tomatoes

Scotch Fillet Skewers

Scotch fillet marinated in Terranova's secret sauce, served with grilled capsicum, onion & cherry tomatoes





NOVA
ON THE GRANGE

KIDS

Menus

CHILDREN'S MENU (Ages 2 - 12)

MAIN COURSE

Make one selection from the items below - served individually

Penne Bolognese

Short tube pasta with bolognese pomodoro sauce

OR

Cotolette Di Pollo

Chicken breast fillet crumbed and served with a side of hand cut chips

Bookings over 150 adults children eat free

SET MENU

OPTIONAL ADD-ONS COLD AND HOT PLATTERS

Sydney rock oysters (dozen per Plate)
Cooked King Prawns (17-20 prawns per kilo)

Served on a bed of rocket

Antipasto Della Casa (serves 5 people)

With thinly sliced prosciutto, salami, grano padano Parmigiano, mixed olives, white anchovies

Cozze Terranova (serves 5 people)

Black mussels sautéed in white wine, cherry tomato and basil pesto

Gamberi Alla Aglio (serves 5 people)

Sautéed prawns with garlic, chilli and tomato sugo

Salt & Pepper Calamari (serves 5 people)

Crispy salt and pepper calamari lightly floured and fried served with lemon wedges & aioli

Polpi Alla Griglia (serves 5 people)

Grilled baby octopus with extra virgin olive oil, garlic and chilli, served on a bed of rocket

Ricotta And Spinaci (serves 5 people)

Home-made spinach and ricotta balls, lightly crumbed and topped with gorgonzola cheese sauce

Croquette Di Mama (serves 5 people)

Rice balls filled with parmesan, lightly crumbed and fried

Grilled Haloumi (serves 4 people)

Haloumi cheese served with lemon honey fig





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Beverage

Packages

DRINK PACKAGE'S

SOFT DRINK PACKAGE

Soft drink jugs:

- Coke, Coke Zero, Diet Coke
- Lemon squash, Lemonade, Fanta, Tonic and Gingerale

Juice jugs:

- Apple, Orange, Pineapple and Cranberry

BEER, WINE & SOFT DRINK PACKAGE

Soft drink jugs:

- Coke, Coke Zero, Diet Coke
- Lemon squash, Lemonade, Fanta, Tonic and Gingerale

Juice jugs:

- Apple, Orange, Pineapple and Cranberry

Beer:

- Great Northern
- Corona
- Crown Lager
- Peroni Nastro
- Heineken
- Toohey's Extra Dry
- Cascade Light

Wine:

- Red Wine Blend
- Sauvignon Blanc
- Moscato

Coffee

- Short black
- Macchiatto





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ON THE GRANGE

Everything else
you need to know

ADDITIONAL INFORMATION

Venue Availability

Please note: Our Set Menus are not available on special days including Melbourne Cup Day, New Year's Eve, Valentine's Day or any other special calendar days when pricing is implemented.

Parking

Ample parking is situated opposite the venue.

External Services

We can provide you with contacts for all manner of suppliers to personalise your special day, such as florists, photographers, audio visual suppliers and musicians or you can provide your own. Venue access will have to be confirmed with the events team

Function Timing

Lunch arrivals are usually for 12pm. vacating by 4:30pm. Dinner arrivals from 5:30pm, with last drinks at 10.30pm and all guests vacated by 11.pm. Extensions of arrival/ departure times can be granted depending on availability.

Venue Inspection

Appointments are welcome to view the restaurant Monday to Friday. Please contact the Events Team to arrange a suitable time.

Confirming Your Reservation

Please read and complete the Nova's reservations policy to ensure you understand our booking terms. Once the deposit is made, you are bound by its conditions.



Terms and Conditions

Booking Confirmation

There is no confirmed bookings unless the deposit is received. All changes can only be made directly with the event coordinator between the hours of 9am-5pm, Monday to Friday up to two weeks prior.

Food And Beverages

Nova on the Grange does not permit external food or beverages to be brought onto the premises.

All beverages consumed are charged on a consumption basis. Beverage packages are available for groups of 10 or more guests.

We will endeavour to notify you should your choice not be available and we will advise of a similar wine style and price available in our cellar.

Please note that all food and beverage menus are subject to change without notice based on seasonality and availability.

BYO

BYO is not available as we are a fully licensed establishment.

Price Variations

Every endeavour is made to maintain prices as originally quoted; however, they may change without notice.

Table Sizes

There is a maximum of 14 guests allowable on one table (excluding the Semi-Private Dining Room). Parties of 15 or more may be placed on separate tables next to each other according to the size of the party. We ask you to discuss any specific seating arrangements with the reservations coordinator.

Timings

Lunch: 12.00pm – 4pm. All group bookings must be vacated by 4.30pm.

Dinner: 5.30pm – 10.30pm. All group bookings must be vacated by 11pm.

Payment

For groups of 10+ a deposit of 10% is directly charged to secure the booking. This deposit will be deducted from the final bill.

Payment is required at the conclusion of the event. Nova on the Grange does not offer account facilities. Split bills are not allowed, with the exception of food and beverage being charged separately if required. Only 1 credit card will be accepted unless prior arrangements have been made with the Events Manager.

Credit/Debit Card Surcharge

Please note that a 1.5% surcharge will be applied to all credit/debit card payments. This is not refundable in the event of a cancellation.

Reservations

Please find below the details of our reservation guidelines and conditions for groups of 10 or more. This letter serves as an agreement between Nova on the Grange and our guests, to ensure your booking runs smoothly and is as enjoyable as possible.

Nova on the Grange does not charge venue hire; however, minimum spend requirements apply dependent on the date of the event. This means you are required to spend at least the advised minimum spend on food and beverages in order to exclusively book the space. Minimum spend requirements are available on request.

Bookings are required to pay a booking deposit. The reservation coordinator will confirm this amount. Final balance is to be settled upon conclusion of your event. Nova on the Grange does not offer account facilities. Final numbers are required 10 business days prior to event. A valid credit card is required at the time of booking.

Cancellations

Function cancellations are to be made in writing to Nova on the Grange.

In the event of a cancellation your deposit is non refundable.

In some instances, we may be able to transfer the booking to a later date within a reasonable time frame; however, this is at the discretion of the events manager.

Responsible Service Of Alcohol

Nova on the Grange is committed to the responsible service of alcohol. Intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from licensed premises.

Insurance & Public Liability

Nova on the Grange accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the restaurant, prior to, during or after an event.

Delivery & Collection Of Goods

Nova on the Grange will only accept delivery of goods on the day of the event and with prior arrangement. Delivery must be made outside of service hours.

Decorations

Decorations and cakes that are deemed to be offensive are not permitted. We reserve the right to refuse entry to anyone not adhering to this condition.

No confetti/glitter or confetti/glitter filled balloons. Nova on the Grange does not allow sparklers or candles where the flame is exposed. Whilst we are happy, with notice, to accept prior delivery of items for your event such as gift bags, flowers, place cards etc, it is the responsibility of the host/guest to ensure they are placed for the start of the event.

Items left must be collected within on the day of the event as Nova on the Grange will not accept responsibility for items remaining on the premises after this time.

Please contact us on (02) 9820 4399 if you have any queries about any of the above details.



NOVA

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We are honoured to be considered for your special day. Should you have any questions or additional requirements, please do not hesitate to contact our team.

info@novaonthegrange.com.au

(02) 9820 4399



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