

NOVA ON THE GRANGE ISSUE 1 2022

WEDDING

WEDDING - VENUE - FOODS

MAGAZINE

NOVA
ON THE
GRANGE
WEDDING
PACKAGES

*Lets us plan your
special day*

*Ask us about
our exclusive
honeymoon
promotion*

Wedding

A venue of elegance, grace and beauty

Terranova Venues proudly presents.....

NOVA ON THE GRANGE

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.

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

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

The Venue is newly refurbished with 3 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 lounge and a uniquely custom-built bridal table which can view all guests from all angles.



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About Content

The Nova magazine was created to ensure your experience with us is next to none.

It is here to assist your special day to make it as memorable and stress free as possible.

BRONZE PACKAGE

5 hour Reception

4.5 hour unlimited beer, wine & soft drink package

Dedicated Event Manager to plan and oversee your wedding day

Bridal host for your event

Access to the grounds for photographs

Easel for your supplied welcome sign or seating chart

Long or Round tables with complimenting chairs

Four course menu served by executive wait staff

Customised menu for any guests with dietary requirements

Your supplied cake cut and served to your guests

Cake table and gift table

Cake knife and toasting glasses

Italian Espresso & Tea

In-house sound system and microphone for your supplied MC and music

Bridal suite for the duration of your Reception

Pillar Candles

OPTIONAL UPGRADES

Spirits

Wedding Cake

Seafood Menu upgrades

Customised Printed Menu's

Disk Jockey / Master of Ceremonies

Projectors

Floral arrangements for every table

Styled Bridal Table

Nova on the Grange



STUZZICHINI – APPETISERS

Antipasto Della Casa

An antipasto platter with thinly sliced prosciutto di parma, pancetta, salami di casa, grana padano parmigiano and provolone cheese

Olives Fritte

Olives sautéed with cherry tomatoes, shallots, olive oil, Sambuca, honey and a touch of chilli

Pane di Casa

Traditional Italian style bread

STARTERS

Casarecce alla norma

A scroll type pasta with eggplant, San Marzano tomato, garlic, chilli, topped with fresh ricotta cheese

Spaghetti aglio e olio

Spaghetti with fresh chilli, garlic, parsley and extra virgin olive oil

MAINS (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 Maryland

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

DESSERT

Panna cotta or Seasonal Fruit Platters

SILVER PACKAGE

5 hour Reception
4.5 hours unlimited beer, wine & soft drink package
Dedicated Event Manager to plan and oversee your wedding day
Bridal host for your event
Access to the grounds for photographs
Easel for your supplied welcome sign or seating chart
Long or Round tables with complimenting chairs
Four course menu served by executive wait staff
Customised menu for any guests with dietary requirements
Your supplied cake cut and served to your guests
Cake table and gift table
Cake knife and toasting glasses
Italian Espresso & Tea
In-house sound system and microphone for your supplied MC and music
Bridal suite for the duration of your Reception
Pillar Candles

OPTIONAL UPGRADES

Spirits
Wedding Cake
Seafood Menu upgrades
Customised Printed Menu's
Disk Jockey / Master of Ceremonies
Projectors
Floral arrangements for every table
Styled Bridal Table

Nova on the Grange



STUZZICHINI – APPETISERS

Antipasto Della Casa

Antipasto platter with thinly sliced prosciutto di parma, pancetta, salami di casa, grana padano parmigiano and provolone cheese

Olives Fritte

Olives sautéed with cherry tomatoes, shallots, olive oil, sambuca, honey & a touch of chilli

Pane di Casa

Traditional Italian style bread

Fresh Jumbo King Prawns

Fresh Jumbo King Prawns served on a bed of ice served with fresh lemon wedges and seafood cocktail sauce

Calamari Fritti

Crispy salt & pepper calamari served with lemon and aioli

SECONDI (SELECT TWO)

Casarecce alla norma

A scroll type pasta with eggplant, San Marzano tomato, garlic, chilli, topped with fresh ricotta cheese

Spaghetti aglio e olio

Spaghetti with fresh chilli, garlic, parsley and extra virgin olive oil

Rigatoni Ragu

Tube pasta with twice cooked veal shank, onions, capsicum, carrots & celery in a rich napoletana sugo

Risotto Funghi

Aborio rice with porcini mushrooms, baby spinach, garlic and sage in a light cream sauce

MAINS (SELECT TWO)

Barramundi

Barramundi Fillet with seasonal vegetables and roasted potatoes

Scotch Fillet

250 gram Scotch Fillet with seasonal vegetables and roasted potatoes

Pollo Terranova

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

INSALATA – SALAD

Mixed Salad

Mixed leaf with tomato, cucumber, spanish onion & olives with balsamic vinegar & extra virgin olive oil

DOLCE – SWEET

Panna cotta or Seasonal Fruit Platters

GOLD PACKAGE

5 hour Reception
4.5 hour unlimited beer, wine & soft drink package
Dedicated Event Manager to plan and oversee your wedding day
Bridal host for your event
Access to the grounds for photographs
Customised table menus, welcome sign and seating chart displayed on an easel
Long or Round tables with complimenting chairs
Three course premium menu served by executive wait staff
Customised menu for any guests with dietary requirements
Your supplied cake cut and served to your guests
Cake table and gift table
Cake knife and toasting glasses
Italian Espresso & Tea
In-house sound system and microphone for your supplied MC and music
Bridal suite for the duration of your Reception
Pillar Candles

OPTIONAL UPGRADES

Spirits
Wedding Cake
Seafood Menu upgrades
Customised Printed Menu's
Disk Jockey / Master of Ceremonies
Projectors
Floral arrangements for every table
Styled Bridal Table



STUZZICHINI – APPETISERS

Antipasto Della Casa

Antipasto platter with thinly sliced prosciutto di parma, salami di casa, grana padano parmigiano and provolone cheese

Freshly Shucked Natural Oysters

Freshly Shucked Natural Oysters served on a bed of ice served with vinaigrette

Fresh Jumbo King Prawns

Fresh Jumbo King Prawns served on a bed of ice served with fresh lemon wedges and seafood cocktail sauce

Calamari Fritti

Crispy salt and pepper calamari served with lemon and aioli

Cozze Napoletana

Black Mussels in a light napoletana sauce

Pane di Casa

Traditional Italian style bread

Olives Fritte

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

PASTA (SELECT TWO)

Gnocchi Napoletana

Soft potato dumplings cooked in a napoletana sauce

Casarecce alla norma

A scroll type pasta with eggplant, San Marzano tomato, garlic, chilli, topped with fresh ricotta

Rigatoni Ragu

Short wide tube pasta with slow cooked osso bucco napoletana sauce

Risotto Funghi

Aborio rice with porcini mushrooms, baby spinach, garlic sage in a light cream sauce

MAINS (SELECT TWO)

Rolled Porchetta

Porchetta with Italian herb stuffing served seasonal vegetables and roasted potatoes

Lamb Shank

Slow cooked lamb shank with roasted potatoes and red wine jus

Grilled Salmon

Baked Salmon with seasonal vegetables and roasted potatoes

Scotch Fillet

250 gram Scotch Fillet with seasonal vegetables and roasted potatoes

DOLCE – SWEET

Panna cotta or Seasonal Fruit Platters

GOLD MENU

THE GRAND SIGNATURE PACKAGE

5 hour Reception

4.5 hours unlimited spirits, beer, wine & soft drink package

Dedicated Event Manager to plan and oversee your wedding day

Bridal host for your event

Access to the grounds for photographs with use of The Grange Wedding Cart

Customised table menus, welcome sign and seating chart displayed on an easel

Long or Round tables with complimenting chairs

Premium Cutlery and Glassware

Four course premium menu served by executive wait staff

Customised menu for any guests with dietary requirements

Your supplied cake cut and served to your guests

Cake table and gift table

Cake knife and toasting glasses

Italian Espresso and tea

Styled bridal table

Signature Centrepieces and table numbers

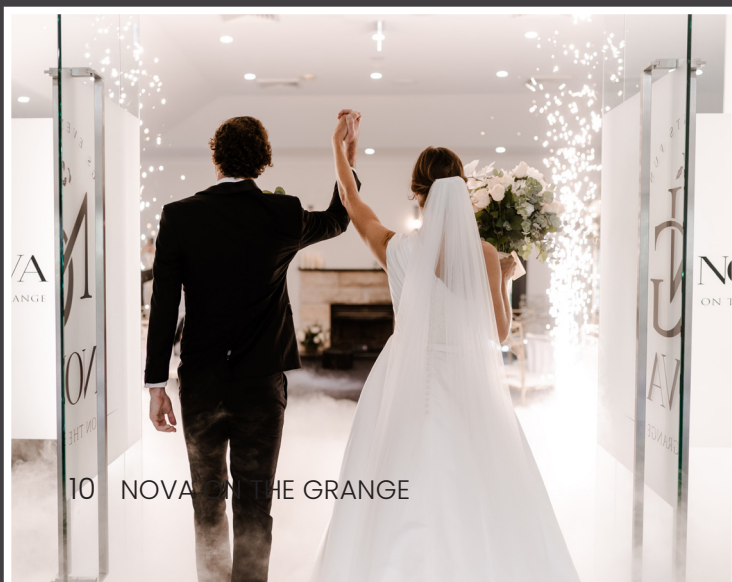
Disc Jockey/Master of Ceremonies with your chosen selection of music

Bridal suite for the duration of your Reception

Projector

Customised Printed Menu's

Pillar Candles



STUZZICHINI – APPETISERS

Antipasto Della Casa

An antipasto platter with thinly sliced prosciutto di parma, pancetta, salami di casa, grana padano parmigiano and provolone cheese

Freshly shucked natural Oysters

Freshly Shucked Natural Oysters served on a bed of ice served with vinaigrette

Fresh Jumbo King Prawns

Fresh Jumbo King Prawns served on a bed of ice served with fresh lemon wedges and seafood cocktail sauce

Zucchini Flowers

Zucchini flowers stuffed with ricotta and baby spinach

Garlic Prawns

Fresh prawns with sauteed garlic with cherry tomatoes, shallots and extra virgin olive oil

Cozze Napoletana

Mussels in a light napoletana sauce

Olives Fritte

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

Pane di Casa

Traditional Italian style bread

PASTA (SELECT ONE)

Spaghetti Marinara

Spaghetti with a selection of seafood in a San Marzano sauce

Gnocchi Napoletana

Soft potato dumplings cooked in a napoletana sauce

MAINS (SELECT TWO)

Rolled Porchetta

Porchetta with Italian herb stuffing, seasonal vegetables and roasted potatoes

Barramundi

Barramundi Fillet with seasonal vegetables and roasted potatoes

Scotch Fillet

250 gram Scotch Fillet with seasonal vegetables and roasted potatoes

Pollo Terranova

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

DOLCE – SWEET

Panna cotta or Seasonal Fruit Platters

SIGNATURE MENU

OUTDOOR



Perfect by Day

Say I do in the midst of beauty and joy in our elegant outdoor gazebo.

The outdoor Gazebo with breathtaking waterways and panoramic gardens, is the perfect backdrop to host your wedding ceremony.

When booking your wedding with Nova on the Grange, you will have access to the 25 stunning acres with manicured gardens and your very own personal wedding cart for your bridal photographs.

While your photographer captures your special moments, your guests can enjoy outdoor canape's and beverages prior to entering our exclusive venue.

CEREMONIES



Fresh And Beauty



LETS ORGANISE

NOTES

This image shows a blank sheet of white paper with horizontal brown ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



Nova on the Grange

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

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@novaonthegrange



@novaonthegrange