

TAKE ME  
VIEW OUR FUNCTION  
BANQUET PACKAGES

# NOVA ON THE GRANGE

FUNCTIONS - EVENTS - CELEBRATIONS

MAGAZINE



SCAN ME

**Set Menu Packages Brochure**

# 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*





# *Menu Packages*



# SET MENU ONE

\$55 Per Person

## 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

\$65 Per Person

## 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)

Select one of

### **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

### **Osso Bucco**

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

Select one of

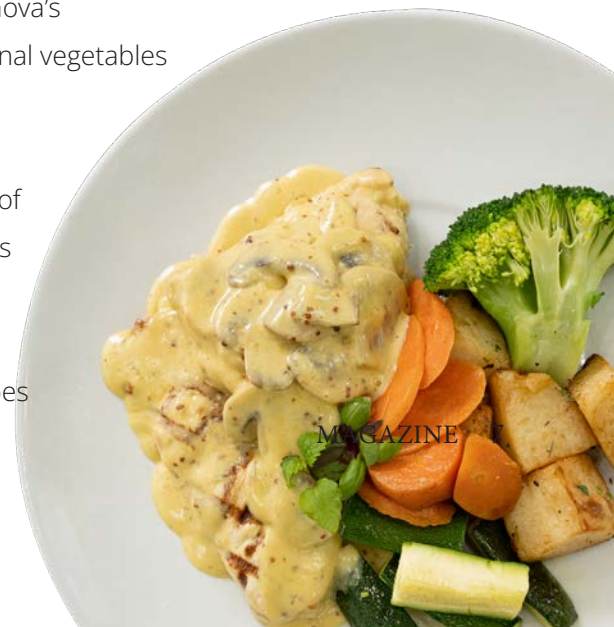
### **Pollo Terranova**

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

\$75 Per Person

## 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)

Select one of

### Spaghetti Marinara

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

OR

### Risotto Porcicini

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



# PIZZA PASTA MENU

\$48 Per Person

## STUZZICHINI - APPETISERS (TABLE PLATTERS)

### Garlic Pizza

### Bruschetta Pizza

## PIZZA SELECTION (CHOOSE THREE)

### La Margherita (V)

Tomato base, basil & mozzarella cheese

### La Tropicale

Tomato base, mozzarella, shaved ham & pineapple

### La Capricciosa

Tomato base, mozzarella, shaved ham, mushroom & olive

### La Vegetariana (V)

Tomato base, mozzarella, capsicum, eggplant, onion, mushroom, garlic, basil and rocket leaves

### Con Prosciutto

Tomato base, mozzarella, prosciutto, rocket leaves, parmesan cheese and walnuts

### Meat Lovers

Tomato base, mozzarella, salami di casa, shaved ham, Italian sausage, pepperoni, (BBQ is optional)

### La Pepperoni

Tomato base, mozzarella, pepperoni



## PASTA PLATTERS (CHOOSE TWO)

### 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

### Risotto Porcini

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

## SALAD

### Garden Salad





# SET MENU

## OPTIONAL ADD-ONS COLD AND HOT PLATTERS

<b>Sydney Rock Oysters</b>	<b>\$8.00pp</b>
<b>Fresg King Prawns</b> (17-20 prawns per kilo)	<b>\$9.00pp</b>
Served on a bed of rocket	
<b>Antipasto Della Casa</b>	<b>\$8.00pp</b>
With thinly sliced prosciutto, salami, grano padano Parmigiano, mixed olives, white anchovies	
<b>Cozze Terranova</b>	<b>\$9.00pp</b>
Black mussels sautéed in white wine, cherry tomato and basil pesto	
<b>Gamberi Alla Aglio</b>	<b>\$8.00pp</b>
Sautéed prawns with garlic, chilli and tomato sugo	
<b>Salt &amp; Pepper Calamari</b>	<b>\$7.00pp</b>
Crispy salt and pepper calamari lightly floured and fried served with lemon wedges & aioli	
<b>Polpetta All Mamma</b>	<b>\$6.00pp</b>
Homemade meatballs served in Terranova's traditional napoletana sauce	
<b>Zucchini Flowers (V)</b>	<b>\$7.00PP</b>
Lightly battered zucchini flowers filled with fresh ricotta & baby spinach	
<b>Croquette Di Mama</b>	<b>\$5.00pp</b>
Rice balls filled with parmesan, lightly crumbed and fried	
<b>Panacotta</b>	<b>\$5.00pp</b>
A Italian custard dessert, served with a berry coulee	
<b>Fruit Platters</b>	<b>\$5.00pp</b>
A selection of the freshest in season fruits	



# TAPAS MENU

\$80 Per Person

## **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



12 NOVEMBER ON THE GRANGE





# CHILDREN'S MENU

\$25 Per Child

*(Ages 2 - 12)*

## MAIN COURSE

**Make one selection from the items below - served individually**

### **Penne Bolognese**

Short tube pasta with bolognese pomodoro sauce

**OR**

### **Cottolette Di Pollo**

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

**Bookings over 150 adults children eat free**

MAGAZINE 13



NOVA

ON THE GRANGE

Beverage

# *Packages*



# DRINK PACKAGE'S

## SOFT DRINK PACKAGE \$10PP

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 \$25PP

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



# OUR ROOMS

## Milano Room

Welcome to our Milano Room overlooking the beautiful golf course.

Our private room is perfect for small events, corporate team bonding events, cocktail parties, or just a get-together with family and friends.

With a capacity of up to 30 guests, you can enjoy picturesque views while having a great time.

Book now and make your event unforgettable!

Size: Up to 30 guests

Private Room

Picturesque views



## Sienna Room

Welcome to our Sienna Room with a stunning 180-degree view of the golf course.

Our private room is perfect any event, from birthdays and baptisms to corporateluncheons and dinners.

With a capacity of up to 80 guests, you can enjoy picturesque views while celebrating your special moments.

Size: Up to 80 guests

Private Room

Picturesque views





## Ravenna Room

Looking for a perfect intimate space for your next event?

Look no further than our Ravenna Rooms! With a capacity of up to 130 guests, it's perfect for any occasion, from birthdays and baptisms or corporate luncheons and dinners, engagements or any milestone event.

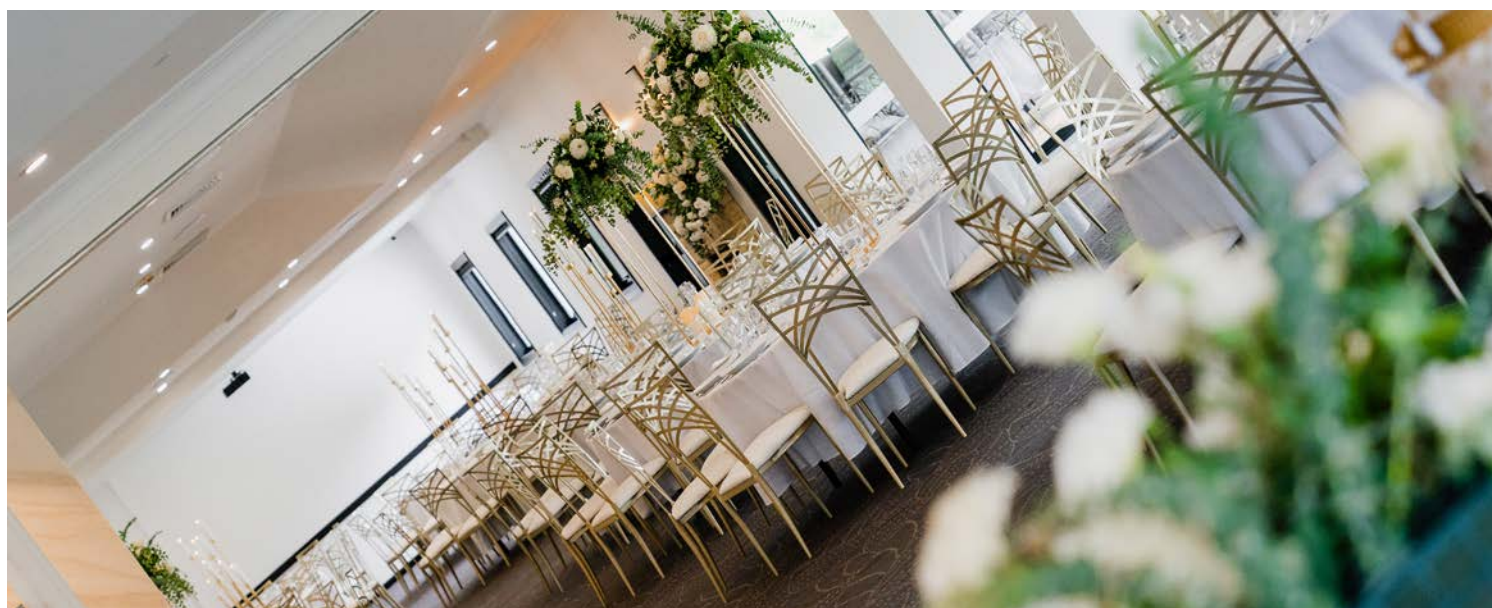
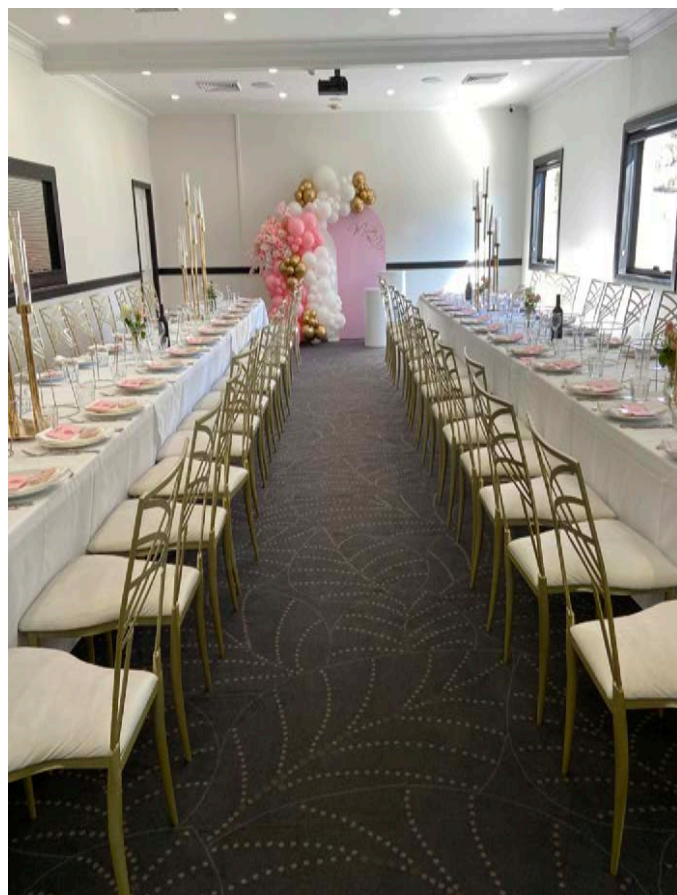
Enjoy access to a private bar, audio visual equipment, a cozy fireplace, and even a dance floor.  
Book now and make your event unforgettable!

Size: Up to 130 guests

Private room

Audio Visual

Access to bar



## Roma Room

Looking for the perfect intimate space for your next corporate or special event? Look no further than our Roma room, equipped with audio visual and versatile set up to suit your needs.

With balcony access and this space is perfect!

Size: 80 Guests

Private room





## Amalfi Room

The Amalfi room is a versatile space that can be used on its own or in conjunction with the Roma room. With a bridal table and dance floor, it's perfect for intimate events or larger gatherings. The stunning views and immaculate decor make it an ideal setting for any occasion. The room can accommodate up to 60 guests on its own or up to 140 when combined with the Roma room. It also features a private area audio-visual equipment, including two projectors.

Size: 60 stand alone 140 with Roma Room

Bridal Table

Private room

Audio Visual (2 x screens)aptisms

o corporate luncheons and dinners, engagements  
or any milestone event.

Enjoy access to a private bar, audio visual equipment,  
a cozy fireplace, and even a dance floor.

Book now and make your event unforgettable!

Size: Up to 130 guests

Private room

Audio Visual

Access to bar

Fire Place

Dance floor





**The Venue**

The whole venue can seat up to 300 people.  
Perfect for weddings, engagements and larger events.  
Fully equipped with bridal table, dance floor, audio visual including 3 projectors.  
Also beautiful gazebo area for pre wedding, proposals or ceremonies.

- Size: Up to 300 guests
- Audio Visual (3 x projectors)
- Access to bar
- Fire Place
- Dance floor
- Bridal table





Everything else  
you need to know

TALLIA



# ADDITIONAL INFORMATION

## Venue Availability

Please note: Our Set Menus are not available on special days including Melbourne Cup Day, Mother's Day, 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

Standard packages are for 4 hours with lunch arrivals from 12pm, dinner arrivals from 5:30pm.

Extensions can be granted, by speaking to your function co ordinator.

## 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 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 – 5pm.

Dinner: 5.30pm – 10.30pm.

Our standard packages are 4 hours, please speak to your function co ordinator about extensions.

## 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 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](mailto:info@novaonthegrange.com.au)

(02) 9820 4399



@novaonthegrange



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