

NOVA ON THE GRANGE ISSUE 3 2026

# *FORMAL*

THE TIME OF OUR LIVES

*PACKAGES*



2026  
*class of*

CONGRATULATIONS!

*Celebrate an Amazing Year*

# YEAR 6 GRADUATION PACKAGES

ON ARRIVAL:

## Garlic Bread

STUDENTS ALTERNATE MAIN: (SELECT TWO)

### Cotolette Di Pollo

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

### Chicken Parmigiana

Homemade chicken schnitzel topped with smoked ham, mozzarella cheese & Napoletana sauce with side of chips.

### Penne Boscaiola

Short tube pasta with bacon, mushroom & shallots in a light cream sauce.

### Spaghetti Polpetta

Spaghetti served in Terranova's traditional Napoletana sauce & topped with mamas homemade meatball.

ADULTS ALTERNATE MAIN: (SELECT TWO)

### Pollo Terranova

Pan fried chicken breast topped with a creamy mushroom sauce & a touch of seeded mustard.

### Beef Cheek

Slow cooked beef cheek in red wine, caramelized onion & celery in Terranova's traditional Napoletana sauce.

### Fettuccine Ragù

Fettuccine pasta in a rich sauce of slow cooked veal shank with onion, capsicum & carrots

### Penne Boscaiola

short tube pasta with bacon, mushroom & shallots in a light cream sauce.

DESSERT: (SELECT ONE)

### Chocolate cake

Served with vanilla bean gelato

### Vanilla Bean Panna cotta

Topped with passion fruit

### Duo Gelato

Unlimited Soft Drinks, Juice & water

Students \$45 PP  
Adults \$55PP

Inclusions:





## FORMAL PACKAGES

### STUZZICHINI - APPETISERS (TABLE PLATTERS)

#### **Garlic Bread**

*Oven baked garlic bread, parsley, rosemary & drizzled with extra virgin oil*

#### **Bruschetta**

*Fresh baked bread, diced tomato, garlic, oregano, basil, crumbled feta & drizzled with balsamic glaze & olive oil*

#### **Salt & Pepper Calamari**

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

### PASTA - RISOTTO (TABLE PLATTERS)

(Select one)

#### **Spaghetti Napoletana**

*Spaghetti served in Terranova's traditional napoletana sauce.*

#### **Penne Alla Norma**

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

#### **Penne Boscaiola**

*Short tube pasta with bacon, mushroom & shallots in a light Scream sauce.*

### MAINS - ALTERNATING MAIN COURSE

(Selected two)

#### **Beef Cheek**

*Slowly cooked beef cheeks in red wine, caramelized 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 roasted potatoes and mixed seasonal mixed vegetables.*

#### **Cotolette Di Pollo**

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

#### **Chicken Parmigiana**

*Homemade chicken schnitzel topped with smoked ham, mozzarella cheese & Napoletana sauce with side of chips.*

### DOLCE - SWEET (SERVED INDIVIDUALLY)

(Select one)

#### **Vanilla Bean Panna Cotta**

**Duo Gelato**

4 Hour package includes access to audio and visual, exclusive private room. Complimentary centrepieces.

*Unlimited Soft Drinks, Juice*  
**\$70 PP**



# *Nova on the Grange*

We are honoured to be considered for your school event. 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



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