

TAKE ME
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BANQUET PACKAGES

NOVA EVENTS

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.

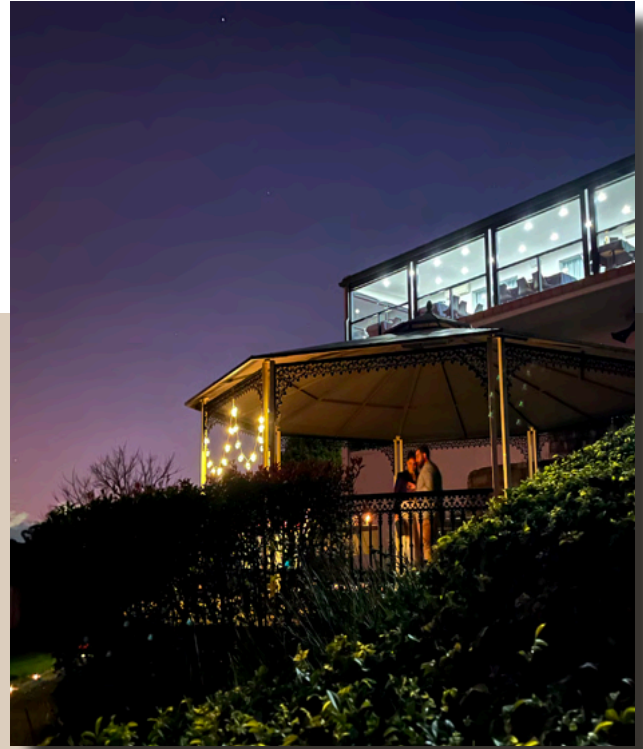


The Venue

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*



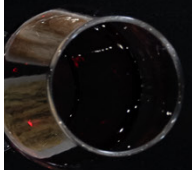
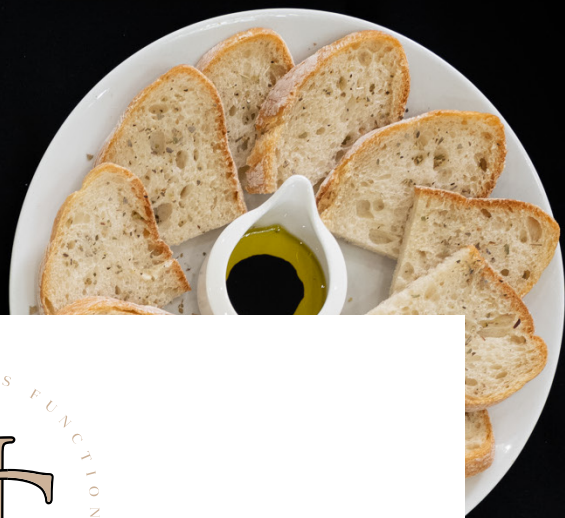
WEDDINGS EVENTS FUNCTIONS



NOVA

ON THE GRANGE

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

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

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

Spaghetti Marinara

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

OR

Risotto Porcini

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 Porcicini

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

SALAD

Garden Salad



SET MENU

OPTIONAL ADD-ONS COLD AND HOT PLATTERS

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





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

Cotolette Di Pollo

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

Bookings over 150 adults children eat free

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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.

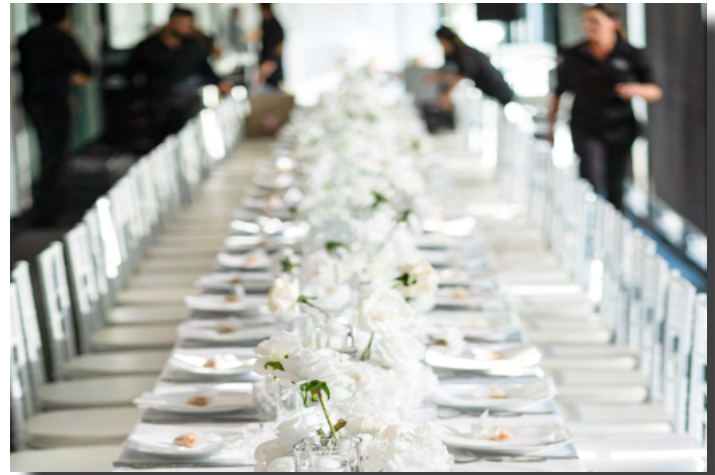
Our private room is perfect any event, from birthdays and baptisms to corporateluncheons and dinners.

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

Audio Visual



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) baptisms

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

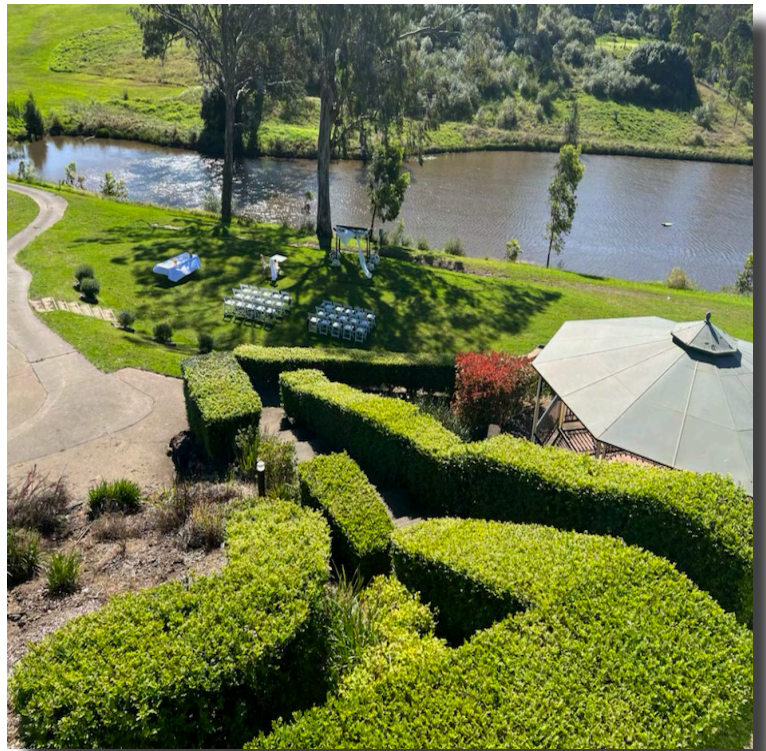
Dance floor



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





NOVA

ON THE GRANGE

Everything else
you need to know

TAMILIA

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.

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.

Deposits

A 20% deposit is required to secure your function booking and final balance to be paid 1 week prior to event.

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.

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.

Liquor License Conditions

All alcohol is served strictly under an on-premise liquor licenses and must not be removed from the premises. Any breach of this condition will result in the event organisers (hosts/guests) being liable for all applicable fines and penalties.

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.

Private Room

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 one week before 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.

Timings

Lunch: 12.00pm – 5pm.

Dinner: 5.30pm – 11.00pm.

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

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

No confetti/glitter or confetti/glitter filled balloons on tables. Nova on the Grange does not allow sparklers or candles where the flame is exposed. For safety reasons, any candles used must be enclosed in.

Approved glass containers that fully contain the flame.

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 on the day of the event as

Nova on the Grange will not accept responsibility for items remaining on the premises after this time.

We reserve the right to refuse entry to anyone not adhering to this condition.

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



NOVA

— ON THE GRANGE —

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

(02) 9820 4399



@novaonthegrange



@novaonthegrange