

NOVA ON THE GRANGE

# WEDDING

MAGAZINE

LET US  
PLAN  
YOUR  
SPECIAL  
DAY

WEDDING  
PACKAGES

ISSUE 2 2024

[WWW.NOVAONTHEGRANGE.COM.AU](http://WWW.NOVAONTHEGRANGE.COM.AU)



# 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

\$120pp

- 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

\$145pp

- 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



## 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

## \$170pp

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 \$205pp

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

Fireworks and Dry Ice

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**





# The Food

Tastes - Senses - Delicious

Our culinary delights take you on a journey to the heart of Italy, where every bite is a taste of authenticity, the freshest of seafood, the best cuts of meat will make your event like no other and your guests raving about it.

Our customisable menu's will cater to your very needs and cater to all dietary requirements. We pride ourselves on our food in our functions, what you are served in our award winning restaurant is what you'll enjoy on your wedding day. Its what separates us from the rest.

Join us for a experience that's as memorable as the event itself..

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# *The Venue*

Nestled on 25 picturesque acres, our venue provides the perfect backdrop for your wedding. Explore the beauty of nature while celebrating your unforgettable moments.

Five rooms can cater to any wedding size, small intimate events in our balcony room or 400 + venue for large events. Big or small Nova has you covered.



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# 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.

## *Fresh And*



## *Beauty*

# CEREMONIES



## GARDEN CEREMONY

### Inclusions-

- Up to 200 white chairs
- Arbour
- Florals
- Access to grounds for photo's
- Refreshment stations including water, juices and soft drinks
- 3 x Golf carts

### Canape

- Assortment of mixed sandwiches
- Mixed arancini balls
- Pork or beef or chicken sliders
- Vegetable spring rolls





LETS ORGANISE

LUCY





# *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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