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BANQUET PACKAGES

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Nova

EVENTS

HORSLEY PARK

SET MENU PACKAGE BROCHURE

NOVA EVENTS AT HORSLEY PARK

What To Expect

Nova Events is excited to announce coming this Spring/Summer a magnificent new venue at Horsley Park.

Horsley Park is close to home, Terranova Bar Restaurant became an institution in Horsley Park serving people for over 10 years and became widely renowned as the premium Italian restaurant in the area.

The brand opened Nova on the Grange and Terranova on the Grange in 2022, situated on the MacArthur Grange Golf Resort at Kearns. A multi purpose function centre, catering for all events of all sizes.

Following the success of Nova on the Grange, we can't wait to bring you a unique experience at this great new location.

We are currently taking enquiries for all function types for this Spring/ Summer and beyond. Speak to our team today. Call (02) 8706 7066





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Nova Event Centre by Terranova is proud to announce the opening of our newest premium event space in Horsley Park.

This location holds a special place in our story — it is where our journey first began in 2012.

After years of growth, expansion, and creating memorable experiences across Sydney, we are excited to return to where it all started with a stunning new venue designed to host celebrations of every kind.

With a spacious layout, elegant interiors, and the flexibility to cater for weddings, engagements, birthdays, corporate events, and special occasions, Nova Events Centre offers the perfect setting for your next event.

We look forward to welcoming both familiar and new faces as we begin this exciting new chapter.





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 special event. Its what separates us from the rest.

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

SET MENU 1 \$75pp

STUZZICHINI - APPETISERS (TABLE PLATTERS)

Garlic Bread

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

Marinated Olives

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

ANTIPASTO - ENTREE (TABLE PLATTERS)

Zucchini Flowers (V)

Lightly battered zucchini flowers filled with fresh ricotta & baby spinach drizzled with a balsamic vinegar

Croquette Alla Mamma (V)

Homemade parmesan & parsley filled rice balls

PASTA - RISOTTO (TABLE PLATTERS)

Rigatoni Alla Norma

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

Fettuccini Boscaiola

Fettuccini with bacon, mushrooms & shallots in a light cream 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 roasted potatoes and mixed seasonal vegetables

SALAD (TABLE PLATTERS)

Garden Salad

SET MENU 2 \$85pp

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

Marinated Olives

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 served with lemon wedges & aioli sauce

Garlic Prawns

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

PASTA - RISOTTO (TABLE PLATTERS)

Spaghetti Marinara

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

Risotto Porcicini

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

SECONDI - MAIN COURSE (SERVED ALTERNATIVELY)

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

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

DOLCE - SWEET (SERVED INDIVIDUALLY)

Panna Cotta

A Italian custard dessert, served with a berry coulee

SET MENU 3 \$95pp

STUZZICHINI - APPETISERS (TABLE PLATTERS)

Pane di Casa

Traditional Italian bread served with olive oil and balsamic glaze

Mediterranean Antipasto Della Casa (V)

Marinated mushrooms, thinly sliced grilled marinated egg plant, marinated sun-dried tomatoes, grilled marinated capsicum, marinated Sicilian olives, artichokes grilled zucchini and mixed cheeses, grana padano parmesigiano, provolone cheese

Pork Carpaccio

Thinly sliced pork belly, marinated with fresh lemon, extra virgin olive oil, a dash of vinaigrette & finished with fennel seeds, cracked pepper & fresh chilli

Fresh King Prawn

Cold fresh king prawns served on a bed of rocket

ANTIPASTO - ENTREE (TABLE PLATTERS)

Salt & Pepper Calamari

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

Polpetta All Mamma

Homemade meatballs served in Terranova's traditional napoletana sauce

PASTA - RISOTTO (TABLE PLATTERS)

Risotto Con Pollo

Arborio rice served with pan fried chicken, mushrooms, roasted pine nuts and baby spinach

Rigatoni Ragù

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

SECONDI - MAIN COURSE (SERVED ALTERNATIVELY)

Barramundi

Barramundi Fillet served with seasonal vegetables and roasted potatoes

Scotch Fillet

Premium cut Scotch Fillet with seasonal vegetables and roasted potatoes

DOLCE - SWEET SALAD (SERVED INDIVIDUALLY)

Tiramisu

Italian savoiardi biscuits soaked in coffee and Kahlua liqueur, layered with a fresh mascarpone cream

SET MENU 4 \$105pp

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

Marinated Olives

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

Salmon Carpaccio

Thinly sliced salmon, drizzled with fresh lemon, extra virgin olive oil, and fresh capers and cracked pepper

Fresh King Prawn

Cold fresh king prawns served on a bed of rocket

Sydney Rock Oysters

Freshly shucked Sydney Rock oysters served on a bed of ice with a side of vinaigrette

ANTIPASTO - ENTREE (TABLE PLATTERS)

Zucchini Flowers (V)

Lightly battered zucchini flowers filled with fresh ricotta & baby spinach, drizzled with a balsamic vinegar

Croquette Alla Mamma (V)

Homemade parmesan & parsley filled rice balls

Polpetta Alla Mamma

Homemade meatballs served in Terranova's traditional napoletana sauce

SECONDI - MAIN COURSE (TABLE PLATTERS)

Mixed Grill Platters

Marinated pork ribs, spatchcock, grilled tender chicken breast & char grilled scotch fillet.

Served with the chef's finest sauces (mushroom, pepper and gravy sauce)

Hot Seafood Platters

Char grilled marinated octopus, crispy salt and pepper calamari, balmain bugs, black mussels, grilled marinated jumbo king prawns and sweetened garlic prawns served in a hotpot

Caprese Salad

Thinly sliced buffalo mozzarella, with thinly slice truss tomato, fresh basil leaves with extra virgin olive oil finished with a balsamic glaze

DOLCE - SWEET SALAD (SERVED INDIVIDUALLY)

Fruit Salad

A close-up photograph of a bottle of Ernest Rapeneau Brut champagne chilling in a black StoneFish bucket filled with ice. The bottle's neck is wrapped in gold foil with the brand name 'RAPENEAU' printed vertically. A label on the neck features a circular logo with the letters 'ER' and the word 'BRUT' below it. The main label on the bottle reads 'ERNEST RAPENEAU'. The bucket is black and has the 'StoneFish' logo and name printed in gold on its side. In the background, there are blurred white bowls containing food, suggesting a dining setting.

Packages

DRINK PACKAGES

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

COFFEE & TEA \$4pp

- Short Black
- Macchiato
- Tea

BEER, WINE & SOFT DRINK PACKAGE \$35pp

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
- Macchiato
- Tea

BUNDLED DRINKS PACKAGE \$60

Beer Wine and Soft drink package plus Spirits Package
Spirits Included

- Bourbon
- Scotch
- Vodka



Our Rooms

Step into an extraordinary event space designed to captivate from the very first moment.

Guests are welcomed by a magnificent grand entrance walkway, creating a breathtaking arrival experience that leads into a beautifully appointed venue featuring elegant long tables and perfectly styled round tables, thoughtfully arranged to create an unforgettable atmosphere.

Step into an extraordinary event space designed to captivate from the very first moment. Guests are welcomed by a magnificent grand entrance walkway, creating a breathtaking arrival experience that leads into a beautifully appointed venue featuring elegant long tables and perfectly styled round tables, thoughtfully arranged to create an unforgettable atmosphere.

At the heart of the room, the main stage takes center stage, perfectly positioned with uninterrupted views across the venue and overlooking a spacious dance floor where cherished memories are made and celebrations come to life.

Suspended above, a collection of one-of-a-kind handcrafted chandeliers sparkles brilliantly, casting a warm glow throughout the space and adding a level of sophistication, luxury, and timeless elegance unlike any other venue.

Designed with both style and functionality in mind, the venue features two projector screens, a fully accessible bar, and wheelchair-friendly facilities, ensuring every guest enjoys complete comfort and convenience.

Whether you are planning your dream wedding, hosting a prestigious corporate event, launching a new product, celebrating a milestone occasion, or gathering for a special event, this versatile and beautifully designed space provides the perfect backdrop. Combining grandeur, elegance, and modern amenities, it is a venue where every occasion becomes a truly exceptional experience.

Size: Up to 350 guests depending on table configuration



Main Ballroom

Welcome to our Venezia Room.

Our private room is perfect for small or medium size events. Milestone events such as baptism's, confirmations, birthday's, corporate team bonding events, cocktail parties, or just a get-together with family and friends.

With a capacity of up to 70 guests, with full audio and visual

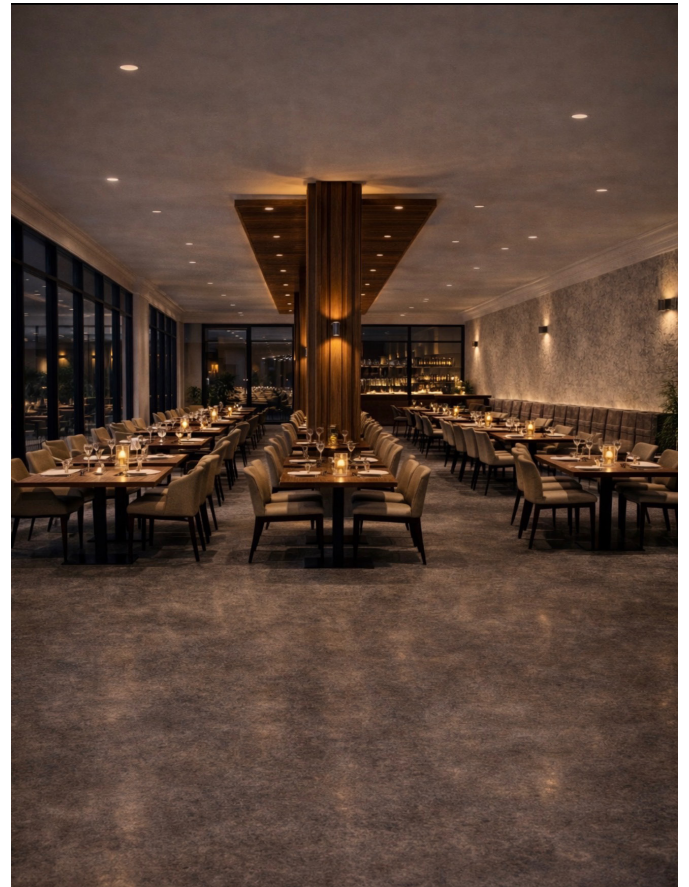
Book now and make your event unforgettable!

Size: Up to 70 guests

Venezia Room



The Terranova



Welcome to our Terranova Room.

Looking for a perfect intimate space for your next event?

Look no further than our Terranova Room!

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.

Book now and make your event unforgettable!

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 Events.

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 deposit is required to secure your function booking and final balance to be paid 2 weeks 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 Events does not permit external food or beverages to be brought onto the premises.

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 organises (hosts/guests) being liable for all applicable fines and penalties.

Responsible Service Of Alcohol

Nova Events 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 Events 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.

Timings

Lunch: 12.00pm – 5pm.

Dinner: 5.30pm – 11.00pm.

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

Insurance & Public Liability

Nova Events accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the event centre, prior to, during or after an event.

Delivery & Collection Of Goods

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

Please contact us on (02) 8706 7066 if you have any queries about any of the above details.



THE EXPERIENCE

YOU'VE BEEN WAITING
FOR IS COMING.

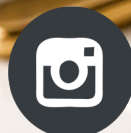
*We are honoured to be considered for your special day.
Should you have any questions or additional
requirements, please do not hesitate to contact our team.*

e. info@novaevents.com.au

ph. (02) 8706 7066



@novaonthegrange



@novaeventsau