

Nova Events

WEDDING MAGAZINE

VOLUME 1

WEDDINGS EVENTS FUNCTIONS



NOVA
EVENTS

WWW.NOVAEVENTS.COM.AU

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





A NEW CHAPTER
BEGINS SOON



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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..

Classic 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
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 Coffee & Tea
Bridal suite for the duration of your Reception

OPTIONAL UPGRADES

Fireworks and Dry Ice
Spirits
Wedding Cake
Seafood Menu upgrades
Customised Printed Menu's for table
Disk Jockey / Master of Ceremonies
Projectors
Floral arrangements for every table
Styled Bridal Table
In-house sound system and microphone for your supplied MC and music
Candelabra's
Welcome sign and Seating Chart

Nova Events



MENU

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

Bruschetta

Fresh pane di casa, diced tomato, garlic oregano, basil, crumbled feta, spanish onion & drizzled with balsamic glaze & extra virgin olive oil

PASTA - RISOTTO (TABLE PLATTERS)

Penne Alla Norma

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

Spaghetti aglio e olio

Spaghetti with fresh chilli, garlic, parsley and extra virgin olive oil

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 Maryland

Oven Baked marinated tender chicken maryland served with roasted potatoes and seasonal mixed vegetables

SALAD (TABLE PLATTERS)

Fruit Platters

Premium Wedding Package

\$ 140pp

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
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 Coffee & Tea
Bridal suite for the duration of your Reception

OPTIONAL UPGRADES

Fireworks and Dry Ice
Spirits
Wedding Cake
Seafood Menu upgrades
Customised Printed Menu's for table
Disk Jockey / Master of Ceremonies
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Floral arrangements for every table
Styled Bridal Table
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Candelabra's
Welcome sign and Seating Chart

Nova Events



MENU

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 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)

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)

Fettuccini Boscaiola

Fettuccini with bacon, mushrooms & shallots in a light cream sauce

Rigatoni Ragu

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

SECONDI - MAIN COURSE (SERVED ALTERNATIVELY)

Rolled Porchetta

Porchetta with Italian herb stuffing, seasonal vegetables and roasted potatoes

OR

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

AND

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

DOLCE - SWEET (SERVED INDIVIDUALLY)

Panna Cotta

A Italian custard dessert, served with a berry coulee

Prestige Wedding Package

5 hour Reception

4.5 hour unlimited beer, wine & soft drink package

\$160pp

Dedicated Event Manager to plan and oversee your wedding day

Bridal host for your event

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 Coffee & Tea

Bridal suite for the duration of your Reception

OPTIONAL UPGRADES

Fireworks and Dry Ice

Spirits

Wedding Cake

Seafood Menu upgrades

Customised Printed Menu's for table

Disk Jockey / Master of Ceremonies

Projectors

Floral arrangements for every table

Styled Bridal Table

In-house sound system and microphone for your supplied MC and music

Candelabra's

Welcome sign and Seating Chart



MENU

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 parmigiano, provolone cheese

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

Zucchini Flowers (V)

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

PASTA - RISOTTO (TABLE PLATTERS)- SELECT TWO

Risotto Con Pollo

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

Rigatoni Ragu

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

Fettuccini Boscaiola

Fettuccini with bacon, mushrooms & shallots in a light cream sauce

Gnocchi Pesto (V)

Homemade potato dumplings with in Terranova's homemade pesto sauce

SECONDI - MAIN COURSE (SERVED ALTERNATIVELY)

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

Lamb Shanks

Slowly cooked Lamb Shanks in Terranova's rich napoletana sauce

DOLCE - SWEET SALAD (SERVED INDIVIDUALLY)

Tiramisu

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

The Ultimate Wedding Package

(100 GUESTS MINIMUM)

\$220pp

Everything in place for your perfect embrace

All included & beautifully executed

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

Customised table menus, welcome sign and seating chart displayed on an easel

Long or Round tables with complimenting chairs

Five 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 Coffee 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 's

Customised Printed Menu's



MENU

STUZZICHINI - APPETISERS (TABLE PLATTERS)

Pane di Casa

Traditional Italian bread served with olive oil and balsamic glaze

Sliced Prosciutto di Parma & Burrata

A selection of thinly sliced prosciutto di parma, pancetta, salami di casa, grana padano parmigiano, provolone cheese

Salmon OR Pork Carpaccio

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

Thinly sliced pork belly, marinated with fresh lemon, extra virgin olive oil & finished with fennel seeds, cracked pepper & fresh chill

Marinated Olives

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

Fresh King Prawn

Cold fresh king prawns served on a bed of rocket

Sydney Rock Oysters

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

ANTIPASTO - ENTREE (TABLE PLATTERS)

Chargrilled Octopus

Tender smoky-charred octopus infused with garlic, olive oil, oregano, and fresh lemon

Salt & Pepper Calamari

Crispy salt and pepper calamari lightly floured 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

Rigatoni Ragu

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

Risotto all Gamberi

Aborio rice with King Prawns, white wine, garlic, finished with fresh herbs.

SECONDI - MAIN COURSE (TABLE PLATTERS) SELECT TWO

Lamb Shanks

Slowly cooked Lamb Shanks in Terranova's rich napoletana sauce

Barramundi

Barramundi Fillet served with seasonal vegetables and roasted potatoes

Scotch Fillet

Premium cut 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 SALAD (SERVED INDIVIDUALLY)

Fruit Platters or Tiramisu



Packages

DRINK PACKAGES

SOFT DRINK PACKAGE

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

BEER

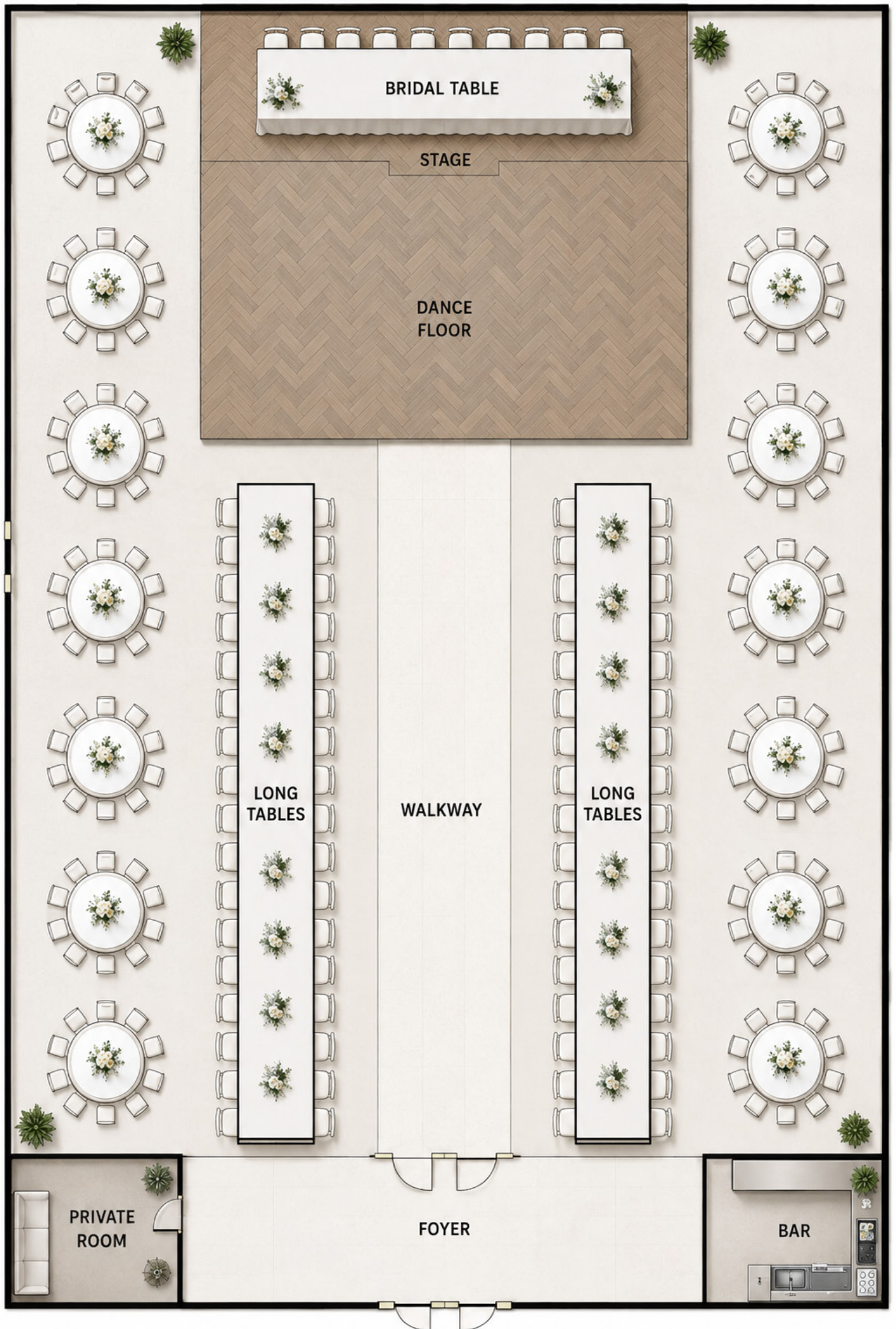
- Great Northern
- Corona
- Crown Lager
- Peroni Nastro
- Heineken
- Toohey's Extra Dry
- Cascade Light

WINE

- Red Wine Blend
- Sauvignon Blanc
- Moscato Coffee
- Short black
- Macchiatto

ADDITIONAL SPIRITS PACKAGE AVAILABLE ON REQUEST





The Space

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.

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 organisers (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.

TERMS AND CONDITIONS

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