

CONCA D'ORO

Weddings

Celebrating
50/ YEARS
OF MEMORIES

CONCAD'ORO • MONTAGE
CURZONHALL • OATLANDSHOUSEESTATE

NAVARRA

EST 1973

AFFORDABLE LUXURY IN ALL IT'S SPLENDOUR, INTRODUCING THE TIMELESS CONCA D'ORO



Renowned for timeless elegance and sophistication, the newly renovated multi-million dollar venue, Conca D'oro ensures your ultimate wedding aspirations are delivered perfectly. Conca D'oro prides itself on superior service, expert planners and elite cuisine. For over four decades, Conca D'oro has impressed clients and guests alike with its core values of service excellence and reputation which enables this prestigious founding venue to propel itself into the next decade. One of four highly awarded venues owned by Navarra, together with Montage Sydney, Curzon Hall and Oatlands House. Discover today, the magic that is Conca D'oro.



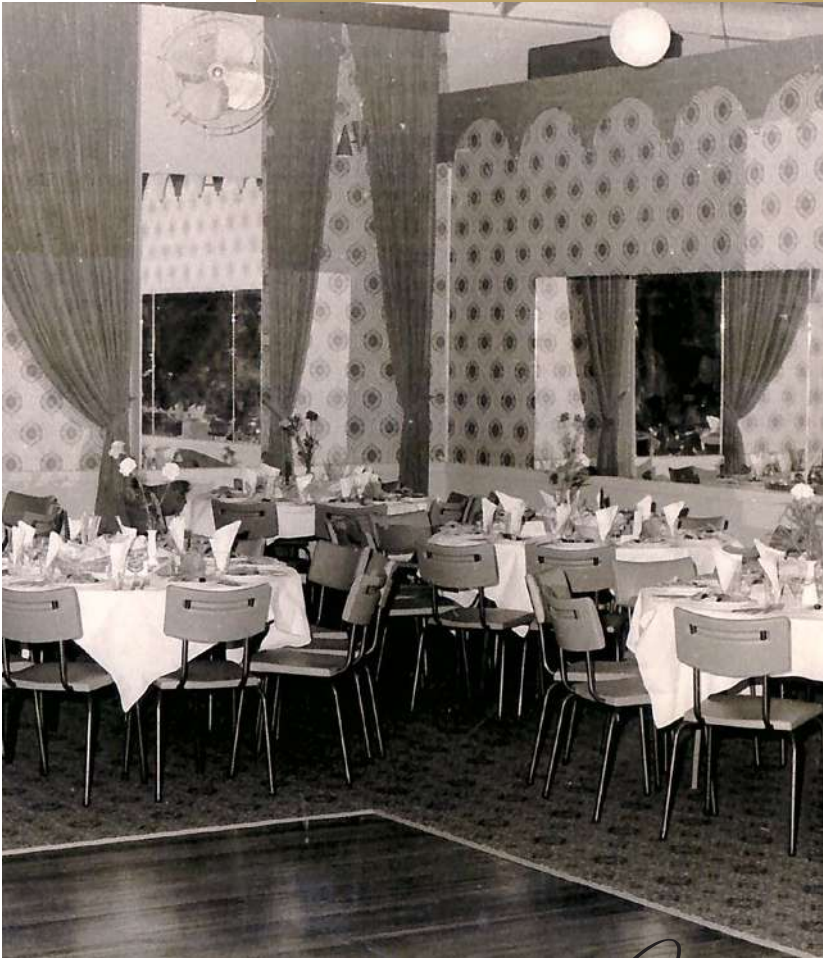
OFFICE HOURS
Monday – Friday 9am – 5.30pm
Saturday – Sunday 9am – 5.30pm
Evening consultations by appointment only.

CONTACT US
Please contact our Event Producers for further information on 02 9153 9932 or Email: concadoro@navarra.com.au

OUR LOCATION
269 Belmore Road
Riverwood NSW 2210
www.navarra.com.au

"The most important person to us is... you."

Founder Filippo Navarra OAM



OUR MISSION

Navarra strives to produce magnificent events that exceed the expectations of our clients. Our integrity, creativity and passion ensures each and every event is a unique and unforgettable experience.

HISTORY *Conca D'oro*

Conca D'oro thrives on the energy, passion and the spirit of innovation that CEO Filippo Navarra brought to the business when he founded the company in 1973. As a pioneer in the wedding industry, Filippo was instrumental in making five-star events available to everyone, and in the process has set the benchmark for today's standards in the hospitality industry. The success of Conca D'oro is based on a winning combination of providing clients with tailored planning, personalised service and world class cuisine. Today, Conca D'oro continues to ensure that each event is a unique experience and one that exceeds your every expectation.



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Conca Doro

brings you sophistication at every level. The venue’s colour palette is mixed with a blend of textural aesthetics. Together, they feature mesmerizing style and ultimate luxury.



- On site car parking for the convenience of your guests.
- Built in sound systems.
- Complimentary and private bridal suites.
- Three expansive and pillarless ballrooms
- Inbuilt parquetry dance floors.
- Tall ceilings featuring grand crystal chandeliers.
- Newly renovated in art-deco style.





Our Unique Spaces

THE CLASSIC BALLROOM P
Min 280 - Max 480 seated adults

As one enters the official newly refurbished Classic Ballroom, a plush interior is presented featuring a new room configuration, large art-deco mirror wall, a collection of sparkling vintage crystal chandeliers, raised bridal table, polished parquetry dance floor, art-deco patterned carpet, vaulted ceiling and spacious split level seating plan. This superb room sets a magnificent and lavish scene for your special event.

THE RENOIR P
Min 170 - Max 270 seated adults

The Renoir is entered via a contemporary white and black themed private foyer completed with a designer mirror console, plush seating, resplendent high ceilings, a radiant collection of crystal chandeliers, luxurious carpets, rich parquetry floors, grand wall mirrors and a stunning bridal table which all create a wonderful atmosphere for your event celebration.

THE REGAL P
Min 120 - Max 200 seated adults

Displaying elegance and charm, The Regal is ideal for boutique weddings. The private foyer is perfect for welcoming your guests in a relaxed and friendly surrounding and also provides a separate space to enjoy a coffee and chat away from the main event room. Intimate yet formal, The Regal features a polished timber dance floor, crystal chandeliers, two private foyers and an elevated VIP table.



THE DEN P
Min 30 - Max 50 seated adults

Elegantly styled, The Den is located on the lower ground of Conca D'oro, and is the perfect space for day-time, boutique styled events. Featuring a pillarless expansive space, occasional seating, contemporary dining table, sand timber floor, a collection of vintage decor, artwork and mirror details. Choose The Den for events such as pre-wedding luncheons or dinners, bridal showers, engagement parties and any other event you have in mind.



THE REGAL FOYER P
Max 40 seated adults

The Regal Foyer is situated on ground level of The Regal and features elegant lighting, ornate gilt framed wall mirror, black granite floor and a baby grand piano. It is the perfect space for those who wish to exchange their wedding vows in an intimate, modern setting.

- The Regal Foyer Ceremony Package Inclusions:
- \$600 - 1 hour ceremony
 - Ceremony hire*
 - 40 elegant pewter chairs
 - Table for signing of the register
 - 2 elegant pewter chairs for certificate signing

*Terms and Conditions apply to all ceremony packages. If you are not holding your reception with us, additional costs will apply.

LUNCH

Package

SUMMARY

- Luxurious Event Room
- Four (4) Hour Event (11am – 3pm)
- Three (3) Course Seated Menu from Trilogy Menu Selections ⓘ
- Unlimited Beverage Package
- Three (3) Complimentary Classic Additions 💎
- Complimentary on site car parking
- Event Producers to assist with your planning
- Concierge at main entrance to greet you.
- Canapés and refreshments served to your private bridal suite*.
- Red carpet entry
- Professional and friendly wait staff
- Room manager and host to assist you and your Bridal Party.

PRICING

Based on minimum number of adults per room

WEEKDAY	SATURDAY	SUNDAY
\$79pp	\$89pp	\$89pp

Please refer to your Event Producer for further information on adding a ceremony.

UPGRADE YOUR ENTREE:

3 x Sharing platters:

- Gourmet sharing pasta (T)
- Salt and pepper Calamari
- Gourmet Italian Antipasto

Add \$16 pp Alternate option for an entree upgrade.

*May not be applicable to all event rooms. Please refer to your Event Producer for further information. Inclusions on this page form part of your wedding package and are non-refundable not transferable.

MORE INFORMATION:

Ask about special offers and promotional dates, exclusive venue use and public holidays. Long weekend Sundays will be charged at Saturday rates. Room Minimum numbers apply. For every 10 guests below room minimum, a \$4 - \$8 price per person increase will apply. For Weddings booked in 2024, please add \$4 per person. For Weddings booked in 2025, please add \$8 per person. Children's prices 2-9 yrs \$79pp and Service Meals \$99pp. For further menu choices, please refer to the Menu Selections booklet.



SAMPLE MENU

APERITIF

Select from Menu Selections

Chilled Sparkling Cuvée

Served on arrival in champagne flutes.

ENTRÉE

Served Individually

Eggplant Involtini ⓘ

Two baked eggplant involtini with seasoned ricotta, parmesan cheese and sautéed mixed field mushrooms finished with a slow cooked tomato and basil sugo.

With traditional wood-fired Italian bread rolls with pure butter on tables.

MAIN COURSE

Served Alternately

Slow Cooked Beef Short Rib ⓘ

Slow cooked beef short rib with soy and sweet chili glaze, served on creamy potato mash, roasted cherry tomato and garlic seasonal greens.

Chicken Involtini with Spinach and Provolone ⓘ

Baked, free-range and corn fed fillet of chicken, filled with spinach and provolone, rolled and dusted with Italian pistachio crumb, served with silky smooth mash, sautéed broccolini and a white wine reduction.

DESSERT

Served Individually

Vanilla Bean Crème Brûlée ⓘ

Delicious vanilla bean crème brûlée garnished with Chef made biscotti and handmade toffee shards.

WEDDING CAKE

Your Wedding Cake

Cut and served on elegant table platters.

UNLIMITED ALCOHOLIC BEVERAGES

For the duration of event:

- Sparkling Leonard rd ‘villa 116’ brut cuvee
- Leonard rd ‘villa 116’ - semillon sauvignon blanc
- Leonard rd ‘villa 116’ - cabernet merlot
- Imported and Local Bottled Beers on request
- Santa Vittoria Sparkling Mineral Water
- Soft drinks, Juices, Vittoria barista made espresso coffee and herbal tea on request.

All carefully selected from the cellars of NAVARRA

MORE INFORMATION

Classic Additions form part of your event package and are non-transferable, non-refundable, non-redeemable for cash. *May not be applicable to all event rooms. Please refer to your Event Producer for further information.

Our quality produce and wines are carefully sourced from the different regions of NSW as we support our local providers. Therefore some items are subject to change but will be interchanged by a quality product.

NV SIGNATURE INCLUSIONS

- Setting of your stationery, event accessories and bonbonniere on your guest tables.
- Wedding event documents and planners including, trends, ideas, schedules and notes.
- Team of professional Event Producers to assist with all your event requirements.
- Stylish plate-ware and cutlery matched with new crystal glassware – champagne flutes, wine glass and water tumbler.
- Round banquet tables, pressed white/black linen tablecloths, folded napkins and designer chairs.
- Designer cake knife and toasting flutes.
- Cutting and serving of your wedding cake on elegant table platters.
- White Navarra guest signing book.
- Guest list displayed on entry.
- Elegantly skirted bridal table, gift and cake tables.
- Lectern and roving microphone for speeches.
- Special dietary requirements catered at no extra costs. Does not include Kosher meals.

💎 CLASSIC ADDITIONS

Choose Three (3) from the following:

- Guest Tables: Full length tablecloth in satin or organza.
- Chair Sashes: Professionally tied, satin or organza on chairs.
- Ceremony Voucher: \$300 voucher towards your ceremony.
- Elegance Range centrepiece per table: choose from Navarra range.
- Alternate Serves: for Entrée and Dessert courses.
- Bridal Table Décor: One (1) metre decadent seasonal floral arrangement OR Four (4) glass vases of seasonal florals with trailing tea light glass votives.
- DJ for Reception: (Minimum of 80 adult guests apply).
- Scattered Rose Petals: for your ceremony walkway.
- Chilled Sangria Aperitif: served on guest arrival.

TIMELESS SUMMARY

- Luxurious Event Room
- 5 1/2 Hour Event
- Four (4) Course Seated Menu from NV Menu Selections
- Unlimited Beverage Package
- NV Signature inclusions pg. 12
- Three (3) Complimentary Luxury Additions  pg. 13
- Complimentary on-site car parking
- Event Producers to assist with your planning



SAMPLE MENU

 Trilogy Menu Dish  Table Platter

APERITIF

Chilled Sparkling Cuvée

Served on arrival in champagne flutes.

ENTRÉE SERVED INDIVIDUALLY

Deconstructed Italian Antipasto

A selection of Italian antipasto delicacies including San Daniele prosciutto, double smoked ham, Sopressa salami, olive tapenade, basil pesto, cherry tomato, crushed olives, bocconcini with balsamic glaze. An Italian favourite.

With traditional stone-baked Italian bread rolls with pure butter on tables.

TAILORED COURSE

Select a Platter, Canapés or Pasta

Salt & Pepper Calamari Platter

Crispy fried young Hawkesbury calamari tossed in Chef's recipe of seasoned flour, shallot and garlic aioli.

Canapes served on arrival

Chef's selection of gourmet hot and cold canapes served on arrival together with your aperitif.

Individual Pasta

Orecchiette button pasta tossed with cherry tomatoes, kalamata olives and wilted baby spinach, garnished with roasted chorizo and crumbled Persian feta cheese and extra-virgin olive oil.

MAIN COURSE SERVED ALTERNATELY

Chicken Involtni with Spinach and Provolone

Baked-free range corn fed fillet of chicken filled with spinach and provolone, rolled and dusted with an Italian pistachio crumb served with a silky smooth mash, sautéed broccolini and finished with a white wine reduction.

Slow Braised Lamb Shoulder

Lamb shoulder with San Daniele prosciutto, slowly braised in aromatic classic herbs, resting on roasted sweet potato and green beans with a roasted garlic and rosemary jus.

DESSERT SERVED INDIVIDUALLY

Lotus biscoff cheesecake

Biscoff crumble and creamy cheesecake drizzled with decadent Lotus caramel. Enjoy the crunch, cream & caramel - everyone's favourite!

WEDDING CAKE

Your Wedding Cake

Cut and served on elegant table platters.

UNLIMITED ALCOHOLIC BEVERAGES

For the duration of event:

- Sparkling Leonard rd 'villa 116' brut cuvee
- Leonard rd 'villa 116' - semillon sauvignon blanc
- Leonard rd 'villa 116' - cabernet merlot
- Imported and Local Bottled Beers on request
- Santa Vittoria Sparkling Mineral Water, Soft drinks & Juices
- Vittoria barista made espresso coffee and herbal tea on request.

All carefully selected from the cellars of NAVARRA



SHARING SUMMARY

- Luxurious Event Room
- 5 1/2 Hour Event
- Signature Sharing Menu from NV Menu Selections
- Unlimited Beverage Package
- NV Signature inclusions pg. 12
- Three (3) Complimentary Luxury Additions  pg. 13
- Complimentary on-site car parking
- Event Producers to assist with your planning



SAMPLE MENU

 Trilogy Menu Dish  Table Platter

APERITIF

Sparkling White Wine

Served on arrival in champagne flutes.

THREE SHARING PLATTERS

SERVED PER GUEST TABLE

Salt & Pepper Calamari Platter

Crispy fried young Hawkesbury calamari tossed in chef's recipe of seasoned flour and shallot and garlic aioli, garnished with fresh parsley.

Gourmet Italian Antipasto Board

Gourmet Italian antipasto delicacies served on Navarra monogrammed timber board consisting of:

- Premium San Daniele Prosciutto
- Double smoked ham
- Mild sopressa salami
- Salami Cacciatore
- Marinated and grilled eggplant with balsamic
- Marinated & crushed Sicilian olives
- Fresh bocconcini
- Toasted Focaccia
- Truss cherry tomatoes

Fussili Pasta with Eggplant Siciliana

Fussili pasta tossed in slow cooked authentic Italian tomato sugo, black olives, char-grilled diced eggplant, fresh basil and garnished with shaved grana padano cheese.

With traditional stone-baked Italian bread rolls with pure butter.

MAIN COURSE SERVED ALTERNATELY

Slow Cooked Beef Short Rib

Slow cooked beef short rib with soy and sweet chilli glaze, served on creamy potato mash, roasted cherry tomato and garlic seasonal greens.

Chefs Choice Fish of the Day

Fresh from Sydney Seafood Market. Oven baked marinated fish of the day resting on silky garlic mash topped with crisp asparagus surrounded by Spanish onion, Roma tomato and extra virgin olive oil.

DESSERT SERVED INDIVIDUALLY

Deconstructed Cheesecake with Passionfruit

Freshly made upside down cheesecake topped with a crunchy buttered biscuit crumble, sweet passion fruit coulis, garnished with fresh berries, mint leaf and served in a goblet.

WEDDING CAKE

Your Wedding Cake

Cut and served on elegant table platters.

UNLIMITED ALCOHOLIC BEVERAGES

For the duration of event:

- Sparkling Leonard rd 'villa 116' brut cuvee
- Leonard rd 'villa 116' - semillon sauvignon blanc
- Leonard rd 'villa 116' - cabernet merlot
- Imported and Local Bottled Beers on request
- Santa Vittoria Sparkling Mineral Water, Soft drinks & Juices
- Vittoria barista made espresso coffee and herbal tea on request.

All carefully selected from the cellars of NAVARRA

PRICING

Based on minimum number of adults per room

Event Room	Min - Max Adults		Weekday	Friday	Saturday	Sunday
Classic Ballroom	280 - 480	from	\$109	\$119	\$139	\$129
The Renoir	170 - 270	from	\$109	\$119	\$139	\$129
The Regal	120 - 200	from	\$109	\$119	\$139	\$129
The Den	30 - 50	Please refer to your Events Producer				

MORE INFORMATION:

Ask about special offers and promotional dates, exclusive venue use and public holidays. Long weekend Sundays will be charged at Saturday rates. Room Minimum numbers apply. For every 10 guests below room minimum, a \$4 - \$8 price per person increase will apply.

For Weddings booked in 2024, please add \$4 per person. For Weddings booked in 2025, please add \$8 per person. Children's prices 2-9 yrs \$79pp and Service Meals \$99pp. For further menu choices, please refer to the Menu Selections booklet.

PRICING

Based on minimum number of adults per room

Event Room	Min - Max Adults		Weekday	Friday	Saturday	Sunday
Classic Ballroom	280 - 480	from	\$119	\$129	\$149	\$139
The Renoir	170 - 270	from	\$119	\$129	\$149	\$139
The Regal	120 - 200	from	\$119	\$129	\$149	\$139
The Den	30 - 50	Please refer to your Events Producer				

MORE INFORMATION:

Ask about special offers and promotional dates, exclusive venue use and public holidays. Long weekend Sundays will be charged at Saturday rates. Room Minimum numbers apply. For every 10 guests below room minimum, a \$4 - \$8 price per person increase will apply.

For Weddings booked in 2024, please add \$4 per person. For Weddings booked in 2025, please add \$8 per person. Children's prices 2-9 yrs \$79pp and Service Meals \$99pp. For further menu choices, please refer to the Menu Selections booklet.

NV SIGNATURE INCLUSIONS



- Setting of your stationery, event accessories and bonbonniere on your guest tables.
- Wedding event documents and planners including, trends, ideas, schedules and notes.
- Team of professional Event Producers to assist with all your event requirements.
- Stylish plate-ware and cutlery matched with new crystal glassware – champagne flutes, wine glass and water tumbler.
- Round banquet tables, pressed white/black linen tablecloths ,folded napkins and designer chairs.
- Professional and friendly wait staff.
- Room manager and host to assist you and your Bridal Party.
- Concierge at main entrance to greet you.
- Canapés and refreshments served to your private bridal suite*.
- Designer cake knife and toasting flutes.
- Cutting and serving of your wedding cake on elegant table platters.
- White Navarra guest signing book.
- Elegantly skirted bridal table, gift and cake tables.
- Lectern and roving microphone for speeches.
- Special dietary requirements catered at no extra costs. Does not include Kosher meals. See FAQ’s for details.

THREE COMPLIMENTARY LUXURY ADDITIONS

TIER ONE

Choose one (1) from the following:

- Bridal Table Décor: Decadent seasonal floral arrangement (1 metre) OR Four (4) glass vases of seasonal florals, with trailing tea light glass votives. *Min 80 adult guests apply.*
- Gift Table Theming Package: Wishing Well, Personalised signage in frame including your names, small posy of fresh florals, tealight votives on white pressed linen.
- Chauffeured getaway car to CBD location.
- Professionally tied satin or organza sashes on elegant chairs.

TIER TWO

Choose one (1) from the following:

- \$200 Cake voucher. *Min spend of \$700 applies.*
- Two (2) Kings Tables with 14 guests each, dressed with white linen tablecloth.
- Alternate serves for Entrée and Dessert.
- Guest full length tablecloths: satin OR organza.
- \$200 Photo booth Voucher, *Min spend of \$990 applies.*
- One (1) Barman for the duration of your event

TIER THREE

Choose one (1) from the following:

- Premium range table centrepieces: For half of your guest tables. The remaining half of centrepieces must be purchased through "Styled By Navarra".* Ten (10) Guests per table is required. Terms & Conditions apply.
- Dry ice for bridal waltz. *Min 80 guests apply.*
- Professional DJ for your reception. *Min 80 adult guests apply.*
- Chef’s selection of Canapés on arrival.
- NV On-Arrival Experience: Choose Chilled Sangria OR Frozen Daiquiris.
- NV Supper Experience: Choose Italian Donuts OR Italian Pizza.

MORE INFORMATION ON LUXURY ADDITIONS

Luxury Additions form part of your event package and are non-transferable, non-refundable, non-redeemable for cash. *May not be applicable to all event rooms. Please refer to your Event Producer for further information. These inclusions are not part of NV LUXE.

LIMITED EDITION

EXCLUSIVE PACKAGE

LIMITED TO 10 PER YEAR

Soirée

EVENT DURATION

6.5 hours

INCLUSIONS

- Luxurious Event Room
- Custom designed Menu Experience
- Select from NV Menu Selections
- Unlimited Beverage Package
- Complimentary on site car parking
- Event Producers to assist with your planning

Four (4) Complimentary Soirée Additions:

- Professional DJ for Parts Two and Three.
- Guest tablecloths; full length satin or organza.
- Cocktail tables available for canapé service.
- Dry ice effect for first official dance.

PRICING

Based on minimum number of adults per room

Min Adults	Weekday	Saturday	Sunday
220 adults	From \$179pp	From \$229pp	From \$189pp

MORE INFORMATION:

A minimum of 220 adult guests applies, for numbers under 220 please enquire with your event producer.

Ask about special offers and promotional dates, exclusive venue use and public holidays. Long weekend Sundays will be charged at Saturday rates. Room Minimum numbers apply. For every 10 guests below room minimum, a \$6 - \$10 price per person increase will apply. For Weddings booked in 2024, please add \$5 per person. For Weddings booked in 2025, please add \$10 per person. Children's prices 2-9 years \$79pp and Service Meals \$99pp.

As this is a custom package, each part of this experience will be allocated particular spaces to accommodate the package.



PART ONE

Approx. 1 1/2 hours

WELCOME CANAPÉS AND BEVERAGES

Enjoy the afternoon sunset while your guests mingle with welcome drinks and canapes

MENU

Chef's selection of four (4) roaming canapés:

- Tartare of tuna with yuzu compressed watermelon and wasabi avocado puree.
- Lobster, aioli and shredded iceberg lettuce in charcoal buns.
- Mini prosciutto and roast vegetable roulade.
- Crispy saffron arancini.

CHAMPAGNE BAR

Bottomless Leonard Rd Sparkling Cuvée served in champagne flutes.

POP-UP WINE BAR

Shiraz Cabernet & chilled Semillon Sauvignon Blanc Pop-Up wine bar.



PART TWO

Approx. 4 hours

EVENT ROOM REVEAL AND SIT-DOWN DINING

Welcome your guests into the dining room for a seated meal and formalities.

ENTRÉE Served individually

Smoked Salmon Rouleau

Lightly grilled zucchini ribbons brushed with a fresh capsicum crème bound in layers of smoked salmon with rocket oil.

Traditional wood-fired Italian bread rolls with pure butter on tables.

MAIN COURSE Served alternately

Char Grilled veal Scotch Fillet on the bone

SAMPLE MENU

Char-grilled grain fed and marinated MSA grade veal scotch fillet on the bone accompanied by purple sweet potato, baked potato & pumpkin with a rich fig jus reduction topped with rocket & parmesan.

Chicken Involtini with Zucchini & Truffle Oil

SAMPLE MENU

Baked free-range fillet of chicken involtini filled with zucchini & infused truffle oil, topped with prosecco cream, served on parmesan mash, fresh seasonal vegetables.

YOUR FORMALITIES

- Formal bridal entry.
- Speeches and special toast.
- Cutting of your wedding cake.
- First dance for bride and groom.



PART THREE

Approx. 1 hour

THE PARTY CONTINUES WITH GOURMET SUPPER STATIONS

Includes delicious dessert and savoury stations leaving your guests happy and content.

LIVE DESSERT STATION*

Choose **One (1)** from the following:

- Cannoli Bar
- Roaming Nutella Pizza
- Italian Doughnut Bar
- Crème Brûlée Bar

LIVE SAVOURY STATION*

Choose **One (1)** from the following:

- Cheese Toasties
- Patatine Fritte with Truffle Salt
- Arancini Bar
- Spaghetti Aglio Olio Bar
- Roaming Italian Pizza

*Some Food Stations are served roaming.

UNLIMITED ALCOHOLIC BEVERAGES

For the duration of event and uniquely selected:

- Sparkling Leonard rd 'villa 116' - brut cuvee
- Leonard rd 'villa 116' - semillon sauvignon blanc
- Leonard rd 'villa 116' - cabernet merlot
- Imported and Local Bottled Beers on request
- Santa Vittoria Sparkling Mineral Water, Soft drinks & Juices
- Vittoria barista made espresso coffee and herbal tea on request.

All carefully selected from the cellars of NAVARRA

GOURMET

Food Stations



GRAND ANTIPASTO FROM \$28 PP

Together with the coordinators, allow the Executive Chefs of Navarra to design a gourmet antipasto display inspired by ingredients sourced from Italy. Inclusions; cured cold cuts presented on NV boards, wood-fired artisan bread, lush fresh herbs, seasonal produce, char grilled vegetables, a selection of formaggio and much more.



DUMPLING BAR FROM \$15 PP

Exclusively hand made by the Chefs, our dumplings are filled with fresh ingredients sourced from select providers. Once created, each dumpling is handled with care and finished by steaming. Enjoyed with dipping sauce.



FRESHLY SHUCKED OYSTERS FROM \$14 PP

Sourced from the Hawkesbury River and Port Stephens Oyster Harbor, these succulent treasures are freshly shucked on the day of your event, served with strawberries and styled with props especially chosen by the Chef's of Navarra.



PAELLA STATION FROM \$16 PP

Navarra's paella station truly does make a statement! Inspired by the authentic flavours of Spain and Italy, this sumptuous Mediterranean dish is prepared live by Executive Chef using a giant paella pan, finished with fresh herbs and aromatics; served à la minute.



ARANCINI BAR FROM \$12 PP

Show your guests true Italian hospitality with this homemade classic. These delicious risotto balls are coated in golden crumbs and filled with your choice of ragout, saffron or ricotta and spinach.

SANGRIA BAR FROM \$14 PP

Have your guests enjoy a blend of brandy and red wine, orange juice with crisp apple and citrus slices. A traditional Spanish sangria is a crowd pleaser which is delicious and refreshing.

ESPRESSO MARTINI BAR FROM \$15 PP

Enjoy a rich, indulgent and creamy cocktail that will definitely impress your guests! Our NV signature coffee blend is shaken with a smooth and creamy liqueur.

DECADENT CHOCOLATE STATION FROM \$14 PP

When it comes to decadence, one cannot surpass the delicacy of chocolate. Indulge your sweet tooth and enjoy a selection of homemade chocolate chards, triple chocolate fudge and your favourite bar.

CANNOLI BAR FROM \$12 PP

Crisp fresh cannoli shells filled with either chocolate, ricotta and vanilla served with fresh strawberries. Serve as additional course at dessert.

ITALIAN DOUGHNUT BAR WITH NUTELLA FROM \$12 PP

Treat your guests to indulgent deep fried doughnuts with an Italian crunch followed by a smooth and silky nutella filling served hot and fresh.

CRÈME BRÛLÉE BAR FROM \$12 PP

Bonjour! Bring a taste of France to your event with a live crème brûlée station. Our Chefs will caramelize your brûlée with open flame as an interactive experience enjoyed by all.



MENU

Selections

NV menus exclusively created by our Executive Chefs incorporating fresh ingredients and the finest of sourced produce. Unlimited Beverages for duration of event & uniquely selected: Sparkling Cuvée, Red and chilled White Wines from the Cellars of Navarra, Imported and Local bottled beers on request, soft drinks, Italian mineral water, juices, barista-made espresso coffee and herbal tea on request - refer to your package for full details. Special dietary requirements catered at no extra costs. Does not include Kosher meals.

ENTRÉES

Deconstructed Italian Antipasto

A selection of Italian antipasto delicacies including San Daniele prosciutto, double smoked ham, Sopressa salami, grilled eggplant and zucchini, Caprese salad and brushed with balsamic glaze.

Prawn and Victorian Scallop Shell

Victorian scallop shell filled with sautéed scallops and prawns with a red pepper and sherry vinegar creme served on a fluffy pillow of mashed potato and fresh rocket leaves.

Succulent Lamb on Roast Eggplant

Slowly roasted succulent southern lamb marinated in fresh garden herbs, served on grilled rosemary infused eggplant, with a minted lemon yoghurt dressing surrounded by semi sun dried tomatoes and fresh rocket leaves. ***Surcharge applies.

Warm Roast Duck Salad

Individually served warm salad of slices of roasted duck breast tossed with kipler potato, green beans, rocket and cherry tomato laced with toasted almonds finished with seed mustard dressing. *Upgraded entrée: add \$4pp

PASTA

Spinach and Ricotta Ravioli with Italian Sugo

Fresh ravioli parcels filled with spinach and ricotta with a traditional slow cooked basil Napolitana sauce finished with cherry tomatoes.

Casarecce with Veal Osso Bucco

Casarecce pasta tossed with slow cooked tender veal osso bucco ragout bound in a rich tomato sugo infused with basil and a hint of oregano.

Cannelloni with Ricotta and Spinach

Homemade fresh spinach and ricotta cannelloni slowly baked in a fresh tomato and basil sauce garnished with grated Grana Padano cheese and fresh basil leaf

Pumpkin Ravioli with Beurre Blanc

Ravioli filled with butternut pumpkin, creamy goats cheese and caramelised onion, tossed in a beurre blanc, garnished with sweet potato shavings.

PLATTERS

Gourmet Italian Antipasto

Gourmet Italian antipasto delicacies consisting of freshly sliced premium prosciutto crudo, double smoked ham, mild sopressa salami, thinly shaved mortadella, with marinated and grilled eggplant drizzled with balsamic, fire roasted capsicum julienne, marinated green miccio olives and fresh cherry bocconcini.

Freshly Shucked Oysters

Freshly shucked 'A-grade' Sydney Rock oysters (18) sourced from the crisp waters of the Mid North Coast served with fresh lemon wedges and Chef's special sauce dressing.

Salt and Pepper Calamari

Crispy fried young Hawkesbury calamari tossed in Chef's recipe of seasoned flour, shallot and garlic aioli, garnished with fresh parsley.

MAIN COURSE

Chicken Fillet with Sautéed Mushroom Risotto

Marinated and char-grilled breast of chicken with baby spinach and sautéed mushroom risotto, white wine and thyme jus, fresh seasonal vegetables.

Slow Cooked Beef Short Rib

Slow cooked beef short rib with soy and sweet chili glaze, served on creamy potato mash, roasted cherry tomato and garlic seasonal greens.

Fish Of The Day

Oven baked marinated fish of the day resting on a garlic mash and a capsicum ragout topped with crisp asparagus and a dill beurre blanc. *Chef's Choices: Barramundi, Swordfish, Salmon or John Dory.

DESSERTS

Raspberry-Su

Layered coconut sponge cake with vanilla mascarpone and fresh cream, fresh and freeze-dried raspberries, with pistachio crumb.

Chocolate Mousse

Decadent two tone layered white and dark chocolate mousse elegantly presented in a glass goblet garnished with house made honeycomb pieces.

Deconstructed Cheesecake

Freshly made upside down cheese cake topped with a crunchy buttered biscuit crumble, sweet passion fruit coulis, garnished with fresh berries and mint leaf.

Banoffee Pie

A delightful rich classic English dessert pie, buttery tart shell, creamy caramel, fresh banana and whipped cream.

WINE

Selections



T Trilogy Menu Dish **P** Table Platter

FAQS

This page is designed to assist you with a series of frequently asked questions and venue information. We welcome you to call your Event Producer for further details.

TO BOOK YOUR EVENT

To confirm your booking, please contact your Event Producer, who will create a booking agreement for you, outlining your agreed date, event room, timings, price per head, minimum numbers and package inclusions, as well as our full terms and conditions. Your Booking Fee and signed Booking Agreement must be received to secure your event.

The deposit amount is determined by the event room you are booking, which will be outlined in your Booking Agreement.

PAYMENTS

Your Booking Fee and signed Booking Agreement must be received to secure your event. This payment will be shown on your final invoice.

SECOND PAYMENT

Equivalent to your Booking Fee, is required eight months prior to your event date. Should you book your date within the eight month period, adjusted time lines will apply.

FINAL PAYMENT

Your final invoice will be generated upon your final confirmation of guest numbers and inclusions. All previous payments will be deducted leaving your current outstanding balance. The balance will be payable 14 days prior to your event. All payments can be paid by direct bank transfer (EFT) or credit card. Surcharges will apply.

PRODUCE INFORMATION

Our quality produce and wines are carefully sourced from the different regions of NSW as we support our local providers. Therefore some items are subject to change but will be interchanged by a quality product.



ROOM MINIMUM NUMBERS

All booking agreements are based on minimum room numbers. These numbers will be reflected in your Booking Agreement. Your final invoice will be based on your Booking Agreement with its event inclusions, guest numbers, pricing structures plus any additional predetermined items you have chosen to complete your event.

ARRIVAL TIMES AND EXCLUSIVITY

Our venue can operate more than one function per day or evening. As your wedding arrival is important to us, we stagger the entrance times of our events. All care is taken to ensure this however we cannot guarantee exclusivity. Your start and finish times are clearly stated on your Booking Agreement, you must not alter this time.

ALTERNATE SERVES

We offer a range of culinary cuisines to suit all tastes. If you require an alternate serve for entrée and dessert, please advise your Event Producer. Alternate servings for:

- One (1) course \$6pp.
- Two (2) courses \$8pp.

CHILDREN'S MEALS

\$79 - 2 to 9 years including 3-course children's menu of a pasta, children's main course and dessert, non alcoholic beverages.

SERVICE MEALS

Service meals are courtesy meals for your service staff e.g.. MC, Entertainers, DJ, Photographers and Videographers (service staff do not include the event waiters). All service staff must be provided with a meal. This is a full three course adult menu including beverages charged at \$99 per person.

DIETARY REQUIREMENTS

NAVARRA can cater for any special dietary requirements; including, but not limited to, vegetarians, vegans, coeliac, gluten free, food allergies, etc. These meals will be catered for at the same price per head as per your agreement. Please note, should your dietary numbers exceed more than 10% of your guest numbers, a 20% service charge will apply for these to cater for the high volume preparation required. Please note Kosher or other similar cultural meals will be a chargeable item.

MENU TASTING NIGHTS

NAVARRA, host an annual menu tasting evening throughout the year. This is a ticketed event. This evening is designed by our Executive Chefs and Event Producers to showcase menu items from our full menu selections (not your chosen menu) and the latest in styling trends from "Styled by NAVARRA". As a VIP client, you are invited to enjoy the experience of this superb evening and NAVARRA trademark hospitality. Prices start from \$109 per person.

CORKAGE | RSA | SMOKING LAWS

A corkage fee of \$2.50pp applies to any spirits supplied by clients to be placed on guest tables. A limit of one bottle per table is permitted at any one time.

Should the client wish to supply spirits to be served behind the bar, a minimum of two bartenders will be required to service this option adequately. This is charged at \$400 per bartender. Your final numbers will determine the number of bartenders required for your event. A maximum of four types of spirits will be permitted.

NAVARRA are bound by and strictly adhere to the NSW and local RSA, noise and smoking guidelines and laws.

BANDS, ENTERTAINERS, DRUMMERS & EXTERNAL SUPPLIERS

NAVARRA welcomes external suppliers and outside contractors into our venues however we ask that you ensure that they consult with NAVARRA Event Producers for access times, delivery of goods and installation information etc. NAVARRA must abide by strict noise guidelines and your bands must adhere to these policies for the comfort of your guests and other patrons. Prior to you booking external suppliers, please be aware that additional costs may apply for holding, installing, clean up and removal fees.

Please refer to your Terms and Conditions for full disclosure. All external suppliers and outside contractors

must have a valid Certificate of Currency, and sign and complete the NAVARRA Works Permit. Cultural events requiring drummers, please speak to your Events Producer before booking as restrictions apply.

The venue prohibits any external catering and external beverage suppliers.

DJ | MC

A professional DJ can be arranged for you for the duration of your wedding reception. DJ - from \$895. A professional MC can be arranged for the smooth running of your event. MC- from \$895.

AV REQUIREMENTS & SOUND ENGINEER

A sound engineer fee is applicable for outside contractors requiring the use of NAVARRA in built sound system. If the DJ is provided by NAVARRA, this fee is not applicable.

Set packages are available for your projector and screen requirements. Please note there is a AV operator cost starting from \$500 that will apply for the successful operation of this facility which is required 1 hour before and 30 minutes at the conclusion of the event. AV hire fees apply.

CANCELLATIONS

Should there be a cause to cancel your booking, NAVARRA must be notified in writing and cancellation fees will apply. Please see cancellation policies and fees as shown in your Terms and Conditions.

OVERTIME | EXTENSION

Please enquire with your Events Producer should you wish to extend the time of your event. Prices will be determined on event space and number of guests. Please refer to T&Cs.

PUBLIC HOLIDAYS

Long weekend Sundays are priced at Saturday rates. Surcharges will apply on public holidays. For more information on how to enjoy long weekend events, speak to your Events Producer.

CAR PARKING

Complimentary car parking is available for the comfort of your guests. Valued at \$35 per car, your guests will appreciate this convenience.



LUXE

BY NAVARRA

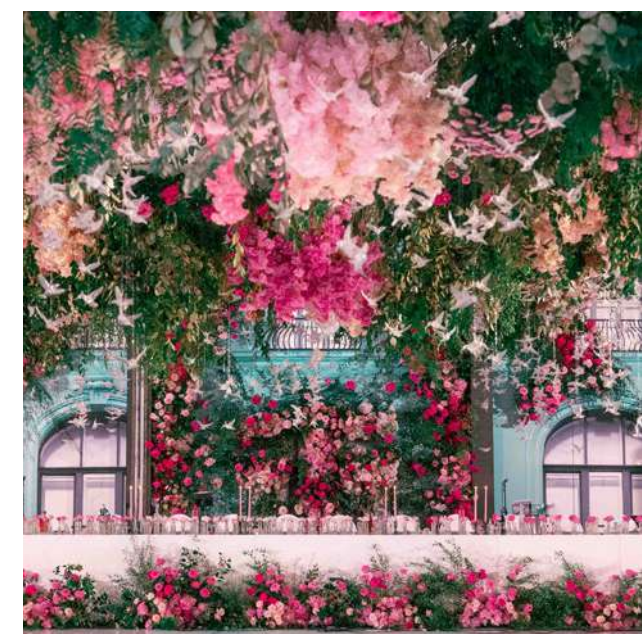
WITH MELISSA D'CRUZ
EVENT MANAGEMENT & STYLING

BESPOKE STYLING AND CUSTOM PACKAGES TO SUIT YOUR EVENT

In collaboration with one of Australia's leading wedding and event creators, NAVARRA and Melissa D'Cruz have partnered up to offer full wedding and event management including design, styling and coordination across all events from intimate to larger celebrations. Each wedding is approached from your perspective, so that your special day is uniquely styled to your wishes. To ensure your day is magical and stress free, our combined co-ordination and styling teams are available to ensure your every request is addressed.

ENQUIRE NOW

WWW.NAVARRA.COM.AU/LUXE



NOTES



NAVARRA

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