

NAVARRA VENUES
EST 1973

CATERING



BREATHTAKINGLY
BEAUTIFUL



Authentic Italian Dining At Your Door

A variety of delicious and contemporary menus draw inspiration from our Sicilian heritage, and passion for authentic flavours and fresh seasonal produce.

All catering is prepared and cooked by the reputable Navarra kitchen.

"With Love, from our kitchen to yours"

Chef Lorenzo

SERVICE EXCELLENCE

Catering by Navarra leverages over 50 years of culinary expertise to deliver exceptional catering services directly to your corporate events. Our elegantly crafted catering packages are ideal for any professional gathering, including corporate meetings, conferences, networking events, and company celebrations.



INFORMATION GUIDE

EVENT COORDINATOR

Your dedicated Event Coordinator will expertly recommend the types of roles needed including chefs, kitchen hands, supervisors, wait staff, bartender, and set up and pack down staff, the quantity of each, and their precise arrival and departure times. These tailored recommendations ensure an optimal guest-to-staff ratio to maintain world-class service that guarantees your guests are impeccably attended to throughout your event.

EVENT COORDINATOR FEES

A flat fee of \$1,500 + \$500 per site visit applies for comprehensive event management of your event. It includes a dedicated event coordinator throughout your event to ensure that it runs smoothly from start to finish. This fee is to be paid before the commencement of our service.

HIRE FEE

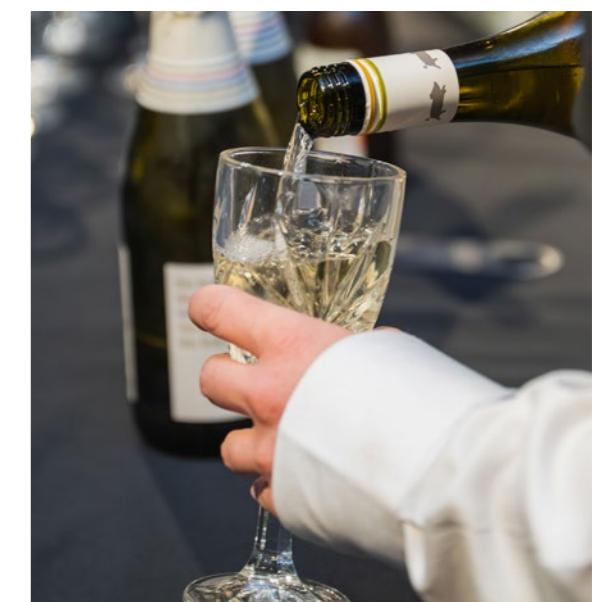
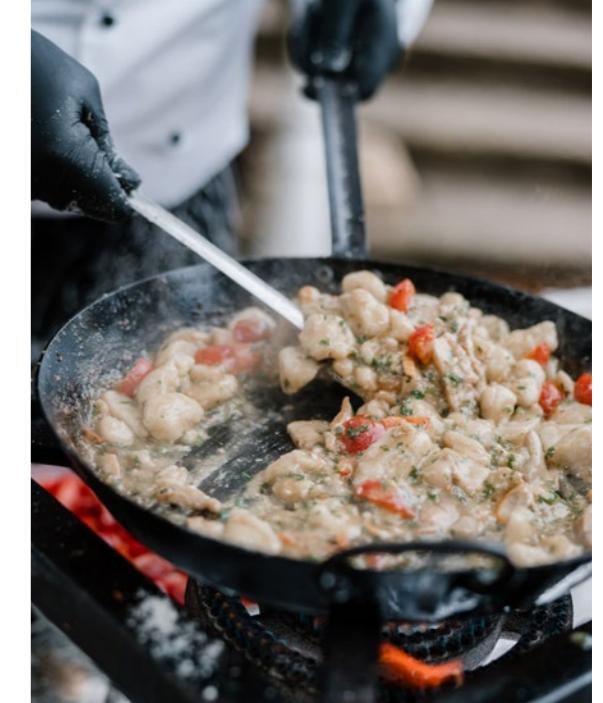
Navarra works with several trusted hire companies in Sydney.

Your Event Manager can add any of the following to your quote:

- Audio-Visual
- Styling
- Florals
- Entertainment
- Glassware
- Crockery
- Cutlery
- Linen
- Ice buckets
- Wooden banquet tables
- Table cloths
- Commercial kitchen equipment & benches

Delivery and collection costs for your hire order will be based on the requested delivery day and timeframe. Should any items be missing or damaged, the replacement costs will be billed to the client.

Catering enquiries are welcomed and assessed based on availability and suitability. To maintain our quality and service standards, enquiries are accepted at our discretion.



TERMS & CONDITIONS

- All prices exclude GST and are based on Monday to Friday pricing. Saturday and Sunday pricing to be discussed upon application.
- Food quantities are based on number of guests.
- 50% deposit required for confirmation of booking.
- Booking required within a minimum of 10 days prior to event. Book early to avoid disappointment.
- Cancellation — \$500 cancellation fee will apply up to 7 days prior to event. No refund from 7 days before event. Coordination and site/s visit fees are non-refundable.
- Delivery* — Should you require delivery of food, prices start from \$280
- Delivery to Sydney metro area only. Delivery includes food placements.
- Minimum spends apply for Public Holidays — subject to availability

CANAPÉ Packages

PACKAGE ONE FROM \$50 PER PERSON

PERFECT FOR A 2-HOUR EVENT

Select from the Hot and Cold Canapés section:

- Eight (8) Canapés from our menu

PACKAGE TWO FROM \$65 PER PERSON

PERFECT FOR A 2 TO 3 HOUR EVENT

Select from the Navarra Canapés Selection:

- Eight (8) Canapés from our menu
- Two (2) Substantial Canapés from our menu

PACKAGE THREE FROM \$80 PER PERSON

PERFECT FOR A 3 TO 4 HOUR EVENT

Select from the Navarra Canapés Selection:

- Eight (8) Canapés
- Two (2) Substantial Canapés
- One (1) Premium Canapé
- One (1) Dessert Canapé

ADDITIONAL EXTRAS

- Additional substantial: \$10 each
- Additional premium canapés: \$10 each
- Additional sweets: \$6 each
- Each of the additions require a minimum of 30 pieces each

POPULAR ADD-ONS

• Extra beverage package	• Kitchen hire
• Extra staff	• Theming/florals
• Equipment hire	• Audio visual equipment
• Additional transport	• Other
• Additional setup and packdown crew	



NAVARRA SELECTION

Canapés

COLD CANAPÉS

- Assorted Sushi Rolls With Pickled Ginger and Wasabi
- Peach Bruschetta, Whipped Goat's Cheese on Garlic Toast
- Freshly Shucked Oysters With Bottarga and Lemon Granita
- Tartare Of Tuna with Yuzu Compressed Watermelon and Wasabi Avocado Puree
- Prosciutto & Melon Skewettes
- French Stick Brushed with Garlic and Caramelised Onion, Whipped Goat's Cheese & Fresh Fig
- Zucchini, Pancetta and Parmesan Frittata

HOT CANAPÉS

- Spicy Roast Vegetable Skewers
- Wild Mushroom Risotto with Parmesan
- Chicken, Leek and Thyme Homemade Pies
- Pork, Veal and Fennel Homemade Sausage Rolls
- Prawn Wrapped In Guanciale Served with Saffron Aioli & Caper Dressing
- Goats Cheese, Pecorino and Pancetta Tart
- Crispy Mini Bolognese Arancini

SUBSTANTIAL CANAPÉS

- Creamy Buffalo Mozzarella with Danielle Prosciutto, Figs & Vincotto
- Ricotta Stuffed Zucchini Flowers with Kalamata Olives
- Chef's Homemade Wagyu Pattie with Fresh Milk Bun and Tasty Cheese
- Stuffed Mushroom and Truffle Arancini with Saffron Aioli Sauce
- Kingfish Crudo with a Campari Marinade, Shaved Baby Red Radish, Fennel & Seasonal Citrus
- Pumpkin Ravioli Tossed In A Rich Italian Style Basil Sugo and Parmesan Cheese

PREMIUM CANAPÉS

- Scrumptious Peking Duck Pancakes Served with Hoisin Sauce
- Parmesan & Panko Crumbed King Prawn Cutlets with Cornichon Aioli
- Seared Sesame and Pepper Crusted Sashimi Tuna Skewer with Cucumber Pickle, Soy Dressing
- Spiced Lamb with a Raspberry Served with a Red Currant Glaze
- Fresh Blue Swimmer Crab Salad Served On A Dainty Chinese Spoon

DECADENT SWEET CANAPÉS

- Freshly Piped Cannoli, Choices Of Chocolate, Ricotta & Pistachio
- Navarra's Decadent Authentic Tiramisu
- Navarra's Signature Glazed Fruit Tartlets
- Italian Style Mini Gelato Cones
- Toffee Glazed Profiteroles

PLATED DINING Packages

TWO COURSE MEAL

FROM \$75 PER PERSON

This menu is perfect for a light lunch or dinner

A Selection of either

- 1 Entrée and 1 Main course OR 1 Main course and 1 Dessert
- Italian wood fired bread rolls and butter included



THREE COURSE MEAL

FROM \$85 PER PERSON

Treat Your Guests To The Ultimate Dining Experience

A Selection of

- One (1) Entrée
- One (1) Main Course
- One (1) Dessert
- Italian wood fired bread rolls and butter included

ADDITIONAL EXTRAS

- Upgrade your package to an alternate drop allowing you to select 2 options from each category for an additional \$8 PP

TABLE SHARING PLATTER

- Add roast pumpkin with spinach, apple, goats cheese, roasted walnuts and honey for \$8 PP
- Add rosemary infused Italian potatoes with roasted red peppers at \$8 PP
- Add fresh mixed leaf salad with capsicum, fresh tomatoes, olives, red onion, cucumber, lemon, EVOO and oregano dressing at \$5 PP | ADD BURRATA FOR \$3 PP

All catering prepared and cooked by the reputable Navarra kitchen. Minimum required spend of \$5,000 includes food, beverage, staff, management fee, transport and other operational expenses.

Menu

ENTRÉE

BAKED CAMEMBERT FIELD MUSHROOM GF,V

Baked field mushroom filled with camembert cheese resting on rocket & parmesan salad drizzled with balsamic oil

BURRATA WITH WAGYU BRESAOLA

Fresh Burrata resting on a wagyu bresaola, baby beets, vincotto & extra virgin olive oil

DUKKAH SPICED SALMON GF, DF

Dukkah spiced pan-seared salmon resting on crushed avocado & Nicola potato, aioli, toasted crushed macadamia nuts, lemon wedge

EGGPLANT INVOLTINI WITH RICOTTA

V, GFO

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

KINGFISH CRUDO WITH CAMPARI DF, GF

Kingfish crudo with a campari marinade, shaved baby red radish, fennel & seasonal citrus

QUATTRO FORMAGGI TART V

A savoury scrumptious four cheese tart, topped with radicchio & rocket salad drizzled with a honey vinaigrette

PASTA (ENTRÉE OR MAIN)

CASARECCE WITH BEEF CHEEK RAGU

Casarecce pasta tossed with slow cooked tender beef cheek ragout bound in a rich tomato sugo infused with basil

GNOCCHI WITH CREAMY

SPINACH BASIL PESTO

Hand-rolled gnocchi with a creamy spinach & basil pesto, micro herbs & parmesano

ORECCHIETTE, CHORIZO, FETA & GARLIC SPINACH

Orecchiette button pasta tossed with cherry tomatoes, kalamata olives, wilted baby spinach, garnished with roasted chorizo, crumbled Persian feta & EVOO

PACCHERI WITH PORCINI MUSHROOM CRÈME

Mezzi paccheri tossed with porcini mushroom, roasted garlic, fresh crème, infused with Italian parmesano

PUMPKIN RAVIOLI WITH WHITE BUTTER SAUCE

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

Menu

MAIN COURSE

CHICKEN INVOLTINI WITH SICILIAN CRUMB

Fillet of chicken filled with spinach and provolone, dusted with Sicilian crumb, silky mash, seasonal greens, white wine reduction

PORK BELLY WITH KALE, PUMPKIN & CAPERS

Crispy pork belly, caramelised pumpkin puree, sautéed garlic kale, surrounded by raisin and caper jus

SLOW BRAISED LAMB SHOULDER

WITH PROSCIUTTO

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

SLOW COOKED BEEF SHORT RIB

Slow cooked four (4) hour beef short rib with soy & sweet chilli glaze, creamy potato mash, roasted cherry tomato & garlic seasonal greens

CHEF'S CHOICE FISH OF THE DAY

Oven-baked marinated fish of the day resting on silky garlic mash, crisp asparagus with Roma tomato, Spanish onion, and EVOO

DESSERT

APPLE CRUMBLE TART

Sweet butter tart shell with baked apple crumble, vanilla bean gelato & homemade butterscotch sauce

CARAMEL CRÈME BRÛLÉE TART

Delicious caramel crème brûlée tart garnished with burnt toffee

ITALIAN TIRAMISU TEARDROP

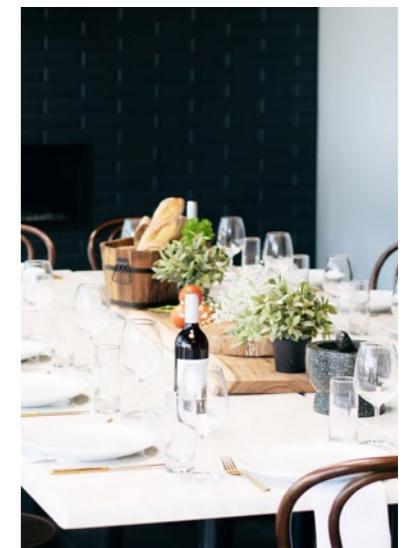
Coffee soaked sponge layered with mascarpone mousse, chocolate crumble served with chocolate sauce

TANGY LEMON TART & BERRY SALAD

Tangy lemon curd encased in a sweet buttery, tart with mixed berry compote & fresh berry salad

VANILLA BEAN PANNACOTTA WITH BERRY SALAD

Creamy vanilla bean pannacotta with mixed berry, meringue & fresh berry salad



A SENSORY DELIGHT EXPERIENCE



SENSORY DELIGHT EXPERIENCE

Immerse yourself in sensory splendour with this delightful station package, featuring our best-sellers: **A Taste of Europe, Live Paella Bar, and Live Italian Pasta Bar.** Customise your experience by adding more stations or swapping for others of equal value. The choice is all yours! Create your perfect culinary adventure with our Sensory Delight Experience.

PRICING

For two (2) stations from **\$60PP**

For three (3) stations from **\$85PP**



A TASTE OF EUROPE

FROM \$34 PP, PER STATION

Tantalise your guests with two or more of the following options specifically chosen from different regions in Italy.

- Sicilian Gnocco Fritto, an Italian favourite of lightly fried dough, to enjoy on their own or topped with Kalamata olive tapenade & tomato bruschetta, Parmigiano grattato
- Live Zucchini Flowers with Pecorino and drizzled honey
(option to substitute with Zucchini Fritters, if not in season)
- San Danielle Prosciutto, freshly shaved live for your guests to enjoy.
- Crafted Italian Nodini cheese made live by an authentic Italian cheesemaker.
(Cheesemaker cost is \$500 subject to availability)

LIVE PAELLA BAR

FROM \$30 PP

Take your guests on a European trip with authentic flavours of Spain. This sumptuous Mediterranean station is prepared live by an Executive Chef in a giant paella pan, complete with fresh herbs and aromatics; and served al la minute. Paella includes seafood, chicken and chorizo.

LIVE ITALIAN PASTA BAR

FROM \$30 PP

Enjoy a taste of Italia! Our chefs will present your guests with a traditional Italian pasta prepared live at your event. A collection of carefully selected produce, combined with the perfect assortment of herbs and Italian condiments will ensure your event has a truly authentic Italian experience.

Choose from:

- \$30PP Spaghetti aglio olio e peperoncino ⚡
- \$30PP Casarecce alla siciliana ⚡
- \$34PP Spaghetti caccio e pepe in Parmesan wheel
- \$32PP Penne with flaming vodka & prawns
- \$30PP Mezza paccheri with calamari Sugo ⚡
- \$30PP Italian macaroni and cheese ⚡

In the event of fluctuating market prices, produce quality and supply shortage, Navarra may be forced to increase prices for certain dishes to ensure we provide you with a menu that meets our high standards. In this instance, Navarra will also be able to suggest alternative options.

SAVOURY STATIONS



ITALIAN ARANCINI BAR. •

FROM \$27 PP

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

Ask about flavours of Arancini around the world: Indian, Italian and Spanish.



LIVE DUMPLING BAR

FROM \$31 PP

Ready to offer something different? Let your guests enjoy a traditional dumpling bar. Handmade by the chefs, our dumplings are filled with fresh ingredients. Once created, each dumpling is handled with care and finished by steaming, served with dipping sauce. A variety of prawn, pork and vegetable will be served.



• SELECT AS PER YOUR PACKAGE INCLUSIONS IF APPLICABLE

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SEAFOOD STATIONS



FRESHLY SHUCKED OYSTER BAR

FROM \$40 PP

Sourced from the Hawkesbury River and Port Stephens Oyster Harbour, these succulent treasures are freshly shucked on the day of your event, served chilled with assorted dressings.

Ask about upgrading with Caviar & Vodka - \$POA



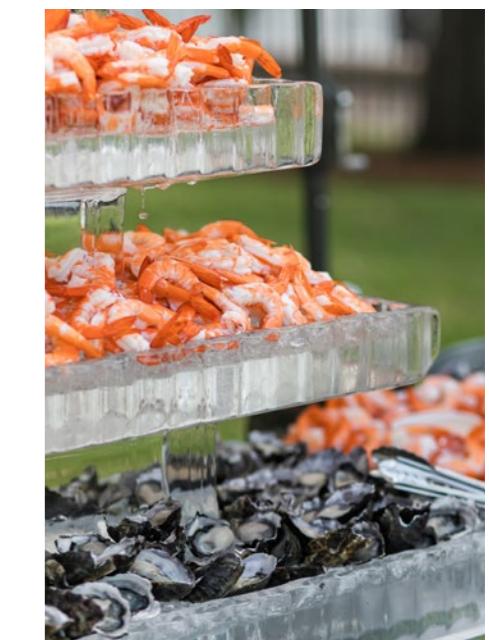
OYSTER NATURAL AND KING PRAWN WITH SALMON

FROM \$50 PP

Impress your guests with only the freshest produce straight from the sea. A cascading arrangement of ocean fresh king prawns with an assortment of perfectly selected condiments, coupled with fresh oysters natural and smoked salmon is the perfect addition to your Navarra event experience.

Seafood stations includes props & styling to showcase your seafood selection (excludes ice trays).

This station is served within the first hour of your event.



Please note: all seafood dishes are based on market prices

 SELECT AS PER YOUR PACKAGE INCLUSIONS IF APPLICABLE

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DESSERT STATIONS



LIVE CANNOLI BAR. •

FROM \$28 PP

Take your event to the next level with crisp and fresh cannoli shells piped live by our chefs. Your guests will enjoy either chocolate, ricotta or vanilla cannoli served with fresh strawberries.

But one cannoli is never enough!



ITALIAN DOUGHNUTS & MORE

LIVE ITALIAN DOUGHNUT BAR

FROM \$28 PP

Treat your guests to these mouthwatering Italian delicacies. Deep fried and coated in sugar.

LIVE BOMBOLONI BAR

FROM \$30 PP

A pleasing Italian style doughnut piped live with Nutella or fresh custard.



CREMA CATALANA BAR. •

FROM \$28 PP

Bonjour! Bring a taste of the Mediterranean to your event with a live crema catalana station. Our chefs will caramelise your crema catalana with open flame as an interactive experience enjoyed by all.

Includes 2 most popular flavours:

- Espresso
- Vanilla Bean



• SELECT AS PER YOUR PACKAGE INCLUSIONS IF APPLICABLE

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GLAMOROUS DESSERT STATION

FROM \$35 PP

THE GLAMOROUS DESSERT STATION INCLUDES:

Impress your guests with an indulgent and decadent arrangement of fine hand made desserts.

Your dessert station will be beautifully styled with props in your event room and will be a show stopping feature.

Add an additional dessert from \$4PP



GELATO CART

FROM \$1,200 PER CART

Everyone loves gelato! Treat your guests to a selection of authentic Italian gelato with traditional Italian recipes, where gelato is made best.



Choose four (4) from the following flavours

- Salted Caramel
- Chocolate
- Vanilla
- Pistacchio
- Mango
- Raspberry swirl
- Coconut
- Hazelnut - Noccioletta
- Cookies and Cream
- Hokey Pokey
- Lemon Sorbet
- Blood Orange Sorbet
- Strawberry Sorbet

PRICING

- 100 guests \$1200
- 200 guests \$1400
- 300 guests \$1600
- 400 guests \$1800

Served in cups

Cones - additional cost will apply

ATTENDANT COST STARTS AT \$120



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TEA AND COFFEE STATION

FROM \$10 PP, PER SERVICE PERIOD

Elevate your event with our Tea and Coffee Station Experience. Delight in a curated selection of premium teas and freshly brewed coffee, perfect for creating a cozy and inviting atmosphere.

BEVERAGE PACKAGE

3 HOURS | \$40 PP (ADDITIONAL HOURS START AT \$10 PP)

Enjoy Leonard Rd sparkling cuvée, red and chilled white wines from the cellars of Navarra, local and imported beers, Italian mineral water and a selection of soft drinks.

WINE

SELECTIONS

Whether you prefer a crisp white, a robust red, or a sparkling delight, our collection offers the perfect pairing for every palate and occasion.

OUR CURRENT SELECTION CAREFULLY SELECTED FOR YOUR EVENT

LEONARD RD 'VILLA 116'

Leonard Road wines have been lovingly crafted by the Calabria family for three generations. After spending five years apart, in 1934 Francesco Calabria wrote to his wife, Elisabetta, in Italy and asked her to join him in Australia. Together, they built Calabria Wines at Villa 116 on Leonard Road.

SPARKLING CUVÉE LEONARD RD 'VILLA 116'

SEMILLON SAUVIGNON BLANC LEONARD RD 'VILLA 116'

SHIRAZ LEONARD RD 'VILLA 116'



EXTRA INFORMATION

- Enjoy unlimited drinks for 3 hours with our beverage packages. If your event runs longer, your Event Coordinator can tailor the quote to fit your schedule perfectly.
- Our beverage packages include RSA-certified bartenders to ensure a smooth service. Your Event Coordinator will determine the number of bartenders needed and their schedule based on your event specifics.
- To enhance your experience, glassware and drink tubs are included with our beverage packages. Your Event Coordinator will advise on the best types and quantities and can seamlessly add these to your quote if required.
- A stylish bar setup or a beautifully clothed table, along with ice tubs, is essential for all beverage packages. If you don't have these, your Event Coordinator can effortlessly arrange rentals for you.
- Prefer to bring your own beverages? We can serve them under our liquor license for a flat fee of \$10 per person, ensuring everything is managed flawlessly.
- Flexibility is key with our beverage packages. Minor adjustments are usually approved at no extra cost, and any changes that incur additional costs will be transparently added to your quote.

WINE

UPGRADES

Enhance your dining experience with our premium wine upgrades. Our curated selection features exquisite vintages and varietals from renowned vineyards, perfectly paired to complement and elevate your meal.

LEVEL ONE \$6PP CHOOSE ONE FROM EACH CATEGORY

WHITE

TATACHILLA
Sauvignon Blanc
McLaren Vale SA

DAVID HOOK
Pinot Grigio
Hunter Valley NSW

RED

TATACHILLA
Shiraz Cabernet
McLaren Vale SA

DAVID HOOK
Shiraz
Hunter Valley NSW

SPARKLING

TATACHILLA
Brut NV Sparkling
McLaren Vale SA



LEVEL TWO \$12PP CHOOSE ONE FROM EACH CATEGORY

WHITE

PETALUMA
Chardonnay
Adelaide Hills SA

MUD HOUSE
SAUVIGNON BLANC
Marlborough NZ

RED

PETALUMA
Shiraz
Coonawarra SA

MUD HOUSE
Pinot Noir
Central Otago NZ

SPARKLING

GRANT BURGE 'PETITE BUBBLES'
Dry Sparkling
Barossa SA

YARRA BURN PREMIUM
Cuvée Brut
Yarra Valley VIC

LEVEL THREE \$17PP CHOOSE ONE FROM EACH CATEGORY

WHITE

GRANT BURGE 'VIGNERON'
Pinot Gris
Adelaide Hills SA

KATNOOK 'FOUNDERS BLOCK'
Chardonnay
Coonawarra SA

RED

GRANT BURGE 'VIGNERON'
Shiraz
Barossa SA

KATNOOK 'FOUNDERS BLOCK'
Cabernet Sauvignon
Coonawarra SA

SPARKLING

YARRA BURN SPARKLING VINTAGE
Pinot Noir Chardonnay Pinot Meunier
Yarra Valley VIC

GRANT BURGE
Prosecco
King Valley VIC

ADDITIONAL EXTRAS FOR \$3PP INCLUDE THIS ADDITIONAL EXTRA TO ANY PACKAGE

ROSÉ

DAYS OF ROSÉ
Rosé
McLaren Vale SA

COCKTAILS

FROM \$22 PP MAXIMUM OF THREE (3) SELECTIONS

MARGARITA ITALIANO

Disaronno, tequila, orange lime
juice and sugar syrup

APEROL SPRITZ

Aperol, prosecco and soda

ESPRESSO MARTINI

Espresso shot, kalua and vodka

NEGRONI

Campari, gin and sweet vermouth

LIMONCELLO SPRITZ

Limoncello, prosecco and soda

PALOMA

Tequila, lime juice and
grapefruit soda

AMARETTO LOVER

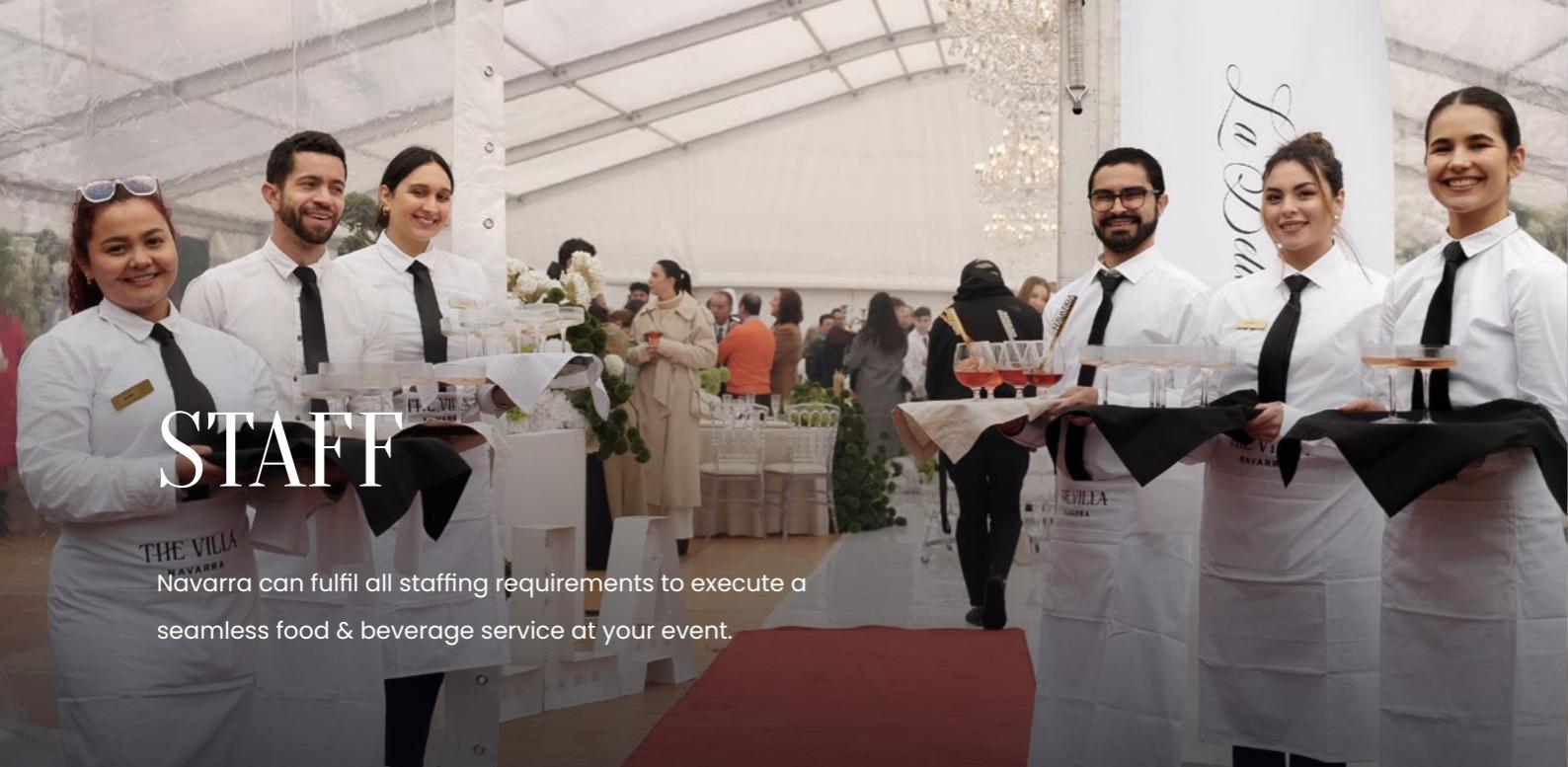
Disaronno, limoncello and
lemon juice

COSMOPOLITAN

Triple sec, vodka, cranberry juice
and fresh lime

TROPICANA

Malibu, prosecco, pineapple juice,
coconut syrup



STAFF

Navarra can fulfil all staffing requirements to execute a seamless food & beverage service at your event.

CHEF

- Mon-Fri \$80 per hour
- Sat \$85 per hour
- Sun \$95 per hour

KITCHEN ASSISTANT

- Mon-Fri \$55 per hour
- Sat \$65 per hour
- Sun \$75 per hour

SHIFT SUPERVISOR

- Mon-Fri \$90 per hour
- Sat \$100 per hour
- Sun \$110 per hour

SENIOR WAITER

- Mon-Fri \$80 per hour
- Sat \$85 per hour
- Sun \$95 per hour

MIXOLOGIST

- Mon-Fri \$85 per hour
- Sat \$95 per hour
- Sun \$105 per hour

BAR TENDER

- Mon-Fri \$80 per hour
- Sat \$85 per hour
- Sun \$95 per hour

There is a minimum of a four (4)-hour call out for all staff.

If your event location is outside our service area, your Event Coordinator will include a travel fee in your quote.

For events ending after 11 PM and located more than an hour drive from Sydney CBD, staff accommodation is required to ensure their safety. In this case, our Event Coordinator will discuss the details with you to ensure a smooth experience.



CATERING BY NAVARRA VENUES

NAVARRA VENUES

EST 1973

CONCA D'ORO | 269 Belmore Road, Riverwood | 02 9153 9932 | concadoro@navarra.com.au

LE MONTAGE | 38 Frazer Street, Lilyfield | 02 9555 6099 | lemontage@navarra.com.au

CURZON HALL | 53 Agincourt Road, Marsfield | 02 9887 1877 | curzonhall@navarra.com.au

OATLANDS ESTATE | 42 Bettington Road, Oatlands | 02 9683 3355 | oatlandsestate@navarra.com.au

VILLA NAVARRA | Southern Highlands | villanavarra@navarra.com.au



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