

NAVARRAVENUES

EST 1973

HOME & PRIVATE CATERING



BREATHTAKINGLY
BEAUTIFUL

AUTHENTIC CURATED DINING AT YOUR DOOR

A variety of delicious and flexible menus draw inspiration from our Italian 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

Navarra Venues Home & Private Catering brings over 50 years of catering expertise beyond the doors of our Sydney venues directly to you. Our stylishly designed Italian catering package is appropriate for any of your home entertaining events



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.

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.

EVENT COORDINATOR FEES

A \$500 per site visit may apply 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.



HOME CATERING EXCLUSIVE

GOURMET PACKAGE

FROM \$69 PER PERSON SERVED BUFFET STYLE

INCLUSIONS

- Gourmet antipasto sharing platter*
 - Grilled eggplant
 - Marinated capsicum
 - Bocconcini cheese
 - Grilled zucchini
 - Chef’s choice frittata
 - Grilled sweet potato
 - Salami, smoked ham, mortadella
 - Parmesan crust foccacia

**Vegetables subject to season*
- Two (2) gourmet sharing pastas
- One (1) main course served buffet style
- Four (4) sides included
 - Baked rosemary-infused potatoes
 - Chef’s fresh seasonal vegetables
 - Italian garden salad
 - Italian wood-fired bread rolls

** All catering prepared and cooked by the reputable Navarra Venues kitchen. Minimum spend applies.*



OPTIONAL ENTREÉ:

Talk to your event coordinator to discuss your choices.

SELECTIONS



GOURMET PASTA

CHOOSE TWO (2) FROM THE FOLLOWING:

- Penne with fresh tomato and basil
- Penne with garlic, basil and creamy pine nut sauce
- Casarecce siciliana, chunky tomato, grilled eggplant salsa and parmigiano
- Pasta al forno
- Pumpkin ravioli with creamy, white wine and mushroom sauce
- Authentic Italian Lasagna al forno
- Spinach and ricotta cannelloni with tomato and basil sugo
- Rigatoni with pork sausage, sage, chilli, chunky tomato
- Eggplant involtini with spinach and ricotta *GF*

** Additional pasta dishes from \$8 PP each*

MAIN COURSE

CHOOSE ONE (1) FROM THE FOLLOWING:

- Chicken scaloppini with creamy white wine and mushroom*
- Porchetta
- Chicken involtini rolled with breadcrumbs, garlic and cheese*
- Slow cooked beef short rib
- Grilled chicken breast with a slow cooked siciliana sugo
- Stuffed chicken with baby spinach cheese and mushroom
- Slow braised lamb shoulder
- Authentic Italian meatballs in tomato, basil and garlic sugo
- Lightly-crumbed chicken schnitzel with fresh lemon*

** Upgrade to Veal at \$3 PP each*

** Fish of the Day — add \$3 PP each*

*** Additional main courses from \$15 PP each*

UPGRADE OPTIONS

ADD-ONS

SALADS

- **Pear and Blue Cheese** +\$5 PP
Rocket, shaved parmesan and caramelized pear, walnuts and blue cheese dressing
- **Caesar Salad** +\$4 PP
Cos lettuce, garlic croutons, eggs, crispy pancetta caesar dressing
- **Greek Salad** +\$5 PP
Fresh greens, tomato, sheep’s milk fetta, fresh capsicum, cucumber, black olives and red onion

**All dressings provided.*



DESSERTS

- Fresh seasonal fruit platter +\$5 PP
- Assorted dessert petit fours +\$5 PP
- Cannoli +\$8 PP
- House-made tiramisu cake +\$8 PP

HIRE COSTS

- Chafing Dishes Includes burners \$70 per unit
- Waiters from \$350 for four (4) hours
- Bar staff from \$350 for four (4) hours



CULINARY EXPERIENCE



SIGNATURE LIVE STATIONS

Add a touch of theatre to your celebration with Navarra Venues’ bespoke live stations — where flavour meets performance. Watch our award-winning chefs bring your menu to life before your eyes with an impressive selection of interactive savoury, seafood, and dessert experiences. From sizzling gourmet creations to freshly baked delicacies, each station is designed to impress your guests and elevate your event into an unforgettable culinary showcase. Speak to your Event Coordinator for more information.

Scan the QR
Code to enquire



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*

2 HOURS	3 HOURS	4 HOURS	5 HOURS
\$28 PP	\$40 PP	\$50 PP	\$55 PP

Enjoy 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.

* MINIMUM 2 HOURS REQUIRED



EXTRA INFORMATION

- Enjoy unlimited drinks with our beverage packages.
 - Our alcoholic 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.
 - 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

* These wines are subject to availability. An equivalent replacement will be offered in this instance.



COCKTAILS

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

MARGARITA ITALIANO

Disaronno, tequila, orange lime juice and sugar syrup

PALOMA

Tequila, lime juice and grapefruit soda

APEROL SPRITZ

Aperol, prosecco and soda

AMARETTO LOVER

Disaronno, limoncello and lemon juice

ESPRESSO MARTINI

Espresso shot, kalua and vodka

COSMOPOLITAN

Triple sec, vodka, cranberry juice and fresh lime

NEGRONI

Campari, gin and sweet vermouth

LIMONCELLO SPRITZ

Limoncello, prosecco and soda

TROPICANA

Malibu, prosecco, pineapple juice, coconut syrup

STYLING

BESPOKE STYLING AND CUSTOM PACKAGES TO SUIT YOUR EVENT

In collaboration with one of Australia's leading wedding and event creators, Navarra Venues 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.

Scan the QR
Code to enquire



2026 - 2027 HOME CATERING

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



f @bynavarra

www.navarra.com.au

v.16.01.2026.12.24