WINTER SOIRÉE

LIMITED EDITION PACKAGE

NAVARRA

WINTER SOIRÉE

EXCLUSIVE PACKAGE - LIMITED TO 5 PER YEAR

EVENT DURATION

6.5 hours

INCLUSIONS

- Luxurious Event Room
- Custom Designed Menu with canapes, sit down and live food station experiences
- Select from NV Menu Selections
- · Cocktail tables available for canape party
- 6.5 hours Unlimited Alcoholic Beverage Package

FOUR (4) COMPLIMENTARY SOIREE ADDITIONS

- Professional DJ
- Guest Tablecloths, full length satin or organza tablecloths
- Dry Ice Effect for first official dance
- Fire Works for first official dance

ADDITIONAL INCLUSIONS

- Complimentary on site car parking
- Event producer to assist with your planning

Package Price: We will tailor a price based on your number of guests and preferred date



PART ONE

Approx. 1.5 hours

CANAPÉS AND BEVERAGES

Beverages on arrival

MENU

Roaming Canapés

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

- Penne with vodka and pink garlic cream.
- Lobster, aioli and shredded iceberg lettuce in charcoal buns.
- Crispy saffron arancini.
- Goats cheese and caramelized onion tarts.

Mulled Wine Bar

Spicy and fruit flavoured mulled wine, served

warm. A delectable acquired taste. perfect

for cooler nights.

Champagne Bar

Bottomless Sparkling Cuvée served in champagne flutes.

PART TWO

Approx. 4 hours

EVENT ROOM REVEAL AND SIT-DOWN DINING

Sit down 2-Course menu

ENTRÉE Served individually

Eggplant involtini SAMPLE MENU

with ricotta

Baked eggplant involtini with seasoned ricotta, parmesan cheese and sauteed field mushrooms, slow cooked tomato and basil sugo.

Traditional woodfired Italian bread rolls with pure butter on tables.

MAIN COURSE Served alternately

Slow cooked Beef SAMPLE MENU

Short Rib

Beef short Rib with soy and sweet chilli glaze, creamy potato, roasted cherry tomato with garlic seasonal greens.

Chicken Involtini with SAMPLE MENU **Spinach and Provolone**

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

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

GOURMET SUPPER STATIONS

Includes one dessert and one savoury station

LIVE DESSERT STATION*

Choose One (1) from the following:

- Warm sticky date pudding station
- Cannoli Bar
- Roaming Nutella Pizza
- Italian Doughnut Bar

LIVE SAVOURY STATION*

Choose One (1) from the following:

- Smoked Ham and Gruyère toasties
- Spaghetti in parmesan cheese wheel
- Patatine Fritte with Truffle Salt
- Arancini Bar

*Some Food Stations are served roaming.

UNLIMITED ALCOHOLIC BEVERAGES

For the duration of event and 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.





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Montage | 38 Frazer Street, Lilyfield NSW | 02 9555 6099 | montage@navarra.com.au
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