

EVENTS & *Occasions Intro*



OATLANDS HOUSE
NAVARRA VENUES



Oatlands House Welcomes All Events

For your next event, host it with the style and grandeur at the Georgian Manor; Oatlands House.

Oatlands House is ideally located only minutes from the Parramatta and the north western business districts, with 300 parking spaces and a number of versatile rooms for a variety of occasions.

With 5 opulently appointed and recently renovated rooms, we can cater for any event ranging from a small group of 10, **seated dining** for up to 570 guests, through to a **cocktail party** for 700 guests. Whether it's a conference, team building, charity fundraiser, or an opportunity to impress your clients, Oatlands House will create a 'unique corporate experience'.

Superb cuisine and personalised service are hallmark qualities of Navarra Venues Oatlands House and we are proud to offer our award winning breakfast, lunch and dinner menus freshly prepared by our executive chefs in our fully equipped kitchens. From half day to full day and evening events, Oatlands House offers both style and versatility.

We offer a variety of additional services to ensure the success of your event, including the use of an internationally rated 18 hole championship golf course. Our highly experienced staff are able to assist you in creating a unique experience for you and your guests.

Contact Oatlands House today for your personalised appointment.

CONTACT US

42 Bettington Road, Oatlands NSW 2117
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Oatlands Occasions One

ON ARRIVAL

Sparkling White Wine served on arrival

ENTREE (SELECT 1)

- Sautéed calamari** and fresh basil served with semi sun dried tomato on toasted wood fired bread with rocket
- Roast peppered beef tenderloin** on Warrigal greens served with spiced tomato chutney
- Antipasto medley of Mediterranean vegetables** served on a rocket and fetta frittata layered with wood fired bread accompanied by virgin olive oil and a rich basil pesto
- Fresh tagliatelle pasta with fresh scallops and prawns** tossed in wild rocket leaves and Parmesan cream
- Crab meat and avocado mousse timbale** with lemon and lime emulsion
- Whitebait fritters** on a bed of shredded fennel and radicchio topped with grilled lemon, served individually
- Artichoke and ricotta rotondi** with a leek and cherry tomato cream
- Delicate porcini, field and swiss brown mushroom risotto** finished with baby English spinach and blue vein cheese, garnished with scampi

MAIN COURSE (SELECT 2 ALTERNATE)

- Fresh salmon** with a chervil and ricotta farce served on a potato and leek rosti accompanied with spinach cream and sautéed celeriac
- Corn fed chicken breast** stuffed with field mushroom and leek served on Parmesan polenta with fresh asparagus accompanied by a roast tomato sage sauce
- Braised lamb shoulder** wrapped in prosciutto served on roasted kumara with slivered snow peas and rosemary jus
- Beef fillet** wrapped in braised leeks and pancetta served on endive with dauphine potato, steamed sugar snap peas and porcini jus
- Whole boneless quail** stuffed with a tarragon and corn fed chicken farce with a comfit garlic cream potato and fennel jus (fillet of chicken option available)
- Pan seared fish of the day** resting on rustic green pea puree served with honey soy Beurre Blanc

DESSERT (SELECT 1)

- Sweet ricotta and raspberry tartlet** topped with bittersweet chocolate shavings
- Three toned gelato cylinder** (Baileys, hazelnut and vanilla) served with a Frangelico anglaise and couverture chocolate lattice
- Oatlands House signature platter** consisting of fine selected Italian petit fours served on a platter per table signed by Oatlands Executive Chef
- Layered tiramisu** with fresh mascarpone and espresso sugar syrup with a hint of Amaretto served with couverture chocolate heart
- Poached pear** cooked slowly in a white wine, citrus and cinnamon syrup accompanied by a champagne mousse
- Chocolate fantasy** served individually with chocolate torte, chocolate mousse, star anise toffee and chocolate ganache
- Dessert degustation:** per table - a tantalizing array of assorted sweets, chocolate dipped strawberries, biscotti and chocolates on 3 tiered wrought iron stand. **Add \$9 per person**

WITH DESSERT

Espresso coffee, tea and herbal infusions

UNLIMITED BEVERAGES

Unlimited bottled sparkling white wine for welcome drinks, bottled red and white wines from the cellars of Oatlands House, premium beers, sparkling mineral water, softdrinks, juices, espresso coffees and herbal infused teas

Package pricing on next page.



Oatlands House Grand Buffet

Your own private event room and seating for all your guests.

ON ARRIVAL

Sparkling white wine served in glass flutes on wrap around terrace overlooking gardens

ENTRÉE SELECTION AND SALADS ALL INCLUSIVE

Selection of premium cured and smoked meats

Selection of marinated vegetable delicacies char grilled and roasted

Mixed leaf and cucumber salad with seeded mustard vinaigrette

Casarecce pasta tossed with kalamata, Napolitana sauce and fresh basil served with shaved grana

Rocket with roasted sweet potato, chickpeas, toasted hazelnuts and lemon and garlic aioli dressing

HOT MENU SELECTION (SELECT 3)

Roasted sirloin served with a selection of condiments

Leg of lamb deboned, rolled and marinated in jus

Roast pork neck served with apple sauce

Steamed lemon infused perch fillet served with herb infused butter

Thai curry chicken served with jasmine rice

Lamb and mushroom ragout

Mini veal bracioli stuffed with chef's seasonings

Chicken brushed with olive tapenade, wrapped in prosciutto and served with fresh rosemary, sage and white wine

Soups, choose from either roast pumpkin, chicken and sweet corn or potato and leek

Continental sausages with rocket and roasted cherry tomato

Calamari sautéed with chilli garlic and coriander served with asian greens

Prawn skewers marinated in garlic sauce

DESSERTS ALL INCLUSIVE

Oatlands House signature platters – a selection of refined sweet indulgences

Seasonal fresh fruit platter

Espresso and chocolate brulee

Mini shots glasses filled with vanilla bean panacotta and fruit topping

WITH DESSERT

Freshly brewed coffee, tea and chocolate truffles

UNLIMITED BEVERAGES

Unlimited bottled sparkling white wine for welcome drinks, bottled red and white wines from the cellars of Oatlands House, premium beers, sparkling mineral water, softdrinks, juices, espresso coffees and herbal infused teas

Conditions and minimum numbers apply. Please enquire about upgrading the Oatlands House Grand Buffet.



Oatlands House Cocktail Events

Cocktail events at Oatlands House Hall are our specialty. Imagine you and your guests on the terrace of this historic Sydney sandstone chateau, watching the sunset. This is the time to take in the day and celebrate.

COLD CANAPÉS - (CHOOSE 2)

- Freshly shucked oysters** with wasabi vinaigrette and salmon caviar
- Frittata** with Yarra valley fetta, rocket and shemeji mushroom
- Smoked chicken** and wild watercress mini wrap topped with crushed guacamole
- Tartlet of smoked rainbow trout** mousse with horseradish cream
- Mini bocconcini**, olive, basil and semi dried tomato on crisp crostini
- Choux pastry filled with avocado**, crab and tomato salsa
- Nicoise olives tapenade** and grilled red peppers on french toast
- Porcini mushroom tapenade** on pizza crust

HOT CANAPÉS- (CHOOSE 2)

- Prawn won ton** with lime ginger dipping sauce
- Swedish salmon cakes** with dill cream
- Chef's chicken and Leek tartlet**
- Polenta gratin** with heidi gruyere, prosciutto and pineapple sage
- Sour dough grilled** with vintage cheddar, chives and paprika
- Ham, caramelised apple and brie tartlet**
- Arrancini**, risotto ball with mozzarella
- White bait crostini** with tartar dip
- Green olives** – stuffed and deep-fried in bread crumbs

SUBSTANTIAL CANAPÉS - (CHOOSE 4)

- Chicken, coriander and corn short soup**
- BBQ pork and asian vegetable** with wok tossed noodle
- Tempura king prawns**
- Cos hearts with chicken**, dressing and parmesan shavings
- Salad of radicchio**, pear, crumbled goats cheese and walnut, with dressing
- Wild mushroom risotto** with parmesan
- Spinach and ricotta cannelloni** pastry
- Prawns and scallop skewer** marinated with sweet chilli and pepper seasoning

UNLIMITED BEVERAGE PACKAGE

Unlimited bottled sparkling white wine for welcome drinks, bottled red and white wines from the cellars of Oatlands House, premium beers, sparkling mineral water, softdrinks, juices, espresso coffees and herbal infused teas

INCLUSIONS

- 4 hour event
- Exclusive room hire based on minimum numbers
- Two round themed tables for occasional seating
- Scattered Tiffany chairs
- 2 Oatlands House feature table centre pieces
- Fireplace dressed with tealights



the georgian dining room

discover the old world charm of this unique sandstone room with its rustic decor it is perfect for an intimate dining experience be it an engagement party rehearsal dinner boutique wedding or a celebration with friends

features

*twenty four leather bound chairs
six metre oak King styled table
fireplace
rustic chandeliers
sparkling candles
white dinnerware
silver cutlery
four and a half hour event*



georgian private dining experience

STARTING PLATTER

Rustic wooden table platter with fresh & dried fruits, chef's selection of vintage soft and hard cheeses & nuts

SHARING PLATTERS

Seafood (select 1)

Calamari a Sale e Peppe

Region: Venice. Venice is renowned for fresh seafood.

Salt & Pepper calamari - a crispy fresh seafood selection served with lemon

OR

Gamberi Aglio

Region: Venice. Garlic Prawns sautéed in virgin olive oil, cherry tomatoes, flat leaf parsley, chilli flakes and black pepper served with fresh lemon juice

Pasta (Select 1)

Pasta Siciliana

Region: Sicily. Penne Siciliana with eggplant, olives, fresh tomato and basil. Served with fresh grano padano.

OR

Ravioli

Region: Liguria. Ricotta filled ravioli pasta served in a light fresh cherry tomato and basil salsa

Antipasti (Select 1)

Antipasto Italiana

Region: Tuscany. Italian fettini of mortadella, smoked ham, caprese salad, chargrilled eggplants, pepperondata and marinated olives

OR

Arancini

Region: Calabria. Arborio seasoned rice balls filled with Bolognese and basil salsa, rolled and deep fried and served with shaved parmesan.

MAIN COURSE

Trilogy menu chicken or beef main served alternate

Accompanied by sides of garden salad, sautéed Asian greens & double cream mash

DESSERT

Assortment of refined indulgences crafted by our executive chef team

MENU UPGRADE CHOICES

Add class & sophistication to your Georgian dining experience:

Upgraded aged wine & cheese

Table dessert served on wrought iron stands

THEMING UPGRADE CHOICES

For a touch of style why not add choose a decadent floral centrepiece, mirrors, linen, candles, mood lighting.

Price on application. Starting from \$200.



Kitchen Tea & Celebration Package

Celebrate in style at Oatlands House. Perfect for your pre wedding celebration, Kitchen Tea, Bridal Shower or elegant celebration. Relax and enjoy the company of your special guests whilst Oatlands House completes your day.



High Tea Elegance

11.00am - 2.00pm

Celebrate your HIGH TEA in style in a private event room.

MENU

Served on tiered platter stands.

Assorted finger sandwiches including:

- Smoked salmon and cucumber
- Roast beef and horseradish
- Egg, mustard and watercress

Mini savoury tartlets filled with a selection of goats cheese, caramelised onion and smoked ham

Freshly baked scones served with jam and lightly whipped cream

DESSERT - CHOOSE TWO

Served on large white platters and tiered stands to compliment

Chef baked chocolate brownies

Assorted glazed mini fruit tarts with whipped cream

Mini assorted cupcakes with cream cheese frosting and decorated

Fresh italian cannoli with custard crème

3 HOUR BEVERAGE PACKAGE

Unlimited bottled sparkling white wine for welcome drinks, bottled red and white wines from the cellars of Oatlands House, premium beers, sparkling mineral water, softdrinks, juices, espresso coffees and herbal infused teas





Buffet Lunch

11.00am - 3.00pm

Celebrate your Buffet Lunch in style in a private event room.

ON ARRIVAL

Sparkling white wine served in champagne flutes on wrap around terrace overlooking gardens

SELECTION (Select 2)

Selection of premium cured and smoked meats

Selection of marinated vegetable delicacies char grilled and roasted

Casarecce pasta tossed with kalamata, Napolitana sauce and fresh basil served with shaved grana

Pennette tossed in fresh crème, mushroom and cured bacon

HOT MENU SELECTION (Select 2)

Roasted Sirloin served with a selection of condiments

Marinated leg of lamb deboned and rolled

Roast pork neck served with apple sauce

Thai curry chicken served with jasmine rice

Chicken brushed with olive tapenade, wrapped in prosciutto, fresh rosemary, sage and white wine

Continental roasted sausages with rocket and roasted cherry tomato

Prawn Skewers marinated in garlic sauce

Mains served with baked potatoes with rosemary and garlic

Mixed leaf and cucumber salad with seeded mustard vinaigrette

Wood fired bread rolls and butter portions

DESSERT (Select 2)

Oatlands House signature platters – a selection of refined sweet indulgences

Seasonal fresh fruit platters

Espresso or Chocolate flavoured Mini Brulee

Mini shots glasses filled with raspberry and mango panacotta

4 HOUR BEVERAGE PACKAGE

Unlimited bottled sparkling white wine for welcome drinks, bottled red and white wines from the cellars of Oatlands House, premium beers, sparkling mineral water, softdrinks, juices, espresso coffees and herbal infused teas



Sit Down Lunch

11.00am - 3.00pm

Celebrate your Sit Down Lunch in style in a private event room.

ON ARRIVAL

Sparkling white wine served in champagne flutes on wrap around terrace overlooking gardens

ENTRÉE (Select 1- Straight Serve)

Pumpkin and ricotta filled large ravioli with burnt butter and sage

Charred artichoke and ricotta rotondi with leek and cherry tomato cream

Oven Baked herb short crust pastry tart with Cream, Pancetta served with fresh rocket

Risotto - caramelized pumpkin, leek and spinach

Italian antipasto with Ham, Pancetta char-grilled vegetables and bocconcini

MAIN COURSE (Alternate Serve)

180 gsm King Island scotch pasture fed fillet resting on caramelized onion, capsicum and

zucchini with parmesan risotto cake infused with rosemary and rock salt

150 gsm Grilled marinated breast of chicken encrusted with almonds on a tomato risotto cake served with sautéed baby spinach and greens, champagne cream sauce

Veal or Chicken Scallopini with white wine and mushroom, baked chat potatoes, eggplant and capsicum ratatouille garnished with greens

Large serve of Pennette pasta tossed with prawns, garlic, olive oil, slow baked cherry tomato, olives and anchovies optional

DESSERT (Select 1- Straight Serve)

Chocolate Mousse served with White chocolate crème and chocolate praline garnish

Oatlands House Signature Platter – assortment of refined indulgences and assorted creams

Vanilla-bean pannacotta accompanied by sweet cherry compote

Triangle of Summer Gelato with strawberry, mango and vanilla served with berry coulis

Tiramisu in glass – layers of biscotti, fruit, mascarpone cream, coffee and butterscotch sauce

4 HOUR BEVERAGE PACKAGE

Unlimited bottled sparkling white wine for welcome drinks, bottled red and white wines from the cellars of Oatlands House, premium beers, sparkling mineral water, softdrinks, juices, espresso coffees and herbal infused teas

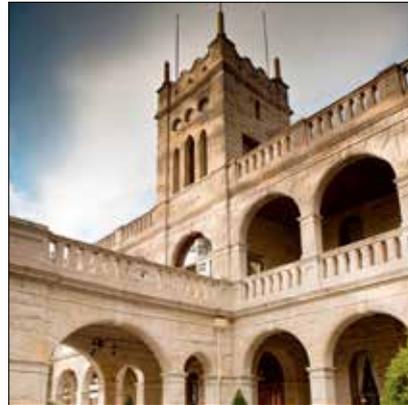


NAVARRA VENUES

EST 1973



LE MONTAGE Lilyfield
p 9553 6099 w lemontage.com.au



CURZON HALL Marsfield
p 9887 1877 w curzonhall.com.au



CONCA D'ORO Riverwood
p 9153 9932 w concadoro.com.au



OATLANDS HOUSE Oatlands
p 9683 3355 w oatlandshouse.com.au

A HERITAGE OF SUCCESSFUL VENUES



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V. MARCH 2015