

NEW CELLARS




CURZON HALL
NAVARRA VENUES



WELCOME TO 'THE CELLARS' OF CURZON HALL

New Release Cellars Package

ABOUT THE CELLARS

Embrace the rustic ambience of Curzon Hall's cellars, located on the lower grounds of the castle. Arrive in style in the Courtyard, followed by The Cellar with sandstone walls, polished floors with its original character, wall to wall wine displays, inviting dance floor, five meter buffet table, dimmed mood lighting, lounge seating and stylish bar room, your guests will be welcomed by the Cellar's original character and charm.

ABOUT OUR ANTIPASTO STATION

Sourced from some of the best providers in new south wales, our antipasto station features a selection of freshly shaved meats, crusty breads and premium items from a seasonal list of produce, cheeses and cured meats. Beautifully styled for your guests, this classically styled Italian antipasto station is served on original timber boards together with potted herbs, condiments and fresh pepper trees foliage. Additional seasonal dishes are created by our Executive chef based on market availability to supplement the list described.

Our Antipasto stations are served plentiful and replenished.

For further information, contact 02 9887 1877 or visit curzonhall.com.au.

APPOINTMENTS

Monday - Friday 10am - 4pm | Saturday - Sunday 10am - 4pm

OUR LOCATION

Curzon Hall 53 Agincourt Rd, Marsfield NSW 2122 | E info@curzonhall.com.au



CELLARS ITALIAN RUSTIC

The Cellars; a unique space consisting of five rooms showcasing welcoming foyer, grand dining table, wine display, mosaic bar, dancing space and new 'den' area including conversational lounges, ottomans & side tables

4 HOURS

Your grazing table for duration of event includes
8 Selections from the Italian Rustic Antipasto Bar.
Refer to Antipasto Selections on page 11

Served plentiful and replenished

Includes 4 hour Beverage Package

Arrival drinks in cellar courtyard including sparkling white wine,
Red and White wines from 'The Cellars'
Bottled beer, softdrinks, juices and mineral waters

A minimum of 50 guests applies

Event Inclusions

Traditional garnishes and potted mustards
Room hire based on minimum numbers

Beverage Package

Occasional & scattered ottomans, chairs, lounge and coffee tables
Complimentary parking onsite

Price per person

From \$90.00** per person



CELLAR STYLE

The Cellars; a unique space consisting of five rooms showcasing welcoming foyer, grand dining table, wine display, mosaic bar, dancing space and new 'den' area including conversational lounges, ottomans & side tables

4 ½ HOURS

Your grazing table for duration of event includes

8 Selections from the Italian Rustic Antipasto Bar

Refer to Antipasto Selections on page 11

Served plentiful and replenished

Extra Bonus Inclusion

3 warm substantial canapes served to your guests as a roaming main course:

Mini wagyu beef pannino (burger)

Risotto OR pasta served in ramekin dishes

Chicken, leek & goats cheese tartine OR Chorizzo, eggplant & haloumi cheese tartine

Includes 4½ hour Beverage Package

Arrival drinks in cellar courtyard including sparkling white wine,

Red and White wines from 'The Cellars'

Bottled beer, softdrinks, juices and mineral waters

A minimum of 50 guests applies

Event Inclusions

Traditional garnishes and potted mustards

Room hire based on minimum numbers

Beverage Package

Occasional & scattered ottomans, chairs, lounge and coffee tables

Complimentary parking onsite

Price per person

From \$110.00** per person



CELLAR DECADENCE

The Cellars; a unique space consisting of five rooms showcasing welcoming foyer, grand dining table, wine display, mosaic bar, dancing space and new 'den' area including conversational lounges, ottomans & side tables

5 HOURS

Your grazing table for duration of event includes
12 Selections from the Italian Rustic Antipasto Bar below

Served plentiful and replenished

Extra Bonus Inclusion

3 warm substantial canapes served to your guests
as a roaming main course:
Mini beef & bacon mignons
Shamoi prawns served in wonton wrappers
Baby cutlet of spiced lamb

Decadent Dessert Inclusion

Chef's selection of signature sweet indulgences

Includes 5 hour Beverage Package

Arrival drinks in cellar courtyard including sparkling white wine,
Red and White wines from 'The Cellars'
Bottled beer, softdrinks, juices and mineral waters

Extra Beverage Inclusion

1 Hour Open Bar (applies to the last hour of your event)

A minimum of 50 guests applies

Event Inclusions

Traditional garnishes and potted mustards
Room hire based on minimum numbers
Beverage Package
Occasional & scattered ottomans, chairs, lounge and coffee tables
Complimentary parking onsite

Price per person

From \$150.00** per person



ANTIPASTO BAR SELECTIONS

PLEASE SELECT ACCORDING TO YOUR CHOSEN PACKAGE FROM THE FOLLOWING

Served plentiful and replenished

Thinly shaved salami di casa
Double smoked ham off the bone
Wagyu beef bresaola
Pork & fennel sopressa

Wood fired peppers stuffed with goats cheese, pinenuts & basil
Chargrilled vegetables (eggplant, zucchini, capsicum)

Rocket, shaved provolone & caramelized pear pots
Sicilian olives with chilli, thyme & garlic
Bocconcini salad with basil & toasted cashews

Smoked eggplant dip with sweet paprika
Chickpea, lemon & sesame dip

Roma tomato bruschetta, with Spanish onion and capers

Roasted butternut pumpkin & almond dip

Mini arancini balls with cheese centre

Zucchini and haloumi fritters

Marinated fetta with virgin olive oil & oregano

Grilled octopus salad

Marinated artichoke salad

Two colored toasted sesame chicken goujons

Served with traditional garnishes & potted mustards

Accompanied by an assortment of woodfired rolls, garlic crusty ciabatta,
crostini & seasoned lavosh

ADDITIONAL ITEMS . . . \$3**per person, per item

Enquire about seasonal dishes/choices, also available as extras

SEASONAL ADDITIONS . . . Add \$5**per person, per item

Zucchini flower fritters

Baby nanatta fritelli

Stuffed olives served warm with sambuca and chilli dressing

Fresh chargrilled octopus salad

Oysters natural with shallot and rose wine vinegar dressing



NAVARRA VENUES

EST 1973

A HERITAGE OF SUCCESSFUL VENUES



LE MONTAGE Lilyfield
02 9555 6099 lemontage.com.au



CURZON HALL Marsfield
02 9887 1877 curzonhall.com.au



CONCA D'ORO Riverwood
02 9153 9932 concadoro.com.au



OATLANDS HOUSE Oatlands
02 9683 3355 oatlandshouse.com.au



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v. March 2016