

An aerial photograph of a golf course clubhouse and restaurant. The clubhouse is a long, low building with a green roof and a large glass-enclosed section. To its left is a white-roofed structure. In the foreground, a large, dark pond with a central fountain is surrounded by trees and grass. A golf course with green fairways and brown sand traps is visible in the background. The text "Dinner & Lunch Events" is overlaid in a white serif font.

# Dinner & Lunch *Events*



OTTIMO  
HOUSE





Corporate  
experiences  
*to inspire and  
excite.*

Whatever your vision, we have  
the venue space and professional  
experience to make it a reality. Swap  
the city for the natural landscape of  
Ottimo House and *create a memorable  
experience for your next corporate event.*

/01

Overview.



## 01 — OVERVIEW.

Leave the bustle and pace of the city behind as you step into the wide-open spaces, sprawling lawns and fresh air of Ottimo House.

Just 40 minutes from Sydney CBD, discover this 500-acre countryside haven — *the ideal destination for your next corporate event.*

Accommodating both large and intimate events, our venues adapt to your needs. From impressive conferences to exciting team excursions, our team is ready to help make your event a success.

Be charmed by the spectacular blend of rural and modern architecture, complimentary parking and generous outdoor spaces. Here is where it all comes together in a seamless, relaxing and motivating corporate experience.





— One destination,  
multiple experiences.  
*A place like no other.*



## 02 — ABOUT US.



Ottimo House opened its doors in Denham Court in 2014, an area well known for its *luxurious properties and colonial history*.

Remaining true to the site's heritage as a dairy farm and equestrian ranch, our vision was to bring together rustic and modern architecture on this secluded property to create a unique hospitality experience enhanced by the natural beauty of the surroundings.



# /02

## About Us.

Entertaining is in our DNA and it's the true driving force behind our tailored food and service experience. As a thriving family business, our people are our most important resource. We are proud to work with experienced staff who share our commitment to delivering excellence in every detail. Our goal is to provide a bespoke and seamless event planning experience without compromise.





# /03

## Dinner / Lunch *Events.*



### 03 — DINNER / LUNCH EVENTS.

Our passion for hospitality and entertaining is what drives us to deliver unique and memorable experiences to every guest that steps into one of our venues.



*Corporate dinners and lunches are a great way to collaborate on ideas and unite for a common purpose.* Whether you're planning an intimate occasion for 20 or a networking event for hundreds, enjoy a relaxing dining experience set amongst the stunning surrounds of Ottimo House.





— *Five star cuisine*  
your guests will  
remember.





# /04

## Banquet *Menu.*

Behind every extraordinary event is an exceptional catering experience. Under the direction of our Executive Chef, Ottimo House has earned a reputation for providing a *first-class personalised catering service. No requests are off-limits.*



# Entrée

**Antipasto** a selection of house marinated vegetables, cheese and cold cuts

**Wagyu Bresaola** with roasted mushroom, olive powder and quail eggs

**Twice Cooked Souffle** with compress pears, watercress, and walnut salad

**Seafood Salad** lightly cooked fish, prawn and calamari tossed with fresh herbs, lemon juice and extra virgin olive oil

**Smoked Salmon and Flathead Mousse**, a salad of baby herbs with caper berries and lemon oil

**Cured Salmon** pickled radish baby cornichons, orange segments, horseradish cream fraiche, baby leaf, salmon roe and lemon oil

**Smoked Salmon** with prawn celeriac remoulade avocado, cream fraiche baby fennel salad and salmon roe

**Duo of Smoked Salmon & King Prawns** horseradish cream fraiche, saffron mayo, avocado puree, pickled cucumber, salmon roe

**Fresh Burrata Salad** with heirloom tomatoes, basil, prosciutto, balsamic reduction and wafer crisp

**Seafood Tasting Plate** octopus carpaccio, smoked salmon, black mussel, peeled king prawn with chervil, lemon & tomato dressing

**Salt and Pepper Calamari** with Asian slaw, baby herbs and coriander and cashew pesto

**Master Stock Pork Belly** with beetroot puree and pickled ginger and daikon salad

**Spinach Egg Tart** with porcini mushroom puree, semidried heirloom tomatoes, crumb fetta and baby salad leaf drizzle of basil oil

**Tian Of Smoked Chicken Chive Potato Avocado Salad** with chervil mayonnaise dressing

**Poach Chicken** with hummus and baby eggplants, harissa dressing finished with dukkha spice

**Eggplant Saltimbocca** eggplant, tomato, fiori di latte, basil with tomato salsa and fennel schnitzel

**Poach Veal Fillet** with tuna mayo, caperberries, cornichons and baby salad (Veal tonnato)

**Eggplant Involtni** angel hair pasta with basil pesto and parmesan rolled into crispy eggplant in tomato sugo



## Pasta/ Entrée

**Cannelloni Stuffed with Fresh Ricotta and Spinach** and baked with tomato and parmesan

**Penne Taleggio** silver beetroot and fried eggplant pasta in creamy sauce

**Penne alla Norma** fried Japanese eggplant, ricotta and tomato

**Potato Gnocchi Ragu** slowly braised beef and tomato ragu

**Potato Gnocchi** with crab, tomato, lemon, parsley and basil

**Spinach and Ricotta Gnocchi** served in a sage cream sauce

**Ricotta and Pumpkin Stuffed Crispelle** in a light tomato sauce with cheese gratin

**Beef Tortellini** with ham and mushroom in a cream sauce

**Pumpkin Ravioli** sage and fig sauce with roasted pistachio

**Tortiglioni Ragu** slowly braised beef and tomato ragu

**Cassarecce** with Italian pork sausage, baby fennel and broad beans in napoletana sauce

**Lasagne Of Pumpkin and Ricotta** with amaretti, pistachio and mustard fruits served with burnt butter and sage

**Linguine Marinara** mixed seafood with Napoletana sauce

## Risotto/ Entrée

**Wild Mushrooms** served with truffle and ricotta cheese and extra virgin oil

**Italian Pork and Fennel Sausages** with caramelised onion and fresh herbs

**Prawn Risotto** with semi dried tomato, basil and black olive dust

**Green Peas Risotto** with kale chips and herbed oil



# Entrée Seafood Platters

**Freshly Shucked Sydney Rock Oysters** (30)  
served to your liking natural, shallot and red wine  
vinegar, wasabi, kilpatrick, mornay  
*\$95.00 Per Table*

**Ocean Fresh King Prawns** peeled and served  
with fresh lemon (30)  
*\$99.00 Per Table*

**Fresh Seafood Combination** peeled and deveined  
king prawns (18) and pacific oysters (14)  
*\$99 Per Table*

**Salt and Pepper Squid** flash fried until golden  
in our own spice mix  
*\$70.00 Per Table*

**Black Mussels Al Sugo** steamed in a white wine  
chilli and fresh tomato sauce  
*\$45.00 Per Table*

**Nannata** crisp fritters of baby whitebait  
with caper and lemon aioli  
*\$65.00 Per Table*

**Tuna Carpaccio** with basil infused citrus dressing  
and capers  
*\$65.00 Per Table*

**Tasmanian Smoked Salmon** served with capers  
Spanish onion and dill aioli  
*\$55.00 Per Table*

**Morton Bay Bugs** served chilled and marinated  
in lemon herbs & olive oil dressing (24 ½ pieces)  
*\$95.00 Per Table*

**Garlic Prawns** with fresh tomatoes and herbed  
croutons  
*\$75 per table*

**Half Shell Scallops** roasted with fresh herbs  
and tomato salsa  
*\$85 per table*

**King Prawns** grilled with chimichurri sauce  
*\$90 per table*

# Entrée Platters

**Lebanese Mezze** homemade hummus, tabouli,  
babaganoush and labne, with crisp vegetables  
and mixed nuts  
*\$70.00 Per Table*

**Premium Lebanese Mezze** mezze inclusions plus  
kibbi, sambousic and seafood salad  
*\$105.00 Per Table*

**Greek Mezze** black and green olives, feta cheese,  
dolmades with taramasalata, tzatziki dip, Greek  
salad, pita bread  
*\$65.00 Per Table*

**Italian Antipasto** a selection of house marinated  
vegetables, cheese and cold cuts  
*\$80.00 Per Table*



# Mains

**Chargrilled Beef Fillet** with paris mash potato, poached asparagus spears and port wine jus

**Scotch Fillet** with sweet potato mash, broccolini, swiss mushroom and thyme jus

**Veal Cutlet** with crushed chat potato, pepperonata and pea puree

**Veal Cutlet** herb panko crumbed with garlic confit potato mash, wilted kale, braised mushroom and jus

**Beef Cheeks** roasted for 6 hours with pomme puree, pickled onion and watercress salad

**Pan Seared Atlantic Salmon** with smashed potato, dutch carrots and tomato and pine nut salsa

**Roast Salmon** with buttered potato mash, confit baby beetroots and fresh lemon and fennel salad

**Pan Seared Ocean** trout with baby chat potatoes, cauliflower puree and kale crisps

**Blue Eye Cod** with chive mash, wilted spinach and capponata

**Pan Seared Barramundi** with buttered mash potato, poached greens, dehydrated tomatoes and lemon beurre blanc

**Crispy Skin Barramundi** with kifler potato, thyme tomato fondue and petite bouche salad

**Roasted Chicken Ballantine** with Moroccan cous cous, wilted kale and chicken jus

**Chicken Breast** sage and prosciutto wrapped with polenta butter, spinach and truffle jus

**Chicken Breast** oven roasted, confit garlic mash, braised mushroom, wilted kale and crispy leeks and jus

**Chicken Ballentine** porcini rolled served with glazed shallots and cavalo nero polenta and lemon thyme jus

**Pork Cutlet** grilled with creamed potato, green beans with honey baked apple and cider jus

**Pork Belly** with mashed potato, braised cabbage and pancetta and red wine jus

**Lamb Rump** braised, maple glazed pumpkin, wilted spinach, garlic yoghurt and pomegranate jus

**Lamb Rump** pistachio crusted with roasted root vegetables, Hasselback potatoes and jus

**Lamb Shank** with pumpkin mash, eggplant and tomato ragu and green beans

**3 Bone Lamb Rack** pea puree, potato gratin, asparagus and baby carrot and jus

**Braised Lamb Shank** with potato mash, lentils, wilted kale and jus

**3 Bone Chargrilled Lamb Rack** pumpkin puree, potato mash, seasonal vegetables and lamb jus

**Rib-Eye** with roasted pumpkin, thyme mash, roasted brown mushrooms and jus



# Dessert

**Praline Gourmandise Slice** chocolate brownie biscuit, caramelised hazelnut mousseline, chocolate glaze and cherry compote

**Apple Salted Caramel Slice** stewed apple mixed with salted caramel, almond sable biscuit and apple toffee mirror glaze

**Apple Tart Tatin** caramelised toffee apple centre with cinnamon, rich apple bavarois biscuits and cinnamon cream

**Red Velvet (vegan)** raspberry coulis, apricot compote, strawberry mousse and vegan crunchy

**Mango and Passionfruit Cheesecake** mango passionfruit compote, vanilla cheesecake on crispy biscuits and passionfruit glaze

**Creme Brulee** rosemary and honey creme brulee with strawberry coulis, crispy crumb and biscotti

**Panna Cotta** coffee panna cotta served with a caramel cream and almond biscotti

**Strawberry Mascarpone Short Bread** sable Breton biscuit, strawberry preserve mascarpone, meringue stick, pistachio dust

**Pavlova** with fresh fruits, Chantilly cream and passionfruit coulis

**Knefeh Cheesecake** cold set cheesecake with pistachio, citrus scented syrup and edible red rose petal

**Tiramisu** layered Savoiardi biscuits dipped in coffee, marsala with whipped mascarpone dusted with cocoa

**Hazelnut Praline Tart** vanilla tart shell, hazelnut cream, joconde biscuit, almond, hazelnut praline and hazelnut crumb

**Strawberry Red Velvet** red velvet biscuit, vanilla chantilly and strawberry glaze

**Lemon Meringue Slice** caramel biscuit, crunchy lemon diplomat mousse served on raspberry coulis

# Dessert Platters

## Platters of Fresh Seasonal Fruit

*\$45.00 Per Table*

**Cheese Platter** A selection of regional cheeses with dried fruit and water biscuits

*\$60.00 Per Table*

## Platter of Mixed Mignons

A selection of mini cakes (18)

*\$65.00 Per Table*

**Platter of Mixed Cannoli** Ricotta, custard and chocolate filled mini cannoli (18)

*\$70.00 Per Table*





# /05 Our *Spaces.*



Whatever the occasion, we have the space to suit your needs. Be charmed by the spectacular blend of wonderfully aged rural and contemporary architecture. *The best of both worlds.*





## 05 — OUR SPACES.



### — Mahogany

Country style architecture with polished timber floors, high vaulted ceilings, elegant furnishings and a sweeping outdoor verandah to mix and mingle on.



### — Marquee

Contemporary and sophisticated, with modern lines and large windows to allow in an abundance of natural light. The perfect blank canvas for all types of events.



### — Rosewood

A rustic barn-style venue architecturally designed to bring the outside in with exposed timber beams, polished concrete floors and lakeside views.



### — Amphitheatre

A rustic outdoor auditorium, which takes in the best of the surrounding landscape. Ideal for undercover wedding ceremonies and casual events.



### — Pavilion

With country charm and a welcoming layout, our barn-style pavilion is a popular space for informal events, casual lunches and cocktail parties.





OTTIMO  
HOUSE

*A place like no other.*

205 Campbelltown Rd, Denham Court NSW 2565

[ottimohouse.com.au](http://ottimohouse.com.au)

1800 688 466