



Corporate Events
THE EPPING CLUB

Welcome TO THE EPPING CLUB

Sydney's award winning venue, The Epping Club, is renowned for being a first choice venue for your next corporate event.

Whether it be an intimate get together amongst colleagues, a seminar, product launch or conference; The Epping Club have a versatile meeting and events facility suited for all event types.

Choose from three event spaces located within an events dedicated area; each complete with its own private adjoining lobby area, an open space floor plan customised to your requirements and state of the art audio visual equipment.

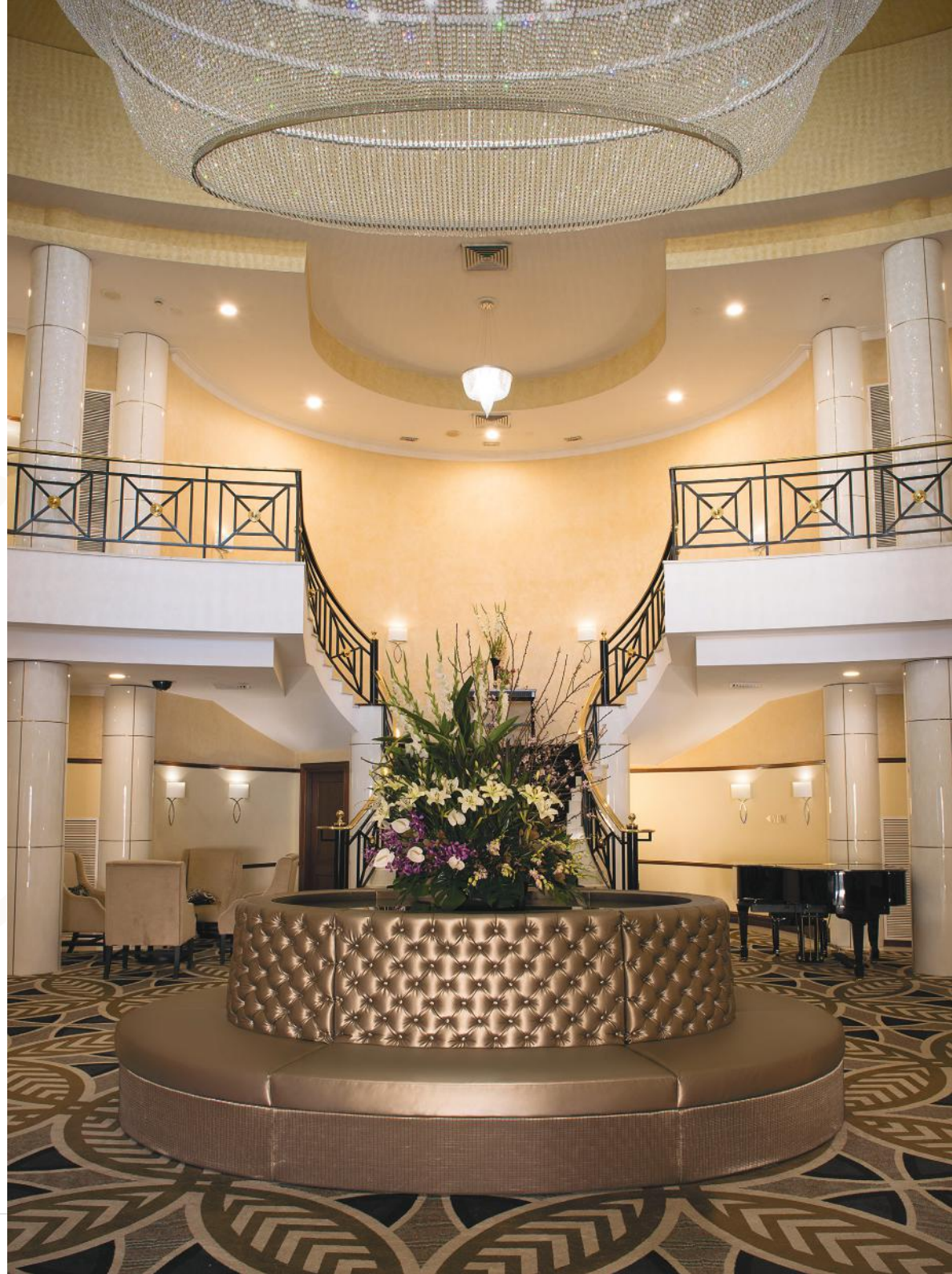
Take advantage of the Open Air Terrace which runs the length of the Club that can be utilised for mid interval breaks and luncheons.

The Epping Club is easily accessible via car or public transport. Only a 15 minute drive from Sydney's CBD and across the road from Epping railway station. We also offer complimentary on-site parking.

Take a moment to visit our five star venue and allow us the opportunity to impress your staff and delegates. Our experienced Corporate Events Specialist is available to discuss your options and even customise a package to suit your event requirements.

We look forward to working with you for your next event.

Sara Ganley
Corporate Events Specialist





Our Elegant Event Spaces

With our versatile event spaces, we can cater for any Corporate Event up to 450 guests

THE GRAND BALLROOM

With its contemporary-classic decor, high ceilings and pillar less design (allowing visibility from all angles of the room), this room is the perfect setting for any seated dinner, conference or exhibition. With its open space floor plan, customise the rooms layout as per your requirements.

Grand Ballroom 1 features natural daylight and opens onto an outdoor terrace and a private sitting room for your guests to enjoy. The Grand Ballroom can cater up to 450 guests banquet style and can also be divided into smaller sections to cater for more intimate events.

THE GRAND SALON

This room offers a warm, intimate setting for up to 80 guests banquet style and 120 guests cocktail style. This modern masterpiece features a specialised inbuilt audio visual and LED lighting systems. This space is perfectly suited for seminars, team building and events that require your delegates to interact with one another.

THE BOARD ROOM

Located within the Executive Suites, the Boardroom is the epitome of style and sophistication. With a full length marble table; this room caters for up to 20 guests seated. The grandeur of this space is complimented with its own outdoor terrace fitted with French style shutters and outdoor lounge furniture. Perfect for your delegates to utilise for breaks or for a breath of fresh air.

Corporate Package

FULL DAY CONFERENCE PACKAGE

ON ARRIVAL

Freshly Brewed Coffee, Selection of Traditional and Herbal Teas and Orange Juice

MORNING TEA

Freshly Brewed Coffee, Selection of Traditional and Herbal Teas and Orange Juice
1 Selection from Coffee Break Menu (Refer to Menu)

HOT BUFFET LUNCH

Select 2 Salads, 2 Hot Dishes and 1 Side Selection
(See Menu Attached for your Selections)
Soft Drinks and Orange Juice Served with Lunch

OR

COLD BUFFET LUNCH

Assorted Sushi Rolls, Antipasto Platters and a Selection of Sandwiches/Wraps

Select 3 Salads and 1 Side Selection
(See Menu Attached for your Selections)
Soft Drinks and Orange Juice Served with Lunch

AFTERNOON TEA

Freshly Brewed Coffee, Selection of Traditional and Herbal Teas and Orange Juice
1 Selection from Coffee Break Menu (Refer to Menu)

PROFESSIONAL WAIT STAFF

AUDIO VISUAL EQUIPMENT

Microphone and Lectern, Data Projector and Screen, Flipchart, Whiteboard

CONFERENCE STATIONERY

MINTS AND ICED WATER

PERSONALISED ELECTRONIC SIGNAGE

At the Entrance of your Function Room

Hot Buffet Lunch \$59 per person

Cold Buffet Lunch \$69 per person

HALF DAY CONFERENCE PACKAGE

Half Day Package excludes either Morning or Afternoon Tea

Hot Buffet Lunch \$55 per person

Cold Buffet Lunch \$65 per person

BREAKOUT ROOMS

Please speak to your Corporate Events Specialist for more information on availability and room hire rates.

Prices inclusive of GST. Valid till December 2016
Complimentary Room Hire Applicable based on a minimum of 25 delegates.



AS A MEMBER OF THE EPPING CLUB YOU WILL BE REWARDED WITH MANY GREAT BENEFITS FOR BOOKING YOUR EVENT.

You will receive 2% of the total value of the function (excl. GST) in **E Plus points** on your membership account. You can select to either spend these points within the Club restaurants or with the Universal program; you can transfer your points across to the Universal Prepaid card to use externally at 325,000 retailers nationally.



Coffee Break

SAVOURY ITEMS

- Roasted Vegetable Quiche (V)
- Chicken Lemon Pepper Quiche
- Assorted Mini Pizza
- Spinach and Feta Pastizzi (V)
- Gourmet Mini Pies
- Mini Beef Croquettes
- Baked Curry Puffs
- Vegetarian Spring Rolls (V)
- Ham and Cheese Melt on Turkish

SWEET ITEMS

- Assorted Fruit Muffins
- Assorted Mini Scones with Jam and Cream
- Portuguese Tart
- Vanilla Slice
- Lamingtons
- Assorted Mini Danishes
- Chocolate Brownies
- Caramel Slice
- Assortment of Mini Cakes

Hot Buffet

Please select 2 Salads, 2 Hot Dishes and 1 Side Selection

SALAD MENU

- Garden Salad
- Pasta with Sun-Dried Tomato, Olives, Rocket with Basil Pesto
- Coleslaw Salad
- Potato with Spanish Onion and Mustard Mayonnaise
- Sweet Potato with Rocket, Pine Nuts and Moroccan Spice Dressing
- Beetroot with Lemon Pepper and Dill Vinaigrette
- Rocket Pear and Parmesan Cheese with Balsamic Honey Glaze
- Smoked Chicken Caesar Salad
- Greek Salad

HOT DISHES

- Grilled Chicken with Mild Creamy Moroccan Pepper Sauce
- Slow Roasted Beef with Sautéed Mushroom, Merlot Jus
- Grilled Barramundi Fillets with Sautéed Spinach and Lime Caper Beurre Blanc
- Shepherd's Pie
- Butter Chicken with Mild Herbs and Spices with Steamed Jasmine Rice
- Beef and Vegetables in Garlic Black Bean Sauce with Steamed Jasmine Rice
- Chicken Stir Fry Noodles in Light Soya with Asian Vegetables
- Sweet and Sour Pork with Steamed Jasmine Rice
- Penne Pasta and Roasted Vegetable Gratin
- Seafood Medley in Champagne Sauce
- Lamb and Root Vegetable Pie
- Roast Pork with Apple Mustard Sauce

SIDE SELECTIONS

- Roasted Chat Potatoes with Bacon and Parmesan
- Chorizo Mash Potato
- Steamed Green Vegetables in Herb Butter

Cold Buffet

Please select 3 Salads and 1 Side Selection

ASSORTMENT OF SUSHI ROLLS

- Seafood, Vegetarian, Chicken
Served with Soya Sauce, Wasabi and Pickled Ginger

ANTIPASTO PLATTER

- Grilled Capsicums, Mushrooms, Tomatoes, Eggplant, Spanish Onion, Feta, Pita Bread and Cured Meats

ASSORTED SANDWICHES & WRAPS

- Including Vegetarian Options
Served on White and Brown Ribbon Bread and Wraps

SALAD MENU

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- Rocket Pear and Parmesan Cheese with Balsamic Honey Glaze
- Smoked Chicken Caesar Salad
- Greek Salad

SIDE SELECTIONS

- Fresh Seasonal Fruit Platter
- Assorted Cheese Platter served with Crackers and Dried Fruit
- Dessert Platter including Assorted Mini Cakes and Cookies



Breakfast

CONTINENTAL BUFFET BREAKFAST **\$19.50pp**

- Assorted Yoghurts and an Array of Cereal and Homemade Muesli
- Sliced Fresh Seasonal Fruit Platter
- Assorted Breads from our Bakery
- Selection of Preserves and Honey
- Assorted Muffins, Croissants and Danishes
- Freshly Brewed Coffee and Tea, Selection of Fruit Juices

SIT DOWN BREAKFAST **\$28.50 pp**

- Sliced Fresh Seasonal Fruit Platter
- Assorted Muffins, Croissants and Danish Platter
- Creamy Scrambled Eggs on English Muffin with Grilled Tomato, Hash Brown, Crispy Bacon and Breakfast Sausage
- Freshly Brewed Coffee and Tea and Selection of Fruit Juices

BUFFET BREAKFAST **\$32.50pp**

- Sliced Fresh Seasonal Fruit Platter
- Assorted Yoghurts and an Array of Cereal and Homemade Muesli
- Assorted Muffins, Croissants and Danishes
- Assorted Breads from our Bakery
- Selection of Preserves and Honey
- Scrambled Eggs, Pancakes, Breakfast Sausages, Crispy Bacon, Grilled Tomatoes, Sautéed Mushrooms and Hash Browns
- Freshly Brewed Coffee and Tea and Selection of Fruit Juices

Prices inclusive of GST.

Valid till December 2017

Room Hire Charges may be applicable.

Upgrades

Each platter serves 10 guests

ANTIPASTO PLATTERS **\$69.00**

Assorted Breads, Cured Meats, Grilled Vegetables Varieties, Feta Cheese and Olives

MEZZE PLATTER **\$79.00**

Grilled Pita Bread, Cured Meats, Lamb Koftas, Trio of Dips, Feta Cheese and Olives

CHEESE BOARD **\$89.00**

Cheese Varieties of Blue Vein, Double Brie, Swiss Cheddar with Dried Fruits, Mixed Nuts, Sliced Breads, Grissini and Lavash Breads

SEASONAL FRUIT PLATTERS **\$65.00**

HOT OR COLD SEAFOOD PLATTER **\$120.00**

Seafood Varieties of Prawns, Oysters, Scallops, Calamari, and Mussels complimented with capers and sauces

LIVE FOOD STATIONS **POA**



Seated Menu

INCLUSIONS

Alternatively Served Entrée, Main Course and Dessert.

Freshly Baked Assorted Bread Rolls

ENTREE

POACHED SALMON on Pickled Cucumber, Baby Rocket and Red Radish Salad

PUMPKIN AND SPINACH RISOTTO With Baked Asparagus and Red Pepper Sauce

SEAFOOD RISOTTO With Roasted Vine Tomatoes and Buttered Prawns

GOAT CHEESE, RED PEPPER, BABY TOMATOES AND GLOBE ARTICHOKE TART With Salsa Verde

ANTIPASTO PLATE With Cured Meats, Grilled Vegetables, Marinated Olives, Rustic Bread and Dips

DUKKAH LAMB With Chargrilled Vegetables and Fennel Seed Dressing

FIVE SPICE DUCK Vermicelli Noodles and Crispy Vegetable Wrapped In Rice Paper Rolls with Sesame Dressing

CRAB, PRAWNS AND AVOCADO SALAD With Chilli Lemon Dressing

CAJUN CHICKEN AND VEGETABLE TART With Harissa Aioli and Balsamic Glaze

DUCK AND CARAMELISED ONION RAVIOLI and Olive Tomato Passata

HERB AND POTATO GNOCCHI With Three Bean in Mild Curry Sauce

MAIN COURSE

SLOW COOKED LAMB SHANK On Roasted Garlic Mash Potato With Pan Jus

MOROCCAN SPICE CHICKEN SUPREME With Creamy Risoni and Chunky Tomato Sauce

GRILLED SNAPPER On Quinoa and Spinach, Pernod Infused Mango Capsicum Salsa

THYME INFUSED LAMB RUMP With Parsley Potato Mash, Juniper Berry Jus

GRILLED SCOTCH FILLET On Hand Cut Chips, Forest Mushroom, Eschalot, Port Wine Jus

VEAL ON THE BONE Roasted Sweet Potato Mash With Creamy Green Pepper Corn Sauce Maple

PORK CUTLET Roasted Khumera Wedges, Pan Fried Apple With Creamy Mustard Sauce

HERB CRUSTED BARRAMUNDI Roasted Chat Potatoes, Spinach and Pepper Mayonnaise Salad, Drizzled with Preserved Lemon Olive Oil

CRISP SALMON On Crushed Butter Desiree, Lime and Caper Beurre Blanc, Watercress Salad

SPINACH AND CHEESE STUFFED CHICKEN On Cracked Pepper Risotto, Crème of Sun-Dried Tomato

STUFFED MUSHROOM On Asparagus and Rocket, Brie and Walnut Dressing

DESSERT

PYRAMID OF WHITE AND DARK CHOCOLATE With Marinated Strawberries

WARM CHOCOLATE HAZELNUT PUDDING With Chocolate Fudge Sauce, Double Whipped Cream

SUMMER BERRY TORTE With Passionfruit Coulis

VANILLA BEAN CRÈME BRULEE With Candied Pistachio and Almond Biscotti

WARM STICKY DATE PUDDING With Butterscotch Sauce

BAKED LEMON TORTE With Raspberry and Passionfruit Coulis

APPLE AND ALMOND FLAN With Macadamia Nut Ice Cream

TIRAMISU With Vanilla Bean Anglaise, Coffee Biscuit

WHITE CHOCOLATE CHEESECAKE With Mango Compote

OR

DESSERT TASTING PLATTER Selection of 3 Desserts, 2 Per Person)

Pistachio Mousse Cups, Mango Charlotte, Apple and Raspberry Crumble, Chocolate Mousse Cups With Chocolate Wafer, Custard Filled Mixed Fruit Tarts, Tiramisu Cups, Raspberry Mousse Sponge, Mixed Berry Trifle

2 Course Menu \$55 per person

3 Course Menu \$59 per person

Prices inclusive of GST. Valid till December 2017. Room Hire Charges May Be Applicable.



Beverages

BEVERAGE PACKAGES

NON ALCOHOLIC BEVERAGE PACKAGE

Assorted Soft Drink - Coca Cola, Sprite, Diet Coke, Lift, Mineral Water
Assorted Fruit Juices - Orange, Pineapple, Apple

- ½ Hour \$5.50 per person
- 1 Hour \$8.50 per person
- 2 Hours \$12.50 per person
- 3 Hours \$15.50 per person
- 4 Hours \$17.50 per person
- 5 Hours \$19.50 per person

STANDARD BEVERAGE PACKAGE

Assorted Soft Drinks and Fruit Juice
Full Strength and Light Draught Beer- Tooheys New, Victoria Bitter,
Pure Blonde, Cascade Premium Light
Moore's Creek Brut Cuvee, Moore's Creek Sauvignon Blanc, Moore's Creek Shiraz

- ½ Hour \$8.50 per person
- 1 Hour \$14.50 per person
- 2 Hours \$18.50 per person
- 3 Hours \$22.50 per person
- 4 Hours \$26.50 per person
- 5 Hours \$30.00 per person

For alternate beverage options and selections; please speak to your Events Specialist regarding availability and pricing.

BEVERAGES ON CONSUMPTION

You have the option to allocate a tab for the beverages consumed at your Event, which can be paid for at the conclusion.

You have the flexibility to increase this tab at your Event and customise your beverage selection using the menu on the following page.

Minimum beverage spend applies.



Beverage List

ALL PRICES ARE INCLUSIVE OF GST. WINES SUBJECT TO AVAILABILITY.

Alternate wine and beer options are available.
Please speak with your Events Specialist for Pricing.



WINE UPGRADES

UPGRADE 1 (ADDITIONAL \$3.00 PER GUEST)

Option 1
Craigmoor Sparkling, Wild Oats Sauvignon Blanc,
Wild Oats Shiraz Viogner

Option 2
Tyrrell's Moore's Creek Brut, Tyrrell's Lost Block Sauvignon
Blanc, Tyrrell's Lost Block Shiraz

Option 3
Craigmoor Sparkling, Pocket Watch Pinot Gris,
Pocket Watch Cabernet Sauvignon

Option 4
Peter Lehman Moscato, Peter Lehman Cabernet Merlot,
Craigmoor Sparkling

UPGRADE 2 (ADDITIONAL \$5.00 PER GUEST)

Option 1
Yellowglen Yellow Sparkling, Matua Sauvignon Blanc,
Thorn-Clark Sandpiper Merlot

Option 2
Craigmoor Pinot Noir Chardonnay Brut, Robert Oatley
Sauvignon Blanc Signature, Robert Oatley Shiraz Signature

SOFT DRINKS/JUICES

JUG	GLASS
9.95	2.75
(buddies)	3.55
10.50	2.50
(bottle)	3.60
(bottle)	3.60
(bottle)	3.50
(bottle)	3.50
(bottle)	9.50
(bottle)	9.50

Coca Cola, Sprite, Diet Coke, Lift
Coca Cola, Diet Coke, Sprite, Fanta, Lift
Orange, Apple, Pineapple Juice
Cascade Ginger Beer
Cascade Light Ginger Beer
Mount Franklin Water
Sparkling Mineral Water 250ml
Sparkling Mineral Water 1L
Still Mineral Water 1L

WINE LIST

SPARKLING WINES

Moore's Creek Sparkling Brut Cuvee
HUNTER VALLEY, NSW

Craigmoor Sparkling
MUDGEE, NSW

Yellowglen Yellow
BAROSSA VALLEY, SA

Tyrrell's Pinot Noir Chardonnay Brut
HUNTER VALLEY, NSW

Chandon Vintage Brut
VARRA VALLEY, VIC

WHITE

Moore's Creek Sauvignon Blanc
SOUTH EAST AUSTRALIA, SA

Chain of Fire Sem/Sav/Blanc
MUDGEE, NSW

Tyrrell's Old Winery Chardonnay
HUNTER VALLEY, NSW

Wild Oats Sauvignon Blanc
MUDGEE, NSW

Matua Valley Sauvignon Blanc
HAWKES BAY, NZ

Pocket Watch Pinot Gris
ADELAIDE HILLS, SA

Vasse Felix Semillon
MARGARET RIVER, WA

RED

Moore's Creek Shiraz
SOUTH EAST AUSTRALIA, SA

Chain of Fire Cabernet Shiraz
MUDGEE, NSW

Peter Lehman Cabernet Merlot
BAROSSA VALLEY, SA

Pocket Watch Cabernet Sauvignon
MUDGEE & FRANKLAND RIVER, NSW

GLASS BOTTLE

5.20 20.50

7.90 30.50

33.60

41.00

51.00

5.20 20.50

5.70 22.00

7.20 24.80

7.90 32.50

7.90 32.50

8.00 33.60

44.00

5.20 20.50

5.70 22.00

6.90 24.80

8.00 33.60

Killikanoon Shiraz
CLARE VALLEY, SA

35.50

Vasse Felix Cabernet Merlot
MARGARET RIVER, WA

42.00

BEER LIST

TAP

Cascade Premium Light Middy

3.90

Victoria Bitter Middy

4.10

Tooheys New Middy

4.10

Pure Blonde Middy

4.40

BOTTLED

Carlton Dry

5.90

Tooheys Extra Dry

6.30

Crown Lager

7.10

Corona

7.90

Boags Light

5.25

Heineken

7.90

Bulmers Cider

6.30

SPIRITS

READY TO DRINK

Jim Beam White

10.25

Smirnoff Black Ice

10.25

Mother (Energy Drink)

5.80

STANDARD SPIRITS

Johnnie Walker Red, Jim Beam Bourbon,

5.75

St Remy Brandy, Cruzan Rum, Larios Gin, Karina Vodka

PREMIUM SPIRITS

Wild Turkey Bourbon, Jack Daniel's, Bacardi,

6.80

Southern Comfort, Malibu, Canadian Club

DELUXE SPIRITS

Cointreau, Bailey's, Frangelico, Drambuie,
Kahlua, Midori, Tia Maria, Chivas Regal

7.85

Audio Visual

CEILING MOUNTED DATA PROJECTOR AND MOTORISED SCREEN	\$150.00
LAPTOP HIRE	\$160.00
HANDHELD AND WIRELESS MICROPHONE	\$85.00 EACH
LAPEL OR HEADSET MICROPHONE	\$85.00 EACH
WHITEBOARD Includes Coloured Markers	\$28.50 EACH
FLIPCHART Includes Chart Paper and Coloured Markers	\$28.50 EACH
EPPING CLUB PEN AND NOTEPAD	\$2.50 PER PERSON
BLACK UPHOLSTERED PARTITION BOARDS Height 1.8m / Width 2.5m	\$10.00 EACH
WI-FI ACCESS Please request for an access code from your Corporate Events Specialist prior to your event commencing	COMPLIMENTARY
AV TECHNICIAN An audio visual specialist to assist with operating lighting and visual presentations (Minimum 3 Hours)	\$75.00 PER HOUR

Please speak to your Corporate Events Specialist for more information and for pricing on additional services that can be provided.





How to find us THE EPPING CLUB

BY CAR

- The Epping Club is a 20 minute drive from the City and a few minutes from the M2 Motorway. The Club is easily accessible from the West via the Cumberland Highway or from the North from either Pennant Hills Road or Epping Road.
- The Epping Club has an undercover secure car park. Please speak to your Events Specialist for more details.
- For all day unrestricted parking, we suggest Chesterfield Road and Chelmsford Avenue. These 2 streets are approximately a 7 minute walk to our venue. Alternatively, there is a free Council car park located on Rawson Street.

BY TRAIN

- The Epping Club is a short walk from Epping Railway Station through 'The Epping Club Walk'.

BY BUS

- Bus Stations are located on Oxford Street and Beecroft Road.
- The Epping Club is a short walk through 'The Epping Club Walk'.

BY TAXI

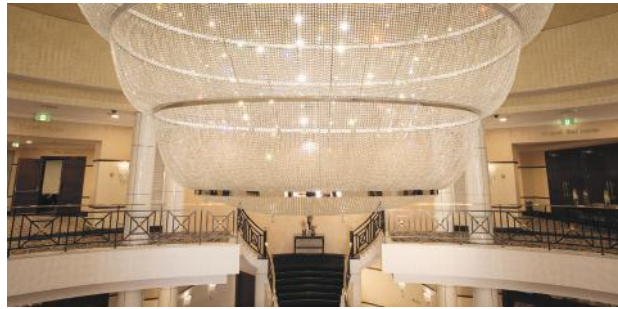
- Our Customer Service Staff are available to book taxis via the Front Desk.

BY COURTESY BUS

- The Courtesy Bus runs on the hour or as near as possible and is a free service for those wishing to visit The Club. The Courtesy Bus operates on Sunday – Wednesday 6pm-11pm and Thursday – Saturday 6pm-1am.
- Times above are for first and last departures from The Club. Bus picks up and sets down at varying locations. Please contact your Events Specialist for further details.



THE
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CLUB



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THE EPPING CLUB

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