









## Welcome

#### TO THE EPPING CLUB

Sydney's award winning venue, The Epping Club, is renowned for being a first choice venue for brides & groom's to celebrate their special day.

Upon arrival, the grandeur and luxury of our lobby is breathtaking.

With a spectacular five-tiered crystal chandelier and a grand sweeping staircase; it is the ideal location to welcome your guests and take unforgettable wedding portraits.

Our stunning venue effortlessly blends both traditional and contemporary elements. It's classical architectural style combined with modern and elegant features to make The Epping Club the perfect venue for Wedding Receptions and ceremonies.

Our highly acclaimed chef prides himself on tailoring a delectable menu for every couple, whilst they sip champagne on our open air terrace.

Take a moment to visit our five star venue and allow us the opportunity to show you our beautiful event spaces perfect for any size. All of our event spaces also come with a private adjoining lobby area. Our experienced Wedding Consultants  $\vartheta$  Stylists are available to discuss your options and even customise a package to suit your individual taste and requirements.

We look forward to making your special day.... magical.

## Our Elegant

#### **EVENT SPACES**

With our versatile event spaces, we can cater for Weddings up to 420 guests

#### THE GRAND BALLROOM

With its elegant décor, high ceilings and pillarless design (allowing visibility from all angles of the room), this room is the perfect setting for your dream wedding. The chandeliers, the plush warm carpet and the furnishings add that touch of glamour to your once in a lifetime memory.

Grand Ballroom 1 features natural lighting and opens onto an outdoor terrace and a private sitting room for your guests to enjoy. The Ballroom creates the elegant grand affair that you have always imagined.

#### THE GRAND SALON

This room offers an intimate setting for you to gather with family and friends to celebrate your new union. This modern masterpiece features coloured electronic lighting to add that extra sparkle to your Wedding Reception. It provides a warm and friendly atmosphere.

#### THE TERRACE

The Terrace features beautiful French style shutters, opening for natural light and a refreshing breeze, or closed for intimacy and privacy – perfect for your pre-dinner drinks. Impress your guests with canapés and champagne on a balcony that sweeps the entire length of the building.

#### THE TERRACE SUITE

The Terrace Suite is an exclusive private room with an extravagant marble and wooden dining table. This room offers an indoor/outdoor ambience with natural daylight.

It is the perfect accompaniment to a glamorous luncheon wedding and is complimented by the outdoor terrace and architectural grandeur.

#### THE BRIDAL SUITE

This private suite includes a private terrace and bathroom and allows the bridal party to enjoy a quiet moment together before the excitement of the reception.













## Gomplimentary Inclusions

#### FOR YOUR WEDDING

- Personalised Wedding Consultant & Stylist to assist in the lead up to your special day
- Private bridal suite with private bathroom, full length mirror and outdoor terrace area
- Canapés and refreshments served to bridal party on arrival
- Complimentary use of grand sweeping staircase for wedding photos for bridal party
- Elevated bridal table decorated with stylish skirting and fairy lights
- Skirted mirrored top cake table with cake knife
- Stylishly appointed reception area with adjoining private foyer
- Spacious polished parquetry dance floor
- Exclusive and dedicated Wedding Reception area (located on level one with lift access)
- Elegant chandeliers in grand ballroom
- Open air terrace
- Microphone and podium for speeches
- Setting of your place cards and bomboniere at your instructions
- Stylish round banquet tables
- Professionally printed and personalised menus
- Professional wait staff
- Cutting and serving of wedding cake
- Personalised LCD screen outside your reception room to display your photo
- Complimentary on site parking for bridal families with access to lift

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

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 32,500 retailers nationally.

# Wedding Geremonies PACKAGE INCLUSIONS



- 1 hour Wedding Ceremony
- 24 x Tiffany Chairs in your choice of colour
- White Chiffon Draped Archway embellished with floral arrangements
- Plush White Carpet Aisleway
- Skirted Registration Table

Please Note: Ceremonial events are to be immediately followed by your Wedding Reception. Garden ceremony options are also available.

#### ADDITIONAL CEREMONY SERVICES

- Marriage Celebrant
- String Orchestral Ensemble
- Bridal and Bridesmaids Bouquets
- Rose Petal Walkway

Please speak to your Wedding Consultant & Stylist for more information and for pricing on additional services that can be provided.

Offer valid till 31 December 2017. Image is representative only For 2018 prices, please speak to your events specialist











## Lunch Weddings

### PACKAGE INCLUSIONS



- 4 hour Wedding Reception
- 30 minutes of Pre Lunch Drinks served with Canapés
- 3 Course Alternate Menu or Buffet with Tea, Coffee and Chocolates
- Private Menu Tasting for bride and groom with Executive Chef
- 4 hour Beverage Package
  Includes Draught Full Strength & Light Beer (Cascade Premium Light, VB,
  Tooheys New & Pure Blonde) Moore's Creek, White & Sparkling Wines
  Soft Drinks & Orange Juice
- Bridal Table decorations
- Elegant Centrepiece for guest tables; set on round mirrors with tea light candles
- Your choice of Stylish Chair Cover / Sash or Tiffany Chairs (Gold, Black, Silver or White)
- Professional Wedding Disc Jockey or Master of Ceremony
- Elegant Bridal Table Backdrop

Monday-Sunday Weddings
Minimum of 90 adult guests
Prices valid for 2017 Weddings

For 2018 prices, please speak to your events specialist

# Elegance Package PACKAGE INCLUSIONS

- 5 hour Wedding Reception
- 30 minutes of Pre Dinner Drinks served with Canapés
- 3 Course Alternate Menu including Tea, Coffee and Chocolates
- Private Menu Tasting for bride and groom with the Executive Chef
- 5 hour Beverage Package
  Includes Draught Full Strength & Light Beer (Cascade Premium Light, VB,
  Tooheys New & Pure Blonde) Moore's Creek, White & Sparkling Wines
  Soft Drinks & Orange Juice
- Upgraded Bridal and Cake Table Skirting
- Bridal Table decorations (options available)
- Elegant Centrepiece for guest tables set on round mirrors with tea light candles (options available)
- Your choice of Stylish Chair Cover / Sash or Tiffany Chairs (Gold, Black, Silver or White)
- Professional Wedding Disc Jockey or Master of Ceremony
- Elegant Bridal Table Backdrop

#### \$110 PER PERSON \$120 PER PERSON

Sunday – Friday Weddings Saturday Weddings

Minimum 100 adult guests

Prices valid for 2017 Weddings

For 2018 prices, please speak to your events specialist











## Romance Package PACKAGE INCLUSIONS

- 5 hour Wedding Reception
- 30 minutes of Pre Dinner Drinks served with Canapés
- 3 Course Alternate Menu including Tea, Coffee and Chocolates
- Private Menu Tasting for bride & groom with the Executive Chef
- 5 hour Beverage Package
  Includes Draught Full Strength & Light Beer (Cascade Premium Light, VB,
  Tooheys New & Pure Blonde) Moore's Creek, White & Sparkling Wines
  Soft Drinks & Orange Juice
- Upgraded Bridal and Cake Table Skirting
- Upgraded Bridal Table Floral Arrangements (options available)
- Upgraded Elegant Floral Centrepiece for guest tables (options available)
- Your choice of Stylish Chair Cover / Sash or Tiffany Chairs (Gold, Black, Silver or White)
- Professional Master of Ceremonies
- Professional Wedding Disc Jockey
- Elegant Bridal Table Backdrop
- Mirrored Wishing Well

In addition, your choice of two of the following:

- 2 Tiered Wedding Cake (3 Tiered Guests 120+)
- Upgraded Chair Cover Decorations
- Getaway Car
- Specialty and Decorative Table Linen
- Overnight 5 star Hotel Accommodation
- Special Effect Lighting

\$140 PER PERSON \$145 PER PERSON Sunday – Friday Weddings Saturday Weddings

Minimum 100 adult guests Prices valid for 2017 Weddings For 2018 prices, please speak to your events specialist

# Winter Wedding Special PACKAGE INCLUSIONS



- 5 hour Wedding Reception
- 30 minutes of Pre Dinner Drinks served with Canapés
- 3 Course Alternate Menu with Tea, Coffee and Chocolates
- Private Menu Tasting for bride & groom with Executive Chef
- 5 hour Beverage Package
  Includes Draught Full Strength & Light Beer (Cascade Premium Light, VB,
  Tooheys New & Pure Blonde) Upgraded Selection of Wines,
  Soft Drinks & Orange Juice
- Bridal Table decorations
- Elegant Centrepiece for guest tables; set on round mirrors with tea light candles
- Your choice of Stylish Chair Cover / Sash or Tiffany Chairs (Gold, Black, Silver or White)
- Professional Wedding Disc Jockey or Master of Ceremony
- Elegant Bridal Table Backdrop

Monday-Sunday Weddings
Minimum of 100 adult guests
Valid for wedding booked for May, June, July 2018















### Package Upgrades

FAIRY LIGHT CEILING DRAPING
Elegant ceiling draping to transform your room

PRICE ON APPLICATION

SPECIAL EFFECTS ROOM UP-LIGHTS
Transform your room with ambient lighting

PRICE ON APPLICATION

DECORATIVE LINEN

\$10.00 - \$45.00 EACH

MASTER OF CEREMONY

\$550.00

PROFESSIONAL DISC JOCKEY

\$550.00

TIFFANY CHAIRS IN WHITE, SILVER,

\$6.50 EACH

GOLD or BLACK

FIREWORKS & PYROTECHNICS

\$1,200.00

**РНОТОВООТН** 

\$990.00

Bring some fun into your event with a photobooth Includes 4 hours of unlimited photos printed on the spot in black and white or in colour

DATA PROJECTOR & SCREEN

\$150.00

AV Technician may be additional charge \$50 per hour

CANDY BAR

FROM \$7.00 PER PERSON

Created around your theme, this delectable addition distributes candies of your selection

PERSONALISED ORNATE DIRECTORY BOARD

\$150.00

MIRRORED WISHING WELL

\$100.00

Add a bit of sparkle to your event with our stunning mirrored Wishing Wells, personalised for your wedding

WEDDING GETAWAY CAR

\$195.00

Drive away in style as your guests bid you farewell in your own chauffeured getaway car

SHANGRI-LA ACCOMMODATION

FROM \$525 per night

Includes 4pm check out, in room breakfast, sparking and chocolates on arrival  $\boldsymbol{\theta}$  internet



#### PLEASE SELECT TWO ITEMS FROM EACH COURSE TO BE SERVED ALTERNATIVELY

On arrival chef's selection of hot and cold canapés served with pre dinner drinks. selection of freshly baked breads served with balsamic, olive oil, sea salt and butter.

#### ENTRÉE

#### TART OF MARINATED ARTICHOKE

Cherry Tomatoes with Goats Cheese and Spinach (V, NF)

SALAD OF PRAWNS, CRAB AND AVOCADO served with a Mild Chilli Lime Drizzle (GF. NF)

#### TART OF CAJUN CHICKEN

with Roasted Vegetables served on a bed of Rocket with a Honey Balsamic Glaze

#### DUKKAH MARINATED LAMB

Grilled Vegatable, Crispy Sweet Potatoes served with Roasted Fennel Seed Dressing and Balsamic Glaze (GF)

#### SMOKED SALMON AND SPINACH RISOTTO

topped with Buttered Garlic Prawns and Grilled Asparagus (GF)

FILO OF MUSHROOM, SPINACH AND RICOTTA wrapped with Prosciutto on Rocket Salad served with Pimento Sauce

#### MOROCCAN SPICED QUAIL

served with Grilled Apple, Rocket, Pear Salad and Raspberry Vinaigrette (GF)

#### SALAD OF POACHED TROUT

with Shaved Fennel, Pickled Capers and Spanish Onion on Melba Toast with a Lemon Pepper Aioli

#### STUFFED PORTOBELLO MUSHROOM

with Caramelised Onion and Blue Cheese Rissoni served with Cilantro Sauce (V)

MIXED BEAN AND POTATO GNOCCHI with Baby Spinach, Fresh Basil and Tomato Concasse

#### **MAINS**

#### SLOW COOKED BEEF ON LEEK AND

**POTATO MASH** served with a Beetroot Relish and Red Wine Jus (GF)

**GRILLED SCOTCH FILLET** on Hand-cut Desiree Chips with Port Wine Jus, Eschalot and Wild Mushrooms (GF)

#### PAN SEARED PORK CUTLET

with Sweet Potato Mash, Grilled Balsamic Apple and Bearnaise Sauce (GF)

#### STUFFED LAMB BACK STRAP

with Spinach and Roasted Peppers on Olive Tapenade Mash with Thyme Jus (GF)

**VEAL ON THE BONE** on Pumpkin Sage Risotto served with Bush Pepper Sauce (GF)

**SNAPPER POUPIETTE** served with Seafood Mousse on Dill infused Carrot Puree and Light Bearnaise Sauce (GF)

#### CHILLI SALT RUBBED BARRAMUNDI

**FILLETS** on Buttered Quinoa and Spinach with Saffron Infused Beurre Blanc

#### CARAMELISED CHICKEN SUPREME

served on Slow Cooked Kidney Beans and Brown Rice with Peri Peri Sauce (GF)

#### MEDITERRANEAN CHICKEN served on

Polenta Cake and Steamed Asparagus and Crème of Semi Dried Tomatoes

PORCINI MUSHROOM AND ROASTED
PUMPKIN RISOTTO served on Baby Spinach
with Shaved Parmesan (V, GF)

#### **DESSERT**

### WHITE AND DARK CHOCOLATE PYRAMID with Berry Compote and Chocolate Fudge Sauce

with berry compose and chocolate radge sauce

**SUMMER BERRY TORTE** on Passionfruit and Raspberry Coulis

MANGO CHARLOTTE with White Chocolate Curls and Fresh Kiwi Coulis

CRÈME BRULEE served with Candied Pistachio and Almond Biscotti

**ROSE AND LYCHEE BAVAROIS** with Candied Figs

WARM STICKY DATE PUDDING served with with Vanilla Ice Cream and Butterscotch Sauce

#### WARM CHOCOLATE HAZELNUT PUDDING

with Double Whisked Mascarpone Cream

**BAKED LEMON TORTE** served with Raspberry and Passionfruit Coulis

#### CHOCOLATE AND CHERRY MOUSSE TART

served with Double Cream and Dark Chocolate Ganache

#### CHOCOLATE HAZELNUT MERINGUE

drizzled with Bailey's Custard and Mixed Berry Compote (GF)

#### OR

**DESSERT PLATTER (PER TABLE)** including assorted Mini French Pastries

ANY REQUESTS FOR VEGETARIAN OR SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR.









### Upgrades

#### PLATTER 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 Lavoush Breads

SEASONAL FRUIT PLATTERS

\$50.00

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





### Children's Menu

CHILDREN (Aged 3-12 years old)



3 course meal Unlimited Soft Drink and Juice Colouring books and pencils Chair cover and sash

#### MENU OPTIONS

Please chose one of the following from each course

#### ENTRÉE

- Crumbed Chicken Tenders with Honey Mustard Sauce
- Mini Spring Rolls with Sweet and Sour Sauce
- Fish Fingers with Tangy Tomato Sauce
- Meat Balls with BBQ Sauce

#### MAINS

- Fish and Chips served with Salad
- Chicken Schnitzel and Chips served with Salad
- Chefs Homemade Lasagna
- Hamburger and Chips served with Salad

#### DESSERTS

- Caramelised Banana Pancakes with Vanilla Ice Cream
- Ice Cream Sundae
- Custard Filled Profiterole with Chocolate Sauce
- Tropical Fruit Salad with Ice ream

TEENAGERS (Aged 13-17 years old)



3 course adult meal Non alcoholic Beverage Package Chair cover and sash

#### **WORKING GUEST**

(MC, Photographer etc)



2 course adult meal Non alcoholic Beverage Package Chair cover and sash



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

Alternate wine and beer options are available . Please speak  $% \left( 1\right) =\left( 1\right) +\left( 1\right) =\left( 1\right) +\left( 1\right) +\left( 1\right) =\left( 1\right) +\left( 1\right$ 



#### WINE UPGRADES

#### UPGRADE 1 (ADDITIONAL \$3.00 PER GUEST)

#### Option 1

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

#### Option 2

Tyrrells Moore's Creek Brut, Tyrrells Lost Block Sauvignon Blanc, Tyrrells 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
Coca Cola, Sprite, Diet Coke, Lift	9.95	2.75
Coca Cola, Diet Coke, Sprite, Fanta, Lift	(buddies)	3.55
Orange, Apple, Pineapple Juice	10.50	2.50
Cascade Ginger Beer	(bottle)	3.60
Cascade Light Ginger Beer	(bottle)	3.60
Mount Franklin Water	(bottle)	3.50
Sparkling Mineral Water 250ml	(bottle)	3.50
Sparkling Mineral Water 1L	(bottle)	9.50
Still Mineral Water 1L	(bottle)	9.50

			The second secon	
WINE LIST			Killikanoon Shiraz CLARE VALLEY, SA	35.50
SPARKLING WINES	GLASS	BOTTLE	Vasse Felix Cabernet Merlot	42.00
Moores Creek Sparkling Brut Cuvee HUNTER VALLEY, NSW	5.20	20.50	MARGARET RIVER, WA	
Craigmoor Sparkling MUDGEE, NSW	7.90	30.50	BEER LIST	
Yellowglen Yellow BAROSSA VALLEY, SA		33.60	Cascade Premium Light Middy	3.90
Tyrrell's Pinot Noir Chardonnay Brut		41.00	Victoria Bitter Middy Tooheys New Middy	4.10 4.10
Chandon Vintage Brut VARRA VALLEY, VIC		51.00	Pure Blonde Middy  BOTTLED	4.40
WHITE			Carlton Dry	5.90
Moores Creek Sauvignon Blanc SOUTH EAST AUSTRALIA, SA	5.20	20.50	Tooheys Extra Dry Crown Lager	6.30 7.10
Chain of Fire Sem/Sav/Blanc MUDGEE, NSW	5.70	22.00	Corona Boags Light	7.90 5.25
Wild Oats Sauvignon Blanc MUDGEE, NSW	7.90	32.50	Heineken Bulmers Cider	7.90 6.30
Matua Valley Sauvignon Blanc HAWKES BAY, NZ	7.90	32.50	SPIRITS	
Pocket Watch Pinot Gris ADELAIDE HILLS, SA	8.00	33.60	READY TO DRINK	
Vasse Felix Semillon MARGARET RIVER, WA		44.00	Jim Beam White Smirnoff Black Ice	10.25 10.25
Tyrrell's Old Winery Chardonnay HUNTER VALLEY, NSW	7.20	24.80	Mother (Energy Drink)	5.80
			STANDARD SPIRITS	C 7C
RED Moores Creek Shiraz	5.20	20.50	Johnnie Walker Red, Jim Beam Bourbon, St Remy Brandy, Cruzan Rum, Larios Gin, Karina Vodka	5.75
SOUTH EAST AUSTRALIA, SA			PREMIUM SPIRITS	
Chain of Fire Cabernet Shiraz MUDGEE, NSW	5.70	22.00	Wild Turkey Bourbon, Jack Daniel's, Bacardi, Southern Comfort, Malibu, Canadian Club	6.80
Peter Lehman Cabernet Merlot BAROSSA VALLEY, SA	6.90	24.80	DELUXE SPIRITS	
Pocket Watch Cabernet Sauvignon MUDGEE & FRANKLAND RIVER, NSW	8.00	33.60	Cointreau, Bailey's, Frangelico, Drambuie, Kahlua, Midori, Tia Maria, Chivas Regal	7.85











## 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 Wedding Consultant 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 Wedding Consultant for further details.









45 Rawson Street, Epping NSW 2121

#### THE EPPING CLUB

Phone: (02) 9876 4357
Fax: (02) 9868 2376
Email: events@eppingclub.com
Web: www.eppingclubevents.com.au