



INTIMATE WEDDINGS \$110

INCLUSIONS

- 4 Hour Lunch OR 5 Hour Dinner Wedding Reception in our Grand Salon
- Pre Dinner Drinks & Canapés Served On Arrival
- Private Bridal Suite With Ensuite & Open Air Terrace
- Indulgent 3 Course Alternate Menu - Entree, Main Course & Dessert
- Handcrafted French Teas, Freshly Brewed Coffee & Chocolates
- Beverage Package for the Duration of your Event
(Moore's Creek Brut Cuvee, Moore's Creek Shiraz, Moore's Creek Sauvignon Blanc, Full Strength & Light Draught Beer, Assorted Soft Drink & Fruit Juices)
- Setting Of Your Place Cards & Bomboniere
- Your Choice Of Elegant Table Centrepieces
- Skirted & Elevated Bridal & Cake Tables
- Cutting & Serving Of Your Wedding Cake
- Professional Wait Staff & Banquet Manager
- Personalised Wedding Consultant & Stylist
- Spacious Polished Parquetry Dance Floor
- Grand Sweeping Staircase & Open Air Terrace
- Complimentary Onsite Parking for Bridal Families with Access to lift
- Specialised Audio Visual & Inbuilt LED Lighting
- Includes Menu Tasting for 2 People (2 Months Prior to Wedding)

Plus the addition of ONE of the following:

- Professional Disc Jockey
- Master of Ceremonies (includes pre-wedding meeting)
- Tiffany Chairs (gold, black, white or silver)

Terms & Conditions Apply

Minimum 70 adult guests

Valid until December 2019

Speak to your Event Coordinator for 2020 prices

WEDDING MENU

PLEASE SELECT TWO ITEMS FROM EACH COURSE SERVED ALTERNATIVELY

Chefs choice of 2 Hot and 2 Cold Canapés Served on Arrival
3 Course Menu Accompanied with Sourdough served with Balsamic, Olive Oil, Sea Salt & Butter

ENTREE

SMOKED SALMON
with citrus crème fraîche, orange segments, fennel salad and Yarra Valley fish pearls

YELLOW FIN TUNA
with raisins, wakame, toasted coconut flakes, and orange gel

BERKSHIRE PORK BELLY
with wood ear mushrooms, vanilla scented apple puree, pork crackling, and bronze fennel

BEEF CARPACCIO
with semi dried tomatoes, pickle beetroot, croutons, wild rocket and truffle mayonnaise

CAULIFLOWER SOUP
with spiced cauliflower florets, truffle oil and herb croutons

GRILLED ASPARAGUS
with Parma ham, soft boiled egg, dukkah, puffed wild rice and shaved parmesan

POTATO GNOCCHI
with spinach, whipped ricotta, and truffle buerre noisette

MILAWA DUCK BREAST
with whipped goats curd, pistachio, beetroot, dates and red vine sorrel

MOROCCAN SPICED CHICKEN BREAST
with cous cous, raisins, apricot and parsley, fried kale, port glaze

PRESSED TERRINE OF PORK SHOULDER
with pistachios, pickle melon, petite salad and cider glaze

MAIN COURSE

FREE RANGE CHICKEN BREAST
with braised du puy lentils, smoked baby beets, pencil leeks and tarragon jus

CHICKEN BREAST SUPREME
with corn puree, chicken and tarragon phitivier, kale, chicken jus

CONE BAY BARRAMUNDI
with baby bok choy, braised shitake mushroom, soy broth and XO sauce

TASMANIAN ATLANTIC SALMON
with cauliflower puree, potato crab cake, watercress, lemon

KILCOY ESTATE BEEF CHEEK
with confit garlic, caramelized pearl onions, mashed potato, and beef jus

CHARGRILLED SIRLOIN (220g)
with mushroom fricassee, seasonal greens, garlic mash and red wine jus

RIVERINE GRAIN FED SCOTCH FILLET
with potato gratin, chargrilled garlic stems, onion jam, and pepper jus

PORK SIRLOIN
with parsnip puree, pickle radicchio, crackling, and Pedro Ximenez jus

WILD MUSHROOM AND PORCINI RISOTTO
with parsley, brie cheese and sage brown butter

SPICED LAMB CURRY
with potato, coriander, pilaf rice and tomato and cucumber raita

DESSERT

LEMON & LIME MARSHMALLOW
with orange curd, almond praline, raspberry sorbet and lemon balm

SOFT CENTERED CHOCOLATE FONDANT
with Dulce de leche, vanilla bean ice cream

COCONUT & LIME PANNACOTTA
with poached apricot, sultanas and figs, honeycomb

STICKY DATE PUDDING
with butter scotch sauce, vanilla bean ice cream

BREAD & BUTTER PUDDING
with vanilla bean Anglaise, apricot glaze

PINA COLADA CHEESECAKE
with coconuts rocks and pineapple compote

PAVLOVA
with passion fruit curd, citrus salad and wattle seed Chantilly

CHOCOLATE & RASPBERRY CREME BRULEE
with black berry compote

FRENCH APPLE TART
with vanilla ice cream and caramel sauce

PASSIONFRUIT CHARLOTTE
with pineapple and watermelon salsa, mint and cherry gel

SHARING SIDE DISHES (optional extras)

MIX LETTUCE WITH FIG BALSAMIC DRESSING
\$18 per table

CRISPY FRIES WITH TOMATO KETCHUP AND AIOLI
\$22 per table

SEASONAL GREEN VEGETABLES
\$24 per table

Any requests for vegetarian or special dietary requirements can be catered for.

Tel: (02) 9876 4357 | www.eppingclubevents.com.au | events@eppingclub.com



BEVERAGE UPGRADES

WINE UPGRADES			
<i>Choose 1 from each category</i>			
	Standard Package (inclusive)	Upgrade One (\$4.00pp)	Upgrade Two (\$6.00pp)
<i>Red Wine</i>	Moore's Creek Shiraz Chain of Fire Shiraz Cabernet	Tyrrell's Broke Road Shiraz Wild Oats Merlot	Pocketwatch Cabernet Sauvignon Tyrrell's Hunter Valley Shiraz
<i>White Wine</i>	Moore's Creek Sauvignon Blanc Chain of Fire Sem. Sauvignon Blanc	Tyrrell's Broke Road Pinot Gris Wild Oats Sauvignon Blanc	Pocketwatch Pinot Gris Tyrrell's HV Semillon
<i>Sparkling Wine</i>	Moore's Creek Brut	Craigmoore Sparkling Moore's Creek Brut	Lois Blanc de Blanc Tyrrell's PNC Brut
MOSCATO		BOTTLE BEER UPGRADES	
<i>Charged on consumption per bottle</i>		<i>Choice of 2 to be served at your event</i>	
Fiore Moscato (White)	\$35.00	Tap Beer (included)	Upgrade One (\$8.50pp) Upgrade Two (\$10pp)
Fiore Moscato (Pink)	\$35.00	Victoria Bitter Middy	Crown Lager Peroni Nastro
Brown Brothers Moscato (White)	\$38.00	Carlton Draught Middy	Carlton Dry Heineken
Brown Brothers Moscato (Pink)	\$38.00	Hahn Premium Light Middy	Carlton Dry Lime Corona
		150 Lashes Pale Ale Middy	Tooheys Extra Dry Beck's
		James Boag's Lager (Light)	Stella Artois
MINERAL WATER		COCKTAIL STATION	MOCKTAIL STATION
Sparkling Mineral Water 1L	\$10.00	<i>\$270.00 per dispenser</i>	<i>\$170.00 per dispenser</i>
Still Mineral Water 1L	\$10.00	<i>(5 litres, 50 serves)</i>	<i>(5 litres, 50 serves)</i>
SPIRITS STATION & CHAMPAGNE TOWER		Choice of 3:	Choice of 3:
Spirits station and champagne tower available on request, please speak to your Event Coordinator for more information.		Green Apple Mojito	Juicy Julep
		Classic Cosmopolitan	Ginger Ale Mint Limeade
		Passionfruit Caprioska	Lemon Mint Berry Blast
		Tropical Iced Tea	Mai Tai
		Sangria Classic	Sparkling Cranberry



CHILDREN'S MENU

CHILDREN | \$55

(Aged 3-12 years old)

3 course meal
Unlimited Soft Drink and Juice
Colouring books and pencils

MENU OPTIONS

Please choose one of the following
from each course:

ENTRÉE

Vegetable Rice Paper Rolls with
Hoisin Dipping Sauce (v) (soy)

Southern Fried Chicken Drummettes,
Veggie Sticks, and Hummus (ses)

Tempura Fish with Lemon and
Tomato Mayonnaise (gf)

MAINS

Roast Chicken Breast with
Salad & Crispy Fries (gf)

Pasta Wagyu Ragu Bolognese with
Bocconcini and Grated Cheese

Pasta Napolitana, Bocconcini
and Grated Cheese

Free Range Chicken Schnitzel with
Potato Fries and Tomato Sauce

DESSERTS

Caramel Banana with Chocolate
Sauce and Ice Cream (gf)

Ice Cream Sundae

Chunky Fruit Salad with Sorbet (gf)

OR choose same dessert
as adult menu

TEENAGERS | \$70

(Aged 13-17 years old)

3 course adult meal

Non-Alcoholic Beverage Package

WORKING GUEST | \$70

(MC, Photographer etc)

2 course adult meal

Non-Alcoholic Beverage Package



THE EPPING CLUB BESPOKE EVENT STYLING

When the details are everything, rely on the expertise of The Epping Club's professional stylists.

If you have ideas for special touches, grand designs or unique plans our Styling Team will work with you to fulfil your vision. Our amazing stylists are your answer to all the speciality and custom elements you wish to incorporate into your big day.

Guiding you every step of the way, they can assist in selecting and executing all the bespoke details you have dreamed of. From custom lighting to elaborate centrepieces, unique food concepts to firework surprises, entertainers to show stopping table themes (and everything in between!) our team will achieve it.

An Epping Club stylist can assist you in refining your planning, bringing big ideas to fruition and making your wedding truly reflective of who you are as a couple.

Contact our wedding stylists today and begin your planning journey in safe, on-trend and experienced hands.



From concept to execution, The Epping Club's bespoke styling service can arrange everything for your wedding day.

The Epping Club offers their own in-house wedding and event styling team to create and personalize your own unique bespoke look.

- » Table stylings
designer linens, glassware,
charger plates and more
- » Wedding Cakes
- » Wedding Cars
- » Entertainment
- » Floral Décor
- » Wedding Ceremonies
- » Bomboniere
- » Wedding Stationery
- » Master of Ceremonies
- » Photobooths





WEDDING CEREMONIES

PACKAGE \$1,500

If Reception booked with The Epping Club.

\$1,800 if Ceremony only. Outdoor or Indoor options available..

INCLUSIONS

- 1 Hour Wedding Ceremony
- 25 x Tiffany Chairs in Your Choice of Colour
- White Chiffon Draped Archway Embellished with Floral Arrangements
- Aisleway Decor
- Registration Table
- Complimentary Wet Weather Option
- 30 Minute Mid-Week Rehearsal

ADDITIONAL CEREMONY SERVICES

- Marriage Celebrant
- String Orchestral Ensemble
- Bridal and Bridesmaids Bouquets

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

Image is representative only

Outdoor ceremony will incur an additional cost via council. Speak to your Event
Coordinator for more information.

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