



# \$59 CHRISTMAS PACKAGE

## INCLUSIONS

Complimentary Arrival Cocktail or Mocktail

3 Course Alternate Serve Seated Menu OR Buffet OR Cocktail Canapé Menu

5 Hour Event Duration and Room Hire  
Including Large Polished Parquet Dance Floor, Round Banquet Guest Tables or  
Cocktail Style Furniture and Service Staff

Professional DJ

Christmas Centrepieces

Professional Wait Staff & Banquet Manager

Staging & Service Staff

Spacious Polished Parquet Dance Floor

Grand Sweeping Staircase & Open Air Terrace

Specialised Audio Visual & Inbuilt LED Lighting

Mixed Wine and Chocolate Hamper to be used as a raffle prize

## BEVERAGE OPTIONS

Beverage TAB (minimum pre-paid beverage spend of \$10.00 per person applies)

OR 5 Hour Standard Beverage package at \$30.00 per person  
(includes unlimited Draught Beer, Bottle Red and White Wine, Soft Drink & Juices)

Terms & conditions apply. Minimum numbers and minimum beverage spend per person applies

Offer valid until 31 December 2018. Image is representative only

Tel: (02) 9876 4357 | [www.eppingclubevents.com.au](http://www.eppingclubevents.com.au) | [events@eppingclub.com](mailto:events@eppingclub.com)

# CHRISTMAS SEATED MENU

PLEASE SELECT TWO ITEMS FROM EACH COURSE SERVED ALTERNATIVELY

2 Course Menu Accompanied with Freshly Baked Bread Rolls served with Balsamic, Olive Oil, Sea Salt & Butter

3 Course Menu additional \$5.50 per person

## ENTREE

PUMPKIN AND SPINACH RISOTTO  
with Baked Asparagus And Red Pepper Sauce

SEAFOOD RISOTTO  
with Roasted Vine Tomato and Buttered Prawn

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 Char Grilled Vegetables, Fennel Seed Dressing

FIVE SPICE DUCK, VERMICELLI NOODLES, CRISPY VEGETABLE  
wrapped In Rice Paper Rolls and Sesame Dressing

CRAB, PRAWNS AND AVOCADO SALAD  
with Chili Lemon Dressing

CAJUN CHICKEN AND VEGETABLE TART  
with Harissa Aioli and Balsamic Glace

DUCK AND CARAMELIZED ONION RAVIOLI  
with 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

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  
with Roasted Sweet Potato Mash With Creamy Green Pepper Corn Sauce

MAPLE PORK CUTLET  
with Roasted Khumera Wedges, Pan Fried Apple and Creamy Mustard Sauce

HERB CRUSTED BARRAMUNDI  
with Roasted Chat, Spinach and Pepper Mayonnaise, Salad and 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 Macerated Strawberries

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

SUMMER BERRY TORTE  
with Passion Fruit Coulis

VANILLA BEAN CRÈME BRULEE  
with Candied Pistachio And Almond Biscotti

WARM STICKY DATE PUDDING  
with Butterscotch Sauce

BAKED LEMON TORTE  
with Raspberry and Passion Fruit Coulis

APPLE AND ALMOND FLAN  
with Macadamia Nut Ice Cream

TIRAMISU WHITE CHOCOLATE CHEESECAKE  
with Mango Compote

OR

DESSERT TASTING PLATTER  
(Your choice of 3 selections, 2 desserts 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





# CHRISTMAS BUFFET MENU

Includes Freshly Baked Bread Rolls served with Balsamic, Olive Oil, Sea Salt & Butter



## ANTIPASTO PLATTER

Capsicums, Mushrooms, Tomatoes, Eggplant,  
Spanish Onion and Fetta

## SALADS

YOUR CHOICE OF 4

Garden Salad

Greek Salad

Coleslaw Salad

Smoked Chicken Caesar Salad

Sweet Potato with Rocket, Pinenuts and  
Moroccan Spice Dressing

Potato with Spanish Onion and Mustard  
Mayonnaise

Beetroot with Lemon Pepper and Dill  
Vinaigrette

Rocket, Pear and Parmesan Cheese with  
Balsamic Honey Glaze

Pasta with Sun-Dried Tomato, Olives and  
Rocket with Basil Pesto

## HOT DISHES

YOUR CHOICE OF 2

Grilled Chicken with Mild Creamy Moroccan Pepper  
Sauce

Slow Roast Beef with Sauteed Mushroom, Merlot Jus

Grilled Barramundi Fillets with Sauteed Spinach and  
Lime Caper Beurre Blanc

Shepherd's Pie

Butter Chicken with Mild Herbs and Spices

Beef and Vegetables in Garlic Black Bean Sauce

Chicken Stir Fry Noodles in Light Soya Sauce with  
Asian Vegetables

Sweet and Sour Pork

Penne Pasta and Roasted Vegetable Gratin

Seafood Medley in Champagne Sauce

Lamb and Root Vegetable Pie

Roast Pork with Apple Mustard Sauce

Herb and Potato Gnocchi with Broadbeans and  
Napolitana Sauce

SERVED WITH

Steamed Jasmine Rice

Chat Potatoes with Bacon and Parmesan

Steamed Greens in Herb Butter

## DESSERT

ALTERNATE SERVED DESSERT (SELECT 2) OR  
DESSERT TASTING PLATTER

Pyramid Of White And Dark Chocolate,  
Macerated Strawberries

Warm Chocolate Hazelnut Pudding,  
Chocolate Fudge Sauce, King Island Cream

Summer Berry Torte, Passion Fruit Coulis

Vanilla Bean Crème Brulee, Candied Pistachio  
and Almond Biscotti

Warm Sticky Date Pudding, Butterscotch  
Sauce

Baked Lemon Torte, Raspberry and Passion  
Fruit Coulis

Apple and Almond Flan with Macadamia Nut  
Ice Cream

Tiramisu, Vanilla Bean Anglaise, Almond  
Biscotti

OR

DESSERT TASTING PLATTER  
(Your choice of 3 selections, 2 desserts 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

TEA, COFFEE AND CHOCOLATE

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# CHRISTMAS CANAPÉ MENU

PLEASE SELECT 6 HOT AND 6 COLD DISHES

## COLD

- Peppered Wagyu Beef on sweet onion mustard relish
- Brie and Roasted Pumpkin Croutes (V)
- Avocado and Cream Cheese mousse with crispy pancetta on a spoon
- Goats Cheese and Chive Tartlet (V)
- A Selection of Nori Rolls with Soya Sauce and Wasabi
- Peppered Lamb on Pumpkin Garlic Grissini
- Tomato Olive and Basil Bruschetta (V)
- Smoked Salmon with Cream Cheese on pumpkinickel
- Bloody Mary Oyster Shooters
- Smoked Chicken Caesar Salad in Noodle Box
- Crispy Vegetable Rice paper rolls with sesame soya dressing
- Tandoori chicken and spinach Tortilla wraps with cucumber chilli raita

## HOT

- Assortment of Mini Quiches
- Tempura Fish and Chips in Butcher Paper
- Spinach Onion and Potato fritters with minted Yogurt Raita (V)
- Chicken Satay with Peanut Sauce
- Italian Meat Balls with Herb Provencale
- Grilled Vegetable Pita Pizza
- Grilled Lamb Kebabs with Tomato Chilli Salsa
- Mini Vegetable Spring Rolls with sweet and sour sauce (V)
- Crumbed Chicken Tenders with Garlic lime Aioli
- Steamed Pork Buns with ginger shallot dressing
- Steamed Prawn Dim Sims with soya mirin
- Fried Panko Calamari Rings with lemon pepper mayo

## OPTIONAL EXTRAS

- NOODLE BOXES - 1 box per person  
\$9 PER PERSON - Minimum Guest numbers required
- Beer Battered Fish and Chips
- Chicken Schnitzel and Chips
- Wild Mushroom Risotto with Shaved Parmesan
- Singapore Stir Fried Noodles with Asian Green
- Thai Beef Salad
- Chicken Caesar Salad
- Pork and Vegetable Fried Rice
- Biryani with your choice of Lamb, Chicken or Vegetable

## SHARING PLATTERS

EACH SERVING PLATTER SERVES APPROXIMATELY 10 PEOPLE

- Australian Cheese Platter with Dried Fruit, Nuts and Crackers \$95 per platter
- Seasonal Fruit Platter with Fresh Strawberries \$60 per platter
- Vegetable Crudités with Assorted Dips and Lavosh Breads \$65 per platter
- Grilled Vegetable Antipasto Platter with Ciabatta Bread \$80 per platter
- Buffalo Devil Wings served with Peri Peri Sauce \$65 per platter
- Bowls of Chips \$4 per person
- Bowls of Potato Wedges served with Sour Cream and Sweet Chilli \$4 per person

## CARVERY STATION

- \$16 PER PERSON  
Minimum Guest numbers required  
SELECT 2
- Roast Leg of high Country Lamb with Rosemary and Garlic served with Minted Jus
- Moisture Infused Roast Pork with Apple Sauce, Mustard and Onion Jus
- Roast of Beef Striploin with Horseradish and Red Wine Reduction
- Served on a selection of baguettes, white and wholegrain sourdough rolls and condiments.



# BEVERAGES LIST

ALL PRICES ARE INCLUSIVE OF GST. WINES SUBJECT TO AVAILABILITY

## SOFT DRINKS & JUICES

	GLASS	JUG
Coca Cola, Sprite, Diet Coke, Lift	\$3.85	\$12.50
Coca Cola, Sprite, Diet Coke, Lift, Fanta	\$4.55	<i>buddy</i>
Orange, Apple, Pineapple Juice	\$4.15	\$11.90
Cascade Ginger Beer	\$4.60	<i>bottle</i>
Cascade Light Ginger Beer	\$4.60	<i>bottle</i>
Mount Franklin Water	\$3.85	<i>bottle</i>
Sparkling Mineral Water (250ml)	\$3.40	<i>bottle</i>
Sparkling Mineral Water (1L)	\$10.00	<i>bottle</i>
Still Mineral Water (1L)	\$10.00	<i>bottle</i>

## WINE LIST

	GLASS	BOTTLE
<b>SPARKLING</b> Moores Creek Sparkling Brut Cuvee HUNTER VALEY, NSW	\$5.50	\$23.00
Craigmoor Sparkling MUDGEE, NSW	\$7.50	\$32.50
T'Gallant Prosecco MORNINGTON PENINSULA, VIC	\$7.50	\$35.00
Tyrrell's Pinot Noir Chardonnay Brut HUNTER VALLEY, NSW		\$41.00
Chandon Vintage Brut YARRA VALLEY, VIC		\$64.00

We carry a vast range of premium wine and beer options available for your guests. Please speak with your Wedding Specialist for pricing.

## WINE LIST

	GLASS	BOTTLE
<b>RED</b> Moores Creek Shiraz SOUTH EAST AUSTRALIA, SA	\$5.50	\$23.00
Chain Of Fire Cabernet Shiraz MUDGEE, NSW	\$5.50	\$23.00
Chateau de Sours Bordeaux Rosé BORDEAUX, FRANCE		\$38.00
Copia by Larry Cherubino Cabernet Merlot MARGARET RIVER, WA		\$34.00
Killikanoon Shiraz CLARE VALLEY, SA	\$8.50	\$36.00
Pocketwatch Cabernet Sauvignon MUDGEE, NSW	\$8.20	\$36.00
<b>WHITE</b> Moores Creek Sauvignon Blanc SOUTH EAST AUSTRALIA, SA	\$5.50	\$23.00
Chain Of Fire Sem/Sav/Blanc MUDGEE, NSW	\$5.50	\$23.00
Wild Oats Sauvignon Blanc MUDGEE, NSW	\$8.50	\$34.00
Matua Valley Sauvignon Blanc HAWKES BAY, NZ	\$8.50	\$34.00
Ara Single Estate Pinot Gris MARLBOROUGH, NZ		\$36.00
Fiore Moscato MUDGEE, NSW	\$7.90	\$29.00
Brokenwood Chardonnay HUNTER VALLEY, NSW		\$38.00

## BEER LIST

	TAP	
Cascade Premium Light Middy		\$4.00
Fat Yak Middy		\$4.95
Toohey's New Middy		\$4.35
Pure Blonde Middy		\$4.85
<b>BOTTLED</b>		
Carlton Dry		\$6.65
Toohey's Extra Dry		\$7.15
Crown Lager		\$7.70
Corona		\$8.65
Boags Light		\$5.80
Heineken		\$8.60
Bulmers Cider		\$7.00

## SPIRITS

<b>STANDARD SPIRITS</b> Johnnie Walker Red, Jim Beam Bourbon, Bundaberg UP Rum, Larios Gin, Smirnoff Vodka		\$5.60
<b>PREMIUM SPIRITS</b> Jack Daniel's, Effen Vodka, Bombay Sapphire Gin, Johnny Walker Black, Bati Spiced Rum		\$6.05
<b>DELUXE SPIRITS</b> Cointreau, Bailey's, Frangelico, Drambuie, Kahlua, Midori		\$6.10
<b>ADD MIXER</b>		\$1.75

