



# WEDDING PROMOTION \$89pp

2019/2020

## INCLUSIONS

- 5 Hour Wedding Reception
- 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
- 5 Hour Beverage Package  
(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

## SPECIAL OFFER

### COMPLIMENTARY WEDDING NIGHT ACCOMMODATION

CONDITIONS APPLY

#### Terms & Conditions Apply

Minimum numbers apply (speak to our events team)

Valid for Weddings in 2019 & 2020

Valid for bookings made before 28 February 2019

# 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 fraiche, orange segments, fennel salad and Yarra Valley fish pearls

**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

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

## MAIN COURSE

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

**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

## DESSERT

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

**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

**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](http://www.eppingclubevents.com.au) | [events@eppingclub.com](mailto:events@eppingclub.com)

# BEVERAGE UPGRADES

WINE UPGRADES			
<i>Choose 1 from each category</i>			
	Standard Package (included)	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.

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

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## 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

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

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Image is representative only

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

Terms & Conditions Apply

Valid until December 2019

Speak to your Event Coordinator for 2020 prices

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