



EVENTS PACKAGE

2 COURSES - \$59 PER PERSON

3 COURSES - \$65 PER PERSON

INCLUSIONS

Grand Sweeping Staircase and Open Air Terrace
Alternate Serve Seated Menu OR Buffet OR Cocktail Canapé Menu,
including Tea, Coffee and Chocolates
5 Hour Event Duration and Room Hire
Large Polished Parquetry Dancefloor
Round Banquet Guest Table or Cocktail Style Furniture
Professional Wait Staff & Banquet Manager
Coloured Inbuilt LED Lighting in your Function Room
Elegant Decorations for Guest Tables
Professionally Printed Personalised Menus for Guest Tables
Lectern and Microphone
Personalised LCD Screen outside your Function Room to display your photo

BEVERAGE OPTIONS

Beverage Tab (minimum pre-paid beverage spend of \$10 per person applies)

OR

5 Hour Standard Beverage package at \$30.00 per person
(Moore's Creek Brut Cuvee, Moore's Creek Shiraz, Moore's Creek Sauvignon Blanc, Full
Strength & Light Draught Beer, Assorted Soft Drink & Fruit Juices)

Terms & Conditions Apply

Valid until December 2019

For 2020 prices, speak to your Events Specialist

Minimum Guests and Minimum Beverage Spend Applies

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

SEATED MENU

On Arrival, Chef's Selection of Hot & Cold
Canapés Freshly Baked Assorted Bread Rolls

2 COURSES - \$59 PER PERSON

3 COURSES - \$65 PER PERSON

PLEASE SELECT TWO ITEMS FROM EACH COURSE, SERVED ALTERNATIVELY

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

ENTREE

PUMPKIN AND SPINACH RISOTTO
With Baked Asparagus and Red Pepper Sauce

SEAFOOD RISOTTO
With Roasted Vine Tomatoes 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 Chilli Lemon Dressing

CAJUN CHICKEN AND VEGETABLE TART
Harissa Aioli and Balsamic Glaze

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
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, Spinach and Pepper Mayonnaise Salad, Drizzle 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 Macerated Strawberries

WARM CHOCOLATE HAZELNUT PUDDING
Chocolate Fudge Sauce, Double Whipped Cream

SUMMER BERRY TORTE
With Passionfruit Coulis

VANILLA BEAN CRÈME BRULEE
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
Vanilla Bean Anglaise, Coffee Biscuit

WHITE CHOCOLATE CHEESECAKE
With Mango Compote

OR

**DESSERT TASTING PLATTER
(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**

Dessert accompanied by
FRESHLY BREWED COFFEE AND TEA



CANAPÉ MENU

CANAPES - \$59 PER PERSON

INCLUDING DESSERT - \$65 PER PERSON

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

CANAPE

Select 6 Hot and 6 Cold

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 Pumpnickel

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 - \$9 PER PERSON

1 box 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 Greens

Thai Beef Salad

Chicken Caesar Salad

Pork and Vegetable Fried Rice

Biryani with your choice of Lamb,
Chicken or Vegetable

CARVERY STATION - \$16 PER PERSON

Minimum Guest numbers required

Select two (2) of the following:

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.

Bowls of Potato Wedges served with Sour
Cream and Sweet Chilli Sauce
\$4 per person

DESSERT TASTING PLATTER

(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



BUFFET MENU

On Arrival, Chef's Selection of Hot & Cold
Canapés Freshly Baked Assorted Bread Rolls

BUFFET - \$59 PER PERSON
INCLUDING DESSERT - \$65 PER PERSON

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ANTIPASTO PLATTER INCLUDING

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

YOUR CHOICE OF 4 SALADS

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

YOUR CHOICE OF 2 HOT DISHES

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 Plated Dessert (please select 2)

Pyramid Of White And Dark Chocolate,
Macerated Strawberries

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

Summer Berry Torte, Passionfruit Coulis

Vanilla Bean Crème Brulee, Candied
Pistachio and Almond Biscotti

Warm Sticky Date Pudding, Butterscotch Sauce

Baked Lemon Torte, Raspberry
and Passionfruit Coulis

Apple and Almond Flan, Macadamia
Nut Ice Cream

Tiramisu, Vanilla Bean Anglaise, Almond Biscotti

OR

**DESSERT TASTING PLATTER
(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**

Dessert accompanied by
FRESHLY BREWED COFFEE AND TEA



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	\$12.50
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
SPARKLING Moores Creek Sparkling Brut Cuvee HUNTER VALLEY, 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
RED 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
WHITE 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
Pikorua Sauvignon Blanc MARLBOROUGH, NZ	\$8.50	\$36.10
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
Victoria Bitter Middy	\$4.35
Carlton Draught Middy	\$4.35
Hahn Premium Light Middy	\$4.00
150 Lashes Pale Ale Middy	\$4.90
BOTTLED	
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	\$6.00

SPIRITS

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



Standard Package - \$30.00pp

BEVERAGE SELECTION

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)

WINE UPGRADES			
<i>Choose 1 from each category</i>			
	Standard Package	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 (standard package)	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 (5 litres, 50 serves)</i>	<i>\$170.00 per dispenser (5 litres, 50 serves)</i>
Still Mineral Water 1L	\$10.00		
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

