



SCHOOL FORMALS

Monday - Thursday

\$89 per guest

Friday - Sunday

\$95 per guest

INCLUSIONS

- 5 Hour Event Duration and Room Hire
- Large Polished Parquetry Dancefloor
- Round Guest Tables with White or Black Table Linen
- Professional Wait Staff & Banquet Manager
- Grand Entry with Exclusive Limousine Drop Off Area
- Elegant Sweeping Staircase
- Open Air Terrace Area for Photographs
- Welcome Mocktail on Arrival
- 3 Course Dinner Menu
- 5 Hour Soft Drink Beverage Package
(includes mocktail, soft drinks, assorted juices and mineral water)
- Exclusively Styled Function Room including Themes & Decorations
- Professionally Printed Personalised Menus for Guest Tables
- Specialised Audio Visual Package, including Ceiling-Mounted Data Projector and Motorised Screen, Lectern and Microphone
- Coloured Inbuilt LED Lighting in your Function Room
- Professional Photographer to Capture Grand Arrival, Group Photos on Staircase and Open Air Terrace
- Event Security
- Personal Events Specialist in School Formals to assist you through the event planning process
- Includes Professional DJ with full lighting display

10 Parents or Teachers Complimentary

Served 3 Course Menu and Non-Alcoholic Beverages

Terms & Conditions Apply

Valid until December 2019

For 2019 prices, speak to your Events Specialist

Minimum 120 Guests Applies

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

SCHOOL FORMAL MENU

ALTERNATIVELY SERVED MAIN COURSE

SHARING ENTREÉS

SNACK CITY

Salt & pepper squid / southern fried chicken / Vietnamese rice paper rolls / dipping sauces

ASIAN

Steamed pork buns / veggie spring rolls / Thai fish cakes / dipping sauces

PIES

Beef pies / chicken pies / vegetable pies / tomato sauce / bbq sauce / mild mustard

FISH N CHIPS

tempura flathead / fat chips / onion rings / dipping sauces

MAIN COURSE

FREE RANGE CHICKEN

baked free range breast / bubble & squeak potato / bacon jam / proper chicken gravy

SLOW COOKED BEEF

braised beef brisket / silk mashed potato / confit onion / mushrooms

BERKSHIRE PORK

roasted pork / cauliflower / apple compote / classic jus

KILCOY ESTATE BEEF STEAK

rump cap cooked medium / buttered potato cake / classic jus

BARRAMUNDI

herb crusted barramundi / colcannon potato / butter sauce

PASTA

spinach & ricotta pasta / pomodoro sugo / shaved parmesan

DESSERT STATION

Delight your guests with a decadent display of desserts and sweets.

Elegantly arranged on platters, an assortment of delicious treats to amaze and impress your guests!



Images are representative only

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