



# YEAR 6 FAREWELL

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\$59.50 per adult

\$49.50 per child

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## INCLUSIONS

4 Hour Event Duration and Room Hire

Large Polished Parquet Dancefloor

Round Banquet Guest Tables with White or Black Table Linen

Professional Wait Staff & Banquet Manager

2 Course Seated Dinner Menu  
(add 3rd course for \$5 per person)

4 Hour Soft Drink Beverage Package  
(includes soft drinks, assorted juices and mineral water)

Balloon Centrepieces in Your Choice of Colours

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

Personal Events Specialist to assist you through the event planning process

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## OPTIONAL EXTRAS

Disc Jockey

Donut Wall

Photobooth

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## Terms & Conditions Apply

Valid until December 2019

For 2019 prices, speak to your Events Specialist

Minimum guest numbers may apply

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

# ADULTS MENU

PLEASE SELECT TWO ITEMS FROM EACH COURSE, SERVED ALTERNATIVELY

## ENTREE

### RISOTTO

Tomato, Mozzarella & Basil Risotto

### FREE RANGE MOROCCAN CHICKEN SALAD

Grilled Chicken, Mild Moroccan Eggplant, Leaves & Greek Yoghurt

### PUMPKIN TART

Bocconcini, Fire Roasted Capsicum, Heirloom Tomatoes, Green Olive & Thai Basil

### WAGYU BEEF RAGU

Orecchiette Pasta & Shaved Parmesan

### VEGETARIAN / VEGAN SALAD

Eggplant Involttini, Pumpkin, Seeds, Kale, Tomato & Salsa

### GNOCCHI

Potato Gnocchi, Spinach, Whipped Ricotta & Truffle Butter

## DESSERT

ADD DESSERT FOR \$5 PER PERSON

### THE CHOCOLATE MESS

Brownie, Chocolate Mousse, Salted Caramel, Chocolate Bits & More

### BREAD & BUTTER PUDDING

Caramel & Vanilla Sauce

### LEMON TORTE

Blueberry Gel, Cherries & White Chocolate

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

## 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

### MANGO CHARLOTTE

Coconut Mik Crumbs & Cherry Gel

### OREO & THE CHEESECAKE

Proper Baked Cheesecake, Oreo, Pumpkin Seeds & Maple Syrup



# KIDS MENU

PLEASE SELECT ONE ITEM FROM EACH COURSE

## CHILDRENS MENU

### ENTRÉE

Vegetable Rice Paper Rolls with Hoisin Dipping Sauce

Southern Fried Chicken Drumettes, Veggie Sticks, and Hummus

Tempura Fish with Lemon and Tomato Mayonnaise

### MAINS

Roast Chicken Breast with Salad & Crispy Fries

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

ADD DESSERT FOR \$5 PER PERSON

Caramel Banana with Chocolate Sauce and Ice Cream

Ice Cream Sundae

Chunky Fruit Salad with Sorbet