



CONFERRING WITH STYLE

Conferencing at The Epping Club is a modern, stylish affair.

With attentive staff, first-class facilities, contemporary catering and luxe décor, there's no more impressive or professional venue to host your next meeting, conference or corporate event.

When it comes to delivering an impressive event, The Epping Club is your partner in creating the right impression for your brand. Our experienced team will ensure every aspect of your event unfolds seamlessly.

Set the stage for a successful conference with The Epping Club.

- Complimentary room hire
- Fully-inclusive packages
- Flexible event spaces with multiple break out locations
- Conveniently located minutes from Epping station
- Stylish food prepared in-house daily
- Extensive AV and technical facilities
- Experienced staff to assist from planning through event execution



THE EPPING CLUB
EVENTS COLLECTION

CORPORATE PACKAGE

FULL DAY CONFERENCE PACKAGE
HOT BUFFET LUNCH – \$59 PER PERSON

HALF DAY CONFERENCE PACKAGE (excludes morning or afternoon tea)
HOT BUFFET LUNCH – \$55 PER PERSON

On arrival

Freshly brewed coffee, selection of traditional and herbal teas and orange juice

Morning tea

Freshly brewed coffee, selection of traditional and herbal teas and orange juice
1 selection from coffee break menu

Lunch

Soft drinks and orange juice served with lunch
Hot buffet lunch
2 salads, 2 hot dishes and 1 side

Afternoon tea

Freshly brewed coffee, selection of traditional and herbal teas and orange juice
1 selection from coffee break menu

INCLUSIONS

- Professional wait staff
- Specialised audio visual equipment (microphone and lectern, data projector and screen, flip chart, whiteboard)
- Conference stationery
- Mints and iced water
- Personalised electronic signage (at the entrance of your function room)

BREAKOUT ROOMS

Please speak to your Corporate Events Specialist for more information on availability and room hire rates.

Terms & conditions apply. Minimum numbers and minimum beverage spend per person applies.
Images are representative only.



MENU PACKAGES

Add gourmet sandwiches and wraps for \$7 per person

CLASSIC

Morning Tea

Assorted fruit muffins

Salads

Waldorf salad with green apple, grapes, celery, walnut, sultanas and green lettuce

Saffron Israeli cous cous, dried apricot, sultanas, coriander, parsley, cumin and smoked paprika

Main Course

Roast beef with honey roasted root vegetables, beef jus (GF, DF)

Classic chicken pie top with buttery short crust

Side Dish

Buttered seasonal greens with almonds and raisins

Afternoon Tea

Freshly baked scones with fresh whipped cream and seasonal fruit jam

HOME STYLE

Morning Tea

Assortment of Danishes

Salads

Classic potato salad with bacon, eggs, capers, gherkins and shallots

Watermelon salad with Spanish onion, fetta, mint and pomegranate molasses

Main Course

Roast pork with crackling and honey mustard sauce (GF)

Home style chicken curry cooked in garlic, onion, ginger and mild spices (GF, DF)

Side Dish

Steamed Jasmine rice

Afternoon Tea

Assorted eclairs

ASIAN INSPIRED

Morning Tea

Freshly baked scones with fresh whipped cream and seasonal fruit jam

Salads

Sweet potato salad with sultanas and fresh herbs, smoked paprika, thyme and eschalot dressing

Three beans salad with coriander and Spanish onion, garlic and Dijon vinaigrette

Main Course

Garlic and black pepper beef stir-fry with capsicum, carrots and Spanish onion (GF, DF)

Grilled salmon belly with Teriyaki sauce (DF)

Side Dish

Steamed Jasmine rice

Afternoon Tea

Orange and almond tea cake

VEGETARIAN

Morning Tea

Portuguese tart

Salads

Zucchini and spinach salad with pumpkin seeds, mint and almond, olive and balsamic vinaigrette

Curried tahini pasta salad with semi dried tomato, green peas and fresh herbs

Main Course

Eggplant Zaalouk, cooked in tomato, garlic, cumin and paprika (Vegetarian, GF, DF)

Potato and egg curry in a Balti sauce (Indian vegetarian)

Side Dish

Cauliflowers in Mornay sauce

Afternoon Tea

Orange, pineapple, watermelon and kiwi fruit pod (Vegan, GF, DF)

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





COFFEE BREAK MENU

SAVOURY ITEMS \$9.00 PER PERSON – SERVED WITH TEA AND COFFEE

Mini smoked bacon and egg tarts

Cheese and ham filled warm mini croissant

Spinach and fetta pastizzi

Chinese BBQ pork bun

Mini Beef and red wine pie

Chicken, onion, carrot and green peas empanada

Pork tonkatsu sliders, teriyaki mayo and Asian slaw

Curry chicken in filo pastry

Quiche Lorraine

Smashed egg and gravlax, pickle eschalot on sourdough

SWEET ITEMS \$9.00 PER PERSON – SERVED WITH TEA AND COFFEE

Assorted muffins

Freshly baked scones with fresh whipped cream and seasonal fruit jam

Assortment of Danishes

Almond, apple, coconut, muesli and chia seeds granola

Honey yoghurt, mix berry compote, toasted muesli and honey comb

Chocolate, raspberry and coconut slice

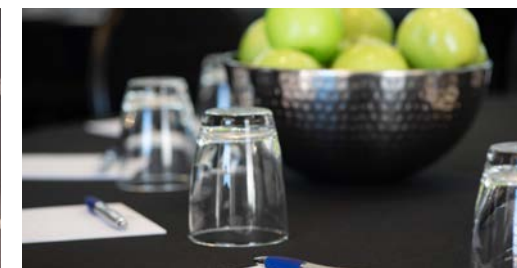
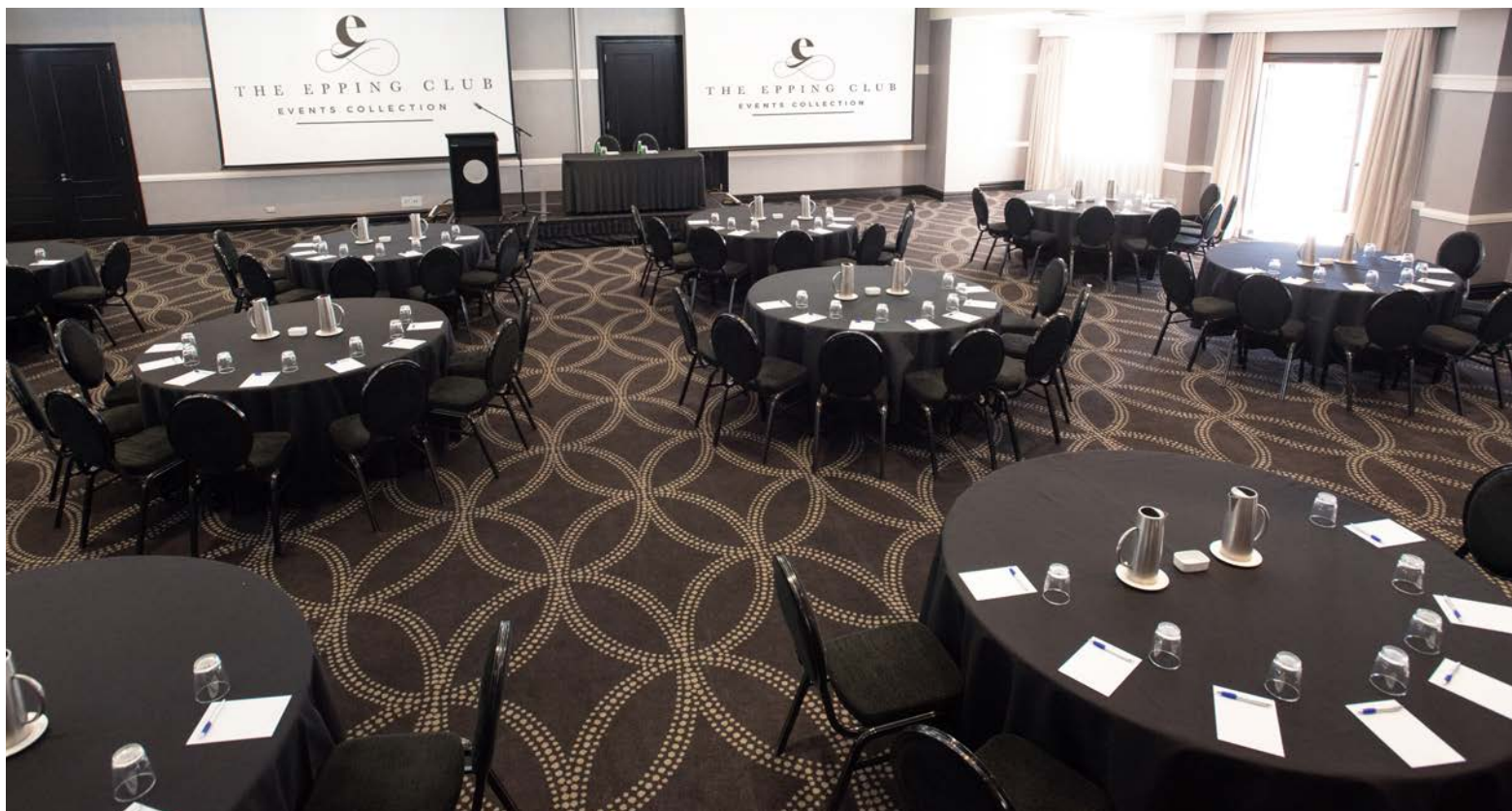
Orange, pineapple, watermelon and kiwi fruit pod

Gourmet cookies

Rice milk bircher muesli, market berries, banana, chia seeds and cocoa nibs

Assorted sweet tartlets – Raspberry and ricotta, lemon tart, pear and almond tart, chocolate tart, Portuguese tart

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



THE BALLROOM

The Epping Club's Ballroom is a spectacular space configurable with partitions making it suitable for different size and format events.

With impressive chandeliers, high quality finishes and stylish, contemporary furnishing this space suits all your needs for a large corporate event venue.

The Ballroom boasts three enormous in-ceiling projector screens perfect for room wide viewing. It is enhanced with a sophisticated AV offering to meet all your technical demands.

Your Epping Club Corporate Events Specialist will be able to guide you on the most suitable floorplan and room requirements in the Ballroom based on your specific event format and number of attendees.

• Natural lighting with full black out capability • Entire space pillar-less • Dedicated temperature controlled alfresco verandah • Separate dedicated events kitchens



THE GRAND SALON

The Grand Salon is an intimate space perfect for stand-alone events, smaller conferences or as a break out or cocktail space separate from The Ballroom.

With modern, stylish finishes and a designated entry ideal for registration this space is versatile, flexible and well-appointed.

The Grand Salon is enhanced with a sophisticated AV offering to meet all your technical demands.

Your Epping Club Corporate Events Specialist will be able to guide you on the most suitable floorplan and room requirements in the Grand Salon based on your specific event format and number of attendees.



THE BOARDROOM

The Epping Club's Boardroom is an impressive space for meetings, training or entertaining. As much suited to a board meeting as it is to a private, intimate cocktail party this is a versatile and luxurious room.

With plush décor, high-quality finishings, dramatic lighting and adjoining the open air Terrace Verandah this event space is designed to wow.

Your Epping Club Corporate Events Specialist will be able to guide you on the most suitable floorplan and room requirements in the Boardroom based on your specific event format and number of attendees.



THE VERANDAH TERRACE

The Epping Clubs al fresco terrace is a favourite event space for break outs, cocktail parties and lunches.

Designed with intimate nestled seating perfect for chatting whilst eating, its natural light and breezy décor make it the ideal place to refresh or unwind for day or night.

With a green wall retreat, all weather shutters and adjoining both the Boardroom and Ballroom this is both a corporate event space in its own right and a wonderful addition to your primary event location.



DRINKING & DINING AT THE EPPING CLUB

With award-winning Rawsons Restaurant on site as well as a separate lounge bar and casual dining Brasserie, delegates will love the flexibility and variety of The Epping Club's facilities. Perfect for post conference dinner, 'drinks and debrief' or even breakfast for early-bird arrivals, there's plenty of choices conveniently located right in the building.

ACCOMMODATION: for great local accommodation rates, The Epping Club's travel partner.....

FUNCTION ROOM CAPACITY

Function Room	Height	Area Size m ²	Theatre	Cabaret	Class Room	U-Shape	Cocktail	Banquet w/Stage	Banquet w/ Stage & Dance Floor
Terrace Suite	2.7	49	20	–	–	–	80	–	–
Ballroom 1	3.6	185	150	64	60	30	150	80	60
Ballroom 1 & 2	3.6	308	300	160	130	40	250	170	140
Ballroom 1, 2 & 3	3.6	446	450	224	216	–	450	300	250
Ballroom 2	3.6	149	120	64	60	30	120	60	60
Ballroom 2 & 3	3.6	303	300	160	120	40	250	170	140
Ballroom 2, 3 & 4	3.6	441	450	224	216	–	450	300	250
Ballroom 3	3.6	149	120	64	60	30	120	60	60
Ballroom 3 & 4	3.6	297	300	160	130	40	250	170	160
Ballroom 4	3.6	148	80	64	60	30	120	60	60
Grand Ballroom Total	3.6	594	600	320	290	–	600	450	380
Grand Salon 1	2.7	78	70	40	24	20	50	30	30
Grand Salon 2	2.7	91	70	40	24	20	50	30	30
Grand Salon Total	2.7	170	150	80	50	40	140	90	90
The Bridal Suite	2.7	49	–	–	–	–	20	–	–

Maximum Capacity - numbers may vary based on room requirement.
Banquet tables are round and have standard seating of 10-12 people per table.

CONFERENCING & AUDIO VISUAL

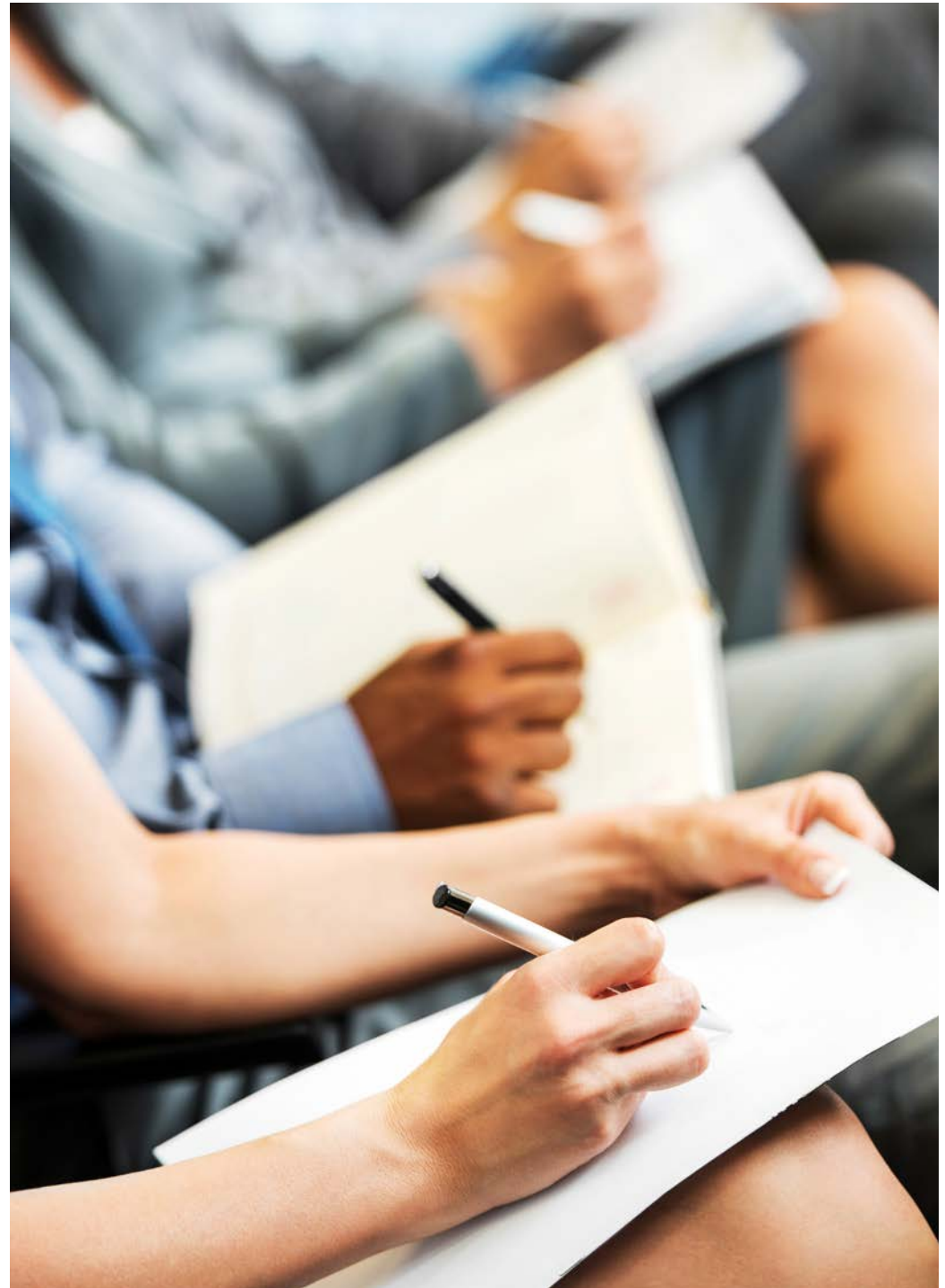
The Epping Club is proud to support our corporate event clients with all their AV, technical and conferencing requirements.

The following items are available as complimentary inclusions:

- Lectern
- In ceiling screens
 - Grand Salon size
1.8m x 2.6m
 - Grand Ballroom size
3.6 x 4.05m
- Stereo plug inputs
- Microphone stand
- iPod, iPhone, iPads connectivity
- Adapters as required (HDMI & VGA)
- Power boards & extension leads

Other inclusions at cost:

- Whiteboard – \$28.50
- Flip chart – \$28.50
- Laptop computer – \$150.00
- Lapel microphone – \$85.00
- Handheld microphone – \$85.00
- NEC data projectors – \$150.00
- Clicker – \$20.00
- 3 phase power – price on application





OUR HEAD CHEF

Herminder Khera's culinary career began early on, inspired by his grandmother and her love and respect for quality and tradition in food. After graduating from the William Angliss Institute of TAFE 2004, Khera sought opportunities to further develop his culinary skills both in Australia and abroad.

Today, Chef Herminder (Min) Khera is head of The Epping Club's Special Events Food Team. With over 20 years' experience he has had a vast international career working at The Peninsula Hotel Manila, The Eastern Golf Club Victoria and Crown Casino Melbourne. His vast experience has seen him delivering impressive plates around the world in Singapore, Indonesia, Philippines, New Zealand and Thailand.

"I started my career with my grandma," recalls Chef Min. "I learned a lot from my her, actually. Not just about cooking, but about life."

With an eye for detail and a passion for quality, seasonal food Chef Min ensures every dish leaving his pass is both delicious and perfect.

All menus and meals for Epping Club events are carefully designed under the experienced and passionate management of Chef Min.

HOW TO GET HERE

The Epping Club: 45 Rawson St, Epping

BY CAR

The Epping Club is a 20 minute drive from the city and a few minutes from the M2 Motorway. The Club is easily accessible from the west via the Cumberland Highway or from the north from either Pennant Hills Road or Epping Road.

There is a free council carpark located on Rawson Street just two minutes walk from the Club. Time restrictions may apply.

For all day unrestricted parking we suggest Chesterfield Road & Chelmsford Avenue. These two streets are approximately seven minutes walk from the venue.

BY TRAIN

The Epping Club is a short 2-minute walk from Epping Railway Station through "The Epping Club Walk".

BY BUS

Bust stations are located on Oxford Street and Beecroft Road. The Epping Club is easily accessed from these via "The Epping Club Walk".

TAXI

Our Concierge and Customer Service Staff are available to book taxis via the front desk.

COURTESY BUS

The courtesy bus runs on the hour or as near as possible and is a free service for those wishing to visit the Club. The courtesy bus operates on Sunday – Tuesday 6pm to 11pm and Wednesday – Saturday 6pm to 1am.

Times above are for first and last departures from the Club. Bus pick-ups and set downs are at varying locations. Please contact your event coordinator for further details.



For more information on hosting your event at The Epping Club please contact us. Our expert Events Team can happily answer any questions and support you in choosing the very best package for your specific needs. We look forward to helping you host a successful, stylish and impressive event.



THE EPPING CLUB

EVENTS COLLECTION

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