



EVENTS WITH STYLE

Seeking a well-appointed and centrally located event destination? Well, look no further than the ease and sophistication of hosting your special occasion at Sydney's five star venue, The Epping Club.

With multiple function spaces to choose from, The Epping Club is the ideal place to host a memorable and stylish event. From an intimate dinner to a grand gala, our flexible yet all-inclusive packages are laden with value, designed to impress and make event planning simple.

With contemporary rooms, on-trend décor and delicious menus designed by our Executive Chef – whatever your event, our experienced team will make it a night to remember.



THE EPPING CLUB

EVENTS COLLECTION

INCLUSIONS

2 COURSES \$59 PER PERSON
3 COURSES \$65 PER PERSON

- 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 (4-hour duration for lunch events) and room hire
- Large polished parquet dancefloor
- Round banquet guest tables or cocktail style furniture
- Professional wait staff and 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

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)

OR beverage tab

(minimum pre-paid beverage spend of \$10.00 per person applies)

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



SEATED MENU

PLEASE SELECT TWO ITEMS FROM EACH COURSE SERVED ALTERNATIVELY

Freshly baked bread rolls with butter served to table
Pre-dinner canapes for 30 minutes, Chef's choice \$4.00 per person

ENTRÉE – choice of two items

Seafood ravioli, leek and fennel ragout, seafood bisque and baby herbs

Beef carpaccio, semi dried tomatoes, pickle beetroot, croutons, wild rocket and truffle mayonnaise (cold)

Berkshire pork belly, truffle pumpkin puree, crackling, watercress and apple salad

Smoked salmon, crème fraiche, citrus pickle daikon, Avruga caviar and herb oil (cold)

Tuna carpaccio with sourdough, pistachio and olive crumble, baby capers and Salsa Verde

Pumpkin, goats cheese and herbs tortellini, pumpkin puree, sage brown butter and hazelnuts

Crispy soft-shell crab, caramel chili glaze, mint coleslaw and chipotle mayonnaise

Lamb salad with peas, zucchini, olives and mint, feta cheese and EVOO (cold)

Buffalo mozzarella, tomatoes, fresh basil, pesto and EVOO (cold)

Antipasto plate – cured meat, grilled vegetable, feta cheese and salad

MAIN COURSE – choice of two items

Mix forest mushroom risotto with kale and chervil, parmesan and EVOO

Roasted chicken breast, carrot puree, roasted baby carrots with honey and dukkah, chicken jus

Baked herb crusted barramundi, lima beans, carrots, celery and potatoes, saffron fish broth

Lamb curry with rice pilaf, tomato, cucumber and coriander raita, pappadum

Malaysian chicken rendang, fragrant coconut rice, soft boiled egg, Asian pickled vegetables

Kilcoy Estate beef cheek, wild rocket risotto, charred ecshallot and baby spring onion, beef jus

Black Angus rump steak 220gm, Dauphinoise potato, seasonal vegetables and red wine jus

Salmon en croute, lemon and dill butter sauce, salad of rocket, fennel, pear and almond, white balsamic dressing

Cone Bay barramundi, baby bok choy, braised shitake mushroom, soy broth and XO sauce

Chermoula rub pork cutlet, spiced sweet potato mash, seasonal greens and grain mustard sauce

DESSERT – choice of two items

Raspberry lamington, lavender soil, elderflower, honey tuille and raspberry cream

Pistachio and polenta cake, macerated strawberries, crème Anglaise and praline (warm)

Sticky date pudding, butter scotch sauce and vanilla ice cream (warm)

Vanilla crème brulee, almond praline, strawberry compote and biscotti

Opera cake with chocolate crumbs and chocolate mousse

Coconut and lime pannacotta, poached apricot, sultanas and figs

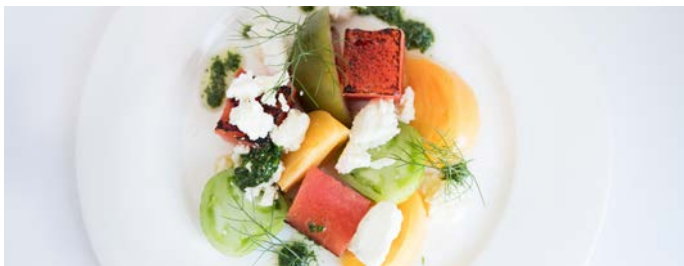
Lemon and lime marshmallow, orange curd, almond praline, raspberry sorbet and lemon balm

Pistachio crème puff, freeze dried raspberry and chocolate sauce

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

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



BUFFET MENU

Freshly baked bread rolls with butter served to table
Pre-dinner canapes for 30 minutes, Chef's choice \$4.00 per person

SALADS – choice of four included

Beetroot salad with goats cheese, orange segments, walnuts and dressed with sumac and honey dressing

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

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

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

Baby gem Caesar, remoulade and herb croutons

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

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

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

\$3.50PP FOR ADDITIONAL SALAD

MAIN COURSE – choice of two included

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

Grilled salmon belly with Teriyaki sauce (DF)

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

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

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

Roast pork with crackling and honey mustard sauce (GF)

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

Steamed barramundi, baby bok choy, shitake mushroom with soy and ginger (GF, DF)

Classic chicken pie top with buttery short crust

16-hour braised lamb with green olives, coriander, sumac, preserved lemon and Greek yoghurt

\$7.50PP FOR ADDITIONAL MAIN

SIDE DISHES – choice of two included

Roast potato with garlic, rosemary and paprika

Cauliflowers in Mornay sauce

Buttered seasonal greens with almonds and raisins

Creamy mashed potato, chives

Steamed Jasmine rice

\$2.50PP FOR ADDITIONAL SIDE

DESSERT – choice of two included

Mini lemon meringue tart

Mini Pavlova with kiwi and strawberry, chantilly cream

Vanilla crème brulee

Mini cannoli filled with chocolate and custard

Mini mix fruit tartlet

Gianduja chocolate with orange curd

Assorted mini cakes served on a three-tier stand for sharing

\$6.00PP FOR ADDITIONAL DESSERT

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station



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

CANAPE MENU

COLD CANAPE MENU – choice of four included

Prawn cocktail on lettuce cup and puffed rice
Zucchini, prosciutto, date and gorgonzola involtini (V)
Freshly shucked Sydney Rock oyster with Asian pesto
Caramelised onion and goats cheese tartlet (V)
Cured salmon, crème fraiche, Yarra Valley pearl, micro herbs
Seared beef crostini with onion relish and mustard mayonnaise
Tuna ceviche with coriander and avocado puree on crisp lavosh
Tomato, basil and parmesan bruschetta (V)
Fresh watermelon, ricotta, sweet baby basil and balsamic (V)
Green peas, fetta and mint crostini (V)

\$4.00PP FOR ADDITIONAL COLD CANAPE

HOT CANAPE MENU – choice of four included

Vegetable spring roll, Siracha mayonnaise (V)
Crispy silken tofu, soy and chili dressing, crispy shallot (V)
Smoked salmon, leek and brie cheese quiche, Marinated chicken skewer, peanut sauce
Steamed pork and prawn dim sims, soy sauce
Berkshire pork belly, citrus infused apple puree, crackling
Crumbed mozzarella cheese stick, smoked tomato relish (V)
Wild mushroom arancini, truffle aioli (V)
Curry puff with house made chili jam (V)
Spinach, onion, potato and chickpeas fritters, tomato and cucumber raita (V, GF)

\$4.00PP FOR ADDITIONAL HOT CANAPE

SUBSTANTIAL CANAPES

ADDITIONAL \$7.50PP – 1 OPTION
ADDITIONAL \$12.50PP – 2 OPTIONS
ADDITIONAL \$17.00PP – 3 OPTIONS

Beef sliders with lettuce, tomato, pickle and tomato sauce
Grilled lamb kebab, minted yoghurt dressing
Fish taco, chili salsa and coriander sour cream
Smokey pulled pork sliders, Asian slaw and house made BBQ sauce
Mix forest mushroom risotto, truffle oil and parmesan cheese

SOMETHING SWEET

ADDITIONAL \$5.50PP PER SELECTION

Classic pavlova
Lemon meringue tart
Cannoli with custard or chocolate mousse
Coconut cream mousse cake
Mix fruit tart
Portuguese tart
Custard filled and dip in chocolate Profiterole

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station



BEVERAGE LIST

SOFT DRINKS & JUICES

	GLASS	JUG
Coca Cola, Sprite, Diet Coke, Lift	\$4.10	\$12.50
Coca Cola, Sprite, Diet Coke, Lift, Fanta	\$4.75	buddy
Orange, Apple, Pineapple Juice	\$4.35	\$12.50
Cascade Ginger Beer	\$4.85	bottle
Cascade Light Ginger Beer	\$4.85	bottle
Mount Franklin Water	\$4.00	bottle
Sparkling Mineral Water (250mL)	\$3.60	bottle
Sparkling Mineral Water (1L)	\$10.50	bottle
Still Mineral Water (1L)	\$10.50	bottle

WINE LIST

SPARKLING	GLASS	BOTTLE
Moores Creek Sparkling Brut Cuvee HUNTER VALEY, NSW	\$5.75	\$24.00
Craigmoor Sparkling MUDGEE, NSW	\$7.90	\$34.00
T'Gallant Prosecco MORNINGTON PENINSULA, VIC	\$7.90	\$34.00
Tyrrell's Pinot Noir Chardonnay Brut HUNTER VALLEY, NSW		\$42.00
Chandon Vintage Brut YARRA VALLEY, VIC		\$65.00

We carry a vast range of premium wine and beer options available for your guests. Please speak with your Event Coordinator for pricing.

WINE LIST

RED	GLASS	BOTTLE
Moores Creek Shiraz SOUTH EAST AUSTRALIA, SA	\$5.75	\$24.00
Chain Of Fire Cabernet Shiraz MUDGEE, NSW	\$5.75	\$24.00
Chateau de Sours Bordeaux Rosé BORDEAUX, FRANCE		\$39.00
Copia by Larry Cherubino Cabernet Merlot MARGARET RIVER, WA		\$35.00
Killikanoon Shiraz CLARE VALLEY, SA	\$8.90	\$37.00
Pocketwatch Cabernet Sauvignon MUDGEE, NSW	\$8.90	\$37.00

WHITE

	GLASS	BOTTLE
Moores Creek Sauvignon Blanc SOUTH EAST AUSTRALIA, SA	\$5.75	\$24.00
Chain of Fire Sem/Sav/Blanc MUDGEE, NSW	\$5.75	\$24.00
Wild Oats Sauvignon Blanc MUDGEE, NSW	\$8.90	\$35.00
Pikorua Sauvignon Blanc MARLBOROUGH, NZ	\$8.90	\$37.00
Ara Single Estate Pinot Gris MARLBOROUGH, NZ		\$37.00
Fiore Moscato MUDGEE, NSW	\$8.50	\$30.00
Brokenwood Chardonnay HUNTER VALLEY, NSW		\$39.00

BEER LIST

TAP	
Victoria Bitter Middy	\$4.55
Carlton Draught Middy	\$4.55
Hahn Premium Light Middy	\$4.20
150 Lashes Pale Ale Middy	\$5.15
BOTTLED	
Carlton Dry	\$7.00
Toohey's Extra Dry	\$7.50
Crown Lager	\$8.10
Corona	\$9.10
Boags Light	\$6.10
Heineken	\$9.00
Bulmers Cider	\$6.30

SPIRITS

STANDARD SPIRITS	\$5.85
Johnnie Walker Red, Jim Beam Bourbon, Bundaberg UP Rum, Larios Gin, Smirnoff Vodka	
PREMIUM SPIRITS	\$6.35
Jack Daniel's, Effen Vodka, Bombay Sapphire Gin, Johnny Walker Black, Bati Spiced Rum	
DELUXE SPIRITS	\$4.40
Cointreau, Bailey's, Frangelico, Drambuie, Kahlua, Midori	
ADD MIXER	\$1.85

BEVERAGE SELECTION

STANDARD PACKAGE – \$30.00PP

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)
RED WINE	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
WHITE WINE	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
SPARKLING WINE	Moore's Creek Brut	Craigmoore Sparkling Moore's Creek Brut	Lois Blanc de Blanc Tyrrell's PNC Brut
MOSCATO <i>Charged on consumption per bottle</i>		BOTTLE BEER UPGRADES <i>Choice of 2 to be served at your event</i>	
Fiore Moscato (White) \$35.00 Fiore Moscato (Pink) \$35.00 Brown Brothers Moscato (White) \$38.00 Brown Brothers Moscato (Pink) \$38.00		Tap Beer (standard package) Victoria Bitter Middy Carlton Draught Middy Hahn Premium Light Middy 150 Lashes Pale Ale Middy	Upgrade One (\$8.50pp) Crown Lager Carlton Dry Carlton Dry Lime Tooheys Extra Dry James Boag's Lager (Light)
		Upgrade Two (\$10pp) Peroni Nastro Heineken Corona Beck's Stella Artois	
MINERAL WATER		COCKTAIL STATION	MOCKTAIL STATION
Sparkling Mineral Water 1L \$10.00 Still Mineral Water 1L \$10.00		\$270.00 per dispenser (5 litres, 50 serves) Choice of 3: Green Apple Mojito Classic Cosmopolitan Passionfruit Caprioska Tropical Iced Tea Sangria Classic	\$170.00 per dispenser (5 litres, 50 serves) Choice of 3: Juicy Julep Ginger Ale Mint Limeade Lemon Mint Berry Blast Mai Tai Sparkling Cranberry
SPIRITS STATION & CHAMPAGNE TOWER			
Spirits station and champagne tower available on request, please speak to your Event Coordinator for more information.			



THE BALLROOM

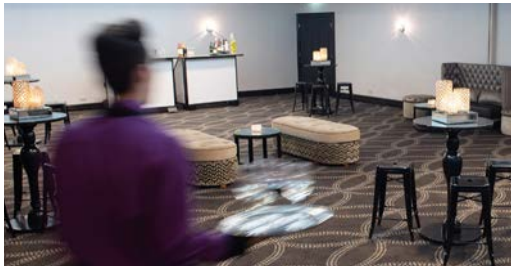
The Epping Club's Ballroom is a spectacular space configurable with partitions making it suitable for different size and format events especially those wishing to have a dance floor, photobooth, entertainment, band or speciality food stations.

With impressive chandeliers, high quality finishes and stylish, contemporary furnishing this space suits all your event needs.

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

Your Epping Club Events Specialist will be able to guide you on the most suitable floorplan and room requirements in the Ballroom based on your desired 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 mid-sized events or as a cocktail space separate from The Ballroom.

With modern, stylish finishes this space is versatile, flexible and well-appointed. The Grand Salon is enhanced with a sophisticated AV offering to meet all your technical demands.



THE BOARDROOM

The Epping Club's Boardroom is an impressive space to entertain and celebrate. As much suited to a intimate dinner as it is to a private, 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.



THE VERANDAH TERRACE

The Epping Clubs al fresco terrace is a favourite stand alone event space as well as a fresh air break out space from the Ballroom.

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

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

If food is not being served on the Verandah some areas of this space can be designated for smoking as required.

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

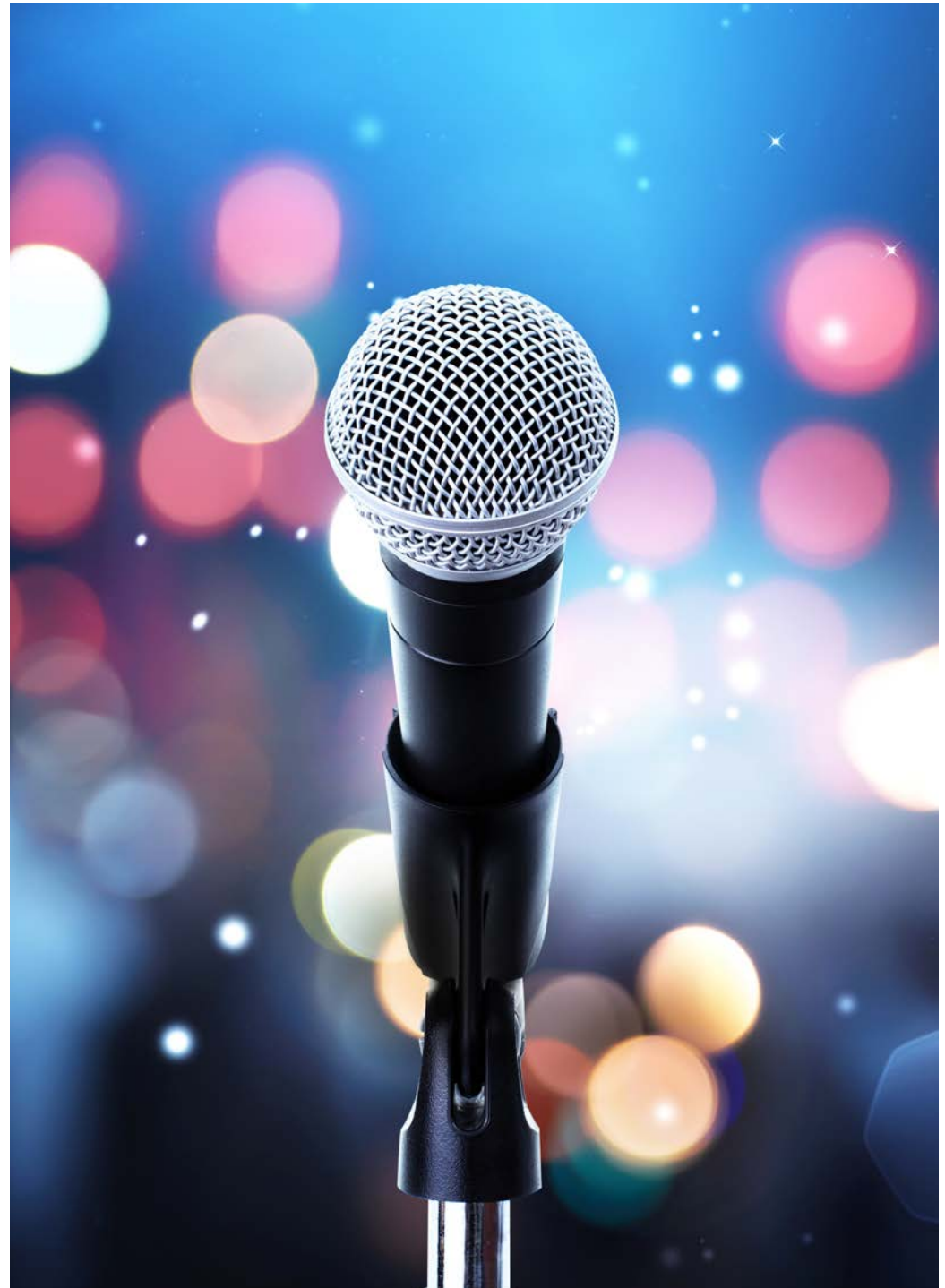
The Epping Club is proud to support our corporate event clients with all their AV, technical and conferencing requirements.

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