



\$89 WEDDING PROMOTION

Sydney's best value wedding venue? You can't beat The Epping Club for a glamorous, affordable destination to celebrate your big day! At just \$89 per head this limited time offer is not to be missed.

The Epping Club is a truly stylish - and now truly affordable - location to celebrate your marriage. Industry renowned for professionalism and style, our beautifully appointed venue is the ideal destination for contemporary weddings of all sizes.

The best news of all is that having a fairytale wedding need not be out of reach, with our most affordable ever \$89 per head wedding package now available! This month is undoubtedly the right time to book your Sydney wedding on a budget. While the price is budget-friendly with a long list of inclusions you'll still have all the special details you want to make your wedding day memorable and impressive.

Our wedding packages are designed to be both highly affordable, value-loaded and make planning fuss-free. You can afford the incredible wedding you've always dreamed of with this limited time offer - don't delay in securing your day right now!

Contact the Epping Club events team for a venue inspection and see the beautiful Grand Ballroom, grand sweeping staircase and dramatic chandelier - the signature details of all our celebrations for yourself. Be sure to see our endless testimonials online and read the praise of hundreds of couples who have already enjoyed the luxury and value of an Epping Club wedding.



THE EPPING CLUB
EVENTS COLLECTION

INCLUSIONS

\$89 PER PERSON

- 5-hour reception
- Pre-dinner drinks served on arrival
- Private bridal suite with ensuite & open air terrace
- Indulgent 3 course alternate menu - entree, main course & dessert
- Handcrafted French teas, freshly brewed coffee & chocolates
- Setting of your place cards & bomboniere
- Your choice of elegant table centrepieces
- Skirted & elevated bridal & cake tables
- Cutting & serving of your wedding cake
- Professional wait staff & banquet manager
- Personalised wedding consultant & stylist
- Spacious polished parquetry dance floor
- Grand sweeping staircase & open air terrace
- Complimentary onsite parking for bridal families with access to lift
- Specialised audio visual & inbuilt led lighting

COMPLIMENTARY OFFER

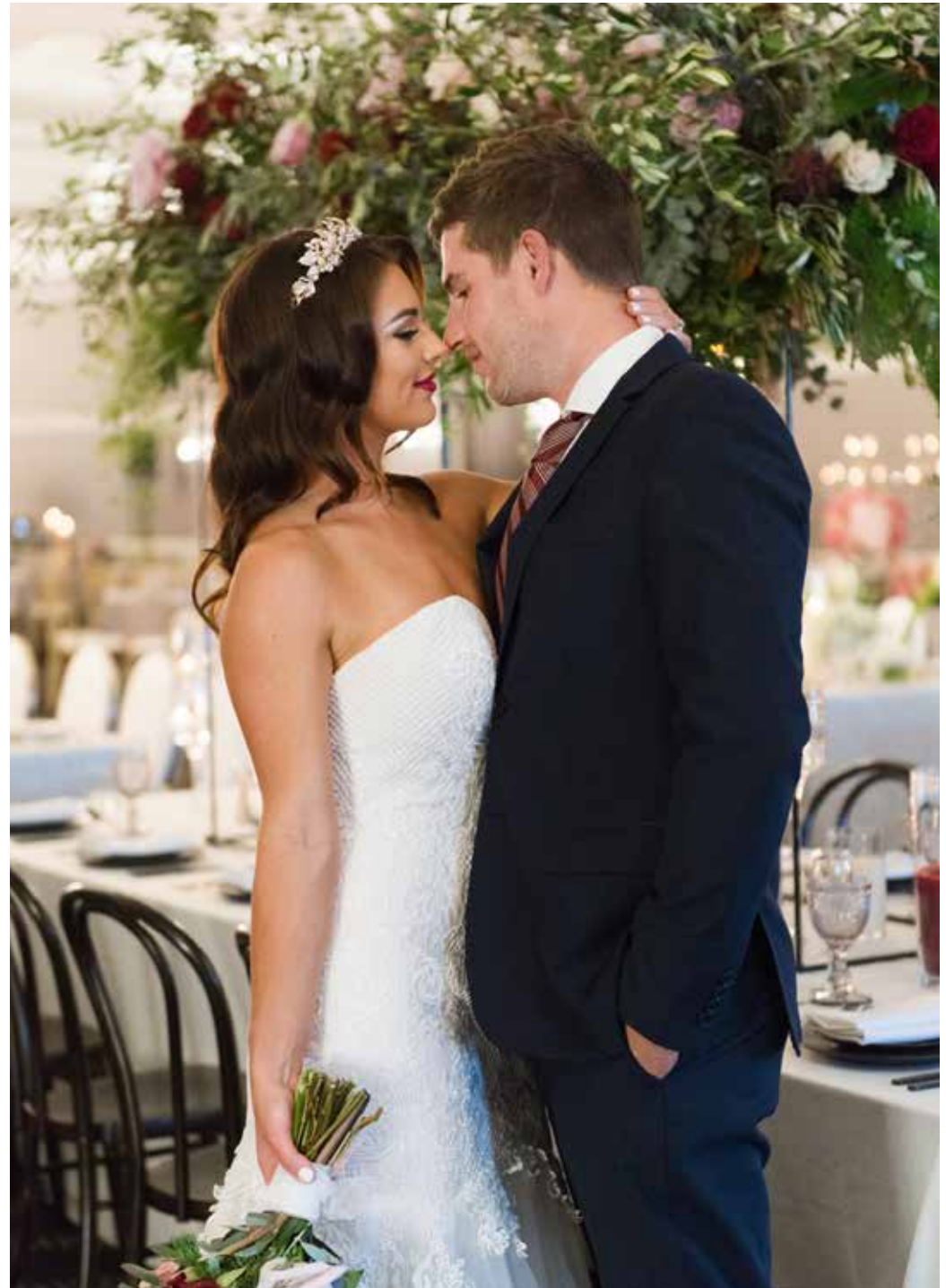
5 STAR SYDNEY HARBOUR HOTEL WEDDING NIGHT ACCOMMODATION

CONDITIONS APPLY

BEVERAGES INCLUDED IN PACKAGE

Duration of the event (Moore's Creek Brut Cuvee, Moore's Creek Shiraz, Moore's Creek Sauvignon Blanc, Victoria Bitter Middy, Carlton Draft Middy, Hahn Premium Light Middy, 150 Lashes Pale Ale Middy, assorted soft drink & fruit juices)

Terms & conditions apply. Minimum numbers apply. Images are representative only.
Valid for weddings held in 2020/2021
Valid for bookings made before June 2020



SEATED MENU

PLEASE SELECT TWO ITEMS FROM EACH COURSE SERVED ALTERNATIVELY

Freshly baked bread rolls with butter served to table

ENTRÉE – choice of two items

Smoked salmon with citrus creme fraiche, orange segments, fennel salad and Yarra Valley fish pearls

Yellow fin tuna with raisins, wakame, toasted coconut flakes and orange gel

Berkshire pork belly with wood ear mushrooms, vanilla scented apple puree, pork crackling and bronze fennel

Beef carpaccio with semi dried tomatoes, pickle beetroot, croutons, wild rocket and truffle mayonnaise

Cauliflower soup with spiced cauliflower florets, truffle oil and herb croutons

Grilled asparagus with parma ham, soft boiled egg, dukkah, puffed wild rice and shaved parmesan

Potato gnocchi with spinach, whipped ricotta and truffle buerre noisette

Milawa duck breast with whipped goats curd, pistachio, beetroot, dates and red vine sorrel

Moroccan spiced chicken breast with cous cous, raisins, apricot, parsley, fried kale and port glaze

Pressed terrine of pork shoulder with pistachios, pickled melon, petite salad and cider glaze

MAIN COURSE – choice of two items

Free range chicken breast with braised du puy lentils, smoked baby beets, pencil leeks and tarragon jus

Chicken breast supreme with corn puree, chicken and tarragon phitivier, kale and chicken jus

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

Tasmanian atlantic salmon with cauliflower puree, potato crab cake, watercress and lemon

Kilcoy Estate beef cheek with confit garlic, caramelized pearl onions, mashed potato and beef jus

Chargrilled sirloin (220g) with mushroom fricassee, seasonal greens, garlic mash and red wine jus

Riverine grain fed scotch fillet with potato gratin, chargrilled garlic stems, onion jam and pepper jus

Pork sirloin with parsnip puree, pickled radicchio, crackling and Pedro Ximenez jus

Wild mushroom and porcini risotto with parsley, brie cheese and sage brown butter

Spiced lamb curry with potato, coriander, pilaf rice and tomato and cucumber raita

DESSERT – choice of two items

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

Soft centered chocolate fondant with dulce de leche and vanilla bean ice cream

Coconut & lime pannacotta with poached apricot, sultanas, figs and honeycomb

Sticky date pudding with butter scotch sauce and vanilla bean ice cream

Bread & butter pudding with vanilla bean anglaise and apricot glaze

Pina colada cheesecake with coconuts rocks and pineapple compote

Pavlova with passion fruit curd, citrus salad and wattle seed Chantilly

Chocolate & raspberry crème brûlée with black berry compote

French apple tart with vanilla ice cream and caramel sauce

Passionfruit charlotte with pineapple and watermelon salsa, mint and cherry gel

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

SHARING SIDE DISHES – optional extras

Mixed lettuce with fig balsamic dressing \$18 per table

Crispy fries with tomato ketchup and aioli \$22 per table

Seasonal green vegetables \$24 per table

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

MENU ADD ONS

CANAPES \$4 per person

Chef's choice of canapes via tray service for 30 minutes perfect for mingling before your guests are seated.

ANTIPASTO SHARE PLATTER \$90 per table

Prosciutto, soppressa salami, smoked chicken, grilled eggplant, zucchinis and capsicum, marinated mix olives, and fresh bocconcini

VEGETARIAN ANTIPASTO SHARE PLATTER \$80 per table

Crudités with hummus, baba ghanoush, marinated grilled eggplant, zucchini, capsicum and mushrooms, marinated mix olives, fresh Lebanese bread

MEZZE SHARE PLATTER \$80 per table

Marinated fetta in herbs and chilli and extra virgin olive oil, traditional dolmades, marinated anchovies, marinated green olives, tzatziki, beetroot dip and fresh pita bread

SEAFOOD SHARE PLATTER \$160 per table

Mooloolaba tiger prawns, Coffin Bay oysters and Tasmanian Petuna smoked salmon served with arrays of condiments (Mary Rose sauce, fresh lemon and capers and dill crème cheese)

INDIVIDUAL SEAFOOD PLATE \$25 per person

Lakes Entrance blue swimmer crab and avocado mousse, Coffin Bay oysters (2pc) and Tasmanian Petuna smoked salmon with capers, dill and Spanish onion

HOT SEAFOOD SHARE PLATTER \$90 per table

Salt and four peppercorn calamari, saffron aioli

DESSERT SHARE PLATTER SERVED ON A 3 TIER STAND \$90 per table

Chef's selection of 3 mixed deserts, 10 items per tier

SEASONAL FRUIT SHARE PLATTER \$60 per table

Watermelon, pineapple, rockmelon, honey dew, grapes, strawberries

CHEESE PLATTER \$90 per table

Brie, cheddar, and blue, muscatel, dried fruits, quince paste, crackers and bread

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



CHILDREN'S MENU

3 COURSES - \$55 PER HEAD (Aged 2-12 years old)
Freshly baked bread rolls with butter served to table

ENTRÉE – choose one

Mac and cheese with macaroni pasta, cheddar cheese sauce and freshly chopped parsley
Margherita pizza with tomatoes, mozzarella, basil and olive oil
Crumbed chicken tenders with aioli and healthy slaw salad

MAIN COURSE – choose one

Classic Angus beef burger, lettuce, tomato, onion, cheese and tomato sauce served with chips and salad
Penne pasta, bolognese sauce, parmesan cheese and freshly chopped herbs
Original chicken parmigiana with double smoked ham, Napoli and cheese

DESSERT – choose one

Banana split served with vanilla ice cream, chocolate topping, strawberries and wafer
Chocolate filled profiteroles, chocolate sauce and fresh berries
Sticky date pudding, butter scotch sauce and vanilla bean ice cream

TEENAGERS

3 COURSES – \$70 PER HEAD (Aged 13-17 years old)
Eating from adult menu selections, non-alcoholic beverages only

EXTERNAL SUPPLIERS

2 COURSES – \$70 PER HEAD

(Photographer, DJ, videographer etc.)

Eating from adult menu selections, non-alcoholic beverages only

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



BEVERAGE UPGRADES

If you wish to upgrade your wedding beverage selections or add some additional, personalised touches, the following options are available.

WINE UPGRADES <i>Choose 1 from each category \$6.00pp</i>		BOTTLE BEER UPGRADES <i>Choice of 2 to be served at your event \$9.50pp</i>		
RED WINE	Pocketwatch Cabernet Sauvignon Tyrrell's Hunter Valley Shiraz Wild Oats Merlot	Crown Lager Carlton Dry Carlton Dry Lime Tooheys Extra Dry	James Boag's Lager (Light) Peroni Nastro Heineken	Corona Beck's Stella Artois
WHITE WINE	Pocketwatch Pinot Gris Tyrrell's HV Semillon Wild Oats Savignon Blanc	MOSCATO <i>Charged on consumption per bottle</i>		
SPARKLING WINE	Lois Blanc de Blanc Tyrrell's PNC Brut Craigmoor Sparkling	Fiore Moscato (White) \$35.00 Fiore Moscato (Pink) \$35.00	Brown Brothers Moscato (White) \$38.00 Brown Brothers Moscato (Pink) \$38.00	

BOTTLED 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)	\$170.00 per dispenser (5 litres, 50 serves)
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 Classic Cosmopolitan Passionfruit Caprioska Tropical Iced Tea Sangria Classic	Juicy Julep Ginger Ale Mint Limeade Lemon Mint Berry Blast Mai Tai Sparkling Cranberry

SIGNATURE WEDDING COCKTAILS
If you wish to add a single signature cocktail served to your guests via tray service, please ask your Wedding Coordinator for further information.



CEREMONIES

The Epping Club has two beautiful and convenient ceremony locations to choose from for couples who wish to centralise their ceremony and reception in one location.

If you're seeking to host both your ceremony and reception 'under one roof' our wedding stylists can use our separate Grand Salon to install the ceremony set-up of your dreams. With a designated foyer dividing this space from our Grand Ballroom, it creates a smooth and stylish transition from your vows to your reception.

For those who wish to take their vows outside to a gorgeous green garden, the adjacent Baronia Park is a manicured and green backdrop to say "I-do". It also provides a lovely, relaxed and natural backdrop for those who wish to take their wedding photographs locally.

INCLUSIONS

PACKAGE \$1,500* \$1,800 IF CEREMONY ONLY

*If reception booked with The Epping Club
Outdoor or indoor options available

- 1-hour wedding ceremony
- 25 tiffany chairs in your choice of colour
- White chiffon draped archway embellished with floral arrangements
- Aisleway decor
- Registration table
- Complimentary wet weather option
- 30-minute mid-week rehearsal

ADDITIONAL CEREMONY SERVICES

- Marriage celebrant
- String orchestral ensemble
- Bridal and bridesmaids bouquets

Terms & conditions apply. Outdoor ceremony will incur an additional cost via council. Speak to your Wedding Consultant and Stylist for more information and for 2020 prices. Images are representative only.

STYLING

When the details are everything, rely on the expertise of The Epping Club's professional stylists.

If you have ideas for special touches, grand designs or unique plans our Styling Team will work with you to fulfil your vision. Our amazing stylists are your answer to all the speciality and custom elements you wish to incorporate into your big day.

Guiding you every step of the way, they can assist in selecting and executing all the bespoke details you have dreamed of. From custom lighting to elaborate centrepieces, unique food concepts to firework surprises, entertainers to show stopping table themes (and everything in between!) our team will achieve it.

An Epping Club stylist can assist you in refining your planning, bringing big ideas to fruition and making your wedding truly reflective of who you are as a couple.

Contact our wedding stylists today and begin your planning journey in safe, on-trend and experienced hands.

From concept to execution, The Epping Club's bespoke styling service can arrange everything for your wedding day.

The Epping Club offers their own in-house wedding and event styling team to create and personalize your own unique bespoke look.

- Table stylings
designer linens, glassware,
charger plates and more
- Wedding ceremonies
- Bomboniere
- Wedding cakes
- Wedding stationery
- Wedding cars
- Master of ceremonies
- Entertainment
- Photobooths
- Floral décor





BRIDAL SUITE

The Epping Club's large bridal suite is a favourite of our couples as a wonderful retreat between the ceremony and reception. With luxury finishings, a private fully-appointed bathroom with bridal hamper and drinks to share, this room is a moment of tranquility and refreshment before the party continues. With dramatic lighting and abundant candles the bridal suite is frequently the backdrop for stylish, intimate wedding photos.

For those who wish to enjoy a little fresh air, the Bridal Suite adjoins the Terrace Verandah and the Epping Club's green wall. As well as being a stylish place to enjoy a quiet moment this is also a great all-weather location for wedding photos with a fresh, natural feel.



THE BALLROOM

The Epping Club's Ballroom is a spectacular space configurable with partitions making it suitable for different size and format weddings. With impressive chandeliers, high-quality finishes and stylish, contemporary furnishings, this space is our most popular for weddings. The Ballroom boasts three enormous in-ceiling projector screens perfect for room wide viewing of same day wedding edits or video presentations. The Ballroom has natural lighting with full black out capability and is entirely pillar-less. This means every guest can see the head table, speeches and dance floor no matter where they are seated in the room. The Ballroom joins the Alfresco Terrace, a temperature-controlled verandah perfect for guests who wish to smoke or enjoy some fresh air. The Ballroom also has a dedicated, separate events kitchen under management of our Executive Chef ensuring your event is given the focus and priority it deserves.

- 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 smaller weddings or as a designated ceremony location separate from The Ballroom. With modern, stylish finishes and its own entry foyer this space is versatile, flexible and well-appointed. The Grand Salon is enhanced with a sophisticated AV offering to meet all of your technical demands.



THE VERANDAH TERRACE

The Epping Clubs al fresco terrace is a favourite event space for cocktail parties and a fresh air breakout 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 adjoin both the Bridal Suite and Ballroom, however this is also an event space in its own right and a wonderful addition to your wedding celebrations.

If food is not being served on the Verandah some areas of this space can be designated for smoking as required. The Terrace is also an ideal place for wedding photography with a fresh, airy feel and the peace-of-mind of a covered roof.

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.



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.

LOCAL HOTEL STAY FOR YOUR GUESTS

There's a lot to think about when planning a wedding. With Courtyard by Marriott, North Ryde one thing you can forget is worrying about your guests comfort. The Courtyard by Marriott, North Ryde hotel offers fresh and relaxing accommodation, ensuring your wedding attendees arrive ready to celebrate your big day!

Monday/Thursday-Sunday: \$170 per room per night

Tuesday/Wednesday: \$215 per room per night

Price includes one buffet breakfast daily*

To reserve your room, please call 02 9491 9579 during business hours or log onto www.courtyardnorthryde.com.au and enter ECI into the promotional/corporate box.

7-11 Talavera Road, Macquarie Park 2113
Telephone 02 9491 9579 or 02 9491 9500
courtyard.northryde@courtyard.com



COURTYARD
BY MARRIOTT

*Terms & Conditions: Rates are per room per night, including one buffet breakfast daily. A supplement of \$20 per person per day applies for additional buffet breakfast. Bookings are subject to availability at the time of booking.

TESTIMONIALS

Alyssa & Sam 2019

It was such a beautiful night! I would like to thank you and your team for top quality service. You all went above and beyond to make sure the night ran smoothly and Sam and I are so grateful.

A lot of our friends and family said it was a beautiful reception venue and people have started looking at The Epping Club for their own weddings (since).

Ingrid & Lawrence 2019

Thank you so much to you and the team for making the night run so well. Everything was perfect and we loved every minute of it.

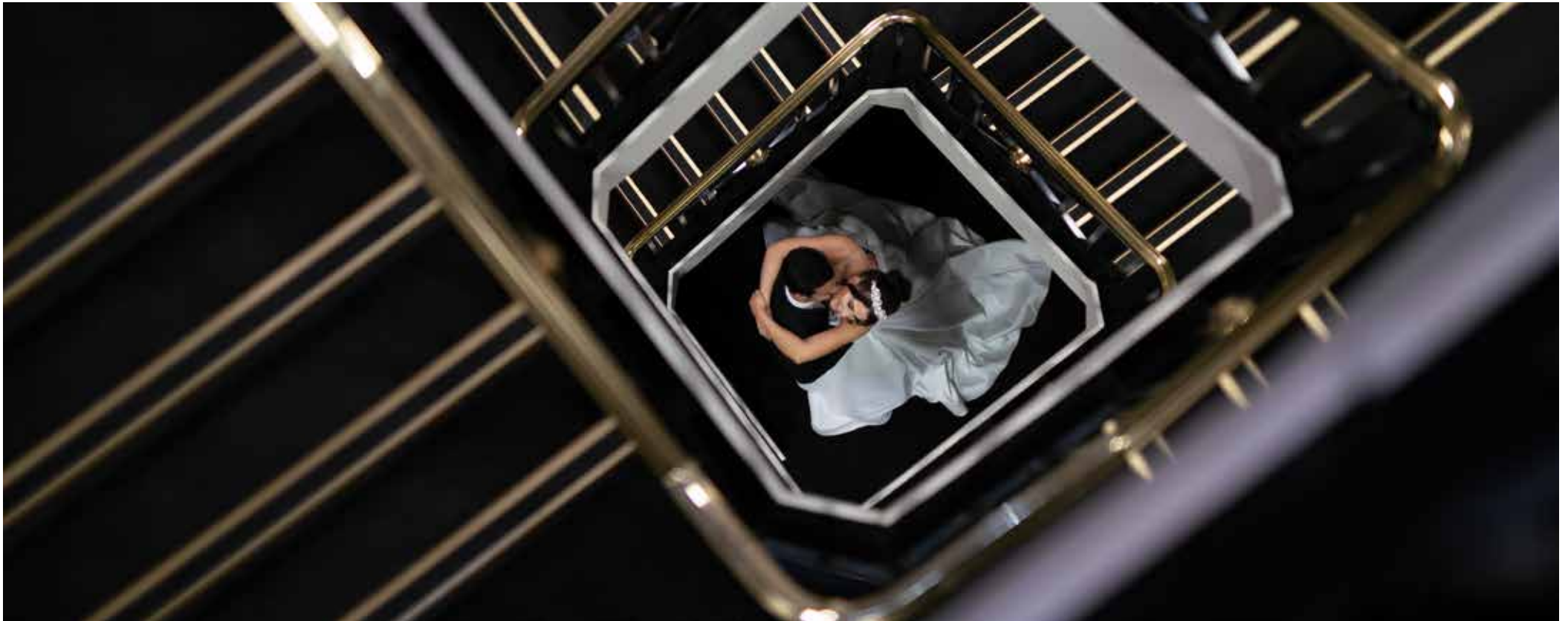
The room looked amazing and all of your staff were so professional and welcoming.

Davina and David 2019

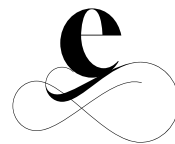
Everything went off wonderfully well and we had lots of comments from our guests about how good the service was, how wonderful the food was and what a great venue we had chosen. The service and help we received on the day was truly exceptional.

We really thank you for all your patience and the effort that you and your team put into organising the day and we will be recommending the Club to everyone for their events let me assure you.

Thank you, please pass on our thanks to the rest of the team. You have really helped to make our wedding day very memorable.



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



THE EPPING CLUB
EVENTS COLLECTION

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