



THE EPPING CLUB  
EVENTS COLLECTION

## \$49.50 BIRTHDAYPACKAGE

### \$49.50 PER PERSON

With an emphasis on both flexibility and outstanding value, all birthday packages boast the following inclusions:

- Your choice of private terrace suite with designated use of adjoining outdoor balcony or intimate private function room
- Arrival grazing station – premium cheese, breads & dips arranged in a luxurious presentation
- 4 substantial canapes – tray served for 1 hour
- 5 hour duration with professional wait staff
- Large polished parquet dancefloor
- Cocktail lounge seating – high bar tables with stools, lounges, ottomans & funky couches
- Coloured inbuilt led lighting, microphone & LCD display panel
- Professional security allocated to your event
- Your cake will be cut and served on large platters

### Plus the addition of ONE of the following:

- Professional disc jockey
- Retro open photo booth with backdrop, props and guest book

### BEVERAGE OPTIONS

#### Beverage tab

(minimum pre-paid beverage spend of \$10.00 per person applies) Once your minimum spend has been reached you can decide to extend your beverage tab, or guests can then purchase their own beverages.

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

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

# CANAPE MENU

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## **HOT CANAPE MENU** – choice of four included

Salt & Pepper Squid, Garlic Aioli  
Buffalo Chicken Wings, Celery Sticks & Ranch Dressing  
Chicken Or Vegetarian Quesadilla  
Homemade Vegetable Spring Rolls, Sweet & Sour Sauce  
Chicken Teriyaki Skewer Marinated In Soy, Honey And Lemongrass Served With Teriyaki Sauce  
Gourmet Beef Pies With Tomato Relish  
Gourmet Sausage Rolls With Tomato Relish  
Vegetarian Curry Puff With House Made Chilli Jam  
Steamed Pork & Prawn Dim Sims, Soy Sauce  
Tomato, Basil & Parmesan Bruschetta (V)  
Assorted Pizza Slices  
\* Additional options – to be added at cost

## **BOWLS** – each additional bowl to serve 10 guests on average

Bowls Of Hot Chips With Tomato Sauce - \$10.00 Per Bowl  
Bowl Of Marinated Olives - \$10.00 Per Bowl  
Bowls Of Potato Wedges With Sour Cream & Sweet Chilli - \$12.00 Per Bowl  
Edamame With Sea Salt - \$12.00 Per Bowl

## **SUBSTANTIAL CANAPES**

ADDITIONAL \$7.50PP – 1 OPTION  
ADDITIONAL \$12.00PP – 2 OPTIONS  
ADDITIONAL \$17.00PP – 3 OPTIONS

Fish & Chips With Tarte Sauce  
Chicken Schnitzel Slider – Chicken, Tomato, Cheese And Aioli  
Beef Sliders - Beef Sliders With Lettuce, Tomato, Pickle And Tomato Sauce  
Smokey Pulled Pork Sliders, Asian Slaw, House Made Bbq Sauce  
Grilled Lamb Kebab, Minted Yoghurt Dressing  
Fish Taco, Chili Salsa And Coriander Sour Cream  
Mix Forest Mushroom Risotto, Truffle Oil And Parmesan Cheese

## **SOMETHING SWEET**

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

## **PLATTER ADD ONS** –

each platter to serve 10 guests on average

- Fruit Platter – \$60  
(Consist Of Watermelon, Pineapple, Rockmelon, Honey Dew, Grapes, Strawberries)
- Cheese Platter– \$90  
(Brie, Cheddar, And Blue, Muscatel, Dried Fruits, Quince Paste, Crackers, And Bread)
- Antipasto Platter Non Veg – \$90  
(Prosciutto, Sopressa Salami, Smoked Chicken, Grilled Eggplant, Zucchini And Capsicum, Marinated Mix Olives, And Fresh Bocconcini)
- Antipasto Platter Veg – \$80  
(Crudités With Hummus, Baba Ganoush, Marinated Grilled Eggplant, Zucchini, Capsicum And Mushrooms, Marinated Mix Olives, Fresh Lebanese Bread)
- Mezze Platter – \$80  
(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)

## **DESSERT STATION**

Send your guests off with something sweet by adding our signature dessert station to your event  
Please speak with your coordinator for options & pricing

## **DESSERT ACCOMPANIED BY**

Freshly brewed coffee and tea station

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

# BEVERAGE LIST

## SOFT DRINKS & JUICES

	GLASS	JUG
Coca Cola, Sprite, Diet Coke, Lift	\$3.85	\$12.50
Coca Cola, Sprite, Diet Coke, Lift, Fanta	\$4.75	buddy
Orange, Apple, Pineapple Juice	\$4.35	\$12.50
Bundaberg Ginger Beer	\$4.85	bottle
Bundaberg 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)	\$10.00	bottle

## WINE LIST

SPARKLING	GLASS	BOTTLE
Moore's Creek Sparkling Brut Cuvee HUNTER VALEY, NSW	\$5.50	\$23.00
Craigmoor Sparkling MUDGEE, NSW	\$7.50	\$32.50
Tyrrell's Pinot Noir Chardonnay Brut HUNTER VALLEY, NSW		\$41.00
Chandon Vintage Brut YARRA VALLEY, VIC		\$88.00

## WINE LIST

RED	GLASS	BOTTLE
Moore's Creek Shiraz SOUTH EAST AUSTRALIA, SA	\$5.75	\$24.00
Chain Of Fire Cabernet Shiraz MUDGEE, NSW	\$5.75	\$24.00
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
Robert Oatley Shiraz MCLAREN VALE, SA	\$9.40	
WHITE	GLASS	BOTTLE
Moore's Creek Sauvignon Blanc SOUTH EAST AUSTRALIA, SA	\$5.50	\$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	\$36.10
Ara Single Estate Pinot Gris MARLBOROUGH, NZ		\$37.00
Fiore Moscato MUDGEE, NSW	\$7.90	\$36.00

## 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

## SPIRITS

<b>STANDARD SPIRITS</b>	\$6.15
Johnnie Walker Red, Jim Beam Bourbon, Bundaberg UP Rum, Larios Gin, Karina Vodka	
<b>PREMIUM SPIRITS</b>	\$8.15
Jack Daniel's, Bombay Sapphire Gin, Johnny Walker Black, Bati Spiced Rum	
<b>DELUXE SPIRITS</b>	\$8.15
Cointreau, Bailey's, Frangelico, Drambuie, Kahlua, Midori	
<b>ADD MIXER</b>	\$1.85

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

# BEVERAGE SELECTION

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## 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)

<b>WINE UPGRADES</b> <i>Choose 1 from each category</i>			
	<b>STANDARD PACKAGE</b>	<b>UPGRADE ONE (\$4.00pp)</b>	<b>UPGRADE TWO (\$6.00pp)</b>
<b>RED WINE</b>	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
<b>WHITE WINE</b>	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
<b>SPARKLING WINE</b>	Moore's Creek Brut	Craigmoore Sparkling Moore's Creek Brut	Lois Blanc de Blanc Tyrrell's PNC Brut
<b>MOSCATO</b> <i>Charged on consumption per bottle</i>		<b>BOTTLE BEER UPGRADES</b> <i>Choice of 2 to be served at your event</i>	
Fiore Moscato (White) <b>\$35.00</b> Fiore Moscato (Pink) <b>\$35.00</b> Brown Brothers Moscato (White) <b>\$38.00</b> Brown Brothers Moscato (Pink) <b>\$38.00</b>		<b>Tap Beer (standard package)</b> Victoria Bitter Middy Carlton Draught Middy Hahn Premium Light Middy 150 Lashes Pale Ale Middy	<b>Upgrade One (\$8.50pp)</b> Crown Lager Carlton Dry Carlton Dry Lime Tooheys Extra Dry James Boag's Lager (Light)
		<b>Upgrade Two (\$10pp)</b> Peroni Nastro Heineken Corona Beck's Stella Artois	
<b>MINERAL WATER</b>		<b>COCKTAIL STATION</b>	<b>MOCKTAIL STATION</b>
Sparkling Mineral Water 1L <b>\$10.00</b> Still Mineral Water 1L <b>\$10.00</b>		<b>\$295.00 per dispenser (5 litres, 50 serves)</b> <b>Choice of 3:</b> Green Apple Mojito Classic Cosmopolitan Passionfruit Caprioska Tropical Iced Tea Sangria Classic	<b>\$195.00 per dispenser (5 litres, 50 serves)</b> <b>Choice of 3:</b> Juicy Julep Ginger Ale Mint Limeade Lemon Mint Berry Blast Mai Tai Sparkling Cranberry
<b>SPIRITS STATION &amp; CHAMPAGNE TOWER</b>			
Spirits station and champagne tower available on request, please speak to your Event Coordinator for more information.			



## THE BALLROOM

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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 celebratory needs.

The Ballroom boasts four enormous in-ceiling projector screens perfect for room wide viewing of your milestone birthday 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

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The Grand Salon is an intimate space perfect for mid-sized birthday celebrations 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 VERANDAH TERRACE

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The Epping Clubs al fresco terrace is a favourite event space for birthday parties 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

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Function Room	Height	Area Size m <sup>2</sup>	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	140
Ballroom 4	3.6	148	80	64	60	30	120	60	60
<b>Grand Ballroom Total</b>	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
<b>Grand Salon Total</b>	2.7	170	150	80	50	40	140	90	90
The Bridal Suite	2.7	49	–	–	–	–	20	–	–

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





## OUR HEAD CHEF

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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

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### **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.