



CHRISTMAS WITH STYLE

\$75 PER PERSON - 2 COURSES | \$79 PER PERSON - 3 COURSES (incl GST)

- 5 hour event duration (4 hour duration for lunch events)
- 2/3 course alternate serve seated menu or buffet or cocktail canapé menu
- Oval banquet guest tables and standard chairs OR cocktail style furniture and service staff
- Spacious polished parquet dance floor
- Professional DJ for the duration of your event
- Christmas centrepieces for tables
- Professional wait staff and banquet manager
- Christmas bomboniere per guest
- Grand sweeping staircase and open air terrace
- Specialised audio visual and inbuilt LED lighting
- Mixed wine to be used as a raffle prize (value \$120)

BONUS OFFER

Complimentary Photo Booth for 150+ guests

BEVERAGE OPTIONS

5-hour standard beverage package at \$35 per person

4-hour standard beverage package at \$30 per person (lunch only)

(Moore's Creek Brut Cuvee, Moore's Creek Shiraz, Moore's Creek Sauvignon Blanc, full strength & light draught beer, assorted soft drink & fruit juices)

BEVERAGE TAB

(minimum pre-paid beverage spend of \$15.00 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.

Room hire applies - speak to your coordinator. Terms & conditions apply. Minimum numbers and minimum beverage spend per person applies. Images are representative only.

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

SEATED MENU

PLEASE SELECT TWO ITEMS FROM EACH COURSE SERVED ALTERNATIVELY

Freshly baked bread rolls with butter served to table

APPETISER *choice of two items*

Tian Of Smoked Salmon with Crème Fraiche, Soft Herb Salad and Caviar *(NF)*

Soy Glazed Turkey Breast with Five Spice, Berry Jam and Fine Herb Salad *(DF, GF, NF)*

Sesame Crusted Tuna with Chat Potatoes, Quail Egg, Green Beans Salad *(NF)*

Thai Style Chicken Cake with Asian Slaw and Basil and Lemongrass *(GF)*

Seafood Ravioli with Cucumber Spaghetti and Bisque Sauce *(NF)*

Seared Tiger Flathead Medallion with Angel Hair Pasta, Tobiko Caviar, Fresh Herbs, Sun Dried Tomato Cream *(NF)*

Slow Cooked Pork Belly, Truffle Pumpkin Puree, Crackling Watercress, and Apple Salad *(DF, GF, NF)*

Smoked Duck Breast with Spicy Mango Salsa and Spicy Plum Sauce *(GF, NF)*

MAIN COURSE *choice of two items*

Slow Roasted Pork Loin with Apple Sauce, Seasonal Vegetables, Apple Salsa and Gravy *(DF, GF, NF)*

Roasted Turkey Breast, Crushed Truffle Potato, Pumpkin and Onion Cake Cranberry and Red Wine Jus *(GF, NF)*

Miso Glazed Atlantic Salmon, Steamed Asian Vegetables and Mushroom Broth *(NF)*

8 Hour Braised Beef Brisket with Roast Potato, Apricot and Herb Stuffing and Onion Jus *(NF)*

Grilled Aromatic Lamb Shoulder with Tomato, Olive, and Parsley with Ricotta and Yoghurt Dressing *(NF)*

Chargrilled Sirloin 220gm Potato Fondant, Seasonal Greens and Red Wine Jus. *(NF, DF)*

Grilled Barramundi with Pumpkin Puree, Green Beans and Crustacean Butter Sauce *(NF)*

Slow Roasted Beef Cheek, Mash Potato with Mushroom Jam and Gravy *(NF)*

DESSERT *choice of two items*

Christmas Pudding, Butter Scotch Sauce and Vanilla Ice Cream

Mango and Coconut Panna Cotta, with Honeycomb and Dark Chocolate

Pavlova, Spiced Pears with Mix Berry Compote and Chocolate Tuille

Gingerbread Trifle with Vanilla Cream, Raspberry Sorbet *(NF)*

Christmas Berry Cheesecake with Honey Cream and Cherry Puree

Opera Cake with Chocolate Crumb and Chocolate Mousse

Pineapple Brulee with Chocolate Shavings, Honeycomb, and Vanilla Cream *(NF)*

Warm Chocolate Tart with Carmel and Macadamia Crumble and Vanilla Ice Cream

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 (beverage option must be included)

COLD SELECTION *choice of three included in package*

Classic Potato Salad with Bacon, Egg and Fresh Soft Herbs (*NF*)
Farmer Style Sweet Potato Salad with Avocado and Corn
Tomato and Mozzarella Salad with Pesto Dressing
Traditional Caesar Salad with Smoke Chicken and Grated Parmesan
Thai Noodle with Chicken and Papaya Salad with Spring Onions
Smoke Trout and Baby Potato with Pea Salad with Ham
Beetroot with Pistachio, Caramelized Onion, Feta and Radish

Each additional salad is an extra \$3.50pp

FROM THE OCEAN *additional \$25 per person*

Chilled tiger prawns, Sydney Rock oysters, NZ mussels
Condiments: Cocktail sauce, Chimichurri, tartare sauce, aioli, Chipotle dressing, lemon wedges (*GF, DF, Nut Free*)

HOT SELECTION *choice of two included in package*

Maple Glazed Christmas Ham, Fruit Chutney, and Gravy
Roast Turkey, Stuffing, Gravy and Cranberry Sauce
Roasted Beef with Forest Mushroom
Italian Style Grill Vegetable Pasta with Olives, Tomato and Pesto Sauce
Steamed Barramundi with Green Sprouts and Asian Broth
Char Grilled Salmon with Wilted Greens and Butter Sauce

Each additional main course is an extra \$7.50pp

SIDE DISHES *choice of two included in package*

Roasted Potatoes, Thyme, Sea Salt
Roasted Root Vegetables, Garden Herbs
Creamy Mash Potato with Fresh Herbs and Olive Oil
Steamed Seasonal Vegetables
Mixed Seafood Fried Rice

Each additional side dish is an extra \$2.50pp

DESSERT *choice of two included in package*

White Chocolate Christmas Slices
Christmas Pudding with Warm Brandy Sauce and Chantilly Cream
Chocolate Brownie with Marshmallow and Strawberries
Passionfruit and Mixed Berry Pavlova
Ginger Biscuits
Assorted Fruit Platter with Seasonal Fruits
Selection Of Australian Cheeses with Artisan Bread Selection

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

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

CANAPE MENU

COLD CANAPES *choice of four included in package*

Citrus Cured Salmon with Herb Crust and Black Sesame Tuille

California Sushi with Daikon and Sprout Salad (GF, DF, NF)

Seared Sesame Crusted Tuna with Avocado and Red Onion Jam (DF)

Smoked Salmon on Pumpernickel Toast, Egg White Riette and Caviar

BBQ Pork with Vegetable Salad In Rice Paper Roll with Basil and Garlic Dip (NF)

Caramelized Onion and Goats Cheese Tart with Soft Herbs (V)

Cherry Tomato and Mini Bocconcini Skewer (V)

Honey Dew with Cucumber and Prosciutto (NF, DF, GF)

Pinwheel Of Grilled Vegetables with Tomato Jelly (V)

Beef Tartare with Pickled Onion and Cucumber Salsa with Black Olive (NF)

Each additional cold canape is an extra \$4pp

HOT CANAPES *choice of four included in package*

Enoki Mushroom with Seared Beef with Oyster Sauce and Spring Onion (NF, GF, DF)

Cheeseburger Spring Roll (NF)

Vegetable Curry Puffs with Chili Jam (V)

Mince Lamb Kofta with Garlic Pine Nuts, Yoghurt and Mint Sauce (NF)

Vegetable Spring Roll with Sweet Chili Sauce (V)

Smoked French Duck Breast with Green Apple and Walnut

Thai Style Fish Cake with Chili and Coriander Sauce (DF)

Shanghai Style Vegetable Dumpling with Soy and Sesame Sauce (V, NF)

Pumpkin and Feta Arancini with Basil Pesto (V)

Fried Lemongrass Wonton with Sesame Sauce

Each additional hot canape is an extra \$4pp

OPTIONAL UPGRADES

SAVOURY

1 option – additional \$7.50pp

2 options – additional \$12.50pp

3 options – additional \$17.00pp

Fish Taco, Chili and Tomato Salsa with Avocado, Coriander and Sour Cream (NF)

Roast Duck Crepe Cigar with Plum Sauce (NF)

Crab Meat with Sour Cream Pinwheel with Caviar (NF)

Roasted Prawn with Waldorf Salad Tart (DF)

Ratatouille Tart with Truffle and Cream Cheese (V)

Mini Wagyu Beef Slider with Tomato

Cocktail BBQ Pork Bun (NF)

SWEET

Chocolate Éclair

Homemade Brownie

Mini Banana Tart with Coconut Cream and Lime (NF)

Raspberry and White Chocolate Mousse Shooter (NF)

Praline Profiterole with Espresso Coffee Cream

Macaroon with Berry Mousse (NF)

Mini Cheesecake with Citrus Jelly

Coconut Cream Mousse Cake (DF, NF)

Mini Mixed Fruit Tart with Vanilla Curd

Classic Pavlova with Seasonal Fruit (NF, GF)

Each additional sweet selection is an extra \$5.50pp

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

POST MIX	GLASS	JUG
Coke, Sprite, Lift, Diet Coke, Tonic Water	5.00	16.00
PREMIUM BOTTLED	6.30	
Coke, Diet Coke, Coke Zero, Sprite, Ginger Beer, Fanta		
Orange, Apple or Pineapple Juice	5.50	16.00
BOTTLED WATER		
Mt Franklin 600ml	5.00	
Santa Vittoria Sparkling / Still	250ml	1000ml
	5.00	11.00

WINE LIST

SPARKLING	GLASS	BOTTLE
Moores Creek Sparkling Brut SOUTH EAST AUSTRALIA	7.50	28.00
Aurelia Prosecco SOUTH EAST AUSTRALIA	9.00	40.00
Tyrrell's Pinot Noir Chardonnay Brut HUNTER VALLEY, NSW		52.50
Chandon Vintage YARRA VALLEY, VIC	20.00	82.00

WINE LIST

WHITE	GLASS	BOTTLE
Tyrrell's Moores Creek Sauvignon Blanc HUNTER VALLEY, NSW	8.00	27.00
Fiore Moscato / Fiore Moscato Pink MUDGEE, NSW	8.50	37.00
Oxford Landing Pinot Grigio SOUTH AUSTRALIA	8.50	32.00
Pikes 'Traditionale' Riesling CLARE VALLEY, SOUTH AUSTRALIA		58.00
Robert Oatley Signature Sauvignon Blanc MARGARET RIVER, WA		48.00
Oyster Bay Sauvignon Blanc MARLBOROUGH, NEW ZEALAND	9.00	47.00
Scarborough Chardonnay HUNTER VALLEY, NSW	13.00	56.00
RED	GLASS	BOTTLE
Tyrrell's Moores Creek Shiraz HUNTER VALLEY, NSW	8.00	28.00
Marquis de Pennautier Rosé LANGUEDOC-ROUSSILLON, FRANCE		44.00
Rymil 'The Dark Horse' Cabernet Sauvignon COONAWARRA, SA	9.50	40.00
Robert Oatley Pinot Noir MORNINGTON PENINSULA, VIC	11.00	49.00
Robert Oatley Signature Shiraz MCLAREN VALE, SA	9.50	45.00
Pikes Stone Cutters Shiraz CLARE VALLEY, SA	10.00	50.00

BEER LIST

TAP	
150 Lashes Pale Ale	6.50
VIC Bitter	6.00
Great Northern Crisp	5.50
Hahn Premium Light	5.00
BOTTLED	
Crown Lager	9.00
Heineken	10.00
Tooheys Extra Dry	9.00
Stone + Wood Pacific Ale	9.00
Corona	10.50
SPIRITS/FORTIFIED	
HOUSE	7.00
Zubrowka Vodka, Larios Gin, Teachers Blended Whisky, Jim Beam Bourbon	
PREMIUM SPIRITS	
Grey Goose Original Vodka	12.00
Hendrick's Gin	11.50
Maker's Mark Bourbon	9.50
Chivas Regal Blended 12yr	10.00
Glenfiddich Single Malt 12yr	10.50
LIQUEURS	
Cointreau	9.50
Baileys	7.10
Frangelico	7.10
Drambuie	7.10
Kahlua	7.10
Midori	7.10
ADD MIXER	1.90

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



THE GRAND BALLROOM

The Epping Club's Ballroom is a spectacular space configurable with partitions making it suitable for different size and format Christmas parties. with its grand size it is especially suitable to 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 year in review or company Christmas 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 festive 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.

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 desired event format and number of attendees.



THE BOARDROOM

The Epping Club's Boardroom is an impressive space to entertain and celebrate the festive season. As much suited to an 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.

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 desired event format and number of attendees.



THE VERANDAH TERRACE

The Epping Clubs al fresco terrace is a favourite event space for 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 celebrate 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.

CONFERENCING & AUDIO VISUAL

The Epping Club is proud to support our corporate event clients with all their AV, technical and conferencing requirements. When it comes to end of year celebrations, we understand that making the right impression is important. The final speech of 2020, a video tribute to your staff or your staff bonus announcement – all must be delivered without a hitch.

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

