



\$59pp CORPORATE PACKAGE

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

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

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 apply. Images are representative only.

MENU PACKAGES

Add gourmet sandwiches and wraps for \$7 per person

CLASSIC

MORNING TEA

Assorted fruit muffins (*Nut Free, Vegan option available*)

SALAD

Waldorf salad with green apple, grapes, celery, walnut, sultanas and green lettuce (*GF, DF, Vegetarian*)

Saffron Israeli cous cous, dried apricot, sultanas, coriander, parsley, cumin and smoked paprika (*Vegan, DF, Nut Free, Vegetarian*)

MAIN COURSE

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

Classic chicken pie top with buttery short crust (*Nut Free*)

SIDE DISH

Buttered seasonal greens with almonds and raisins (*Vegetarian, GF*)

AFTERNOON TEA

Freshly baked scones with fresh whipped cream and seasonal fruit jam (*Nut Free*)

HOMESTYLE

MORNING TEA

Assortment of Danishes (*Nut Free*)

SALAD

Classic potato salad with bacon, eggs, capers, gherkins, and shallots (*DF, GF, Nut Free*)

Watermelon salad with Spanish onion, fetta, mint, and pomegranate molasses (*Vegetarian, GF, Nut Free*)

MAIN COURSE

Roast pork with crackling and honey mustard sauce (*GF, Nut Free*)

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

SIDE DISH

Steamed Jasmine rice

AFTERNOON TEA

Assorted Eclairs (*Nut Free*)

ASIAN INSPIRED

MORNING TEA

Freshly baked scones with fresh whipped cream and seasonal fruit jam (*Nut Free*)

SALAD

Sweet potato salad with sultanas and fresh herbs, smoked paprika, thyme and eschalot dressing (*DF, GF, Nut Free, Vegan*)

Three beans salad with coriander and Spanish onion, garlic, and Dijon vinaigrette (*GF, DF, Nut Free, Vegetarian*)

MAIN COURSE

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

Grilled salmon belly with Teriyaki sauce (*DF, Nut Free*)

SIDE DISH

Steamed Jasmine rice

AFTERNOON TEA

Orange and almond tea cake

VEGETARIAN

MORNING TEA

Portuguese tart (*Nut Free*)

SALAD

Zucchini and spinach salad with pumpkin seeds, mint and almond, olive and balsamic vinaigrette (*GF, DF, Vegan*)

Curried tahini pasta salad with semi dried tomato, green peas, and fresh herbs (*DF, Nut Free, Vegetarian*)

MAIN COURSE

Eggplant Zaalouk, cooked in tomato, garlic, cumin and paprika (*Vegan, GF, DF, Nut Free*)

Potato and egg curry in a Balti sauce (*Indian Vegetarian, GF, DF, Nut Free*)

SIDE DISH

Cauliflowers in Mornay sauce (*Nut Free, Vegetarian*)

AFTERNOON TEA

Fruit pod with orange, pineapple, watermelon, and kiwi (*Vegan, GF, DF, Nut Free*)

HEALTHY

MORNING TEA

Rice milk bircher muesli, market berries, banana, chia seeds and cocoa nibs (*Vegan, Nut Free*)

SALAD

Sweet potato salad with sultanas and fresh herbs, smoked paprika, thyme and eschalot dressing (*DF, GF, Nut Free, Vegan*)

Baby gem Caesar, remoulade, and herb croutons (*DF, Vegetarian, Nut Free*)

MAIN COURSE

Poke Bowl, quinoa, rice, zucchini, carrot, marinated seaweed, and gochujang sauce (*Nut Free, GF, DF, Vegetarian*)

Gourmet sandwiches and wraps (*Gluten Free option available*)

Assorted maki rolls with soy and pickle ginger (*DF, Nut Free*)

SIDE DISHES

Cheese platter served with lavosh and water crackers

AFTERNOON TEA

Carrot cake with almond, chia seeds, all spice and candied carrot (*Vegan*)

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

BUILD YOUR OWN MENU

MORNING TEA/AFTERNOON TEA *(Choose one of each)*

SAVOURY

Mini smoked bacon and egg tarts *(Nut Free)*

Cheese and ham filled warm mini croissant *(Nut Free)*

Spinach and fetta pastizzi *(Vegetarian, Nut Free)*

Chinese BBQ pork bun *(DF, Nut Free)*

Mini Beef and red wine pie *(Nut Free)*

Chicken empanada, onion, carrot, and green peas
(Nut Free)

Pork tonkatsu sliders, teriyaki mayo and Asian slaw
(DF, Nut Free)

Curry chicken in filo pastry *(Nut Free)*

Quiche Lorraine *(Nut Free)*

Smashed egg and gravlax, pickle eschalot on
sourdough *(Nut Free, DF)*

SWEET

Assorted muffins *(Nut Free, Vegan option available)*

Freshly baked scones with fresh whipped cream
and seasonal fruit jam *(Nut Free)*

Assortment of Danishes *(Nut Free)*

Mini eclairs *(Nut Free)*

Soft Nougat of vanilla and mix fruits *(DF, GF)*

Chocolate, raspberry, and coconut slice
(Vegan, GF, DF, Nut Free)

Fruit pod, orange, pineapple, watermelon, and kiwi fruit
pod *(Vegan, GF, DF, Nut Free)*

Salted caramel cacao protein ball
(Vegan, Raw, GF, DF, RSF)

Orange and almond tea cake

Assorted sweet tartlets *(Raspberry and ricotta, lemon tart,
pear and almond tart, chocolate tart, Portuguese Tart)*

SALADS

Beetroot salad with goats cheese, orange segments,
walnuts and dressed with sumac and honey dressing
(Vegetarian, GF)

Waldorf salad with green apple, grapes, celery, walnut,
sultanas and green lettuce *(GF, DF, Vegetarian)*

Saffron Israeli cous cous, dried apricot, sultanas,
coriander, parsley, cumin and smoked paprika *(DF, Nut
Free, Vegetarian, Vegan)*

Watermelon salad with Spanish onion, fetta, mint and
pomegranate molasses *(Vegetarian, GF, Nut Free)*

Zucchini and spinach salad with pumpkin seeds, mint
and almond, olive and balsamic vinaigrette *(GF, DF,
Vegan)*

Baby gem Caesar, remoulade and herb croutons *(DF,
Vegetarian, Nut Free)*

Sweet potato salad with sultanas and fresh herbs,
smoked paprika, thyme and eschalot dressing *(DF, GF,
Nut Free, Vegan)*

Three beans salad with coriander and Spanish onion,
garlic and Dijon vinaigrette *(DF, GF, Nut Free, Vegetarian)*

Classic potato salad with bacon, eggs, capers, gherkins
and shallots *(DF, GF, Nut Free)*

Curried tahini pasta salad with semi dried tomato,
green peas, English spinach and fresh herbs *(DF,
Vegetarian, Nut Free)*

MAIN COURSE

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

Grilled salmon belly with Teriyaki sauce *(DF, Nut Free)*

Eggplant Zaalouk, cooked in tomato, garlic, cumin and
paprika *(Vegan, GF, DF, Nut Free)*

Potato and egg curry in a Balti sauce *(Indian Vegetarian,
Nut Free, DF, GF)*

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

Roast pork with crackling and honey mustard sauce
(GF, Nut Free)

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

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

Classic chicken pie top with buttery short crust *(Nut Free)*

16-hour braised lamb with green olives, coriander,
sumac, preserved lemon and Greek yoghurt
(Nut Free, GF, DF)

SIDE DISHES

Roast potato with garlic, rosemary and paprika *(GF, DF,
Vegetarian, Nut Free)*

Cauliflowers in Mornay sauce *(Nut Free, Vegetarian)*

Buttered seasonal greens with almonds and raisins
(Vegetarian, GF)

Creamy mashed potato, chives *(GF, Nut Free, Vegetarian)*

Steamed Jasmine rice

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

BREAKFAST MENU

CONTINENTAL BREAKFAST

CONTINENTAL – \$22pp

Freshly brewed coffee, selection of traditional and herbal teas

Selection of fresh juices, apple, orange, pineapple, watermelon

Selections of bread, white, wholemeal and multigrain with butter, honey and seasonal jams (*Nut free, GF bread option available*)

Breakfast pastries, assortments of muffins, Danishes and croissants (*Nut free, GF muffin option available*)

Selections of cereals served with full, skim or soy milk (*Nut free, GF option available*)

Freshly sliced seasonal fruits

DELUXE CONTINENTAL – \$29pp

Freshly brewed coffee and selections of tea

Selection of fresh juices, apple, orange, pineapple, watermelon

Selections of bread, white, wholemeal and multigrain with butter, honey and seasonal jams (*Nut free, GF bread option available*)

Breakfast pastries, assortments of muffins, Danishes and croissants (*Nut free, GF muffin option available*)

Freshly sliced fruits and whole fruits

Plain and flavoured yogurt with homemade granola and mix berry compote (*DF yoghurt option available*)

Charcuterie and Artisan cheeses

Selections of cereals served with full, skim or soy milk (*Nut free, GF option available*)

GRAB AND GO – \$18pp

Flavoured yogurt pot
(*Nut free, GF, DF yoghurt option available*)

Breakfast pastries, assortments of muffins, Danishes and croissants
(*Nut free, GF muffin option available*)

Choice of one –

- Double smoked bacon and egg muffin (*Nut free*)
- Ham and cheese croissant (*Nut free*)
- Smoked salmon, crème cheese, Spanish onion and capers bagel (*Nut free*)

HEALTHY OPTION – \$25pp

Tangy fruit salad with palm sugar, citrus, tamarind dressing (*GF, Nut Free, Vegan, DF*)

Bircher muesli, apple, sultanas, coconut and chia seeds (*Nut Free*)

Freshly made seasonal fruit smoothies
(*Nut Free*)

Assortment of muffins
(*Nut free, GF muffin option available*)

Selections of cereals served with full, skim, soy or rice milk (*Nut free, GF option available*)

Selections of bread, white, wholemeal, multigrain and sourdough (*Nut free, GF bread option available*)

Seasonal jams, poached fruits, dried fruits, nuts and honey

BREAKFAST BUFFET

HEALTHY DELUXE – \$36pp

Freshly brewed coffee, selection of traditional and herbal teas freshly squeezed seasonal fruit juices

Freshly sliced seasonal fruits

Yogurt and granola pots (*DF yoghurt option available*)

Freshly made seasonal fruit smoothies
(*Nut Free*)

House baked croissant, Danishes and muffins (*Nut free, GF muffin option available*)

Selections of bread, white, wholemeal, multigrain and sourdough (*Nut free, GF bread option available*)

Seasonal fruit jams, butter, honey, dried fruits and nuts

Selection of cereals served with full, skim, soy or rice milk (*Nut free, GF option available*)

Light and fluffy buttered scrambled eggs (*Nut free, GF, Vegetarian*)

Crispy bacon and breakfast sausages
(*GF, Nut Free, DF*)

Hash brown potatoes (*Nut Free*)

Roasted tomatoes with thyme (*Vegan, GF, DF, Nut Free*)

Sautéed mushrooms with fresh herbs
(*Vegan, GF, DF, Nut Free*)

House made Haricot baked beans
(*Vegan, GF, DF, Nut Free*)

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



COFFEE BREAK MENU

\$9.00 PER PERSON – select one from either sweet or savoury – served with freshly brewed tea and coffee

SAVOURY ITEMS

Mini smoked bacon and egg tarts
(Nut Free)

**Cheese and ham filled warm
mini croissant** (Nut Free)

Spinach and fetta pastizzi
(Nut Free, Vegetarian)

Chinese BBQ pork bun (Nut Free, DF)

Mini Beef and red wine pie (Nut Free)

Chicken empanada with onion,
carrot and green peas (Nut Free)

Pork tonkatsu sliders,
teriyaki mayo and Asian slaw (Nut Free, DF)

Curry chicken in filo pastry (Nut Free)

Quiche Lorraine (Nut Free)

Smashed egg and gravlax,
pickle eschalot on sourdough (Nut Free, DF)

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

** each additional selection is an extra \$4pp*

SWEET ITEMS

Assorted muffins (Nut Free, Vegan
option available)

Freshly baked scones with
fresh whipped cream and
seasonal fruit jam (Nut Free)

Assortment of danishes (Nut Free)

Granola with almond, apple, coconut,
muesli and chia seeds (DF, GF option available)

Toasted muesli with honey yoghurt,
mix berry compote, and honeycomb

**Chocolate, raspberry and
coconut slice** (Vegan, DF, GF)

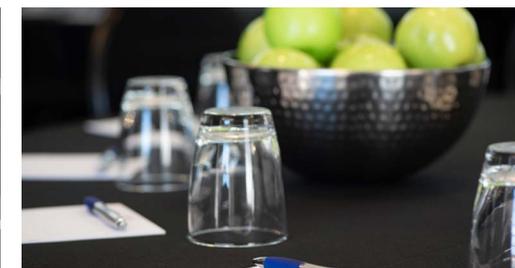
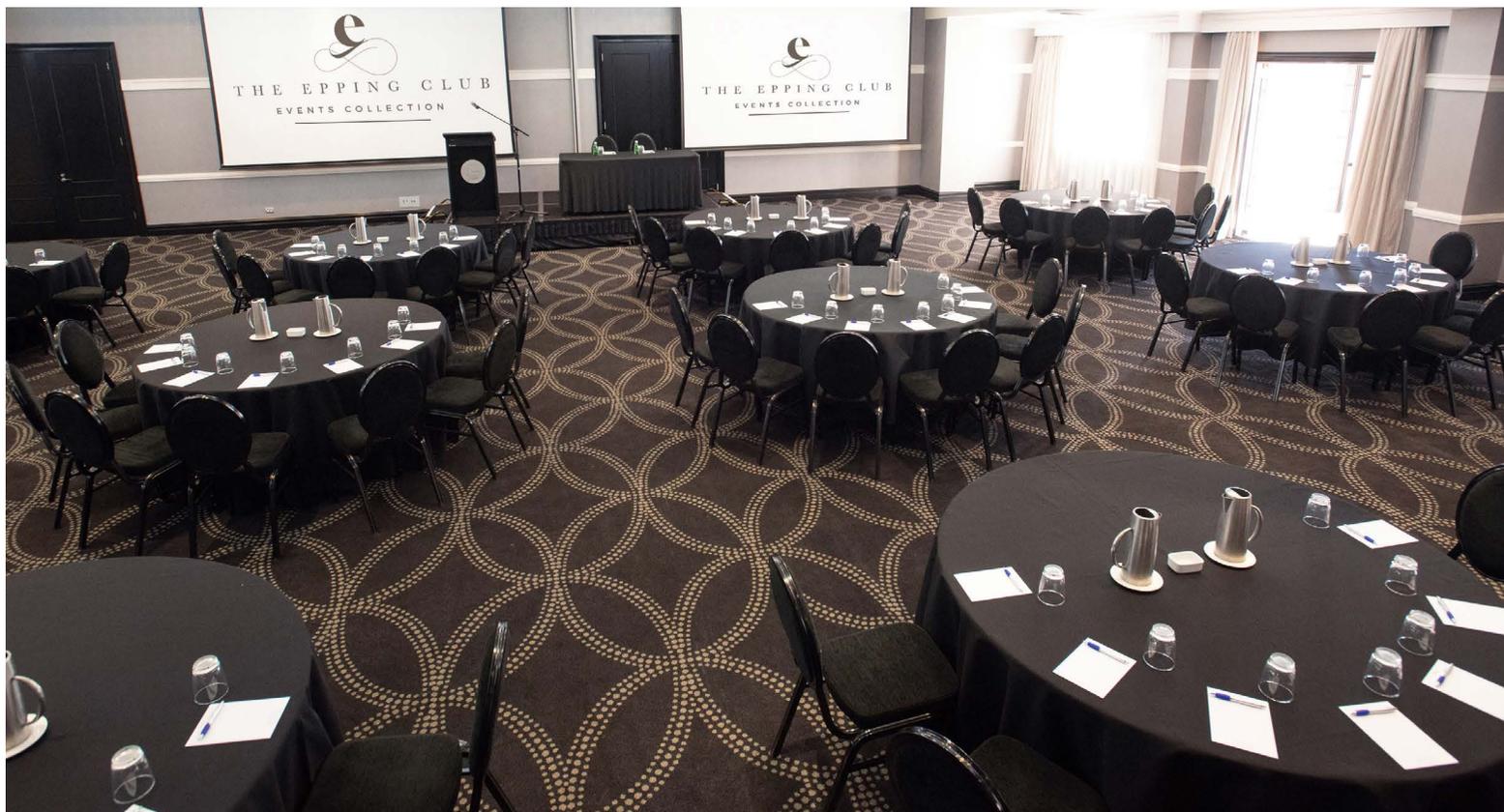
Fruit pod with orange, pineapple,
watermelon and kiwi (Vegan, GF, DF)

Gourmet cookies (Nut Free)

Rice milk bircher muesli,
market berries, banana,
chia seeds and cocoa nibs (DF, Nut Free)

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

\$4.00 PER PERSON freshly brewed tea and coffee only
Continuous tea and coffee \$9.00pp



THE GRAND 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 four 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.

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	140
Ballroom 4	3.6	148	80	64	60	30	120	60	60
Grand Ballroom Total	3.6	594	600	320	290	–	600	500	400
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	–	–

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

CONFERRNCING & 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

