



## \$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





## THE 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 <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	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
<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.



# 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





## 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.





# LET US TAKE CARE OF YOUR CORPORATE GUESTS

---

There's a lot to think about when planning a conference. With Courtyard by Marriott, North Ryde one thing you can forget is worrying about your travelers' comfort. The Courtyard by Marriott, North Ryde hotel offers fresh and relaxing accommodation, ensuring your conference attendees arrive ready to be ahead of their game!

**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](http://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](mailto: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

---

### **HIA Awards August 2019**

We had a great night! No request was too much.  
Thank you so much for everything, it's really appreciated.

### **Macquarie University July 2019**

Thank you for a wonderful evening.  
You and your team worked very hard to ensure our night was such a success.  
We received wonderful feedback from so many guests and with no hesitation, will be recommending the The Epping Club for future events.

### **NSW Police Award Ceremony June 2019**

The professionalism, assistance and care demonstrated by your team, went a long way to making our events a success.  
These two events are of great significance to Ryde Police Area Command and the assistance you have provided with these events is very much appreciated.

### **University of Sydney July 2019**

The staffing is exceptional, and this is one of the reasons we keep returning to The Epping Club.  
Cannot fault your lovely staff, they are always so willing and obliging to help, no matter the request.  
The venue is again unfaultable, lovely surroundings and the facilities are always impressive.