



THE EPPING CLUB
EVENTS COLLECTION

CHRISTMAS WITH STYLE

\$69 PER PERSON - 2 COURSES | \$75 PER PERSON - 3 COURSES (incl GST)

- 5 hour event duration (4 hour duration for lunch events) including room hire
- 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.

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

ENTRÉE *choice of two items*

Seafood ravioli, fennel and leek ragout, shellfish bisque, chervil and Avruga caviar (*Nut Free*)

Beef carpaccio, semi dried tomatoes, pickle beetroot, croutons, wild rocket, and truffle mayonnaise (*DF*)

Cured Atlantic salmon, avocado puree, crab remoulade, fennel jam, salmon roe and herbs (*DF, Nut Free, GF*)

Heirloom tomatoes, fresh ricotta, kalamata olive, basil, lemon olive oil (*Nut Free, GF, Vegetarian*)

Berkshire pork belly, citrus apple puree, wood ear mushroom, bronze fennel, and cider glaze (*GF, DF, Nut Free*)

Chicken pithivier, green peas and pancetta, red wine jus and baby herbs (*Nut Free*)

Antipasto plate, cured meat, grilled vegetables, feta cheese and salad (*Nut Free*)

Buffalo mozzarella, tomatoes, fresh basil, pesto and EVOO (Cold) (*Nut Free, GF, Vegetarian*)

MAIN COURSE *choice of two items*

Roast turkey, braised red cabbage and kale, pumpkin puree, and truffle jus

Chermoula rub pork cutlet, spiced sweet potato mash, seasonal greens, and grain mustard sauce (*Nut Free, GF*)

Kilcoy Estate beef cheek, Porcini mushroom risotto, crispy bacon, watercress, and beef jus (*GF, Nut Free*)

Grilled chicken breast, cauliflower cous cous with raisins, pomegranate, parsley, shallot, carrot puree and tarragon jus (*GF, Nut Free*)

Braised pork cheeks, sultana ragu, parsnip puree, pork croquette and caraway jus (*Nut Free*)

Skate wing with braised leek, shrimps, mussels, capers beurre noisette (*GF, Nut Free*)

Mix forest mushroom risotto with kale and chervil, parmesan and EVOO (*GF, Nut Free, Vegetarian*)

Salmon en croute, lemon and dill butter sauce, salad of rocket, fennel, pear and almond, white balsamic dressing

Cone bay barramundi, baby bok choy, braised shitake mushroom, soy broth and XO sauce (*GF, Nut Free, DF*)

DESSERT *(contain traces of Nuts, dairy and gluten)*

Plum pudding served with warm brandy Anglaise

Classic chocolate fondant, salted caramel, chocolate soil, raspberry gel, and vanilla bean ice cream

Pistachio and polenta cake, macerated strawberries, raspberry Anglaise and praline

Vanilla crème brulee, almond praline, strawberry compote, and biscotti

Coconut pannacotta, mango, lychee and pomegranate, palm sugar dressing (*Vegan, DF, Nut Free, GF*)

Selection of Australian cheese, preserved, dried fruits and lavosh

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)

CHRISTMAS SALAD *choice of four included in package*

Beetroot, fetta, mandarin and farro salad with pomegranate and date dressing (*Nut Free, Vegetarian*)

Heirloom tomatoes, watermelon, confit lemon and basil salad (*GF, DF, Vegan, Nut free*)

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

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 (*Vegan, GF, DF, Nut Free*)

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

Fried polenta and Panzanella salad (*Vegetarian, Nut Free*)

Thai beef salad (*DF, GF, Nut Free*)

Charred radicchio salad with Haloumi, pear, and hazelnut, limoncello dressing (*GF, Vegetarian*)

Potato, peas, crispy bacon, and watercress salad (*GF, DF, Nut Free*)

Each additional salad is an extra \$3.50pp

MAIN COURSE *choice of two included in package*

Roast pork shoulder with braised red cabbage, pear, apple, and raisin chutney (*DF, GF, Nut Free*)

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

Kilcoy Estate roast of beef with truffle jus (*GF, 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*)

Crispy chicken with fragrant butter milk sauce (*Asian, GF, Nut Free*)

Roast turkey with cranberry sauce (*GF, DF, Nut Free*)

Each additional main course is an extra \$7.50pp

SIDE DISHES *choice of two included in package*

Steamed Jasmine rice

Spiced carrot and parsnip with maple glazed (*GF, Nut Free, Vegetarian*)

Herb infused roast potato (*GF, Nut Free, Vegetarian*)

Green vegetables with eschalot, cumin and herb butter (*GF, Nut Free, Vegetarian*)

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

Each additional side dish is an extra \$2.50pp

DESSERT *choice of two included in package*

Plum pudding served with warm brandy Anglaise

Classic chocolate fondant, salted caramel, chocolate soil, raspberry gel and vanilla bean ice cream

Pistachio and polenta cake, macerated strawberries, raspberry Anglaise and praline

Vanilla creme brulee, almond praline, strawberry compote and biscotti

Coconut panncotta, mango, lychee and pomegranate palm sugar dressing (*Vegan, DF, Nut Free, GF*)

Selection of Australian cheese, preserved, dried fruits and lavosh

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

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*)

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

CANAPE MENU

COLD CANAPES *choice of four included in package*

Zucchini, prosciutto, date, and gorgonzola involtini

(GF, Nut Free)

Caramelised onion and goats cheese tartlet

(Vegetarian, Nut Free)

Cured salmon, crème fraiche, Yarra Valley pearl, micro herbs *(Nut Free)*

Seared beef crostini with onion relish and mustard mayonnaise *(DF, Nut Free)*

Tomato, basil, and parmesan bruschetta

(Vegetarian, Nut Free)

Fresh watermelon, ricotta, sweet baby basil and balsamic *(Vegetarian, Nut Free)*

Green peas, fetta, and mint crostini *(Vegetarian, Nut Free)*

Each additional cold canape is an extra \$4pp

HOT CANAPES *choice of four included in package*

Vegetable spring roll, Siracha mayonnaise *(Vegetarian, DF, Nut Free)*

(DF, Nut Free)

Crispy silken tofu, soy and chili dressing, crispy shallot

(Vegan, GF, Nut Free)

Smoked salmon, leek, and brie cheese quiche *(Nut Free)*

Marinated chicken skewer, peanut sauce *(DF, GF)*

Steamed pork and prawn dim sims, soy sauce

(DF, Nut Free)

Berkshire pork belly, citrus infused apple puree,

crackling *(DF, GF, Nut Free)*

Crumbed mozzarella cheese stick, smoked tomato

relish *(Vegetarian, Nut Free)*

Wild mushroom arancini, truffle aioli

(Vegetarian, Nut Free)

Curry puff with house made chili jam

(Vegetarian, Nut Free)

Spinach, onion, potato and chickpeas fritters, tomato and cucumber raita *(Vegan (Without Raita), GF, Nut Free)*

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

Beef sliders with lettuce, tomato, pickle, and tomato sauce *(Nut Free)*

Grilled lamb kebab, minted yoghurt dressing

(GF, Nut Free)

Fish taco, chili salsa and coriander sour cream

(Nut Free)

Smokey pulled pork sliders, Asian slaw and house made BBQ sauce *(Nut Free, DF)*

Mix forest mushroom risotto, truffle oil and parmesan cheese *(Vegetarian, Nut Free, GF)*

SWEET

Each additional sweet selection is an extra \$5.50pp

Classic pavlova *(GF, Nut Free)*

Lemon meringue tart *(Vegetarian, Nut Free)*

Cannoli with custard or chocolate mousse *(Vegetarian, Nut Free)*

Coconut cream mousse cake *(Vegetarian, Nut Free)*

Mix fruit tart *(Vegetarian, Nut Free)*

Portuguese tart *(Vegetarian, Nut Free)*

Custard filled and chocolate dipped Profiterole

(Vegetarian, Nut Free)

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

Coke, Sprite, Lift, Diet Coke, Tonic Water, Ginger Ale, Lemon Lime Bitters **4.50**

PREMIUM BOTTLED

Coke, Diet Coke, Coke Zero, Sprite, Ginger Beer, Fanta **5.50**

Orange, Apple or Pineapple Juice **4.00**

BOTTLED WATER

Mt Franklin 600ml **4.50**

Santa Vittoria Sparkling / Still **3.90 11.00**
250ml 1000ml

WINE LIST

SPARKLING

Moores Creek Sparkling Brut SOUTH EAST AUSTRALIA **7.20 26.00**

Craigmoor Cuvee Brut MUDGEE, NSW **33.00**

Aurelia Prosecco SOUTH EAST AUSTRALIA **8.50 38.00**

Tyrrell's Pinot Noir Chardonnay Brut HUNTER VALLEY, NSW **43.00**

Chandon Vintage YARRA VALLEY, VIC **16.00 79.00**

WINE LIST

WHITE

Tyrrell's Moores Creek Sauvignon Blanc HUNTER VALLEY, NSW **7.20 26.00**

Fiore Moscato / Fiore Moscato Pink MUDGEE, NSW **36.00**

Oxford Landing Pinot Grigio SOUTH AUSTRALIA **8.50 32.00**

Penfolds Koonunga Hill Riesling SOUTH AUSTRALIA **42.00**

Robert Oatley Signature Sauvignon Blanc MARGARET RIVER, WA **43.00**

Oyster Bay Sauvignon Blanc MARLBOROUGH, NEW ZEALAND **8.90 44.50**

Scarborough Chardonnay HUNTER VALLEY, NSW **49.00**

RED

Tyrrell's Moores Creek Shiraz HUNTER VALLEY, NSW **7.20 26.00**

Wild Oats Rosé MUDGEE, NSW **35.00**

Thorn-Clarke Sandpiper Merlot BAROSSA VALLEY, SA **36.00**

Pocketwatch Cabernet Sauvignon MUDGEE, NSW **36.00**

Robert Oatley Pinot Noir MORNINGTON PENINSULA, VIC **10.50 43.00**

Robert Oatley Signature Shiraz MCLAREN VALE, SA **43.00**

Pikes Stone Cutters Shiraz CLARE VALLEY, SA **8.90 44.50**

BEER LIST

TAP

150 Lashes Pale Ale **6.60**

VIC Bitter **5.95**

Carlton Draught **5.95**

Hahn Premium Light **4.80**

BOTTLED

Crown Lager **8.90**

Heineken **9.90**

Tooheys Extra Dry **8.50**

James Boags Light **6.90**

Corona **9.00**

SPIRITS/FORTIFIED

HOUSE **6.30**

Zubrowka Vodka, Larios Gin, Teachers Blended Whisky, Jim Beam Bourbon

PREMIUM SPIRITS

Grey Goose Original Vodka **11.00**

Hendrick's Gin **10.00**

Maker's Mark Bourbon **8.50**

Chivas Regal Blended 12yr **9.50**

Glenfiddich Single Malt 12yr **9.50**

DELUXE SPIRITS

Cointreau **9.50**

Baileys **6.10**

Frangelico **6.10**

Drambuie **6.10**

Kahlua **6.10**

Midori **6.10**

ADD MIXER **1.50**

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.

CONFERRING & 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

