



CORPORATE PACKAGE

INCLUSIONS

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

OR Cold Buffet Lunch

Assorted Sushi Rolls, Antipasto Platter and a Selection of Mini Rolls
2 Salads

Afternoon Tea

Freshly Brewed Coffee, Selection of Traditional and Herbal Teas and Orange Juice
1 Selection from Coffee Break Menu

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)

FULL DAY CONFERENCE PACKAGE

Hot or Cold Buffet Lunch - **\$79 PER PERSON** (incl GST)

HALF DAY CONFERENCE PACKAGE Excludes morning or afternoon tea

Hot or Cold Buffet Lunch - **\$75 PER PERSON** (incl GST)

BREAKOUT ROOMS

Please speak to your Corporate Events Specialist for more information on availability and room hire rates.

Terms & conditions apply. Images are representative only. Room hire applies - speak to your coordinator
Minimum numbers and room hire applies

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

CORPORATE MENU

COFFEE BREAK *Please select 1 savoury **OR** 1 sweet*

SAVOURY ITEMS

Roasted Vegetable Quiche (V)
Chicken Lemon Pepper Quiche
Assorted Mini Pizza
Spinach and Feta Pastizzi (V)
Gourmet Mini Pies
Mini Beef Croquettes
Baked Curry Puffs
Vegetarian Spring Rolls (V)
Ham and Cheese Melt on Turkish

SWEET ITEMS

Assorted Fruit Muffins
Assorted Mini Scones with Jam and Cream
Portuguese Tart
Vanilla Slice
Lamingtons
Assorted Mini Danishes
Chocolate Brownies
Caramel Slice

HOT BUFFET *Please select 2 Salads, 2 Hot Dishes and 1 Side*

SALAD MENU

Garden Salad
Pasta with Sun-Dried Tomato, Olives, Rocket with Basil Pesto
Coleslaw Salad
Potato with Spanish Onion and Mustard Mayonnaise
Sweet Potato with Rocket, Pine Nuts and Moroccan Spice Dressing
Beetroot with Lemon Pepper and Dill Vinaigrette
Rocket, Pear and Parmesan Cheese with Balsamic Honey Glaze
Smoked Chicken Caesar Salad
Greek Salad

HOT DISHES

Grilled Chicken with Mild Creamy Moroccan Pepper Sauce
Slow Roasted Beef with Sautéed Mushroom and Merlot Jus
Grilled Barramundi with Sautéed Spinach and Lime Caper Beurre Blanc
Shepherd's Pie
Butter Chicken with Mild Herbs and Spices with Steamed Jasmine Rice
Beef and Vegetables in Garlic Black Bean Sauce with Steamed Jasmine Rice
Chicken Stir Fried Noodles in Light Soya with Asian Vegetables
Sweet and Sour Pork with Steamed Jasmine Rice
Penne Pasta and Roasted Vegetable Gratin
Seafood Medley in Champagne Sauce
Lamb and Root Vegetable Pie
Roast Pork with Apple Mustard Sauce

SIDE SELECTIONS

Roasted Chat Potatoes with Bacon and Parmesan
Chorizo Mashed Potato
Steamed Green Vegetables in Herb Butter

COLD BUFFET *Please select 2 Salads*

ASSORTMENT OF SUSHI ROLLS

Served with Soya Sauce, Wasabi and Pickled Ginger

ANTIPASTO PLATTER

Seasonal Roasted Vegetables, Feta, Pita Bread and Cured Meats

ASSORTED SANDWICHES

Including Vegetarian Options Served on White and Grain Bread

SALAD MENU

Garden Salad
Pasta with Sun-Dried Tomato, Olives, Rocket with Basil Pesto
Coleslaw Salad
Potato with Spanish Onion and Mustard Mayonnaise
Sweet Potato with Rocket, Pine Nuts and Moroccan Spice Dressing
Beetroot with Lemon Pepper and Dill Vinaigrette
Rocket, Pear and Parmesan Cheese with Balsamic Honey Glaze
Smoked Chicken Caesar Salad
Greek Salad

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



BREAKFAST PACKAGE

**CONTINENTAL
BUFFET BREAKFAST**
\$42 PER PERSON (incl GST)

**SIT DOWN
BREAKFAST**
\$48 PER PERSON (incl GST)

**BUFFET
BREAKFAST**
\$55 PER PERSON (incl GST)

- 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)

Minimum numbers and room hire applies. Any requests for vegetarian or special dietary requirements can be catered for.

BREAKFAST MENU

CONTINENTAL BUFFET BREAKFAST

Assorted Yoghurts and an Array of Cereal and Homemade Muesli

Sliced Fresh Seasonal Fruit Platter

Assorted Breads from our Bakery

Selection of Preserves and Honey

Assorted Muffins, Croissants and Danishes

Freshly Brewed Coffee and Tea

Selection of Fruit Juices

SIT DOWN BREAKFAST

Sliced Fresh Seasonal Fruit Platter

Assorted Muffins, Croissants and Danish Platter

Creamy Scrambled Eggs on English Muffin with Grilled Tomato, Hash

Brown, Crispy Bacon and Breakfast Sausage

Freshly Brewed Coffee and Tea

Selection of Fruit Juices

OPTIONAL UPGRADES

Freshly brewed tea and coffee only – additional \$5.50pp

Continuous tea and coffee – additional \$9.50pp

Espresso coffee on arrival – additional \$6.50pp

BUFFET BREAKFAST

Sliced Fresh Seasonal Fruit Platter

Assorted Yoghurts and an Array of Cereal and Homemade Muesli

Assorted Muffins, Croissants and Danishes

Assorted Breads from our Bakery

Selection of Preserves and Honey

Scrambled Eggs

Pancakes

Breakfast Sausages

Crispy bacon

Grilled Tomato

Sautéed Mushrooms

Hash Browns

Freshly Brewed Coffee and Tea

Selection of Fruit Juices

UPGRADES

EACH PLATTER SERVES 10 GUESTS

ANTIPASTO PLATTER \$95.00

Assorted Breads, Cured Meats, Grilled Vegetable Varieties, Feta Cheese and Olives

MEZZE PLATTER \$90.00

Grilled Pita Bread, Cured Meats, Lamb Koftas, Trio of Dips, Feta Cheese and Olives

CHEESE BOARD \$110.00

Cheese varieties of Blue Vein, Double Brie, Swiss Cheddar with Dried Fruits, Mixed Nuts, Sliced Breads, Grissini and Lavash Breads

SEASONAL FRUIT PLATTER \$95.00

Selection of sliced seasonal fruit

HOT OR COLD PLATTER \$POA

Please speak to your coordinator for details and pricing.

LIVE FOOD STATIONS \$POA

Please speak to your coordinator for details and pricing.

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





COFFEE BREAK MENU

\$15.50 PER PERSON – Select one sweet and one savoury (1 piece pp), 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)

Curry chicken in filo pastry (Nut Free)

Quiche Lorraine (Nut Free)

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

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 salad Seasonal Fruit (Vegan, GF, DF)

Gourmet cookies (Nut Free)

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

OPTIONAL UPGRADES

Freshly brewed tea and coffee only – additional **\$5.50pp**

Continuous tea and coffee – additional **\$9.50pp**

Espresso coffee on arrival – additional **\$6.50pp**

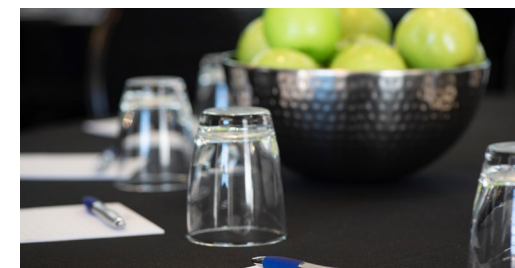
SANDWICH PACK \$14.50pp

3 Finger sandwiches, mini muffin, slice of fruit

SELECTION OF MIXED SANDWICHES/ROLLS \$22.50pp (2.5 pieces pp)

Add tea, coffee & juice – **\$28.50pp**

Any requests for vegetarian or special dietary requirements can be catered for. * Each additional selection is an extra \$6.50pp



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 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.

CONFERENCING & 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 **\$35.00**
- Flip chart **\$35.00**
- Laptop computer **\$250.00**
- Lapel microphone **\$95.00**
- Handheld microphone **95.00**
- NEC data projectors **\$200.00**
- Clicker **\$35.00**
- 3 phase power –
price on application

