



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
2 selections 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 Platters and a Selection of Sandwiches/Wraps
2 Salads and 1 Side

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 Buffet Lunch - \$59 per person

Cold Buffet Lunch - \$69 per person

HALF DAY CONFERENCE PACKAGE

(excludes morning or afternoon tea)

Hot Buffet Lunch - \$55 per person

Cold Buffet Lunch - \$65 per person

BREAKOUT ROOMS

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

Terms & Conditions Apply

Room hire may apply

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

CORPORATE MENU

COFFEE BREAK

Please select 1 savoury and 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
- Assortment of Mini Cakes

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 and 1 Side

ASSORTMENT OF SUSHI ROLLS

Seafood, Vegetarian, Chicken
Served with Soya Sauce, Wasabi and Pickled Ginger

ANTIPASTO PLATTER

Grilled Capsicums, Mushrooms, Tomatoes, Eggplant,
Spanish Onion, Feta, Pita Bread and Cured Meats

ASSORTED SANDWICHES & WRAPS

Including Vegetarian Options Served on White and
Brown Ribbon Bread and Wraps

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

SIDE SELECTIONS

- Fresh Seasonal Fruit Platter
- Assorted Cheese Platter served with Crackers and Dried Fruit
- Dessert Platter including Assorted Mini Cakes and Cookies



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

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BREAKFAST

CONTINENTAL BUFFET BREAKFAST \$22.00pp

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 \$32.00pp

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

BUFFET BREAKFAST \$36.00pp

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 and Hash Browns
Freshly Brewed Coffee and Tea, Selection of Fruit Juices

UPGRADES

Each platter serves 10 guests

ANTIPASTO PLATTER \$90.00

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

MEZZE PLATTER \$80.00

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

CHEESE BOARD \$90.00

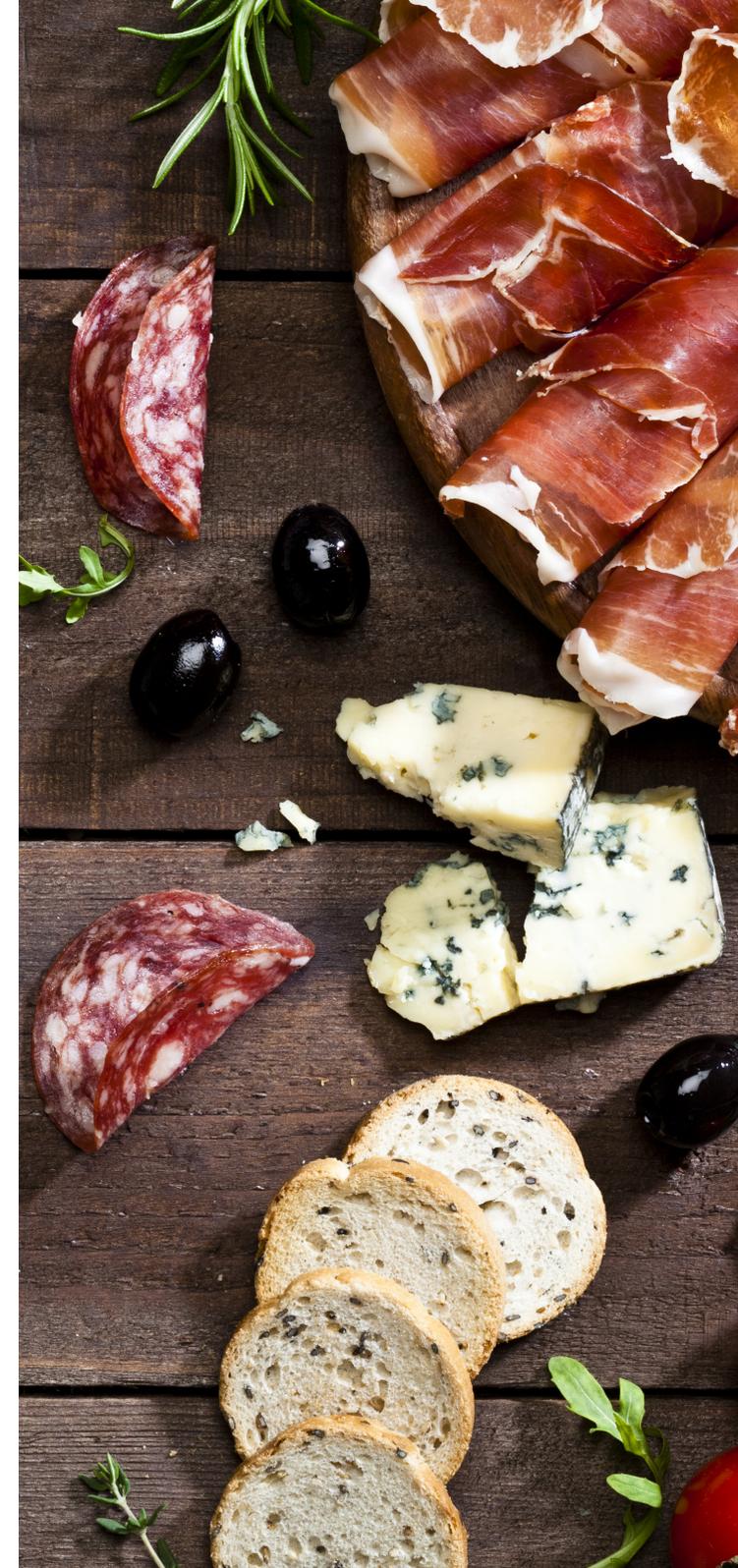
Cheese varieties of Blue Vein, Double Brie, Swiss Cheddar
with Dried Fruits, Mixed Nuts, Sliced Breads, Grissini and
Lavash Breads

SEASONAL FRUIT PLATTER \$65.00w

HOT OR COLD SEAFOOD PLATTER \$120.00

Seafood Varieties of Prawns, Oysters, Scallops, Calamari,
and Mussels complimented with capers and sauces

LIVE FOOD STATIONS POA





COFFEE BREAK MENU

\$12.50 PER PERSON – select one sweet and one 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 \$5.50pp

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

\$4.50 PER PERSON freshly brewed tea and coffee only

Continuous tea and coffee \$9.00pp

Espresso coffee available - speak to your coordinator for costs



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.

CONFERRING & 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



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 and enter ECl into the promotional/corporate box.

7-11 Talavera Road, Macquarie Park 2113
Telephone 02 9491 9579 or 02 9491 9500
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.