

# \$49.50 BIRTHDAY PACKAGE

## **INCLUSIONS**

Your Choice Of Private Terrace Suite with Designated Use Of Adjoining Outdoor Balcony
Or Intimate Private Function Room

Arrival Grazing Station

Premium Cheese, Breads & Dips Arranged In A Luxurious Presentation

5 Substantial Canapes Tray Served For 1 Hour

5 Hour Duration
With Professional Wait Staff

Large Polished Parquetry Dancefloor

Cocktail Lounge Seating
High Bar Tables With Stools, Lounges, Ottomans & Funky Couches

Coloured Inbuilt Led Lighting, Microphone & LCD Display Panel

Professional Security

Allocated To Your Event

Cakeage
We Will Cut And Serve Your Cake On Large Platters

## PROMOTIONAL OFFER

YOUR CHOICE OF PROFESSIONAL DISC JOCKEY

OR

RETRO OPEN PHOTO BOOTH WITH BACKDROP. PROPS & GUEST BOOK

### BEVERAGE OPTIONS

Beverage Tab
A Minimum Pre-Paid Beverage Spend Of \$10 Per Person Applies

Your Choice Of Beverages To Be Available. Once Your Minimum Spend Has Been Reached You Can Decide To Extend Your Beverage Tab, Or Guests Can Then Purchase Their Own Beverages

## DECORATION

The Epping Club Can Assist In All Of Your Decorating Requirements
Alternatively, You Are More Than Welcome To Provide Any Decorations You Would Like

Terms & Conditions Apply Valid 2019/2020 Minimum Guest Number Of 40 Is Required

# BIRTHDAY MENU

# CANAPE MENU PLEASE SELECT 5 MENU ITEMS

SALT & PEPPER SQUID, GARLIC AIOLI

Buffalo Chicken Wings, Celery Sticks & Ranch Dressing

CHICKEN OR VEGETARIAN QUESADILLA

HOMEMADE VEGETABLE SPRING ROLLS, SWEET & SOUR SAUCE

CHICKEN TERIYAKI SKEWER MARINATED IN SOY, HONEY AND LEMONGRASS SERVED WITH TERIYAKI SAUCE

GOURMET BEEF PIES WITH TOMATO RELISH

GOURMET SAUSAGE ROLLS WITH TOMATO RELISH

VEGETARIAN CURRY PUFF WITH HOUSE MADE CHILLI JAM

STEAMED PORK & PRAWN DIM SIMS, SOY

TOMATO. BASIL & PARMESAN BRUSCHETTA

ASSORTED PIZZA SLICES

## Bowis

#### **EACH BOWL TO SERVE 10 GUESTS ON** AVERAGE

BOWLS OF HOT CHIPS WITH TOMATO SAUCE -\$10.00 PER BOWL

BOWL OF MARINATED OLIVES - \$10.00 PER

Bowls Of Potato Wedges With Sour Cream & Sweet Chilli - \$12.00 Per Bowl

EDAMAME WITH SEA SALT - \$12.00 PER BOWL

# SUBSTANTIAL ADD ONS

\$7.5PP - 1 OPTION | \$12PP - 2 OPTIONS \$17pp - 3 options

#### **SAVOURY**

FISH & CHIPS WITH TARTE SAUCE

CHICKEN SCHNITZEL SLIDER – CHICKEN, TOMATO, CHEESE AND AIOLI

BEEF SLIDERS - BEEF SLIDERS WITH LETTUCE, TOMATO, PICKLE AND TOMATO SAUCE

SMOKEY PULLED PORK SLIDERS. ASIAN SLAW. House Made Bbo Sauce

GRILLED LAMB KEBAB, MINTED YOGHURT DRESSING

FISH TACO. CHILI SALSA AND CORIANDER SOUR CREAM

MIX FOREST MUSHROOM RISOTTO, TRUFFLE OIL AND PARMESAN CHEESE

### **SOMETHING SWEET**

CLASSIC PAVLOVA

LEMON MERINGUE TART

CANNOLI WITH CUSTARD OR CHOCOLATE Mousse

COCONUT CREAM MOUSSE CAKE

MIX FRUIT TART

PORTUGUESE TART

CUSTARD FILLED AND DIP IN CHOCOLATE PROFITEROLE

# PLATTER ADD ONS

EACH PLATTER TO SERVE 10 GUESTS ON AVERAGE

FRUIT PLATTER - \$60 (CONSIST OF WATERMELON, PINEAPPLE, ROCKMELON, HONEY DEW, GRAPES, STRAWBERRIES)

CHEESE PLATTER- \$90 (BRIE, CHEDDAR, AND BLUE, MUSCATEL, DRIED FRUITS, QUINCE PASTE, CRACKERS, AND BREAD)

ANTIPASTO PLATTER NON VEG- \$90

(PROSCIUTTO, SOPRESSA SALAMI, SMOKED CHICKEN, GRILLED EGGPLANT, ZUCCHINIS AND CAPSICUM, MARINATED MIX OLIVES, AND FRESH BOCCONCINI)

ANTIPASTO PLATTER VEG - \$80 (CRUDITÉS WITH HUMMUS, BABA GANOUSH, MARINATED GRILLED EGGPLANT, ZUCCHINI, CAPSICUM AND MUSHROOMS, MARINATED MIX OLIVES, FRESH LEBANESE BREAD)

MEZZE PLATTER - \$80 (MARINATED FETTA IN HERBS AND CHILLI AND EXTRA VIRGIN OLIVE OIL, TRADITIONAL DOLMADES, MARINATED ANCHOVIES, MARINATED GREEN OLIVES, TZATZIKI, BEETROOT DIP AND FRESH PITA BREAD)

# DESSERT STATION

SEND YOUR GUESTS OFF WITH SOMETHING SWEET BY ADDING OUR SIGNATURE DESSERT STATION TO YOUR EVENT

PLEASE SPEAK WITH YOUR COORDINATOR FOR OPTIONS & PRICING





# BEVERAGES LIST

ALL PRICES ARE INCLUSIVE OF GST. WINES SUBJECT TO AVAILABILITY

SOFT DRINKS & JUICES			WINE LIST			BEER LIST	
Coca Cola, Sprite, Diet Coke, Lift Coca Cola, Sprite, Diet Coke, Lift, Fanta	GLASS \$3.85 \$4.55	JUG \$12.50 buddy	RED Moores Creek Shiraz SOUTH EAST AUSTRALIA, SA	GLASS \$5.50	BOTTLE \$23.00	TAP Victoria Bitter Middy Carlton Draught Middy	\$4.35 \$4.35
Orange, Apple, Pineapple Juice Cascade Ginger Beer	\$4.15 \$4.60	\$12.50 bottle	Chain Of Fire Cabernet Shiraz MUDGEE, NSW	\$5.50	\$23.00	Hahn Premium Light Middy 150 Lashes Pale Ale Middy	\$4.00 \$4.90
Cascade Light Ginger Beer Mount Franklin Water	\$4.60 \$3.85	bottle bottle	Chateau de Sours Bordeaux Rosé BORDEAUX, FRANCE		\$38.00	BOTTLED Carlton Dry	\$6.65
Sparkling Mineral Water (250mL) Sparkling Mineral Water (1L)	\$3.40 \$10.00	bottle bottle	Copia by Larry Cherubino Cabernet Merlot MARGARET RIVER, WA		\$34.00	Toohey's Extra Dry Crown Lager	\$7.15 \$7.70
Still Mineral Water (1L)	\$10.00	bottle	Killikanoon Shiraz CLARE VALLEY, SA	\$8.50	\$36.00	Corona Boags Light Heineken	\$8.65 \$5.80 \$8.60
WINE LIST			Pocketwatch Cabernet Sauvignon MUDGEE, NSW	\$8.20	\$36.00	Bulmers Cider	\$6.00
SPARKLING Moores Creek Sparkling Brut Cuvee		BOTTLE \$23.00	WHITE			SPIRITS	
HUNTER VALEY, NSW  Craigmoor Sparkling	\$7.50	\$32.50	Moores Creek Sauvignon Blanc SOUTH EAST AUSTRALIA, SA	\$5.50	\$23.00	STANDARD SPIRITS Johnnie Walker Red, Jim Beam Bourbon, Bundaberg UP Rum, Larios Gin, Smirnoff	\$5.60
MUDGEE, NSW T'Gallant Prosecco	\$7.50	\$35.00	Chain Of Fire Sem/Sav/Blanc MUDGEE, NSW	\$5.50	\$23.00	Vodka PREMIUM SPIRITS	
MORNINGTON PENINSULA, VIC  Tyrrell's Pinot Noir Chardonnay Brut		\$41.00	Wild Oats Sauvignon Blanc MUDGEE, NSW	\$8.50	\$34.00	Jack Daniel's, Effen Vodka, Bombay Sapphire Gin, Johnny Walker Black, Bati Spiced Rum	\$6.05
HUNTER VALLEY, NSW Chandon Vintage Brut		\$64.00	Pikorua Sauvignon Blanc MARLBOROUGH, NZ	\$8.50	\$36.10	DELUXE SPIRITS Cointreau, Bailey's, Frangelico, Drambuie,	\$6.10
YARRA VALLEY, VIC			Ara Single Estate Pinot Gris MARLBOROUGH, NZ		\$36.00	Kahlua, Midori	·
We carry a vast range of premium wine and beer options available for your guests. Please speak with your Wedding Specialist for pricing.		Fiore Moscato MUDGEE, NSW	\$7.90	\$29.00	ADD MIXER	\$1.75	
		Brokenwood Chardonnay HUNTER VALLEY, NSW		\$38.00			



# Standard Package - \$30.00pp

# $BEVERAGE\ SELECTION\ \hbox{(Moore's Creek Brut Cuvee, Moore's Creek Shiraz, Moore's Creek Sauvignon Blanc, Moore's Creek Shiraz, Moore's Creek Shiraz,$

Full Strength & Light Draught Beer, Assorted Soft Drink & Fruit Juices)

WINI	E UPGR	ADES
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Choose 1 from each category

	Standard Package	Upgrade One (\$4.00pp)	Upgrade Two (\$6.00pp)
Red	Moore's Creek Shiraz	Tyrrell's Broke Road Shiraz	Pocketwatch Cabernet Sauvignon
Wine	Chain of Fire Shiraz Cabernet	Wild Oats Merlot	Tyrrell's Hunter Valley Shiraz
White	Moore's Creek Sauvignon Blanc	Tyrrell's Broke Road Pinot Gris	Pocketwatch Pinot Gris
Wine	Chain of Fire Sem. Sauvignon Blanc	Wild Oats Sauvignon Blanc	Tyrrell's HV Semillon
Sparkling	Moore's Creek Brut	Craigmoore Sparkling	Lois Blanc de Blanc
Wine		Moore's Creek Brut	Tyrrell's PNC Brut

MOSCATO
Charged on consumption per bottle

## **BOTTLE BEER UPGRADES**

Choice of 2 to be served at your event

Fiore Moscato (White)	\$35.00
Fiore Moscato (Pink)	\$35.00
rown Brothers Moscato (White)	\$38.00
Brown Brothers Moscato (Pink)	\$38.00

Tap Beer (standard package) Victoria Bitter Middy Carlton Draught Middy Hahn Premium Light Middy 150 Lashes Pale Ale Middy

Upgrade One (\$8.50pp) Crown Lager Carlton Dry Carlton Dry Lime Tooheys Extra Dry

James Boag's Lager (Light)

Upgrade Two (\$10pp) Peroni Nastro Heineken Corona Beck's Stella Artois

## MINERAL WATER

Sparkling Mineral Water 1L \$10.00 Still Mineral Water 1L \$10.00

# **COCKTAIL STATION**

\$270.00 per dispenser (5 litres, 50 serves)

# MOCKTAIL STATION

\$170.00 per dispenser (5 litres, 50 serves)

# **SPIRITS STATION &** CHAMPAGNE TOWER

Spirits station and champagne tower available on request, please speak to your Event Coordinator for more information.

### Choice of 3:

Green Apple Mojito Classic Cosmopolitan Passionfruit Caprioska Tropical Iced Tea Sangria Classic

Juicy Julep Ginger Ale Mint Limeade Lemon Mint Berry Blast Mai Tai

Choice of 3:

Sparkling Cranberry



