

SCHOOL FORMALS WITH STYLE

Great nights begin with the perfect setting. Celebrate the biggest night of your school life with a stylish, five star formal at Sydney's Epping Club.

Unanimously endorsed by students, parents and schools, our experienced team know exactly what's on trend ensuring every detail of your night is flawless. With glamourous décor, our luxuriously appointed foyer (perfect for photos) and endless red carpet moments, we are Sydney's favourite graduation dinner and school formal destination.



INCLUSIONS

MONDAY-THURSDAY \$89.00 PER GUEST FRIDAY-SUNDAY \$95.00 PER GUEST

- Complimentary room hire
- o 5-hour event duration (4-hour duration for lunch events) and room hire
- Large polished parquetry dancefloor
- Round guest tables with white or black table linen
- Professional wait staff and banquet manager
- Grand entry with exclusive limousine drop off area
- Elegant sweeping staircase
- Open air terrace area for photographs
- Welcome mocktail on arrival
- o 3 course dinner menu
- 5-hour soft drink beverage package (includes mocktail, soft drinks, assorted juices and mineral water)
- Exclusively styled function room including themes and decorations professionally printed personalised menus for guest tables
- Specialised audio visual package, including ceiling-mounted data projector and motorised screen, lectern and microphone
- Coloured inbuilt LED lighting in your function room
- Professional photographer to capture grand arrival, group photos on staircase and open air terrace
- Event security
- Personal events specialist in school formals to assist you through the event planning process
- Professional DJ with full lighting display

10 parents or teachers complimentary

Served 3 course menu and non-alcoholic beverages

SEATED MENU

Freshly baked bread rolls with butter served to table

PLATTERS TO SHARE - select two

Salt and pepper squid, garlic aioli

Buffalo chicken wings, celery sticks and ranch dressing

Veal and pork meatballs cooked in garlic, thyme, oregano and tomato passata

Battered cauliflower florets tossed in spice salt, herb aioli

Pasta Bolognaise with Parmigiano Reggiano, basil and olive oil

Homemade vegetable spring rolls, sweet and sour sauce

Chicken skewer marinated in soy, honey and lemongrass served with teriyaki sauce

Beef sliders with lettuce, tomato, pickle and tomato sauce

MAIN COURSE - select two

Chargrilled Sirloin 220gm, hasselback potato, seasonal greens and mushroom sauce

Kilcoy beef cheek, Dutch cream potato mashed, charred confit onion, pea tendrils and beef jus

Herb crusted barramundi, green peas, bacon and clams, saffron butter sauce and tendrils

Chicken breast supreme, Israeli cous cous with dried fruits, cumin, paprika and yogurt

Grilled chicken breast, Dauphinoise potato, glaze carrots and tarragon jus

Mix forest mushroom risotto with kale and chervil, parmesan and EVOO

Atlantic salmon, chickpea puree, green peas and fish bacon, chive crème fraiche and lemon

Chermoula rub pork cutlet, spiced sweet potato mash, seasonal greens and grain mustard sauce

DESSERT STATION – select two

Delight your guests with a decadent display of desserts and sweets. Elegantly arranged as a surprise room reveal feature, this array of impressive treats will not only wow your attendees but allows more time for dancing and socialising - and less time seated. This is a very on-trend option and all our formals love this choice as a way to add extravagance and style.

Lolly bar and doughnut wall available as an optional extra. Ask your Coordinator for more information.



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















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 as a large community or charity event venue.

The Ballroom boasts three enormous in-ceiling projector screens perfect for room wide viewing. It is enhanced with a sophisticated AV offering to meet all your technical demands.

• Natural lighting with full black out capability • Entire space pillar-less • Dedicated temperature controlled alfresco verandah • Separate dedicated events kitchens









THE VERANDAH TERRACE

The Epping Clubs al fresco terrace is a favourite event space for birthday parties as well as a fresh air break out space from the Ballroom.

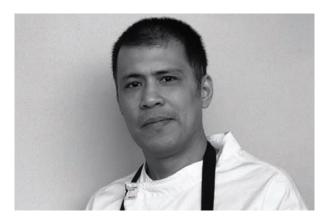
Designed with intimate nestled seating perfect for chatting, its natural light and breezy décor make it the ideal place to refresh or entertain for day or night.

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.

FUNCTION ROOM CAPACITY

Function Room	Height	Area Size m²	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	160
Ballroom 4	3.6	148	80	64	60	30	120	60	60
Grand Ballroom Total	3.6	594	600	320	290	_	600	450	380
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	_	_



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.

HOW TO GET HERE

The Epping Club: 45 Rawson St, Epping

BY CAR

The Epping Club is a 20 minute drive from the city and a few minutes from the M2 Motorway. The Club is easily accessible from the west via the Cumberland Highway or from the north from either Pennant Hills Road or Epping Road.

There is a free council carpark located on Rawson Street just two minutes walk from the Club.

Time restrictions may apply.

For all day unrestricted parking we suggest Chesterfield Road & Chelmsford Avenue.

These two streets are approximately seven minutes walk from the venue.

BY TRAIN

The Epping Club is a short 2-minute walk from Epping Railway Station through "The Epping Club Walk".

BY BUS

Bust stations are located on Oxford Street and Beecroft Road. The Epping Club is easily accessed from these via "The Epping Club Walk".

TAXI

Our Concierge and Customer Service Staff are available to book taxis via the front desk.

COURTESY BUS

The courtesy bus runs on the hour or as near as possible and is a free service for those wishing to visit the Club. The courtesy bus operates on Sunday – Tuesday 6pm to 11pm and Wednesday – Saturday 6pm to 1am.

Times above are for first and last departures from the Club. Bus pick-ups and set downs are at varying locations. Please contact your event coordinator for further details.



For more information on hosting your event at The Epping Club please contact us. Our expert Events Team can happily answer any questions and support you in choosing the very best package for your specific needs. We look forward to helping you host a successful, stylish and impressive event.

