

PRIMARY SCHOOL GRADUATIONS YEAR SIX FAREWELLS

Celebrate the milestone that is the end of primary school life with a fun, stylish and well-located graduation event at The Epping Club.

The Epping Club offers safety, security, style and comfort in one of Sydney's most beautiful event venues for your students and staff.

Join fellow schools such as Abbotsleigh, Hills Grammar, Arden Anglican School, Carlingford Primary School, North Rocks Primary School, Christ the King, St Therese's Primary School and many more who enjoy hosting their graduation events at The Epping Club.

There is no better place in the North West to hold your school formal or graduation dinner for wow-factor, exceptional service, delicious chef-prepared food and outstanding service.



INCLUSIONS

\$59.50 PER PERSON \$49.50 PER CHILD

- 2 course seated dinner menu (add a 3rd course for \$6.00 per person)
- 4-hour soft drink beverage package (includes soft drinks, assorted juices and mineral water)
- 4-hour event duration and room hire
- ^o Large polished parquetry dance floor
- ° Round banquet guest tables with white or black table linen
- Professional wait staff and banquet manager
- Coloured inbuilt LED lighting in your function room
- Balloon centrepieces in your choice of colours
- Professionally printed personalised menus for guest tables
- Specialised audio visual package, including ceiling-mounted data projector and motorised screen, lectern and microphone
- Personal Events Specialist to assist you through the event planning process

OPTIONAL EXTRAS

- Professional DJ
- ^o Donut Wall
- ° Photobooth

Terms & conditions apply. Minimum numbers and minimum beverage spend per person applies. For 2020 prices, speak to your Events Specialist. Images are representative only.



ADULTS MENU

PLEASE SELECT TWO ITEMS FROM EACH COURSE SERVED ALTERNATIVELY

ENTRÉE - choice of two items

Tomato, mozzarella & basil risotto

Free range Moroccan chicken salad with grilled chicken, mild Moroccan eggplant, leaves & greek yoghurt

Pumpkin tart with bocconcini, fire roasted capsicum, heirloom tomatoes, green olive & Thai basil

Wagyu beef ragu with orecchiette pasta & shaved parmesan

Vegetarian/vegan salad with eggplant involtini, pumpkin, seeds, kale, tomato & salsa

Potato gnocchi, spinach, whipped ricotta & truffle butter

MAIN COURSE – choice of two items

Baked free range breast, bubble & squeak potato, bacon jam & proper chicken gravy

Slow-cooked braised beef brisket, silk mashed potato, confit onion & mushrooms

Berkshire roasted pork, cauliflower, apple compote & classic jus

Kilcoy Estate rump cap cooked medium with buttered potato cake & classic jus

Herb crusted barramundi, Colcannon potato & butter sauce

Spinach & ricotta pasta, pomodoro sugo & shaved parmesan

DESSERT – ADDITIONAL \$6.00PP

The chocolate mess with a brownie, chocolate mousse, salted caramel, chocolate bits & more

Bread & butter pudding with caramel & vanilla sauce

Lemon torte with blueberry gel, cherries & white chocolate

Mango charlotte, coconut mik crumbs & cherry gel

Baked cheesecake, Oreo, pumpkin seeds & maple syrup

DESSERT ACCOMPANIED BY freshly brewed coffee and tea station

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

PLEASE SELECT ONE ITEM FROM EACH COURSE

KIDS MENU

ENTRÉE - choice of one item

Vegetable rice paper rolls with Hoisin dipping sauce

Southern fried chicken drummettes, veggie sticks and hummus

Tempura fish with lemon and tomato mayonnaise

MAIN COURSE - choice of one item

Roast chicken breast with salad & crispy fries

Pasta Wagyu ragu bolognese with bocconcini & grated cheese

Pasta Napolitana, bocconcini & grated cheese

Free range chicken schnitzel with potato fries & tomato sauce

DESSERT - ADDITIONAL \$6.00PP

Caramel banana with chocolate sauce & ice cream Ice cream sundae Chunky fruit salad with sorbet



THE BALLROOM

The Epping Club's Ballroom is a spectacular space configurable with partitions making it suitable for different size and format events especially 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 three enormous in-ceiling projector screens perfect for room wide viewing of your milestone birthday photo 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

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	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	_	_

Maximum Capacity - numbers may vary based on room requirement. Banquet tables are round and have standard seating of 10-12 people per table.



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.



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