



THE EPPING CLUB
EVENTS COLLECTION

WEEKDAY & LUNCHTIME PACKAGE

\$85 PER PERSON

- 4-hour wedding reception
- Pre-dinner drinks served on arrival
- Private bridal suite with ensuite & open air terrace
- Indulgent 3 course alternate menu – entree, main course & dessert
- Handcrafted French teas, freshly brewed coffee & chocolates
- Setting of your place cards & bomboniere
- Your choice of elegant table centrepieces (6 choices)
- Skirted & elevated bridal & cake tables
- Cutting & serving of your wedding cake
- Professional wait staff & banquet manager
- Personalised wedding consultant & stylist
- Grand sweeping staircase & open air terrace
- Complimentary onsite parking with access to lift
- Specialised audio visual & inbuilt led lighting

BEVERAGES INCLUDED IN PACKAGE – 4 hour duration

Moore's Creek Brut Cuvee, Moore's Creek Shiraz, Moore's Creek Sauvignon Blanc, Victoria Bitter Middy, Carlton Draft Middy, Hahn Premium Light Middy, 150 Lashes Pale Ale Middy, assorted soft drink & fruit juices

Terms & conditions apply. Minimum numbers apply. Images are representative only.

SEATED MENU

PLEASE SELECT TWO ITEMS FROM EACH COURSE SERVED ALTERNATIVELY

Freshly baked bread rolls with butter served to table

ENTRÉE choice of two items

Berkshire pork belly, seared scallop, poached apple puree, wood ear mushroom, cider jus, pork crackling and bronze fennel (DF, Nut Free, GF)

Seafood agnolotti, leek and fennel ragout, seafood bisque and baby herbs (Nut Free)

Antipasto plate, cured meat, grilled vegetable, marinated olives, feta cheese, dip and salad (Nut Free)

Soft shell crab, caramel chili glaze, mint coleslaw, chipotle aioli and lemon (Nut Free, DF)

Chicken Cordon Bleu, asparagus, Desiree potato, chive with garlic butter, sourdough crisp (Nut Free)

Chicken tandoori masala marinated with spices served with cucumber, tomato and coriander raita, lemon (GF, Nut Free)

Seared beef salad with green papaya, fresh mint, coriander, cucumber and cherry tomatoes salad, chili and lime dressing (GF, DF, Nut Free)

MAIN COURSE choice of two items

Tasmanian Atlantic salmon, spice chickpea puree, green peas with fish bacon and chive crème fraiche (GF, Nut Free)

Cone bay barramundi, baby bok choy, braised shitake mushroom, soy broth and XO sauce (GF, DF, Nut Free)

Chargrilled beef sirloin 200gm, truffle and parmesan gratin, seasonal vegetables and Café de Paris butter (GF, Nut Free)

Grilled pork cutlet, spiced sweet potato mash, caramelised pear, seasonal greens and thyme jus (Nut Free, GF)

Roasted chicken breast, roasted swede puree, broccolini, crispy chicken skin and chicken jus (GF, Nut Free)

Wagyu rump of beef 200gm, grilled king brown mushroom and baby leek, truffle fondant potato, beef jus (GF, Nut Free)

SHARING SIDE DISHES optional extras

Mixed lettuce with fig balsamic dressing
\$18 per table

Crispy fries with tomato ketchup and aioli
\$22 per table

Seasonal green vegetables
\$24 per table

DESSERT choice of two items

Opera cake, white chocolate mousse, chocolate crumbs, raspberries

Vanilla cheesecake, passion fruit curd, oat crumble, mango and passion fruit compote (Nut Free)

Deconstructed lemon meringue tart with Chantilly cream (Nut Free)

Black forest crème brulee (Nut Free)

Caramel panna cotta, gingerbread and sesame seed tuile (Nut Free)

Apple tarte tatin, vanilla ice cream (Nut Free)

Sticky date pudding, butter scotch sauce and vanilla ice cream (Nut Free)

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

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

MENU ADD ONS

CANAPES \$4 per person

Chef's choice of canapes via tray service for 30 minutes perfect for mingling before your guests are seated.

ANTIPASTO SHARE PLATTER \$90 per table

Prosciutto, soppressa salami, smoked chicken, grilled eggplant, zucchinis and capsicum, marinated mix olives, and fresh bocconcini

VEGETARIAN ANTIPASTO SHARE PLATTER \$80 per table

Crudités with hummus, baba ghanoush, marinated grilled eggplant, zucchini, capsicum and mushrooms, marinated mix olives, fresh Lebanese bread

MEZZE SHARE PLATTER \$80 per table

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

SEAFOOD SHARE PLATTER \$160 per table

Mooloolaba tiger prawns, Coffin Bay oysters and Tasmanian Petuna smoked salmon served with arrays of condiments (Mary Rose sauce, fresh lemon and capers and dill crème cheese)

INDIVIDUAL SEAFOOD PLATE \$25 per person

Lakes Entrance blue swimmer crab and avocado mousse, Coffin Bay oysters (2pc) and Tasmanian Petuna smoked salmon with capers, dill and Spanish onion

HOT SEAFOOD SHARE PLATTER \$90 per table

Salt and four peppercorn calamari, saffron aioli

DESSERT SHARE PLATTER SERVED ON A 3 TIER STAND \$90 per table

Chef's selection of 3 mixed deserts, 10 items per tier

SEASONAL FRUIT SHARE PLATTER \$60 per table

Watermelon, pineapple, rockmelon, honey dew, grapes, strawberries

CHEESE PLATTER \$90 per table

Brie, cheddar, and blue, muscatel, dried fruits, quince paste, crackers and bread

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

CHILDREN'S MENU

3 COURSES - \$55 PER PERSON (Aged 2-12 years old)
Freshly baked bread rolls with butter served to table

ENTRÉE – choose one

Mac and Cheese macaroni pasta, cheese sauce and freshly chopped parsley *(Nut Free)*

Penne pasta Napoli sauce, parmesan cheese and freshly chopped herbs *(Nut Free, Vegetarian)*

Crumbed chicken tenders with aioli and healthy slaw salad *(Nut Free, DF)*

MAIN COURSE – choose one

Classic beef burger lettuce, tomato, onion, cheese, and tomato sauce served with chips and salad *(Nut Free)*

Grass fed beef rump steak with broccoli and gravy *(Nut Free, GF, DF)*

Coney Island hot dog with classic sauce and shoestring fries *(Nut Free)*

Original chicken parmigiana double smoked ham, Napoli sauce and cheese *(Nut Free)*

DESSERT – choose one

Strawberry trifle *(Nut Free)*

Chocolate filled profiteroles chocolate sauce, fresh berries *(Nut Free)*

Miniature salted caramel and chocolate tartlets *(Nut Free)*

Tangy Melon and berries fruit salad with jelly and spiced syrup *(Nut Free, DF, GF, Vegetarian)*

TEENAGERS

3 courses – \$70 per head (Aged 13-17 years old)
Adult menu selections, non-alcoholic beverages only

EXTERNAL SUPPLIERS

2 courses – \$70 per head
(Photographer, DJ, videographer etc.)
Adult menu selections, non-alcoholic beverages only

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



BEVERAGE UPGRADES

If you wish to upgrade your wedding beverage selections or add some additional personalised touches, the following options are available.

WINE UPGRADES

Choose 1 from each category \$6.00pp

RED WINE

Pocketwatch Cabernet Sauvignon
Tyrrell's Hunter Valley Shiraz
Wild Oats Merlot

WHITE WINE

Pocketwatch Pinot Gris
Tyrrell's HV Semillon
Wild Oats Savignon Blanc
Sparkling Wine
Lois Blanc de Blanc
Tyrrell's PNC Brut
Craigmoor Sparkling

BOTTLE BEER UPGRADES

Choice of 2 to be served at your event \$9.50pp

Crown Lager
Carlton Dry
Carlton Dry Lime
Tooheys Extra Dry
James Boag's Lager (Light)
Peroni Nastro
Heineken
Corona
Beck's
Stella Artois

MOSCATO charged on consumption per bottle

Fiore Moscato (White)	\$36
Fiore Moscato (Pink)	\$36
Brown Brothers Moscato (White)	\$38
Brown Brothers Moscato (Pink)	\$38

BOTTLED MINERAL WATER

Sparkling Mineral Water 1L	\$10
Still Mineral Water 1L	\$10

SPIRITS STATION & CHAMPAGNE TOWER

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

COCKTAIL STATION

\$295.00 per dispenser (5 litres, 50 serves)

Choice of 3:

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

MOCKTAIL STATION

\$195.00 per dispenser (5 litres, 50 serves)

Choice of 3:

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

SIGNATURE WEDDING COCKTAILS

If you wish to add a single signature cocktail served to your guests via tray service, please ask your Wedding Coordinator for further information.



CEREMONIES

PACKAGE \$1,500*

if reception booked with The Epping Club

- 1-hour wedding ceremony
- Seating for 30 guests
- White chiffon draped archway embellished with floral arrangements
- Aisleway decor
- Registration table
- Complimentary wet weather option
- 30-minute mid-week rehearsal

ADDITIONAL CEREMONY SERVICES (additional costs apply)

- Marriage celebrant
- String orchestral ensemble
- Bridal and bridesmaids bouquets
- Premium seating additional \$8.80 each

Terms & conditions apply. Outdoor ceremony will incur an additional cost via council. Speak to your Wedding Consultant and Stylist for more information and up to date prices. Images are representative only. * \$2,500 if ceremony only, outdoor or indoor options available.

STYLING

When the details are everything, rely on the expertise of The Epping Club's professional stylists.

If you have ideas for special touches, grand designs or unique plans our Styling Team will work with you to fulfil your vision. Our amazing stylists are your answer to all the speciality and custom elements you wish to incorporate into your big day.

Guiding you every step of the way, they can assist in selecting and executing all the bespoke details you have dreamed of. From custom lighting to elaborate centrepieces, unique food concepts to firework surprises, entertainers to show stopping table themes (and everything in between!) our team will achieve it.

An Epping Club stylist can assist you in refining your planning, bringing big ideas to fruition and making your wedding truly reflective of who you are as a couple.

Contact our wedding stylists today and begin your planning journey in safe, on-trend and experienced hands.

From concept to execution, The Epping Club's bespoke styling service can arrange everything for your wedding day.

The Epping Club offers their own in-house wedding and event styling team to create and personalize your own unique bespoke look.

- Table stylings
designer linens, glassware,
charger plates and more
- Wedding ceremonies
- Bomboniere
- Wedding cakes
- Wedding stationery
- Wedding cars
- Master of ceremonies
- Entertainment
- Photobooths
- Floral décor





BRIDAL SUITE

The Epping Club's large bridal suite is a favourite of our couples as a wonderful retreat between the ceremony and reception. With luxury finishings, a private fully-appointed bathroom with bridal hamper and drinks to share, this room is a moment of tranquility and refreshment before the party continues. With dramatic lighting and abundant candles the bridal suite is frequently the backdrop for stylish, intimate wedding photos.

For those who wish to enjoy a little fresh air, the Bridal Suite adjoins the Terrace Verandah and the Epping Club's green wall. As well as being a stylish place to enjoy a quiet moment this is also a great all-weather location for wedding photos with a fresh, natural feel.



THE BALLROOM

The Epping Club's Ballroom is a spectacular space configurable with partitions making it suitable for different size and format weddings. With impressive chandeliers, high-quality finishes and stylish, contemporary furnishings, this space is our most popular for weddings. The Ballroom boasts four enormous in-ceiling projector screens perfect for room wide viewing of same day wedding edits or video presentations. The Ballroom has natural lighting with full black out capability and is entirely pillar-less. This means every guest can see the head table, speeches and dance floor no matter where they are seated in the room. The Ballroom joins the Alfresco Terrace, a temperature-controlled verandah perfect for guests who wish to smoke or enjoy some fresh air. The Ballroom also has a dedicated, separate events kitchen under management of our Executive Chef ensuring your event is given the focus and priority it deserves.

- 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 smaller weddings or as a designated ceremony location separate from The Ballroom. With modern, stylish finishes and its own entry foyer this space is versatile, flexible and well-appointed. The Grand Salon is enhanced with a sophisticated AV offering to meet all of your technical demands.



THE VERANDAH TERRACE

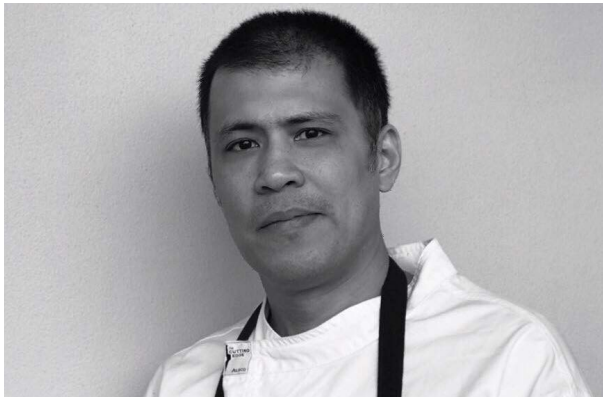
The Epping Clubs al fresco terrace is a favourite event space for cocktail parties and a fresh air breakout space from the Ballroom. Designed with intimate nestled seating perfect for chatting, its natural light and breezy décor make it the ideal place to refresh or entertain for day or night. With a green wall retreat, all weather shutters adjoin both the Bridal Suite and Ballroom, however this is also an event space in its own right and a wonderful addition to your wedding celebrations.

If food is not being served on the Verandah some areas of this space can be designated for smoking as required. The Terrace is also an ideal place for wedding photography with a fresh, airy feel and the peace-of-mind of a covered roof.

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.



OUR HEAD CHEF

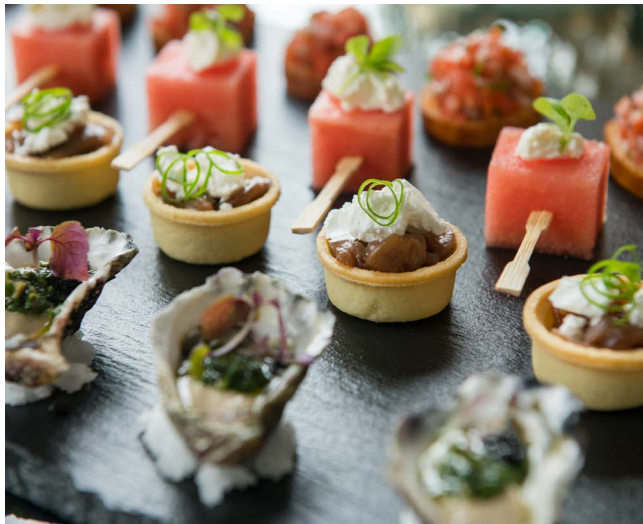
Herminder Khera's culinary career began early on, inspired by his grandmother and her love and respect for quality and tradition in food. After graduating from the William Angliss Institute of TAFE 2004, Khera sought opportunities to further develop his culinary skills both in Australia and abroad.

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.



LOCAL HOTEL STAY FOR YOUR GUESTS

There's a lot to think about when planning a wedding. With Courtyard by Marriott, North Ryde one thing you can forget is worrying about your guests comfort. The Courtyard by Marriott, North Ryde hotel offers fresh and relaxing accommodation, ensuring your wedding attendees arrive ready to celebrate your big day!

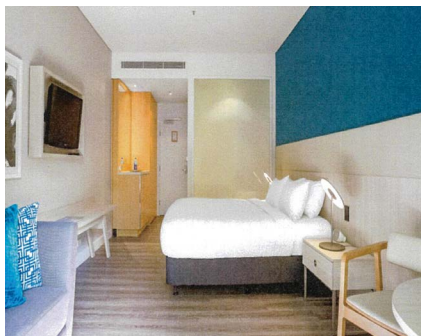
Monday/Thursday-Sunday: \$170 per room per night

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 ECI 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

Alex & Josh February 2020

The evening was magical!

Everyone really felt the romantic ambience and more over we really felt spoilt and special.

The word delicious doesn't even cut it! The presentation was on point, the quality combination of flavours really satisfied our taste buds and the aroma was a testament the meal was cooked to perfection!

Operations Manager Robert & his food & beverage attendants team were so proactive, efficient and very accommodating on the night! We couldn't have asked for a better team to service us on the evening!

There was a young beautiful lady that was taking care of our bridal table from the moment we stepped into the limo prior to heading to our ceremony and took care of us the whole night till our reception concluded.

She was friendly, approachable, very interactive and efficient with her customer service skills. Outstanding job hiring her!

Scarlett & Mark February 2020

Scarlett and Mark had a fabulous day and reception at the Epping Club .

Everything was perfect and so many friends and family remarked on how wonderful the venue was and complimented the staff!

We can't thank you enough for all your work and just feel really blessed that you were able to give us the wedding of Scarlett's dreams .

Marija & Scott October 2019

Everything was amazing!

Robert, Zoe and Brie were fantastic and everyone complimented the venue and service.

Robert was wonderful as well in helping us with last minute issues and we really appreciate his efforts.

Adele thank you for helping us organise everything. We were truly happy with everything.