



YEAR 6 FAREWELLS

\$85 PER ADULT | \$69 PER CHILD (incl GST)

- 4 hour event duration including room hire
- Adult 3 Course Dinner *(2 course alternate menu and 3 tier dessert tower designed to share)*
- Child 3 Course Dinner *(2 course menu and Dessert & Candy Station)*
- 4-hour soft drink beverage package (includes soft drinks, assorted juices and mineral water), adults have the option to purchase alcohol via the waitstaff
- Large polished parquet dance floor
- Oval banquet guest tables with white linen and standard chairs
- Professional wait staff and banquet manager
- Coloured inbuilt LED lighting in your function room
- Balloon table centrepiece - choices available
- 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

BONUS OFFER

Complimentary DJ or Photobooth for 150+ guests

OPTIONAL EXTRAS

- Professional DJ from \$650
- Donut Wall from \$750
- Retro open photo booth with backdrop, props and guest book \$990

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

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

ADULTS MENU

PLEASE SELECT TWO ITEMS FROM ENTRÉE & MAIN, SERVED ALTERNATIVELY

Freshly baked bread rolls with butter served to table

ENTRÉE *choice of two items*

Berkshire pork belly, truffle pumpkin puree, crackling, watercress and apple salad (*Nut Free, GF*)

Smoked salmon, crème fraîche, citrus pickle daikon, Avruga caviar and herb oil (Cold) (*Nut Free, GF*)

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

Pumpkin, goats cheese and herbs tortellini, pumpkin puree, and sage brown butter (*Vegetarian, Nut Free*)

Buffalo mozzarella, tomatoes, fresh basil, balsamic and EVOO (Cold) (*Nut Free, GF, Vegetarian*)

Antipasto plate, cured meat, grilled vegetable, feta cheese and salad (*Nut Free*)

Grilled asparagus, Parma ham, soft boiled egg, dukkah, puffed wild rice and shaved parmesan (*Nut Free, GF*)

MAIN COURSE *choice of two items*

Chargrilled Sirloin 220gm, hand cut chips, seasonal greens and mushroom sauce (*GF, Nut Free*)

Kilcoy beef cheek, Dutch cream potato mashed, charred confit onion, pea tendrils and beef jus (*GF, Nut Free*)

Herb crusted barramundi, green peas, bacon and clams, saffron butter sauce and tendrils (*Nut Free*)

Chicken breast supreme, pumpkin mash, seasonal greens, chicken jus (*GF, Nut Free*)

Grilled chicken breast, Dauphinoise potato, glaze carrots and tarragon jus (*GF, Nut Free*)

Atlantic salmon, chickpea puree, green peas and fish bacon, chive crème fraîche and lemon (*GF, Nut Free*)

Chermoula rub pork cutlet, spiced sweet potato mash, seasonal greens and grain mustard sauce (*GF, Nut Free*)

3 TIER DESSERT STAND *choice of three items, 2.5 pieces pp*

Chocolate Dipped Strawberries (seasonal)

Lemon Meringue Pie

Chocolate Eclairs

Assorted Donuts

Chocolate Brownie

Pavlova

Cannoli, Chocolate, Vanilla, Ricotta

Profiteroles, Chocolate, Vanilla

Strawberry Tarts

Fruit Tarts

Lemon Curd Tarts

Passionfruit Tarts

Pear & Almond Tarts

Chocolate Tarts

Additional Selections \$4pp

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea served with dessert

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

KID'S MENU

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)

Spring rolls with dipping sauce

MAIN COURSE – choose one

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

Chicken Schnitzel with fries and salad (Nut Free)

Penne Boscaiola with cream and bacon

DESSERT STATION *designed for sharing*

Mini Cakes

Donuts

Candy

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





THE GRAND 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 four 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



THE GRAND SALON

The Grand Salon is an intimate space perfect for mid-sized events or as a cocktail space separate from The Ballroom.

With modern, stylish finishes this space is versatile, flexible and well-appointed. The Grand Salon is enhanced with a sophisticated AV offering to meet all your technical demands.

AUDIO VISUAL

The Epping Club is proud to support our 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

