



## BIRTHDAY PACKAGE

**\$65 PER PERSON (incl GST)**

**Minimum numbers apply**

- 5 hour duration with professional wait staff
- Your choice of private terrace suite with designated use of adjoining outdoor balcony or intimate private function room
- Arrival grazing station
- 4 substantial canapes – tray served for 1 hour
- Large polished parquet dancefloor
- Cocktail lounge seating – high bar tables with stools, lounges, ottomans & funky couches
- Your choice of elegant centrepieces - choices available
- Coloured inbuilt led lighting, microphone & LCD display panel
- Professional security allocated to your event
- Cutting and serving of your birthday cake on platters

### **Plus the addition of ONE of the following:**

- Professional disc jockey
- Retro open photo booth with backdrop, props and guest book

### **BEVERAGE OPTIONS**

#### **BEVERAGE TAB**

(minimum pre-paid beverage spend of \$15.00 per person applies) Once your minimum spend has been reached you can decide to extend your beverage tab, or guests can then purchase their own beverages.

Room hire applies - speak to your coordinator.  
Terms & conditions apply. Images are representative only.

**Tel: (02) 9876 4357 | [www.eppingclubevents.com.au](http://www.eppingclubevents.com.au) | [events@eppingclub.com](mailto:events@eppingclub.com)**

# CANAPE MENU

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## COLD CANAPES *choice of two included in package*

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**Citrus Cured Salmon** with Herb Crust and Black Sesame Tuille

**California Sushi** with Daikon and Sprout Salad *(GF, DF, NF)*

**Seared Sesame Crusted Tuna** with Avocado and Red Onion Jam *(DF)*

**Smoked Salmon** on Pumpernickel Toast, Egg White Riette and Caviar

**BBQ Pork** with Vegetable Salad In Rice Paper Roll with Basil and Garlic Dip *(NF)*

**Caramelized Onion and Goats Cheese Tart** with Soft Herbs *(V)*

**Cherry Tomato and Mini Bocconcini Skewer** *(V)*

**Honey Dew with Cucumber and Prosciutto** *(NF, DF, GF)*

**Pinwheel Of Grilled Vegetables** with Tomato Jelly *(V)*

**Beef Tartare** with Pickled Onion and Cucumber Salsa with Black Olive *(NF)*

*Each additional cold canape is an extra \$4pp*

## HOT CANAPES *choice of two included in package*

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**Enoki Mushroom** with Seared Beef with Oyster Sauce and Spring Onion *(NF, GF, DF)*

**Cheeseburger Spring Roll** *(NF)*

**Vegetable Curry Puffs** with Chili Jam *(V)*

**Mince Lamb Kofta** with Garlic Pine Nuts, Yoghurt and Mint Sauce *(NF)*

**Vegetable Spring Roll** with Sweet Chili Sauce *(V)*

**Smoked French Duck Breast** with Green Apple and Walnut

**Thai Style Fish Cake** with Chili and Coriander Sauce *(DF)*

**Shanghai Style Vegetable Dumpling** with Soy and Sesame Sauce *(V, NF)*

**Pumpkin and Feta Arancini** with Basil Pesto *(V)*

**Fried Lemongrass Wonton** with Sesame Sauce

*Each additional hot canape is an extra \$4pp*

## OPTIONAL UPGRADES

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### SAVOURY

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*1 option – additional \$7.50pp*

*2 options – additional \$12.50pp*

*3 options – additional \$17.00pp*

**Fish Taco**, Chili and Tomato Salsa with Avocado, Coriander and Sour Cream *(NF)*

**Roast Duck Crepe Cigar** with Plum Sauce *(NF)*

**Crab Meat** with Sour Cream Pinwheel with Caviar *(NF)*

**Roasted Prawn** with Waldorf Salad Tart *(DF)*

**Ratatouille Tart** with Truffle and Cream Cheese *(V)*

**Mini Wagyu Beef Slider** with Tomato

**Cocktail BBQ Pork Bun** *(NF)*

## SWEET

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**Chocolate Éclair**

**Homemade Brownie**

**Mini Banana Tart** with Coconut Cream and Lime *(NF)*

**Raspberry and White Chocolate Mousse Shooter** *(NF)*

**Praline Profiterole** with Espresso Coffee Cream

**Macaroon** with Berry Mousse *(NF)*

**Mini Cheesecake** with Citrus Jelly

**Coconut Cream Mousse Cake** *(DF, NF)*

**Mini Mixed Fruit Tart** with Vanilla Curd

**Classic Pavlova** with Seasonal Fruit *(NF, GF)*

*Each additional sweet selection is an extra \$5.50pp*

## DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

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

# BEVERAGE LIST

## SOFT DRINKS & JUICES

### POST MIX

Coke, Sprite, Lift, Diet Coke, Tonic Water, 4.60  
Ginger Ale, Lemon Lime Bitters

### PREMIUM BOTTLED

Coke, Diet Coke, Coke Zero, 5.50  
Sprite, Ginger Beer, Fanta

Orange, Apple or Pineapple Juice 4.40

### BOTTLED WATER

Mt Franklin 600ml 4.50

Santa Vittoria Sparkling / Still 4.20 11.00  
250ml 1000ml

## WINE LIST

SPARKLING GLASS BOTTLE

Moore's Creek Sparkling Brut 7.20 26.00  
SOUTH EAST AUSTRALIA

Craigmoor Cuvee Brut 8.90 33.00  
MUDGEE, NSW

Aurelia Prosecco 8.50 38.00  
SOUTH EAST AUSTRALIA

Tyrrell's Pinot Noir Chardonnay Brut 43.00  
HUNTER VALLEY, NSW

Chandon Vintage 16.00 80.00  
YARRA VALLEY, VIC

## WINE LIST

### WHITE

Tyrrell's Moore's Creek Sauvignon Blanc 7.20 26.00  
HUNTER VALLEY, NSW

Fiore Moscato / Fiore Moscato Pink 7.90 36.00  
MUDGEE, NSW

Oxford Landing Pinot Grigio 8.50 32.00  
SOUTH AUSTRALIA

Penfolds Koonunga Hill Riesling 42.00  
SOUTH AUSTRALIA

Robert Oatley Signature Sauvignon Blanc 43.00  
MARGARET RIVER, WA

Oyster Bay Sauvignon Blanc 8.90 44.50  
MARLBOROUGH, NEW ZEALAND

Scarborough Chardonnay 9.00 49.00  
HUNTER VALLEY, NSW

### RED

Tyrrell's Moore's Creek Shiraz 7.20 26.00  
HUNTER VALLEY, NSW

Wild Oats Rosé 35.00  
MUDGEE, NSW

Thorn-Clarke Sandpiper Merlot 36.00  
BAROSSA VALLEY, SA

Pocketwatch Cabernet Sauvignon 8.90 37.00  
MUDGEE, NSW

Robert Oatley Pinot Noir 10.00 43.00  
MORNINGTON PENINSULA, VIC

Robert Oatley Signature Shiraz 10.00 43.00  
MCLAREN VALE, SA

Pikes Stone Cutters Shiraz 10.10 44.50  
CLARE VALLEY, SA

## BEER LIST

### TAP

150 Lashes Pale Ale 6.60

VIC Bitter 5.90

Carlton Draught 6.00

Hahn Premium Light 4.80

### BOTTLED

Crown Lager 8.90

Heineken 9.90

Tooheys Extra Dry 8.50

James Boags Light 7.30

Corona 9.00

## SPIRITS/FORTIFIED

### HOUSE

6.40

Zubrowka Vodka, Larios Gin,

Teachers Blended Whisky, Jim Beam Bourbon

### PREMIUM SPIRITS

Grey Goose Original Vodka 11.00

Hendrick's Gin 10.00

Maker's Mark Bourbon 8.50

Chivas Regal Blended 12yr 9.50

Glenfiddich Single Malt 12yr 9.50

### DELUXE SPIRITS

Cointreau 9.50

Baileys 7.10

Frangelico 7.10

Drambuie 7.10

Kahlua 7.10

Midori 7.10

### ADD MIXER

1.90

We carry a vast range of premium wine and beer options available for your guests. Please speak with your Event Coordinator for pricing.





## 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.

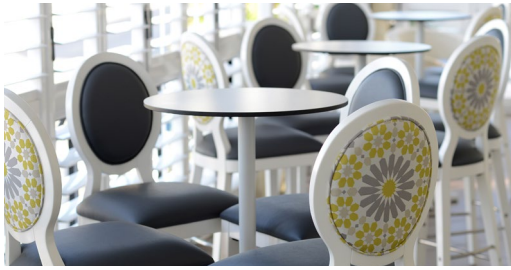
With impressive chandeliers, high quality finishes and stylish, contemporary furnishing this space suits all your celebratory needs.

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 VERANDAH TERRACE

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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.



