



CHARITY PACKAGE

3 COURSES \$79 PP (incl GST)

- 5-hour event duration
- 3 course alternate serve seated menu including tea, coffee and chocolates
- Your choice of:
 - ½ hour of pre-dinner hot canapés and drinks on our terrace OR
 - preset wines on the table – 1 x house red wine & 1 x house white wine
- Grand sweeping staircase and open air terrace
- Large polished parquet dancefloor
- Oval banquet guest table with white or black linen
- Professional wait staff and banquet manager
- Coloured inbuilt LED lighting in your function room
- Elegant decorations for guest tables - options available
- Ceiling mounted data projector and motorised screen, lectern and microphone
- Personalised LCD screen outside your event room to display your photo or logo
- \$100 Gift voucher for Rawsons Restaurant perfect to use as a fundraising prize

BEVERAGE OPTIONS

5-hour standard beverage package at \$35 per person

(Moore's Creek Brut Cuvee, Moore's Creek Shiraz, Moore's Creek Sauvignon Blanc, full strength & light draught beer, assorted soft drink & fruit juices)

OR

BEVERAGE TAB

(minimum pre-paid beverage spend of \$15 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. Minimum numbers apply. Images are representative only.

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

SEATED MENU

PLEASE SELECT TWO ITEMS FROM EACH COURSE SERVED ALTERNATIVELY

Freshly baked bread rolls with butter served to table

APPETIZER *choice of two items*

Tian of Smoked Salmon with Crème Fraiche, Soft Herb Salad and Caviar

Roasted Pork Belly with Steamed Tofu, Sea Scallop, Shallot, and Pork Reduction *(DF, NF)*

Sesame Crusted Tuna with Fried Baby Calamari, Pea, and Truffle Puree *(GF, DF)*

Chilled Poached Chicken with Truffle and Mushroom Marmalade, and Fine Herb Salad. *(NF)*

Thai Style Chicken Cake with Asian Slaw and Basil and Lemongrass *(GF)*

Seafood Ravioli with Cucumber Spaghetti and Bisque Sauce *(NF)*

Seared Tiger Flathead Medallion with Angel Hair Pasta, Tobiko Caviar, Fresh Herbs, Sun Dried Tomato Cream *(NF)*

Slow Cooked Pork Belly, Truffle Pumpkin Puree, Crackling Watercress, and Apple Salad *(GF, DF, NF)*

Roasted Smoke Duck with Mango and Coriander Salsa and Spicy Plum Sauce *(GF, NF)*

Poached Lamb Shoulder with Saffron Braised Onion, Sun Dried Tomato, Cous Cous and Rosemary jus *(DF, NF)*

MAIN COURSE *choice of two items*

Sticky BBQ Short Ribs with Baked Herb Potato Cake and Seasonal Vegetables, Rich BBQ Sauce *(DF, NF)*

Roasted Turkey Breast, Crushed Truffle Potato, Pumpkin and Onion Cake Cranberry and Red Wine jus *(NF)*

Miso Glazed Atlantic Salmon, Steamed Asian Vegetables and Mushroom Broth *(NF)*

Deep Sea Cod Schnitzel with Sautéed Potato, Braised Cabbage and Spicy Napoli Sauce *(NF)*

Chicken Breast Supreme, Mash Potato, Onion, Cheese with A Mushroom and Bacon Cream Sauce *(NF)*

Grilled Aromatic Lamb Shoulder with Tomato, Olive, and Parsley Peperonata with Ricotta and Yoghurt Dressing *(NF)*

Crispy Pork Belly with Soft Baked Polenta Cake, Bacon, Cabbage, with Apple and Rosemary Gravy *(NF)*

Chargrilled Sirloin 220 Gm Potato Fondant, Seasonal Greens and Red Wine jus.

Grilled Barramundi with Pumpkin Puree, Green Beans and Crustacean Butter Sauce *(NF)*

Slow Roasted Beef Cheek, Pork Belly with Shallots and Winter Mushroom, Cauliflower Puree and Ox Cheek jus

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*

Sticky Date Pudding, Butter Scotch Sauce and Vanilla Ice Cream *(GF, NF)*

Mango and Vanilla Panna Cotta, Coconut Cream with Honeycomb and Dark Chocolate *(NF)*

Pavlova, Lemon Curd Tart with Mix Berry Compote and Almond Tuille

Tiramisu with Biscotti, Raspberry Sorbet

New York Style Cheesecake with Lemon Curd, Chocolate, Honey and Cherry Puree *(NF)*

Opera Cake with Chocolate Crumb and Chocolate Mousse

Pistachio Brulee with Marshmallow, Honeycomb, and Vanilla Cream

Warm Chocolate Brownie with Carmel and Macadamia Crumble and Vanilla Ice Cream

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

BEVERAGES INCLUDED IN PACKAGE – 5 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

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

BUFFET MENU

Freshly baked bread rolls with butter served to table
Pre-dinner canapes for 30 minutes, Chef's choice \$4.00 per person (beverage option must be included)

SALADS *choice of four included in package*

Beetroot salad with goats cheese, orange segments, walnuts and dressed with sumac and honey dressing (GF, Vegetarian)

Waldorf salad with green apple, grapes, celery, walnut, sultanas and green lettuce (DF, GF, Vegetarian)

Saffron Israeli cous cous, dried apricot, sultanas, coriander, parsley, cumin and smoked paprika (DF, Vegan, Nut Free, Vegetarian)

Watermelon salad with Spanish onion, fetta, mint and pomegranate molasses (GF, Nut Free, Vegetarian)

Zucchini and spinach salad with pumpkin seeds, mint and almond, olive and balsamic vinaigrette (GF, DF, Vegan)

Baby gem Caesar, remoulade, and herb croutons (DF, Vegetarian, Nut Free)

Sweet potato salad with sultanas and fresh herbs, smoked paprika, thyme and eschalot dressing (Vegan, GF, DF, Nut Free)

Three beans salad with coriander and Spanish onion, garlic and Dijon vinaigrette (GF, DF, Vegetarian, Nut Free)

Classic potato salad with bacon, eggs, capers, gherkins and shallots (DF, GF, Nut Free)

Curried tahini pasta salad with semi dried tomato, green peas, English spinach and fresh herbs (DF, Nut Free, Vegetarian)

Each additional salad is an extra \$3.50pp

MAIN COURSE *choice of two included in package*

Roast beef with honey roasted root vegetables, beef jus (GF, DF, Nut Free)

Grilled salmon belly with Teriyaki sauce (DF, Nut Free)

Eggplant Zaalouk, cooked in tomato, garlic, cumin and paprika (Vegan, GF, DF, Nut Free)

Potato and egg curry in a Balti sauce (Indian Vegetarian, Nut Free, DF, GF)

Garlic and black pepper beef stir-fry with capsicum, carrots, and Spanish onion (GF, DF, Nut Free)

Roast pork with crackling and honey mustard sauce (GF, Nut Free)

Home style chicken curry cooked in garlic, onion, ginger, and mild spices (GF, DF, Nut Free)

Steamed barramundi, baby bok choy, shitake mushroom with soy and ginger (GF, DF, Nut Free)

Classic chicken pie top with buttery short crust (Nut Free)

16-hour braised lamb with green olives, coriander, sumac, preserved lemon, and Greek yoghurt (Nut Free, GF, DF)

Each additional main course is an extra \$7.50pp

SIDE DISHES *choice of two included in package*

Roast potato with garlic, rosemary and paprika (GF, DF, Vegetarian, Nut Free)

Cauliflowers in Mornay sauce (Nut Free, Vegetarian)

Buttered seasonal greens with almonds and raisins (Vegetarian, GF)

Creamy mashed potato, chives (GF, NF, Vegetarian)

Steamed Jasmine rice

Each additional side dish is an extra \$2.50pp

DESSERT *choice of two included in package*

Mini lemon meringue tart

Mini Pavlova with kiwi and strawberry, Chantilly cream (GF, Nut Free)

Vanilla crème brulee (GF, Nut Free)

Mini cannoli filled with chocolate and custard

Mini mix fruit tartlet

Gianduja chocolate with orange curd

Assorted mini cakes

Each additional dessert is an extra \$6pp

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, serves 8-10*

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

VEGETARIAN ANTIPASTO SHARE PLATTER *\$80 per table, serves 8-10*

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

MEZZE SHARE PLATTER *\$80 per table, serves 8-10*

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, serves 8-10*

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, serves 8-10*

Salt and four peppercorn calamari, saffron aioli

DESSERT SHARE PLATTER SERVED ON A 3 TIER STAND *\$90 per table, serves 8-10*

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

SEASONAL FRUIT SHARE PLATTER *\$60 per table, serves 8-10*

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

CHEESE PLATTER *\$90 per table, serves 8-10*

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

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.

