



EVENTS WITH STYLE

\$69 PER PERSON - 2 COURSES | \$75 PER PERSON - 3 COURSES (incl GST)

- 5 hour event duration (4 hour duration for lunch events)
- Alternate serve seated menu or buffet or cocktail canapé menu, including tea, coffee and chocolates
- Grand sweeping staircase and open air terrace
- Large polished parquet dancefloor if required
- Oval banquet guest tables and standard event chairs OR cocktail style furniture
- Professional wait staff and banquet manager
- Coloured inbuilt LED lighting in your function room
- Elegant decorations for guest tables - choices available
- Data projector and screen, lectern and microphone
- Personalised LCD screen outside your function room to display your photo

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 \$15.00 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.

Terms & conditions apply. Minimum numbers and minimum beverage spend per person applies. Images are representative only. Room hire applies - speak to your coordinator.

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

Pre-dinner canapes for 30 minutes, Chef's choice \$4.00 per person (beverage option must be included)

ENTRÉE *choice of two items*

Citrus Cured Salmon with Raw Vegetable Salad and Champagne Citrus Dressing *(DF, NF)*

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)*

Thai Style Shrimp Cake with Crab and Caviar Salad, Soft Herbs and Lemongrass *(NF)*

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

Duck and Ham Terrine, Poached Egg, and Truffle and Asparagus Vinaigrette *(NF)*

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

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

Seafood Salad with Timbale Of Avocado, Tomato Salsa and Fresh Herbs, Lemon and Watercress Salad *(GF, DF, NF)*

Antipasto Plate, Cured Meats, Smoke Salmon, Grilled Vegetables, Cheese Selection and Salad *(NF)*

MAIN COURSE *choice of two items*

Chargrilled Sirloin, Baked Mini Potato with Chive and Bacon, Seasonal Greens, and Gravy *(GF, NF)*

Confit Duck with Baked Layered Potato, Mushroom Panna Cotta and Citrus Jus *(NF)*

Oven Baked Atlantic Salmon, On Pea Risotto with Red Wine Sauce and Poached Seasonal Vegetables *(NF)*

Roasted Barramundi Ginger and Lemongrass Broth with Shellfish and Seasonal Asian Greens and XO Sauce *(GF, NF)*

Chicken Breast Supreme, with Pea Puree, Grilled Seasonal Vegetables, and Herb Jus. *(DF, GF, NF)*

Slow Cooked Lamb Shoulder Wrapped with Prosciutto, Potato Fondant, Provencal Vegetable, and Green Pepper Jus *(DF, GF, NF)*

Char-Grilled Pork Cutlet, Confit Potato, Cotechino Sausage, Bean Salad and Red Wine Jus *(NF)*

Grilled 220 Gm Beef Rump with Gratin Of Potato, Roasted Shallot, and Pepper Sauce *(GF, NF)*

Shiitake Crusted Atlantic Salmon On Truffle and Shrimp Crushed Potato, Crab Beignet and Herb Cream Sauce *(NF)*

Slow Roasted Beef Cheek, with Mushroom Ravioli, Confit Root Vegetables and Red Wine Jus *(NF)*

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

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

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.

CANAPE MENU

COLD CANAPES *choice of four included in package*

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 four included in package*

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

SAVOURY

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

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 \$4.50pp

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

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

CHILDREN'S MENU

2 COURSES – \$35 PER PERSON | 3 COURSES – \$39 PER PERSON (incl GST)

(Aged 2-12 years old)

Freshly baked bread rolls with butter served to table

\$5 PER PERSON - Unlimited soft drinks

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 – choose one

Chocolate mousse with cream (Nut Free)

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

Ice Cream Sundaes (Nut Free, GF, Vegetarian)

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 event needs.

The Ballroom boasts four enormous in-ceiling projector screens perfect for room wide viewing of information or 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.



THE BOARDROOM

The Epping Club's Boardroom is an impressive space to entertain and celebrate. As much suited to a intimate dinner as it is to a private, cocktail party this is a versatile and luxurious room.

with plush décor, high-quality finishings, dramatic lighting and adjoining the open air Terrace Verandah this event space is designed to wow.



THE VERANDAH TERRACE

The Epping Clubs al fresco terrace is a favourite stand alone event space 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.

CONFERENCING & AUDIO VISUAL

The Epping Club is proud to support our event clients with all their AV, technical and conferencing requirements. No matter what the celebration we understand that making the right impression is important and must be delivered without a hitch.

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



