



THE EPPING CLUB  
EVENTS COLLECTION

## ROMANCE PACKAGE

**\$120 PER PERSON (incl GST)**

- 5-hour reception (4 hour lunch reception)
- Pre-dinner drinks & canapés served on arrival
- 5 hour beverage package (details page 2)
- Private bridal suite with ensuite & open air terrace including refreshments
- Indulgent 3 course alternate menu – entree, main course & dessert
- Handcrafted French teas, espresso coffee & chocolates
- Setting of your place cards & bomboniere
- Oval banquet guest tables with white linen and standard banquet chairs
- Your choice of elegant table centrepieces – choices available
- Skirted & elevated bridal & cake tables
- Cutting & serving of your wedding cake
- Mirrored wishing well - personalised
- Beautiful bomboniere per guest (options available)
- Professional wait staff & banquet manager
- Personalised wedding consultant & stylist
- Spacious polished parquet dance floor
- Grand sweeping staircase & open air terrace
- Complimentary onsite parking with access to lift
- Specialised audio visual & inbuilt led lighting
- Includes menu tasting for 2 people (2 months prior to wedding)

**BONUS OFFER include ONE of the following:**

- Professional disc jockey
- Master of ceremonies (includes pre-wedding meeting)
- Gold Tiffany chairs
- Portable bar with barman in your event
- Champagne tower
- A1 size seating chart

Terms & conditions apply. Minimum numbers 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)

# 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*

**Spicy Seared Beef** with Cucumber, Pea Tendril and Lemon Salad with Yoghurt Dressing *(NF)*

**Smoked Salmon** with Crab Riette, Potato Salad with Fine Herbs, Olive Tapenade and Basil Vinaigrette *(NF, GF)*

**Gratin Of Macaroni** with Herb Crusted Scallop, Mustard Cress Salad and Port Wine Reduction *(NF)*

**Homemade Italian Sausage** with Orecchiette Pasta and Fresh Herb and Tomato Salsa *(NF)*

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

**Berkshire Pork Belly**, Poached Tofu, Seared Scallop with Shallot Crust and Pork jus *(NF, DF)*

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

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

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

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

## MAIN COURSE *choice of two items*

**Roasted Corn-Fed Chicken Breast** with Roasted Polenta, Zucchini Tagliatelle and Homemade Gravy. *(NF)*

**Braised Kilcoy Estate Beef Cheek** On Grilled Root Vegetables, Wild Mushroom Fricassee and Red Wine jus. *(DF, NF)*

**Miso Glazed Cod Fish**, Steamed Asian Vegetables with Mirin Butter Sauce *(NF)*

**18-Hour Braised Lamb** with Mushroom Ragout and Carrot Puree, Roasted Seasonal Vegetables with Mustard and Shallot jus *(NF)*

**Chermoula Marinated Hapuku** with Spinach, Roasted Bacon, Wild Mushroom and Tomato Salsa *(DF, GF)*

**Black Angus Rump Steak 220gm**, Olive Crushed Potato, Fricassee Wild Mushroom, Seasonal Vegetables and Homemade Mustard Gravy *(DF)*

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

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

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

**Char Grilled Sirloin**, Pork Belly with Shallots and Winter Mushroom, Cauliflower Puree and Ox Cheek jus *(DF, NF)*

**Vegetarian Options** *Available upon request*

## 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*

**Orange Chocolate Cake** with Vanilla Crème Brulee and Raspberry Sorbet

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

**Macerated Mix Berries**, Chocolate and Vanilla Noir with Coconut Crumble and Berry Ice Cream

**Sticky Date Pudding**, Vanilla Cream, Butterscotch Sauce, and Cherries *(GF, NF)*

**Warm Chocolate and Strawberry Tart** with Almonds and Chocolate Tuille

**Pistachio Brulee** with Marshmallow, Honeycomb, and Vanilla Cream

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

**Tiramisu** with Biscotti, Raspberry Sorbet, and Honeycomb

## 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.*

# MENU ADD ONS

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## **CANAPES** *\$4 per person*

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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*

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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*

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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*

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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*

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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*

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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*

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Salt and four peppercorn calamari, saffron aioli

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

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

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

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

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

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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

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**3 COURSES - \$45 PER PERSON** (Aged 2-12 years old)

Freshly baked bread rolls with butter served to table

## ENTRÉE – choose one

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**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

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

**Chicken Schnitzel** with fires and salad (*Nut Free*)

**Penne Boscaiola** with cream and bacon

## DESSERT – choose one

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**Chocolate mousse** with cream (*Nut Free*)

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

**Ice Cream Cake** (*Nut Free, GF, Vegetarian*)

## TEENAGERS

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3 courses – \$70 per head (Aged 13-17 years old)

Adult menu selections, non-alcoholic beverages only

## EXTERNAL SUPPLIERS

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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

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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*

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### RED WINE

Wild Oats Rosé  
Thorne-Clarkle Sandpiper Merlot  
Pocketwatch Cabernet Sauvignon  
Robert Oatley Pinot Noir  
Robert Oatley Signature Shiraz

### WHITE WINE

Oxford Landing Pinot Grigio  
Penfolds Koonunga Hill Riesling  
Robert Oatley Signature Sauvignon Blanc

### SPARKLING WINE

Craigmoor Cuvee Brut  
Aurelia Prosecco  
Tyrrell's Pinot Noir Chardonnay Brut

## BOTTLE BEER UPGRADES

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

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Crown Lager  
Heineken  
Tooheys Extra Dry  
James Boag's Lager (Light)  
Corona

### MOSCATO *charged on consumption per bottle*

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Fiore Moscato (White)	<b>\$36</b>
Fiore Moscato (Pink)	<b>\$36</b>
Brown Brothers Moscato (White)	<b>\$38</b>
Brown Brothers Moscato (Pink)	<b>\$38</b>

### BOTTLED MINERAL WATER

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Sparkling Mineral Water 1L	<b>\$11</b>
Still Mineral Water 1L	<b>\$11</b>

## SPIRITS STATION & CHAMPAGNE TOWER

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

### COCKTAIL STATION

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*\$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

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*\$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

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



Image is representative only

# CEREMONIES

## PACKAGE \$1,750\* (incl GST)

if reception booked with The Epping Club

- 1-hour wedding ceremony
- Seating for 30 guests
- Floral Archway
- 6 x low lying floral pew decorations
- Ceremony aisle runner
- Registration table
- Complimentary wet weather option
- 30-minute mid-week rehearsal - optional

*Delivery, set up and pack down included*

## ADDITIONAL CEREMONY SERVICES (additional costs apply)

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

## UPGRADES

- Floral gold stands/floral arch \$300
- Welcome sign \$300
- Pedestal silk flower arrangements \$150 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.  
 \*\$2,800 if ceremony only, outdoor or indoor options available.



# STYLING

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**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 cakes
- Wedding cars
- Entertainment
- Floral décor
- Wedding ceremonies
- Bomboniere
- Wedding stationery
- Master of ceremonies
- Photobooths





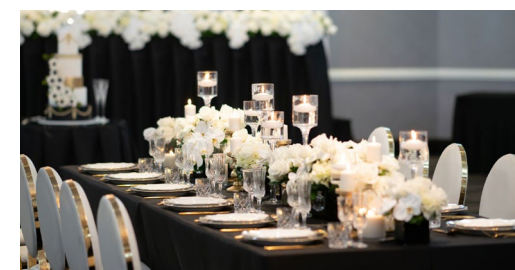
## BRIDAL SUITE

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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 GRAND BALLROOM

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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 three 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



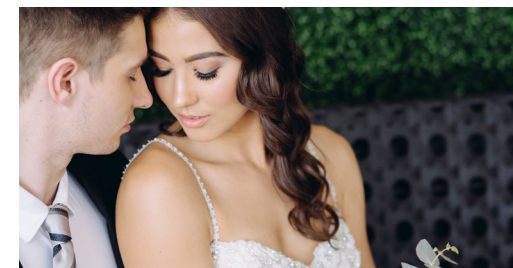


## THE GRAND SALON

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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

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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.



