



\$49.50pp BIRTHDAY PACKAGE

ADDITIONAL MENU OPTIONS
for 2 course Seated or Buffet Menu additional \$10pp

With an emphasis on both flexibility and outstanding value, all birthday packages boast the following inclusions:

- Your choice of private terrace suite with designated use of adjoining outdoor balcony or intimate private function room
- Arrival grazing station – premium cheese, breads & dips arranged in a luxurious presentation
- 4 substantial canapes – tray served for 1 hour
- 5 hour duration with professional wait staff
- Large polished parquet dancefloor
- Cocktail lounge seating – high bar tables with stools, lounges, ottomans & funky couches
- Coloured inbuilt led lighting, microphone & LCD display panel
- Professional security allocated to your event
- Your cake will be cut and served on large 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 \$10.00 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.

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

CANAPE MENU

COLD CANAPES *choice of two included in package*

Zucchini, prosciutto, date, and gorgonzola involtini
(GF, Nut Free)

Caramelised onion and goats cheese tartlet
(Vegetarian, Nut Free)

Cured salmon, crème fraiche, Yarra Valley pearl,
micro herbs *(Nut Free)*

Seared beef crostini with onion relish and mustard
mayonnaise *(DF, Nut Free)*

Tomato, basil, and parmesan bruschetta
(Vegetarian, Nut Free)

Fresh watermelon, ricotta, sweet baby basil and
balsamic *(Vegetarian, Nut Free)*

Green peas, fetta, and mint crostini *(Vegetarian, Nut Free)*

Each additional cold canape is an extra \$4pp

HOT CANAPES *choice of two included in package*

Vegetable spring roll, Siracha mayonnaise *(Vegetarian, DF, Nut Free)*

Crispy silken tofu, soy and chili dressing, crispy shallot
(Vegan, GF, Nut Free)

Smoked salmon, leek, and brie cheese quiche *(Nut Free)*

Marinated chicken skewer, peanut sauce *(DF, GF)*

Steamed pork and prawn dim sims, soy sauce
(DF, Nut Free)

Berkshire pork belly, citrus infused apple puree,
crackling *(DF, GF, Nut Free)*

Crumbed mozzarella cheese stick, smoked tomato
relish *(Vegetarian, Nut Free)*

Wild mushroom arancini, truffle aioli
(Vegetarian, Nut Free)

Curry puff with house made chili jam
(Vegetarian, Nut Free)

Spinach, onion, potato and chickpeas fritters, tomato
and cucumber raita *(Vegan (Without Raita), GF, Nut Free)*

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

Beef sliders with lettuce, tomato, pickle, and tomato
sauce *(Nut Free)*

Grilled lamb kebab, minted yoghurt dressing
(GF, Nut Free)

Fish taco, chili salsa and coriander sour cream
(Nut Free)

Smokey pulled pork sliders, Asian slaw and house
made BBQ sauce *(Nut Free, DF)*

Mix forest mushroom risotto, truffle oil and parmesan
cheese *(Vegetarian, Nut Free, GF)*

SWEET

Each additional sweet selection is an extra \$5.50pp

Classic pavlova *(GF, Nut Free)*

Lemon meringue tart *(Vegetarian, Nut Free)*

Cannoli with custard or chocolate mousse
(Vegetarian, Nut Free)

Coconut cream mousse cake *(Vegetarian, Nut Free)*

Mix fruit tart *(Vegetarian, Nut Free)*

Portuguese tart *(Vegetarian, Nut Free)*

Custard filled and chocolate dipped Profiterole
(Vegetarian, Nut Free)

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

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

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*

Beef carpaccio, semi dried tomatoes, pickle beetroot, croutons, wild rocket, and truffle mayonnaise (Cold) (Nut Free)

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

Tuna carpaccio with sourdough, pistachio and olive crumble, baby capers and Salsa Verde (Cold) (DF, GF)

Pumpkin, goats cheese and herbs tortellini, pumpkin puree, sage brown butter and hazelnuts (Vegetarian)

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

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

MAIN COURSE *choice of two items*

Mix forest mushroom risotto with kale and chervil, parmesan and EVOO (GF, Nut Free, Vegetarian)

Roasted chicken breast, carrot puree, roasted baby carrots with honey and dukkah, chicken jus (GF, Nut Free)

Lamb curry with rice pilaf, tomato, cucumber and coriander raita, pappadum (Nut Free)

Malaysian chicken rendang, fragrant coconut rice, soft boiled egg, Asian pickled vegetables (GF, DF, Nut Free)

Black Angus rump steak 220gm, Dauphinoise potato, seasonal vegetables and red wine jus (GF, Nut Free)

Cone bay barramundi, baby bok choy, braised shitake mushroom, soy broth and XO sauce (GF, Nut Free, DF)

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

DESSERTS *choice of two items*

Sticky date pudding, butter scotch sauce and vanilla ice cream (Warm) (Nut Free)

Vanilla crème brulee, almond praline, strawberry compote, and biscotti

Opera cake white chocolate mousse, chocolate crumbs, raspberries

Coconut and lime pannacotta, poached apricot, sultanas and figs (GF, DF, Vegan, Nut Free)

Pistachio crème puff, freeze dried raspberry and chocolate sauce

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

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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.

BEVERAGE LIST

SOFT DRINKS & JUICES

	GLASS	JUG
Coca Cola, Sprite, Diet Coke, Lift	\$3.85	\$12.50
Coca Cola, Sprite, Diet Coke, Fanta	\$4.75	buddy
Lift	\$5.10	buddy
Orange, Apple, Pineapple Juice	\$4.35	\$12.50
Bundaberg Ginger Beer	\$4.85	bottle
Bundaberg Light Ginger Beer	\$4.85	bottle
Mount Franklin Water	\$4.00	bottle
Sparkling Mineral Water (250mL)	\$3.60	bottle
Sparkling Mineral Water (1L)	\$10.50	bottle
Still Mineral Water (250mL)	\$3.00	bottle
Still Mineral Water (1L)	\$10.00	bottle
Mother	\$6.60	can

WINE LIST

SPARKLING

	GLASS	BOTTLE
Moore's Creek Sparkling Brut Cuvee HUNTER VALLEY, NSW	\$5.50	\$23.00
Craigmoor Sparkling MUDGEE, NSW	\$7.50	\$32.50
Tyrrell's Pinot Noir Chardonnay Brut HUNTER VALLEY, NSW		\$41.00
Chandon Vintage Brut YARRA VALLEY, VIC		\$88.00
T-Gallant Prosecco	\$7.50	

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

WINE LIST

RED

	GLASS	BOTTLE
Chateau de Sours Bordeaux Rose BORDEAUX, FRA		\$49.00
Moore's Creek Shiraz SOUTH EAST AUSTRALIA, SA	\$5.75	\$24.00
Chain Of Fire Cabernet Shiraz MUDGEE, NSW	\$5.75	\$24.00
Copia by Larry Cherubino Cabernet Merlot MARGARET RIVER, WA		\$35.00
Killikanoon Shiraz CLARE VALLEY, SA		\$37.00
Pocketwatch Cabernet Sauvignon MUDGEE, NSW	\$8.90	\$37.00
Robert Oatley Shiraz MUDGEE, NSW	\$9.40	\$43.00
Running with the Bulls Tempranillo BAROSSA, SA		\$49.00

WHITE

	GLASS	BOTTLE
Moore's Creek Sauvignon Blanc SOUTH EAST AUSTRALIA, SA	\$5.50	\$24.00
Chain of Fire Sem/Sav/Blanc MUDGEE, NSW	\$5.75	\$24.00
Wild Oats Sauvignon Blanc MUDGEE, NSW	\$8.90	\$35.00
Pikorua Sauvignon Blanc MARLBOROUGH, NZ	\$8.90	\$36.10
Ara Single Estate Pinot Gris MARLBOROUGH, NZ		\$37.00
Fiore Moscato MUDGEE, NSW	\$7.90	\$36.00
Brown Brothers Moscato KING VALLEY, VIC		\$35.00

BEER LIST

TAP

Victoria Bitter Middy	\$4.55
Carlton Draught Middy	\$4.55
Hahn Premium Light Middy	\$4.20
150 Lashes Pale Ale Middy	\$5.15

BOTTLED

Carlton Dry	\$7.00
Toohey's Extra Dry	\$7.50
Crown Lager	\$8.10
Corona	\$9.10
Boags Light	\$6.10
Heineken	\$9.00
Peroni	\$8.65

SPIRITS

STANDARD SPIRITS

\$6.15
Jim Beam Bourbon, Bundaberg UP Rum,
Larios Gin, Karina Vodka

PREMIUM SPIRITS

\$8.15
Jack Daniel's, Bombay Sapphire Gin,
Johnny Walker Black, Bati Spiced Rum

DELUXE SPIRITS

\$8.15
Cointreau, Bailey's, Frangelico, Drambuie,
Kahlua, Midori

ADD MIXER

\$1.85



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 birthday celebrations 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 VERANDAH TERRACE

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.

