



THE EPPING CLUB
EVENTS COLLECTION

WAKES & MEMORIALS

\$29.50 | \$34.50 | \$39.50 PER PERSON

- 3-hour event duration
- Cocktail style furniture with comfortable lounges and chairs, soft background music (optional)
- Continuous tea & coffee service for event duration
- Your choice from 3 set menus
- Complimentary room hire for 50+ guests
- If under 50 guests room hire of \$350.00 applies. For bookings less than 30 guests please speak to your coordinator for alternate arrangements

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. Room hire applies, please see coordinator.

WAKE PACKAGES

WAKE MENU A – \$29.50pp

Freshly baked scones with fresh whipped cream and seasonal fruit jam *(Nut Free)*

Assorted sandwiches and wraps *(Nut Free)*

Chicken teriyaki skewer *(GF, DF, Nut Free)*

Assorted mini pies *(Nut Free)*

WAKE MENU B – \$34.50pp

Mini sausage rolls *(Nut Free)*

Assorted mini quiche *(Nut Free)*

Assorted sandwiches and wraps *(Nut Free)*

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

Assortment of mini cakes *(Nut Free)*

WAKE MENU C – \$39.50pp

Freshly baked scones with fresh whipped cream and seasonal fruit jam *(Nut Free)*

Roasted pumpkin and fetta frittata *(GF, Nut Free)*

Assorted sandwiches and wraps *(Nut Free)*

Salt and pepper squid with chipotle mayonnaise *(Nut Free, DF, GF)*

Assorted mini pies and quiche *(Nut Free)*

Assortment of danishes *(Nut Free)*

WAKE MENU UPGRADES *per large platter, suitable for 10 people*

Seasoned Wedges with sour cream and sweet chili *(Nut Free)* \$32

Fish and Chips with house made tartare sauce *(DF, Nut Free)* \$65

Fresh seasonal fruit platter \$65

Cheese platter with quince paste, dried fruits, nuts and Lavosh \$75

Prawn twister, lemon aioli *(Nut Free)* \$80

Buffalo chicken wings with ranch dressing *(Nut Free)* \$85

Assorted Nori and nigiri *(Nut Free, DF)* \$85

Salt and pepper squid, chipotle mayonnaise *(Nut Free, DF, GF)* \$90

VEGETARIAN MENU OPTIONS

Vegetable samosas with mint and tamarind chutney *(Nut Free)*

Vegetable spring rolls with sweet chilli mayonnaise *(Nut Free, DF)*

Assorted vegetarian quiche *(Nut Free)*

Vegan falafel with romesco sauce *(GF, DF, Nut Free)*

Mushroom arancini, lemon aioli *(Nut Free)*

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

Please speak to your coordinator for room hire rates.

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
Moores Creek Sparkling Brut Cuvee HUNTER VALEY, 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
Moores 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
Moores 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

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

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

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

	\$1.85
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