



THE EPPING CLUB
EVENTS COLLECTION

ULTIMATE PACKAGE

\$155 PER PERSON

- 5.5-hour wedding reception
- Pre-dinner drinks & canapés served on arrival (30 minutes)
- Private bridal suite with ensuite & open air terrace
- Indulgent 3 course alternate menu - entree, main course & dessert
- Includes menu tasting for 2 people (2 months prior to wedding)
- Handcrafted French teas, freshly brewed coffee & chocolates
- Upgraded bridal table floral arrangements (options available)
- Upgraded elegant floral centrepiece for guest tables (options available)
- Your choice of stylish tiffany chairs (silver, black or gold)
- Professional Master of Ceremonies
- Professional wedding disk jockey
- Elegant bridal table backdrop (options available)
- Mirrored wishing well
- Elegant bridal and cake table skirting (options available)
- Setting of your place cards and bomboniere
- Cutting and serving of your wedding cake
- Professional wait staff and banquet manager
- Personalised wedding consultant & stylist
- Spacious polished parquetry dance floor
- Grand sweeping staircase & open air terrace
- Complimentary onsite parking for bridal families with access to lift
- Specialised audio visual (microphone, lectern, data screen, LED lights, chandeliers)
- 5 hour beverage package (details page 2)

Plus the addition of TWO of the following:

- Two tiered wedding cake (3 tiered – 150+ adult guests)
- Beautiful mirrored seating chart
- Getaway car for reception conclusion
- Decorative table linen
- Wedding night accommodation at a 5 star city hotel
- Dry ice for bridal waltz
- Open photo booth with backdrop (options available)

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

ENTRÉE *choice of two items*

Berkshire pork belly, seared scallop, poached apple puree, wood ear mushroom, cider jus, pork crackling and bronze fennel (DF, Nut Free, GF)

Citrus cured Atlantic salmon, avocado puree, crab remoulade, fennel jam, salmon roe and herbs (GF, Nut Free, DF)

Seafood agnolotti, leek and fennel ragout, seafood bisque and baby herbs (Nut Free)

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

Milawa duck breast, confit duck leg in brik pastry, orange puree, bulgur wheat, spice duck jus (Nut Free)

Soft shell crab, caramel chili glaze, mint coleslaw, chipotle aioli and lemon (Nut Free, DF)

Chicken Cordon Bleu, asparagus, Desiree potato, chive with garlic butter, sourdough crisp (Nut Free)

Chicken tandoori masala marinated with spices served with cucumber, tomato and coriander raita, lemon (GF, Nut Free)

Seared beef salad with green papaya, fresh mint, coriander, cucumber and cherry tomatoes salad, chili and lime dressing (GF, DF, Nut Free)

Hiramasa Kingfish, pickle watermelon radish, coriander, chickpea shoots and shallot ginger dressing (Nut Free, DF, GF)

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

MAIN COURSE *choice of two items*

Tasmanian Atlantic salmon, spice chickpea puree, green peas with fish bacon and chive crème fraiche (GF, Nut Free)

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

Kilcoy Estate beef cheek, spice hummus, pickle beetroots, red wine jus (DF, GF, Nut Free)

Chargrilled beef sirloin 200gm, truffle and parmesan gratin, seasonal vegetables and Café de Paris butter (GF, Nut Free)

Grilled pork cutlet, spiced sweet potato mash, caramelised pear, seasonal greens and thyme jus (Nut Free, GF)

Roasted chicken breast, roasted swede puree, broccolini, crispy chicken skin and chicken jus (GF, Nut Free)

Wagyu rump of beef 200gm, grilled king brown mushroom and baby leek, truffle fondant potato, beef jus (GF, Nut Free)

Lamb shank, soft polenta, braised chorizo and butter beans, lime pesto and cumin jus (GF)

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*

Opera cake, white chocolate mousse, chocolate crumbs, raspberries

Vanilla cheesecake, passion fruit curd, oat crumble, mango and passion fruit compote (Nut Free)

Deconstructed lemon meringue tart with Chantilly cream (Nut Free)

Black forest crème brulee (Nut Free)

Caramel panna cotta, gingerbread and sesame seed tuile (Nut Free)

Apple tarte tatin, vanilla ice cream (Nut Free)

Chilled chocolate fondant, salted caramel, coconut gel and strawberry sponge (Nut Free)

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

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

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

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

VEGETARIAN ANTIPASTO SHARE PLATTER \$80 per table

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

MEZZE SHARE PLATTER \$80 per table

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

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

Salt and four peppercorn calamari, saffron aioli

DESSERT SHARE PLATTER SERVED ON A 3 TIER STAND \$90 per table

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

SEASONAL FRUIT SHARE PLATTER \$60 per table

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

CHEESE PLATTER \$90 per table

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

3 COURSES - \$55 PER PERSON (Aged 2-12 years old)

Freshly baked bread rolls with butter served to table

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*)

MAIN COURSE – choose one

Classic beef burger lettuce, tomato, onion, cheese, and tomato sauce served with chips and salad (*Nut Free*)

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

Coney Island hot dog with classic sauce and shoestring fries (*Nut Free*)

Original chicken parmigiana double smoked ham, Napoli sauce and cheese (*Nut Free*)

DESSERT – choose one

Strawberry trifle (*Nut Free*)

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

Miniature salted caramel and chocolate tartlets (*Nut Free*)

Tangy Melon and berries fruit salad with jelly and spiced syrup (*Nut Free, DF, GF, Vegetarian*)

TEENAGERS

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

Adult menu selections, non-alcoholic beverages only

EXTERNAL SUPPLIERS

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

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

RED WINE

Pocketwatch Cabernet Sauvignon
Tyrrell's Hunter Valley Shiraz
Wild Oats Merlot

WHITE WINE

Pocketwatch Pinot Gris
Tyrrell's HV Semillon
Wild Oats Savignon Blanc
Sparkling Wine
Lois Blanc de Blanc
Tyrrell's PNC Brut
Craigmoor Sparkling

BOTTLE BEER UPGRADES

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

Crown Lager
Carlton Dry
Carlton Dry Lime
Tooheys Extra Dry
James Boag's Lager (Light)
Peroni Nastro
Heineken
Corona
Beck's
Stella Artois

MOSCATO *charged on consumption per bottle*

Fiore Moscato (White)	\$35
Fiore Moscato (Pink)	\$35
Brown Brothers Moscato (White)	\$38
Brown Brothers Moscato (Pink)	\$38

BOTTLED MINERAL WATER

Sparkling Mineral Water 1L	\$10
Still Mineral Water 1L	\$10

SPIRITS STATION & CHAMPAGNE TOWER

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

COCKTAIL STATION

\$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

\$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

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



CEREMONIES

PACKAGE \$1,500*

if reception booked with The Epping Club

- 1-hour wedding ceremony
- Seating for 30 guests
- White chiffon draped archway embellished with floral arrangements
- Aisleway decor
- Registration table
- Complimentary wet weather option
- 30-minute mid-week rehearsal

ADDITIONAL CEREMONY SERVICES (additional costs apply)

- Marriage celebrant
- String orchestral ensemble
- Bridal and bridesmaids bouquets
- Premium seating additional \$8.80 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. Images are representative only. * \$2,500 if ceremony only, outdoor or indoor options available.

STYLING

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

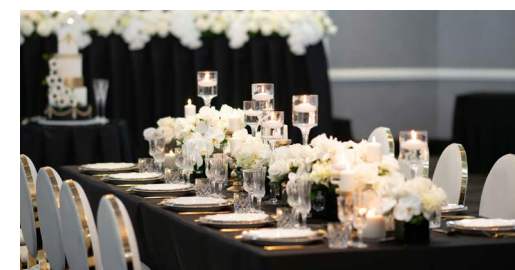




BRIDAL SUITE

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 BALLROOM

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

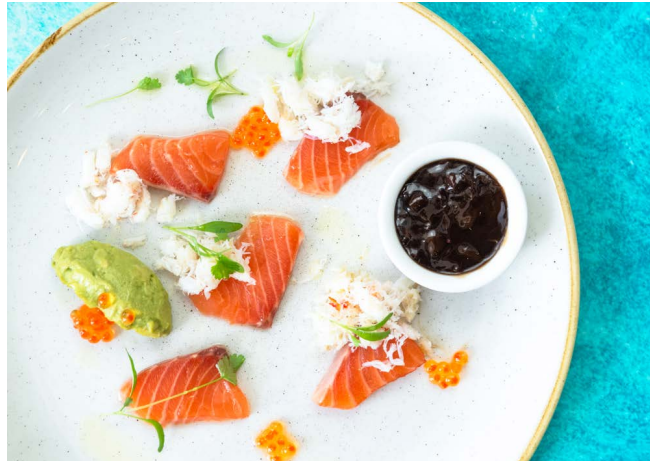
The Grand Salon is an intimate space perfect for smaller weddings or as a designated ceremony location separate from The Ballroom. With modern, stylish finishes and its own entry foyer this space is versatile, flexible and well-appointed. The Grand Salon is enhanced with a sophisticated AV offering to meet all of your technical demands.



THE VERANDAH TERRACE

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.



LOCAL HOTEL STAY FOR YOUR GUESTS

There's a lot to think about when planning a wedding. With Courtyard by Marriott, North Ryde one thing you can forget is worrying about your guests comfort. The Courtyard by Marriott, North Ryde hotel offers fresh and relaxing accommodation, ensuring your wedding attendees arrive ready to celebrate your big day!

Monday/Thursday-Sunday: \$170 per room per night

Tuesday/Wednesday: \$215 per room per night

Price includes one buffet breakfast daily*

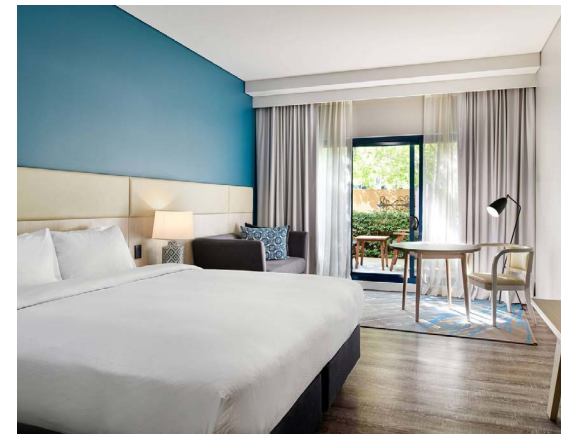
To reserve your room, please call 02 9491 9579 during business hours or log onto www.courtyardnorthryde.com.au

7-11 Talavera Road, Macquarie Park 2113

Telephone 02 9491 9579 or 02 9491 9500

courtyard.northryde@courtyard.com

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*Terms & Conditions: Rates are per room per night, including one buffet breakfast daily. A supplement of \$20 per person per day applies for additional buffet breakfast. Bookings are subject to availability at the time of booking.