



THE EPPING CLUB
EVENTS COLLECTION

CHARITY PACKAGE

ADULT 2 COURSES \$69 PP | 3 COURSES \$75 PP (incl GST)

- 5-hour event duration including room hire
- 2/3 course alternate serve seated menu including tea, coffee and chocolates
- Your choice of:
 - ½ hour of pre-dinner hot canapés and drinks on our terrace OR
 - preset wines on the table – 1 x house red wine & 1 x house white wine
- Grand sweeping staircase and open air terrace
- Large polished parquet dancefloor
- Oval banquet guest table with white or black linen
- Professional wait staff and banquet manager
- Coloured inbuilt LED lighting in your function room
- Elegant decorations for guest tables - options available
- Ceiling mounted data projector and motorised screen, lectern and microphone
- Personalised LCD screen outside your event room to display your photo or logo
- \$100 Gift voucher for Rawsons Restaurant perfect to use as a fundraising prize

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 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 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)

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

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.

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, serves 8-10

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

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

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

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, serves 8-10

Salt and four peppercorn calamari, saffron aioli

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

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

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

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

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

Brie, cheddar, and blue, muscatel, dried fruits, quince paste, crackers and bread

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

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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