



THE EPPING CLUB
EVENTS COLLECTION

INTIMATE PACKAGE

\$110 PER PERSON

- 5-hour wedding reception (4 hour lunch)
- Pre-dinner drinks & canapés served on arrival
- Private bridal suite with ensuite & open air terrace
- Indulgent 3 course alternate menu - entree, main course & dessert
- Handcrafted French teas, freshly brewed coffee & chocolates
- Setting of your place cards & bomboniere
- Your choice of elegant table centrepieces
- Skirted & elevated bridal & cake tables
- Cutting & serving of your wedding cake
- 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)

Plus the addition of ONE of the following:

- Wedding night accommodation at a 5 star city hotel
- Open photo booth with backdrop (options available)
- Professional disc jockey
- Master of ceremonies (includes pre-wedding meeting)
- Tiffany chairs (gold, black, white or silver)

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

Terms & conditions apply. Minimum numbers apply. Images are representative only.

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

WEDDING 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

Citrus cured Atlantic salmon, avocado puree, crab remoulade, fennel jam, salmon roe and herbs

Seafood agnolotti, leek and fennel ragout, seafood bisque and baby herbs

Antipasto plate – cured meat, grilled vegetable, marinated olives, feta cheese, dip and salad

Milawa duck breast, confit duck leg in brik pastry, orange puree, bulgur wheat, spice duck jus

Soft shell crab, caramel chili glaze, mint coleslaw, chipotle aioli and lemon

Chicken Cordon Bleu, asparagus, Desiree potato, chive with garlic butter, sourdough crisp

Chicken marinated with tandoori masala and spices served with cucumber, tomato and coriander raita, lemon

Seared beef salad with green papaya, fresh mint, coriander, cucumber and cherry tomatoes salad, chili and lime dressing

Hiramasa Kingfish, pickle watermelon radish, coriander, chickpea shoots and shallot ginger dressing

MAIN COURSE – choice of two items

Tasmanian Atlantic salmon, spice chickpea puree, green peas with fish bacon and chive crème fraiche

Cone bay barramundi, baby bok choy, braised shitake mushroom, soy broth and XO sauce

Kilcoy Estate beef cheek, spice hummus, pickle beetroots, red wine jus

Chargrilled beef sirloin 200gm, truffle and parmesan gratin, seasonal vegetables and Café de Paris butter

Grilled pork cutlet, spiced sweet potato mash, caramelised pear, seasonal greens and thyme jus

Roasted chicken breast, mashed potato, mushroom Duxelle, pickled mushrooms, crispy chicken skin and chicken jus

Wagyu rump of beef 200gm, mix mushroom strudel, truffle mashed potato, beef jus

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

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

Deconstructed lemon meringue tart with Chantilly cream

Black forest crème brulee

Caramel panna cotta, gingerbread and sesame seed tuile

Apple tarte tatin, vanilla ice cream

Chilled chocolate fondant, salted caramel, coconut gel and strawberry sponge.

Sticky date pudding, butter scotch sauce and vanilla ice cream

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

MENU ADD ONS

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 HEAD (Aged 2-12 years old)
Freshly baked bread rolls with butter served to table

ENTRÉE – choose one

Mac and cheese with macaroni pasta, cheddar cheese sauce and freshly chopped parsley
Margherita pizza with tomatoes, mozzarella, basil and olive oil
Crumbed chicken tenders with aioli and healthy slaw salad

MAIN COURSE – choose one

Classic Angus beef burger, lettuce, tomato, onion, cheese and tomato sauce served with chips and salad
Penne pasta, bolognese sauce, parmesan cheese and freshly chopped herbs
Original chicken parmigiana with double smoked ham, Napoli and cheese

DESSERT – choose one

Banana split served with vanilla ice cream, chocolate topping, strawberries and wafer
Chocolate filled profiteroles, chocolate sauce and fresh berries
Sticky date pudding, butter scotch sauce and vanilla bean ice cream

TEENAGERS

3 COURSES – \$70 PER HEAD (Aged 13-17 years old)
Eating from adult menu selections, non-alcoholic beverages only

EXTERNAL SUPPLIERS

2 COURSES – \$70 PER HEAD

(Photographer, DJ, videographer etc.)

Eating from 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 <i>Choose 1 from each category</i> \$6.00pp		BOTTLE BEER UPGRADES <i>Choice of 2 to be served at your event</i> \$9.50pp		
RED WINE	Pocketwatch Cabernet Sauvignon Tyrrell's Hunter Valley Shiraz Wild Oats Merlot	Crown Lager Carlton Dry Carlton Dry Lime Tooheys Extra Dry	James Boag's Lager (Light) Peroni Nastro Heineken	Corona Beck's Stella Artois
WHITE WINE	Pocketwatch Pinot Gris Tyrrell's HV Semillon Wild Oats Savignon Blanc	MOSCATO <i>Charged on consumption per bottle</i>		
SPARKLING WINE	Lois Blanc de Blanc Tyrrell's PNC Brut Craigmoor Sparkling	Fiore Moscato (White) \$35.00 Fiore Moscato (Pink) \$35.00	Brown Brothers Moscato (White) \$38.00 Brown Brothers Moscato (Pink) \$38.00	

BOTTLED MINERAL WATER	COCKTAIL STATION \$295.00 per dispenser (5 litres, 50 serves)	MOCKTAIL STATION \$195.00 per dispenser (5 litres, 50 serves)
Sparkling Mineral Water 1L \$10.00 Still Mineral Water 1L \$10.00	Choice of 3: Green Apple Mojito Classic Cosmopolitan Passionfruit Caprioska Tropical Iced Tea Sangria Classic	Choice of 3: Juicy Julep Ginger Ale Mint Limeade Lemon Mint Berry Blast Mai Tai Sparkling Cranberry
SPIRITS STATION & CHAMPAGNE TOWER	Spirits station and champagne tower available on request, please speak to your Event Coordinator for more information.	

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

\$2,500 if ceremony only, outdoor or indoor options available

- 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.

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





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

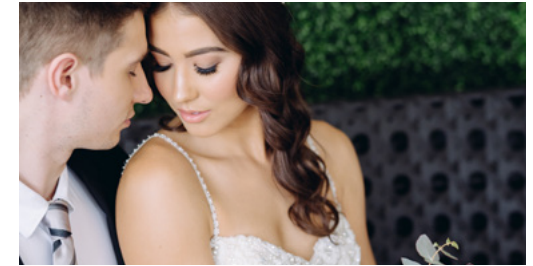
The Epping Club's Ballroom is a spectacular space configurable with partitions making it suitable for different size and format weddings. With impressive chandeliers, high-quality finishes and stylish, contemporary furnishings, this space is our most popular for weddings. The Ballroom boasts three enormous 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.

FUNCTION ROOM CAPACITY

Function Room	Height	Area Size m ²	Theatre	Cabaret	Class Room	U-Shape	Cocktail	Banquet w/Stage	Banquet w/ Stage & Dance Floor
Terrace Suite	2.7	49	20	–	–	–	80	–	–
Ballroom 1	3.6	185	150	64	60	30	150	80	60
Ballroom 1 & 2	3.6	308	300	160	130	40	250	170	140
Ballroom 1, 2 & 3	3.6	446	450	224	216	–	450	300	250
Ballroom 2	3.6	149	120	64	60	30	120	60	60
Ballroom 2 & 3	3.6	303	300	160	120	40	250	170	140
Ballroom 2, 3 & 4	3.6	441	450	224	216	–	450	300	250
Ballroom 3	3.6	149	120	64	60	30	120	60	60
Ballroom 3 & 4	3.6	297	300	160	130	40	250	170	140
Ballroom 4	3.6	148	80	64	60	30	120	60	60
Grand Ballroom Total	3.6	594	600	320	290	–	600	450	380
Grand Salon 1	2.7	78	70	40	24	20	50	30	30
Grand Salon 2	2.7	91	70	40	24	20	50	30	30
Grand Salon Total	2.7	170	150	80	50	40	140	90	90
The Bridal Suite	2.7	49	–	–	–	–	20	–	–

Maximum Capacity - numbers may vary based on room requirement.
Banquet tables are round and have standard seating of 10-12 people per table.



OUR HEAD CHEF

Herminder Khera's culinary career began early on, inspired by his grandmother and her love and respect for quality and tradition in food. After graduating from the William Angliss Institute of TAFE 2004, Khera sought opportunities to further develop his culinary skills both in Australia and abroad.

Today, Chef Herminder (Min) Khera is head of The Epping Club's Special Events Food Team. With over 20 years' experience he has had a vast international career working at The Peninsula Hotel Manila, The Eastern Golf Club Victoria and Crown Casino Melbourne. His vast experience has seen him delivering impressive plates around the world in Singapore, Indonesia, Philippines, New Zealand and Thailand.

"I started my career with my grandma," recalls Chef Min. "I learned a lot from my her, actually. Not just about cooking, but about life."

With an eye for detail and a passion for quality, seasonal food Chef Min ensures every dish leaving his pass is both delicious and perfect.

All menus and meals for Epping Club events are carefully designed under the experienced and passionate management of Chef Min.

HOW TO GET HERE

The Epping Club: 45 Rawson St, Epping

BY CAR

The Epping Club is a 20 minute drive from the city and a few minutes from the M2 Motorway. The Club is easily accessible from the west via the Cumberland Highway or from the north from either Pennant Hills Road or Epping Road.

There is a free council carpark located on Rawson Street just two minutes walk from the Club. Time restrictions may apply.

For all day unrestricted parking we suggest Chesterfield Road & Chelmsford Avenue. These two streets are approximately seven minutes walk from the venue.

BY TRAIN

The Epping Club is a short 2-minute walk from Epping Railway Station through "The Epping Club Walk".

BY BUS

Bust stations are located on Oxford Street and Beecroft Road. The Epping Club is easily accessed from these via "The Epping Club Walk".

TAXI

Our Concierge and Customer Service Staff are available to book taxis via the front desk.

COURTESY BUS

The courtesy bus runs on the hour or as near as possible and is a free service for those wishing to visit the Club. The courtesy bus operates on Sunday – Tuesday 6pm to 11pm and Wednesday – Saturday 6pm to 1am.

Times above are for first and last departures from the Club. Bus pick-ups and set downs are at varying locations. Please contact your event coordinator for further details.

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!

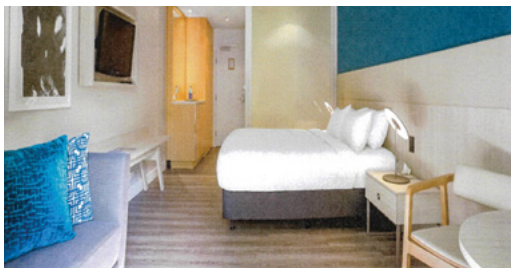
Monday/Thursday-Sunday: \$170 per room per night

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 and enter ECI into the promotional/corporate box.

7-11 Talavera Road, Macquarie Park 2113
Telephone 02 9491 9579 or 02 9491 9500
courtyard.northryde@courtyard.com



COURTYARD
BY MARRIOTT

*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.

TESTIMONIALS

Alex & Josh February 2020

The evening was magical!

Everyone really felt the romantic ambience and more over we really felt spoilt and special.

The word delicious doesn't even cut it! The presentation was on point, the quality combination of flavours really satisfied our taste buds and the aroma was a testament the meal was cooked to perfection!

Operations Manager Robert & his food & beverage attendants team were so proactive, efficient and very accommodating on the night! We couldn't have asked for a better team to service us on the evening!

There was a young beautiful lady that was taking care of our bridal table from the moment we stepped into the limo prior to heading to our ceremony and took care of us the whole night till our reception concluded. She was friendly, approachable, very interactive and efficient with her customer service skills. Outstanding job hiring her!

Scarlett & Mark February 2020

Scarlett and Mark had a fabulous day and reception at the Epping Club .

Everything was perfect and so many friends and family remarked on how wonderful the venue was and complimented the staff!

We can't thank you enough for all your work and just feel really blessed that you were able to give us the wedding of Scarlett's dreams .

Marija & Scott October 2019

Everything was amazing!

Robert, Zoe and Brie were fantastic and everyone complimented the venue and service.

Robert was wonderful as well in helping us with last minute issues and we really appreciate his efforts.

Adele thank you for helping us organise everything. We were truly happy with everything.