



THE EPPING CLUB
EVENTS COLLECTION

CHINESE WEDDINGS

Indulgent Menu by Expert Caterers Zilver

MENU A – \$99 | MENU B – \$125 | MENU C – \$175

- 5 hour wedding reception
- Private bridal suite with ensuite & open air terrace
- 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
- Mirrored wishing well & mirrored seating chart
- Professional wait staff & banquet manager
- Personalised wedding consultant & stylist
- Spacious polished parquet dance floor
- Grand sweeping staircase & open air terrace
- Complimentary onsite parking for bridal families with access to lift
- Specialised audio visual & inbuilt LED lighting
- Complimentary menu tasting for 6 guests
- Complimentary Tea Ceremony (conditions apply)

BEVERAGE OPTIONS

5-hour standard beverage package at \$30.00 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 \$10.00 per person applies)

Terms & Conditions Apply. Minimum 120 adult guests. Surcharge applies if less than 120 adult guests, and for Public Holidays and Chinese New Year.

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

CHINESE WEDDING MENU

BANQUET MENU A

Barbecued tasting mixed platter
龍鳳呈祥燒味拼盤

Deep fried seafood roll
酥炸海鮮卷

Braised large king prawn with Singapore style
sauce (knife-shaved noodles)
鴻運星洲大蝦皇(刀削麵底)

Shredded duck and preserved orange soup
繡球陳皮鴨絲羹

Steamed live fish with ginger and shallot
富貴清蒸游水魚

Signature crispy chicken with dried garlic
金牌蒜香雞

Fried rice steamed in lotus leaves
美滿鴛鴦荷葉飯

Sweetened red bean soup with lotus seeds
百年好合

Fresh fruit platter
兩情相悅

BANQUET MENU B

Suckling pig mix platter
金豬獻瑞美滿拼盤

Deep fried crab and prawn puffs
潮式蝦蟹棗

Dried scallop with fish maw soup
鸞鳳和鳴魚肚羹

Braised lobster tail with garlic butter sauce
(e-fu noodles)
蒜子牛油焗龍蝦尾(伊麵底)

Steamed live fish with ginger and shallot
富貴清蒸游水魚

Signature crispy chicken with dried garlic
金牌蒜香雞

The eight chef's special fried rice
招牌炒飯

Sweetened red bean soup with lotus seeds
百年好合

Fresh fruit platter
兩情相悅

BANQUET MENU C

Barbecued suckling pig
美滿姻緣乳豬件

Stir fried scallop with vegetables and crab roe
蟹皇帶子

Braised shark's fin soup with shredded chicken
紅燒雞絲翅

Braised live lobster with pumpkin sauce (e-fu noodles)
金湯焗龍蝦(伊麵底)

Braised sliced abalone with mushroom
八禧花菇鮮鮑片

Steamed live coral trout with ginger & shallot
清蒸游水東星斑

Special crispy skin chicken
黃金雞

The eight chef's special fried rice
招牌炒飯

Sweetened red bean soup with lotus seeds
百年好合

Fresh fruit platter
兩情相悅

Minimum 10 guests per table. 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, Lift, Fanta	\$4.75	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 (1L)	\$10.00	bottle

WINE LIST

SPARKLING	GLASS	BOTTLE
Moore's Creek Sparkling Brut Cuvee HUNTER VALEY, NSW	\$5.50	\$23.00
Craigmoor Sparkling MUDGEES, NSW	\$7.50	\$32.50
Tyrrell's Pinot Noir Chardonnay Brut HUNTER VALLEY, NSW		\$41.00
Chandon Vintage Brut YARRA VALLEY, VIC		\$88.00

WINE LIST

RED	GLASS	BOTTLE
Moore's Creek Shiraz SOUTH EAST AUSTRALIA, SA	\$5.75	\$24.00
Chain Of Fire Cabernet Shiraz MUDGEES, NSW	\$5.75	\$24.00
Copia by Larry Cherubino Cabernet Merlot MARGARET RIVER, WA		\$35.00
Killikanoon Shiraz CLARE VALLEY, SA	\$8.90	\$37.00
Pocketwatch Cabernet Sauvignon MUDGEES, NSW	\$8.90	\$37.00
Robert Oatley Shiraz MCLAREN VALE, SA	\$9.40	
WHITE	GLASS	BOTTLE
Moore's Creek Sauvignon Blanc SOUTH EAST AUSTRALIA, SA	\$5.50	\$24.00
Chain of Fire Sem/Sav/Blanc MUDGEES, NSW	\$5.75	\$24.00
Wild Oats Sauvignon Blanc MUDGEES, 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 MUDGEES, NSW	\$7.90	\$36.00

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

SPIRITS

STANDARD SPIRITS	\$6.15
Johnnie Walker Red, 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

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

BEVERAGE SELECTION

STANDARD PACKAGE – \$30.00PP

5-hour beverage package

(Moore's Creek Brut Cuvee, Moore's Creek Shiraz, Moore's Creek Sauvignon Blanc, full strength & light draught beer, assorted soft drink & fruit juices)

WINE UPGRADES <i>Choose 1 from each category</i>			
	STANDARD PACKAGE	UPGRADE ONE (\$4.00pp)	UPGRADE TWO (\$6.00pp)
RED WINE	Moore's Creek Shiraz Chain of Fire Shiraz Cabernet	Tyrrell's Broke Road Shiraz Wild Oats Merlot	Pocketwatch Cabernet Sauvignon Tyrrell's Hunter Valley Shiraz
WHITE WINE	Moore's Creek Sauvignon Blanc Chain of Fire Sem. Sauvignon Blanc	Tyrrell's Broke Road Pinot Gris Wild Oats Sauvignon Blanc	Pocketwatch Pinot Gris Tyrrell's HV Semillon
SPARKLING WINE	Moore's Creek Brut	Craigmoore Sparkling Moore's Creek Brut	Lois Blanc de Blanc Tyrrell's PNC Brut
MOSCATO <i>Charged on consumption per bottle</i>		BOTTLE BEER UPGRADES <i>Choice of 2 to be served at your event</i>	
Fiore Moscato (White) \$35.00 Fiore Moscato (Pink) \$35.00 Brown Brothers Moscato (White) \$38.00 Brown Brothers Moscato (Pink) \$38.00		Tap Beer (standard package) Victoria Bitter Middy Carlton Draught Middy Hahn Premium Light Middy 150 Lashes Pale Ale Middy	Upgrade One (\$8.50pp) Crown Lager Carlton Dry Carlton Dry Lime Tooheys Extra Dry James Boag's Lager (Light)
		Upgrade Two (\$10pp) Peroni Nastro Heineken Corona Beck's Stella Artois	
MINERAL WATER	COCKTAIL STATION		MOCKTAIL STATION
Sparkling Mineral Water 1L \$10.00	\$295.00 per dispenser (5 litres, 50 serves) Choice of 3: Green Apple Mojito Classic Cosmopolitan Passionfruit Caprioska Tropical Iced Tea Sangria Classic		\$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
Still Mineral Water 1L \$10.00			
SPIRITS STATION & CHAMPAGNE TOWER	Spirits station and champagne tower available on request, please speak to your Event Coordinator for more information.		



THE 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 event needs.

The Ballroom boasts four enormous in-ceiling projector screens perfect for room wide viewing of information or 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 VERANDAH TERRACE

The Epping Clubs al fresco terrace is a favourite stand alone event space 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.

CONFERRNCING & AUDIO VISUAL

The Epping Club is proud to support our corporate event clients with all their AV, technical and conferencing requirements.

The following items are available as complimentary inclusions:

- Lectern
- In ceiling screens
 - Grand Salon size
1.8m x 2.6m
 - Grand Ballroom size
3.6 x 4.05m
- Stereo plug inputs
- Microphone stand
- iPod, iPhone, iPads connectivity
- Adapters as required (HDMI & VGA)
- Power boards & extension leads

Other inclusions at cost:

- Whiteboard – \$28.50
- Flip chart – \$28.50
- Laptop computer – \$150.00
- Lapel microphone – \$85.00
- Handheld microphone – \$85.00
- NEC data projectors – \$150.00
- Clicker – \$20.00
- 3 phase power – price on application





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.