



CHRISTMAS WITH STYLE

\$59 PER PERSON 2 COURSES
\$65 PER PERSON 3 COURSES

With an emphasis on both flexibility and outstanding value, all Christmas packages boast the following inclusions:

- Complimentary room hire
- Complimentary arrival cocktail or mocktail
- 2/3 course alternate serve seated menu or buffet or cocktail canapé menu
- 5-hour event duration (4-hour duration for lunch events) and room hire including large polished parquet dance floor, round banquet guest tables or cocktail style furniture and service staff
- Professional DJ (5 hours)
- Christmas centrepieces
- Professional wait staff and banquet manager
- Staging and service staff
- Spacious polished parquet dance floor
- Grand sweeping staircase and open air terrace
- Specialised audio visual and inbuilt LED lighting
- Mixed wine and chocolate hamper to be used as a raffle prize (value \$120)

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 numbers and minimum beverage spend per person applies. Images are representative only.

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

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

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

Beetroot salad with goats cheese, orange segments, walnuts and dressed with sumac and honey dressing

Waldorf salad with green apple, grapes, celery, walnut, sultanas and green lettuce

Saffron Israeli cous cous, dried apricot, sultanas, coriander, parsley, cumin and smoked paprika

Watermelon salad with Spanish onion, fetta, mint and pomegranate molasses

Zucchini and spinach salad with pumpkin seeds, mint and almond, olive and balsamic vinaigrette

Baby gem Caesar, remoulade and herb croutons

Sweet potato salad with sultanas and fresh herbs, smoked paprika, thyme and eschalot dressing

Three beans salad with coriander and Spanish onion, garlic and Dijon vinaigrette

Classic potato salad with bacon, eggs, capers, gherkins and shallots

Curried tahini pasta salad with semi dried tomato, green peas, English spinach and fresh herbs

\$3.50PP FOR ADDITIONAL SALAD

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

MAIN COURSE – choice of two included

Roast beef with honey roasted root vegetables, beef jus (GF, DF)

Grilled salmon belly with Teriyaki sauce (DF)

Eggplant Zaalouk, cooked in tomato, garlic, cumin and paprika (Vegetarian, GF, DF)

Potato and egg curry in a Balti sauce (Indian Vegetarian)

Garlic and black pepper beef stir-fry with capsicum, carrots and Spanish onion (GF, DF)

Roast pork with crackling and honey mustard sauce (GF)

Home style chicken curry cooked in garlic, onion, ginger and mild spices (GF, DF)

Steamed barramundi, baby bok choy, shitake mushroom with soy and ginger (GF, DF)

Classic chicken pie top with buttery short crust

16-hour braised lamb with green olives, coriander, sumac, preserved lemon and Greek yoghurt

\$7.50PP FOR ADDITIONAL MAIN

SIDE DISHES – choice of two included

Roast potato with garlic, rosemary and paprika

Cauliflowers in Mornay sauce

Buttered seasonal greens with almonds and raisins

Creamy mashed potato, chives

Steamed Jasmine rice

\$2.50PP FOR ADDITIONAL SIDE

DESSERT – choice of two included

Mini lemon meringue tart

Mini Pavlova with kiwi and strawberry, chantilly cream

Vanilla crème brulee

Mini cannoli filled with chocolate and custard

Mini mix fruit tartlet

Gianduja chocolate with orange curd

Assorted mini cakes served on a three-tier stand for sharing

\$6.00PP FOR ADDITIONAL DESSERT

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

CANAPE MENU

COLD CANAPE MENU – choice of four included

Prawn cocktail on lettuce cup and puffed rice
Zucchini, prosciutto, date and gorgonzola involtini (V)
Freshly shucked Sydney Rock oyster with Asian pesto
Caramelised onion and goats cheese tartlet (V)
Cured salmon, crème fraiche, Yarra Valley pearl, micro herbs
Seared beef crostini with onion relish and mustard mayonnaise
Tuna ceviche with coriander and avocado puree on crisp lavosh
Tomato, basil and parmesan bruschetta (V)
Fresh watermelon, ricotta, sweet baby basil and balsamic (V)
Green peas, fetta and mint crostini (V)

\$4.00PP FOR ADDITIONAL COLD CANAPE

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

HOT CANAPE MENU – choice of four included

Vegetable spring roll, Siracha mayonnaise (V)
Crispy silken tofu, soy and chili dressing, crispy shallot (V)
Smoked salmon, leek and brie cheese quiche, Marinated chicken skewer, peanut sauce
Steamed pork and prawn dim sims, soy sauce
Berkshire pork belly, citrus infused apple puree, crackling
Crumbed mozzarella cheese stick, smoked tomato relish (V)
Wild mushroom arancini, truffle aioli (V)
Curry puff with house made chili jam (V)
Spinach, onion, potato and chickpeas fritters, tomato and cucumber raita (V, GF)

\$4.00PP FOR ADDITIONAL HOT CANAPE

OPTIONAL UPGRADES

SAVOURY

ADDITIONAL \$7.50PP – 1 OPTION
ADDITIONAL \$12.50PP – 2 OPTIONS
ADDITIONAL \$17.00PP – 3 OPTIONS

Beef sliders with lettuce, tomato, pickle and tomato sauce
Grilled lamb kebab, minted yoghurt dressing
Fish taco, chili salsa and coriander sour cream
Smokey pulled pork sliders, Asian slaw and house made BBQ sauce
Mix forest mushroom risotto, truffle oil and parmesan cheese

SWEET

ADDITIONAL \$5.50PP PER SELECTION

Classic pavlova
Lemon meringue tart
Cannoli with custard or chocolate mousse
Coconut cream mousse cake
Mix fruit tart
Portuguese tart
Custard filled and dip in chocolate Profiterole

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station



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 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

WINE LIST

RED	GLASS	BOTTLE
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	\$8.90	\$37.00
Pocketwatch Cabernet Sauvignon MUDGEE, 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 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

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 Still Mineral Water 1L \$10.00		\$295.00 per dispenser (5 litres, 50 serves)		\$195.00 per dispenser (5 litres, 50 serves)
SPIRITS STATION & CHAMPAGNE TOWER		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 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 Christmas parties. With its grand size it is especially suitable to 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 celebratory needs.

The Ballroom boasts four enormous in-ceiling projector screens perfect for room wide viewing of your year in review or company Christmas 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 GRAND SALON

The Grand Salon is an intimate space perfect for mid-sized festive celebrations or as a cocktail space separate from The Ballroom.

With modern, stylish finishes this space is versatile, flexible and well-appointed. The Grand Salon is enhanced with a sophisticated AV offering to meet all your technical demands.

Your Epping Club Corporate Events Specialist will be able to guide you on the most suitable floorplan and room requirements in the Grand Salon based on your desired event format and number of attendees.



THE BOARDROOM

The Epping Club's Boardroom is an impressive space to entertain and celebrate the festive season. As much suited to an intimate dinner as it is to a private, cocktail party this is a versatile and luxurious room.

With plush décor, high-quality finishings, dramatic lighting and adjoining the open air Terrace Verandah this event space is designed to wow.

Your Epping Club Corporate Events Specialist will be able to guide you on the most suitable floorplan and room requirements in the Boardroom based on your desired event format and number of attendees.



THE VERANDAH TERRACE

The Epping Clubs al fresco terrace is a favourite event space for parties 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 celebrate 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.

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	–	–

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

CONFERENCING & AUDIO VISUAL

The Epping Club is proud to support our corporate event clients with all their AV, technical and conferencing requirements. When it comes to end of year celebrations, we understand that making the right impression is important. The final speech of 2019, a video tribute to your staff or your staff bonus announcement – all must be delivered without a hitch.

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.