



CELEBRATING CULTURAL EVENTS

ADULT \$89.50 CHILD (2 - 12 YRS) \$55.00 WORKING GUEST \$70.00

- 5 hour event
- Round banquet tables seating 10 guests per table,
- Standard events chairs, cutlery, crockery, glassware, and gift table
- Professional wait staff and banquet manager
- Spacious polished parquetry dance floor (optional)
- Grand sweeping staircase and open air terrace areas for photographs
- Private bridal suite with ensuite, full length mirror and open air terrace (1 hour access prior to starting time)
- Exquisite 3 course menu by Urban Tadka including canapés (2), sharing entrée platters (4), main course buffet (5) and dessert (2), hand crafted french tea, freshly brewed coffee & chocolates
- 5 hour unlimited non-alcoholic beverage package
- Private menu tasting for 2 adults with Urban Tadka
- Audio visual package microphone and podium, coloured led lighting in your room, data projector and screen
- Complimentary onsite parking with access to lift
- Elegant candle style centrepiece (6 options available)

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 150 Adult Guests (surcharge applies if less than 150 adult guests). Offer valid until December 31 2020.

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

MENU

CANAPES choice of 2 items

VEGETARIAN

Paneer & Corn Tarts

Spicy Mushroom Shell

Mash & Cheese Toasties

NON-VEGETARIAN

Chicken Keema Toasties

Lamb Mince & Peas Vol au Vents

Chicken Tikka Shell

Prawn Twister (Additional Cost)

ENTREE choice of 4 items, served to tables

Choose 2 Veg & 2 Non-Veg OR 4 Veg

VEGETARIAN

Papdi Chat

Cockail Samosa (Cheese, peas & jalapeño)

Hara Bhara Chaman

Paneer Haryali Tikka

Gobhi Salt & Pepper

Mash & Cheese Balls

Mini Pakora Bites

Chinese Veg Dumplings

NON-VEGETARIAN

Murgh Tikka

Lakhnawi Seek

Murgh Malai Tikka

Achari Methi Tikka

Chicken, Ginger & Cheese Croquettes

Lamb, Ginger & Cheese Croquettes

Machi Patrani

Amritsari Machi

Machi Orlay

Zatar Prawns (Additional Cost)

Salt & Pepper Prawns (Additional Cost)

MAIN COURSE

5 Main Dishes, served on a buffet

Choose 2 Veg, 2 Non-Veg & Daal OR All Veg VEGETARIAN

Kadhai Paneer

Bharwan Malai Kofta

Palak Paneer Tadka

Aloo Baingan Chatpatte

Jalfrezi Subzi

Mushroom Do Piaza

Matar Methi Malai Mushroom OR Paneer

Patiala Baingan

Aloo Gobhi

Zafrani Bhindi Do Piaza

Daal Makhani Bukhara

Daal Tadka Makhani

Pindi Channa Masala

Chilli Garlic Soya

NON-VEGETARIAN

Murgh Lababdar

Murgh Kali Mirch

Murgh Chettinad

Murgh Mughlai (Butter Chicken)

Lamb Do Piaza

Lamb Saag

Rarra Lamb

Goat Thekha Masala

Bengali Machi (Fish)

Machi Koliwada (Fish)

Prawns Garlic Masala (Additional Cost)

Prawns Malabari (Additional Cost)

EXTRAS

Included in Buffet

Dips & Condiments

Plain Naan & Plain Roti

Indian Salad

Cucumber Raita

Rice

DESSERT

Choose any 2

Rabri & Gulab Jamun

Assorted Kulfi (Additional Cost)

Kesar Kheer Shots

Gajjar Ka Halwa in Tarts

Moong Dal Halwa in Tarts

Pan Masala in Mini Tarts

Hand Crafted French Tea,

Freshly Brewed Coffee & Chocolate

Western Plated Desserts Available (\$3.50 per person, speak to your coordinator)

Urban Tadka can customise to suit your requirements. Any requests for special dietary requirements can be catered for.

Offering a vast range of quality Indian grills, tandoori, curries and tapas selections, Urban Tadka promises the highest quality ingredients and finest flavour.



BUFFET MENU

CANAPES – choose 2

Served with pre-dinner drinks on platters

VEGETARIAN

Paneer & Corn Tarts
Spicy Mushroom Shell
Mash & Cheese Toasties

NON-VEGETARIAN

Chicken Keema Toasties

Lamb Mince & Peas Vol au Vents

Chicken Tikka Shell

Prawn Twister (Additional Cost)

ENTREE - choose 4

choose 2 Veg & 2 Non-Veg OR 4 Veg served on platters to tables

VEGETARIAN

Papdi Chat

Cockail Samosa

(Cheese, peas & jalapeño)

Hara Bhara Chaman

Paneer Haryali Tikka

Gobhi Salt & Pepper

Mash & Cheese Balls

Mini Pakora Bites

Chinese Veg Dumplings

NON-VEGETARIAN

Murgh Tikka

Lakhnawi Seek

Murgh Malai Tikka

Achari Methi Tikka

Chicken, Ginger & Cheese Croquettes

Lamb, Ginger & Cheese Croquettes

Machi Patrani

Amritsari Machi

Machi Orlay

Zatar Prawns (Additional Cost)

Salt & Pepper Prawns (Additional Cost)

MAIN COURSE - choose 5 main dishes

served on a buffet

Choose 2 Veg, 2 Non-Veg & Daal OR All Veg

VEGETARIAN

Kadhai Paneer

Bharwan Malai Kofta

Palak Paneer Tadka

Aloo Baingan Chatpatte

Jalfrezi Subzi

Mushroom Do Piaza

Matar Methi Malai Mushroom OR Paneer

Patiala Baingan

Aloo Gobhi

Zafrani Bhindi Do Piaza

Daal Makhani Bukhara

Daal Tadka Makhani

Pindi Channa Masala

Chilli Garlic Soya

NON-VEGETARIAN

Murgh Lababdar

Murgh Kali Mirch

Murgh Chettinad

Murgh Mughlai (Butter Chicken)

Lamb Do Piaza

Lamb Saag

Rarra Lamb

Goat Thekha Masala

Bengali Machi (Fish)

Machi Koliwada (Fish)

Prawns Garlic Masala (Additional Cost)

Prawns Malabari (Additional Cost)

Urban Tadka can customise to suit your requirements.

Any requests for special dietary requirements can be catered for.

Offering a vast range of quality Indian grills, tandoori, curries and tapas selections, Urban Tadka promises the highest quality ingredients and finest flavour.

EXTRAS - included in buffet

Dips & Condiments Plain Naan & Plain Roti Indian Salad Cucumber Raita Rice

DESSERT - choose 2

Rabri & Gulab Jamun Assorted Kulfi (Additional Cost) Kesar Kheer Shots Gajjar Ka Halwa in Tarts

Moong Dal Halwa in Tarts
Pan Masala in Mini Tarts

Hand Crafted French Tea, Freshly Brewed Coffee & Chocolate

Western plated desserts available (\$3.50 per person, speak to your coordinator)



BEVERAGE LIST

SOFT DRINKS & JUICES	WINE LIST			BEER LIST					
	GLASS JUG		RED	GLASS	BOTTLE	TAP			
Coca Cola, Sprite, Diet Coke, Lift	\$3.85	\$12.50	Moores Creek Shiraz	\$5.75	\$24.00	Victoria Bitter Middy	\$4.55		
Coca Cola, Sprite, Diet Coke, Lift, Fanta \$4.75 buddy		buddy	SOUTH EAST AUSTRALIA, SA			Carlton Draught Middy	\$4.55		
Orange, Apple, Pineapple Juice	\$4.35	\$12.50	Chain Of Fire Cabernet Shiraz MUDGEE, NSW			Hahn Premium Light Middy	\$4.20		
Bundaberg Ginger Beer	\$4.85	bottle	Copia by Larry Cherubino Cabernet N	∕lerlot	\$35.00	150 Lashes Pale Ale Middy	\$5.15		
Bundaberg Light Ginger Beer	\$4.85	bottle	MARGARET RIVER, WA	•		BOTTLED			
Mount Franklin Water	\$4.00	bottle	Killikanoon Shiraz \$		\$37.00	Carlton Dry	\$7.00		
Sparkling Mineral Water (250mL)	\$3.60	bottle	CLARE VALLEY, SA	40.00	άο 7 οο	Toohey's Extra Dry	\$7.50		
Sparkling Mineral Water (1L)	\$10.50	bottle	Pocketwatch Cabernet Sauvignon MUDGEE, NSW	\$8.90	\$37.00	Crown Lager	\$8.10		
Still Mineral Water (1L)	\$10.00	bottle				Corona \$9.1			
WINE LIST			MCLAREN VÁLE, SA			Boags Light \$6			
WINE LIST			WHITE	GLASS	BOTTLE	Heineken	\$9.00		
SPARKLING	GLASS BOTT		Moores Creek Sauvignon Blanc SOUTH EAST AUSTRALIA, SA	\$5.50	\$24.00				
Moores Creek Sparkling Brut Cuvee	\$5.50	\$23.00	Chain of Fire Sem/Sav/Blanc	\$5.75	\$24.00	SPIRITS			
HUNTER VALEY, NSW	· ·		MUDGEE, NSW	ψο., σ	Ψ2 1.00	STANDARD SPIRITS	\$6.15		
MUDGEE, NSW		\$32.50	Wild Oats Sauvignon Blanc	\$8.90	\$35.00	Johnnie Walker Red, Jim Beam Bourbon,			
		\$41.00	MUDGEE, NSW	40.00	400.00	Bundaberg UP Rum, Larios Gin, Karina Vodka	\$8.15		
			Pikorua Sauvignon Blanc MARLBOROUGH, NZ	\$8.90	\$36.10	PREMIUM SPIRITS			
Chandon Vintage Brut YARRA VALLEY, VIC		\$88.00	Ara Single Estate Pinot Gris		\$37.00	Jack Daniel's, Bombay Sapphire Gin, Johnny Walker Black, Bati Spiced Rum			
YARRA VALLEY, VIC			MARLBOROUGH, NZ						
			Fiore Moscato	\$7.90	\$36.00	DELUXE SPIRITS	\$8.15		
			MUDGEE, NSW			Cointreau, Bailey's, Frangelico, Drambuie, Kahlua, Midori			
We carry a vast range of premium wir available for your guests. Please spea Coordinator for pricing.						ADD MIXER	\$1.85		

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 Choose	1 from each category							
	STANDARD PACKAG	GE	UPGRADE 0	NE (\$4.00pp)		UPGRADE TWO (\$6.00pp)		
RED WINE	Moore's Creek Shira Chain of Fire Shiraz		Tyrrell's Brok Wild Oats M		Pocketwatch Cabernet Sauvignon Tyrrell's Hunter Valley Shiraz			
WHITE WINE	Moore's Creek Sauvi Chain of Fire Sem. S		Tyrrell's Brok Wild Oats Sa		Pocketwatch Pinot Gris Tyrrell's HV Semillon			
SPARKLING WINE	Moore's Creek Brut		Craigmoore Moore's Cre		Lois Blanc de Blanc Tyrrell's PNC Brut			
MOSCATO Charged on cor	nsumption per bottle	BOTTLE BEER UPG	GRADES Choice	of 2 to be served at	your event			
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) Choice of 3: Green Apple Mojito			\$195.00 per dispenser (5 litres, 50 serves) Choice of 3: Juicy Julep			
SPIRITS STATION & CHAMPAGNE TOWER		Classic Cosmopoli		Ginger Ale Mint Limeade				
Spirits station and champagne tower available on request, please speak to your Event Coordinator for more information.		Passionfruit Caprioska Tropical Iced Tea Sangria Classic			Lemon Mint Berry Blast Mai Tai Sparkling Cranberry			









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 GRAND SALON

The Grand Salon is an intimate space perfect for mid-sized events 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.









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.

FUNCTION ROOM CAPACITY

Function Room	Height	Area Size m²	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

CONFERENCING & AUDIO VISUAL

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

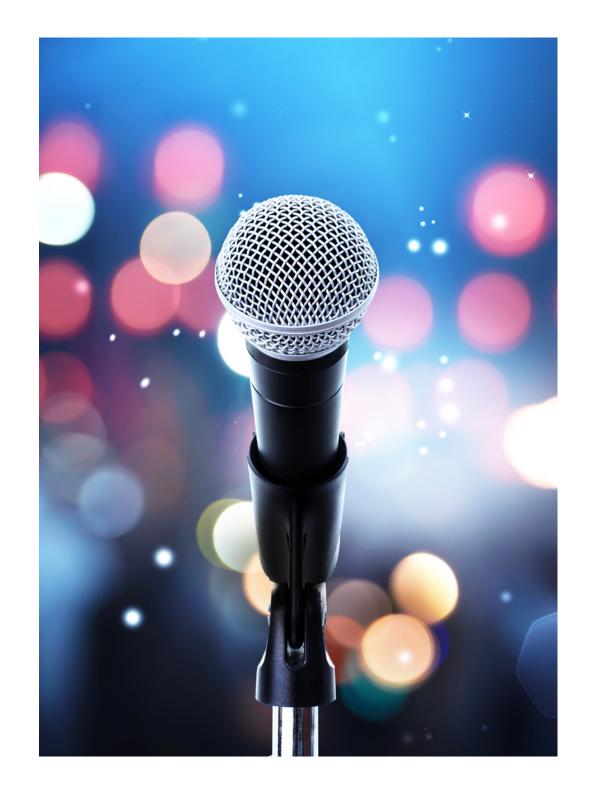
The following items are available as complimentary inclusions:

- 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
- o 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.