



THE EPPING CLUB
EVENTS COLLECTION

SCHOOL FORMALS

MONDAY-THURSDAY \$89.00 PER GUEST | FRIDAY-SUNDAY \$95.00 PER GUEST

- Complimentary room hire
- 5-hour event duration
- Large polished parquet dancefloor
- Round guest tables with white or black table linen
- Professional wait staff and banquet manager
- Grand entry with exclusive limousine drop off area
- Elegant sweeping staircase for private photographs
- Welcome mocktail on arrival
- 5-hour non alcoholic beverage package (includes mocktail, soft drinks, assorted juices)
- Professional DJ with full lighting display, your choice of music style
- Exclusively styled function room including themes, decorations and professionally printed personalised menus for guest tables
- Specialised audio visual package, including ceiling-mounted data projector and motorised screen, lectern and microphone, LED lighting
- Professional photographer to capture the evening
- Professional Event security
- Personal events specialist in school formals to assist you through the event planning process

BONUS OFFERS

10 parents or teachers complimentary

Served 3 course menu and non-alcoholic beverages

AND

Retro open photo booth with backdrop

With props and guest book for guest numbers 150+

Terms & conditions apply. Minimum numbers applies. 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

PLATTERS *choice of two items*

Salt and pepper squid, garlic aioli *(DF, Nut Free)*

Buffalo chicken wings, celery sticks and ranch dressing *(GF, Nut Free)*

Veal and pork meatballs, cooked in garlic, thyme, oregano and tomato passata *(GF, DF, Nut Free)*

Vegetable quesadilla *(Vegetarian, Nut Free)*

Chicken schnitzel slider, chicken, tomato, cheese and aioli *(Nut Free)*

Homemade vegetable spring rolls, sweet and sour sauce *(DF, Vegetarian, Nut Free)*

Chicken teriyaki, chicken skewer marinated in soy, honey and lemongrass served with teriyaki sauce *(GF, DF, Nut Free)*

Beef sliders, with lettuce, tomato, pickle and tomato sauce *(Nut Free)*

MAIN COURSE *choice of two items*

Chargrilled Sirloin 220gm, hand cut chips, seasonal greens and mushroom sauce *(GF, Nut Free)*

Kilcoy beef cheek, Dutch cream potato mashed, charred confit onion, pea tendrils and beef jus *(GF, Nut Free)*

Herb crusted barramundi, green peas, bacon and clams, saffron butter sauce and tendrils *(Nut Free)*

Chicken breast supreme, pumpkin mash, seasonal greens, chicken jus *(Nut Free, GF)*

Grilled chicken breast, Dauphinoise potato, glaze carrots and tarragon jus *(GF, Nut Free)*

Mix forest mushroom risotto with kale and chervil, parmesan and EVOO *(Nut Free, GF, Vegetarian)*

Atlantic salmon, chickpea puree, green peas and fish bacon, chive crème fraiche and lemon *(GF, Nut Free)*

Chermoula rub pork cutlet, spiced sweet potato mash, seasonal greens and grain mustard sauce *(GF, Nut Free)*

DESSERT STATION *choice of two items*

Delight your guests with a decadent display of desserts and sweets. Elegantly arranged as a surprise room reveal feature, this array of impressive treats will not only wow your attendees but allows more time for dancing and socialising – and less time seated. This is a very on trend option and all our formals love this choice as a way to add extravagance and style.

Lolly bar and donut wall is available as an optional extra. Ask your coordinator for more information.

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station for adults and teachers only

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

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 formal a truly wonderful night.

From concept to execution, The Epping Club's bespoke styling service can arrange everything for your formal.

The Epping Club offers their own in-house event styling team to create and personalize your own unique bespoke look.

- Table stylings designer
 - linens, glassware, charger plates and more
- Room styling and decorations
- Cakes
- Entertainment
- Floral décor
- Master of ceremonies
- Photobooths





THE BALLROOM

The Epping Club's Ballroom is a spectacular space configurable with partitions making it suitable for different size and format events.

With impressive chandeliers, high quality finishes and stylish, contemporary furnishing this space suits all your needs as a large community or charity event venue.

The Ballroom boasts four enormous in-ceiling projector screens perfect for room wide viewing. It is enhanced with a sophisticated AV offering to meet all your technical demands.

• 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 event space for birthday 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 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.



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.

