



THE EPPING CLUB
EVENTS COLLECTION

\$49.50pp BIRTHDAY PACKAGE

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

- Your choice of private terrace suite with designated use of adjoining outdoor balcony or intimate private function room
- Arrival grazing station – premium cheese, breads & dips arranged in a luxurious presentation
- 4 substantial canapes – tray served for 1 hour
- 5 hour duration with professional wait staff
- Large polished parquet dancefloor
- Cocktail lounge seating – high bar tables with stools, lounges, ottomans & funky couches
- Coloured inbuilt led lighting, microphone & LCD display panel
- Professional security allocated to your event
- Your cake will be cut and served on large platters

Plus the addition of ONE of the following:

- Professional disc jockey
- Retro open photo booth with backdrop, props and guest book

BEVERAGE OPTIONS

BEVERAGE TAB

(minimum pre-paid beverage spend of \$10.00 per person applies) Once your minimum spend has been reached you can decide to extend your beverage tab, or guests can then purchase their own beverages.

Terms & conditions apply. Minimum numbers and minimum beverage spend per person applies. Images are representative only.

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

CANAPE MENU

COLD CANAPES *choice of two included in package*

Zucchini, prosciutto, date, and gorgonzola involtini
(GF, Nut Free)

Caramelised onion and goats cheese tartlet
(Vegetarian, Nut Free)

Cured salmon, crème fraiche, Yarra Valley pearl,
micro herbs *(Nut Free)*

Seared beef crostini with onion relish and mustard
mayonnaise *(DF, Nut Free)*

Tomato, basil, and parmesan bruschetta
(Vegetarian, Nut Free)

Fresh watermelon, ricotta, sweet baby basil and
balsamic *(Vegetarian, Nut Free)*

Green peas, fetta, and mint crostini *(Vegetarian, Nut Free)*

Each additional cold canape is an extra \$4pp

HOT CANAPES *choice of two included in package*

Vegetable spring roll, Siracha mayonnaise *(Vegetarian, DF, Nut Free)*

Crispy silken tofu, soy and chili dressing, crispy shallot
(Vegan, GF, Nut Free)

Smoked salmon, leek, and brie cheese quiche *(Nut Free)*

Marinated chicken skewer, peanut sauce *(DF, GF)*

Steamed pork and prawn dim sims, soy sauce
(DF, Nut Free)

Berkshire pork belly, citrus infused apple puree,
crackling *(DF, GF, Nut Free)*

Crumbed mozzarella cheese stick, smoked tomato
relish *(Vegetarian, Nut Free)*

Wild mushroom arancini, truffle aioli
(Vegetarian, Nut Free)

Curry puff with house made chili jam
(Vegetarian, Nut Free)

Spinach, onion, potato and chickpeas fritters, tomato
and cucumber raita *(Vegan (Without Raita), GF, Nut Free)*

Each additional hot canape is an extra \$4pp

OPTIONAL UPGRADES

SAVOURY

1 option – additional \$7.50pp

2 options – additional \$12.50pp

3 options – additional \$17.00pp

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

Grilled lamb kebab, minted yoghurt dressing
(GF, Nut Free)

Fish taco, chili salsa and coriander sour cream
(Nut Free)

Smokey pulled pork sliders, Asian slaw and house
made BBQ sauce *(Nut Free, DF)*

Mix forest mushroom risotto, truffle oil and parmesan
cheese *(Vegetarian, Nut Free, GF)*

SWEET

Each additional sweet selection is an extra \$5.50pp

Classic pavlova *(GF, Nut Free)*

Lemon meringue tart *(Vegetarian, Nut Free)*

Cannoli with custard or chocolate mousse
(Vegetarian, Nut Free)

Coconut cream mousse cake *(Vegetarian, Nut Free)*

Mix fruit tart *(Vegetarian, Nut Free)*

Portuguese tart *(Vegetarian, Nut Free)*

Custard filled and chocolate dipped Profiterole
(Vegetarian, Nut Free)

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

*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, Fanta	\$4.75	buddy
Lift	\$5.10	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 VALLEY, 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

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

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 MUDGEE, NSW	\$9.40	\$39.00

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
Toohy's Extra Dry	\$7.50
Crown Lager	\$8.10
Corona	\$9.10
Boags Light	\$6.10
Heineken	\$9.00

SPIRITS

STANDARD SPIRITS

Johnnie Walker Red, Jim Beam Bourbon, Bundaberg UP Rum, Larios Gin, Karina Vodka	\$6.15
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PREMIUM SPIRITS

Jack Daniel's, Bombay Sapphire Gin, Johnny Walker Black, Bati Spiced Rum	\$8.15
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DELUXE SPIRITS

Cointreau, Bailey's, Frangelico, Drambuie, Kahlua, Midori	\$8.15
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ADD MIXER

	\$1.85
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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 celebratory needs.

The Ballroom boasts four enormous in-ceiling projector screens perfect for room wide viewing of your milestone birthday 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 birthday 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.



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.

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	500	400
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.



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.

