



YEAR 6 FAREWELLS

\$59.50 PER ADULT | \$49.50 PER CHILD

- 2 course seated dinner menu (add a 3rd course for \$6.00 per person)
- 4-hour soft drink beverage package (includes soft drinks, assorted juices and mineral water), adults have the option to purchase alcohol via the waitstaff
- 4-hour event duration and room hire
- Large polished parquet dance floor
- Round banquet guest tables with white or black table linen
- Professional wait staff and banquet manager
- Coloured inbuilt LED lighting in your function room
- Balloon table centrepieces in your choice of colours
- Professionally printed personalised menus for guest tables
- Specialised audio visual package, including ceiling-mounted data projector and motorised screen, lectern and microphone
- Personal Events Specialist to assist you through the event planning process

OPTIONAL EXTRAS

- Professional DJ from \$650
- Donut Wall from \$750
- Retro open photo booth with backdrop, props and guest book \$990

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

ADULTS 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, truffle pumpkin puree, crackling, watercress and apple salad *(Nut Free, GF)*

Smoked salmon, crème fraiche, citrus pickle daikon, Avruga caviar and herb oil (Cold) *(Nut Free, GF)*

Seafood ravioli, leek and fennel ragout, seafood bisque and baby herbs *(Nut Free)*

Pumpkin, goats cheese and herbs tortellini, pumpkin puree, and sage brown butter *(Vegetarian, Nut Free)*

Buffalo mozzarella, tomatoes, fresh basil, balsamic and EVOO (Cold) *(Nut Free, GF, Vegetarian)*

Antipasto plate, cured meat, grilled vegetable, feta cheese and salad *(Nut Free)*

Grilled asparagus, Parma ham, soft boiled egg, dukkah, puffed wild rice and shaved parmesan *(Nut Free, GF)*

Cauliflower soup, spiced cauliflower florets, truffle oil and herb croutons *(Vegetarian)*

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 *(GF, Nut Free)*

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 *choice of two items*

Pavlova, passion fruit curd, citrus salad, and wattle seed Chantilly *(GF, Nut Free)*

Coconut and lime pannacotta, poached apricot, sultanas and figs, honeycomb *(DF, GF, Vegan, Nut Free)*

Raspberry lamington, lavender soil, and raspberry cream *(Nut Free)*

Sticky date pudding, butter scotch sauce and vanilla ice cream *(Nut Free)*

Soft centred chocolate fondant, Dulce de leche, Vanilla ice cream *(Nut Free)*

Tiramisu, raspberry Anglaise *(Nut Free)*

Lemon and lime marshmallow, orange curd, raspberry sorbet and lemon balm *(GF, Nut Free)*

Vanilla bean crème brulee, berry compote *(GF, Nut Free)*

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea served with dessert

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

KIDS MENU

Freshly baked bread rolls with butter served to table

ENTRÉE – choose one

Mac and Cheese macaroni pasta, cheese sauce and freshly chopped parsley
(Nut Free)

Penne pasta Napoli sauce, parmesan cheese and freshly chopped herbs (Nut Free, Vegetarian)

Crumbed chicken tenders with aioli and healthy slaw salad (Nut Free, DF)

MAIN COURSE – choose one

Classic beef burger lettuce, tomato, onion, cheese, and tomato sauce served with chips and salad (Nut Free)

Grass fed beef rump steak with broccoli and gravy (Nut Free, GF, DF)

Coney Island hot dog with classic sauce and shoestring fries (Nut Free)

Original chicken parmigiana double smoked ham, Napoli sauce and cheese
(Nut Free)

DESSERT – choose one

Strawberry trifle (Nut Free)

Custard filled and Chocolate dipped Profiterole, fresh berries (Nut Free)

Miniature salted caramel and chocolate tartlets (Nut Free)

Tangy Melon and berries fruit salad with jelly and spiced syrup (Nut Free, DF, GF, Vegetarian)

Chocolate Cake with cream, fresh berries

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





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 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.

AUDIO VISUAL

The Epping Club is proud to support our 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



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.

