



THE EPPING CLUB
EVENTS COLLECTION

CHINESE WEDDINGS

MENU A – \$99 | MENU B – \$125 | MENU C – \$175

- 5 hour wedding reception
- 5-hour non alcoholic beverage package (soft drinks, assorted juices)
- Private bridal suite with ensuite & open air terrace
- Handcrafted french teas, freshly brewed coffee & chocolates
- Setting of your place cards & bomboniere
- Your choice of elegant table centrepieces (6 choices)
- Skirted & elevated bridal & cake tables
- Cutting & serving of your wedding cake
- Mirrored wishing well & mirrored seating chart
- Professional wait staff & banquet manager
- Personalised wedding consultant & stylist
- Spacious polished parquetry dance floor
- Grand sweeping staircase & open air terrace
- Complimentary onsite parking for bridal families with access to lift
- Specialised audio visual & inbuilt LED lighting
- Complimentary menu tasting for 6 guests
- Complimentary Tea Ceremony (conditions apply)

BEVERAGE OPTIONS

5-hour standard beverage package at \$20.00 per person

(Moore's Creek Brut Cuvee, Moore's Creek Shiraz, Moore's Creek Sauvignon Blanc, full strength & light draught beer)

OR

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.

Minimum numbers apply.

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

CHINESE WEDDING MENU

WEDDING BANQUET A (\$99)

Mix roast and BBQ platter

烧味拼盘

Chicken spring rolls served with Lea & Perrins sauce or sweet chili sauce (2x)

鸡肉春卷(2个) 配辣酱油 (隐汁) 或 甜辣酱

Chicken and corn soup

鸡蓉玉米汤

Cantonese style fried prawns (Har Lok)

干煎虾碌

Steamed Cone Bay barramundi with ginger and shallot

姜葱蒸盲鳧

Signature crispy chicken with Chinese five spice salt

招牌五香盐酥鸡

Signature fried rice with XO sauce

XO酱招牌炒饭

Chinese red bean soup with lily bulb and lotus seeds

莲子百合红豆汤

Fresh fruit platter

鲜果拼盘

WEDDING MENU B (\$125)

BBQ Suckling pig

烧乳猪

Prawn toast served with Kewpie wasabi mayonnaise

大虾吐司配丘比芥末蛋黄酱

Fish maw and seafood soup

鱼肚海鲜羹

Stir fry scallops with asparagus and XO sauce

XO酱炒带子

Steamed Cone Bay barramundi with ginger and shallot

姜葱蒸盲鳧

Signature crispy chicken with five spice salt

招牌五香盐酥鸡

Yong Chow fried rice

扬州炒饭

Chinese red bean soup with lily bulb and lotus seeds

莲子百合红豆汤

Fresh fruit platter

鲜果拼盘

WEDDING MENU C (\$175)

BBQ Suckling pig

烧乳猪

Stir fry scallops with asparagus and XO sauce

XO酱炒带子

Freshly steamed king prawns with chilli, soy, and shallot

豉椒蒸大虾

Braised shark fin soup and crab

蟹肉素翅羹

Braised lobster with ginger, garlic and shallot

and e fu noodle

姜葱龙虾烩伊面

Steamed Cone Bay barramundi with ginger and shallot

姜葱蒸盲鳧

Signature crispy chicken with Chinese five spice salt

招牌五香盐酥鸡

Yong Chow fried rice

扬州炒饭

Chinese red bean soup with lily bulb and lotus seeds

莲子百合红豆汤

Fresh fruit platter

鲜果拼盘

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 (250mL)	\$3.00	bottle
Still Mineral Water (1L)	\$10.00	bottle
Mother	\$6.60	can

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
T-Gallant Prosecco	\$7.50	

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
Chateau de Sours Bordeaux Rose BORDEAUX, FRA		\$49.00
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		\$37.00
Pocketwatch Cabernet Sauvignon MUDGEE, NSW	\$8.90	\$37.00
Robert Oatley Shiraz MUDGEE, NSW	\$9.40	\$43.00
Running with the Bulls Tempranillo BAROSSA, SA		\$49.00

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
Brown Brothers Moscato KING VALLEY, VIC		\$35.00

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
Peroni	\$8.65

SPIRITS

STANDARD SPIRITS

\$6.15
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

BEVERAGE UPGRADES

STANDARD PACKAGE – \$20.00pp

5-hour beverage package

(Moore's Creek Brut Cuvee, Moore's Creek Shiraz, Moore's Creek Sauvignon Blanc, full strength & light draught beer)

If you wish to upgrade your wedding beverage selections or add some additional personalised touches, the following options are available.

WINE UPGRADES

Choose 1 from each category \$6.00pp

RED WINE

Pocketwatch Cabernet Sauvignon
Tyrrell's Hunter Valley Shiraz
Wild Oats Merlot

WHITE WINE

Pocketwatch Pinot Gris
Tyrrell's HV Semillon
Wild Oats Savignon Blanc
Sparkling Wine
Lois Blanc de Blanc
Tyrrell's PNC Brut
Craigmoor Sparkling

BOTTLE BEER UPGRADES

Choice of 2 to be served at your event \$9.50pp

Crown Lager
Carlton Dry
Carlton Dry Lime
Tooheys Extra Dry
James Boag's Lager (Light)
Peroni Nastro
Heineken
Corona
Beck's
Stella Artois

MOSCATO *charged on consumption per bottle*

Fiore Moscato (White)	\$36
Fiore Moscato (Pink)	\$36
Brown Brothers Moscato (White)	\$38
Brown Brothers Moscato (Pink)	\$38

BOTTLED MINERAL WATER

Sparkling Mineral Water 1L	\$10
Still Mineral Water 1L	\$10

SPIRITS STATION & CHAMPAGNE TOWER

Spirits station and champagne tower available on request, please speak to your Event Coordinator for more information.

COCKTAIL STATION

\$295.00 per dispenser (5 litres, 50 serves)

Choice of 3:

Green Apple Mojito
Classic Cosmopolitan
Passionfruit Caprioska
Tropical Iced Tea
Sangria Classic

MOCKTAIL STATION

\$195.00 per dispenser (5 litres, 50 serves)

Choice of 3:

Juicy Julep
Ginger Ale Mint Limeade
Lemon Mint Berry Blast
Mai Tai
Sparkling Cranberry

SIGNATURE WEDDING COCKTAILS

If you wish to add a single signature cocktail served to your guests via tray service, please ask your Wedding Coordinator for further information.



THE BALLROOM

The Epping Club's Ballroom is a spectacular space configurable with partitions making it suitable for different size and format weddings. With impressive chandeliers, high-quality finishes and stylish, contemporary furnishings, this space is our most popular for weddings. The Ballroom boasts three enormous in-ceiling projector screens perfect for room wide viewing of same day wedding edits or video presentations. The Ballroom has natural lighting with full black out capability and is entirely pillar-less. This means every guest can see the head table, speeches and dance floor no matter where they are seated in the room. The Ballroom joins the Alfresco Terrace, a temperature-controlled verandah perfect for guests who wish to smoke or enjoy some fresh air. The Ballroom also has a dedicated, separate events kitchen under management of our Executive Chef ensuring your event is given the focus and priority it deserves.

- 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 cocktail parties and a fresh air breakout 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 adjoin both the Bridal Suite and Ballroom, however this is also an event space in its own right and a wonderful addition to your wedding celebrations.

If food is not being served on the Verandah some areas of this space can be designated for smoking as required. The Terrace is also an ideal place for wedding photography with a fresh, airy feel and the peace-of-mind of a covered roof.

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.



CONFERRING & 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 2020, 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

