



EVENTS WITH STYLE

\$55 PER PERSON (2 COURSES) | \$59 PER PERSON (3 COURSES)

- Grand sweeping staircase and open air terrace
- Alternate serve seated menu or buffet or cocktail canapé menu, including tea, coffee and chocolates
- 5-hour event duration (4-hour duration for lunch events) and room hire
- Large polished parquet dancefloor
- Round banquet guest tables or cocktail style furniture
- Professional wait staff and banquet manager
- Coloured inbuilt led lighting in your function room
- Elegant decorations for guest tables (6 choices available)
- Professionally printed personalised menus for guest tables
- Lectern and microphone
- Personalised LCD screen outside your function room to display your photo

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) 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.

SEATED MENU

PLEASE SELECT TWO ITEMS FROM EACH COURSE SERVED ALTERNATIVELY

Freshly baked bread rolls with butter served to table

Pre-dinner canapes for 30 minutes, Chef's choice \$4.00 per person (beverage option must be included)

ENTRÉE *choice of two items*

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

Beef carpaccio, semi dried tomatoes, pickle beetroot, croutons, wild rocket, and truffle mayonnaise (Cold) *(Nut Free)*

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) *(GF, Nut Free)*

Tuna carpaccio with sourdough, pistachio and olive crumble, baby capers and Salsa Verde (Cold) *(DF, GF)*

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

Crispy soft-shell crab, caramel chili glaze, mint coleslaw and chipotle mayonnaise *(DF, Nut Free)*

Lamb salad with peas, zucchini, olives and mint, feta cheese and EVOO (Cold) *(Nut Free, GF)*

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

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

MAIN COURSE *choice of two items*

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

Roasted chicken breast, carrot puree, roasted baby carrots with honey and dukkah, chicken jus *(GF, Nut Free)*

Baked herb crusted barramundi, lima beans, carrots, celery and potatoes, saffron fish broth *(Nut Free)*

Lamb curry with rice pilaf, tomato, cucumber and coriander raita, pappadam *(Nut Free)*

Malaysian chicken rendang, fragrant coconut rice, soft boiled egg, Asian pickled vegetables *(GF, DF, Nut Free)*

Kilcoy Estate beef cheek, wild rocket risotto, charred eschalot and baby spring onion, beef jus *(GF)*

Black Angus rump steak 220gm, Dauphinoise potato, seasonal vegetables and red wine jus *(GF, Nut Free)*

Salmon en croute, lemon and dill butter sauce, salad of rocket, fennel, pear and almond, white balsamic dressing

Cone bay barramundi, baby bok choy, braised shitake mushroom, soy broth and XO sauce *(GF, Nut Free, DF)*

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

DESSERTS *choice of two items*

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

Pistachio and polenta cake, macerated strawberries, crème Anglaise and praline (Warm)

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

Vanilla crème brulee, almond praline, strawberry compote, and biscotti

Opera cake with chocolate crumbs and chocolate mousse

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

Lemon and lime marshmallow, orange curd, almond praline, raspberry sorbet, and lemon balm

Pistachio crème puff, freeze dried raspberry and chocolate sauce

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

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

BUFFET MENU

Freshly baked bread rolls with butter served to table
Pre-dinner canapes for 30 minutes, Chef's choice \$4.00 per person (beverage option must be included)

SALADS *choice of four included in package*

Beetroot salad with goats cheese, orange segments, walnuts and dressed with sumac and honey dressing
(GF, Vegetarian)

Waldorf salad with green apple, grapes, celery, walnut, sultanas and green lettuce (DF, GF, Vegetarian)

Saffron Israeli cous cous, dried apricot, sultanas, coriander, parsley, cumin and smoked paprika
(DF, Vegan, Nut Free)

Watermelon salad with Spanish onion, fetta, mint and pomegranate molasses (GF, Nut Free, Vegetarian)

Zucchini and spinach salad with pumpkin seeds, mint and almond, olive and balsamic vinaigrette
(GF, DF, Vegan)

Baby gem Caesar, remoulade, and herb croutons
(DF, Vegetarian, Nut Free)

Sweet potato salad with sultanas and fresh herbs, smoked paprika, thyme and eschalot dressing
(Vegan, GF, DF, Nut Free)

Three beans salad with coriander and Spanish onion, garlic and Dijon vinaigrette (GF, DF, Vegetarian, Nut Free)

Classic potato salad with bacon, eggs, capers, gherkins and shallots (DF, GF, Nut Free)

Curried tahini pasta salad with semi dried tomato, green peas, English spinach and fresh herbs
(DF, Nut Free, Vegetarian)

Each additional salad is an extra \$3.50pp

MAIN COURSE *choice of two included in package*

Roast beef with honey roasted root vegetables, beef jus (GF, DF)

Grilled salmon belly with Teriyaki sauce (DF, Nut Free)

Eggplant Zaalouk, cooked in tomato, garlic, cumin and paprika (Vegetarian, GF, DF)

Potato and egg curry in a Balti sauce (Indian Vegetarian, Nut Free, DF, GF)

Garlic and black pepper beef stir-fry with capsicum, carrots, and Spanish onion (GF, DF, Nut Free)

Roast pork with crackling and honey mustard sauce (GF, Nut Free)

Home style chicken curry cooked in garlic, onion, ginger, and mild spices (GF, DF, Nut Free)

Steamed barramundi, baby bok choy, shitake mushroom with soy and ginger (GF, DF, Nut Free)

Classic chicken pie top with buttery short crust (Nut Free)

16-hour braised lamb with green olives, coriander, sumac, preserved lemon, and Greek yoghurt
(Nut Free, GF)

Each additional main course is an extra \$7.50pp

SIDE DISHES *choice of two included in package*

Roast potato with garlic, rosemary and paprika (GF, Vegetarian)

Cauliflowers in Mornay sauce (Nut Free, Vegetarian)

Buttered seasonal greens with almonds and raisins (Vegetarian, GF)

Creamy mashed potato, chives (GF, NF, Vegetarian)

Steamed Jasmine rice

Each additional side dish is an extra \$2.50pp

DESSERT *choice of two included in package*

Mini lemon meringue tart

Mini Pavlova with kiwi and strawberry, Chantilly cream (GF, Nut Free)

Vanilla crème brulee (GF, Nut Free)

Mini cannoli filled with chocolate and custard

Mini mix fruit tartlet

Gianduja chocolate with orange curd

Assorted mini cakes

Each additional dessert is an extra \$6pp

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

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

CANAPE MENU

COLD CANAPES *choice of four 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 four 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
Moores 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

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

SPIRITS

STANDARD SPIRITS

\$6.15
Johnnie Walker Red, 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



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 BOARDROOM

The Epping Club's Boardroom is an impressive space to entertain and celebrate. As much suited to a intimate dinner as it is to a private, cocktail party this is a versatile and luxurious room.

With plush décor, high-quality finishings, dramatic lighting and adjoining the open air Terrace Verandah this event space is designed to wow.



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 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.

CONFERENCING & 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





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.

