



THE EPPING CLUB
EVENTS COLLECTION

WAKES & MEMORIALS

FROM \$39.50 PER PERSON

- 3-hour event duration
- Cocktail style furniture with comfortable lounges and chairs, soft background music (optional)
- Continuous tea & coffee service for event duration
- Your choice from 3 set menus

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.

WAKE PACKAGES

WAKE MENU A – \$39.50pp

Freshly baked scones with fresh whipped cream and seasonal fruit jam *(Nut Free)*

Assorted sandwiches and wraps *(Nut Free)*

Chicken teriyaki skewer *(GF, DF, Nut Free)*

Assorted mini pies *(Nut Free)*

WAKE MENU B – \$45.50pp

Mini sausage rolls *(Nut Free)*

Assorted mini quiche *(Nut Free)*

Assorted sandwiches and wraps *(Nut Free)*

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

Assortment of mini cakes *(Nut Free)*

WAKE MENU C – \$49.50pp

Freshly baked scones with fresh whipped cream and seasonal fruit jam *(Nut Free)*

Roasted pumpkin and fetta frittata *(GF, Nut Free)*

Assorted sandwiches and wraps *(Nut Free)*

Salt and pepper squid with chipotle mayonnaise *(Nut Free, DF, GF)*

Assorted mini pies and quiche *(Nut Free)*

Assortment of danishes *(Nut Free)*

WAKE MENU UPGRADES *per large platter, suitable for 10 people*

Seasoned Wedges with sour cream and sweet chili *(Nut Free)* \$32

Fish and Chips with house made tartare sauce *(DF, Nut Free)* \$65

Fresh seasonal fruit platter \$65

Cheese platter with quince paste, dried fruits, nuts and Lavosh \$75

Prawn twister, lemon aioli *(Nut Free)* \$80

Buffalo chicken wings with ranch dressing *(Nut Free)* \$85

Assorted Nori and nigiri *(Nut Free, DF)* \$85

Salt and pepper squid, chipotle mayonnaise *(Nut Free, DF, GF)* \$90

VEGETARIAN MENU OPTIONS

Vegetable samosas with mint and tamarind chutney *(Nut Free)*

Vegetable spring rolls with sweet chilli mayonnaise *(Nut Free, DF)*

Assorted vegetarian quiche *(Nut Free)*

Vegan falafel with romesco sauce *(GF, DF, Nut Free)*

Mushroom arancini, lemon aioli *(Nut Free)*

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

Please speak to your coordinator for room hire rates.

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 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
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
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



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.

