



THE EPPING CLUB
EVENTS COLLECTION

CELEBRATING CULTURAL EVENTS

ADULT \$89.50 PER PERSON | CHILD (2-12 YRS) \$55.00 PER PERSON
WORKING GUEST \$70.00 PER PERSON

- 5 hour event
- Round banquet tables seating 10 guests per table,
- Standard events chairs, cutlery, crockery, glassware, and gift table
- Professional wait staff and banquet manager
- Spacious polished parquet dance floor (optional)
- Grand sweeping staircase and open air terrace areas for photographs
- Private bridal suite with ensuite, full length mirror and open air terrace (1 hour access prior to starting time)
- Exquisite 3 course menu by Urban Tadka including canapés (2), sharing entrée platters (4), main course buffet (5) and dessert (2), hand crafted French tea, freshly brewed coffee & chocolates
- 5 hour unlimited non-alcoholic beverage package
- Private menu tasting for 2 adults with Urban Tadka
- Audio visual package – microphone and podium, coloured led lighting in your room, data projector and screen
- Complimentary onsite parking with access to lift
- Elegant candle style centrepiece (6 options available)

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.

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

MENU

CANAPES

Choice of 2 items

VEGETARIAN

Paneer & Corn Tarts
Spicy Mushroom Shell
Mash & Cheese Toasties

NON-VEGETARIAN

Chicken Keema Toasties
Lamb Mince & Peas Vol au Vents
Chicken Tikka Shell
Prawn Twister (*additional cost*)

ENTREE

*Choice of 4 items, served to tables
Choose 2 Veg & 2 Non-Veg OR 4 Veg*

VEGETARIAN

Papdi Chat
Cockail Samosa (*Cheese, peas & jalapeño*)
Hara Bhara Chaman
Paneer Haryali Tikka
Gobhi Salt & Pepper
Mash & Cheese Balls
Mini Pakora Bites
Chinese Veg Dumplings

NON-VEGETARIAN

Murgh Tikka
Lakhnawi Seek
Murgh Malai Tikka
Achari Methi Tikka
Chicken, Ginger & Cheese Croquettes
Lamb, Ginger & Cheese Croquettes
Machi Patrani
Amritsari Machi
Machi Orlay
Zatar Prawns (*additional cost*)
Salt & Pepper Prawns (*additional cost*)

MAIN COURSE

*5 Main Dishes, served on a buffet
Choose 2 Veg, 2 Non-Veg & Daal OR All Veg*

VEGETARIAN

Kadhai Paneer
Bharwan Malai Kofta
Palak Paneer Tadka
Aloo Baingan Chatpatte
Jalfrezi Subzi
Mushroom Do Piazza
Matar Methi Malai Mushroom OR Paneer

Patiala Baingan
Aloo Gobhi
Zafrani Bhindi Do Piazza
Daal Makhani Bukhara
Daal Tadka Makhani
Pindi Channa Masala
Chilli Garlic Soya

NON-VEGETARIAN

Murgh Lababdar
Murgh Kali Mirch
Murgh Chettinad
Murgh Mughlai (*Butter Chicken*)
Lamb Do Piazza
Lamb Saag
Rarra Lamb
Goat Thekha Masala
Bengali Machi (*Fish*)
Machi Koliwada (*Fish*)
Prawns Garlic Masala (*additional cost*)
Prawns Malabari (*additional cost*)

EXTRAS

Included in Buffet

Dips & Condiments
Plain Naan & Plain Roti
Indian Salad
Cucumber Raita
Rice

DESSERT

Choice of 2 items

Rabri & Gulab Jamun
Assorted Kulfi (*additional cost*)
Kesar Kheer Shots
Gajjar Ka Halwa in Tarts
Moong Dal Halwa in Tarts
Pan Masala in Mini Tarts
Hand Crafted French Tea,
Freshly Brewed Coffee & Chocolate

*Western Plated Desserts available
(\$3.50 per person, speak to your coordinator)*

*Urban Tadka can customise to suit your requirements.
Any requests for special dietary requirements
can be catered for.*

*Offering a vast range of quality Indian grills, tandoori,
curries and tapas selections, Urban Tadka promises the
highest quality ingredients and finest flavour.*

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
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 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.

AUDIO VISUAL

The Epping Club is proud to support our corporate 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





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.

