



\$55 CHRISTMAS PACKAGE

INCLUSIONS

4 hour Duration and Room Hire

2 Course Alternate Serve Menu OR Buffet OR Cocktail Canapé Menu
(add dessert for \$5.50 per person) including Teas, Freshly Brewed Coffee & Chocolates

Christmas Centrepieces

1 x Mixed Wine Hamper to be used as Raffle Prize (valued at \$120.00 each)

Professional DJ

Professional Wait Staff & Banquet Manager

Staging & Service Staff

Spacious Polished Parquetry Dance Floor

Grand Sweeping Staircase & Open Air Terrace

Specialised Audio Visual & Inbuilt LED Lighting

SPECIAL OFFER

**COMPLIMENTARY CANAPÉS INCLUDED WITH A
BEVERAGE PACKAGE**

Terms & Conditions Apply. Minimum 60 Adult Guests
Valid for Monday - Friday Lunch Bookings Only.
Valid till December 2017. Applies to new bookings only

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

CHRISTMAS SEATED MENU

PLEASE SELECT TWO ITEMS FROM EACH COURSE SERVED ALTERNATIVELY

2 Course Menu Accompanied with Freshly Baked Bread Rolls served with Balsamic, Olive Oil, Sea Salt & Butter

3 Course Menu additional \$5.50 per person

ENTREE

PUMPKIN AND SPINACH RISOTTO
with Baked Asparagus And Red Pepper Sauce

SEAFOOD RISOTTO
with Roasted Vine Tomato and Buttered Prawn

GOAT CHEESE, RED PEPPER, BABY TOMATOES AND GLOBE ARTICHOKE TART
with Salsa Verde

ANTIPASTO PLATE
with Cured Meats, Grilled Vegetables, Marinated Olives Rustic Bread And Dips

DUKKAH LAMB
with Char Grilled Vegetables, Fennel Seed Dressing

FIVE SPICE DUCK, VERMICELLI NOODLES, CRISPY VEGETABLE
wrapped In Rice Paper Rolls and Sesame Dressing

CRAB, PRAWNS AND AVOCADO SALAD
with Chili Lemon Dressing

CAJUN CHICKEN AND VEGETABLE TART
with Harissa Aioli and Balsamic Glace

DUCK AND CARAMELIZED ONION RAVIOLI
with Olive Tomato Passata

HERB AND POTATO GNOCCHI
with Three Bean in Mild Curry Sauce

MAIN COURSE

SLOW COOKED LAMB SHANK
on Roasted Garlic Mash Potato With Pan Jus

MOROCCAN SPICE CHICKEN SUPREME
with Creamy Risoni And Chunky Tomato Sauce

THYME INFUSED LAMB RUMP
with Parsley Potato Mash, Juniper Berry Jus

GRILLED SCOTCH FILLET
on Hand Cut Chips, Forest Mushroom, Eschalot, Port Wine Jus

VEAL ON THE BONE
with Roasted Sweet Potato Mash With Creamy Green Pepper Corn Sauce

MAPLE PORK CUTLET
with Roasted Khumera Wedges, Pan Fried Apple and Creamy Mustard Sauce

HERB CRUSTED BARRAMUNDI
with Roasted Chat, Spinach and Pepper Mayonnaise, Salad and Preserved Lemon Olive Oil

CRISP SALMON
on Crushed Butter Desiree, Lime and Caper Beurre Blanc, Watercress Salad

SPINACH AND CHEESE STUFFED CHICKEN
on Cracked Pepper Risotto, Crème of Sun-Dried Tomato

STUFFED MUSHROOM
on Asparagus and Rocket, Brie and Walnut Dressing

DESSERT

PYRAMID OF WHITE AND DARK CHOCOLATE
with Macerated Strawberries

WARM CHOCOLATE HAZELNUT PUDDING
with Chocolate Fudge Sauce, Double Whipped Cream

SUMMER BERRY TORTE
with Passion Fruit Coulis

VANILLA BEAN CRÈME BRULEE
with Candied Pistachio And Almond Biscotti

WARM STICKY DATE PUDDING
with Butterscotch Sauce

BAKED LEMON TORTE
with Raspberry and Passion Fruit Coulis

APPLE AND ALMOND FLAN
with Macadamia Nut Ice Cream

TIRAMISU WHITE CHOCOLATE CHEESECAKE
with Mango Compote

OR

DESSERT TASTING PLATTER
(Your choice of 3 selections, 2 desserts per person)

Pistachio Mousse Cups, Mango Charlotte, Apple and Raspberry Crumble, Chocolate Mousse Cups with Chocolate Wafer, Custard Filled Mixed Fruit Tarts, Tiramisu Cups, Raspberry Mousse Sponge, Mixed Berry Trifle



CHRISTMAS BUFFET MENU

Includes Freshly Baked Bread Rolls served with Balsamic, Olive Oil, Sea Salt & Butter



ANTIPASTO PLATTER

Capsicums, Mushrooms, Tomatoes, Eggplant,
Spanish Onion and Fetta

SALADS

YOUR CHOICE OF 4

Garden Salad

Greek Salad

Coleslaw Salad

Smoked Chicken Caesar Salad

Sweet Potato with Rocket, Pinenuts and
Moroccan Spice Dressing

Potato with Spanish Onion and Mustard
Mayonnaise

Beetroot with Lemon Pepper and Dill
Vinaigrette

Rocket, Pear and Parmesan Cheese with
Balsamic Honey Glaze

Pasta with Sun-Dried Tomato, Olives and
Rocket with Basil Pesto

HOT DISHES

YOUR CHOICE OF 2

Grilled Chicken with Mild Creamy Moroccan Pepper
Sauce

Slow Roast Beef with Sautéed Mushroom, Merlot Jus

Grilled Barramundi Fillets with Sautéed Spinach and
Lime Caper Beurre Blanc

Shepherd's Pie

Butter Chicken with Mild Herbs and Spices

Beef and Vegetables in Garlic Black Bean Sauce

Chicken Stir Fry Noodles in Light Soya Sauce with
Asian Vegetables

Sweet and Sour Pork

Penne Pasta and Roasted Vegetable Gratin

Seafood Medley in Champagne Sauce

Lamb and Root Vegetable Pie

Roast Pork with Apple Mustard Sauce

Herb and Potato Gnocchi with Broadbeans and
Napolitana Sauce

SERVED WITH

Steamed Jasmine Rice

Chat Potatoes with Bacon and Parmesan

Steamed Greens in Herb Butter

DESSERT

ALTERNATE SERVED DESSERT (SELECT 2) OR
DESSERT TASTING PLATTER

Pyramid Of White And Dark Chocolate,
Macerated Strawberries

Warm Chocolate Hazelnut Pudding,
Chocolate Fudge Sauce, King Island Cream

Summer Berry Torte, Passion Fruit Coulis

Vanilla Bean Crème Brulee, Candied Pistachio
and Almond Biscotti

Warm Sticky Date Pudding, Butterscotch
Sauce

Baked Lemon Torte, Raspberry and Passion
Fruit Coulis

Apple and Almond Flan with Macadamia Nut
Ice Cream

Tiramisu, Vanilla Bean Anglaise, Almond
Biscotti

OR

DESSERT TASTING PLATTER
(Your choice of 3 selections, 2 desserts per
person)

Pistachio Mousse Cups, Mango Charlotte,
Apple and Raspberry Crumble, Chocolate
Mousse Cups with Chocolate Wafer, Custard
Filled Mixed Fruit Tarts, Tiramisu Cups,
Raspberry Mousse Sponge, Mixed Berry Trifle

TEA, COFFEE AND CHOCOLATE



CHRISTMAS CANAPÉ MENU

PLEASE SELECT 6 HOT AND 6 COLD DISHES

COLD

- Peppered Wagyu Beef on sweet onion mustard relish
- Brie and Roasted Pumpkin Croutes (V)
- Avocado and Cream Cheese mousse with crispy pancetta on a spoon
- Goats Cheese and Chive Tartlet (V)
- A Selection of Nori Rolls with Soya Sauce and Wasabi
- Peppered Lamb on Pumpkin Garlic Grissini
- Tomato Olive and Basil Bruschetta (V)
- Smoked Salmon with Cream Cheese on pumpkinickel
- Bloody Mary Oyster Shooters
- Smoked Chicken Caesar Salad in Noodle Box
- Crispy Vegetable Rice paper rolls with sesame soya dressing
- Tandoori chicken and spinach Tortilla wraps with cucumber chilli raita

HOT

- Assortment of Mini Quiches
- Tempura Fish and Chips in Butcher Paper
- Spinach Onion and Potato fritters with minted Yogurt Raita (V)
- Chicken Satay with Peanut Sauce
- Italian Meat Balls with Herb Provencale
- Grilled Vegetable Pita Pizza
- Grilled Lamb Kebabs with Tomato Chilli Salsa
- Mini Vegetable Spring Rolls with sweet and sour sauce (V)
- Crumbed Chicken Tenders with Garlic lime Aioli
- Steamed Pork Buns with ginger shallot dressing
- Steamed Prawn Dim Sims with soya mirin
- Fried Panko Calamari Rings with lemon pepper mayo

OPTIONAL EXTRAS

- NOODLE BOXES - 1 box per person
\$9 PER PERSON - Minimum Guest numbers required
- Beer Battered Fish and Chips
- Chicken Schnitzel and Chips
- Wild Mushroom Risotto with Shaved Parmesan
- Singapore Stir Fried Noodles with Asian Green
- Thai Beef Salad
- Chicken Caesar Salad
- Pork and Vegetable Fried Rice
- Biryani with your choice of Lamb, Chicken or Vegetable

SHARING PLATTERS

EACH SERVING PLATTER SERVES APPROXIMATELY 10 PEOPLE

- Australian Cheese Platter with Dried Fruit, Nuts and Crackers \$95 per platter
- Seasonal Fruit Platter with Fresh Strawberries \$60 per platter
- Vegetable Crudités with Assorted Dips and Lavosh Breads \$65 per platter
- Grilled Vegetable Antipasto Platter with Ciabatta Bread \$80 per platter
- Buffalo Devil Wings served with Peri Peri Sauce \$65 per platter
- Bowls of Chips \$4 per person
- Bowls of Potato Wedges served with Sour Cream and Sweet Chilli \$4 per person

CARVERY STATION

- \$16 PER PERSON
Minimum Guest numbers required
SELECT 2
- Roast Leg of high Country Lamb with Rosemary and Garlic served with Minted Jus
- Moisture Infused Roast Pork with Apple Sauce, Mustard and Onion Jus
- Roast of Beef Striploin with Horseradish and Red Wine Reduction
- Served on a selection of baguettes, white and wholegrain sourdough rolls and condiments.



BEVERAGES LIST

ALL PRICES ARE INCLUSIVE OF GST. WINES SUBJECT TO AVAILABILITY

SOFT DRINKS & JUICES

	GLASS	JUG
Coca Cola, Sprite, Diet Coke, Lift	\$2.75	\$9.95
Coca Cola, Sprite, Diet Coke, Lift, Fanta	\$3.55	<i>buddy</i>
Orange, Apple, Pineapple Juice	\$2.50	\$10.50
Cascade Ginger Beer	\$3.60	<i>bottle</i>
Cascade Light Ginger Beer	\$3.60	<i>bottle</i>
Mount Franklin Water	\$3.50	<i>bottle</i>
Sparkling Mineral Water (250ml)	\$3.50	<i>bottle</i>
Sparkling Mineral Water (1L)	\$9.50	<i>bottle</i>
Still Mineral Water (1L)	\$9.50	<i>bottle</i>

WINE LIST

SPARKLING	GLASS	BOTTLE
Moores Creek Sparkling Brut Cuvee HUNTER VALEY, NSW	\$5.20	\$5.20
Craigmoor Sparkling MUDGEE, NSW	\$7.90	\$30.50
Yellowglen Yellow BAROSSA VALLEY, SA		\$33.60
Tyrrell's Pinot Noir Chardonnay Brut HUNTER VALLEY, NSW		\$41.00
Chandon Vintage Brut YARRA VALLEY, VIC		\$51.00

We carry a vast range of premium wine and beer options available for your guests. Please speak with your Wedding Specialist for pricing.

WINE LIST

RED	GLASS	BOTTLE
Moores Creek Shiraz SOUTH EAST AUSTRALIA, SA	\$5.20	\$20.50
Chain Of Fire Cabernet Shiraz MUDGEE, NSW	\$5.70	\$22.00
Peter Lehman Cabernet Merlot BAROSSA VALLEY, SA	\$6.90	\$24.80
Pocket Watch Cabernet Sauvignon MUDGEE & FRANKLAND RIVER, NSW	\$8.00	\$33.60
Killikanoon Shiraz CLARE VALLEY, SA		\$35.50
Vasse Felix Cabernet Merlot MARGARET RIVER, WA		\$42.00
WHITE	GLASS	BOTTLE
Moores Creek Sauvignon Blanc SOUTH EAST AUSTRALIA, SA	\$5.20	\$20.50
Chain Of Fire Sem/Sav/Blanc MUDGEE, NSW	\$5.70	\$22.00
Wild Oats Sauvignon Blanc MUDGEE, NSW	\$7.90	\$32.50
Matua Valley Sauvignon Blanc HAWKES BAY, NZ	\$7.90	\$32.50
Pocket Watch Pinot Gris ADELAIDE HILLS, SA	\$8.00	\$33.60
Vasse Felix Semillon MARGARET RIVER, WA		\$44.00
Tyrrell's Old Winery Chardonnay HUNTER VALLEY, NSW	\$7.20	\$24.80

BEER LIST

TAP	
Cascade Premium Light Middy	\$3.90
Victoria Bitter Middy	\$4.10
Toohey's New Middy	\$4.10
Pure Blonde Middy	\$4.40
BOTTLED	
Carlton Dry	\$5.90
Toohey's Extra Dry	\$6.30
Crown Lager	\$7.10
Corona	\$7.90
Boags Light	\$5.25
Heineken	\$7.90
Bulmbers Cider	\$6.30

SPIRITS

READY TO DRINK	
Jim Beam White	\$10.25
Smirnoff Black Ice	\$10.25
Mother (Energy Drink)	\$5.80
STANDARD SPIRITS	
Johnnie Walker Red, Jim Beam Bourbon, St Remy Brandy, Cruzan Rum, Larios Gin, Karina Vodka	\$5.75
PREMIUM SPIRITS	
Wild Turkey Bourbon, Jack Daniel's, Bacardi, Souther Comfort, Malibu, Canadian Club	\$6.80
DELUXE SPIRITS	
Cointreau, Bailey's, Frangelico, Drambuie, Kahlua, Midon, Tia Maria, Chivas Regal	\$7.85

