



# \$75 LUNCH WEDDINGS

## INCLUSIONS

- 4 Hour Wedding Reception
- Pre Lunch Drinks & Canapés Served On Arrival
- Private Bridal Suite With Ensuite & Open Air Terrace
- Indulgent 2 Course Alternate Menu
- Handcrafted French Teas, Freshly Brewed Coffee & Chocolates
- 4 Hour Beverage Package
- Stylish Tiffany Chairs
- Setting Of Your Place Cards & Bomboniere
- Your Choice Of Elegant Table Centrepieces
- Skirted & Elevated Bridal & Cake Tables
- Cutting & Serving Of Your Wedding Cake
- 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

Terms & Conditions Apply  
 Minimum 100 Adult Guests  
 Valid for 2017 Weddings

Tel: (02) 9876 4357 | [www.eppingclubevents.com.au](http://www.eppingclubevents.com.au) | [events@eppingclub.com](mailto:events@eppingclub.com)

# WEDDING MENU

PLEASE SELECT TWO ITEMS FROM ENTRÉE AND MAIN OR MAIN AND DESSERT  
SERVED ALTERNATIVELY

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

## ENTREE

KILCOY ESTATE SPICED BEEF  
served with Cucumber, Onion, Goats Cheese  
Mousse & Leaves

FREE RANGE PRESSED CHICKEN PAVE  
with Rockmelon, Seared Cauliflower &  
Mesclun Leaves

RARE BEEF CARPACCIO  
with Classic Rocket, Parmesan & Balsamic

BERKSHIRE PORK KNUCKLE TERRINE  
with Caramelised Apples, Garden Leaves &  
Piccalilli Dressing

YELLOW FIN CONFIT TUNA  
served with Labne, Tomatoes & Gremolata  
Bread Crumbs

SPINACH & RICOTTA TORTELLINI  
served with Pomodoro Ragu & Shaved  
Parmesan

POTATO GNOCCHI  
with Spinach, whipped with Ricotta & Truffle  
Butter

HEIRLOOM TOMATO & BOCONCINI TART  
served with Green Olives, Fire Roasted  
Capsicum & Thai Basil

SMOKED SALMON  
served with Cucumber, Goat's Cheese Mousse,  
Scorched Onion & Shaved Garden Vegetables

VEGETARIAN CARPACCIO  
served with Pickled Cucumber, Garden Bits &  
Soft Cheese

## MAIN COURSE

ROASTED SOUTHERN HIGHLANDS CHICKEN  
served Roasted Vegetables, Parsley Vinaigrette  
& White Wine Jus

SLOW COOKED KILCOY BEEF CHEEK  
served with Silk Mashed Potato, Confit Pearl  
Onions & Beef Jus

KILCOY ESTATE BEEF RUMP  
with Sweet Potato & Potato Fondant,  
Watercress & Signature Red Wine Jus

BERKSHIRE PORK LOIN  
served with Cauliflower, Roast Beets, Apple Gel  
& Juniper Jus

BRAISED JUNEE LAMB RUMP  
served on Buttered Mashed Potato,  
Caramelised Onions & Braising Juices

FREE RANGE CHICKEN BREAST  
served on Bubble & Squeak Potato, Bacon Jam  
& Proper Chicken Gravy

HERB CRUSTED BARRAMUNDI  
served on Pumpkin Puree, Leaves & Butter  
Sauce

POACHED TASMANIAN SALMON  
in Cold Olive Oil; Shaved & Dressed Garden  
Vegetables & Herb Cultured Cream Cheese

BAKED TASMANIAN SALMON  
served with Chorizo, Artichoke & Kohlrabi

## DESSERT

PROPER BAKED OREO CHEESECAKE  
with Pecan & Maple Syrup

MANGO CHARLOTTE  
with Coconut Milk Crumbs & Cherry Gel

THE CHOCOLATE MESS  
Brownie served with Chocolate Mousse, Salted  
Caramel & Chocolate Bits

WARM STICKY DATE PUDDING  
served Caramel Sauce

LEMON TORT  
with Blueberry Gel & White Chocolate

SIGNATURE BREAD & BUTTER PUDDING  
served with Vanilla Custard

MILK CHOCOLATE & COCONUT MOUSSE  
served with Cherry & Coconut Rocks

WARM CHOCOLATE HAZELNUT PUDDING  
served with Rich Chocolate Sauce



# 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

	GLASS	BOTTLE
<b>SPARKLING</b> Moore's 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

	GLASS	BOTTLE
<b>RED</b> Moore's 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
<b>WHITE</b> Moore's 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
<b>BOTTLED</b> 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

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



# The Epping Club- Bespoke Event Styling

**FROM CONCEPT TO EXECUTION, THE EPPING CLUB'S BESPOKE STYLING SERVICE CAN ARRANGE EVERYTHING FOR YOUR WEDDING DAY**

The Epping Club offers their own in-house wedding and event styling team to create and personalize your own unique bespoke look

Table stylings

designer linens, glassware, charger plates and more

Wedding Cakes

Wedding Cars

Entertainment

Floral Décor

Wedding Ceremonies

Bomboniere

Wedding Stationary

Master of Ceremonies

Photobooths