



\$89 Wedding Package

INCLUSIONS

- 5 Hour Wedding Reception
- Pre Dinner Drinks and Canapés served on arrival (included in 5 hour duration)
- Private Bridal Suite with Ensuite and Open Air Terrace
- 3 Course Alternate Menu including tea, coffee and chocolates
- 5 Hour Beverage Package (Draught Beer, Bottled Red and White Wine, Sparkling Wine, Soft Drink, Juice)
- Stylish Tiffany Chairs (Gold, Silver, Black or White)
- Setting of your Place Cards and Bomboniere at your instruction
- Select from a Collection of Elegant Table Centrepieces for Guest Tables and Bridal Table
- Professional Master of Ceremonies (includes pre-wedding meeting)
- Skirted and Elevated Bridal and Cake Table
- Cutting and Serving of Your Wedding Cake
- Professional Wait Staff and Banquet Manager
- Personalised Wedding Consultant and Stylist
- Spacious Polished Parquetry Dance Floor
- Grand Sweeping Staircase and Open Air Terrace areas for Photographs
- Complimentary Onsite Parking for Bridal Families with Access to lift
- Specialised Audio Visual and Inbuilt LED Lighting

Complimentary overnight stay at a 5 star hotel

Terms and conditions apply. Minimum 100 Adult Guests.
\$89 per person offer applies to new bookings only. Offer valid for 2017 Weddings only
For 2018 prices, please speak to your events specialist

Events
The Epping Club

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

\$89 Wedding Menu

PLEASE SELECT TWO ITEMS FROM EACH COURSE TO BE SERVED ALTERNATIVELY
On arrival chef's selection of hot and cold canapés served with pre dinner drinks.
selection of freshly baked breads served with balsamic, olive oil, sea salt and butter.

ENTRÉE

TART OF MARINATED ARTICHOKE
Cherry Tomatoes with Goats Cheese
and Spinach (V, NF)

SALAD OF PRAWNS, CRAB AND AVOCADO
served with a Mild Chilli Lime Drizzle (GF, NF)

TART OF CAJUN CHICKEN
with Roasted Vegetables served on a bed of
Rocket with a Honey Balsamic Glaze

DUKKAH MARINATED LAMB SALAD
with Grilled Vegetables, Sweet Potato Crisps,
Roasted Fennel Seed Dressing and
Balsamic Glaze (GF)

SMOKED SALMON AND SPINACH RISOTTO
topped with Buttered Garlic Prawns and
Grilled Asparagus (GF)

FILO OF MUSHROOM, SPINACH AND RICOTTA
wrapped with Prosciutto on Rocket Salad served
with Pimento Sauce

MIXED BEAN AND POTATO GNOCCHI
with Baby Spinach, Fresh Basil and
Tomato Concasse

MAINS

SLOW COOKED BEEF ON LEEK
AND POTATO MASH
served with a Beetroot Relish
and Red Wine Jus (GF)

GRILLED SCOTCH FILLET
on Hand-cut Desiree Chips with
Port Wine Jus, Eschalot and
Wild Mushrooms (GF)

PAN SEARED PORK CUTLET
with Sweet Potato Mash, Grilled Balsamic
Apple and Bearnaise Sauce (GF)

CHILLI SALT RUBBED
BARRAMUNDI FILLETS
on Buttered Quinoa and Spinach with
Saffron Infused Beurre Blanc

CARAMELISED CHICKEN SUPREME
served on Slow Cooked Kidney Beans and
Brown Rice with Peri Peri Sauce (GF)

MEDITERRANEAN CHICKEN
served on Creamy Polenta with
Steamed Asparagus and Crème of
Semi Dried Tomatoes

PORCINI MUSHROOM AND
ROASTED PUMPKIN RISOTTO
served on Baby Spinach with
Shaved Parmesan (V, GF)

DESSERT

MANGO CHARLOTTE
with White Chocolate Curls and
Fresh Kiwi Coulis

CRÈME BRULÉE
served with Candied Pistachio and
Almond Biscotti

ROSE AND LYCHEE BAVAROIS
with Candied Figs

WARM STICKY DATE PUDDING
served with Vanilla Ice Cream
and Butterscotch Sauce

WARM CHOCOLATE HAZELNUT PUDDING
with Double Whisked Mascarpone Cream

BAKED LEMON TORTE
served with Raspberry and
Passionfruit Coulis

CHOCOLATE AND CHERRY MOUSSE TART
served with Double Cream and
Dark Chocolate Ganache

OR

DESSERT PLATTER (PER TABLE)
including assorted Mini French pastries,
Mini Cakes and Cookies

ANY REQUESTS FOR VEGETARIAN OR
SPECIAL DIETARY REQUIREMENTS CAN
BE CATERED FOR.



Beverage List

ALL PRICES ARE INCLUSIVE OF GST. WINES SUBJECT TO AVAILABILITY.

Alternate wine and beer options are available .
Please speak with your event specialist for pricing



WINE UPGRADES

UPGRADE 1 (ADDITIONAL \$3.00 PER GUEST)

Option 1

Craigmoor Sparkling, Wild Oats Sauvignon Blanc, Wild Oats Shiraz Viogner

Option 2

Tyrrells Moore's Creek Brut, Tyrrells Lost Block Sauvignon Blanc, Tyrrells Lost Block Shiraz

Option 3

Craigmoor Sparkling, Pocket Watch Pinot Gris, Pocket Watch Cabernet Sauvignon

Option 4

Peter Lehman Moscato, Peter Lehman Cabernet Merlot, Craigmoor Sparkling

UPGRADE 2 (ADDITIONAL \$5.00 PER GUEST)

Option 1

Yellowglen Yellow Sparkling, Matua Sauvignon Blanc, Thorn-Clark Sandpiper Merlot

Option 2

Craigmoor Pinot Noir Chardonnay Brut, Robert Oatley Sauvignon Blanc Signature, Robert Oatley Shiraz Signature

SOFT DRINKS/JUICES

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

WINE LIST

SPARKLING WINES

	GLASS	BOTTLE
Moore's Creek Sparkling Brut Cuvee HUNTER VALLEY, NSW	5.20	20.50
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 VARRA VALLEY, VIC		51.00

WHITE

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

RED

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

BEER LIST

TAP

Cascade Premium Light Middy	3.90
Victoria Bitter Middy	4.10
Tooheys New Middy	4.10
Pure Blonde Middy	4.40

BOTTLED

Carlton Dry	5.90
Tooheys Extra Dry	6.30
Crown Lager	7.10
Corona	7.90
Boags Light	5.25
Heineken	7.90
Bulmers 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
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PREMIUM SPIRITS

Wild Turkey Bourbon, Jack Daniel's, Bacardi, Southern Comfort, Malibu, Canadian Club	6.80
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DELUXE SPIRITS

Cointreau, Bailey's, Frangelico, Drambuie, Kahlua, Midori, Tia Maria, Chivas Regal	7.85
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