



\$59 Engagement Package

INCLUSIONS

- Grand Sweeping Staircase and Open Air Terrace areas for Photographs
- 2 Course Alternate Serve Seated Menu OR Buffet OR Cocktail Canapé Menu (add dessert for \$5.50 per person) including tea, coffee and chocolates
- 5 Hour Event Duration and Room Hire Including Large Polished Parquetry Dance Floor, Round Banquet Guest Tables or Cocktail Style Furniture and Service Staff
- Professional DJ or Master of Ceremonies For the duration of your event
- Coloured LED Lighting in your Function Room
- Elegant Decorations for Guest Tables
- Professionally Printed Personalised Menus for Guest Tables
- Audio Visual Package Ceiling Mounted Data Projector and Motorised Screen, Lectern and Microphone
- Personalised LCD Screen outside your Function Room to display your photo

Beverage Options

Beverage TAB (minimum pre-paid beverage spend of \$10.00 per person applies)
OR

5 Hour Standard Beverage package at \$30.00 per person
(Standard beverage package includes unlimited Full-Strength & Light Draught Beer, Moore's Creek Brut Cuvee, Sauvignon Blanc & Shiraz, and assorted Soft Drink & Juices)

Terms and conditions apply. Minimum numbers and minimum beverage spend per person applies
Offer valid until 31 December 2018. Image is representative only
For 2019 prices, please speak to your events specialist

Events
The Epping Club

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

Seated Menu

ALTERNATE MENU CHOICE

INCLUSIONS

On Arrival Chefs Selection Hot & Cold Canapés
Freshly Baked Assorted Bread Rolls

ENTRÉE

PUMPKIN AND SPINACH RISOTTO

With Baked Asparagus and Red Pepper Sauce

SEAFOOD RISOTTO

With Roasted Vine Tomatoes 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 Chilli Lemon Dressing

CAJUN CHICKEN AND VEGETABLE TART

Harissa Aioli and Balsamic Glaze

DUCK AND CARAMELIZED ONION RAVIOLI

With Olive Tomato Passata

HERB AND POTATO GNOCCHI

With Three Bean in Mild Curry Sauce

MAINS

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

Roasted Sweet Potato Mash with Creamy Green Pepper Corn Sauce

MAPLE PORK CUTLET

Roasted Khumera Wedges, Pan Fried Apple with Creamy Mustard Sauce

HERB CRUSTED BARRAMUNDI

Roasted Chat, Spinach and Pepper Mayonnaise Salad, Drizzle with 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

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

DESSERT

PYRAMID OF WHITE AND DARK CHOCOLATE

With Macerated Strawberries

WARM CHOCOLATE HAZELNUT PUDDING

Chocolate Fudge Sauce, Double Whipped Cream

SUMMER BERRY TORTE

With Passionfruit Coulis

VANILLA BEAN CRÈME BRULEE

Candied Pistachio and Almond Biscotti

WARM STICKY DATE PUDDING

With Butterscotch Sauce

BAKED LEMON TORTE

With Raspberry and Passionfruit Coulis

APPLE AND ALMOND FLAN

With Macadamia Nut Ice Cream

TIRAMISU

Vanilla Bean Anglaise, Coffee Biscuit

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

FRESHLY BREWED COFFEE AND TEA



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Buffet Menu

INCLUSIONS

On Arrival Chefs Selection Hot & Cold Canapés
Freshly Baked Assorted Bread Rolls

ANTIPASTO PLATTER INCLUDING

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

YOUR CHOICE OF 4 SALADS:

- 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

YOUR CHOICE OF 2 HOT DISHES

- Grilled Chicken with Mild Creamy Moroccan Pepper Sauce
- Slow Roast Beef with Sauteed Mushroom, Merlot Jus
- Grilled Barramundi Fillets with Sauteed 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 Plated Dessert (please select 2)
or Dessert Tasting Platter

- Pyramid Of White And Dark Chocolate with Macerated Strawberries
- Warm Chocolate Hazelnut Pudding, Chocolate Fudge Sauce, King Island Cream
- Summer Berry Torte, Passionfruit Coulis
- Vanilla Bean Crème Brulee, Candied Pistachio and Almond Biscotti
- Warm Sticky Date Pudding, Butterscotch Sauce
- Baked Lemon Torte, Raspberry and Passionfruit Coulis
- Apple and Almond Flan with Macadamia Nut Ice Cream
- Tiramisu, Vanilla Bean Anglaise, Almond Biscotti

OR

DESSERT TASTING PLATTER

Alternate Served Plated Dessert (please select 2)
or Dessert Tasting Platter

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

FRESHLY BREWED COFFEE AND TEA

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



Canapé Menu

CANAPE

Select 6 Hot and 6 Cold

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 Pumpnickel
- 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 \$9 PER PERSON

1 box 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 Greens
- Thai Beef Salad
- Chicken Caesar Salad
- Pork and Vegetable Fried Rice
- Biryani with your choice of Lamb, Chicken or Vegetable

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SHARING PLATTERS

Each platter serves approximately 10 persons

- 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 Lavash 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 Sauce \$4 per person

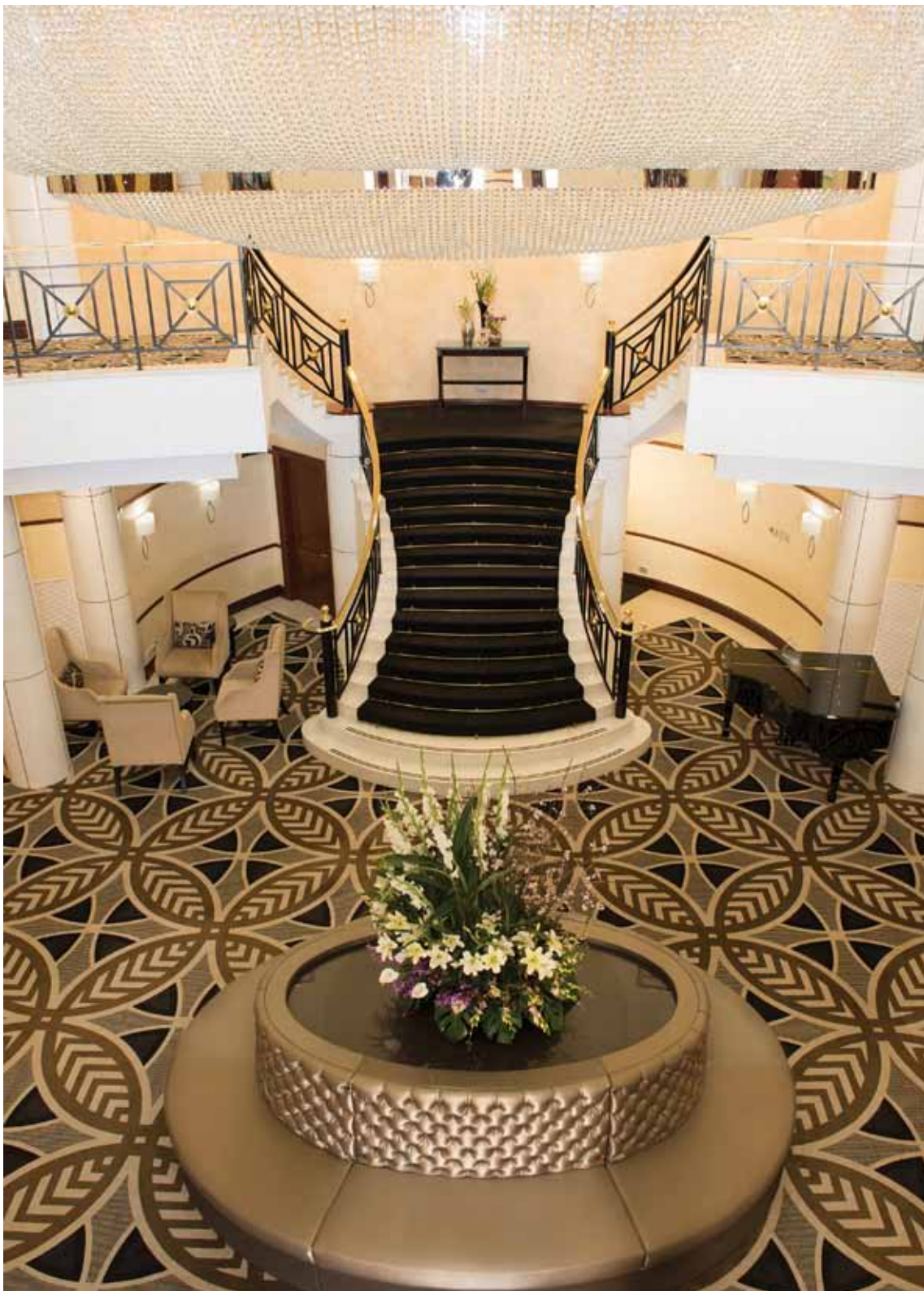
CARVERY STATION \$16 PER PERSON

Minimum Guest numbers required

Select two (2) of the following:

- 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.





Package Upgrades

SPECIAL EFFECTS ROOM UP-LIGHTS Transform your room with ambient lighting	PRICE ON APPLICATION
DECORATIVE LINEN	PRICE ON APPLICATION
MASTER OF CEREMONY	\$550.00
PROFESSIONAL DISC JOCKEY	\$550.00
TIFFANY CHAIRS IN WHITE, SILVER, GOLD or BLACK	\$6.50 EACH
FIREWORKS & PYROTECHNICS	\$1,200.00
PHOTOBOOTH Bring some fun into your event with a photobooth Includes 4 hours of unlimited photos printed on the spot in black and white or in colour	\$990.00
CANDY BAR Created around your theme, this delectable addition distributes candies of your selection	FROM \$7.00 PER PERSON
FLORAL TABLE CENTREPIECES For each guest table - your choice of colour	\$50.00 EACH
BALLOON ARCHWAY Your choice of colour scheme	FROM \$350.00
CHOCOLATE FOUNTAIN Perfect for every sweet tooth	PRICE ON APPLICATION
PERSONALISED ORNATE DIRECTORY BOARD	\$150.00

Beverage List

ALL PRICES ARE INCLUSIVE OF GST. WINES SUBJECT TO AVAILABILITY

SOFT DRINKS & JUICES

	GLASS	JUG
Coca Cola, Sprite, Diet Coke, Lift	\$3.60	\$11.70
Coca Cola, Sprite, Diet Coke, Lift, Fanta	\$4.30	<i>buddy</i>
Orange, Apple, Pineapple Juice	\$3.75	\$11.90
Cascade Ginger Beer	\$4.30	<i>bottle</i>
Cascade Light Ginger Beer	\$4.35	<i>bottle</i>
Mount Franklin Water	\$3.50	<i>bottle</i>
Sparkling Mineral Water (250mL)	\$3.10	<i>bottle</i>
Sparkling Mineral Water (1L)	\$9.25	<i>bottle</i>
Still Mineral Water (1L)	\$9.25	<i>bottle</i>

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
T'Gallant Prosecco MORNINGTON PENINSULA, VIC	\$7.50	\$35.00
Tyrrell's Pinot Noir Chardonnay Brut HUNTER VALLEY, NSW		\$41.00
Chandon Vintage Brut YARRA VALLEY, VIC		\$64.00

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
Moore's Creek Shiraz SOUTH EAST AUSTRALIA, SA	\$5.50	\$23.00
Chain Of Fire Cabernet Shiraz MUDGEE, NSW	\$5.50	\$23.00
Chateau de Sours Bordeaux Rosé BORDEAUX, FRANCE		\$38.00
Copia by Larry Cherubino Cabernet Merlot MARGARET RIVER, WA		\$34.00
Killikanoon Shiraz CLARE VALLEY, SA	\$8.50	\$36.00
Pocket Watch Cabernet Sauvignon MUDGEE, NSW	\$8.50	\$36.00
WHITE	GLASS	BOTTLE
Moore's Creek Sauvignon Blanc SOUTH EAST AUSTRALIA, SA	\$5.50	\$23.00
Chain Of Fire Sem/Sav/Blanc MUDGEE, NSW	\$5.50	\$23.00
Wild Oats Sauvignon Blanc MUDGEE, NSW	\$8.50	\$34.00
Matua Valley Sauvignon Blanc HAWKES BAY, NZ	\$8.50	\$34.00
Ara Single Estate Pinot Gris MARLBOROUGH, NZ		\$36.00
Fiore Moscato MUDGEE, NSW	\$7.90	\$29.00
Brokenwood Chardonnay HUNTER VALLEY, NSW		\$38.00

BEER LIST

TAP	
Cascade Premium Light Middy	\$3.85
Fat Yak Middy	\$4.80
Toohey's New Middy	\$4.20
Pure Blonde Middy	\$4.70
BOTTLED	
Carlton Dry	\$6.35
Toohey's Extra Dry	\$6.80
Crown Lager	\$7.35
Corona	\$8.25
Boags Light	\$5.50
Heineken	\$8.20
Bulmers Cider	\$7.00

SPIRITS

STANDARD SPIRITS	\$5.40
Johnnie Walker Red, Jim Beam Bourbon, Bundaberg UP Rum, Larios Gin, Smirnoff Vodka	
PREMIUM SPIRITS	\$5.85
Jack Daniel's, Effen Vodka, Bombay Sapphire Gin, Johnnie Walker Black Bati Spiced Rum	
DELUXE SPIRITS	\$6.10
Cointreau, Bailey's, Frangelico, Drambuie, Kahlua, Midori	
ADD MIXER	\$1.75

