



\$80 JULY WINTER WEDDINGS

INCLUSIONS

- 5 Hour Wedding Reception
- Pre Dinner Drinks & Canapés Served On Arrival
- Private Bridal Suite With Ensuite & Open Air Terrace
- Indulgent 3 Course Alternate Menu - Entree, Main Course & Dessert
- Handcrafted French Teas, Freshly Brewed Coffee & Chocolates
- 5 Hour Beverage Package
(Moore's Creek Brut Cuvee, Moore's Creek Shiraz, Moore's Creek Sauvignon Blanc, Full Strength & Light Draught Beer, Assorted Soft Drink & Fruit Juices)
- Stylish Tiffany Chairs
- Setting Of Your Place Cards & Bomboniere
- Your Choice Of Elegant Table Centrepieces
- Professional Master Of Ceremonies
- 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 120 Adult Guests
 Valid for July 2018 Weddings

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

WEDDING MENU

PLEASE SELECT TWO ITEMS FROM EACH COURSE
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



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