



EOFY SALE

Save \$10PP on Conference Packages

BONUS OFFER

30 minutes of COMPLIMENTARY post conference beverages served on open air terrace balcony

*Valid till June 30

CORPORATE PACKAGE

INCLUSIONS

On Arrival
Freshly Brewed Coffee, Selection of Traditional and Herbal Teas and Orange Juice

Morning Tea
Freshly Brewed Coffee, Selection of Traditional and Herbal Teas and Orange Juice
1 Selection from Coffee Break Menu

Lunch
Soft Drinks and Orange Juice Served with Lunch

Hot Buffet Lunch
2 Salads, 2 Hot Dishes and 1 Side

OR Cold Buffet Lunch
Assorted Sushi Rolls, Antipasto Platters and a Selection of Sandwiches/Wraps
3 Salads and 1 Side

Afternoon Tea
Freshly Brewed Coffee, Selection of Traditional and Herbal Teas and Orange Juice
1 Selection from Coffee Break Menu

Professional Wait Staff

Specialised Audio Visual Equipment
Microphone and Lectern, Data Projector and Screen, Flip Chart, Whiteboard)

Conference Stationery

Mints and Iced Water

Personalised Electronic Signage (At the Entrance of your Function Room)

FULL DAY CONFERENCE PACKAGE

Hot Buffet Lunch - \$59- \$49 per person

Cold Buffet Lunch --\$69- \$59 per person

HALF DAY CONFERENCE PACKAGE

(excludes morning or afternoon tea)

Hot Buffet Lunch - \$55- \$45 per person

Cold Buffet Lunch - \$65- \$55 per person

BREAKOUT ROOMS

Please speak to your Corporate Events Specialist for more information on availability and room hire rates.

Terms & Conditions Apply

Offer valid till 30 June 2019.

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

CORPORATE MENU

COFFEE BREAK

SAVOURY ITEMS

Roasted Vegetable Quiche (v)
Chicken Lemon Pepper Quiche
Assorted Mini Pizza
Spinach and Feta Pastizzi (v)
Gourmet Mini Pies
Mini Beef Croquettes
Baked Curry Puffs
Vegetarian Spring Rolls (v)
Ham and Cheese Melt on Turkish

SWEET ITEMS

Assorted Fruit Muffins
Assorted Mini Scones with Jam and Cream
Portuguese Tart
Vanilla Slice
Lamingtons
Assorted Mini Danishes
Chocolate Brownies
Caramel Slice
Assortment of Mini Cakes

HOT BUFFET

Please select 2 Salads, 2 Hot Dishes and 1 Side

SALAD MENU

Garden Salad
Pasta with Sun-Dried Tomato, Olives, Rocket with Basil Pesto
Coleslaw Salad
Potato with Spanish Onion and Mustard Mayonnaise
Sweet Potato with Rocket, Pine Nuts and Moroccan Spice Dressing
Beetroot with Lemon Pepper and Dill Vinaigrette
Rocket, Pear and Parmesan Cheese with Balsamic Honey Glaze
Smoked Chicken Caesar Salad

GREEK SALAD

HOT DISHES

Grilled Chicken with Mild Creamy Moroccan Pepper Sauce
Slow Roasted Beef with Sautéed Mushroom and Merlot Jus
Grilled Barramundi with Sautéed Spinach and Lime Caper Beurre Blanc
Shepherd's Pie
Butter Chicken with Mild Herbs and Spices with Steamed Jasmine Rice
Beef and Vegetables in Garlic Black Bean Sauce with Steamed Jasmine Rice
Chicken Stir Fried Noodles in Light Soya with Asian Vegetables
Sweet and Sour Pork with Steamed Jasmine Rice
Penne Pasta and Roasted Vegetable Gratin
Seafood Medley in Champagne Sauce
Lamb and Root Vegetable Pie
Roast Pork with Apple Mustard Sauce

SIDE SELECTIONS

Roasted Chat Potatoes with Bacon and Parmesan
Chorizo Mashed Potato
Steamed Green Vegetables in Herb Butter

COLD BUFFET

Please select 3 Salads and 1 Side

ASSORTMENT OF SUSHI ROLLS

Seafood, Vegetarian, Chicken
Served with Soya Sauce, Wasabi and Pickled Ginger

ANTIPASTO PLATTER

Grilled Capsicums, Mushrooms, Tomatoes, Eggplant,
Spanish Onion, Feta, Pita Bread and Cured Meats

ASSORTED SANDWICHES & WRAPS

Including Vegetarian Options Served on White and
Brown Ribbon Bread and Wraps

SALAD MENU

Garden Salad
Pasta with Sun-Dried Tomato, Olives, Rocket with Basil Pesto
Coleslaw Salad
Potato with Spanish Onion and Mustard Mayonnaise
Sweet Potato with Rocket, Pine Nuts and Moroccan Spice Dressing
Beetroot with Lemon Pepper and Dill Vinaigrette
Rocket, Pear and Parmesan Cheese with Balsamic Honey Glaze
Smoked Chicken Caesar Salad
Greek Salad

SIDE SELECTIONS

Fresh Seasonal Fruit Platter
Assorted Cheese Platter served with Crackers and Dried Fruit
Dessert Platter including Assorted Mini Cakes and Cookies



Any requests for vegetarian or special dietary requirements can be catered for.

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BREAKFAST

CONTINENTAL BUFFET BREAKFAST \$19.50pp

Assorted Yoghurts and an Array of Cereal and Homemade Muesli
Sliced Fresh Seasonal Fruit Platter
Assorted Breads from our Bakery
Selection of Preserves and Honey
Assorted Muffins, Croissants and Danishes
Freshly Brewed Coffee and Tea, Selection of Fruit Juices

SIT DOWN BREAKFAST \$28.50pp

Sliced Fresh Seasonal Fruit Platter
Assorted Muffins, Croissants and Danishes Platter
Creamy Scrambled Eggs on English Muffin with Grilled Tomato,
Hash Brown, Crispy Bacon and Breakfast Sausage
Freshly Brewed Coffee and Tea, Selection of Fruit Juices

BUFFET BREAKFAST \$32.50pp

Sliced Fresh Seasonal Fruit Platter
Assorted Yoghurts and an Array of Cereal and Homemade Muesli
Assorted Muffins, Croissants and Danishes
Assorted Breads from our Bakery
Selection of Preserves and Honey
Scrambled Eggs, Pancakes, Breakfast Sausages, Crispy bacon,
Grilled Tomato, Sautéed Mushrooms and Hash Browns
Freshly Brewed Coffee and Tea, Selection of Fruit Juices

UPGRADES

Each platter serves 10 guests

ANTIPASTO PLATTER \$69.00

Assorted Breads, Cured Meats, Grilled Vegetable Varieties,
Feta Cheese and Olives

MEZZE PLATTER \$79.00

Grilled Pita Bread, Cured Meats, Lamb Koftas, Trio of Dips,
Feta Cheese and Olives

CHEESE BOARD \$89.00

Cheese Varieties of Blue Vein, Double Brie, Swiss Cheddar
with Dried Fruits, Mixed Nuts, Sliced Breads, Grissini and
Lavash Breads

SEASONAL FRUIT PLATTER \$65.00

HOT OR COLD SEAFOOD PLATTER \$120.00

Seafood Varieties of Prawns, Oysters, Scallops, Calamari,
and Mussels complimented with capers and sauces

LIVE FOOD STATIONS POA

