



# CHRISTMAS WITH STYLE

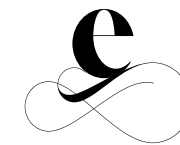
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Christmas at The Epping Club is a modern, stylish affair. With attentive staff, first-class facilities, contemporary catering and stylish décor, there's no more impressive or professional venue to host your end of year festivities.

From late November our impressive Christmas tree commands the foyer, sitting beneath the largest chandelier in Australia and aside our grand sweeping staircase. This dramatic entrance sets the tone from the minute you enter the building as well as providing a spectacular backdrop for photographs.

Let our expert team make planning a stylish, memorable Christmas event simple with great-value packages specifically tailored to meet all your party needs.

- Fully-inclusive packages
- Flexible event spaces with multiple break out locations
- Conveniently located minutes from Epping station and ample nearby public parking
- Seasonal, delicious food prepared in-house daily
- Extensive AV and technical facilities
- Experienced staff to assist from planning through event execution



THE EPPING CLUB  
EVENTS COLLECTION

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# INCLUSIONS

**\$59 PER PERSON 2 COURSES**

**\$65 PER PERSON 3 COURSES**

With an emphasis on both flexibility and outstanding value, all Christmas packages boast the following inclusions:

- Complimentary room hire
- Complimentary arrival cocktail or mocktail
- 2/3 course alternate serve seated menu or buffet or cocktail canapé menu
- 5-hour event duration (4-hour duration for lunch events) and room hire including large polished parquet dance floor, round banquet guest tables or cocktail style furniture and service staff
- Professional DJ (5 hours)
- Christmas centrepieces
- Professional wait staff and banquet manager
- Staging and service staff
- Spacious polished parquet dance floor
- Grand sweeping staircase and open air terrace
- Specialised audio visual and inbuilt LED lighting
- Mixed wine and chocolate hamper to be used as a raffle prize (value \$120)

## BEVERAGE OPTIONS

### **5-hour standard beverage package at \$30.00 per person**

(Moore's Creek Brut Cuvee, Moore's Creek Shiraz, Moore's Creek Sauvignon Blanc, full strength & light draught beer, assorted soft drink & fruit juices)

### **OR beverage tab**

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

Terms & conditions apply. Minimum numbers and minimum beverage spend per person applies. Images are representative only.



# SEATED MENU

**PLEASE SELECT TWO ITEMS FROM EACH COURSE SERVED ALTERNATIVELY**

2/3 course menu accompanied with freshly baked bread rolls served with butter  
Pre-dinner canapes for 30 minutes, Chef's choice \$4.00 per person

## ENTRÉE – choice of two items

Seafood ravioli, fennel and leek ragout, shellfish bisque, chervil and Avruga caviar

Cured Atlantic salmon, avocado puree, crab remoulade, fennel jam, salmon roe and herbs

Heirloom tomatoes, fresh ricotta, kalamata olive, basil, lemon olive oil

Berkshire pork belly, citrus apple puree, wood ear mushroom, bronze fennel and cider glaze

Chicken pithivier, green peas and pancetta, red wine jus and baby herbs

Beef carpaccio, semi dried tomatoes, pickle beetroot, croutons, wild rocket and truffle mayonnaise (cold)

Buffalo mozzarella, tomatoes, fresh basil, pesto and EVOO (cold)

Antipasto plate – cured meat, grilled vegetable, feta cheese and salad

## MAIN COURSE – choice of two items

Roast turkey, braised red cabbage and kale, pumpkin puree and truffle jus

Chermoula rub pork cutlet, spiced sweet potato mash, seasonal greens and grain mustard sauce

Kilcoy Estate beef cheek, Porcini mushroom risotto, crispy bacon, watercress and beef jus

Grilled chicken breast, cauliflower cous cous with raisins, pomegranate, parsley, shallot, carrot puree and tarragon jus

Braised pork cheeks, sultana ragu, parsnip puree, pork courgettes and caraway jus

Skate wing with braised leek, shrimps, mussels, capers beurre noisette

Mixed forest mushroom risotto with kale and chervil, parmesan and EVOO

Salmon en croute, lemon and dill butter sauce, salad of rocket, fennel, pear and almond, white balsamic dressing

Cone Bay barramundi, baby bok choy, braised shitake mushroom, soy broth and XO sauce

## DESSERT – choice of two items

Plum pudding served with warm brandy Anglaise

Classic chocolate fondant, salted caramel, chocolate soil, raspberry gel and vanilla bean ice cream

Pistachio and polenta cake, macerated strawberries, raspberry Anglaise and praline

Vanilla crème brulee, almond praline, strawberry compote and biscotti

Coconut pannacotta, mango, lychee and pomegranate, palm sugar dressing

Selection of Australian cheese, preserved, dried fruits and Lavosh

or

Shared dessert platter (Chef's choice)

## DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station

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



# BUFFET MENU

Freshly baked bread rolls with butter served to table  
Pre-dinner canapes for 30 minutes, Chef's choice \$4.00 per person

## **CHRISTMAS SALAD – choice of four included**

Beetroot, fetta, mandarin and farro salad with pomegranate and date dressing  
Heirloom tomatoes, watermelon, confit lemon and basil salad  
Fried polenta and Panzanella salad  
Thai beef salad  
Charred radicchio salad with Haloumi, pear and hazelnut, limoncello dressing  
Potato, peas, crispy bacon and watercress salad  
Waldorf salad with green apple, grapes, celery, walnut, sultanas and green lettuce  
Watermelon salad with Spanish onion, fetta, mint and pomegranate molasses  
Zucchini and spinach salad with pumpkin seeds, mint and almond, olive and balsamic vinaigrette  
Baby gem Caesar, remoulade and herb croutons  
Sweet potato salad with sultanas and fresh herbs, smoked paprika, thyme and eschalot dressing  
Three beans salad with coriander and Spanish onion, garlic and Dijon vinaigrette  
Classic potato salad with bacon, eggs, capers, gherkins and shallots

\$3.50PP FOR ADDITIONAL SALAD

## **HOT BUFFET – choice of two included**

Roast pork shoulder with braised red cabbage, pear, apple and raisin chutney  
Kilcoy Estate roast of beef with truffle jus  
Crispy chicken with fragrant butter milk sauce (Asian)  
Roast turkey with cranberry sauce  
Grilled salmon belly with Teriyaki sauce (DF)  
Eggplant Zaalouk, cooked in tomato, garlic, cumin and paprika (Vegetarian, GF, DF)  
Steamed barramundi, baby bok choy, shitake mushroom with soy and ginger (GF, DF)  
16-hour braised lamb with green olives, coriander, sumac, preserved lemon and Greek yoghurt

\$7.50PP FOR ADDITIONAL MAIN

## **SIDE DISHES – choice of two included**

Steamed Jasmine rice  
Spiced carrot and parsnip with maple glazed  
Herb infused roast potato  
Green vegetables with eschalot, cumin and herb butter  
Cauliflowers in Mornay sauce  
Creamy mashed potato, chives

\$2.50PP FOR ADDITIONAL SIDE

## **DESSERT – ADDITIONAL \$5.50PP**

Plum pudding served with warm brandy Anglaise  
Classic chocolate fondant, salted caramel, chocolate soil, raspberry gel and vanilla bean ice cream  
Pistachio and polenta cake, macerated strawberries, raspberry Anglaise and praline  
Vanilla crème brulee, almond praline, strawberry compote and biscotti  
Coconut pannacotta, mango, lychee and pomegranate, palm sugar dressing  
Selection of Australian cheese, preserved, dried fruits and lavosh

or

Chef's choice of mixed individual sweet items on a three-tier platter designed for sharing

## **DESSERT ACCOMPANIED BY**

Freshly brewed coffee and tea station

## **FROM THE OCEAN – ADDITIONAL \$25PP**

Chilled tiger prawns, Sydney Rock oysters, NZ mussels  
Condiments: cocktail sauce, Chimichurri, tartare sauce, aioli, Chipotle dressing, lemon wedges  
Curried tahini pasta salad with semi dried tomato, green peas, English spinach and fresh herbs

# CANAPE MENU

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## **COLD CANAPE MENU – choice of four included**

Prawn cocktail on lettuce cup and puffed rice  
Zucchini, prosciutto, date and gorgonzola involtini (V)  
Freshly shucked Sydney Rock oyster with Asian pesto  
Caramelised onion and goats cheese tartlet (V)  
Cured salmon, crème fraiche, Yarra Valley pearl, micro herbs  
Seared beef crostini with onion relish and mustard mayonnaise  
Tuna ceviche with coriander and avocado puree on crisp lavosh  
Tomato, basil and parmesan bruschetta (V)  
Fresh watermelon, ricotta, sweet baby basil and balsamic (V)  
Green peas, fetta and mint crostini (V)  
\$4.00PP FOR ADDITIONAL COLD CANAPE

## **HOT CANAPE MENU – choice of four included**

Vegetable spring roll, Siracha mayonnaise (V)  
Crispy silken tofu, soy and chili dressing, crispy shallot (V)  
Smoked salmon, leek and brie cheese quiche, Marinated chicken skewer, peanut sauce  
Steamed pork and prawn dim sims, soy sauce  
Berkshire pork belly, citrus infused apple puree, crackling  
Crumbed mozzarella cheese stick, smoked tomato relish (V)  
Wild mushroom arancini, truffle aioli (V)  
Curry puff with house made chili jam (V)  
Spinach, onion, potato and chickpeas fritters, tomato and cucumber raita (V, GF)  
\$4.00PP FOR ADDITIONAL HOT CANAPE

## **SUBSTANTIAL CANAPES**

ADDITIONAL \$7.50PP – 1 OPTION  
ADDITIONAL \$12.50PP – 2 OPTIONS  
ADDITIONAL \$17.00PP – 3 OPTIONS  
Beef sliders with lettuce, tomato, pickle and tomato sauce  
Grilled lamb kebab, minted yoghurt dressing  
Fish taco, chili salsa and coriander sour cream  
Smokey pulled pork sliders, Asian slaw and house made BBQ sauce  
Mix forest mushroom risotto, truffle oil and parmesan cheese

## **SOMETHING SWEET – ADDITIONAL \$5.50PP**

Classic pavlova  
Lemon meringue tart  
Cannoli with custard or chocolate mousse  
Coconut cream mousse cake  
Mix fruit tart  
Portuguese tart  
Custard filled and dip in chocolate Profiterole

## **DESSERT ACCOMPANIED BY**

Freshly brewed coffee and tea station

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



# BEVERAGE LIST

## SOFT DRINKS & JUICES

	GLASS	JUG
Coca Cola, Sprite, Diet Coke, Lift	\$4.10	\$12.50
Coca Cola, Sprite, Diet Coke, Lift, Fanta	\$4.75	buddy
Orange, Apple, Pineapple Juice	\$4.35	\$12.50
Cascade Ginger Beer	\$4.85	bottle
Cascade Light Ginger Beer	\$4.85	bottle
Mount Franklin Water	\$4.00	bottle
Sparkling Mineral Water (250mL)	\$3.60	bottle
Sparkling Mineral Water (1L)	\$10.50	bottle
Still Mineral Water (1L)	\$10.50	bottle

## WINE LIST

SPARKLING	GLASS	BOTTLE
Moore's Creek Sparkling Brut Cuvee HUNTER VALEY, NSW	\$5.75	\$24.00
Craigmoor Sparkling MUDGEES, NSW	\$7.90	\$34.00
T'Gallant Prosecco MORNINGTON PENINSULA, VIC	\$7.90	\$34.00
Tyrrell's Pinot Noir Chardonnay Brut HUNTER VALLEY, NSW		\$42.00
Chandon Vintage Brut YARRA VALLEY, VIC		\$65.00

We carry a vast range of premium wine and beer options available for your guests. Please speak with your Event Coordinator for pricing.

## WINE LIST

RED	GLASS	BOTTLE
Moore's Creek Shiraz SOUTH EAST AUSTRALIA, SA	\$5.75	\$24.00
Chain Of Fire Cabernet Shiraz MUDGEES, NSW	\$5.75	\$24.00
Chateau de Sours Bordeaux Rosé BORDEAUX, FRANCE		\$39.00
Copia by Larry Cherubino Cabernet Merlot MARGARET RIVER, WA		\$35.00
Killikanoon Shiraz CLARE VALLEY, SA	\$8.90	\$37.00
Pocketwatch Cabernet Sauvignon MUDGEES, NSW	\$8.90	\$37.00
WHITE	GLASS	BOTTLE
Moore's Creek Sauvignon Blanc SOUTH EAST AUSTRALIA, SA	\$5.75	\$24.00
Chain of Fire Sem/Sav/Blanc MUDGEES, NSW	\$5.75	\$24.00
Wild Oats Sauvignon Blanc MUDGEES, NSW	\$8.90	\$35.00
Pikorua Sauvignon Blanc MARLBOROUGH, NZ	\$8.90	\$37.00
Ara Single Estate Pinot Gris MARLBOROUGH, NZ		\$37.00
Fiore Moscato MUDGEES, NSW	\$8.50	\$30.00
Brokenwood Chardonnay HUNTER VALLEY, NSW		\$39.00

## BEER LIST

TAP	
Victoria Bitter Middy	\$4.55
Carlton Draught Middy	\$4.55
Hahn Premium Light Middy	\$4.20
150 Lashes Pale Ale Middy	\$5.15
BOTTLED	
Carlton Dry	\$7.00
Toohey's Extra Dry	\$7.50
Crown Lager	\$8.10
Corona	\$9.10
Boags Light	\$6.10
Heineken	\$9.00
Bulmers Cider	\$6.30

## SPIRITS

<b>STANDARD SPIRITS</b>	\$5.85
Johnnie Walker Red, Jim Beam Bourbon, Bundaberg UP Rum, Larios Gin, Smirnoff Vodka	
<b>PREMIUM SPIRITS</b>	\$6.35
Jack Daniel's, Effen Vodka, Bombay Sapphire Gin, Johnny Walker Black, Bati Spiced Rum	
<b>DELUXE SPIRITS</b>	\$4.40
Cointreau, Bailey's, Frangelico, Drambuie, Kahlua, Midori	
<b>ADD MIXER</b>	\$1.85

# BEVERAGE SELECTION

## STANDARD PACKAGE – \$30.00PP

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)

<b>WINE UPGRADES</b> <i>Choose 1 from each category</i>			
	<b>STANDARD PACKAGE</b>	<b>UPGRADE ONE (\$4.00pp)</b>	<b>UPGRADE TWO (\$6.00pp)</b>
<b>RED WINE</b>	Moore's Creek Shiraz Chain of Fire Shiraz Cabernet	Tyrrell's Broke Road Shiraz Wild Oats Merlot	Pocketwatch Cabernet Sauvignon Tyrrell's Hunter Valley Shiraz
<b>WHITE WINE</b>	Moore's Creek Sauvignon Blanc Chain of Fire Sem. Sauvignon Blanc	Tyrrell's Broke Road Pinot Gris Wild Oats Sauvignon Blanc	Pocketwatch Pinot Gris Tyrrell's HV Semillon
<b>SPARKLING WINE</b>	Moore's Creek Brut	Craigmoore Sparkling Moore's Creek Brut	Lois Blanc de Blanc Tyrrell's PNC Brut
<b>MOSCATO</b> <i>Charged on consumption per bottle</i>		<b>BOTTLE BEER UPGRADES</b> <i>Choice of 2 to be served at your event</i>	
Fiore Moscato (White) <b>\$35.00</b> Fiore Moscato (Pink) <b>\$35.00</b> Brown Brothers Moscato (White) <b>\$38.00</b> Brown Brothers Moscato (Pink) <b>\$38.00</b>		<b>Tap Beer (standard package)</b> Victoria Bitter Middy Carlton Draught Middy Hahn Premium Light Middy 150 Lashes Pale Ale Middy	<b>Upgrade One (\$8.50pp)</b> Crown Lager Carlton Dry Carlton Dry Lime Tooheys Extra Dry James Boag's Lager (Light)
		<b>Upgrade Two (\$10pp)</b> Peroni Nastro Heineken Corona Beck's Stella Artois	
<b>MINERAL WATER</b>	<b>COCKTAIL STATION</b>		<b>MOCKTAIL STATION</b>
Sparkling Mineral Water 1L <b>\$10.00</b> Still Mineral Water 1L <b>\$10.00</b>	<b>\$270.00 per dispenser (5 litres, 50 serves)</b>  <b>Choice of 3:</b> Green Apple Mojito Classic Cosmopolitan Passionfruit Caprioska Tropical Iced Tea Sangria Classic		<b>\$170.00 per dispenser (5 litres, 50 serves)</b>  <b>Choice of 3:</b> Juicy Julep Ginger Ale Mint Limeade Lemon Mint Berry Blast Mai Tai Sparkling Cranberry
<b>SPIRITS STATION &amp; CHAMPAGNE TOWER</b>	Spirits station and champagne tower available on request, please speak to your Event Coordinator for more information.		



## THE BALLROOM

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The Epping Club's Ballroom is a spectacular space configurable with partitions making it suitable for different size and format Christmas parties. With its grand size it is especially suitable to those wishing to have a dance floor, photobooth, entertainment, band or speciality food stations.

With impressive chandeliers, high quality finishes and stylish, contemporary furnishing this space suits all your celebratory needs.

The Ballroom boasts three enormous in-ceiling projector screens perfect for room wide viewing of your year in review or company Christmas presentations. It is enhanced with a sophisticated AV offering to meet all your technical demands.

Your Epping Club Events Specialist will be able to guide you on the most suitable floorplan and room requirements in the Ballroom based on your desired event format and number of attendees.

• Natural lighting with full black out capability • Entire space pillar-less • Dedicated temperature controlled alfresco verandah • Separate dedicated events kitchens





## THE GRAND SALON

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The Grand Salon is an intimate space perfect for mid-sized festive celebrations or as a cocktail space separate from The Ballroom.

With modern, stylish finishes this space is versatile, flexible and well-appointed. The Grand Salon is enhanced with a sophisticated AV offering to meet all your technical demands.

Your Epping Club Corporate Events Specialist will be able to guide you on the most suitable floorplan and room requirements in the Grand Salon based on your desired event format and number of attendees.



## THE BOARDROOM

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The Epping Club's Boardroom is an impressive space to entertain and celebrate the festive season. As much suited to an intimate dinner as it is to a private, cocktail party this is a versatile and luxurious room.

With plush décor, high-quality finishings, dramatic lighting and adjoining the open air Terrace Verandah this event space is designed to wow.

Your Epping Club Corporate Events Specialist will be able to guide you on the most suitable floorplan and room requirements in the Boardroom based on your desired event format and number of attendees.



## THE VERANDAH TERRACE

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The Epping Clubs al fresco terrace is a favourite event space for parties as well as a fresh air break out space from the Ballroom.

Designed with intimate nestled seating perfect for chatting, its natural light and breezy décor make it the ideal place to refresh or celebrate for day or night.

With a green wall retreat, all weather shutters and adjoining both the Boardroom and Ballroom this is both an event space in its own right and a wonderful addition to your primary event location.

If food is not being served on the Verandah some areas of this space can be designated for smoking as required.

# FUNCTION ROOM CAPACITY

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Function Room	Height	Area Size m <sup>2</sup>	Theatre	Cabaret	Class Room	U-Shape	Cocktail	Banquet w/Stage	Banquet w/ Stage & Dance Floor
Terrace Suite	2.7	49	20	–	–	–	80	–	–
Ballroom 1	3.6	185	150	64	60	30	150	80	60
Ballroom 1 & 2	3.6	308	300	160	130	40	250	170	140
Ballroom 1, 2 & 3	3.6	446	450	224	216	–	450	300	250
Ballroom 2	3.6	149	120	64	60	30	120	60	60
Ballroom 2 & 3	3.6	303	300	160	120	40	250	170	140
Ballroom 2, 3 & 4	3.6	441	450	224	216	–	450	300	250
Ballroom 3	3.6	149	120	64	60	30	120	60	60
Ballroom 3 & 4	3.6	297	300	160	130	40	250	170	160
Ballroom 4	3.6	148	80	64	60	30	120	60	60
<b>Grand Ballroom Total</b>	3.6	594	600	320	290	–	600	450	380
Grand Salon 1	2.7	78	70	40	24	20	50	30	30
Grand Salon 2	2.7	91	70	40	24	20	50	30	30
<b>Grand Salon Total</b>	2.7	170	150	80	50	40	140	90	90
The Bridal Suite	2.7	49	–	–	–	–	20	–	–

Maximum Capacity - numbers may vary based on room requirement.  
Banquet tables are round and have standard seating of 10-12 people per table.

# CONFERENCING & AUDIO VISUAL

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The Epping Club is proud to support our corporate event clients with all their AV, technical and conferencing requirements. When it comes to end of year celebrations, we understand that making the right impression is important. The final speech of 2019, a video tribute to your staff or your staff bonus announcement – all must be delivered without a hitch.

## The following items are available as complimentary inclusions:

- Lectern
- In ceiling screens
  - Grand Salon size  
1.8m x 2.6m
  - Grand Ballroom size  
3.6 x 4.05m
- Stereo plug inputs
- Microphone stand
- iPod, iPhone, iPads connectivity
- Adapters as required (HDMI & VGA)
- Power boards & extension leads

## Other inclusions at cost:

- Whiteboard – \$28.50
- Flip chart – \$28.50
- Laptop computer – \$150.00
- Lapel microphone – \$85.00
- Handheld microphone – \$85.00
- NEC data projectors – \$150.00
- Clicker – \$20.00
- 3 phase power – price on application





## OUR HEAD CHEF

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Herminder Khera's culinary career began early on, inspired by his grandmother and her love and respect for quality and tradition in food. After graduating from the William Angliss Institute of TAFE 2004, Khera sought opportunities to further develop his culinary skills both in Australia and abroad.

Today, Chef Herminder (Min) Khera is head of The Epping Club's Special Events Food Team. With over 20 years' experience he has had a vast international career working at The Peninsula Hotel Manila, The Eastern Golf Club Victoria and Crown Casino Melbourne. His vast experience has seen him delivering impressive plates around the world in Singapore, Indonesia, Philippines, New Zealand and Thailand.

"I started my career with my grandma," recalls Chef Min. "I learned a lot from my her, actually. Not just about cooking, but about life."

With an eye for detail and a passion for quality, seasonal food Chef Min ensures every dish leaving his pass is both delicious and perfect.

All menus and meals for Epping Club events are carefully designed under the experienced and passionate management of Chef Min.

## HOW TO GET HERE

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### **The Epping Club: 45 Rawson St, Epping**

#### **BY CAR**

The Epping Club is a 20 minute drive from the city and a few minutes from the M2 Motorway. The Club is easily accessible from the west via the Cumberland Highway or from the north from either Pennant Hills Road or Epping Road.

There is a free council carpark located on Rawson Street just two minutes walk from the Club. Time restrictions may apply.

For all day unrestricted parking we suggest Chesterfield Road & Chelmsford Avenue. These two streets are approximately seven minutes walk from the venue.

#### **BY TRAIN**

The Epping Club is a short 2-minute walk from Epping Railway Station through "The Epping Club Walk".

#### **BY BUS**

Bust stations are located on Oxford Street and Beecroft Road. The Epping Club is easily accessed from these via "The Epping Club Walk".

#### **TAXI**

Our Concierge and Customer Service Staff are available to book taxis via the front desk.

#### **COURTESY BUS**

The courtesy bus runs on the hour or as near as possible and is a free service for those wishing to visit the Club. The courtesy bus operates on Sunday – Tuesday 6pm to 11pm and Wednesday – Saturday 6pm to 1am.

Times above are for first and last departures from the Club. Bus pick-ups and set downs are at varying locations. Please contact your event coordinator for further details.



For more information on hosting your event at The Epping Club please contact us. Our expert Events Team can happily answer any questions and support you in choosing the very best package for your specific needs. We look forward to helping you host a successful, stylish and impressive event.



THE EPPING CLUB

EVENTS COLLECTION

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