



# *\$85 Lunch Weddings*

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## **INCLUSIONS**

- 4 Hour Wedding Reception
- Pre Lunch Drinks and Canapés served on arrival (included in 4 hour duration)
- Private Bridal Suite with Ensuite and Open Air Terrace
- 2 Course Alternate Menu including tea, coffee and chocolates
- 4 Hour Beverage Package (Draught Beer, Bottled Red and White Wine, Sparkling Wine, Soft Drink, Juice)
- Stylish Tiffany Chairs (Gold, Silver, Black or White)
- Select from a Collection of Elegant Table Centrepieces for Guest Tables and Bridal Table
- 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

Terms and conditions apply. Minimum 100 Adult Guests.  
Applies to new bookings only.  
Offer valid for 2017 and 2018 weddings

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*Events*  
The Epping Club

Phone: (02) 9876 4357  
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# \$85 Lunch Wedding Menu

PLEASE SELECT FROM ENTRÉE AND MAIN OR MAIN AND DESSERT

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 BRÛLÉE  
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 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

## WINE LIST

### SPARKLING WINES

	GLASS	BOTTLE
Moores 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

Moores 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

Moores 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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## 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