



THE EPPING CLUB
EVENTS COLLECTION

SCHOOL FORMALS

MONDAY-THURSDAY \$95.00 PER GUEST | FRIDAY-SUNDAY \$99.00 PER GUEST (incl GST)

- 5-hour event duration including room hire
- 3 course menu including dessert station
- 5-hour non alcoholic beverage package including arrival mocktail
- Large polished parquet dancefloor
- Oval guest tables with white linen and standard event chairs
- Professional wait staff and banquet manager
- Grand entry with exclusive limousine drop off area
- Elegant sweeping staircase for private photographs
- Professional DJ with full lighting display, your choice of music style
- Beautifully styled room with all inclusions - options available
- Specialised audio visual package, including ceiling-mounted data projector and motorised screen, lectern and microphone, LED lighting
- Professional photographer to capture the evening with link to digital photos
- Professional event security
- Personal events specialist in school formals to assist you through the event planning process

BONUS OFFERS

10 parents or teachers complimentary

Served 3 course menu and non-alcoholic beverages

AND

Retro open photo booth with backdrop

With props and guest book for guest numbers 150+

Terms & conditions apply. Minimum numbers apply. Images are representative only.

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

SEATED MENU

PLEASE SELECT TWO ITEMS FROM EACH COURSE SERVED ALTERNATIVELY

Freshly baked bread rolls with butter served to table

PLATTERS *choice of two items*

Salt and pepper squid, garlic aioli *(DF, Nut Free)*

Buffalo chicken wings, celery sticks and ranch dressing *(GF, Nut Free)*

Veal and pork meatballs, cooked in garlic, thyme, oregano and tomato passata *(GF, DF, Nut Free)*

Chicken quesadilla *(Nut Free)*

Chicken schnitzel slider, chicken, tomato, cheese and aioli *(Nut Free)*

Homemade vegetable spring rolls, sweet and sour sauce *(DF, Vegetarian, Nut Free)*

Chicken teriyaki, chicken skewer marinated in soy, honey and lemongrass served with teriyaki sauce *(GF, DF, Nut Free)*

Vietnamese rice paper roll, chicken served with dipping sauce *(Nut Free)*

Antipasto board, cured meats, cheese, pickled vegetables served with bread *(Nut Free)*

MAIN COURSE *choice of two items*

Chargrilled Sirloin 220gm, hand cut chips, seasonal greens and diane sauce *(GF, Nut Free)*

Kilcoy beef cheek, Dutch cream potato mashed, charred confit onion, pea tendrils and beef jus *(GF, Nut Free)*

Herb crusted barramundi, green peas, bacon and clams, saffron butter sauce and tendrils *(Nut Free)*

Chicken breast supreme, pumpkin mash, seasonal greens, chicken jus *(Nut Free, GF)*

Chicken Parmigiana, topped with cheese and napolitan sauce served with greens *(Nut Free)*

Atlantic salmon, with lemon and dill butter sauce served with seasonal greens and layered potato *(Nut Free)*

Chermoula rub pork cutlet, spiced sweet potato mash, seasonal greens and grain mustard sauce *(GF, Nut Free)*

DESSERT STATION *choice of two items*

Delight your guests with a decadent display of desserts and sweets. Elegantly arranged as a surprise room reveal feature, this array of impressive treats will not only wow your attendees but allows more time for dancing and socialising – and less time seated. This is a very on trend option and all our formals love this choice as a way to add extravagance and style.

Lolly bar and donut wall is available as an optional extra. Ask your coordinator for more information.

DESSERT ACCOMPANIED BY

Freshly brewed coffee and tea station for adults and teachers only

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

STYLING

When the details are everything, rely on the expertise of The Epping Club's professional stylists.

If you have ideas for special touches, grand designs or unique plans our styling team will work with you to fulfil your vision. Our amazing stylists are your answer to all the speciality and custom elements you wish to incorporate into your big day.

Guiding you every step of the way, they can assist in selecting and executing all the bespoke details you have dreamed of. From custom lighting to elaborate centrepieces, unique food concepts to firework surprises, entertainers to show stopping table themes (and everything in between) our team will achieve it.

An Epping Club stylist can assist you in refining your planning, bringing big ideas to fruition and making your formal a truly wonderful night.

From concept to execution, The Epping Club's bespoke styling service can arrange everything for your formal.

The Epping Club offers their own in-house event styling team to create and personalise your own unique bespoke look.

- Table stylings designer
linens, glassware,
charger plates and more
- Room styling and decorations
- Cakes
- Entertainment
- Floral décor
- Master of ceremonies
- Photobooths





THE GRAND BALLROOM

The Epping Club's Ballroom is a spectacular space configurable with partitions making it suitable for different size and format events.

With impressive chandeliers, high quality finishes and stylish, contemporary furnishing this space suits all your needs as a large community or charity event venue.

The Ballroom boasts four enormous in-ceiling projector screens perfect for room wide viewing. It is enhanced with a sophisticated AV offering to meet all your technical demands.

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