



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 Morning/Afternoon Tea Options

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 Platter and a Selection of Mini Rolls
2 Salads

Afternoon Tea

Freshly Brewed Coffee, Selection of Traditional and Herbal Teas and Orange Juice
1 Selection from Morning/Afternoon Tea Options

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 or Cold Buffet Lunch - **\$69 PER PERSON** (incl GST)

HALF DAY CONFERENCE PACKAGE *Choice of either morning or afternoon tea*

Hot or Cold Buffet Lunch - **\$65 PER PERSON** (incl GST)

BREAKOUT ROOMS

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

Terms & conditions apply. Images are representative only. Room hire applies - speak to your coordinator
Minimum numbers and room hire applies

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

CORPORATE MENU

MORNING & AFTERNOON TEA *Select 1 savoury OR 1 sweet*

SAVOURY ITEMS *1 per person*

Vegetable Quiche (Veg)

Mini Margherita Pizza (Veg, NF)

Vegetable Frittata (NF, GF, Veg)

Spinach and Feta Pastizzi (Veg)

Gourmet Mini Beef Pies (NF, DF)

Gourmet Pork Sausage Roll (NF, DF)

Vegetable Curry Puffs (Veg)

Vegetarian Spring Rolls (Veg)

Ham and Cheese Melt on Turkish (NF)

Tomato and Cheese Melt on Turkish (NF, Veg)

SWEET ITEMS *1 per person*

Assorted Muffins Choc Chip, Apple Crumble, Mixed Berry (NF)

Assorted Cookies White Choc Macadamia, Choc Chip

Classic Scones with Jam and Cream

Portuguese Tart

Friands

Assorted Mini Danishes

Chocolate Brownies

Banana Bread

Carrot Cake

Mixed Berry Cheesecake

COLD BUFFET *Select 2 Salads*

ASSORTMENT OF SUSHI ROLLS

Served with Soya Sauce, Wasabi and Pickled Ginger

ANTIPASTO PLATTER

Seasonal Roasted Vegetables, Feta, Pita Bread and Cured Meats

ASSORTED SANDWICHES

Chicken Mayo, Ham Cheese Tomato, Cheese Tomato, Avocado, Roast Beef.

Including Vegetarian Options served on White and Grain Bread

SALAD MENU

Garden Salad (V, GF, DF, NF)

Pasta with Sun-Dried Tomato, Olives, Rocket with Basil Pesto

Coleslaw Salad

Potato with Spanish Onion, Capers and Mustard Mayonnaise

Sweet Potato with Rocket, Pine Nuts and Moroccan Spice Dressing

Spiced Roasted Cauliflower Salad with Tomato, Chickpea, Almond and Tahini Yoghurt Dressing

Rocket, Pear and Parmesan Cheese with Balsamic Honey Vinaigrette

Smoked Chicken Caesar Salad

Greek Salad

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

CORPORATE MENU

HOT BUFFET *Select 2 Hot Dishes, 2 Salads, and 1 Side*

HOT BUFFET

MEAT/CHICKEN

Slow Roasted Beef Brisket with Smoky Barbeque Sauce *(GF, DF, NF)*

Slow Roasted Pork Shoulder with Garlic, Fennel and Chilli *(GF, DF, NF)*

Beef and Vegetables in Garlic Black Bean Sauce *(DF, NF)*

Sweet and Sour Pork *(DF, NF)*

Beef and Vegetable Pie

Chicken & Vegetable Pie

Grilled Peri-Peri Chicken *(GF, DF, NF)*

Chicken Stir Fried Noodles with Asian Vegetables *(DF)*

Butter Chicken with Mild Herbs and Spices *(GF)*

Thai Chicken Green Curry *(GF, DF, NF)*

FISH

Steamed Barramundi with Ginger Chilli and Mushroom Broth *(Pesc, DF, NF)*

Lemon and Battered Fish with Tartare Sauce *(Pesc, NF, DF)*

Teriyaki Salmon with Crispy Enoki Mushroom *(Pesc, DF, NF)*

Grilled Salmon, Zucchini, Dill and Beurre Blanc *(GF, NF, Pesc)*

Sweet & Sour Barramundi with Shallots *(Pesc, GF, DF)*

VEGETARIAN/VEGAN

Vegetable and Potato Korma *(GF, DF, V)*

Vegetable & Cheese Pie *(NF, Veg)*

Ricotta Tortellini with Creamy Pesto Sauce and Parsley *(Veg, NF)*

Stir Fried Tofu, Vegetables and Egg Noodles *(Veg, DF)*

Thai Style Pumpkin and Vegetable Curry *(GF, DF, NF, V)*

Tofu & Seasonal Vegetable Stir Fry *(GF, DF, NF, V)*

SALAD MENU

Garden Salad *(V, GF, DF, NF)*

Penne with Sun-Dried Tomato, Rocket with Basil Pesto *(Veg)*

Coleslaw Salad *(GF, DF, NF, Veg)*

Potato Salad with Spanish Onion, Capers and Mustard Mayonnaise *(GF, DF, NF, Veg)*

Sweet Potato with Rocket, Pine Nuts and Moroccan Spice Dressing *(GF, DF, Vegan)*

Spiced Roasted Cauliflower Salad with Tomato, Chickpea, Almond and Tahini Yoghurt Dressing *(GF, DF, Veg)*

Rocket, Pear and Parmesan Cheese with Balsamic Vinaigrette *(GF, NF, Veg)*

Chicken Caesar Salad (Deconstructed)

Greek Salad *(GF, NF, Veg)*

Roasted Pumpkin, Feta, Cherry Tomato & Spinach with herb lemon dressing *(GF, NF, Veg)*

SIDE SELECTIONS

Roasted Potatoes with Chili and Herbs *(V, DF, GF, NF)*

Roasted Pumpkin with Garlic *(V, GF, DF, NF)*

Steamed Green Vegetables and Parsley *(V, DF, GF, NF)*

Steamed Rice *(V, GF, DF, NF)*

Vegetable Fried Rice *(V, DF, NF)*

Spiced Honey Roasted Carrots with Parsley & Lemon

Roasted Vegetables, Mozzarella & Penne Gratin *(NF, Veg)*

Sweet Potatoes with Chickpea and Harissa *(GF, DF, NF, V)*

Potato Galette *(NF, Veg)*

Sautéed Mushroom, Spinach, Capsicum and Onion *(GF, DF, V)*

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



BREAKFAST PACKAGE

**CONTINENTAL
BUFFET BREAKFAST**
\$32 PER PERSON (incl GST)

**SIT DOWN
BREAKFAST**
\$38 PER PERSON (incl GST)

**BUFFET
BREAKFAST**
\$45 PER PERSON (incl GST)

- 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)

Minimum numbers and room hire applies. Any requests for vegetarian or special dietary requirements can be catered for.

BREAKFAST MENU

CONTINENTAL BUFFET BREAKFAST

Yoghurt and Homemade Granola
Sliced Fresh Seasonal Fruit Platter.
Assorted Breads
Selection of Preserves and Honey
Assorted Muffins and Danishes
Freshly Brewed Coffee and Tea
Selection of Fruit Juices

SIT DOWN BREAKFAST

Sliced Fresh Seasonal Fruit Platter
Assorted Muffins and Danish Platter

ON THE PLATE

Scrambled Eggs on English Muffin with Roast Tomato
Hash Brown
Crispy Bacon
Breakfast Sausage

Freshly Brewed Coffee and Tea
Selection of Fruit Juices

OPTIONAL UPGRADES

Freshly brewed tea and coffee only – additional \$5.50pp

Continuous tea and coffee – additional \$9.50pp

Espresso coffee on arrival – additional \$6.50pp

BUFFET BREAKFAST

Sliced Fresh Seasonal Fruit Platter
Yoghurt and Homemade Granola.
Assorted Muffins and Danishes
Assorted Breads
Selection of Preserves and Honey
Scrambled Eggs
Breakfast Sausages
Crispy Bacon
Roast Tomato
Sautéed Mushrooms
Hash Browns
Freshly Brewed Coffee and Tea
Selection of Fruit Juices

UPGRADES

EACH PLATTER SERVES 10 GUESTS

ANTIPASTO PLATTER \$95.00

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

MEZZE PLATTER \$85.00

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

CHEESE BOARD \$110.00

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

SEASONAL FRUIT PLATTER \$95.00

Selection of sliced seasonal fruit

HOT OR COLD PLATTER \$POA

Please speak to your coordinator for details and pricing.

LIVE FOOD STATIONS \$POA

Please speak to your coordinator for details and pricing.

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





COFFEE BREAK MENU

\$15.50 PER PERSON – Select one sweet and one savoury (1 piece pp), served with freshly brewed tea and coffee

SAVOURY ITEMS

Cheese and ham filled warm mini croissant (Nut Free)

Spinach and fetta pastizzi
(Nut Free, Vegetarian)

Quiche Lorraine (Nut Free)

Vegeterian Spring Rolls

SWEET ITEMS

Assorted muffins (Nut Free, Vegan option available)

Freshly baked scones with fresh whipped cream and seasonal fruit jam (Nut Free)

Assortment of danishes (Nut Free)

Toasted muesli with honey yoghurt, mix berry compote, and honeycomb

Banana Bread

OPTIONAL UPGRADES

Freshly brewed tea and coffee only – additional **\$5.50pp**

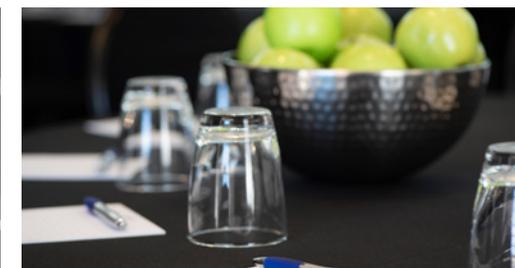
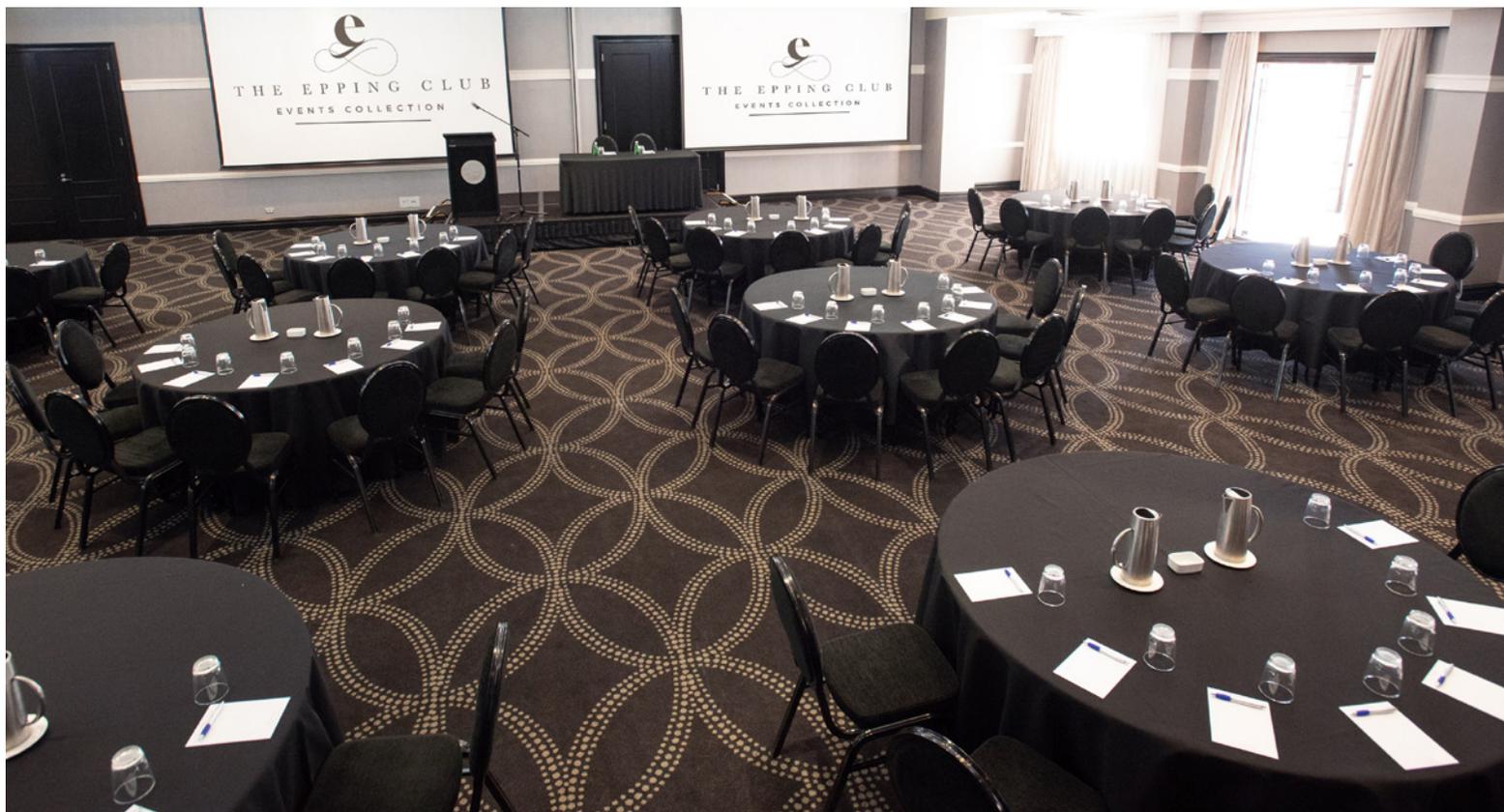
Continuous tea and coffee – additional **\$9.50pp**

Espresso coffee on arrival – additional **\$6.50pp**

SELECTION OF MIXED SANDWICHES/ROLLS **\$22.50pp**
(2.5 pieces pp)

Add tea, coffee & juice – **\$28.50pp**

Any requests for vegetarian or special dietary requirements can be catered for. * Each additional selection is an extra \$6.50pp



THE 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 for a large corporate 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.

Your Epping Club Corporate Events Specialist will be able to guide you on the most suitable floorplan and room requirements in the Ballroom based on your specific 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

The Grand Salon is an intimate space perfect for stand-alone events, smaller conferences or as a break out or cocktail space separate from The Ballroom.

With modern, stylish finishes and a designated entry ideal for registration 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 specific event format and number of attendees.



THE BOARDROOM

The Epping Club's Boardroom is an impressive space for meetings, training or entertaining. As much suited to a board meeting as it is to a private, intimate 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 specific event format and number of attendees.



THE VERANDAH TERRACE

The Epping Clubs al fresco terrace is a favourite event space for break outs, cocktail parties and lunches.

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

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

CONFERRNCING & AUDIO VISUAL

The Epping Club is proud to support our corporate event clients with all their AV, technical and conferencing requirements.

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 **\$45.00**
- Flip chart **\$45.00**
- Laptop computer **\$250.00**
- Lapel microphone **\$95.00**
- Handheld microphone **95.00**
- NEC data projectors **\$150.00**
- Clicker **\$45.00**
- 3 phase power – **price on application**

