



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

# HALF DAY CONFERENCE PACKAGE Excludes 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

**COFFEE BREAK** Please select 1 savoury **OR** 1 sweet

**SAVOURY ITEMS** 1 per person

Roasted Vegetable Quiche (V)

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** 1 per person

**Assorted Fruit Muffins** 

Assorted Scones with Jam and Cream

Portuguese Tart

Vanilla Slice

Lamingtons

**Assorted Mini Danishes** 

Chocolate Brownies

**Caramel Slice** 

**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 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**

Including Vegetarian Options Served on White and Grain Bread

### **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** 

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

**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

Sliced Fresh Seasonal Fruit Platter

Assorted Muffins, Croissants and Danish 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**

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

Hash Browns

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** 

# UPGRADES

## **EACH PLATTER SERVES 10 GUESTS**

# **ANTIPASTO PLATTER \$95.00**

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

## **MEZZE PLATTER \$90.00**

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









# 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.

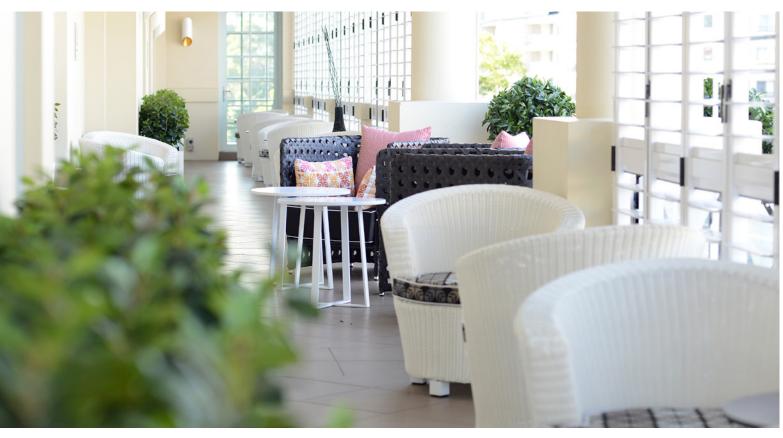
With plush décor, high-quality finishings, dramatic lighting and adjoining the open air Terrace Verandah this event space is designed to wow.

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.

# CONFERENCING & 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
- o 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
- o Clicker \$45.00
- 3 phase power –price on application

