
the epping hotel

FUNCTION PACK

The Epping Hotel is the perfect choice to celebrate a milestone or special occasion. Ideally situated in central Epping, we are ready to help you organise a memorable event to be enjoyed by all!

Depending on the number of guests you are expecting and the type of function you have in mind, we have organised this function pack in order to help you plan your function clearly and simply.

If you have any further queries please feel free to contact our Functions Team at Admin@EppingHotel.com.au or contact Hotel management, Monday to Friday on (02) 9876 1855

Room Hire

Our function staff can best advise you on which room or area is best suited to you and your guests.

We have three distinct areas available for hire:

a. The Bistro Terrace

Seats: up to 40 people

Dining: Set menu only.

The Bistro Terrace is located on the western side of the hotel and is beautifully appointed room with modern furnishings. This area is best suited for small or larger seated menu events.

b. The Den

Room hire: \$100 – refundable if 30 or more guests.

Stands: up to 50 people.

The Den is located on the Beecroft Road side of the Hotel and is a well presented area with a casual atmosphere.

d. Tracks

Hire: Negotiable*

Seats: up to 40 people **

Stands: up to 300 people

Tracks Nightclub is a renowned Sydney icon that proves to be an outstanding option as a function room. The Tracks Bar is perfect for larger groups with an array of possible configurations making it suitable for almost any event. This area will not disappoint.

Charges may apply for exclusive use of Tracks. The amounts below are up to maximum – we can divide up some areas into sections creating a more intimate atmosphere.

** Book the whole room or an exclusive section. We have several areas which can be reserved at no charge. Conditions apply.*

***Third party furniture can be arranged to increase seating capacity. Quotes can be provided on enquiry. Please contact our [Functions Team](#) for further details.*

CATERING OPTIONS

Cocktail Menu:

- Our most requested catering option. Plenty of choice to suit your budget or the appetite of you and your guests!
- Additions for these types of menu's can be made on the day for those functions that seem to expand overnight. (Subject to availability).
- All food is served on platters with condiments and napkins.
- The platters are placed on tables and brought out at intervals discussed prior to your event. All Platters need to be served by 9.30pm.

Set Menu:

- Available 7 days a week, subject to availability.
- Choose 1 of 2 Set Menu's with either Two or Three-course options
- "All you can Eat" Pizza and/or Pasta options available (conditions apply).
- Menu changes can be made on consultation with the kitchen. Charges may apply.
- All Prices include GST. Menu subject to change without notice, however, we will endeavor to inform the host of any changes.

(menus attached below)

BEVERAGE OPTIONS

Guests to Purchase Own Drinks (GPO)

- All guests can pay for their own drinks.
- All drinks must be served from the bar.
- All Prices include GST and may be subject to change without notice.

Bar Tab

- Your guests can be charged to a nominated credit card or you can place a specific dollar amount against a bar tab set behind the bar.
 - Once the amount is reached your guests can then pay for their own drinks. You can also select the beverages available on your bar tab.
 - Guest can be identified by wristbands provided by the hotel if you require.
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MISCELLANEOUS OPTIONS

Please indicate on the booking sheet if you require any of the following items.

Decorations

For that special occasion, birthday, reception or staff party we are able to cater for all your needs and requests. We have available helium -filled coloured balloons and candle tea lights. *(Charges may apply).*

You are more than welcome to supply decorations of your own and this can be discussed with a Hotel Manger.

Audio/Visual

Available in Club Tracks only, we have a microphone link-up system and our projector screen for your audio and visual needs. If bringing your own equipment it is advised to come in prior to event to ensure compatibility.

Cakes

We require 7 days notice to prepare our cakes

We make all our cakes on site, for a 30cm diameter cake:

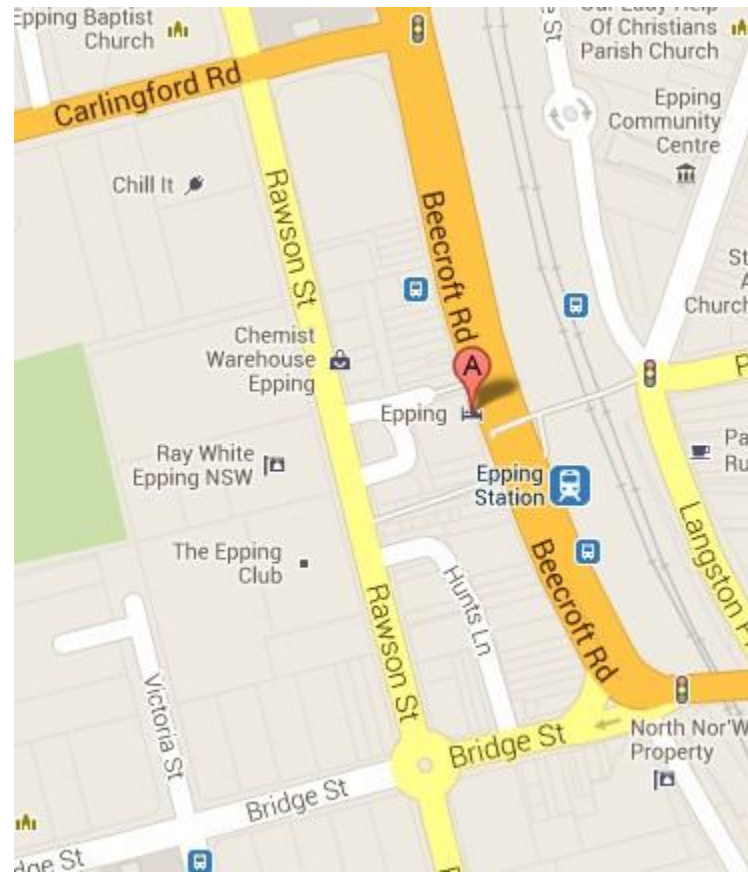
- Chocolate Baked Mud Cake \$45
- Blueberry Cheese Cake \$45

DIY

If you wish to do-it-yourself we are more than happy to store it for you. We can also supply napkins, and disposable plates/bowls & cutlery *(charges may apply, see staff for details).*

Transportation & Parking (parking areas)

- The Epping Hotel is located on the main road of Beecroft Road in central Epping. There is a very large council car park available behind the Hotel in Rawson Street with unrestricted parking after 5pm each day.
- Public transportation – Along with Epping Railway Station, There are buses available that run up Epping and Beecroft Roads towards the city and from the city



THE EPPING HOTEL - FUNCTION BOOKING SHEET

BOOKING DATE			
EVENT TITLE / COMPANY NAME			
BOOKING TIME APPROX START & FINISH TIMES		Food Start time	Time periods
NUMBER OF GUESTS			
CONTACT NAME			
CONTACT NUMBER(S)			
FUNCTION ROOM			
E-MAIL			
SPECIAL REQUESTS			
TYPE OF FUNCTION (PLEASE CIRCLE)	Cocktail Menu (Standing)	Set-Menu (Seated)	
MENU CHOSEN		PAX	\$
BEVERAGE OPTION		PAX	\$
CAKE (S)			\$
DECORATIONS			\$
EXTRAS / OTHER CHARGES			\$
MUSIC		Audio Visual	
CARD TYPE		Expiry Date	
CARD NAME			
CARD NUMBER		CSC What's this?	
EXPECTED TOTAL COST OF FUNCTION	\$	OFFICE USE ONLY <i>Date Paid</i>	
BOOKING DEPOSIT (MIN \$200)	\$	<i>Date Paid/Processed</i>	
BALANCE	\$	<i>Date Paid</i>	
CARD SIGNATURE & ACCEPTANCE OF TERMS & CONDITIONS		<i>Deposit Taken By:</i>	
Comments			

Conditions

Catered functions carry the following terms and conditions. Please read them carefully and contact us at the Hotel if you have any questions regarding any matter. For

1. Booking Deposits
A deposit of at least \$200 must be paid to secure your booking. Room hire deposits are non-refundable. Subject to terms and conditions.
2. Nature of Event
The nature of your event must be fully disclosed to management at the time of booking. Unfortunately the **Epping Hotel** does not host 18th Birthday Celebrations.
3. Minimum Spend
Charges may apply for exclusive use of Club Tracks and The Den. Minimum spend may be required if booking Club Tracks – at the discretion of Management.
4. Fees and Charges
Fees may apply for service requested outside of our kitchens hours of operation. Charges may apply where guest attendance is expected to exceed 150 persons. Please see our staff if you have any concerns.
5. Orders and Payment of Balance
Confirmation of guest attendance and submission of your final order is required at least 7 days from your booking date. Full payment of your function may also be required one week from the reservation date, or on the day of your booking before your event commences.
6. Conditions of Cancellation
 - a. The booking can be cancelled at any time up to one week prior to the booked date, however your deposit may not be refunded.
 - b. If the booking is cancelled within the one week or less prior to the booking date, You may be liable for 50% of the total food bill.
 - c. If the group booked does not present themselves on the booked date, without prior notification of cancellation, the total cost of the chosen menu for the amount of booked guests will be deducted from the client's credit card.
 - d. Any deductions from the client's credit card regarding cancellation fees will be discussed prior with the customer.
 - e. Cancellations must be made with an **Epping Hotel** Manager.
 - f. The credit card details will be used to pay for the booking, unless by request of the cardholder, and this request is prior to the function date.
 - g. A signed Function Booking Sheet and Terms & conditions sheet (this page) must be completed and received via fax or email, one week prior to the booking, or when the deposit is paid. Please include as much information as possible on the booking sheet. Ideally please also indicate the likelihood and number of dietary requirements, music, a/v requests, decoration requests or birthday cakes, etc.
7. Minors
A minor is anyone under the age of 18 years; minors are permitted in the function areas of the hotel only when remaining in the **immediate presence** of a responsible adult and only up until 9pm.
8. Guests
 - a. As with all patrons, any individuals entering the hotel with the function are subject to any and all laws under which the **Epping Hotel** operates and is required to enforce. These include regulations regarding the responsible serving of alcohol and all other relevant laws in addition to The Epping Hotels own code of practice and house policy.
 - b. The **Epping Hotel** reserves the right to refuse entry or service to any function guest for **any lawful reason**.
9. Damage
 - a. The client may be responsible for any loss or damage to **Epping Hotel** property caused by the guests attending the function.
 - b. Although all due care will be taken – The **Epping Hotel** does not accept any responsibility for the loss or damage to any equipment, merchandise or personal effects brought onto or left on the premises prior to, during or after the function.

I have read the terms and conditions of booking a function at The Epping Hotel and agree to the all included information.

Signature	Full Name
	Date

Gourmet Cocktail Menus

Menu 1 Choose Seven (7) Items \$27.50 per person

Menu 2 Choose Six (6) Items \$25.00 per person

Menu 3 Choose Five (5) Items \$21.00 per person

Menu 4 Choose Four (4) Items \$18.00 per person

(Surcharge of \$1.00 pp applies under 25 persons)

Choose Up To Three (3) Items From Each Group

Cheese and Garlic Pizza Crust included free with each menu

Prawn En Croute

(king tiger prawn with spinach and herb aioli served on crouton or GF Mini Corn Tortilla) Tapas Platter of assorted dips served with vegetable crudité (v, gf)

Satay Beef or Chicken skewers w' spicy peanut sauce (gf)

Spicy Tuscan Meatballs with Marinara dipping sauce

Individually served Baby Lamb Cutlets with Harissa and Tzatziki dipping sauce

Zucchini flowers filled with spinach, ricotta & pine nuts in a light beer batter (v)

Arancini Quattro Formaggi (four cheese filling) (v)

Tartlet of Sugar Cured Salmon & Dill Creme Fraiche

Tartlet of Seared Lamb Fillet, Roasted Pumpkin & Chilli Jam

Beef Sliders - Beef pattie with American Cheddar, lettuce, tomato relish, pickle

Confit Pork Belly Sliders w/ red cabbage, mayo, sweet pickle

Mini gourmet beef & pepper pies

Mini Sausage rolls

Mixed Sushi & Nori rolls (gf)

Vegetable Pakorah in Besan flour with raita dipping sauce (gf, v)

Vegetarian mini spring rolls with sweet chilli dipping sauce (v)

Vegetarian crisp baked spinach, ricotta & pine nut pastry parcels (v)

Seasoned wedges with sour cream & sweet chilli sauce

Beer battered fries with melted cheddar & mozzarella

Soy & honey glazed chicken mini drumettes (gf)

Oven roasted mushroom cups filled with tuna, capers, parmesan, capsicum puree (gf)

Crunchy Salt & Pepper Squid (gf version available - please specify)

American ribs served individually with foil grip and Jack Daniels dipping sauce (gf)

Pizza Selection from our Pizza Menu

(Gluten free bases available at extra \$5 per pizza)

Antipasto Platter of Prosciutto, Salami, Smoked Meats plus

Cheese assortment, dips, Italian Olives, Anchovy plus

Chargrilled & Pickled Vegetables, served with warm pizza crust (or crudités for gf)

Dessert Platters

Lemon tarts w/ Italian meringue, topped w/candied lemon

Tiramisu made w/ Kahlua & Mascarpone Cream topped w/ shaved chocolate

Mini chocolate brownies topped with Cream cheese frosting & freeze-dried raspberry

Fresh baked cakes inc. Salted caramel, Blueberry cheesecake, Chocolate mud cake, Black Forest cake

Cocktail Menu

Menu 5 Choose Seven (7) Items \$19.5 per person

Menu 6 Choose Six (6) Items \$18.50 per person

Menu 7 Choose Five (5) Items \$16.00 per person

Menu 8 Choose Four (4) Items \$13.50 per person

(Surcharge of \$1.00 pp applies under 25 persons)

Choose Up To Two (2) Items From Each Group

Cheese and Garlic Pizza Crust included free with each menu

Prawn En Croute

(King tiger prawn with spinach and herb aioli served on crouton or GF Mini Corn Tortilla)

Tapas Platter of assorted dips served with vegetable crudité (v, gf)

Satay Chicken skewers w' spicy peanut sauce (gf)

Spicy Tuscan Meatballs with Marinara dipping sauce

Arancini Quattro Formaggi (four cheese filling) (v)

Tartlet of Sugar Cured Salmon & Dill Creme Fraiche

Tartlet of Seared Lamb Fillet, Roasted Pumpkin & Chilli Jam

Mini gourmet beef & pepper pies

Mini Sausage rolls

Mixed Sushi & Nori rolls (gf)

Vegetable Pakorah in Besan flour with raita dipping sauce (gf, v)

Vegetarian mini spring rolls with sweet chilli dipping sauce (v)

Vegetarian crisp baked spinach, ricotta & pine nut pastry parcels (v)

Seasoned wedges with sour cream & sweet chilli sauce

Beer battered fries with melted cheddar & mozzarella

Soy & honey glazed chicken mini drumettes (gf)

Oven roasted mushroom cups filled with tuna, capers, parmesan, capsicum (gf)

Crunchy Salt & Pepper Squid (gf version available - please specify)

Pizza Selection from our Pizza Menu

(Gluten free bases available at extra \$5 per pizza)

Dessert Platters

Tiramisu made w/ Kahlua & Mascarpone Cream topped w/ shaved chocolate

Mini chocolate brownies topped with Cream cheese frosting & freeze-dried raspberry

Fresh baked cakes inc. Salted caramel, Blueberry cheesecake,

Chocolate mud cake, Black Forest cake

ITALIAN PIZZA

(Served with melted mozzarella on a thin base) (Gluten free bases available- add \$5 per pizza)

Pepperoni

Pepperoni, mushrooms, black olives, oregano with garlic butter on a tomato base

Ham & Pineapple

Honey glazed ham & pineapple with stretchy mozzarella cheese

Zorba

Slow cooked lamb, rosemary, feta cheese, aged balsamic, onion, tomato roasted eggplant, fresh baby rocket & minted tzatziki

Spanish

Marinated king prawns, chorizo, bacon, mushrooms, spanish onion & jalapeno

Porchetta

Slow cooked pork belly with maple syrup and dijon glaze, fresh rocket & crisp pork crackle

Meat Lovers

Pepperoni, chicken breast, slow cooked lamb, bacon, ground beef, Melted mozzarella, BBQ Jack Daniels sauce

Vegetarian

Mushrooms, capsicum, onion, eggplant, olives & oregano
(V, contains cheese)

Super Mario

Beef, bacon, pepperoni, olives, mushroom, capsicum, red onion & pineapple

Tandoori Chicken

Tandoori Chicken, mushrooms, sweet red peppers, red onion, minted yoghurt.

We also have further options available for seated meal service; these options are available for groups that are looking for a more formal seated meal during their function. Please look through our choices, and of course should you have any special requests please do not hesitate to speak directly with the staff or head chef to see what changes can be made.

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR ON REQUEST

EPPING HOTEL BISTRO SET MENU OPTIONS

SET MENU 1

Two courses \$39pp, Three courses \$49pp

GARLIC BREAD

(Garlic bread included in addition to selected courses)

Platters of toasted Turkish bread with garlic butter

ENTREES

(Choose any two from the following to be served alternately)

Crispy skin pork belly served with sea scallops and herb salad **(gf)**

Marinated salt and pepper squid lightly fried, served with lemon lime aioli

Roast pumpkin & zucchini fritters with salsa verde **(gf)**

Crispy king prawn cutlets in polenta flour with lemon, lime, and avocado salsa **(gf)**

MAINS

(Choose any two from the following to be served alternately)

Cashew crusted chicken breast served with creamy mash, roasted vegetables & topped with garlic prawns

300g Certified Black Angus 120 day grain fed Rump w/ creamy mashed potato & vegetables or salad

Crumbed barramundi fillets with beer battered chips & salad

Linguine with marinated king prawns & sea scallops in a cherry tomato, chili, garlic & white wine sauce

DESSERTS

(Alternate serves)

Chocolate mud cake with salted caramel ice cream

House made Tiramisu – Mascarpone, coffee and a hint of Tia Maria

SET MENU 2

Two Courses \$39pp, Three Courses \$45pp

GARLIC BREAD

(Garlic bread included in addition to selected courses)

Platters of toasted Turkish bread with garlic butter

ENTREES

(Choose any two from the following to be served alternately)

Crispy pork belly and sea scallops topped w/ soy, ginger & coriander dressing with Indonesian herb salad

Australian banana prawns lightly dusted with garlic, chili, coriander and avocado salsa

Garlic chili prawns in hot pot with tomato salsa & extra virgin olive oil

Zucchini flowers filled with spinach & ricotta in a light beer batter

MAINS

(Choose any two from the following to be served alternately)

Cashew crusted whole chicken breast topped w garlic prawns and creamy garlic sauce, served with fresh garden salad

Atlantic salmon fillet w soy & ginger glaze w Indonesian style salad **(gf)**

Tender escalope's of veal served with potato puree, sautéed mushrooms in a creamy marsala sauce

Spaghetti in marinara sauce with king prawns, mussels, clams, calamari, and baby octopus

200g Certified Black Angus Scotch fillet w/ creamy mash and vegetable panache **(gf)**

DESSERTS

(Alternate serves)

Vanilla Crème Brulee with Mixed Berry compote & Italian crostoli

Deconstructed cheesecake with chocolate crumble & raspberry coulis

SET MENU 3

\$25 per person in attendance

PIZZA & PASTA

(All you can eat - We won't stop until you say stop or the Kitchen closes! Conditions apply – Strictly no take-away)

- Complimentary Garlic Bread to start
 - Chef's selection of pasta from our a la carte menu
 - Chef's selection of house made gourmet Pizzas from our a la carte menu
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SET MENU 4

\$20 per person in attendance

PIZZA

(All you can eat - We won't stop until you say stop or the Kitchen closes! Conditions apply – Strictly no take-away)

- Complimentary Garlic Bread to start
 - Chef's selection of house made gourmet Pizzas from our a la carte menu
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If you have any further queries please feel free to email our Functions team at

Admin@eppinghotel.com.au

or contact Hotel Management Monday-Friday on

(02) 9876 1855