



THE EPPING CLUB
EVENTS COLLECTION

CANAPE PACKAGE

- 3-hour event duration
- Cocktail style furniture with comfortable lounges and chairs, soft background music (optional)
- Your choice from 3 catering options
- Portable bar in your room
- Room hire and minimum numbers apply, speak to your Events planner.

BEVERAGE OPTIONS

Beverage option must be selected to book this package.
Speak to your coordinator for the most current offer.

Terms & conditions apply. Minimum numbers and minimum beverage spend per person applies. Images are representative only.

CANAPE PACKAGES

CANAPE PACKAGE 1

\$48 PER PERSON (incl GST)

Selection of
4 hot and 4 cold canapes

CANAPE PACKAGE 2

\$60 PER PERSON (incl GST)

Selection of
5 hot and 5 cold canapes

CANAPE PACKAGE 3

\$72 PER PERSON (incl GST)

Selection of 6 cold and 5 hot canapes
with 1 substantial or 1 sweet

CANAPE MENU

COLD CANAPES

Citrus Cured Salmon with Herb Crust and Black Sesame Tuille
California Sushi with Daikon and Sprout Salad (GF, DF, NF)
Seared Sesame Crusted Tuna with Avocado and Red Onion Jam (DF)
Smoked Salmon on Pumpernickel Toast, Egg White Riette and Caviar
BBQ Pork with Vegetable Salad In Rice Paper Roll with Basil and Garlic Dip (NF)
Caramelized Onion and Goats Cheese Tart with Soft Herbs (V)
Cherry Tomato and Mini Bocconcini Skewer (V)
Honeydew with Cucumber and Prosciutto (NF, DF, GF)
Pinwheel Of Grilled Vegetables with Tomato Jelly (V)

HOT CANAPES

Enoki Mushroom with Seared Beef with Oyster Sauce and Spring Onion (NF, GF, DF)
Cheeseburger Spring Roll (NF)
Vegetable Curry Puffs with Chili Jam (V)
Mince Lamb Kofta with Garlic Pine Nuts, Yoghurt and Mint Sauce (NF)
Vegetable Spring Roll with Sweet Chili Sauce (V)
Smoked French Duck Breast with Green Apple and Walnut
Thai Style Fish Cake with Chili and Coriander Sauce (DF)
Shanghai Style Vegetable Dumpling with Soy and Sesame Sauce (V, NF)
Pumpkin and Feta Arancini with Basil Pesto (V)
Fried Lemongrass Wonton with Sesame Sauce
Each additional hot canape is an extra \$4pp

OPTIONAL EXTRAS

SUBSTANTIAL \$8.50ea

Fish & Chips
Beef Slider
Noodle Boxes
Pasta Penne Napolitana
Fried Rice in Boxes
Chicken Satay Sticks

SWEET CANAPES - PETITE \$3.50ea

Lemon Meringue Pie
Chocolate Éclair
Chocolate Brownie
Pavlova
Strawberry Tart
Fruit Tart
Lemon Curd Tart
Passionfruit Tart

GRAZING STATION \$35 PER PERSON

Charcuterie board, selection of Australian and International cheeses, dips, olives, nuts and crackers

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

PLATTER ADD-ONS

MENU UPGRADES *per large platter, suitable for 10 people*

Seasoned Wedges with sour cream and sweet chili (<i>Nut Free</i>)	\$32
Fish and Chips with house made tartare sauce (<i>DF, Nut Free</i>)	\$85
Fresh seasonal fruit platter	\$95
Buffalo chicken wings with ranch dressing (<i>Nut Free</i>)	\$75
Assorted Nori and nigiri (<i>Nut Free, DF</i>)	\$95
Salt and pepper squid , chipotle mayonnaise (<i>Nut Free, DF, GF</i>)	\$85

VEGETARIAN MENU OPTIONS

Vegetable samosas with mint and tamarind chutney (<i>Nut Free</i>)	\$55
Vegetable spring rolls with sweet chilli mayonnaise (<i>Nut Free, DF</i>)	\$55
Assorted vegetarian quiche (<i>Nut Free</i>)	\$55
Vegan falafel with romesco sauce (<i>GF, DF, Nut Free</i>)	\$55
Mushroom arancini , lemon aioli (<i>Nut Free</i>)	\$55
Sambousek	\$55

MENU UPGRADES

Canapes	\$4.50 per person
Chef's choice of canapes via tray service for 30 minutes - perfect for mingling before your guests are seated.	
Antipasto share platter	\$95 per table
Prosciutto, soppressa salami, smoked chicken, grilled eggplant, zucchinis and capsicum, marinated mix olives, and fresh bocconcini	
Vegetarian antipasto share platter	\$85 per table
Crudité's with hummus, baba ghanoush, marinated grilled eggplant, zucchini, capsicum and mushrooms, marinated mixed olives, fresh Lebanese bread	
Mezze share platter	\$85 per table
Marinated fetta in herbs and chilli and extra virgin olive oil, traditional dolmades, marinated anchovies, marinated green olives, tzatziki, beetroot dip and fresh pita bread	
Seafood share platter	\$160 per table
Mooloolaba tiger prawns, Coffin Bay oysters and Tasmanian Petuna smoked salmon served with arrays of condiments (Mary Rose sauce, fresh lemon and capers and dill crème cheese)	

MENU UPGRADES

Dessert share platter	\$95 per table
Chef's selection of 3 mixed deserts, 10 items per tier served on a 3 tier stand	
Cheese platter	\$110 per table
Brie, cheddar, and blue, muscatel, dried fruits, quince paste, crackers and bread	
Caprese Salad	\$65
Sliced tomato, buffalo mozzarella, basil, olive oil (<i>GF, V</i>)	
Caesar Salad	\$65
Baby cos lettuce, crispy bacon, boiled egg, parmesan cheese, croutons, house-made dressing (<i>V</i>)	
Greek Salad	\$65
Cucumber, tomato, Spanish onion, olives, feta cheese, vinaigrette (<i>GF, V</i>)	
Mediterranean Salad	\$65
Sicilian Black Garlic Olives	\$12 per bowl
Seasonal Fruit Platter	\$95

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