

THE EPSOM

FUNCTIONS & EVENTS



Looking for the perfect space to celebrate? Whether it's a birthday, engagement, corporate event, or just an excuse to party, we've got you covered.

Our function packages are designed to take the stress out of planning, with delicious food, refreshing drinks, and a vibrant atmosphere. Choose from our versatile spaces, including our stunning rooftop with breathtaking beach views, the perfect setting for a memorable event.

From intimate gatherings to large celebrations, we'll make sure your event is unforgettable.

Enquire now and let's start planning!

AVAILABLE SPACES

PIMM / MCNAUGHTON

Positioned at the front of the venue, the Pimm and McNaughton Rooms offer a bright and versatile setting suited to a wide range of occasions. Ideal for casual celebrations, corporate catch-ups or intimate gatherings, these spaces combine comfort and convenience in a relaxed pub atmosphere.

Front windows fill the rooms with natural light during the day, while the private layout creates an inviting space for guests to settle in and enjoy the occasion. Both rooms include AV facilities for presentations, slideshows or speeches, along with access to house audio so you can play your own curated playlist throughout the event.

Whether you're hosting a birthday, networking event, engagement or relaxed social gathering, these spaces adapt effortlessly to suit the mood — offering a welcoming space with everything needed for a seamless and memorable function experience.

SITDOWN	50 maximum
COCKTAIL	80 maximum





AVAILABLE SPACES

STANTON

Perched over sweeping ocean views, this versatile space offers the perfect backdrop for any kind of event. Floor-to-ceiling vistas set the scene indoors, while the dedicated deck space invites guests to step outside and enjoy the coastal breeze.

Complete with its own private bar, the Stanton Room also includes a TV screen to allow you to show off a photo slideshow, as well as the ability to play your own music playlist through our house speakers.

Whether you're planning an engagement, 21st or a relaxed social occasion, this space adapts effortlessly - combining style, comfort and an unforgettable atmosphere.

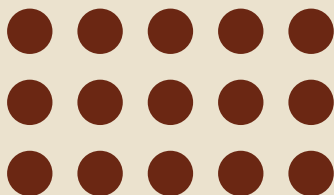
SITDOWN 36 maximum

COCKTAIL 60 maximum

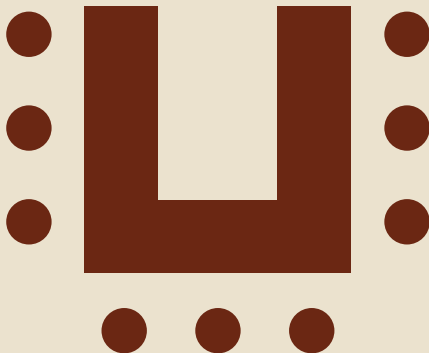
**Speak to our friendly staff for Sportsbar or Pavillion bookings*

ROOM SETS

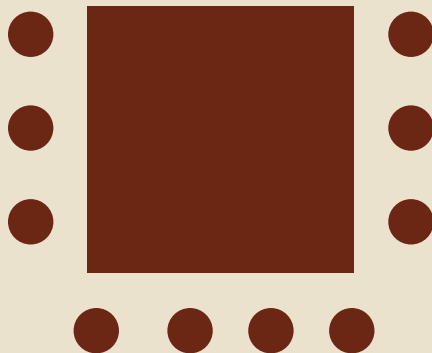
THEATRE



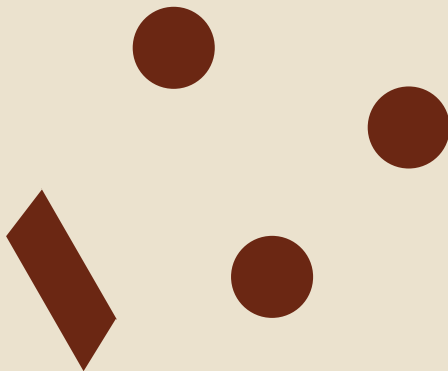
U-SHAPE



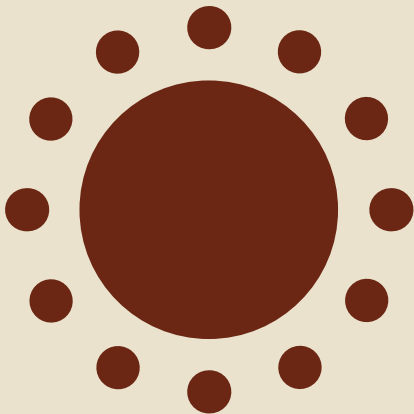
BOARD ROOM



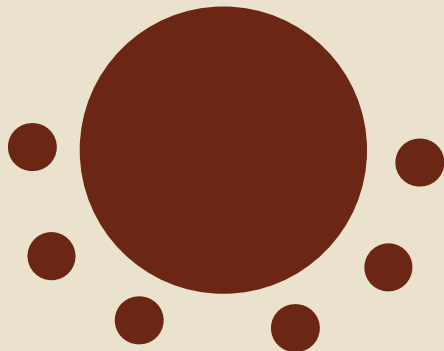
COCKTAIL



SIT DOWN



BANQUET





SET MENU

Minimum 30 people

2 courses \$65 per person, 3 courses \$70 per person

**Please select 2 options per course, served as an alternate 50/50 drop*

ENTRÉES

Pumpkin Arancini w beetroot tzatziki (v, vgo)

Lemon Pepper Calamari w aioli & lemon (gfo)

Pork Belly w asparagus, pea puree & Asian sauce (gfo)

Chicken, capsicum & chorizo skewers (2 per serve) (gfo)

MAINS

Chicken Roulade Chicken breast stuffed w sundried tomatoes & camembert cheese, rolled in prosciutto and served with green pea & spinach risotto

Pork Ribeye 300g Rosemary & paprika marinated pork w sauteed spinach, mashed potatoes, red wine jus & charred pineapple salsa (gf)

Crispy Skinned Salmon served on sweet potato mash w broccolini topped with a hollandaise sauce (gf)

Seasonal Risotto seasonal baby vegetables, in light creamy risotto w herb butter (vg, gfo)

Porterhouse cooked medium rare, served with mashed potatoes, broccoli and a red wine jus (gfo)

DESSERTS

Apple Crumble served with ice cream

Sticky Date served with butterscotch sauce and ice cream

Chef's Panna Cotta Choice of coffee, raspberry or classic

ADD TO YOUR TABLE (SERVES 5)

House Salad \$10.0

Caesar Salad \$25.0

Greek Salad \$20.0

Dips & Bread \$20.0

Chips \$15.0

(gf) gluten free, (v) vegetarian, (vg) vegan, (vgo) vegan option available, (gfo) gluten free option available

COCKTAIL

Minimum 30 people

PACKAGE	PRICE	CHOICE
1	\$26.0	5
2	\$30.0	7
3	\$36.0	10

Gourmet Pies & Sausage Rolls

Asian Platter (vga)

Chicken Skewers

Choice of Tandoori, BBQ or Satay

Calamari Cones

Arancini

Choice of Cheese & Bacon,
Pumpkin (gf,v)
or Chicken & Mushroom

Mac & Cheese Croquettes

Slider Varieties /+\$2.0pp

Choice of Cheeseburger, Pulled Pork,
Slow Cooked Mushroom (va)

Smoked Salmon Roulades /+\$2.0pp

Fish Goujons

Chicken Kiev Balls

Mixed Quiches (vga)

Spinach & Ricotta Pazzizzi (vg)

Mini Lamb Kofta (gfa)

Panko Prawns

San Choy Bow

Choice of Beef or Pork

Popcorn Chicken Cones

Spring Rolls

Choice of Duck or Veg (gfa, vga, onion
& garlic free)

Apple Pie Spring Rolls w Caramel Sauce

Chocolate Brownie Bites

ADD-ON PLATTERS

Bread, Dips & Olives \$70.0 (vga)

Cheese Plate \$75.0 (gf, vg)

Oysters x 24

Natural \$90.0

Kilpatrick \$110.0 (gf)

Grazing Board (8 pax) \$75.0

Grazing Table (30 pax) \$200.0

(gf) gluten friendly, (gfa) gluten friendly available,
(vg) vegetarian, (vga) vegetarian available, (v) vegan,
(va) vegan available



SOMETHING SWEET

Looking for some extra desserts to serve alongside your celebration cake?

DESSERT PLATTERS

all platters come at set price & quantity.

CHEESECAKE CUPS - \$90

20 assorted cheesecake flavours served in mini cups.
Salted Caramel, Cookies & Cream, Toblerone, Ferraro and Berry.

CHOCOLATE MOUSSE CUPS- \$75

30 Delicious Chocolate Mousse cups
w a dollop of cream and fresh strawberry.

MINI APPLE PIE BITES - \$70

25 short crust pastry filled with delicious apple pie mix.

CANNOLI - \$80

16 delicious Cannoli, choose from one flavour per platter,
Chocolate, Vanilla or half/half.

ASSORTED MINI TARTS - \$90

20 bite size tarts packed with flavour.
Lemon Meringue, Lemon tart and Passionfruit Tart.

FRUIT PLATTER - \$90

Fresh seasonal fruit selection.

Please note, due to food safety regulations outside food is prohibited to be bought onto the premises. the only exception is celebratory cakes.





MENU SELECTION

Function Date: __ / __ / ____ Start time: _____

Guest Numbers: _____

Function Name: _____

☐ Gourmet Pies & Sausage Rolls

☐ Asian Platter (vga)

Chicken Skewers

☐ Tandoori

☐ BBQ

☐ Satay

☐ Calamari Cones

Arancini

☐ Cheese & Bacon

☐ Pumpkin (gf,v)

☐ Chicken & Mushroom

☐ Mac & Cheese Croquettes

Slider Varieties

☐ Cheeseburger

☐ Pulled Pork

☐ Slow Cooked Mushroom (va)

☐ Smoked Salmon Roulades

☐ Fish Goujons

☐ Chicken Kiev Balls

☐ Mixed Quiches (vga)

☐ Spinach & Ricotta Pazzizzi (vg)

☐ Mini Lamb Kofta (gfa)

☐ Panko Prawns

San Choy Bow

☐ Beef

☐ Pork

☐ Popcorn Chicken Cones

Spring Rolls

☐ Veg (gfa, vga, onion & garlic free)

☐ Duck

☐ Apple Pie Spring Rolls

☐ Chocolate Brownie Bites

ADD-ON PLATTERS

☐ Bread, Dips & Olives (vga)

☐ Cheese Plate (gf, vg)

Oysters x 24 (gf)

☐ Natural

☐ Kilpatrick

☐ Grazing Board (8 pax)

☐ Grazing Table (30 pax)

DESSERT PLATTERS

☐ Cheesecake Cups

☐ Cannoli

☐ Chocolate Mousse Cups

☐ Assorted Mini Tarts

☐ Mini Apple Pie Bites

☐ Fruit Platters

(gf) gluten friendly, (gfa) gluten friendly available, (vg) vegetarian, (vga) vegetarian available, (v) vegan, (va) vegan available

KIDS PACKAGES

CATERING PACKAGES

2 COURSE \$20.0

3 COURSE Available upon request

MAINS

Nuggets & Chips

Fish & Chips

Bolognese

Chicken Tenders & Chips

Cheeseburger & Chips

DESSERTS

Ice Cream with Topping

Frog in a Pond

PLATTERS

12 years old and under

Minimum 10 people

3 CHOICES \$15 per person

5 CHOICES \$20 per person

- ❑ **Fairy Bread** (v)
- ❑ **Fruit Cups** (vg, lg)
- ❑ **Mini Cake Cups** (v)
- ❑ **Chip Cups** (vg, lg)
- ❑ **Potato Gem Cups** (vg)
- ❑ **Chicken Nuggets** (alg)
- ❑ **Mini Sausage Rolls** (alg)
- ❑ **Mini Party Pies** (alg)
- ❑ **Fish Bites** (alg)
- ❑ **Calamari Rings** (alg)

Kids table settings with styling, plates, napkins, cups & cutlery available.
Please ask our friendly staff for more information on having your kids party
at The Epsom.

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan, (n) nuts, (lg) low gluten,
(alg) available low gluten, (ld) low dairy



ADD-ONS

Tea & Coffee Station \$50.0

Cakeage \$2.50pp

Cutting and serving of celebration cakes

Grazing Table (30pax) \$200.0

Grazing Boards (8pax) \$75.0

Candy Bar \$350.0

Plinth \$30.0

Selection of sizes available,
hire price per plinth used

White Arch \$50.0

Open or mesh arch available,
please specify upon request

Easel \$30.0

(Signage not included)

COCKTAIL ON ARRIVAL

From the Diageo cocktail range

Fruit Tingle, Passionfruit Martini,
Pink Gin Martini, Espresso Martini

20 for \$300.0

40 for \$560.0

60 for \$780.0



PREFERRED SUPPLIERS

MORDIALLOC FLORIST

Voted Melbourne's #1 Best Florist twice.
Offering free delivery & installation no matter
the size of the event.

P: (03) 9587 8595

A: 1/507 Main St, Melbourne Victoria 3195



CHONKY CO.

Cookies & brownies for all types of events.
Custom, individually wrapped party favours
also available.

P: (03) 9587 8595

A: 1/507 Main St, Melbourne Victoria 3195



BALLOON MAGIK

Specialising in balloons & garlands,
photobooth hire available.

Fiona Pennell

P: 0438 283 080

A: Hampton Park, Victoria 3976

TERMS & CONDITIONS

ROOM HIRE

The Epsom will hold all tentative bookings for 3 working days from the date of booking. Payment of room hire secures the booking. The booking deposit is not refundable. The deposit gives you exclusive use of the selected room/space for the time outlined on the booking form. Regular room hire is up to 5 hours, wake bookings are up to 3 hours. The bar will close 30 minutes prior to conclusion of the event.

Standard room access for setup and decorations is 2 hours prior to event commencement, unless mutually agreed with Management prior. This will depend on other bookings and venue operational needs. Room access is to be confirmed 14 days prior to booking/ event date. Unfortunately the use of smoke machines, confetti is not permitted and nothing is to be attached to the walls.

Room layout plans are to be confirmed at minimum 14 days prior the booking date.

External contractors and suppliers must coordinate with Management when arranging times for setup needs. Proof of electrical test and tag of equipment may be requested to ensure safety of equipment. Management controls the lighting and ambience of the room throughout the function.

Additional charges may apply on public holidays.

GUEST REQUIREMENT

As a licensed Club the law requires that all non-members who live inside 5km, or visitors who live outside of 5km to sign in at reception.

Guests must have photo I.D. to sign in, we recommend the host to notify all guests prior to the event of this requirement.

All minors under the age of 18 years are required to vacate The Epsom by 11pm.

CATERING

All menu choices must be confirmed and paid for at least 14 days prior to your function. We regret that we may not be able to accommodate catering requests that have not been confirmed within the 14-day timeframe. No refunds will be given later than 14 days before your function. Vegetarian and special dietary dishes are available at no additional cost. Please advise us in advance if possible.

CELEBRATION CAKES

Celebration cakes can be brought in from an external supplier upon agreement with management at time of booking. Donut walls or other celebratory dessert features must be discussed and approved at time of booking. Other general externally sourced desserts are not permitted. Upon request, our kitchen can cut and serve the cake with cream, and a strawberry at a cost of \$2.50 per person.

CANCELLATIONS

Deposits will be non-refundable. Any prepayments of food or beverages will not be refunded inside 14 days prior to function date.

Venue Management reserves the right to cancel or terminate an event/ function prior or during the event at its discretion if the guests or host were to become aggressive, violent, cause damage, disrespect the venue, it's staff or other patrons, or interrupt the environment or safety of others, where no refund is to be provided or outstanding costs to be void.

BOND AND ADDITIONAL SECURITY (NOT APPLICABLE TO ALL FUNCTIONS)

Under some circumstances we may require a \$500 bond to confirm your booking (eg. 21st birthday parties, Bucks parties etc). This is refundable after your function.

However, any damages, theft, vandalism or costs incurred on the night will be deducted from the bond. This covers venue facilities and fittings, or equipment damaged by their guests. Repairs for damages to premises and property caused by function guests will be the liability of the host person or organisation hiring the room/space. In the event that damage or theft is in excess of the \$500 bond, the excess will be the liability of the host or organisation managing the booking. Your bond will be refunded to you within 2 working days of your function, subject to all requirements, terms & conditions being met. After your function, the room will be inspected and if there are no noted damages, theft or vandalism a refund will arrange.

All bookings of 50 or more guests requires the arrangement of a security guard through the venue's contractor at the expense of the function host. Security is to be scheduled for half an hour prior to the commencement of the function, through to the half an hour post the function at the below rates. . This costs is to be paid at minimum 14 days prior to the event/ booking date.

Mon- Friday: \$55/ hour

Saturday: \$65 / hour

Sunday: \$85 / hour

**Security may still be required at management's discretion, not just for parties over 50pax*

TERMS & CONDITIONS

PAYMENT TERMS

Full payment of room hire is due upon confirmation of booking.

Food catering payment is to be provided a minimum of 14 days prior to the event date. All beverage costs are to be paid in full prior to the conclusion of the event. A credit card needs to be provided to cover bar tab, if applicable at the commencement of the event. Final confirmation of numbers is due 14 days prior to the function date unless other arrangements have been made. Event charges will be based on final numbers given and charges after this date will only be at the discretion of Management.

Security guard costs are to be paid minimum 14 days prior to the event date.

We may not be able to accommodate last minute changes.

OTHER TERMS AND CONDITIONS APPLICABLE

Payment of Bonds and room hire/ booking fees may subject to our non-refundable disclaimer; e.g. for inclement weather, personal circumstances or for cancellation outside our 14 day policy.

Some functions and events cannot be used in conjunction with other venue deals, discounts and promotions.

No smoking at the upstairs deck at all times.

GENERAL CLUB HOURS

10am – 3am

7 Days

CLIENT AGREEMENT

By signing below, I _____, agree to the above stated terms and conditions relating to my booking at The Epsom.

Confirming:

- ☐ As the host, I am responsible for ensuring my guests understand the requirement to bring photo ID to meet the Club sign in requirements
- ☐ I understand that minors under the age of 18 are required to vacate The Epsom by 11pm.
- ☐ My booking is only confirmed once I pay a non-refundable hire/ booking fee
- ☐ My food catering choices are required to be provided to the venue at minimum 14 days prior to my booking/ event date
- ☐ I will mutually agree with Management a time to access the room to setup decorations 14 days prior to my booking date
- ☐ All beverage costs and additional catering costs are to be paid prior to closure of my event, on the day
- ☐ I am aware that if my event will have more that 50 guests, I will incur a cost for a security guard at the above stated rates
- ☐ I will communicate at minimum 14 days prior to my event if a Celebration cake/ dessert will be part of my event, and if cutting/plating is required

Client signature: _____

Date: _____

Venue representative name: _____

These T&Cs are to be retained and filed in the clients booking pack.

GET IN TOUCH

Phone:

(03) 9586 7900

Email:

functions@theepsom.com.au

Address:

528 Main St, Mordialloc VIC 3195

THE EPSOM

theepsom.com.au

