

EPOCHA

Epocha Restaurant is set in a stunning Victorian terrace, overlooking Carlton Gardens and the Royal Exhibition Building on the edge of Melbourne's CBD.



Events at Epoque

Epoque is a versatile venue that can cater for both seated events and cocktail functions. We have several spaces to suit groups large and small, and our close proximity to Carlton Gardens and the Royal Exhibition Building makes us an ideal choice for wedding receptions.

Our team is here to ensure the details of your special occasion are seamless and personal.

The Green Room

Our semi-private dining space on the ground floor is a highlight of Epoque Restaurant. The Green Room, slightly elevated from the main dining room floor, features a beautiful parquet table and is the perfect space for an intimate special occasion.

The Maybelle Room and Hannah's Bar

The Maybelle Room is a light and spacious room on the first floor and includes exclusive use of the balcony overlooking the scenic Carlton Gardens. It is ideal for private dinners, cocktail parties and intimate wedding receptions. The Maybelle Room is connected to Hannah's Bar and for larger events both spaces can be hired exclusively.

Main Dining Room and Exclusive Use

The Main Dining Room at Epoque offers a larger space for seated group events with the option of canapés and pre-dinner drinks either on the terrace at the front of the restaurant or on the first floor in the Maybelle Room. Epoque is also available for exclusive use.

Seated Capacity

The Green Room	-	8 to 10 guests
The Maybelle Room	-	20 to 42 guests
The Maybelle Room and Hannah's Bar	-	20 to 42 guests
Main Dining Room	-	40 to 74 guests
Epoque Exclusive (74+ over two floors)	-	up to 134 guests

Cocktail Capacity

The Maybelle Room	-	20 to 50 guests
The Maybelle Room and Hannah's Bar	-	20 to 80 guests
Epoque Exclusive (over two floors)	-	up to 120 guests



EPOCHA FUNCTION PACKAGES

Sample Sharing Menu One - \$75pp

Snacks

House made black bread and butter
Marinated olives
Piccalilli
Sardine escabeche
Farmhouse terrine

Small shares

Market fish, cassoulet and Jerusalem artichoke

Large shares

Roasted chicken breast, thigh, wing with chicken jus
Osso bucco with polenta and gremolata

Side dishes

Roast potatoes in duck fat
Winter leaves maple dressing

To finish

Assiette of dessert



Sample Sharing Menu Two - \$90pp

Snacks

House made black bread and butter

Marinated olives

Piccalilli

Sardine escabeche

Farmhouse terrine

Small shares

Market fish, cassoulet and Jerusalem artichoke

Large shares

Roasted chicken breast, thigh, wing with chicken jus

John Dee striploin, bone marrow and parsley butter

OR

Alysebry duck, farro and roasted beetroot

Side dishes

Roast potatoes in duck fat

Winter leaves maple dressing

To finish

Assiette of dessert



Sample Sharing Menu Three - \$105pp

Snacks

House made black bread and butter
Marinated olives
Piccalilli
Sardine escabeche
Farmhouse terrine

Small shares

Market fish, cassoulet and Jerusalem artichoke

Large shares

Roasted chicken breast, thigh, wing with chicken jus
John Dee striploin, bone marrow and parsley butter

OR

Alysebry duck, farro and roasted beetroot

Side dishes

Roast potatoes in duck fat
Winter leaves maple dressing

Cheese

Selection of local and imported cheeses, lavosh, condiments

To finish

Dessert Assiette



Sample Sharing Menu Four - \$125pp

Snacks

House made black bread and butter
Marinated olives
Piccalilli
Sardine escabeche
Farmhouse terrine

Small shares

Market fish, cassoulet and Jerusalem artichoke

Large shares

Roasted chicken breast, thigh, wing with chicken jus
John Dee striploin, bone marrow and parsley butter

OR

Alysebry duck, farro and roasted beetroot

Side dishes

Roast potatoes in duck fat
Winter leaves maple dressing

Cheese

Selection of local and imported cheeses, lavosh, condiments

To finish

Dessert Assiette



Sample Cocktail Menu

Two hour - three cold, three hot canapés \$45pp

Three hour - four cold, four hot canapés, one substantial \$60pp

Four hour - three cold canapés, three hot canapés, two substantial, two sweet \$70pp

Cold canapés

Oysters- natural and mignonette

Cured fish, ouzo, wild herbs

Chicken liver parfait, seasonal jelly, brioche

Mussels, butter mayonnaise, potato chip

Beef tartare, capers, cornichons, shallot, cured egg en croute

Farmhouse terrine, piccalilli

Ashed goats curd, thyme crackers

Hot canapés

Octopus, nduja, potato

Beef keftethes, chilli, feta

Red onion, feta, olive tartlet

Arancini, mushroom, compote

Ham and cheese croquette, mustard

Salt cod fritters, chilli, Greek beer

Substantial

Winter vegetable risotto

Braised beef, polenta, gremolata

Faro, beetroot and orange

Pork belly, orange, fennel

Sweet canapés

Risogalo, date, Metaxa, caramel

Chocolate walnut cake, quince and bitter chocolate

Lemon meringue tartlet

Citrus macarons



BEVERAGES

With regard to the beverage provision there are a number of options, which can be arranged;
1/ Firstly we have our wine matches these are our sommeliers' selected wines from our wine list and are a comprehensive match to the food provision;

Standard Wine Match at \$55 p/p
Premium Wine Match at \$75p/p.

2/ Event Beverage Packages that work on an hourly basis and are priced as follows;

Standard Package

\$50 for (3hours), \$65 (4hours) or \$80 (5hours)
Louis Perdrier Excellence Brut, Loire, France NV

Pinot Grigio, Quarantadue, Abruzzo, Italy 2013
Sangiovese, Coli, Tuscany, Italy 2013

Super bock, Portugal
Soft drinks

Premium Package

\$65 (3hours) or \$80 (4hours), \$95 (5hours)
Louis Perdrier Excellence Brut, Loire, France NV

Pinot Grigio, Quarantadue, Abruzzo, Italy 2013
Huber, Grüner Veltliner, Germany 2014

Sangiovese, Coli, Tuscany, Italy 2013
El Coto, Tempranillo, Spain 2011- 75

Super bock, Portugal
Soft drinks

3/ Alternatively we can arrange for beverages to be served on a consumption basis

