

# Private Dining & Events

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

Epocha is a versatile venue that can cater for both seated events and cocktail parties, with several spaces to suit groups large and small.

We host weddings, engagement & birthday parties, christenings, corporate events and Christmas parties. Our team is here to ensure the details of your special occasion are seamless and personal.

# EPOCHA

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## 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 occasion.

Seated Capacity  
8 to 10 guests



## The Maybelle Room and Hannah's Bar

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 if desired both spaces can be hired exclusively.

Seated Capacity  
20 to 40 guests

Cocktail Capacity  
20 to 50 guests

+ Hannah's Bar 20 to 80 guests



## 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 restaurants or on the first floor in the Maybelle Room.

Epoque is also available for exclusive use.

### Seated Capacity

Main Dining Room - 40 to 74 guests

Epoque Exclusive (74+ two floors) - up to 134 guests

### Cocktail Capacity

Epoque Exclusive (two floors) - up to 180 guests



## Our Location

Epoque is conveniently positioned across from the Royal Exhibition Building and Melbourne Museum.

Our unique location is walking distance from most international hotels and public transport.

The end of Exhibition Street rewards you with a glimpse of Epoque and the beautiful Carlton Gardens.

Named after the first resident of 49 Rathdowne Street Hannah Maybelle, the Maybelle Room's balcony oversees the cityscape of Melbourne.

# Menu Options

We provide a number of food and beverage options in order to cater to your needs and ensure a truly personalised event.

Epocha is happy to cater for all individuals with dietary requirements with prior notice.

If there are special requests that you would like to see on your menu, we are happy to discuss.

EPOCHA

## Sample Sharing Menu \$75pp

### Snacks and Small Shares

House made black bread and churned butter

Marinated olives

Chicken liver pâté, crispy chicken skin

Pork terrine, cornichons

Selection of charcuterie

Jerusalem artichoke, stracciatella, grapes and watercress

### Large Shares

Roasted chicken with jus

Beef short-rib, brussel sprouts, red cabbage, horseradish

Salad of mixed leaves || Roasted duck fat potatoes

### To finish

Assiette of dessert

### Additional Options

Freshly shucked oysters +\$15pp

Chef's selection of canapés +\$15pp

Substitute Beef short rib for Gippsland scotch fillet +\$15pp

Local and imported cheese with lavosh and honey +\$15pp



## Sample Premium Sharing Menu \$115pp

### Snacks

House made black bread and churned butter

Marinated olives

Chicken liver pâté, crispy chicken skin

Pork terrine, cornichons

Selection of charcuterie

### Small Shares

Prawn carpaccio, crème fraîche, espelette, lemon and lime  
Jerusalem artichokes with stracciatella, pickled grapes and watercress

Rudderfish fillet with wilted spinach, parsnip purée and pinenuts

### Large shares

Roasted chicken with jus

Gippsland grass fed scotch fillet of beef, king oyster mushrooms and shallots

Salad of mixed leaves

Roasted duck fat potatoes

### To finish

Assiette of dessert



## Sample Cocktail Menu

Two hour - three cold, three hot canapés \$50pp

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 or with Gin tonic granita and cucumber

Air baguette with Manchego cheese foam

Spanner Crab remoulade with espelette and avocado

Chicken liver parfait on toasted brioche with crispy chicken skin

Mussels in carrot escabeche

Sardine, crème fraîche, black garlic and horseradish

Classic beef tartare with crispy potato terrine

Epocha Waldorf salad in celery stick

### Hot canapés

Eggplant and octopus skewers with red mojo sauce

Polenta chips with balsamic mayonnaise

Crumbed prawn with Romesco sauce

Marinated lamb rump skewers

Ham and cheese croquette, mustard

Spinach and feta quiche

### Substantial

Cannelloni with confit capsicums and goat cheese

Braised lamb shoulder with aligot

House made gnocchi zucchini peas, mint and ricotta

Roast Pork belly with red cabbage

Chlorophyll risotto with chicken jus

### Sweet canapés

Chocolate cake topped with salted caramel chocolate mousse

Lemon Pie

House made profiterole with coffee cream

Carrot cake

Tiramisu

## Beverage Options

1/ Wine matches selected by our sommelier are available for groups of 8 to 16 guests:

Standard Wine Match at \$65 p/p  
Premium Wine Match at \$75p/p.

2/ Beverages to be served on a consumption basis with beverages served per bottle:

Liaise with our sommelier to tailor reduced wine and beer selections to meet your needs and budget.

3/ Event Beverage Packages that work on an hourly basis:

### Standard Package

\$50 (3hours), \$65 (4hours) or \$80 (5hours)

1x Sparkling 1x White 1x Red

European lager  
Soft drinks  
Tea & Coffee

### Premium Package

\$65 (3hours) or \$80 (4hours), \$95 (5hours)

1x Sparkling 2x White 2x Red

European lager  
Soft drinks  
Tea & Coffee

