

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 and Small Shares

House made black bread and churned butter
Marinated olives
Crudités
Mussel béarnaise
Heirloom tomatoes, stracciatella and mint
Tuna, basil and almond cream, pickled shallot, grapes

Large shares

Roasted chicken - breast, thigh, leg, wing with chicken jus
Lamb shoulder, smoked eggplant puree and liquorice jus

Side dishes

Salad of mixed leaves with maple dressing
Roast potatoes in duck fat

To finish

Assiette of dessert



Sample Sharing Menu Two - \$90pp

Snacks and Small Shares

House made black bread and churned butter
Marinated olives
Crudités
Mussel béarnaise
Heirloom tomatoes, stracciatella and mint
Tuna, basil and almond cream, pickled shallot, grapes

Large shares

Roasted chicken - breast, thigh, leg, wing with jus
Grass fed Gippsland scotch fillet, sweetbreads and king oyster mushrooms

Side dishes

Salad of mixed leaves with maple dressing
Roast potatoes in duck fat

To finish

Assiette of dessert



Sample Sharing Menu Three - \$105pp

Snacks and Small Shares

House made black bread and churned butter
Marinated olives
Crudités
Mussel béarnaise
Heirloom tomatoes, stracciatella and mint
Tuna, basil and almond cream, pickled shallot, grapes

Large shares

Roasted chicken - breast, thigh, leg, wing with jus
Grass fed Gippsland scotch fillet, sweetbreads and king oyster mushrooms

Side dishes

Salad of mixed leaves with maple dressing
Roast potatoes in duck fat

Cheese

Selection of local and imported cheeses, lavosh, condiments

To finish

Assiette of dessert



Sample Sharing Menu Four - \$125pp

On arrival

Freshly shucked oysters with cabernet and eschallot vinaigrette

or

Chefs selection of canapés

Snacks and Small Shares

House made black bread and churned butter

Marinated olives

Crudités

Mussel béarnaise

Heirloom tomatoes, stracciatella and mint

Tuna, basil and almond cream, pickled shallot, grapes

Large shares

Roasted chicken - breast, thigh, leg, wing with jus

Grass fed Gippsland scotch fillet, sweetbreads and king oyster mushrooms

Side dishes

Salad of mixed leaves with maple dressing

Roast potatoes in duck fat

Cheese

Selection of local and imported cheeses, lavosh, condiments

To finish

Assiette of dessert



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

Farmhouse terrine

Tuna, pickled onion, spring peas

Chicken liver parfait, seasonal jelly, brioche

Mussels, butter mayonnaise, potato chip

Potted prawns, rye cracker

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

Ashed goats curd, thyme, honey, crackers

Hot canapés

Octopus skewers, saffron

Beef keftethes, chilli, feta

Asparagus, feta tartlet

Arancini, pea, mint, goats cheese

Ham and cheese croquette, mustard

Prawn, brik pastry, espelette aioli

Substantial

Gnocchi, zucchini, ricotta salata

Braised lamb, spring vegetables

Roasted beef bap, horseradish, rocket

Pork belly, orange, fennel

Sweet canapés

Brillat Savarin cheesecake, strawberries

Walnut cake, orange, bitter chocolate ganache

Chocolate, hazelnut tart, salted caramel

Lemon meringue tartlet

Citrus macaron

