

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 42 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.



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.

Menu Options

EPOCHA

Sample Sharing Menu \$75 pp

Snacks and Small Shares

House made black bread and churned butter

Marinated olives

Crudités

Mussel bearnaise

Heirloom tomatoes, stracciatella and mint

Tuna, basil and almond cream, pickled shallot, grapes

Large Shares

Roasted chicken with jus

Lamb shoulder, smoked eggplant puree, liquorice jus

Side Dishes

Salad of mixed leaves with maple dressing

Roast potatoes in duck fat

To finish

Assiette of dessert



Additional Options

Substitute lamb shoulder, smoked eggplant puree and liquorice jus for Grass fed Gippsland scotch fillet, sweetbreads and king oyster mushrooms
+ \$15 pp

Selection of local and imported cheeses, lavosh, condiments
+ \$15 pp

On arrival

Freshly shucked oysters with cabernet and eschallot vinaigrette

or

Chefs selection of canapés
+ \$15 pp

On arrival

Freshly shucked oysters with cabernet and eschallot vinaigrette
or Chefs selection of canapés
Grass fed Gippsland scotch fillet, sweetbreads and king oyster mushrooms
Selection of local and imported cheeses, lavosh and condiments
Sparkling or still filtered water
+ \$50 pp

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 chesse

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 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) \$80 (4hours), \$95 (5hours)

1x Sparkling, 2x White, 2x Red

European lager
Soft drinks
Tea & Coffee

