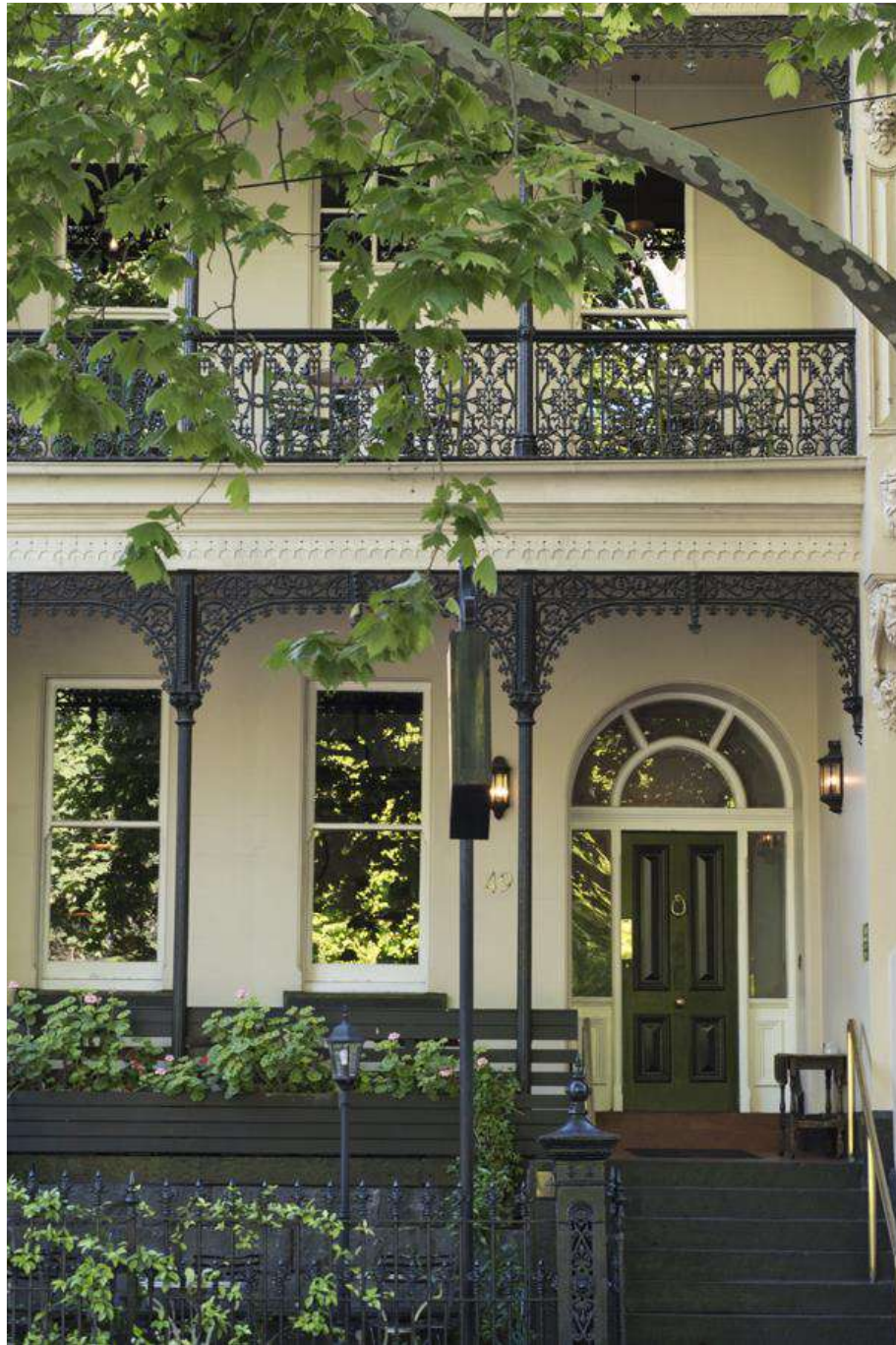


# EPOCHA

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 churned butter  
Marinated olives  
Cruité of vegetables  
Potato crisp, mussel and burnt butter  
Tuna, spring peas and pickled onion

#### **Small shares**

Jamon, green tomato carpaccio and garlic  
Burrata, broad beans, watercress and lemon

#### **Large shares**

Roasted chicken - breast, thigh, leg, wing with chicken jus  
Slow roasted shoulder of lamb with seasonal vegetables and rosemary 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**

House made black bread and churned butter  
Marinated olives  
Cruitées of vegetables  
Potato crisp, mussel and burnt butter  
Tuna, spring peas and pickled onion

### **Small shares**

Jamon, green tomato carpaccio and garlic  
Burrata, broad beans, watercress and lemon

### **Large shares**

Roasted chicken - breast, thigh, leg, wing with chicken jus  
Grass fed Gippsland strip loin, glazed shallots and Bordelaise

### **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**

House made black bread and churned butter  
Marinated olives  
Cruités of vegetables  
Potato crisp, mussel and burnt butter  
Tuna, spring peas and pickled onion

### **Small shares**

Jamon, green tomato carpaccio and garlic  
Burrata, broad beans, watercress and lemon

### **Large shares**

Roasted chicken - breast, thigh, leg, wing with chicken jus  
Grass fed Gippsland strip loin, glazed shallots and Bordelaise

### **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**

House made black bread and churned butter

Marinated olives

Crudités of vegetables

Potato crisp, mussel and burnt butter

Tuna, spring peas and pickled onion

### **Small shares**

Jamon, green tomato carpaccio and garlic

Burrata, broad beans, watercress and lemon

### **Large shares**

Roasted chicken - breast, thigh, leg, wing with chicken jus  
Grass fed Gippsland strip loin, glazed shallots and Bordelaise

### **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 macarons

