



EPOCHA

EPOCHA EVENTS

Epocha is an intimate, quintessentially Melbourne venue on the city fringe of Melbourne, overlooking the Carlton Gardens and a short stroll from the CBD.

Epocha is a versatile venue catering to seated events and cocktail functions.

We have several spaces to suit groups, large and small, and our proximity to Carlton Gardens and the Royal Exhibition Buildings makes us an ideal choice for your next event.

Our professional and experienced 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.

The Green Room, slightly elevated from the main dining room floor, features a beautiful parquetry table and is the perfect space for an intimate occasion.

Seated Capacity
8 to 10 guests

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THE MAYBELLE ROOM & 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; if desired, both spaces can be hired exclusively.

Seated Capacity
10 to 36* guests

Cocktail Capacity
20 to 50 guests
+ Hannah's Bar, up to 60 guests

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MAIN DINING ROOM & EXCLUSIVE USE

The Main Dining Room at Epocha offers a larger space for seated group events with canapés and pre-dinner drinks on the terrace at the front of the restaurants or on the first floor in the Maybelle Room.

Epocha is also available for exclusive use.

Seated Capacity

Main Dining Room - 30 to 70 guests

Epocha Exclusive (70+ two floors) - up to 100 guests

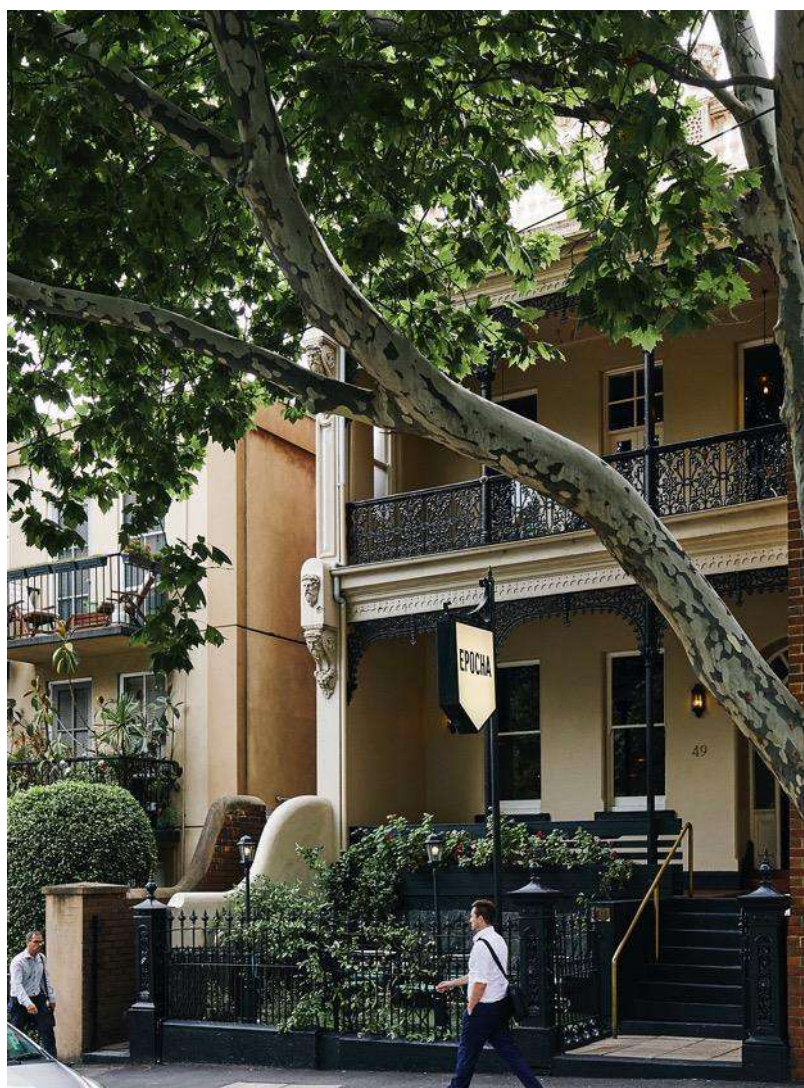
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OUR LOCATION

Epocha is perfectly positioned at the top of Exhibition Street across from the Royal Exhibition Building, the Melbourne Museum and IMAX theatre.

Our unique location, overlooking the beautiful Carlton Gardens, is a short walk up from the CBD, international hotels and public transport, and our balcony from the Maybelle Room enjoys a view of the cityscape of Melbourne.

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MENUS

Our group menus operate as a sharing style - all dishes are served at the centre of the table for sharing. We serve our season's best entrées to share with our house bread and butter, and for the main course, two generous main dishes with sides and our famous duck fat potatoes to share. Upgrades to premium options are available, but the two main options are still shared. We are happy to cater for all individuals with dietary requirements with prior notice.

If you have special requests you want to see on your menu, we are happy to discuss them.

SAMPLE EVENT MENU

ENTRÉES (shared course)

House-made focaccia and house-churned butter

Chickpea Panisse

Giardiniera pickles

House-made queso fresco, our garden herbs, stone fruit

Pickled mackerel, cucumbers, dill, Ajo Blanco

MAIN COURSE (shared course)

Lamb shoulder, polenta, saltbush, peas and jus

Duck fat roast potatoes

Somerset farm foraged leaves, red wine vinaigrette

DESSERT

Tiramisu

EVENT MENU

3 courses, \$110pp

4 courses, \$135pp *(includes mid-course)*

5 courses, \$155pp *(includes mid-course and cheese)*

PREMIUM MENU

3 courses, \$140pp *(one main course upgrade)*

4 courses, \$165pp *(includes mid-course + upgrade)*

5 courses, \$195pp *(includes mid-course + upgrades and cheese)*

DINING OPTIONS

CANAPÉS

2 chef's selection canapés, half hour, \$20pp

STATIONS

Oysters - Barilla Bay oysters \$96 per dozen (min 3oz)

Charcuterie Grazing Table \$20pp

Jamon Carving Table \$50pp

SNACKS

Barilla Bay oysters \$8 each / \$96 per dozen **(freshly shucked)**

Half shell WA scallops, pepper butter, sea grapes \$12ea

Truffled arancini \$7ea

Chicken liver pâté, sour cherry 24ea

SUPPLEMENTS

MID COURSE

Barramundi, peperonata and saffron

Paella

PREMIUM OPTIONS

Aylesbury duck, radish, turnips and jus

or Southern Ranges MS4+ porterhouse, mustard and jus

CHEESE

Selected local and imported cheese, honeycomb

COCKTAIL EVENTS

Our cocktail events can be tailored to suit all occasions. We'll look after the details while you enjoy the party.

We are happy to cater for all individuals with dietary requirements with prior notice.

CANAPÉ PACKAGES

PACKAGE ONE - Two hours \$75pp

Your selection of three cold and two hot canapés

PACKAGE TWO - Two and a half hours \$95pp

Your selection of three cold, three hot and one substantial

PACKAGE THREE - Three hours \$120pp

Your selection of two cold, three hot, two substantial and two sweet

STATIONS

Oyster Station - Barilla Bay oysters \$96 per dozen (min 3oz)

Charcuterie Grazing Table \$20pp

Jamon Carving Table \$50pp

Cheese Table \$15pp

SUPPLEMENTS

Caviar canapés, gribiche, olive oil blinis POA

Prawn Cocktail \$25ea

Lobster Roll \$25ea

Charcuterie boards, house pickles, lavosh \$36ea

Duck fat potatoes \$15ea

CANAPÉ SELECTIONS

COLD CANAPÉS

Pacific oysters, lemon, mignonette

Pickled mackerel and qukes

Salmorejo – Spanish cold soup

Bruschetta

Chicken liver pâté, bun

Steak Tartare en croute

HOT CANAPÉS

Zucchini flower stuffed with ricotta, green goddess

Hervey Bay half shell scallop, tarama butter

Chickpea Panisse

Arancini/Croquettes

Filo pastry cigars

Chicken/Vegetable skewer

Lamb keftethes, yoghurt

Crispy calamari, lemon aioli

SUBSTANTIAL

Ricotta gnudi, sun dried tomato, Parmesan

Pumpkin peperonata

Mini wagyu burger, scarmozza, pickles

Porchetta roll

Lamb with polenta and jus

DESSERTS

Mini salted caramel magnums

Creme caramel, blackberry

Dark chocolate and passionfruit tart

Lemon and cinnamon meringue tart

Basque cheesecake

BEVERAGE OPTIONS

CONSUMPTION ACCOUNT & BAR TAB

Your preferred selection of beverages served for the duration of the event.

Select one sparkling and up to two white wines, two red wines and two beers for your event.

Our staff can keep you informed of your consumption account balance as required during your event.

*All wines are subject to availability and require 7 working day's notice before your event date

**Epocha does not permit BYO products of any description

CHAMPAGNE TOWER

Enjoy a 55-glass champagne tower.

Sparkling \$1500

Champagne \$3000

CONSUMPTION WINES

SPARKLING

NV Louis Perdrier Brut, Bourgogne, France 85

NV Modella Prosecco Superiore D.O.C.G. Brut, Veneto, Italy 87

2019 Raventos I Blanc de Nit Rosado Espumoso, Cava D.O., Spain 119

NV Collet Brut, Aj, Champagne, France 168

NV Billecart-Salmon Brut Réserve Vallée de la Marne/Epernay, France 210

WHITE

2022 Riesling/Pinot Gris, Reed, Mount Alexander, VIC 92

2021 Riesling, JuWel by Juliane Eller, Rheinhessen, Germany 96

2020 Albariño, Valmiñor, Rias Baixas, Spain 95

2021 Xinomavro/Malagouzia, Ktima Kelesidi, Naoussa, Ellas 82

2019 Pinot Grigio, Parini, Abruzzo, Italy 75

2021 Pinot Blanc, Joseph Cattin, Alsace, France 88

2021 Chardonnay, Merricks Estate, Mornington Peninsula, VIC 89

2022 Chardonnay, Deep Woods Estate, Margaret River, WA 85

2021 Chardonnay, Jeff Carrel, Languedoc-Roussillon, France 115

2020 Chardonnay, Domaine Roland Lavantureux Chablis, France 165

ROSE

2020 Primitivo, Masso Antico Primitivo Rosato Salento, Italy 79

2020 Nebbiolo, Mutual Promise, King Valley, VIC 80

RED

2021 Pinot Noir, Dexter Mornington Peninsula, VIC 138

2023 Pinot Noir, Holm Oak Vineyards, The Protege Tamar Valley, TAS 85

2021 Moristel, Bodegas Pirineos Somontano D.O., Aragon, Spain 92

2020 Negroamaro, Masso Antico del Salento, Ora, Italy 80

2021 Gamay, Reed Papa Fleurie Beaujolais, France 135

2021 Montepulciano d'Abruzzo, Terre Forte, Emilia Romana, Monte d'Abruzzo D.O.C.G., Italy 75

2021 Sangiovese, Serristori, Chianti, Toscana, Italy 78

2017 Nero D'Avola, Boccantino, Sicilia, Italy 95

2019 Tempranillo, Matsu Recio, Rioja, Spain 132

2021 Syrah, Natacha Chave Alèofane Crozes Hermitage, Northern Rhône, France 129

2019 Shiraz, Condie Winery, The Gwen, Heathcote, VIC 87

2021 Shiraz/Cabernet, Max & Me House Blend, Eden Valley, SA 96

2019 Cabernet/Merlot, Château Bois de Rolland, Bordeaux, France 95

BOTTLED BEERS

Heineken Lager, Netherlands \$14

Estrella Damm, Spain \$15

BEVERAGE PACKAGES

STANDARD PACKAGE

1 sparkling
1 standard white wine
1 standard red wine
1 standard beer
soft drinks
tea and coffee

3 hrs duration \$70 per person

4 hrs duration \$90 per person

5 hrs duration \$110 per person

Sparkling water \$5 per person, unlimited

Still water, no charge

PREMIUM PACKAGE

1 sparkling wine
1 standard & 1 premium white wine
1 standard & 1 premium red wine
1 standard & 1 premium beer
soft drinks
tea and coffee

3 hrs duration \$90 per person

4 hrs duration \$115 per person

5 hrs duration \$135 per person

Sparkling water \$5 per person, unlimited

Still water no charge

**All wines are subject to availability
and require 7 working days' notice
before your event date

SAMPLE STANDARD PACKAGE

SPARKLING WINE

Italian Prosecco

WHITE WINE

Pinot Grigio

RED WINE

Sangiovese

BOTTLED BEERS

Heineken Lager, Netherlands

SAMPLE PREMIUM PACKAGE

SPARKLING WINE

French Sparkling

WHITE WINES

Pinot Grigio

Chardonnay

RED WINES

Sangiovese

Shiraz

BOTTLED BEERS

Heineken Lager, Netherlands

Estrella Damm, Spain



CORPORATE EVENTS

Discuss strategy on the balcony overlooking the cityscape, hold a business lunch or workshop in the Maybelle Room and bond with your team in Hannah's Bar.

Epocha delivers effortless service and hospitality, ensuring your day runs seamlessly.

We can access a projector, screen and AV equipment upon request.

All packages can be tailored to suit individual needs.

BUSINESS LUNCH PACKAGE

10 am – 4 pm, \$150pp
(lunch served in the dining room)

CORPORATE EVENT DINING MENU

3 courses, 2-3 hours, \$85pp
(Available for corporate events only Monday to Thursday)

SUPPLEMENTS

PRE-DINING CANAPÉS

2 chef's selection canapés, half hour, \$20pp

OYSTERS (freshly shucked)

Barilla Bay oysters \$8 each / \$96 per dozen

ADDITIONAL MAIN COURSE

Choose to have both main courses served to share \$15pp

AUDIOVISUAL

- Screen Hire - \$60
- Boardroom Projector - \$200 *(includes set up / pack down)*
- Roving Microphone and Speaker - \$200
- Additional audio-visual available on request from a third-party supplier

SAMPLE CORPORATE MENU

(Available for corporate events only and for a maximum allocated service time of 3 hours, not available on Friday or Saturday nights)

TO START

House bread and churned butter
Stracciatella, season's vegetables, basil
Charcuterie, house pickles

MAIN COURSE *(choice of one served to share)*

Boeuf Bourguignon, bacon, baby onions, polenta or
Roasted organic chicken

Served with

Foraged greens, lemon verbena vinaigrette

DESSERT

Tiramisu, Kahlua and chocolate

BUSINESS LUNCH PACKAGE

Morning Coffee

Selection of pastries and fruit platters
(break-out or served in-room)

Lunch in the Dining Room

A three-course sharing menu served in our dining room
Tea and coffee to finish.

EVENT MINIMUM SPENDS

January – October 2024 (November & December, being our peak months, is identified separately)

SUMMER GARDEN

Lunch	From Jan – Mar 2024	November	December
	<i>Capacity 10 guests</i>	<i>Stand Up 16 guests</i>	<i>Stand Up 16 guests</i>
Thursday to Saturday	\$1,000 (+10% service)	\$1,000 (+10% service)	\$2,000 (+10% service)
Sunday	\$1,000 (+15% service)	\$1,000 (+15% service)	\$2,000 (+15% service)
Dinner			
	<i>Capacity 10 guests</i>	<i>Stand Up 16 guests</i>	<i>Stand Up 16 guests</i>
Thursday to Saturday	\$1,000 (+10% service)	\$2,000 (+10% service)	\$2,000 (+10% service)
Sunday	\$1,000 (+15% service)	\$2,000 (+15% service)	\$2,000 (+15% service)

MAYBELLE ROOM

Lunch	From Jan - Oct 2024	November	December
	<i>Capacity 36 guests</i>	<i>Capacity 36 guests</i>	<i>Capacity 36 guests</i>
Monday to Wednesday	\$3,000 (+10% service)	\$3,500 (+10% service)	\$4,000 (+10% service)
Thursday to Saturday	\$2,000 (+10% service)	\$3,000 (+10% service)	\$3,000 (+10% service)
Sunday	\$2,000 (+15% service)	\$4,000 (+15% service)	\$4,000 (+15% service)
Dinner			
	<i>Capacity 36 guests</i>	<i>Capacity 36 guests</i>	<i>Capacity 36 guests</i>
Monday to Wednesday	\$3,000 (+10% service)	\$4,000 (+10% service)	\$4,000 (+10% service)
Thursday to Saturday	\$3,000 (+10% service)	\$4,000 (+10% service)	\$4,000 (+10% service)
Sunday	\$5,000 (+15% service)	\$5,000 (+15% service)	\$6,000 (+15% service)

MAIN DINING ROOM

Lunch	From Jan - Oct 2024	November	December
	<i>Capacity 60 guests</i>	<i>Capacity 60 guests</i>	<i>Capacity 60 guests</i>
Monday to Wednesday	\$5,000 (+10% service)	\$7,000 (+10% service)	\$8,000 (+10% service)
Thursday to Saturday	\$6,000 (+10% service)	\$8,000 (+10% service)	\$8,000 (+10% service)
Sunday	\$6,000 (+15% service)	\$8,000 (+15% service)	\$8,000 (+15% service)
Dinner			
	<i>Capacity 60 guests</i>	<i>Capacity 60 guests</i>	<i>Capacity 60 guests</i>
Monday to Thursday	\$5,000 (+10% service)	\$6,000 (+10% service)	\$6,000 (+10% service)
Friday and Saturday	\$8,000 (+10% service)	\$8,000 (+10% service)	\$8,000 (+10% service)
Sunday	\$8,000 (+15% service)	\$9,000 (+15% service)	\$9,000 (+15% service)

EXCLUSIVE VENUE USE

Lunch 12-4pm	From Jan - Nov 2024	November	December
4 Hours	<i>Capacity 60-70 guests</i>	<i>Capacity 60-70 guests</i>	<i>Capacity 60-70 guests</i>
Monday to Thursday	\$6,000 (+10% service)	\$10,000 (+10% service)	\$12,000 (+10% service)
Friday and Saturday	\$8,000 (+10% service)	\$12,000 (+10% service)	\$12,000 (+10% service)
Sunday	\$10,000 (+15% service)	\$14,000 (+15% service)	\$14,000 (+15% service)
Dinner 6-11pm			
5 Hours	<i>Capacity 60-70 guests</i>	<i>Capacity 60-70 guests</i>	<i>Capacity 60-70 guests</i>
Monday to Thursday	\$10,000 (+10% service)	\$10,000 (+10% service)	\$10,000 (+10% service)
Friday	\$12,000 (+10% service)	\$14,000 (+10% service)	\$16,000 (+10% service)
Saturday	\$16,000 (+10% service)	\$18,000 (+10% service)	\$20,000 (+10% service)
Sunday	\$12,000 (+15% service)	\$12,000 (+15% service)	\$14,000 (+15% service)



TERMS & CONDITIONS BOOKING FORM

SECURING YOUR BOOKING

Tentative bookings will be held for seven days only. If verbal or written communication is not received within this time, management reserves the right to cancel the booking and allocate the venue to another client.

Credit card details must be held on file, along with a deposit, to confirm your booking and secure the reservation. The deposit amount required will be specified at the time of booking.

CANCELLATION POLICY

3+ months \$200 administration fee

2-3 months 50%

Less 2 months forfeit of deposit

Less than 1 month:

Deposit forfeited + cancellation fee equivalent to 20% of total estimated food and beverage charges (based on last numbers provided).

Less than 1 week:

Deposit forfeited + cancellation fee equivalent to 50% of total estimated food, beverage and AV charges (based on last numbers provided).

Emergency cancellations:

In the case of a national or state emergency (including Covid-19 or similar) where an event is forced to cancel within terms, the venue reserves the right to retain deposits as per the cancellation policy above, however the venue will take all reasonable steps to offer opportunities for the event to be rescheduled for a future date or to transfer the deposit to another event or experience within 6 months without penalty.

MINIMUM SPEND REQUIREMENTS

To secure exclusive use of any of the spaces of Epocha, there is a minimum food and beverage spend requirement. This amount will be stipulated via email from the venue. If you fail to reach the minimum spend requirement, the balance will be charged as a room hire fee.

ATTENDANCE

Final numbers of attendees are required 7 days prior to the event for catering and billing purposes. This will be the minimum number charged for.

The quoted and agreed price per person will apply for any additional guests over the number confirmed, provided that Epocha Restaurant can accommodate the extra numbers.

Unless otherwise specified, all lunch events conclude at 4pm, and all dinner events at

11pm. Time extensions can be requested with prior notice and availability.

FOOD AND BEVERAGE

Dietary requirements are to be confirmed one week before your event. Any changes after that to the agreed menu and beverage choices must be made through management.

We will endeavour to accommodate all dietary requirements; however, we cannot guarantee that any products served will be allergens-free.

Epocha Restaurant reserves the right to make seasonal menu changes without notifying the client. Epocha's sommeliers pre-select all function wines. Epocha reserves the right to substitute selected beverages with beverages of equal value if preferred selections are unavailable.

DECORATIONS AND PARTY PARAPHERNALIA

All intended room decorations must be discussed with Epocha Restaurant prior to the event. We do not allow any decorations to be affixed permanently or temporarily to any walls, ceilings, or fixtures.

In line with our policy on sexual harassment, any decorations or paraphernalia that might cause offense to other guests or our staff - including sexually suggestive materials - are not permitted and will be removed by management.

Confetti of any description is not permitted on any part of the premises.

Any additional cleaning costs incurred due to venue decorations or party paraphernalia will be invoiced.

AUDIO-VISUAL EQUIPMENT AND PERFORMANCE

Epocha uses the wireless Sonos system for all audio in the venue. Guests wishing to provide their own music may create their own playlist on Spotify. Playlists must be submitted to management no less than one week prior to the event. Please advise us in advance if you wish to access the Sonos system and equipment.

Audio-visual equipment can be organised through our external rental company. Please discuss your AV needs with us well in advance of your event. External contractors are welcome but must liaise with Epocha for logistical reasons.

Before paying the confirmation deposit, clients must advise Epocha of any planned live entertainment or performances. Epocha reserves the right to refuse live entertainment.

Volume and content of all audio visual playlists, presentations, and performances played in the venue are at the discretion of management.

PRE-FUNCTION DETAILS

Table plans, seating arrangements and playlists must be presented one week before your event. Place cards, final guest list (if applicable) 24 hours prior to your event.

Any particular items required from outside of Epocha Restaurant may be delivered after 10am on the morning of the event and removed after the event.

BYO POLICY

No food or beverages of any kind are permitted to be brought into Epocha for consumption by guests, with the exception of Celebration Cakes. A cakeage fee of \$5 will be charged per guest for cutting, plating, and serving.

RESPONSIBLE SERVICE OF ALCOHOL

Epocha Restaurant's management and employees will at all times be bound to state licensing laws, and the Responsible Service of Alcohol Act. Epocha reserves the right to refuse service to any patrons who appear to be intoxicated or behave in a disorderly fashion.

COVID-19 POLICY

The client is responsible for ensuring all attending guests comply with the venue's current CovidSafe plan as directed by the team.

Please do not attend if you have any COVID-19 symptoms, including a fever, chills or sweats, cough, sore throat, shortness of breath, runny nose, or loss or change in sense of taste or smell – however mild.

RESTAURANT'S RIGHT

The venue does not assume responsibility or liability for any loss or damage to any property belonging to the client, the client's guests or invitees. The venue reserves the right to exclude or remove any undesirable persons from the event or the venue premises without liability.

The venue also reserves the right to cancel the booking if the venue or any part of it is closed due to unavoidable circumstances; the deposit has not been paid by the due date; the client becomes insolvent, bankrupt or enters into liquidation or receivership; the event may prejudice the reputation of the venue.

If you do not advise the venue that your event is a wedding an administration fee of \$500 will be charged to your final bill.

TERMS & CONDITIONS BOOKING FORM

CONDUCT OF EVENT

The client shall conduct the event in an orderly manner compliant with the rules of the venue, and in accordance with all applicable Victorian state laws. The client is liable for the actions of their guests and any damages or losses incurred. Any costs will be invoiced directly.

FINAL PAYMENT

Final payment is to be settled at the conclusion of your event. Methods of payment available are cash, Visa, Mastercard and Amex.

We will only accept a maximum of three separate payments per event. The deposit will be deducted from the final account. The restaurant reserves the right to charge unsettled accounts to the credit card details held as part of this booking.

Where payment is not able to be made at the conclusion of the event in person the minimum spend may be paid for in advance the week prior by arrangement. Any additional incurred expenses will be charged to the credit card provided. Remittance is to be emailed to eat@epocha.com.au.

SERVICE CHARGE

At Epocha, we pride ourselves on our exceptional standards of service. It is our policy to add a 10% service fee to the final bill of all group events which goes to the team.

SUNDAY / PUBLIC HOLIDAY SURCHARGE

All events on Sundays and Public Holidays will incur a 15% surcharge.

Date of reservation: ____ / ____ / ____
DAY MONTH YEAR

Anticipated number of guests: _____

Function arrival time: _____

Occasion: _____

Reserved space: _____

Company name (if applicable): _____

Contact name: _____

Phone number: _____

Email: _____

CREDIT CARD DETAILS

Credit card details MUST be provided to secure your booking.
Credit charges will incur a processing fee: VISA/MASTERCARD 1.65%, AMEX 1.75%, EFTPOS \$0.35c

- ☐ VISA
☐ MASTERCARD
☐ AMEX

Name on card: _____

Card number: _____

Expiry ____ / ____ CCV ____
MONTH YEAR

By signing this form, I understand, accept and am hereby bound to the above listed Terms and Conditions, including all minimum spend, deposit, payment terms and cancellation policies.

Cardholder Signature: _____

DEPOSIT PAYMENT

- ☐ Cash
☐ Credit Card
☐ EFT

Transfer funds to the account below. Please include event date and reservation name as a reference i.e. 25 09 18 SMITH

Account Name: Epocha Restaurant Pty Ltd
BSB: 013 259
Account: 454825891