



Events



Eau-De-Vie Melbourne is an intimate, dimly lit, jazz infused speakeasy created for the discerning bon vivant. Let our amicable host and expert team of bartenders transport you back to a much forgotten era where great service, cocktails, tommy guns and good times were king.

Eau-De-Vie is a French expression that translates to “water of life.” Spirits such as French brandy (eau-de-vie), whisk(e)y, vodka and aquavit from Norway, all take their names from the alchemic notion that spirits were an elixir of life.

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Library

Step through the velvet curtains into our semi-private Library where you'll find our one-of-a-kind ice filled degustation table surrounded by old-school books and eclectic antiques.

The table seats up to 16 guests and is where our illustrious 5-course degustations are held, hosted by our award-winning bartenders. This space is ideal for corporate dining experiences, engagement parties, birthday celebrations, private dinners, sophisticated hens and buck's celebrations.



Capacity

Seated: 16 guests

Rare Malts Whisky Room

PRESENTED BY DIAGEO

Hidden away behind a bookcase our private event space the Rare Malts Whisky Room has a devotion to all things whisky - with private whisky lockers and an exclusive range of rare to find drams.

Guests can enjoy a delicious range of canapés and cocktails as well as arrange your own private martini trolley and bartender to host masterclasses or whisky flights.

The Rare Malts Whisky Room can host private events, corporate soirees, team building experiences, PR launches, wrap parties, hens or bucks celebrations and more.

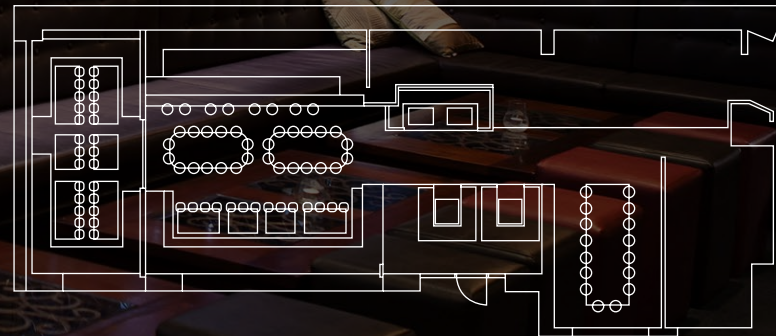


Capacity

Seated: 24 guests
Standing: 32 guests

Venue Exclusive

Eau-de-Vie Melbourne can be hired exclusively for your next event. With a capacity for 120 guests let our team work with you to tailor your bespoke, one of a kind event, incorporate experiences such as whisky tastings, cocktail activations and live music along with expert and theatrical bar service lead by our talented team.



Capacity

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Standing: 120 guests

Canapé packages:

(minimum order of 10 is required)

6-piece canapé package

\$40

Albacore tuna tartare cups

Vegetable pakoras

Goats cheese and jalapeño croquettes

Crispy pork belly bites, nam jim

Blinis with smoked salmon and crème fraîche

Crispy potatoes, herbed ranch dressing

8-piece canapé package

\$50

Albacore tuna tartare cups

Vegetable pakoras

Goats cheese and jalapeño croquettes

Crispy pork belly bites, nam jim

Blinis with smoked salmon and crème fraîche

Crispy potatoes, herbed ranch dressing

Chickpea fritters, house marinara sauce

Bao buns with fried chicken or pulled beef

10-piece canapé package

\$60

Albacore tuna tartare cups

Vegetable pakoras

Goats cheese and jalapeño croquettes

Crispy pork belly bites, nam jim

Blinis with smoked salmon and crème fraîche

Crispy potatoes, herbed ranch dressing

Chickpea fritters, house marinara sauce

Bao buns with fried chicken or pulled beef

Seasonal arancini

Fried chicken wings, davidson plum bbq

Dessert canapé

\$6

Mini lemon meringue tart, torched table side

Signature canapé package

\$80

Cheese and charcuterie station set for arrival

Albacore tuna tartare cups

Vegetable pakoras

Goats cheese and jalapeño croquettes

Crispy pork belly bites, nam jim

Blinis with smoked salmon and crème fraîche

Crispy potatoes, herbed ranch dressing

Chickpea fritters, house marinara sauce

Bao buns with fried chicken or pulled beef

Mini lemon meringue tart, torched table side

Shared options:

The EDV Baller Board

\$160

3 meats, 2 cheeses, croquettes, smoked carrot dip, olives, bread, crackers, seasonal accompaniments

Freshly shucked oysters by the dozen

\$72

All the trimmings, served over ice

Charcuterie and cheese station \$30 per person

Artisanal selection of cheeses, charcuterie, olives, bread, crackers, pickles and condiments displayed as a stunning centrepiece

Seafood station \$35 per person

A selection of locally sourced seafood served fruits de mer style over ice, including freshly shucked oysters, prawns, caviar and all the accompaniments

Please note these menu items are subject change, due to seasonality and suppliers - therefore the above is an example menu only.





❖ *Beverages* ❖



Our award-winning Eau-de-Vie cocktail list is a must to surprise, delight and leave your guests in awe of our wonderful bar team.

On top of this, we specialise in a collection of over 450 whiskies and spirits, as well as beer, wine and champagne.

We like to work with you to tailor your package to ensure you get the very best of Eau De Vie, whilst still in-keeping with your theme or budget.



Experiences

*Cocktail Degustation
hosted in The Library
- from \$225pp*

A stunning five-course menu designed by our talented head chef, paired with cocktails to both compliment and contrast. Expect fire, liquid nitrogen and plenty of surprises!

As the menu constantly changes and we like to keep everything under wraps until the evening, we do not supply a menu prior to dining but can of course cater to dietary requirements.

The dinner runs for approximately 3 hours and is held in our Library, at our custom-built degustation table. This is a private and exclusive dining experience for up to 16 guests.

Looking for the WOW factor for your guests? Chat with our talented events team about Degustation upgrades including Champagne on arrival, oyster service or a special nightcap to finish the evening.



The team at Eau-de-Vie Melbourne thoroughly enjoys hosting masterclasses, whether you are looking to hone your knowledge or just have fun. These special occasions are great with a group of friends or a fun way to encourage team building amongst your staff.

Cocktail or whisky masterclasses can be held either as an afternoon session or incorporated into an evening event in our Whisky Room and are fully customisable to suit your event and budget.

Cocktail masterclasses are available for groups of 6-18 guests. If you are expecting a group of 18-30 guests, we can arrange a 'Cocktail Activation', which is a variation on our classic masterclass experience. For groups larger or smaller than this, please do reach out to our team to discuss alternative options.

Cocktail Masterclass Package - from \$90pp

Cocktail classes generally run for 1.5hrs and include your knowledgeable host and 3 cocktails

Please select your 3 cocktails from the list below. We suggest choosing one from each category:

Shaken: Kitty @ the Cocobongo, Yuzu Mule, For A Few Pesos More, Cosmopolitan, Margarita, Silver Scarab (non-alcoholic option).

Stirred: Espresso Zabaione, Honey Butter Old Fashioned #2, Funny Business, Classic Martini, Manhattan, Metamorphosis (non-alcoholic option).

Built: Birth of Venus, Lady White Snake, Mojito, Aperol Spritz, Paloma, Georgie Collins (non-alcoholic option).

Whisky Masterclass Packages - from \$80pp

Whisky Classes include 5 x 15ml tastes, light snacks from the Eau-de-Vie kitchen and are hosted by one of our wonderful whisky aficionados. Our four options are detailed below.

Whisky 101 - \$80.00 per person

An introduction to the spirit and a look at the classic styles from the home of whisky distilling. We look at the 3 powerhouses - Ireland, Scotland & The USA - the history and the differing methods of production.

Whiskies of the World - \$100.00 per person

Do the Scots do it best? We'll explore the wonderful world of whisky as interpreted by the Irish, Scottish, Japanese perhaps even an Indian, Aussie or Taiwanese or two.

A Tour of Scotland - \$125.00 per person

Looking at expressions from the home of Single Malt. A whisky from each of the 5 classic regions, looking at the differences and similarities in production and distillery style.

Old and Rare - \$200.00 per person

For the guy or gal who has everything! Here we look at whiskies that have won awards or gained international recognition from scoring extremely high on the professional score cards. With the current and volatile nature of rare whisky, these selections are based on what can currently be sourced, smuggled or shipped via friends in the know. Rest assured whatever you taste will make you the envy of anyone not there.

Up Close and Personal *- from \$115pp*

Set in our intimate booths for 2-4 guests, or on our stunning degustation table for groups of 5-8 guests; our private bartender brings the EDV magic you – crafting three of our iconic cocktails tableside. Experience smoking, blazing and nitro-ing right before your eyes!

Indulge in our famous Smokey Rob Roy, EDV blazer and Espresso Zabaione, alongside some exquisite cheese and charcuterie to share – this is the ultimate experience to dazzle your guests.

For those wishing to elevate their experience even further, pair this with our stunning 'Feed Me' menu, for an additional \$35 per person.



Photography & Filming

Eau-de-Vie Melbourne is available for exclusive hire for filming, photography & media purposes. Suitable for both corporate marketing and wedding events.

PR

Eau-de-Vie is always looking for opportunities to partner with like-minded brands, if you are a publicist looking for a creative partner to collaborate with please touch base to discuss further.

External Events

Experience the unforgettable Eau-de-Vie style, quality and air at your next event with a pop-up bar including whisky or cocktail activations run by our talented staff. Bars by Eau-de-Vie offer bespoke experiences that cater to private and corporate events on a minimum spend basis. We look forward to helping you celebrate your next in-house corporate event or party!



EVENT FAQ

What time can I access the venue?

Access times will be listed on your event proposal. Please liaise with your Event Manager if you require extra time, as additional room hire may occur.

If you would like to stay on after the formalities have ceased, you are more than welcome to join us on a casual basis (subject to availability). If extra time is a necessity for your event, additional charges will apply.

Can I deliver items in advance of an event?

You are welcome to deliver items on the day of your event as long as the delivery is confirmed prior with your Event Manager and we kindly ask that everything you send is clearly labelled.

Can I leave items at the venue post event?

Following your event you may leave items overnight with Management. All items need to be collected within 24 hours of your event as space is limited. No responsibility is accepted for items left post event.

Can I transfer the remainder of my minimum spend?

The total minimum spend amount is to be utilised within the event space and the event booking time frame that you have confirmed.

Do you cater for dietary requirements?

Yes, please advise your Event Manager of any dietary requirements so our chefs can accommodate accordingly.

Can I bring a cake to my event?

You are more than welcome to bring a cake and candles along to your special event. We will provide plates and cutlery. There is a \$5.00 per person service fee up to \$150.00.

What AV equipment is available at the venue?

AV is not generally included in the event spaces. To further discuss your requirements, please liaise with your Event Manager. AV is only available to Venue Exclusive Events.

Will I have access to a microphone for speeches?

Microphone speeches are available for hire for all exclusive events at Eau-de-Vie. When booking a section of the venue for your event, no microphone speeches are available.

Can I supply my own music for my event?

You are able to provide your own music if you have hired the venue exclusively with pre approval from your Event Manager. The playing of separate playlists or soundtracks is not permitted in private event spaces or private dining events.

Do you have a smoking area at the venue?

Eau-de-Vie is a non-smoking venue, we ask patrons to vacate the venue if they wish to smoke.