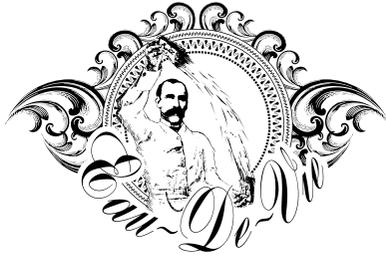




Events



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.

Contact

1 Malthouse Lane, Melbourne VIC 3000

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www.eaudevie.com.au/melbourne

Trading Hours

Monday to Thursday 5pm - 1am

Friday & Saturday 4pm - 1am

Sunday 4pm - 11am



❖ *Library* ❖

Past the booths brings you to our library, featuring our one of a kind custom-built degustation / tasting table and a collection of antique books and all things old world. The table seats up to 16 guests, can be reserved for smaller groups and is where our illustrious 5-course degustations are held and 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

❖ *Whisky Room* ❖

Hidden away behind a bookcase our private event space the 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 delicious cocktails as well as arrange your own private Martini trolley and bartender to host Master classes or Whisky Flights. The Whisky Room can host private events, corporate soirees, team building experiences, PR launches, wrap parties, hen's and buck's celebrations and more.



Capacity

Seated: 30 guests
Standing: 40 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 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

Standing: 120 guests

❖ *Canapés* ❖



Revel in our speakeasy affair while enjoying a selection of charcuterie and cheese boards. Take it to the next level with a sophisticated canapés package or create a bespoke menu to suit your event.



Canape packages: (minimum order of a dozen is required)

**6-piece canape package – light canapes
\$26.5 per person**

- Eggplant fries (GF, VEG)
- Gruyere and jamon croquettes
- Marinated chicken skewers (GF)
- Marinated beef skewers (GF)
- Spanish onion and goats cheese tortilla (GF, VEG)
- Handmade vegetable spring rolls (GF, VEG)

**8-piece canape package – substantial canapes
\$37 per person**

- Eggplant fries (GF, VEG)
- Gruyere and jamon croquettes
- Marinated chicken skewers (GF)
- Marinated beef skewers (GF)
- Spanish onion and goats cheese tortilla (GF, VEG)
- Handmade vegetable spring rolls (GF, VEG)
- Smoked salmon rillette, pumpernickel crisp (GF)
- Prawn and spring onion wonton, soy yuzu dressing (DF)

**Individual canapés:
(minimum order of dozen is required)**

\$4.5 per piece

- Eggplant fries (GF, VEG)
- Gruyere and jamon croquettes
- Spanish onion and goats cheese tortilla (GF, VEG)
- Marinated chicken skewers (GF)
- Marinated beef skewers (GF)
- Handmade vegetable spring rolls (GF, VEG)

\$5.5 per piece

- Marinated prawn spears, chimichurri (DF, GF)
- Prawn and spring onion wonton, soy yuzu dressing (DF)
- Salted cod beignet, sour red pepper coulis
- Smoked salmon rillette, pumpernickel crisp (GF)
- Pacific Oysters, natural, house dressing, lemon (GF, DF)
- Seared scallops, sweet potato, brown butter (GF)

Substantial canapés

- Crispy calamari, fermented chilli and almond relish (GF) \$10
- Crispy pork sandwich, soy mayo \$12
- Gruyere and jamon croquettes, black garlic aioli (2 pieces) \$10
- Crunchy potato bites, anchovy mayo, dashi seasoning (GF, VEG) \$8
- Duck or vegetarian sausage roll, spiced tomato relish (VEG) \$10

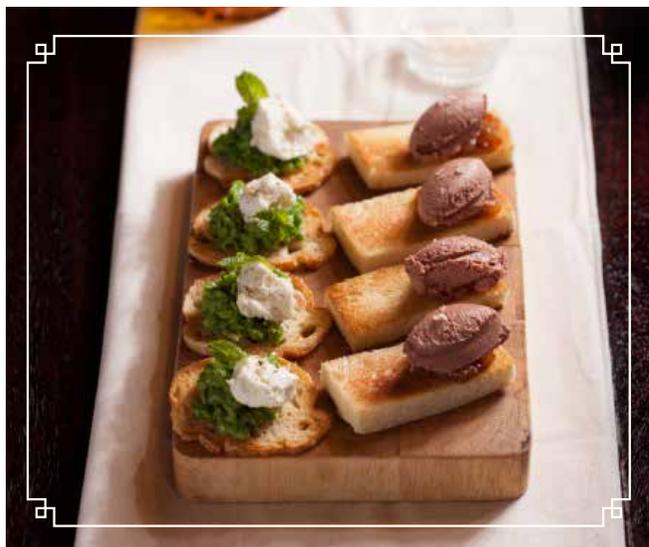
Dessert canapés: \$4.5 per piece

- Yoghurt cheesecake, pistachio praline
- Chocolate macadamia brownie, vanilla mascarpone
- Lemon tart, coconut shortbread, lemon curd
- White chocolate panna cotta, poached strawberries

Shared Options:

- Marinated olives \$6
- Salt and vinegar crisps \$6
- Celeriac hummus, lavosh \$7
- Seasoned edamame \$6
- Cheese, chef's selection of three \$39
- Crispy potato, anchovy mayo, dashi \$10

- Medium Ploughman's board – 2 meats, 3 cheeses, bread, olives \$65
- Large Ploughman's board – 5 meats, 4 cheeses, bread, olives \$99



Cocktail Degustation hosted in The Library

A stunning five-course menu designed by our talented head chef, paired with cocktails created by award winning bartenders. As the menu constantly changes and we like to surprise and delight on the evening, we do not supply a menu prior to dining.

The dinner runs for approximately 3 hours and is held in our Library, at our custom-built degustation table. This is a shared dining experience for up to 16 guests. The table can also be hired exclusively for private and corporate events.

\$150 per person



Sample Menu for inspiration

Dinner

Course 1

Caramelised onion bisque, salt pickled mushrooms, slow cooked ducks yolk and truffle crumbs.

Course 2

Miso glazed Black Cod, Fermented black bean, sea succulents, black garlic puree.

Course 3

Pan roasted duck breast, eggplant caviar, panisse and red pepper confit, hermitage infused jus.

Course 4

Chocolate textures with basil and pineapple pate de fruit.

Course 5

Rock melon Chawanmushi (traditional Japanese steamed custard), Nasturtium and compressed rock melon.

Cocktails

The Spice Trade

Gin, strawberry & fenugreek syrup, hibiscus foam, acid

Rum Rations

Jamaican rum, sherry, white peach, homemade ginger beer

A Brave New World

Cognac, SGM wine, berries, rosemary, violet, cedar smoke

Native Australia

Tequila, vermouth, grapefruit, orange, oleo sacrum, saline, soda

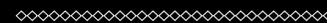
Jerry Thomas & the Blue Blazer

Aberfeldy 12yo, cacao, Averna, chestnut, smoked apricot, Angostura





❖ *Beverages*



Our award winning Eau-de-Vie cocktail list is a must to dabble in and will have your guests in awe of our talented 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 tailor your package with you to ensure you walk away experiencing the true Eau-de-Vie style.



Experiences

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 Master classes 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.

Our packages begin at \$75 per person.

All sessions are hosted by one of our passionate bartenders.

Cocktail Masterclass Package

Cocktail classes generally run for 1.5hrs and include your knowledgeable host and 3 cocktails
Please select your style of class below:

Mary Pickford

Cocktail selection:

Moscow Mule, Aperol Spritz, Bellini, Champagne Cocktail, Gimlet, Martini, Caipiroska, Cosmopolitan, Espresso Martini, South Side, Gin Sour, Mojito

Humphrey Bogart

Cocktail selection:

Dark & Stormy, Martini, Martinez, Negroni, Old Fashioned, Manhattan, Daiquiri, Whisky Sour

Martini Masterclass

Cocktail selection:

Martinez – Gin and Vodka variations

Fun for Everyone

Cocktail selection:

Select from the full list above

Whisky Masterclass Package's

Whiskey Classes include 5 x 15ml tastes and light snacks from the Eau-de-Vie kitchen.

Please select your style of class below:

Whiskey 101 – \$75.00 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 - \$95.00 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.

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 tended by our talented staff! Bars by Eau-de-Vie offers 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 do so on a casual basis. 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. For all seated events, please advise your Event Manager of any dietary requirements so our chefs can accommodate accordingly. If you are hosting a canape style event your guests can liaise directly with your Event Host on the day. Unfortunately we are unable to cater to vegan guests.

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 \$50.00.

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.

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.

Do I supply the music for my event?

We have a variety of in-house music options for your event at no extra charge. You are able to provide your own music if you have hired a venue exclusively with pre approval from your Event Manager.

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.