



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

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Trading Hours

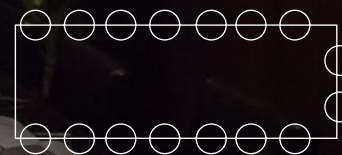
Monday to Thursday 5pm - 1am

Friday & Saturday 5pm - 1am



Library

Past the booths brings you to our library boasting the one of a kind degustation / tasting table accompanied by a collection of old school books and eclectic antiques. The table seats up to 16 guests, 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

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 delicious 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: 25 guests
Standing: 35 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

Standing: 120 guests

A top-down view of a restaurant table with two plates. The top plate features a large, dark, textured oyster shell filled with a red, chunky sauce, garnished with yellow sauce and red berries. To its left is a pile of golden-brown, crispy potato chips. The bottom plate contains a large, dark, textured oyster shell filled with a red, chunky sauce, garnished with yellow sauce and red berries. A glass of white wine is visible to the right of the top plate. A small portion of another plate with a bread roll and butter is visible on the left.

Canapé packages: (minimum order of 12 is required)

6-piece canapé package – light canapés -

\$30 per person

Warm goats cheese tartlet, smoked lavender honey (V)

Crispy potato skins, rye whiskey cream (GF) (V)

Goats cheese and jalapeño croquettes, black garlic aioli (V)

Beef tartare, mushroom ketchup, potato (DF) (GF)

Fried chicken, angry maria sauce (DF) (GF)

Charred octopus, kimchi, seaweed cracker (DF) (GF)

8-piece canapé package – substantial canapés -

\$40 per person

Warm goats cheese tartlet, smoked lavender honey

Crispy potato skins, rye whiskey cream

Goats cheese and jalapeño croquettes, black garlic aioli

Beef tartare, mushroom ketchup, potato

Fried chicken, angry maria sauce

Charred octopus, kimchi, seaweed cracker

Duck rillette, piccalilli, cracker (DF)

Oyster, house cocktail (GF) (DF)

10-piece canape package – substantial canapes -

\$50 per person

Warm goats cheese tartlet, smoked lavender honey

Crispy potato skins, rye whiskey cream

Goats cheese and jalapeno croquettes, black garlic aioli

Beef tartare, mushroom ketchup, potato

Fried chicken, angry maria sauce

Charred octopus, kimchi, seaweed cracker

Duck rillette, piccalilli, cracker

Oyster, house cocktail

Chicken liver parfait, pedro, choux

Pumpkin & koji cigar, curry aioli (VGN) (DF)

Individual canapés (minimum order of 10 is required)

Substantial canapés - \$12 each

Chickpea & pumpkin slider, garlic yogurt (V)

Pulled lamb slider, makers mark, kimchi (DF)

Eggplant fries, crispy chilli, aioli (V) (DF) (GF)

Crispy potatoes, confit garlic (VE) (GF) (DF) \$16

Calamari, curry aioli, pickled celery (DF) (GF) \$16

Dessert canapés - \$8 each

Yuzu & meringue tartlet

Chocolate & hazelnut miso profiterole

Shared Options:

Antipasto, dips, pickled veg \$30

Eau De Vie Everything Board (cured meat & cheese) \$100

Cheese Board (5 cheeses) \$55



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 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.

\$195 per person



Sample Menu

Course 1:

Dish: *Slow cooked duck egg yolk, toasted focaccia, bortolli beans in mushroom broth, pickled mushrooms.*

Cocktail: *Clarified milk punch of Teeling Single Grain Whiskey, Cognac, Orange Juice, Honey, English Breakfast Tea.*

Course 2:

Dish: *Fish of the day marinated in cider with a panko, lemon, and herb crumb. Served with a sauce of caramelised onion cream, with tarragon and capers. Diced fondant potatoes cooked in butter and thyme with fried shallots.*

Cocktail: *Teddy and the fox gin, house creaming soda syrup, white cacao liqueur, served over house made black lime sorbet, and topped with a Thyme and Citrus soda.*

Course 3:

Dish: *Mixture of green spring vegetables finished in lemon dressing. Shio Koji fried chicken with chestnut and miso chicken jus.*

Cocktail: *Avocado Oil infused Tanqueray Rangpur, Manzanilla Sherry, Kale Verdita, green apple liqueur, served slightly effervescent.*

Course 4:

Dish: *Lamb Belly braised in soy, black vinegar, and pink peppercorns, served with peppercorn lamb jus. Side of lightly pickled baby carrots, confit shallots and baby turnips, and fermented pumpkin puree.*

Cocktail: *Green Szechuan infused Buffalo Trace Bourbon, pomegranate shrub, and acidulated white grapefruit juice.*

Course 5:

Dish: *Pressed Oreo base, davidson plum jam, marshmallow made of banana and wattleseed, finished with dark chocolate.*

Cocktail: *A blazer style cocktail with Calvados, Drambuie, Licor 43, Verjus, Vanilla, and Ginger.*





❖ *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 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.

All sessions are hosted by one of our passionate bartenders. A minimum of 6 guests is required for our masterclasses.

Cocktail Masterclass Package - starting \$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, Cosmopolitan, Yuzu Mule, For A Few Pesos More, Aviation, Silver Scarab (non-alcoholic option).

Stirred: Espresso Zabaione, Honey Butter Old Fashioned #2, Gods and Monsters, Grapes 'n' Grappa, Funny Business, Manhattan, Metamorphosis (non-alcoholic option).

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

Whisky Masterclass Packages - starting \$80pp

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

Whiskey 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.

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.