



EPULA

2025  
FUNCTION  
PACKAGE

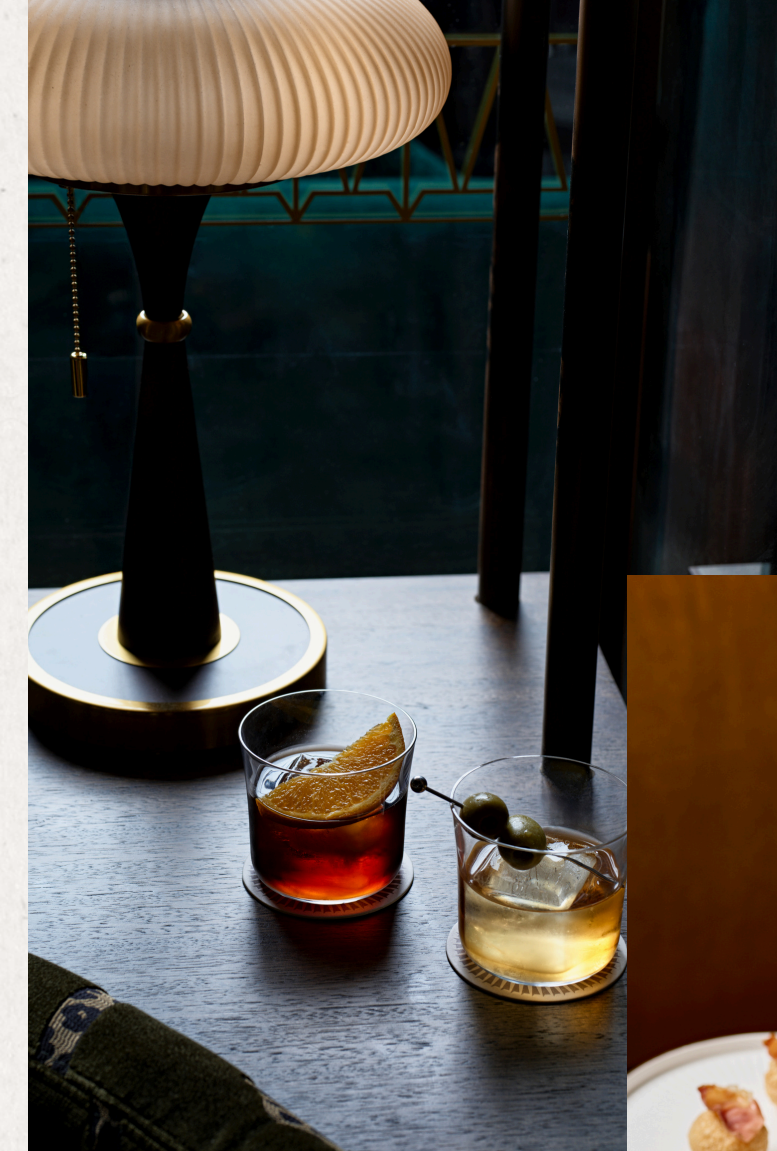


Epula is an elegant European-inspired restaurant located in Sydney's historic GPO building at Martin Place, blending the timeless charm of grand European cafés with a vibrant, contemporary Sydney flair. Offering modern brasserie fare and meticulously crafted dishes, Epula is designed to transform every gathering into a memorable celebration perfect for both intimate dinners and grand events

### The Epula Experience

Host your next function in beautifully appointed spaces surrounded by iconic architecture, where every event feels like a special occasion. The menu celebrates European culinary traditions with a nod to Sydney's lively spirit, featuring hors d'oeuvres, share plates, and mains inspired by Italy and France, accompanied by a curated international wine list and classic cocktails with an Epula twist. Epula's ethos is all about communal feasting, warm hospitality, and creating lasting memories—making it an ideal setting for corporate events, celebrations, and special milestones.

Let Epula bring your next event to life with exceptional food, inviting service, and a setting that balances historic grandeur with modern style





# THE RESTAURANT



Epula's restaurant can be booked exclusively for up to 40 people, making it an ideal venue for private occasions, corporate dinners, or intimate celebrations. Alternatively, the space can be shared among smaller gatherings, providing flexibility for events that don't require the entire venue.

## Ambience and Setting

The art deco-styled interior features low-hung chandeliers arranged along the back wall, which contribute to a warm and intimate dining atmosphere.

This moody lighting enhances the feel of the space, making Epula suitable for special celebrations or refined business dinners.

The venue's bespoke seating and architectural details add an elegant touch to every gathering





# THE ATRIUM

Epula's Atrium features plush jewel-toned lounge seating, setting a luxurious scene for formal dinners or sophisticated canape gatherings. The Atrium is ideal for hosting up to 40 guests in a standing reception, or it can be transformed for a grand, seated feast to suit a more formal occasion.

## Venue Features

The Atrium is defined by elegant, richly upholstered lounges in deep jewel tones, creating an inviting yet dramatic atmosphere. This space is suitable for cocktail-style events and formal dining, offering versatility for both private and corporate functions.

## Capacity and Setup

Standing functions: Accommodates up to 30 guests for canapes, networking, or celebration events, allowing guests to mingle comfortably.

Formal dinners: The Atrium can be reconfigured to host grand, seated banquets with a refined ambiance, ideal for celebrations and special events.





# PRIX-FIXE

Prix-Fixe

Spanish Olives

Croqueta

Jamón Serrano

Beef Tartare

Grilled Asparagus, Hazelnuts

Truffled Lasagna

Roasted Cauliflower

Iceberg Ensalada

Epula's Pavlova

82pp





# PRIX-FIXE

Our Prix-Fixe sharing menu features a selection of signature dishes.

Enjoy individual hors d'oeuvres of  
Seared Mackerel filo,  
Croqueta  
Brioche with mascarpone.

Followed by shared entrees and mains,  
jamón serrano  
Insalata di polpo  
Orecchiette, chimi de rapa  
Bavette steak  
Pommes frites

Featuring our Torta de Verona for dessert.

98pp





# PREMIUM PRIX-FIXE

Let us take the lead, settle in to enjoy our  
Premium Prix-Fixe Menu.

Start your night with a glass of Taittinger Champagne

Two Sydney Rock Oysters pp

Veal Tonnato Mille Feuille pp

Then share

Wagyu Bresaola

Basque Savoury Cheese Tart

Kingfish Crudo

Insalata di Polopo

Vincisgrassi Truffled Lasagna

Grilled Whole Flathead

Iceberg

Bavette Steak

Frites

Epula Pavlova

160 pp





# CANAPES

Manchego Croquette

Seared Mackerel Filo Tartlet

Duck Liver Pate, Cornichon, Crostini

Veal Tonnato Mille Feuille

Brioche, Truffled Mascarpone, Bottarga

Chocolate & Dulce de Leche Tart

69pp





# GALLERY





# EPULA DRINKS PACKAGE

Includes:

Local Beer

Sparkling, White, Rose and Red Wine

Soft Drinks

1.5 hour 58pp

2 hour 78pp

3 hour 108pp





# ROYAL PACKAGE

Includes:

Local Beer

Sparkling and Rose

selection of two White and two Red Wines

Soft Drinks

1.5 hour 78pp

2 hour 98pp

3 hour 128pp



# ENQUIRIES

Looking for more?

Giulia Antonelli our event organiser will assist your every need in creating a memorable experience.

The team in the kitchen will deliver incredibly delicious food, whilst our Sommelier team help select the wines that are perfectly matched to your chosen menu.

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[www.epularestaurant.com.au](http://www.epularestaurant.com.au)