



IMPERIAL HOTEL BOURKE STREET

FUNCTIONS AT



2-8 Bourke Street
Melbourne 3000

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ROOFTOP BEER GARDEN



**EXCLUSIVE ROOFTOP HIRE AVAILABLE.
PLEASE ENQUIRE WITH OUR FUNCTION COORDINATOR**



TREASURY ROOM



90



150



PARLIAMENT ROOM



50



60



RESTAURANT



100



2



Imperial Hotel Bourke Street

BEVERAGE PACKAGE

DURATION	PREMIUM	DELUXE
3 hours	52pp	60pp
4 hours	61pp	70pp
5 hours	70pp	80pp

Premium Package

1 sparkling, 2 white, 1 red, 1 draught beer, 1 cider and all soft drink and juice

SPARKLING

Morgan's Bay Sparkling Cuvée - SE Australia

WHITE

Morgan's Bay Sauvignon Blanc - SE Australia
Morgan's Bay Chardonnay - SE Australia

RED

Morgan's Bay Shiraz Cabernet - SE Australia

DRAUGHT BEER

James Boag's Draught

CIDER

James Squire Orchard Crush Apple

Deluxe Package

1 sparkling, 3 white, 3 red, 2 boutique beers or cider on tap, 2 bottled beers and all soft drink and juice

SPARKLING

Domaine Chandon Brut - Yarra Valley, VIC

WHITE

Mount Fishtail Pinot Gris - Marlborough, NZ
Angel Cove Sauvignon Blanc - Marlborough, NZ
Seppelt 'The Drives' Chardonnay - Heathcote, VIC

RED

Palliser Estate 'Pencarrow' Pinot Noir - Martinborough, NZ
Chaffey Bros 'Synonymous' Shiraz - Barossa Valley, SA
Rymill 'The Yearling' Cabernet Sauvignon - Coonawarra, SA

BOUTIQUE BEERS & CIDERS ON TAP

James Boag's Draught
James Squire 'The Chancer' Golden Ale
White Rabbit Dark Ale
White Rabbit White Ale
Little Creatures Pale Ale
Heineken
Stella Artois
James Squire Orchard Crush Apple Cider

BOTTLED BEERS

James Boag's Premium Light
James Boag's Premium
Corona
Budweiser
Becks
Hoegaarden
Heineken
James Squire Amber Ale
James Squire Hop Thief
James Squire Porter



Spirits

Add our spirit package to a beverage package of your choice for an additional 20 dollars per head.

SPIRIT PACKAGE INCLUDES;

Vodka
Gin
Bourbon
Whisky
Rum

Cocktails

Treat your guests to a cocktail on arrival. Available on a pre-ordered basis and priced at 12 dollars per cocktail when you order more than 40. Please speak to a member of our functions team for further information.

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Cash Bar

With fully stocked bars and beers on tap, your guests will be able to select from a long list of drinks, which they can purchase throughout your function.

Bar Tab on Consumption

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However we will always ensure you are in full control of the amount throughout the event. At any point you are welcome to turn the bar tab into a cash bar so your guests can purchase their own drinks.

CANAPÉ MENU

30 PIECES PER PLATTER

COLD

Assorted sushi, soy sauce (GF Option)	75
Selection of dips and bread (V)	60
Freshly shucked oysters, red wine dressing (GF)	75
Tomato basil and red onion bruschetta, balsamic glaze (V)	60

HOT

Southern style fried chicken wings, cola BBQ sauce	95
Assorted pizza slices	90
Pork wontons and sweet soy sauce	90
Teriyaki chicken skewers (GF)	90
Honey and soy beef skewers (GF)	95
Mini beef sliders, cheese, mustard and tomato ketchup	105
Pork and prawn gyozas (GF)	90
Crumbed chicken Kiev bites, aioli	90
Mini hot dogs, American mustard	95
Vegetarian frittata (V, GF)	90

GRAZING BOWLS

Fish and chips, tartar sauce	6 EACH
Napoli braised beef meatballs (GF)	6 EACH
Quinoa, spinach, pinenuts, parsley and raisin salad (V, GF)	6 EACH
Coriander marinated beef, rice noodles, sweet soy and chilli dressing	6 EACH

CLASSICS

Party pies, tomato sauce	75
Sausage rolls, tomato sauce	75
Spring rolls, sweet chilli sauce (V)	65
Vegetarian samosas, sweet chilli sauce (V)	65
Mini dim sim, soy sauce	65
Bacon and mozzarella quiche	65
Spinach and ricotta pastries (V)	70

DESSERTS

Mini pavlova, cream, berries (GF)	80
Chocolate mousse, fresh strawberries (GF)	75
Cheese platter, fresh fruits, crackers	90

SET MENU

2 COURSE - 45

3 COURSE - 55

Our set menu is designed to be served 'family style' shared in the centre of the table to evoke conversation and offer more choices for all of your guests.

For each course we ask that you select your preference of three dishes from the options below.

ENTRÉE - Choose 3 of the following:

Roma tomato, bocconcini cheese, basil Caprese salad (V)
Fresh oysters, red wine and shallot dressing (GF)
Southern style fried chicken wings, Cola BBQ sauce
Dark ale steamed mussels
Tempura prawns, Wasabi mayonnaise
Chargrilled beef and sesame skewers, sweet soy dipping sauce

MAINS- Choose 3 of the following:

Roast beef topside, fondant potatoes, horseradish relish (GF)
Whole roast pork shoulder, apple sauce, crackling (GF)
Baked Atlantic salmon, caper beurre blanc, dill and caper potato salad
Garlic and rosemary rolled lamb leg, mint sauce, gravy (GF)
Lemon and oregano, whole roast chicken, lemon pepper sauce (GF)
Mushroom and goats cheese pie, mash potato (V)

DESSERTS - Choose 3 of the following:

Sticky date pudding, butterscotch sauce
Pavlova, fresh berries, cream (GF)
Chocolate tart with crème Chantilly, fresh strawberries
Warm apple pie, vanilla ice-cream
Apple and rhubarb crumble, cinnamon ice-cream

If however you prefer an individually plated menu served in the traditional style, it will be an additional cost of 5 dollars per guest, per menu item.

CORPORATE MENU

PREMIUM PACKAGE - 50 PP

Gluten Free options available on request

ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Assorted muffins, coffee, a selection of teas, mineral water and juice

LUNCH

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

AFTERNOON TEA

Freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

EXECUTIVE PACKAGE - 60PP

ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Assorted muffins, coffee, a selection of teas mineral water and juice

LUNCH

Select a main course from our à la carte menu

Fresh seasonal fruit platter

AFTERNOON TEA

Freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

MORNING OR AFTERNOON TEA - 20PP

Assorted muffins OR freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

LUNCH - 30PP

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice

TRIVIA PACKAGE - 15 PP

Mixed grazing platters available per table

PACKAGES ARE BASED ON A MINIMUM OF 8 PEOPLE