



PARLIAMENT ROOM
TREASURY ROOM
CABINET ROOM
LEVEL ONE EXCLUSIVE
ROOFTOP GARDEN

Steeped in history the iconic Imperial Hotel had an unconventional & colourful start.

Originally known as Nobel's Circus in 1852 the building housed equestrian shows, promenade concerts & lively dances. It wasn't until 1863 that the building became Richardson's Imperial Hotel.

Today The Imperial Hotel has maintained its elegance and tradition of early years whilst also becoming one of the city's most contemporary & dynamic event spaces on offer.







# parliament room

40 SEATED 50 COCKTAIL

With breathtaking views of Parliament House this bright & light filled space is perfect for your next celebration.

The Parliament Room caters for private dining & intimate cocktail parties & with a built-in projector & large TV screen it is ideal for corporate presentations & meetings.





# treasury room

35 SEATED 50 COCKTAIL

Nestled between our Cabinet & Parliament Rooms the newly refurbished Treasury Room is again ideal for any bespoke cocktail or dining event.

Surrounded by barn doors and fit with a new bio-ethanol fire place, Treasury Room provides a welcoming atmosphere for your next special occasion.





# cabinet room

60 SEATED 100 COCKTAIL Complete with its own bar & lounge area our Cabinet Room is designed for a combination of pre dinner drinks & seated affairs.

If you are looking to add an extra impressive element to your event, The Terrace can be hired exclusively alongside Cabinet Room.



# level one exclusive

Looking for a large and dynamic space for your next big event? Why not hire the entire first floor exclusively.

This versatile space can accommodate capacities of 240 guests for cocktail events & 140 guests for dining.

Combining all the features of our Parliament, Treasury, & Cabinet rooms Level One comes alive as a unique space for those larger guest list events.



# imperial rooftop

Perched high at the top of The Imperial Hotel is our newest event space, The Rooftop.

Complete with relaxed lounge seating, breathtaking city views & a cocktail party capacity of 270 guests our Rooftop Garden is available for exclusive & limited hire all year round.

Our rooftop comes unrivalled in the Melbourne rooftop bar scene & we would be delighted to host your next special event here.

# cocktail party

#### COLD

Assorted sushi VEO / GF
Assorted rice paper rolls VEO / GF
Classic mini bruschetta , tomato onion, basil, balsamic V
Salmon mini bruschetta, crème fraiche, dill mini poached
Chicken & chive baguette
Assorted savoury tarts

#### HOT

Assorted pizza slices GFO
Vegetarian sliders, tomato relish V
Vegetarian spring rolls, sweet chili V
Pork sliders, bbq sauce, slaw
Wagyu sliders, pickle, lettuce, cheese, Imperial sauce
Oven baked quinoa cakes, tomato relish V
Fish goujons, tartare
Pumpkin corn arancini balls, aioli V
Topped corn cobs, spicy mayo, lime & cheese V / GF
Mini pork franks, mustard, sauce
Prawn gyoza, black vinegar
Vegetarian gyoza, black vinegar V
Lemon pepper calamari, lemon aioli GFO

# Canapé Packages

## DESSERTS

Mini pavlova, cream, berries GF Assorted mini tarts Chocolate brownies Vanilla pannacotta, berry coulis Cheese, fruits, lavosh GFO

### SUBSTANTIALS - \$9 EACH

Fish & chips

Mexican quinoa, orange salad VE / GF

Warm vegetable salad V / GF

Chicken caeser salad GFO

Coriander marinated beef & noodle salad, sweet soy, chili

Napoli braised meatballs

Cheeseburger, pickles, lettuce, cheese, Imperial sauce GFO

Pumpkin & pea gnocchi V

OPTION 1 - \$23pp = 2 cold + 3 hot

**OPTION 2 - \$31pp = 2 cold + 5 hot** 

**OPTION 3 - \$39pp = 3 cold + 5 hot + 1 dessert** 

# cocktail party

# ROOFTOE BANAPE

### HOT

Wagyu sliders, pickle, lettuce, tomato, cheese, Imperial Sauce Southern fried chicken wings

Mini dim sims

Vegetarian samosas V

Bacon & cheese quiches

Spinach & ricotta pastries V

Mini beef pies

Sausage rolls

Vegetarian spring rolls V

Calamari GFO

### COLD

Assorted sushi VEO / GF
Trio of dips V
Charcuterie platter
Classic bruschetta VO

30 pieces per platter Hot – \$90 Cold – \$80 Desserts – \$80

### **DESSERTS**

Mini pavlova, cream, berries GF Assorted mini tarts Chocolate brownies Vanilla pannacotta, berry coulis Cheese, fruits, lavosh GFO

V= Vegetarian, GF = Gluten Free GFO= Gluten Free Option Available VEO = Vegan Option Available VE = Vegan

# Grazing Tables

GRAZING TABLES
Charcuterie table \$18pp
Cheese \$25pp V
Sushi bar \$20pp
Dessert bar \$25pp
Sweet shop / Lolly bar \$18pp
Charcuterie platter on arrival \$23 each







# dining menu

Our set menu is designed to be served 'family style' shared in the center of the table to evoke conversation & 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. However, if you would prefer to have individually plated menu items it will incur an additional cost of \$5 per guest.

# ENTRÉE - Choose 3 of the following

Fresh oysters, red wine, vinegarette GF

Caprese salad V GF

Warm roasted vegetable salad, pepitas,

Persian feta, balsamic V /GF / VEO

Tempura prawns, wasabi mayo

Char grilled beef sesame skewers, sweet soy

Southern fried chicken wings, maple chipotle sauce

Topped corn cobs, spicy mayo, lime & cheese V / GF / VEO

V= Vegetarian, GFO= Gluten Free Option Available

VE = Vegan, VEO = Vegan Option Available

2 Course Menu - \$50pp
 3 Course Menu - \$60pp
 Alternate Serve (Individual Plating
 Additional \$5 per person, per course)

### MAINS - Choose 3 of the following

Roasted beef, horseradish relish GF

Roast pork shoulder, apple sauce, crackling GF

Baked Atlantic salmon, caper beurre blanc GF

Garlic & rosemary rolled lamb leg, mint sauce GF

Lemon & oregano roast chicken, lemon pepper sauce GF

Beef & Guinesss pot pies, creamy mash

Porterhouse medium rare, salad GF

Mexican quinoa salad, jalapenos, leaves, orange dressing V/GF/VE

Truffle mushroom risotto V / VEO

Pumpkin & pea gnocchi V / VEO

Napoli braised meatballs

All main options come with roast potatoes, seasonal vegetables and condiments

### DESSERTS - Choose 3 of the following

Classic sticky date, butterscotch sauce

Pavlova, mixed berries, cream GF

Chocolate tart, crème chantilly, strawberries

Warm apple pie, vanilla ice cream

Apple rhubarb crumble, cinnamon ice cream GF

Lemon delicious pudding, double cream

# beverage packages



2 hrs - \$39pp 3 hrs - \$49pp 4 hrs - \$59pp

# Premium

2 hrs - \$49pp 3 hrs - \$59pp 4 hrs - \$69pp

Peluxe

2 hrs - \$59pp 3 hrs - \$69pp 4 hrs - \$79pp

#### WINE

Edge Of The World Sparkling Edge Of The World Sauvignon Blanc Edge Of The World Shiraz Cabernet Edge Of The World Rosé

### BEER & CIDER

Furphy Refreshing Ale James Boags Draught James Boags Light 5 Seeds Apple Cider

OTHER
Soft Drinks + Juice

ADD ONS ALL TAP BEER - \$5PP SPIRITS - \$10PP PER HOUR

#### WINE

Edge Of The World Sparkling
Aurelia Prosecco
Edge Of The World Sauvignon Blanc
Chain of Fire Pinot Grigio
Road to Entitlement Riesling
Edge Of The World Shiraz Cabernet
Chain of Fire Merlot
T'Gallant Juliet Pinot Noir
Edge Of The World Rosé
St Huberts 'The Stag 'Rose

### BEER & CIDER

Furphy Refreshing Ale James Boag's Draught Kosciuszko Pale Ale James Boag's Light 5 Seeds Apple Cider

OTHER
Soft Drinks + Juice

#### WINE

Edge Of The World Sparkling, Aurelia Prosecco, Chandon Brut, Circa 1858 Chardonnay, Edge Of The World Sauvignon Blanc, Chain of Fire Pinot Grigio, Allan Scott Pinot Gris, Road to Entitlement Reisling, Wildflower Shiraz, Edge Of The World Shiraz Cabernet, Chain of Fire Merlot, T'Gallant Juliet Pinot Noir, Edge Of The World Rosé, St Huberts 'The Stag'Rose

#### BEER & CIDER

Furphy Refreshing Ale James Boag's Draught Kosciuszko Pale Ale Heineken 4 Pines Pacific Ale Balter XPA James Boag's Light 5 Seeds Apple Cider

### OTHER

Soft Drinks + Juice

# beverage options

### COCKTAILS ON ARRIVAL

Treat your guests to a bespoke cocktail upon arrival for an additional \$18pp.

Minimum group size of 10 guests applies. Choice of 3 cocktails. Please add speak to our function manager for your options.

#### PREMIUM SPIRITS

Add premium spirits to your beverage package for an additional \$15pp, per hour.

ROAMING BUBBLES - \$22PP / 3HRS

APEROL SPRITZ BAR - \$25PP / 3HRS

#### BAR TAB ON CONSUMPTION

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be.

#### CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

## BARISTA MADE COFFEE \$3.5PP

Pre-order your barista made coffees to be served throughout your event.

### COFFEE & TEA STATION \$2PP

A coffee and tea station, replenished throughout your event,



# conference



Gluten free options available upon request All day tea, coffee & juice station

#### ARRIVAL

Coffee, a selection of teas, mineral water & juice

#### MORNING TEA

Assorted muffins

### LUNCH

Assorted sandwiches, baguettes & wraps Fresh seasonal fruit platter

#### AFTERNOON TEA

Freshly baked scones served with jam & cream

We offer a customised breakfast buffet style menu upon request.



Gluten free options available upon request All day tea, coffee & juice station

#### ARRIVAL

Coffee, a selection of teas, mineral water & juice

### MORNING TEA

Assorted muffins

#### LUNCH

Select a main course from our a la carte menu Fresh fruit platter

#### AFTERNOON TEA

Freshly baked scones served with jam & cream

We understand that every event is different, if our packages don't suit your style or fully cater to your needs you may build your own.

