





# *functions & events*

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# *event spaces*

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

# Canapé Packages

## COLD

Oysters GF  
Assorted sushi VO / GF  
Assorted rice paper rolls VO / GF  
Classic mini bruschetta , tomato onion, basil, balsamic V  
Smoked 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

## DESSERTS

Mini pavlova, cream, berries GF  
Assorted mini tarts  
Chocolate brownies, VE  
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 caesar 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 - \$21pp = 2 cold + 3 Hot**

**OPTION 2 - \$29pp = 2 cold + 5 hot**

**OPTION 3 - \$38pp = 3 Cold + 5 Hot + 1 dessert**



# cocktail party

## 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 GF  
Trio of dips V  
Antipasto platter  
Classic bruschetta VO  
Oysters red wine vinaigrette GF

30 PIECES PER PLATTER

HOT - \$90

COLD - \$80

DESSERTS - \$80

# Canapé Platters

## DESSERTS

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

## GRAZING TABLES

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



# dining menu

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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, vinaigrette GF

Caprese salad V GF

Warm roasted vegetable salad, pepitas, Persian feta, balsamic V GF

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

**Dietary options available on request**

**2 COURSE MENU - \$50PP**

**3 COURSE MENU - \$60PP**

## **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 & Guinness pot pies, creamy mash

Porterhouse medium rare, salad GF

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

Truffle mushroom risotto V

Pumpkin & pea gnocchi V

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

## Standard

2 HRS - \$39PP  
3 HRS - \$49PP  
4 HRS - \$59PP

### 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

Hawthorn Aussie Ale  
+ Boags Draught Pints  
Boags Premium Light Bottle  
5 Seeds Dry Apple Cider Pints

### OTHER

Soft Drinks + Juice

## Premium

2 HRS - \$49PP  
3 HRS - \$59PP  
4 HRS - \$69PP

### WINE

Edge Of The World Sparkling  
+ La Maschera Prosecco  
Edge Of The World Sauvignon Blanc + La  
Linda Riesling + Mister Fox Pinot Grigio  
Edge Of The World Shiraz Cabernet +  
Redbank Merlot + Mawsons Cabernet  
Sauvignon  
Edge Of The World Rosé + La Triennes  
Rosé

### BEER & CIDER

Hawthorn Aussie Ale + Boags Draught  
+ Furphy Pints  
Boags Premium Light  
5 Seeds Dry Apple Cider Pints

### OTHER

Soft Drinks + Juice

## Deluxe

2 HRS - \$59PP  
3 HRS - \$69PP  
4 HRS - \$79PP

### WINE

Edge Of The World Sparkling + La  
Maschera Prosecco + Chandon Brut  
Edge Of The World Sauvignon Blanc +  
Kindred Spirits Sauvignon Blanc +  
La Linda Riesling + Mister Fox Pinot  
Grigio + Edge Of The World Shiraz  
Cabernet + Drake Shiraz + Redbank  
Merlot + Mawsons Cabernet  
Sauvignon + La Triennes Rosé

### BEER & CIDER

Hawthorn Aussie Ale + Boags Draught  
+ Furphy + Kosciusko Pale Ale + White  
Rabbit Dark Ale Pints  
James Boags Premium Light  
5 Seeds Dry Apple Cider Pints

### OTHER

Soft Drinks + Juice

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



# *beverage options*

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## **COCKTAILS**

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.

## **BOTTOMLESS BELLINIS**

What's better than a Bellini? Three hours of bottomless bellinis! \$48pp.

## **ROAMING BUBBLES - \$22PP / 3HRS**

## **ESPRESSO MARTINI BAR - \$30PP / 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.



# conference

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## *Premium Package*

\$50PP

**Gluten free options available upon request**

### ARRIVAL

Coffee, a selection of teas, mineral water & juice

### MORNING TEA

Assorted muffins

Served with coffee, a selection of teas, mineral water & juice

### LUNCH

Assorted sandwiches, baguettes & wraps

Fresh seasonal fruit platter

### AFTERNOON TEA

Freshly baked scones served with jam & cream

Served with coffee, a selection of teas, mineral water & juice

## *Executive Package*

\$60PP

**Gluten free options available upon request**

### ARRIVAL

Coffee, a selection of teas, mineral water & juice

### MORNING TEA

Assorted muffins

Served with coffee, a selection of teas, mineral water & juice

### LUNCH

Select a main course from our a la carte menu

Fresh fruit platter

### AFTERNOON TEA

Freshly baked scones served with jam & cream

Served with coffee, a selection of teas, mineral water & juice



# *upgrades*

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**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.**

## **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, is an excellent way to ensure you are catering to the needs of all your guests.

## **MORNING OR AFTERNOON TEA \$20PP**

Assorted muffins or freshly baked scones served with jam & cream  
Coffee, a selection of teas, mineral water & juice

## **LUNCH \$30PP**

Assorted sandwiches, baguettes & wraps, fresh seasonal fruit platter  
Coffee, a selection of teas, mineral water & juice

**Packages based on a minimum of 8 people**







*contact us*

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