





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.





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

CANAPÉS

Wagyu beef skewers, soy glaze, toasted sesame - DF

Fish goujons - DF

Tomato & basil arancini, pesto - VG

Bread & trio dips - V, VG / DFO

Assorted Pizza Slices - GFO

Vegetarian Gyoza, black vinegar – V

Chicken satay skewers, crushed peanuts, satay sauce - GF

Mini beef sliders, cheese, imperial burger sauce, milk bun, pickles

Vegetarian spring rolls, sweet chilli - V

Beef pie, smoked tomato jam

Duck pancakes, cucumber, hoisin, leeks

Vegetarian sushi, wasabi mayo, pickled ginger - VG / GF / DF

Prawn gyozas, toasted sesame, ponzu - DF

Vegetarian samosas, tamarind sauce, mint yoghurt - V, VG

Veggie rice paper rolls, coriander & lime jam - V / GF / DF

Fried chicken tenders, chilli glaze, sesame, mayo - DF

Mini prawn rolls, kewpie, chives, dill, milk bun, lemon

Mac & cheese croquettes, BBQ sauce, parmesan – V

Pork & fennel sausage rolls, smoked tomato ketchup

Prawn skewers, chimichurri - GF / DF

Sticky pork bao, Asian slaw, spicy hoisin - DF



6 options - \$30pp | 8 options - \$40pp | 10 options - \$50pp

DF - Dairy Free | DFO - Dairy Free Option | VG - Vegan V - Vegetarian | GF - Gluten Free | GFO - Gluten Free Option

SUBSTANTIALS - \$10 EACH

Fish & chips - DF

Mushroom risotto - V

Chicken caeser salad - GFO

Napoli braised meatballs

Napoli pasta with parmesan & basil - V

Mini beef sliders (2), cheese, imperial burger sauce,

milk bun, pickles

Pumpkin & pea gnocchi - V

Thai beef, rice noodle salad, chilli soy dressing

Roast Root Salad - DF / GF / V / VE

Grazing Tables

Charcuterie table - \$23pp

Cheese - \$25pp V

Sushi table - \$25pp

Dessert bar - \$25pp

Sweet shop / Lolly bar - \$18pp

Charcuterie platter on arrival – \$28pp

Fruit platter - \$15pp







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, shallot vinaigrette - GF / DF

Wagyu beef tartare - DF

Caprese salad - V

Wagyu beef sesame skewers, sweet soy glaze - DF

Sticky pork bao, Asian slaw, spicy hoisin - DF

Fried chicken tenders - DF

Fried halloumi, chilli jam, lime - GF

V= Vegetarian, DF = Dairy Free, GF = Gluten Free

VE = Vegan, VEO = Vegan Option Available

2 Course Menu - \$55pp
3 Course Menu - \$65pp
Alternate Serve (Individual Plating
Additional \$5 per person, per course)

MAINS - Choose 3 of the following

Herb roast chicken, lemon salsa verde with charred broccolini - DF, GF

Beef and mushroom pie with mash, peas & gravy

Pumpkin and burnt butter sage gnocchi - V

Seafood linguini with bread

Mushroom risotto - VG

Roast root quinoa salad - VG

Porterhouse medium rare with chips & brocconlini or mash and salad - DF / GF

Pan roasted Market Fish with green goddess sauce, braised fennel and pangrattato

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

DESSERTS - Choose 3 of the following

Chocolate delice - VG

Apple and rhubarb crumble

Sticky date pudding

Smashed pavlova, mixed berries - GF

Individual plating is pending group size.

Please feel free to speak to our friendly team if you have any questions.

beverage packages



2 hrs - \$45pp 3 hrs - \$55pp 4 hrs - \$65pp



2 hrs - \$55pp 3 hrs - \$65pp 4 hrs - \$75pp

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 Carlton Draught James Boags Light Bottled Treehouse Cider

OTHER

Soft Drinks + Juice

ADD ONS

ALL TAP BEER - \$5PP SPIRITS - \$15PP

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 Carlton Draught James Squire One Fifty Lashes Pale Ale James Boags Light Bottled Treehouse Cider

OTHER

Soft Drinks + Juice



2 hrs - \$65pp 3 hrs - \$75pp 4 hrs - \$85pp

WINE

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

BEER & CIDER

Furphy Refreshing Ale Carlton Draught Kosciuszko Pale Ale Heineken Little Creatures Pale Ale Balter XPA James Boags Light Bottled Treehouse 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

Edge Of The World Sparkling

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 \$8PP

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.



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



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.

breakfast



Fresh fruit platter

Mini friands

Mini pastries

Classic and herbal tea and coffee

Juices - orange, apple, cranberry, pineapple



Fresh fruit platter

Mini friands

Mini pastries

Mini Bircher muesli

Mini ham and cheese croissant

Bacon and egg rolls

Classic and herbal tea and coffee

Juices - orange, apple, cranberry, pineapple



