



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 CANAPÉS

Bread & trio dips – V/VGO/DFO

Mini prawn rolls, kewpie, chives, dill, milk roll

Feta stuffed bell peppers – V

Classic tomato bruschetta, toasted sourdough, basil, balsamic – VG

Smoked salmon roll, crème fraiche, capers, dill

HOT CANAPÉS

Wagyu beef skewers, soy glaze, toasted sesame – DF

Fish goujons – DF

Tomato & basil arancini, pesto – VG

Assorted pizza slices – GFO/VGO

Vegetarian gyoza, soy sauce – V

Prawn gyoza, soy sauce

satay chicken skewers, crushed peanuts, lime – GF

Mini beef sliders, cheese, ketchup, mustard, milk buns, pickles

Vegetarian spring rolls, sweet chilli sauce – V

Mini beef pie, ketchup

Vegetarian samosas, spicy plum jam – VG

Fried chicken tenders, sticky chilli glaze, sesame, mayo, pickles – DF

Mac & cheese croquettes, chipotle mayo, parmesan – V

Pork and fennel sausage, house ketchup

Prawn skewers, chimichurri – GF/DF

Sticky pork bao, slaw, spicy hoisin – DF

Assorted quiche – V

Ricotta & spinach filo – V

6 options – \$33pp | 8 options – \$44pp | 10 options – \$55pp

DF – Dairy Friendly | DFO – Dairy Friendly Option | VG – Vegan

V – Vegetarian | GF – Gluten Friendly | GFO – Gluten Friendly Option

SWEET CANAPÉS

Assorted mini tarts

Double chocolate brownie, chantilly cream

Assorted macarons

Mini tiramisu bites

Mini assorted doughnuts

SUBSTANTIALS - \$10 EACH

Fish & chips – DF

Risotto Verde – VG

Napoli pasta with parmesan & basil – V

Mini beef sliders, cheese, imperial burger sauce, milk bun, pickles (2)

Roast Root Salad – DF/GF/V/ VE

Grazing Tables

Charcuterie table - \$28pp
Dessert bar | Lolly Bar - \$28pp
Fruit platter - \$18pp



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 Friendly, GF = Gluten Friendly

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

Chicken and pesto linguini

Risotto Verde - VG

Roast root quinoa salad - VG

Porterhouse medium rare with chips & salad - DF/GF

Market fish with seasonal sides

DESSERTS - Choose 3 of the following

Chocolate Delice

Assorted macarons

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

Standard

2 hrs - \$45pp
3 hrs - \$57pp
4 hrs - \$69pp

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

All tap beer*

OTHER

Soft Drinks + Juice

ADD ONS

SPIRITS - \$15PP P/H

* Please note our tap beer and ciders are subject to seasonal changes. Please ask which beers are available on each level.

Premium

2 hrs - \$55pp
3 hrs - \$67pp
4 hrs - \$79pp

WINE

Edge Of The World Sparkling
Aurelia Prosecco
Edge Of The World Sauvignon Blanc
Chain of Fire Pinot Grigio
Road to Enlightenment 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

All tap beer*

OTHER

Soft Drinks + Juice

Deluxe

2 hrs - \$65pp
3 hrs - \$77pp
4 hrs - \$89pp

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
Woods Crampton 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

All tap beer*

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 BOTTOMLESS - \$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

Premium Package \$50PP

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

ARRIVAL

Coffee, a selection of teas & juice

MORNING TEA

Assorted muffins & pastries

LUNCH

Assorted sandwiches, baguettes & wraps

Fresh seasonal fruit platter

Chips

AFTERNOON TEA

Freshly baked scones served with jam & cream

Executive Package \$65PP

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

ARRIVAL

Coffee, a selection of teas & juice

MORNING TEA

Assorted muffins & pastries

LUNCH

Select a main course from our a la carte menu

Fresh fruit platter

Chips

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

Breakfast \$20PP

Fresh fruit platter

Mini pastries

Classic and herbal tea and coffee

Juices - orange, apple, cranberry, pineapple

Buffet Breakfast \$35PP

Fresh fruit platter

Mini pastries

Mini ham and cheese croissant

Bacon and egg rolls

Classic and herbal tea and coffee

Juices - orange, apple, cranberry, pineapple



A nighttime photograph of a two-story building with a light-colored facade and white window frames. The building is illuminated from within, and the name "THE IMPERIAL" is visible on the ground floor. A large tree is on the right, and a street sign with a "40" speed limit is visible. A few people are standing on the sidewalk in front of the building.

contact us

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