





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 or 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 private bar, 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 & The Terrace, 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

## 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

## 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

## HOT CANAPÉS

Pumpkin Arancini, with vegan pesto – VG, GF
Vegetarian gyoza, soy sauce – V
Prawn gyoza, soy sauce
satay chicken skewers, crushed peanuts, lime – GF
Vegetarian spring rolls, sweet chilli sauce – V
Mini beef pie, ketchup
Vegetarian samosas, spicy plum jam – VG
Fried Chicken Tenders with kewpie mayo and dipping sauce
Mac & cheese croquettes, chipotle mayo, parmesan – V
Pork and fennel sausage, house ketchup
Prawn skewers, chimichurri – GF/DF
Assorted quiche – V
Ricotta & spinach filo – V

### SWEET CANAPES

Assorted mini tarts

Double chocolate brownie, chan<u>tilly cream</u>

Assorted macarons

Mini tiramisu bites

Mini assorted doughnuts

### SUBSTANTIALS - \$10 EACH

Fish & chips - DF

Lemon Pepper Calamari & Chips

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

Two Plant based sliders, shredded cos, tomato, pickles, ketchup, mustard, vegan bun - VG

Warm Cauliflower Salad, cashew cheese, red cabbage puree, pea shoots - V, GF

# Grazing Tables

The Imperial Hotel grazing stations an indulgent display of Australian and European cheeses, quality cured meats, dried and fresh fruit, olives, crackers, breads, pretzels and more. For the sweet tooth, we also offer a dessert and Lolly bar.

Savoury - \$28pp

Sweet - \$20pp

Minimum order of 100pax for any grazing station







# 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, per course.

## ENTRÉE - Choose 3 of the following

Lemon pepper Calamari with aioli, lemon & dill

Fried Chicken Ribs with chilli glaze, pickles, kewpie mayo

Pumpkin Arancini, with vegan pesto - VG, GF

Caprese salad – V, GF

Beef Brisket Croquettes with tarragon mustard

Fried halloumi, chilli jam, lime - GF

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 with seasonal sides - DF, GF

Mushroom Risotto mixed mushrooms, spinach, parmesan – V,

Slow Braised Lamb Ragu pappardelle with cherry tomatoes, Napoli,

parmesan, basil

Pan Roasted Salmon romesco, roasted chat potatoes, broccolini, braised

fennel salad - GF

Warm Cauliflower Salad cashew cheese, red cabbage puree, pea shoots

- V, VGO, GF

Porterhouse medium rare with chips & salad – DF, GF

## DESSERTS - All of the following

Vegan Chocolate Delice mixed berry coulis, strawberry sorbet – VG Sticky Toffee Pudding salted caramel sauce, vanilla bean ice cream Smashed pavlova, mixed berries – GF

V= Vegetarian, DF = Dairy Friendly, GF = Gluten Friendly VG = Vegan, VGO = Vegan Option Available

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 - \$57pp 4 hrs - \$69pp



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



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

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

BFFR & CIDFR

All tap beer\*

OTHER

Soft Drinks + Juice

### SPARKLING

Edge Of The World Sparkling Alpha Box & Dice Tarot Prosecco NV

#### WHITE

Edge Of The World Sauvignon Blanc Chain of Fire Pinot Grigio Woods Crampton Riesling

#### RED

Edge Of The World Shiraz Cabernet Chain of Fire Merlot T'Gallant Juliet Pinot Noir

## ROSE

Edge Of The World Rosé St Huberts 'The Stag 'Rose

## BEER & CIDER

All tap beer\*

Soft Drinks + Juice

## OTHER

\* Please note our tap beer and ciders are subject to seasonal changes. Please ask which beers are

available on each level.

#### **SPARKLING**

Edge Of The World Sparkling Alpha Box & Dice Tarot Prosecco NV Chandon Brut

### WHITE

Edge Of The World Sauvignon Blanc Chain of Fire Pinot Grigio. Woods Crampton Riesling Circa 1858 Chardonnay

## RED

Edge Of The World Shiraz Cabernet Chain of Fire Merlot T'Gallant Juliet Pinot Noir Wildflower Shiraz

#### ROSF

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.

### SPIRITS UPGRADE

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

Spirits Package Includes: Smirnoff Vodka, Gordons Gin, Jim Bean White Label Bourbon, Jhonnie Walker Red Label Whisky, Bati Rum White

## ROAMING BUBBLES UPGRADE

Add roaming bubbles to your beverage package for an additional \$20pp, to have Edge of the World Sparkling circling the whole event.

## **BOTTOMLESS APEROL**

Add bottomless Aperol Spritz to any package for an additional \$20pp.

## 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 \$5PP

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 & 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



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 limited A La Carte Menu Fresh fruit platter

\* Please add speak to our function manager for your options.

AFTERNOON TEA

Freshly baked scones served with jam & cream

## breakfast

## Greakfast

\$20PP

Fresh fruit platter

Mixed pastries & muffins

Tea & coffee station

Juices - orange, apple, cranberry, pineapple

## Buffet Breakfast

\$35PP

Fresh fruit platter

Mixed pastries & muffins

Mini ham and cheese croissant

Bacon and egg rolls

Tea & coffee station

Juices - orange, apple, cranberry, pineapple

## Buffet Breakfast

\$45PP

Toasted Sourdough

Mixed pastries & muffins

Scrambled eggs, with chipolatas, roasted Mushroom , grilled tomato, hash browns &

baked beans

Fresh Fruit Platter

Tea & coffee station

Juices - orange, apple, cranberry, pineapple



