functions & events

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Imperial Hotel Bourke Street - 2-8 Bourke Street Melbourne - 03 9810 0062

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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 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.

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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.

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canape packages

60PTIONS-\$38PP 80PTIONS-\$50PP 100PTIONS-\$63PP

COLD CANAPES

Flat Bread & Trio of Dips (ld) (lgo) (v) Mini Prawn Rolls, kewpie, chives, dill, milk roll Feta Stuffed Bell Peppers (lg) (v) Classic tomato bruschetta, toasted sourdough, basil, balsamic (lgo) (vgo)

HOT CANAPÉS

Pumpkin Arancini, with vegan pesto (ld) (lg) (vg) Vegetarian Gyoza, soy sauce (ld) (v) Prawn Gyoza, soy sauce (ld) Vegetarian Spring Rolls, sweet chilli sauce (ld) (v) Mini Beef Pie, ketchup (ld) Spicy Fried Chicken Tenders, kewpie mayo, sweet chilli Mac & Cheese Croquettes, chipotle mayo, parmesan (v) Pork & Fennel Sausage Rolls, house ketchup (ld) Prawn Skewers, chimichurri (ld) (lg) Assorted Quiches (vo) Ricotta & Spinach Filo (v)

SWEET CANAPES

Assorted Mini Tarts (v) Assorted Macarons (v) Mini Tiramisu Bites (v) Mini Assorted Doughnuts (v)

SUBSTANTIALS - \$12 EACH

Fish & Chips, tartare, lemon (ld) (lgo) Lemon Pepper Calamari & Chips, aioli (ld) (lgo) Mini Beef Sliders, milk bun, cheese, ketchup, mustard, pickles (lgo) Plant Based Sliders, shredded cos, pickles, ketchup, mustard, pumpkin bun (ld) (lgo) (vg)



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 50pax for any grazing station



dining menu

2 COURSE MENU - \$69PP 3 COURSE MENU - \$79PP SERVED SHARED STYLE INDIVIDUAL PLATING ADDITIONAL \$5 PER PERSON, PER COURSE

ENTRÉE - Choose 3 of the following

Lemon Pepper Calamari, aioli, lemon & dill Fried Chicken Ribs, chilli glaze, pickles, kewpie mayo Pumpkin Arancini, with vegan pesto (vg) (lg) Caprese Salad (vg) (lg) Beef Brisket Croquettes, tarragon mustard Fried Halloumi, chilli jam, lime (lg)

MAINS - Choose 3 of the following

Herb Roasted Chicken, seasonal sides (ld) (lg) Summer Green Risotto, basil pesto, peas, spinach, broad beans, brocolini (vg) (v) Chilli Prawn & Chorizo Linguini, cherry tomato, white wine, garlic butter, parsley, chilli, lemon Pan Roasted Barramundi, pickled fennel, broccolini, chimmichurri (ld) (lg) Pumpkin Salad, puy lentils, parsley, rocket, goat cheese, red onion (vgo) (v)(lg) (ldo) Porterhouse, medium rare with chips & salad (ld) (lg)

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 (lg)

V = Vegetarian | VO = Vegetarian Option | VG = Vegan | VGO = Vegan Option | LD = Low Dairy | LDO = Low Dairy option | LG = Low Gluten | LGO = Low Gluten Option

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 - \$49PP 3 HRS - \$62PP 4 HRS - \$75PP

WINE

Mr Mason Sparkling Cuvee Brut NV Dottie Lane Sauvignon Blanc Henry & Hunter Shiraz Cabernet Hearts Will Play Rosé

BEER & CIDER

Your choice of 3 beers & a cider: Furphy Lager Furphy Ale Heineken Calton Draught Stone and Wood Lager Stone and Wood pale ale Little Creatures pale ale 150 lashes Balter XPA Guiness Kosciusko Pale ale XXXX Gold - Mid strength James Squires Ginger beer

5 seed apple cider

OTHER Soft Drinks + Juice

premium

2 HRS - \$60PP 3 HRS - \$72PP 4 HRS - \$85PP

WINE

Mr Mason Sparkling Cuvee Brut NV Hare & Tortoise Prosecco NV Dottie Lane Sauvignon Blanc Scotchman's Hill 'The Hill' Chardonnay Ca'Di Alte Pinot Grigio Henry & Hunter Shiraz Cabernet Tellurian Redline Shiraz Trellis & Vine Pinot Noir Hearts Will Play Rosé

BEER & CIDER

Your choice of 6 beers & a cider: Furphy Lager Furphy Ale Heineken Calton Draught Stone and Wood Lager Stone and wood pale ale Little Creatures pale ale 150 lashes Balter XPA Guiness Kosciusko Pale ale XXXX Gold - Mid strength James Squires Ginger beer

5 seed apple cider

OTHER Soft Drinks + Juice

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

deluxe

2 HRS - \$70PP | 3 HRS - \$83PP | 4 HRS - \$96PP

WINE

Mr Mason Sparkling Cuvee Brut NV Hare & Tortoise Prosecco NV Chandon Brut NV Dottie Lane Sauvignon Blanc Spy Valley Sauvignon Blanc Paloma Riesling Ca'Di Alte Pinot Grigio Scotchmans Hill 'The Hill' Chardonnay Henry & Hunter Shiraz Cabernet Marques De Tezona Tempranillo Tellurian Redline Shiraz Hearts Will Play Rosé Sud Rosé

BEER & CIDER

All tap beer listed:

Furphy Lager Furphy Ale Calton Draught Stone and Wood Lager Stone and Wood pale ale Calter Creatures pale ale Little Creatures pale ale Salter XPA Guiness Kosciusko Pale ale XXXX Gold - Mid strength James Squires Ginger beer

OTHER Soft Drinks + Juice

beverage options

COCKTAILS ON ARRIVAL

Treat your guests to a bespoke cocktail upon arrival for an additional \$16pp. Minimum group size of 20 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 \$27pp, minimum of 20 guests. 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 arrnaged for your function withas epcified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

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

premium package \$50PP

Gluten friendly 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 friendly 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

AFTERNOON TEA

Freshly baked scones served with jam & cream

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

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.



standard breakfast \$20PP

Fresh fruit platter Mixed pastries & muffins Tea & coffee station luices - orange, apple, cranberry, pineapple

deluxe breakfast \$35PP

Fresh fruit platter Mixed pastries & muffins Mini ham and cheese croissant Bacon and egg rolls Tea & coffee station luices - orange, apple, cranberry, pineapple

premium breakfast \$45PP

Toasted Sourdough Mixed pastries & muffins Scrambled eggs, with chipolatas, mushrooms, grilled tomatoes, hash browns, baked beans, sourdough Fresh Fruit Platter Tea & coffee station Juices - orange, apple, cranberry, pineapple



contact us

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