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MELBOURNE

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

36 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.

canape packages

6 OPTIONS - $39PP
8 OPTIONS - $47PP
10 OPTIONS - $59PP

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) (v) (vgo)

HOT CANAPÉS

Pumpkin Arancini, with vegan pesto (ld) (lg) (vg)
Vegetarian Gyoza, soy sauce (v)
Prawn Gyoza, soy sauce (ld)
Vegetarian Spring Rolls, sweet chilli sauce (v)
Mini Beef Pie, ketchup
Vegetable Samosa (ld) (v)
Tandoori Chicken Skewer (ld) (lg)
Spicy Fried Chicken Tenders, kewpie mayo, sweet chilli
Mac & Cheese Croquettes, chipotle mayo, parmesan (v)
Pork & Fennel Sausage Rolls, house ketchup
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)
Chocolate brownie (v)

SUBSTANTIALS - $12.5 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)

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

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 - $30pp

Sweet - $21pp

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

Beef Skewers, soy, sesame, orange (lg) (ld)
Chorizo Croquettes, chipotle, parmesan, chives
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)

MAINS - Choose 3 of the following

Herb Roasted Chicken, mash, gravy, seasonal sides (ld) (lg)
Mushroom Risotto, spinach, parmesan, truffle oil (vgo) (v)
Pan Roasted Barramundi, roasted chats, romesco, lemon, dill (ld)(lg)
Mexican salad, cauliflower, hummus, rocket, corn, coriander, paprika (ld)(lg)(v)(vg)
Porterhouse, medium rare with chips & salad (ld) (lg)
Chilli Prawn & Chorizo Linguini, cherry tomato, white wine, garlic butter, parsley, chilli, lemon

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

All menu selections, including dietary requirements, must be confirmed a minimum of one week prior to your event. Alternative drop menus are available for individually plated meals; however, selections must be pre-arranged with the venue team prior to your event. Unfortunately, menu choices cannot be made or changed on the day of the event. Please feel free to speak to our friendly team if you have any questions.

beverage packages

standard

2 HRS - $51PP
3 HRS - $65PP
4 HRS - $78PP

WINE

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

BEER & CIDER

Your choice of 3 beers & a cider:
Furphy Lager
Furphy Ale
Heineken
Carlton Draught
Stone and wood pale ale
Little Creatures pale ale
150 lashes
Balter XPA
Guinness
Kosciusko Pale ale
XXXX Gold - Mid strength
James Squires Ginger beer
5 seed apple cider

OTHER

Soft Drinks + Juice

premium

2 HRS - $63PP
3 HRS - $75PP
4 HRS - $89PP

WINE

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Storm & Saint Pinot Noir
Henry & Hunter Shiraz Cabernet

BEER & CIDER

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

OTHER

Soft Drinks + Juice

deluxe

2 HRS - $73PP | 3 HRS - $87PP | 4 HRS - $100PP

WINE

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose
St Huberts Pinot Noir
Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

BEER & CIDER

All tap beer listed:
Furphy Lager
Furphy Ale
Heineken
Carlton Draught
Stone and wood pale ale
Little Creatures pale ale
150 lashes
Balter XPA
Guinness
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.

beverage options

COCKTAILS ON ARRIVAL

Treat your guests to a bespoke cocktail upon arrival for an additional $17pp.
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 $28pp, minimum of 20 guests.
Spirits Package Includes: Smirnoff Vodka, Gordons Gin, Jim Bean White Label Bourbon, Johnnie 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 arranged for your function with a specified 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.

breakfast

standard breakfast $20.8PP

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

deluxe breakfast $36.4PP

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

premium breakfast $46.8PP

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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