



Function Pack





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

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.









SPACE TYPE						
CABINET ROOM	36	50	Y	N	Y	Y



# TREASURY ROOM







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.

SPACE TYPE						
CABINET ROOM	35	50	Y	N	Y	Y



# CABINET ROOM

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.

SPACE TYPE						
CABINET ROOM	60	100	Y	N	Y	Y



# 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.



# GRAZING TABLES

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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 \$31PP | SWEET \$22PP**

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**MINIMUM ORDER OF 50PAX FOR ANY GRAZING STATION**



# CANAPE PACKAGES

6 OPTIONS - \$40PP  
8 OPTIONS - \$49PP  
10 OPTIONS - \$61PP

## HOT CANAPÉS

**PUMPKIN ARANCINI** | LD, LG, VG

Vegan pesto

**VEGETARIAN GYOZA** | V

Soy sauce

**PRAWN GYOZA** | I

Soy sauce

**TANDORI CHICKEN SKEWER** | LD, LG

Mint raita

**VEGETARIAN SPRING ROLLS** | V

Sweet chilli sauce

**MINI BEEF PIES**

Tomato sauce

**VEGETARIAN SAMOSA** | LD, V

Sweet chilli sauce

**SPICY FRIED CHICKEN TENDERS**

Pickles, kewpie mayo

**MAC AND CHEESE CROQUETTES** | V

Chipotle mayo, parmesan, chives

**PORK AND FENNEL SAUSAGE ROLL**

Tomato sauce

**PRAWN SKEWERS** | LD, LG, I

Chimichurri

**ASSORTED QUICHE** | VO

**RICOTTA AND SPINACH FILO** | V

Tzatziki

## COLD CANAPÉS

**FLATBREAD** | LD, LGO, V, VGO

Trio of dips

**PRAWN ROLL** | I

Kewpie mayo, chives, dill

**BRUCHETTA** | LGO, VG

Toasted sourdough, basil, balsamic glaze

## SWEET CANAPÉS

**ASSORTED MINI TARTS** | V

**CHOCOLATE BROWNIE** | V

**ASSORTED MACAROONS** | V

**MINI TIRAMISU** | V

**MINI ASSORTED DONUTS** | V

## SUBSTANTIALS - \$13.5 EACH

**FISH AND CHIPS** | LD, LGO

**CALAMARI & CHIPS** | LD, LGO

**BEEF SLIDERS** | LGO

**PLANT BASED SLIDERS** | LD, LGO, V

## PLATTERS

**DUCK SPRING ROLL PLATTER** | LD | 130

Duck spring rolls, plum sauce, hoisin, soy

**BEEF PIES PLATTER** | 130

Mini gourmet beef pies, tomato sauce, parsley

**VEGAN PLATTER**

Assortment of croquettes, samosas, dumplings & dipping sauces | LD, LG | 115

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

# DINING MENU

2 COURSE MENU - \$73PP | ALT DROP 2 COURSE - \$78

3 COURSE MENU - \$83PP | ALT DROP 3 COURSE - \$89

## ENTRÉE - CHOOSE 3 OF THE FOLLOWING

PUMPKIN ARANCINI | basil pesto | LD, LG, VG

FRIED HALLOUMI | hot honey, glazed beetroot, cracked pepper, chives | LG, V

FRIED CHICKEN RIBS | chilli maple glaze, pickles, kewpie

CAPRESE SALAD | Fior di latte, tomatoes, basil, balsamic glaze | LDO, LG, V, VGO

CHORIZO CROQUETTES | Chipotle mayo, parmesan, chives

CALAMARI | Aioli, lemon | LD, LGO

## MAINS - CHOOSE 3 OF THE FOLLOWING

CHILLI PRAWN & CHORIZO LINGUINI | cherry tomatoes, white wine, garlic butter, parsley, chilli, lemon | |

300g PORTERHOUSE STEAK | house salad, fries, red wine jus | LD, LG

ROASTED CHICKEN | mash, gravy, seasonal greens | LG

BARRAMUNDI | roasted chat potatoes, romesco, lemon | LD, LG, A

QUINOA SALAD | roasted pumpkin, pomegranate, fetta, pepita seeds, rocket, hummus | LDO, LG, V, VGO

## DESSERT

STICKY DATE PUDDING | salted caramel, vanilla bean ice cream | V

VEGAN CHOCOLATE DELICE | mixed berry coulis, strawberry sorbet | LD, VG

STRAWBERRY PAVLOVA | basil, cracked pepper, chantilly cream | LG, V



*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.*

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

# BEVERAGE PACKAGES



## DELUXE

2 HRS - \$76PP | 3 HRS - \$90PP | 4 HRS - \$104PP

## STANDARD

2 HRS - \$53PP | 3 HRS - \$68PP | 4 HRS - \$81PP

### 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

### SOFT DRINKS + JUICE

## PREMIUM

2 HRS - \$65PP | 3 HRS - \$78PP | 4 HRS - \$93PP

### WINE

Mr Mason Sparkling Cuvee Brut NV  
Alpha Box & Dice Tarot Prosecco NV  
Vivo Moscato  
Dottie Lane Sauvignon Blanc  
Pebble Point Chardonnay  
Hearts Will Play Rose  
Sud Rose  
South Rock Shiraz  
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

### SOFT DRINKS + JUICE

### 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 - YOUR CHOICE OF 6 BEERS & A 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

### SOFT DRINKS + JUICE

# ADD TO YOUR EXPERIENCE

## 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 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 event for an additional \$20pp.

## BOTTOMLESS APEROL

add bottomless aperol spritz to any package for an additional \$20pp

## BAR TAB ON CONSUMPTION

set up a bar tab for your function, where you can review as your function progresses and increase if required.

## 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.



# CONFERENCE PACKAGES



## 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  
\*speak to our function manager for extended 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

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## STANDARD BREAKFAST | \$22PP

Fresh fruit platter

Mixed pastries & muffins

Tea & coffee station

Juices - orange, apple, cranberry, pineapple

## DELUXE BREAKFAST | \$37PP

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 | \$47PP

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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