



AMERIDEN

1863

THE IMPERIAL

THE IMPERIAL

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 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.



ROOFTOP EXCLUSIVE

Complete with relaxed seating, breathtaking city views over Parliament House & a cocktail party capacity of 270 guests our Rooftop Bar is available for exclusive & limited hire all year round.

SPACE TYPE						
ROOFTOP EXCLUSIVE	N/A	270	Y	N	Y	Y



ROOFTOP SECTION

Secure a section of our iconic Rooftop all to yourselves, with bookable spaces for up to 50 guests. Your section will include a mix of casual seated and standing room.

SPACE TYPE						
ROOFTOP SECTION	N/A	50	N	N	N	N

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 \$31PP | SWEET \$22PP

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 | 3 COURSE MENU - \$83PP | SERVED SHARE STYLE
ALT DROP 2 COURSE - \$78 | 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
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.

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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
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Tellurian Redline 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
Innocent Bystander Chardonnay
Hearts Will Play Rose
Sud Rose
St Huberts Pinot Noir
Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet
Maretti Sangiovese

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 \$18PP. 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 \$29PP, 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

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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