



IMPERIAL



MELBOURNE

FUNCTION PACK



Perfectly located on the corner of Bourke Street and Spring Street in Melbourne's central business district is the Imperial Hotel. Dating back to the 1850s and retaining its period appeal with modern amenities, the Imperial has three unique function areas ensuring any event can be catered for.





FUNCTION AREAS

PRIVATE FUNCTION ROOM

Located on the first floor, the recently refurbished function room has a private bar and can cater for any type of event including birthdays, corporate training, elegant dinners or cocktail parties.

Capacity: 150 cocktail style
80 seated

Facilities: Dance floor
AV equipment (projector, iPod connection,
CD player, DVD player, lap top connection)
Lectern
Cordless microphone
White board / flip chart
Big screen
Heating / cooling

PM'S CORNER

The PM's Corner is located on the ground floor, in a private corner and is perfect for informal, standing only gatherings such as pre theatre or sporting event drinks or reception or birthday get togethers.

Capacity: 35 cocktail style

Facilities: TV
High bar tables & stools
Heating / cooling

RESTAURANT

The ground level dining room can be hired for your next function. Traditionally designed and loyal to its historic heritage, the dining room is suited to most function types. Private access to the bar area can also be arranged.

Capacity: 200 cocktail style
100 seated

Facilities: TV
DVD
iPod connection
Cordless microphone
Small outdoor area
Heating / cooling

ENTIRE VENUE

The entire venue may also be hired and there is a maximum capacity of 300.

Items that can be arranged at extra cost:

– Security	\$300
– Linen	\$50
– Cakeage	\$50
– DJ	\$400
– Coffee / tea station	\$25
– Dance floor (<i>downstairs</i>)	\$350
– Jukebox	POA

Bar tabs are also available upon request.



PLATTERS

Assorted dips & breads (V)	\$40
Mini dim sims	\$55
BBQ chicken wings	\$60
Assorted pizza slices	\$55
Vegetable frittata (GF) (V)	\$60
Spring rolls, samosas, prawn money bags	\$60
Sausage rolls & pies	\$60
Spinach & ricotta pastries (V)	\$60
Fried risotto and cheese balls	\$65
Assorted gourmet baguettes	\$65
Peking duck crepes	\$70
Assorted sushi	\$70
Teriyaki chicken skewers (GF)	\$70
Fresh seafood (GF)	\$95
Chocolate coated strawberries	\$60
Assorted cakes	\$65
Assorted cheeses	\$80



MENU 1

Canapé & main	\$35
2 course	\$40
Canapé & 2 course	\$45
3 course	\$50
Canapé & 3 course	\$55

**Select 2 dishes from each option which will be served on an alternate placement basis*

**\$2 discount per course applies when only 1 selection is made*

CANAPÉ

Antipasto

ENTRÉE

Soup du jour served with crusty garlic bread

Vegetable frittata served with baby rocket and a balsamic reduction (V) (GF)

Char grilled calamari served with avocado and coriander salsa

Thai chicken salad

MAIN

Porterhouse steak cooked medium and served with scalloped potatoes, green beans and a red wine jus (GF)

Pan fried chicken breast tossed with julienne bacon, red capsicum, kalamata olives and mushrooms; finished with a mild tomato ragout and served with garlic potato mash

Seafood crepe topped with a creamy garlic sauce and served with turmeric rice

Fettuccini tossed with pesto, pine nuts, cherry tomatoes and parmesan shavings (V)

DESSERT

Sticky date pudding

Strawberry parfait

Chocolate mud cake

Special dietary requirements can be arranged if sufficient notice is given prior to the event



MENU 2

Canapé & main	\$45
2 course	\$50
Canapé & 2 course	\$55
3 course	\$60
Canapé & 3 course	\$65

**Select 2 dishes from each option which will be served on an alternate placement basis*

**\$2 discount per course applies when only 1 selection is made*

CANAPÉ

Antipasto

ENTRÉE

Soup du jour served with crusty garlic bread

King prawns, avocado, coriander and mango salad drizzled with a chilli and lime dressing (GF)

Jumbo pumpkin ravioli with a roasted pepper coulis (V)

Open chicken bruschetta

MAIN

Scotch fillet cooked medium and served with a field mushroom, green beans, roasted peppers & Diane sauce (GF)

Oven baked chicken breast fillet, filled with semi-dried tomato and bocconcini; wrapped with prosciutto and served on a spinach risotto then finished with béarnaise sauce

Tasmanian salmon cooked medium served on a nicoise salad

Lamb shank served with roasted chat potatoes, peas, baby carrots and a rosemary veal jus

Vegetable stack consisting of grilled eggplant, field mushroom, zucchini, roasted capsicum and finished with olive oil, balsamic reduction & feta cheese

DESSERT

Strawberry parfait

Tiramisu

Sticky date pudding

Fruit salad with whipped cream

Chocolate mud cake

Special dietary requirements can be arranged if sufficient notice is given prior to the event



TERMS & CONDITIONS

To ensure that our functions are coordinated in a successful and professional manner the following terms and conditions have been put in place. Please read carefully and if you have any questions do not hesitate to speak to the functions manager.

TENTATIVE

We hold tentative bookings for 7 days. If there is no confirmation within this time frame the booking will not be held.

MINIMUM SPEND

A minimum spend of \$1500 is in place for all Friday and Saturday night functions. All other days are on application. Please be aware these minimum spends will change during the month of November and December.

DEPOSITS

A minimum of \$400 is required to confirm your function within 7 days from booking. This \$400 will be accounted for in your final function payment.

CANCELLATIONS

Cancellations can only be made through the function manager. Please be aware that any cancellation with 2 months or less notice will result in a \$400 fee.

CONFIRMING FUNCTION DETAILS

Any entertainment, equipment or additional requirements you may need must be confirmed 3 weeks prior to your function.

FOOD AND BEVERAGE SELECTION

Menu selection and beverage options must be confirmed at least 2 weeks prior to your event. Any special dietary requests should be confirmed 7 days in advance.

GUEST ATTENDEE NUMBERS

Final numbers are to be provided 5 days prior to your function. This will be the minimum number you will be charged for at the function.

METHODS OF PAYMENT

Cash, credit card, company cheques or EFTPOS payments are all accepted. All payments must be made on the day of the function.

DAMAGE

Please be aware that clients are financially responsible for any loss sustained to the venue including any damage to the premise, its fittings, equipment and grounds. The function organisers are also responsible for any damage caused by their guests, outside contractors or agents prior to, during or after the event. This also includes any extra cleaning that may be required.

LEGALITIES

The Imperial Hotel policies and legal responsibilities apply to all functions.

RESPONSIBLE SERVICE OF ALCOHOL

All our staff are trained in the Liquor Licensing Accredited 'Responsible Service of Alcohol' and by law may refuse to serve alcohol to any person who is believed to be intoxicated.

Any patron who is believed to be under the age of eighteen and cannot provide legal accepted proof of age will not be allowed on premise unless they are with their legal parent or guardian.

It is our policy that any person under the age of eighteen will not be allowed to consume alcohol on our premises.

We also recommend that anyone under the age of eighteen leave the venue before 11pm. Any underage person not in the function room will be escorted off the premises by security.

LOSS OF PROPERTY

While taking care, The Imperial Hotel takes no responsibility for any damage, loss or theft of property on the premise prior, during or after the function. This responsibility is that of the client.

It is the client's responsibility to inform all relevant persons involved in the organising of the function of these terms and conditions.



The site now known as the Imperial Hotel was originally Nobel's Circus in 1852, a building that housed equestrian shows, promenade concerts and lively dances. In 1856 it was renamed the Salle de Valentino, when the circus gave way to a permanent theatre. By 1858 the ground floor had been remodelled and operated as a shopping strip owned by the Levi brothers. In 1863,

the building became known as Richardson's Imperial Hotel, and received only the third liquor licence ever to be granted in Melbourne. The Imperial remains one of Melbourne's classic Aussie pubs and visitors today still walk through the original Australian red cedar doors dating back to 1858.



THE IMPERIAL HOTEL | Cnr Bourke and Spring Streets, Melbourne 3000 | T: 03 9810 0062
F: 03 9662 9401 | E: bourke.imperial@odpc.com.au | www.bourkestreetimperial.com