



**THE IMPERIAL SOUTH YARRA**

**FUNCTIONS AT**

**I M P E R I A L**

S O U T H Y A R R A

**522 Chapel Street  
South Yarra 3141**

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## MEZZANINE



40



150



1



## THE RED ROOM



60



180



1



## COCKTAIL LOUNGE



30



80



1



1

# Imperial Hotel South Yarra

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## BEVERAGE PACKAGE

DURATION	PREMIUM	DELUXE
3 hours	54pp	72pp
4 hours	63pp	84pp
5 hours	72pp	96pp

### Premium Package

1 sparkling, 1 white, 1 red, 1 draught beer, 1 cider and all soft drink and juice

#### SPARKLING

Arrowhead Sparkling Cuvée - SE Australia

#### WHITE

Arrowhead Sauvignon Blanc - SE Australia

#### RED

Arrowhead Shiraz Cabernet - SE Australia

#### DRAUGHT BEER

James Boag's Draught

#### CIDER

James Squire Orchard Crush Apple

### Deluxe Package

2 sparkling, 3 white, 3 red, 2 boutique beers or cider on tap, 2 bottled beers and all soft drink and juice

#### SPARKLING

Domaine Chandon Brut - Yarra Valley, VIC

Domaine Chandon Rosé - Yarra Valley, VIC

#### ROSÉ

La Vielle Ferme - Rouge, France

#### WHITE

Summer Poppy Pinot Gris - Marlborough NZ

Kindred Spirits Sauvignon Blanc - Marlborough NZ

Ladies Who Shoot Their Lunch Chardonnay - Strathbogie Ranges VIC

#### RED

Take It To The Grave Pinot Noir - SE Australia

The Drake Shiraz - Heathcote VIC

Redbank 'The Long Paddock' Merlot - King Valley VIC

#### BOUTIQUE TAP BEER AND CIDER

James Boag's Draught

Kosciuszko Pale Ale

Furphy

James Squire 150 Lashes

Heineken

James Squire Orchard Crush Cider

#### BOTTLED BEER

James Boag's Premium

James Boag's Premium Light

Budweiser

Corona

Heineken

## **Spirits**

Add our spirit package to a beverage package of your choice for an additional 20 dollars per head.

### **SPIRIT PACKAGE INCLUDES:**

- Vodka
- Gin
- Bourbon
- Whisky
- Rum

## **Cocktails**

Treat your guests to a cocktail on arrival. Available on a pre-ordered basis and priced at 12 dollars per cocktail when you order more than 40. Please speak to a member of our functions team for further information.

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## **Cash Bar**

With fully stocked bars and beers on tap, your guests will be able to select from a long list of drinks, which they can purchase throughout your function.

## **Bar Tab on Consumption**

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However we will always ensure you are in full control of the amount throughout the event. At any point you are welcome to turn the bar tab into a cash bar so your guests can purchase their own drinks.

# CANAPÉ MENU

## 30 PIECES PER PLATTER

### COLD

California rolls, soy dipping sauce, wasabi (V) (D)	85
Assorted gourmet ribbon sandwiches (V Option)	75
Vegetarian rice paper rolls, soy & ginger sauce (V Option) (GF Option)	75
Smoked salmon blini, crème fraiche, capers	90
Peking duck pancakes, shallots, cucumber & hoisin sauce	100
Chicken & mushroom Vol au Vents	85

### HOT

Cajun spiced chicken tulips, chipotle aioli (GF)	85
Lemon pepper crumbed calamari, herb aioli	90
Panko crumbed prawns, Cajun dipping sauce	90
Harissa spiced lamb & capsicum skewers, mint yoghurt (GF)	90
Mini beef burgers - American mustard, pickles, cheese, tomato relish	100
Thai-style marinated beef skewers, sweet soy dipping sauce	80
Prawn & chorizo skewer, citrus aioli (GF)	100
Lamb & mushroom filo parcels	90
Peri Peri chicken skewers, romesco sauce (GF)	90

### CLASSICS

Mediterranean tomato & olive quiches, tomato sauce (V)	75
Vegetarian spring rolls, soy & sweet chilli dipping sauce (V)	65
Vegetable samosas, sweet chilli sauce (V)	65
Mixed gourmet pies	75
- Moroccan lamb, chicken & leek, king island pepper beef, tomato sauce	
Pork sausage rolls, tomato sauce	75
Pumpkin, semi dried tomato & goats cheese arancini, lime aioli (V)	85
Prawn dumplings, sweet chilli & soy dipping sauce	75
Vegetarian frittata, paprika sour cream (V) (GF)	75

### GRAZING BOWLS

Gnocchi, pumpkin, spinach, pine nuts, cream, parmesan (V)	5 each
BBQ pulled pork & coleslaw slider, chips	5 each
Beer battered fish & chips, tartare sauce	5 each
Lemon pepper calamari & chips, aioli	5 each

### DESSERTS

Mini New York cheesecake	85
Lemon meringue tarts, fresh berries	85
Chocolate & walnut brownie, ganache	85
Mini pavlova, passionfruit cream	85

# SET MENU

**TWO COURSE - 50pp**

**THREE COURSE - 60pp**

Our set menu is designed to be served 'family style' shared in the centre of the table to evoke conversation and offer more choices for all of your guests.

For each course we ask that you select your preference of three dishes from the options below.

## **ENTRÉE - Choose 3 of the following:**

Pan seared scallops, cauliflower puree, pistachio dust, baby radicchio salad  
Chicken ravioli, creamy white wine sauce  
Szechuan dusted calamari, bean shoot, peanut & coriander salad  
Beetroot & Yarra Valley goats cheese salad, walnuts, rocket leaves, balsamic glaze  
Cauliflower croquettes, blue cheese sauce, micro herb salad  
Chargrilled prawns skewers with chimichurri, orange & fennel salad

## **MAINS - Choose 3 of the following:**

Twice cooked lamb shank, olive mash, green beans, rosemary & red wine jus  
Roasted chicken supreme, potato gratin, broad bean puree, tarragon jus  
Crispy-skinned barramundi fillet, cauliflower puree, asparagus, salsa verde  
Pork belly with roasted kipfler potatoes, caramelised onion, apples, apple cider glaze  
Roast lamb rump, crushed garlic & herb potatoes, asparagus, rosemary jus  
Scotch fillet, duck fat potatoes, green beans, red wine jus  
Gnocchi with semi dried tomatoes, pumpkin, caramelised onion, goats cheese & a creamy white wine sauce

## **DESSERTS - Choose 3 of the following:**

Vanilla panna cotta, berry coulis, glass biscuit  
Dark chocolate mousse, raspberry puree, Chantilly cream  
White chocolate cheesecake, passionfruit coulis, fresh berries  
Espresso crème brulee, hazelnut praline, macerated strawberries

If however you prefer an individually plated menu served in the traditional style, it will be an additional cost of 5 dollars per guest, per menu item.

# CORPORATE MENU

## **PREMIUM PACKAGE - 50 PP**

### **ARRIVAL**

Coffee, a selection of teas, mineral water and juice

### **MORNING TEA**

Assorted muffins, coffee, a selection of teas, mineral water and juice

### **LUNCH**

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

### **AFTERNOON TEA**

Freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

## **EXECUTIVE PACKAGE - 60PP**

### **ARRIVAL**

Coffee, a selection of teas, mineral water and juice

### **MORNING TEA**

Assorted muffins, coffee, a selection of teas mineral water and juice

### **LUNCH**

Select a main course from our à la carte menu

Fresh seasonal fruit platter

### **AFTERNOON TEA**

Freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

## **MORNING OR AFTERNOON TEA - 20PP**

Assorted muffins OR freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

## **LUNCH - 30PP**

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice

**PACKAGES ARE BASED ON A MINIMUM OF 8 PEOPLE**