



THE IMPERIAL SOUTH YARRA

FUNCTIONS AT

I M P E R I A L

S O U T H Y A R R A


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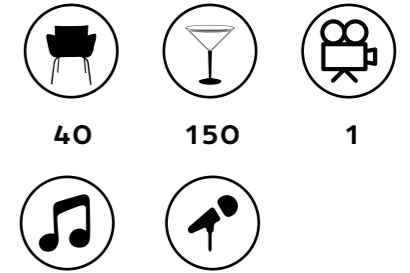
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 #IMPERIALSOUTHYARRA

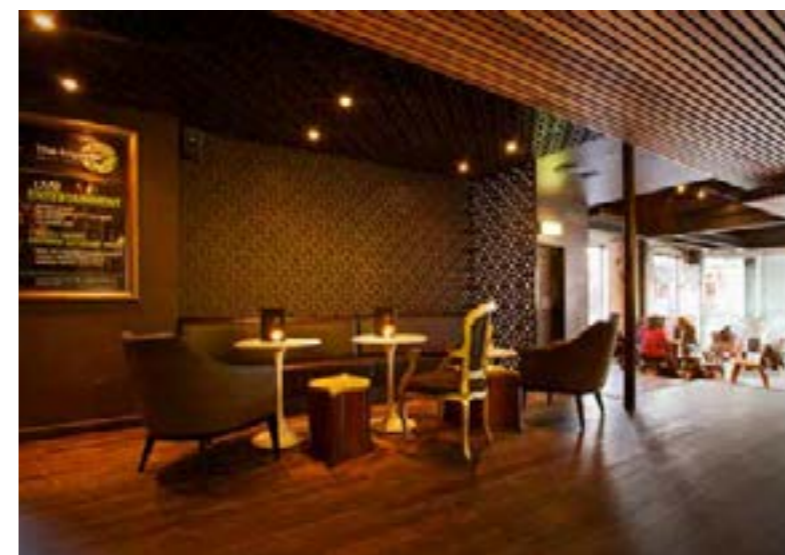
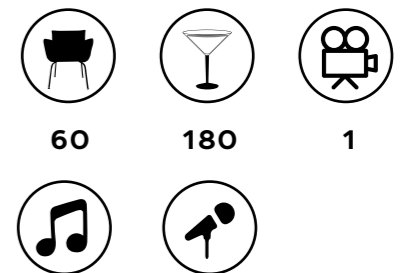
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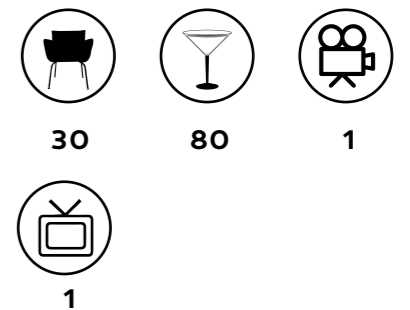
MEZZANINE



THE RED ROOM



COCKTAIL LOUNGE



Imperial Hotel South Yarra

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

CANAPE LIST x30 per platter
(CBGF) = CAN BE GLUTEN FREE

(GF) = GLUTEN FREE

(V) = VEGAN

FISH

Lemon pepper calamari & garlic aioli (CBGF)	\$90
Prawn gyoza with sesame soy sauce	\$85
Tempura prawns & sweet chilli jam (GF)	\$100
Smoked salmon & confit lemon tartar served on croute (CBGF)	\$90
Crab & vegetable tian served on a cucumber disc (GF)	\$80
House made Thai fishcakes with a chilli & lime reduction (CBGF)	\$85
Mixed fish sushi rolls (GF)	\$85

VEG

Pumpkin& sage arancini with sun dried tomato pesto	\$90
Vegetable rice paper rolls (GF) (V)	\$85
Fried spring rolls with sweet chilli aioli	\$70
Vegetable samosa with peanut sauce	\$70
Sweet potato & spinach fritters with minted yoghurt (CBGF)	\$75
Goats cheese & sweet potato croquettes (CBGF)	\$85
Tomato & red onion bruschetta (CBGF) (V)	\$75
Vegetable wonton with sweet plum sauce	\$75
Mini falafels, smoked onion hummus (V)	\$85

MINI HANDHELDS individual price

Wild mushroom, truffle and spinach burger (CBGF)	\$6 each
Mini beef burger with tomato chutney (CBGF)	\$6 each
Mini hot dog, confit onion, sauerkraut, American mustard	\$6 each
Mini fish and chip cones with tartar	\$6 each

PIZZA x 24 per platter (CBGF)

Margherita	\$75
Florentina (V) (NO CHEESE)	\$80
Imperial	\$85
Paddock	\$85

SKEWERS X24 per por

Mixed vegetable with basil pesto (GF)	\$80
Crispy chicken with satay sauce (CBGF)	\$95
Rump of beef with teriyaki sauce (GF)	\$95

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