

Wuornos

imperial

functions at

I M P E R I A L
S O U T H Y A R R A

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 / IMPERIALSOUTHYARRA

 #IMPERIALSOUTHYARRA

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functions at imperial

Celebrate in style in the heart of chapel street's party precinct at Imperial South Yarra.

With a range of private and semi-private function spaces and an experienced functions team ready to help you plan an unforgettable event, Imperial South Yarra is the perfect place for your next event or party. Whether you're celebrating a milestone event with a lavish cocktail party or are simply after a space for casual drinks with friends, we have the perfect space for any occasion.

Please feel free to ask our staff about how we can help you plan your next big event.



THE MEZZANINE

120 COCKTAIL

40 SEATED



THE RED ROOM

180 COCKTAIL

40 SEATED



COCKTAIL LOUNGE

50 COCKTAIL

30 SEATED

canape menu

30 PIECES PER PLATTER

Fried spring rolls with sweet chilli aioli	\$70
Vegetable samosa with peanut sauce (V)	\$70
Vegetable wonton with sweet plum sauce (V)	\$75
Sweet potato & spinach fritters with minted yoghurt (V, CBGF)	\$75
Tomato & red onion bruschetta (V, CBGF)	\$75
House made pork & apple sausage rolls with tomato chutney	\$80
Crab & vegetable tian served on a cucumber disc (GF)	\$80
Mixed fish sushi rolls (GF)	\$85
Vegetable rice paper rolls (V, GF)	\$85
Goats cheese & sweet potato croquettes (V, CBGF)	\$85
House made Thai fishcakes with a chilli & lime reduction (CBGF)	\$85
Mini falafels, smoked onion hummus (V)	\$85
Prawn gyoza with sesame soy sauce	\$85
Rare roast beef, beef dripping toast & horseradish cream (CBGF)	\$90
Pulled pork croquette with Cajun aioli & red wine reduction	\$90
Smoked salmon & confit lemon tartar served on croute (CBGF)	\$90
Lemon pepper calamari & garlic aioli (CBGF)	\$90
Pumpkin & sage arancini with sun dried tomato pesto (V)	\$90
Confit duck pancake rolls with shredded leek, cucumber & hoi sin (GF)	\$95
Tempura prawns & sweet chilli jam (GF)	\$95

Grazing Bowls

Wild mushroom, truffle and spinach burger (V, CBGF)	\$6 each
Mini beef burger with tomato chutney (CBGF)	\$6 each
Mini fish and chip cones with tartar	\$6 each

Pizza Platters – 24 Per Platter

Margherita	\$75
Florentina (V)	\$80
Imperial	\$85
Paddock	\$85

Gluten Free Available

(GF) = GLUTEN FREE

(CBGF) = CAN BE GLUTEN FREE

(V) = VEGETARIAN

set menu

TWO COURSE - \$50pp

THREE COURSE - \$60pp

SHARED ENTRÉE

Tomato & Mozzarella Bruschetta, Red Onion on Turkish Bread (V)

Charcuterie Board; Salami, Prosciutto, Chorizo & Pastrami, Onion Jam, Pickles, Olives, Rocket & Toasted Turkish Bread

Salt & Pepper Squid (CBGF)

MAINS - Guest Selection:

Crispy Skinned Salmon, Chilli & Herb Quinoa, New Season Asparagus & Sweet Potato Puree (GF)

250g Porterhouse Steak, Chips, Salad & Choice of Mushroom Sauce, Peppercorn Sauce or Red Wine Jus (CBGF)

Asian Pulled Pork Salad, Soy, Lime & Honey Dressing, Asian Slaw & Crispy Shallots (GF)

House Made Pappardelle, Pesto Cream, New season Asparagus, Spring Peas, Spinach & Parmesan (V, CBGF)

Chicken Caesar Salad, Croutons, Crispy Bacon, Cos Lettuce, Egg, Radish, Tomato, Cucumber & Beetroot (CBGF)

SHARED DESSERTS

Vanilla Panna Cotta, Berry Coulis, Glass Biscuit

Dark Chocolate Mousse, Raspberry Puree, Chantilly Cream

White Chocolate Cheesecake, Passionfruit Coulis, Fresh Berries

Menu Subject to Seasonal Changes

(GF) = GLUTEN FREE

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(V) = VEGETARIAN



beverage package

Standard Package

2hr \$30pp | 3hr \$40pp | 4hr \$50pp

SPARKLING

Edge of the World Sparkling Cuvée

WHITE

Edge of the World Sauvignon Blanc

ROSE

Edge of the World Rose

RED

Edge of the World Shiraz Cabernet

DRAUGHT BEER

James Boag's Draught

CIDER

James Squire Orchard Crush Apple

Premium Package

2hr \$40pp | 3hr \$50pp | 4hr \$60pp

SPARKLING

Edge of the World Sparkling Cuvée

WHITE

Edge of the World Sauvignon Blanc
Guilty By Association Chardonnay
Mister Fox Pinto Grigio

ROSE

Edge of the World Rose

RED

Edge of the World Shiraz Cabernet
Guilty By Association Pinot Noir
The Drake Shiraz

DRAUGHT BEER

James Boag's Draught OR Hawthorn Pale Ale

CIDER

James Squire Orchard Crush Apple

Deluxe Package

2hr \$50pp | 3hr \$60pp | 4hr \$70pp

SPARKLING

Domaine Chandon Brut

WHITE

Summer Poppy Pinot Gris
Kindred Spirits Sauvignon Blanc
Guilty By Association Chardonnay
La Linda Reisling

ROSÉ

La Vielle Ferme - Rouge, France

RED

Guilty By Association Pinot Noir
The Drake Shiraz
Redbank 'The Long Paddock' Merlot
Mawson's 'Far Eastern' Cabernet Sauvignon

DRAUGHT BEER

James Boag's Draught OR Hawthorn Pale Ale

CIDER

James Squire Orchard Crush Apple



beverage package

Spirits

Add our spirit package to a beverage package of your choice for an additional \$10 per person

SPIRIT PACKAGE INCLUDES

Vodka

Gin

Bourbon

Whisky

Rum

Cocktails

Treat your guests to a cocktail from our list of favorites on arrival. Available on a pre-ordered basis and priced at \$12 per cocktail when you order more than 40.

For an additional \$3 create and name your own signature cocktail to match the theme of your event.

Bar Tab on Consumption

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be.

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.



corporate menu

PREMIUM PACKAGE - \$50pp

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