



Functions

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

522 CHAPEL ST. SOUTH YARRA
PH: 9810 0070

INFO@IMPERIALSOUTHYARRA.COM | WWW.IMPERIALSOUTHYARRA.COM

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.

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 SUSHI ROLLS (GF) \$80
- RICE PAPER ROLLS (V, GF) \$85
- GOATS CHEESE & SWEET POTATO CROQUETTES (V, CBGF) \$85
- HOUSE MADE THAI FISHCAKES WITH CHILLI & LIME REDUCTION (CBGF) \$85
- MINI FALAFEL WITH SMOKED ONION HUMMUS (V) \$85
- PRAWN GYOZA WITH SESAME SOY SAUCE \$85
- RARE ROAST BEEF, BEEF DRIPPING TOAST WITH HORSERADISH CREAM (CBGF) \$90
- PULLED PORK CROQUETTE WITH CAJUN AIOLI & RED WINE REDUCTION \$90
- SMOKED SALMON & CONFIT LEMON TARTARE SERVED ON CROUTE (CBGF) \$90
- LEMON PEPPER CALAMARI WITH GARLIC AIOLI (CBGF) \$90
- PUMPKIN & SAGE ARANCINI WITH SUN DRIED TOMATO PESTO (V) \$90
- CONFIT DUCK PANCAKE ROLLS WITH SHREDDED LEEK, CUCUMBER & HOISIN (GF) \$95
- TEMPURA PRAWNS WITH SWEET CHILLI JAM (GF) \$95

GRAZING ITEMS \$6EA

- WILD MUSHROOM, TRUFFLE AND SPINACH BURGER (V, CBGF)
- MINI BEEF BURGER WITH TOMATO CHUTNEY (CBGF)
- MINI FISH & CHIP CONES WITH TARTAR

PIZZA - 24 PIECES PER PLATTER

- MARGHERITA \$75
- FLORENTINA (V) \$80
- IMPERIAL \$85
- PADDOCK \$85

(GF) = GLUTEN FREE (CBGF) = CAN BE GLUTEN FREE (V) = VEGETARIAN

Set Menu

TWO COURSE \$50PP | THREE COURSE \$60PP

SHARED ENTRÉE

BRUSCHETTA (V)

Tomato, red onion & mozzarella

CHARCUTERIE BOARD

Salami, prosciutto, chorizo & pastrami, onion jam, pickles, olives, rocket & toasted Turkish bread

SALT & PEPPER SQUID (CBGF)

MAINS

CONE BAY BARRAMUNDI

Heirloom carrots, seaweed & matcha mayo (GF)

250G PORTERHOUSE STEAK,

Chips, salad & choice of mushroom sauce, peppercorn sauce or red wine jus (CBGF)

LAMB SALAD

Seared lamb, cherry tomato, lettuce, red onion, salsa, olives, fetta & zesty dressing (GF)

FETTUCINE

Asparagus, spring peas, spinach, parmesan & pesto cream (V)

CHICKEN CAESAR SALAD

Cos lettuce, crispy bacon, egg, radish, tomato, cucumber, beetroot & croutons (CBGF)

DESSERTS

VANILLA PANNACOTA

Berry coulis & glass biscuit

DARK CHOCOLATE MOUSSE

Raspberry puree & Chantilly cream

WHITE CHOCOLATE CHEESECAKE

Passionfruit coulis & fresh berries

Menu subject to change

Beverage Packages

Standard PACKAGE

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

SPARKLING

Edge of the World Sparkling Cuvée

WHITE

Edge of the World Sauvignon Blanc

ROSÉ

Edge of the World Rosé

RED

Edge of the World Shiraz Cabernet

BEER

James Boag's Draught

CIDER

Little Creatures Pipsqueak Apple Cider

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 Rosé

RED

Edge of the World Shiraz Cabernet

Guilty By Association Pinot Noir

The Drake Shiraz

DRAUGHT BEER

James Boag's Draught

Hawthorn Pale Ale

CIDER

Little Creatures Pipsqueak Apple Cider

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 Riesling

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

BEER

James Boag's Draught

Hawthorn Pale Ale

CIDER

Little Creatures Pipsqueak Apple Cider



Beverage Packages

Spirits PACKAGE

Upgrade your chosen beverage package for \$10pp.

Spirits upgrade inclusions:

- Vodka
- Gin
- Bourbon
- Whisky
- Rum

Bar Tab ON CONSUMPTION

A bar tab can be set up with a predetermined limit and selection of beverages available to guest.

The limit can be reviewed throughout the function and increased if need be.

Cocktails

Treat your guests to a cocktail on arrival from our signature selection.

Available to pre-order, priced at \$12 per cocktail when ordering more than 40.

Create your own signature cocktail for \$15 per cocktail.

Cash Bar

Guests will have access to our fully stocked bar throughout the function.



Corporate Menu

INTRODUCTORY PACKAGE – \$20pp

Assorted muffins or freshly baked scones with jam and cream

Coffee, selection of teas, mineral water and juice

LUNCH PACKAGE - \$30pp

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice

PREMIUM PACKAGE – \$50pp

ARRIVAL

Coffee, selection of teas, mineral water and juices

MORNING TEA

Assorted muffins

LUNCH

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

AFTERNOON TEA

Freshly baked scones with jam and cream

Coffee, selection of teas, mineral water and juice

EXECUTIVE PACKAGE – \$60pp

ARRIVAL

Coffee, selection of teas, mineral water and juices

MORNING TEA

Assorted muffins

LUNCH

Main course from our à la carte menu

Fresh seasonal fruit platter

AFTERNOON TEA

Freshly baked scones with jam and cream

Coffee, selection of teas, mineral water and juice

PACKAGES HAVE A MINIMUM OF 8 PEOPLE