

FUNCTIONS

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

522 CHAPEL ST, SOUTH YARRA | (03) 9810 0070 | INFO@IMPERIALSOUTHYARRA.COM | IMPERIALSOUTHYARRA.COM

CELEBRATE IN STYLE

IN THE HEART OF CHAPEL STREET'S PARTY PRECINT AT IMPERIAL SOUTH YARRA.

With a range of private function spaces and an experienced function 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.



SPACES

THE MEZZANINE



THE RED LOUNGE



SPACE TYPE						
PRIVATE	40	90	N	Y	Y	ON REQUEST

SPACE TYPE						
PRIVATE	60	150	N	Y	Y	ON REQUEST

CANAPE PACKAGES

CANAPES

Vegetarian Spring Rolls, Sweet Chilli (V)

6 pieces - \$38 pp

Vegetable Samosa, Tomato Sauce (V)

Tomato Bruschetta, Red Onion, Balsamic Reduction (V, LDO)

8 pieces - \$46 pp

Pork & Fennel Sausage Rolls, Tomato Chutney

Prawn Gyoza, Soy Sauce

10 pieces - \$58 pp

Vegetarian Gyoza, Soy Sauce (V)

Lemon Pepper Calamari, Aioli (LDO)

minimum of 20 guests

Pumpkin Arancini, Tomato Ketchup (V, VG, LDO)

Crumbed Prawn, Sweet Chilli Sauce

Mini Falafel, Smoked Hummus (V, LG)

Fried Chicken Tender, Aioli

Mini Beef Pie, Tomato Ketchup

Spinach & Ricotta Rolls, Tomato Ketchup (V)

Rice Paper Rolls, Soy Sauce (V, LG)

Mixed Sushi Rolls, Soy Sauce (LG)

Chicken Satay Skewers, Satay Sauce

(V) Vegetarian, (VG) Vegan, (LG) Low Gluten, (LD) Low Dairy, (O) Option available



CANAPE PLATTERS

25PCS PER PLATTER

Vegetarian Spring Rolls, Sweet Chilli (V) - \$75

Vegetable Samosa, Tomato Sauce (V) - \$70

Pork & Fennel Sausage Rolls, Tomato Chutney - \$110

Vegetarian Gyoza, Soy Sauce (V) - \$75

Lemon Pepper Calamari, Aioli (LGO) - \$90

Mini Beef Pie, Tomato Ketchup - \$85

Spinach & Ricotta Rolls, Tomato Ketchup (V) - \$85

(V) Vegetarian, (VG) Vegan, (LG) Low Gluten, (LD) Low Dairy, (O) Option available



BOARDS & SUBSTANTIAL

CHEESE BOARD \$100 (SUITABLE FOR 6-8 PERSONS)

Selection of Artisan Brie, Blue and Cheddar Cheese served with Lavosh

Crisps, Quince Paste and Seasonal Fruits (V LGO)

CHARCUTERIE BOARD \$120 (SUITABLE FOR 6-8 PERSONS)

Selection of Cured Meat, Assorted Artisan Cheese, Lavosh Crisps, Pickles,

Olives, Sliced Sourdough, Onion Jam and Seasonal Fruits (LGO LD)

SUSBTANTIAL \$9 EA

Mini Beef Burger , Cheese, Tomato Sauce

Mini Fish & Chips, Tartare Sauce

Mini Plant-based Burger, Tomato Sauce, Mustard (VG)

(V) Vegetarian, (VG) Vegan, (LD) Low Gluten, (LD) Low Dairy, (O) Option available



SET MENU PACKAGES

2 COURSE \$53PP | 3 COURSE \$63PP

SHARED ENTREES

ENOKI BLOOMS (LD LG) Tempura Enoki Mushroom, Sriracha Vegan Mayo, Spring Onion

PRAWN / VEGETABLE GYOZA (LD VGO) Slaw, Sherry Vinaigrette Soy

CHICKEN SKEWER (LD LG) Num Jim, Coriander, Pickled Chilli, Chimichurri

CHOICE OF MAIN

PAN FRIED BARRAMUNDI (LD LGO) Soba Noodle with Tahini, Ginger, Soy Dressing, Bok Choy

EGGPLANT PARMA (LDO, V, VGO) Hand crumbed eggplant, napoli, mozzarella, seasoned fries, house salad

HAND CRUMBED CHICKEN PARMA Napoli, Smoked Ham, Mozzarella, Seasoned Fries, House Salad

CEASAR SALAD (LDO LGO VO) Soft boiled egg, bacon, parmesan, anchovies, sourdough croutons, baby cos

PORTERHOUSE (LDO LG) Seasoned Fries, House Salad & Choice of Sauce: Beef Gravy, Peppercorn or Bearnaise

CHOICE OF DESSERT

CHOCOLATE DELICE (LD, LG, VG) Berry Compote, Berry Sorbet

STICKY DATE PUDDING (V) Butterscotch, Vanilla Ice Cream

PAVLOVA (LDO, LG, V) Seasonal berries, chantilly, berry compote

(V) Vegetarian, (VG) Vegan, (LD) Low Gluten, (LD) Low Dairy, (O) Option available



BEVERAGE PACKAGES

STANDARD PACKAGE

2HR - \$37PP | 3HR - \$49PP | 4HR - \$62PP

WINE

Mr Mason Sparkling Cuvée
Dottie Lane Sauvignon Blanc
Hearts Will Play Rosé
Henry & Hunter Shiraz Cabernet

ON TAP

Furphy Refreshing Ale
Stone & Wood Green Coast Crisp Lager

BOTTLED BEER

Hahn Premium Light
Heineken Zero

PREMIUM PACKAGE

2HR - \$47PP | 3HR - \$60PP | 4HR - \$72PP

WINE

Mr Mason Sparkling Cuvée
Alpha Box & Dice Tarot Prosecco Nv
Dottie Lane Sauvignon Blanc
Paloma Riesling
Hearts Will Play Rosé
Henry & Hunter Shiraz Cabernet
Guilty by Association Pinot Noir

BEER

Furphy Refreshing Ale
Stone & Wood Green Coast Crisp Lager

BOTTLED BEER

Peroni Astro Azzurro
Great Northern Super Crisp
Hahn Premium Light
Heineken Zero

DELUXE PACKAGE

2HR - \$58PP | 3HR - \$70PP | 4HR - \$83PP

WINE

Yves Sparkling Cuvée Brut NV
Alpha Box & Dice Tarot Prosecco
821 South Sauvignon Blanc
Scotchman Hill 'The Hill' Chardonnay
SUD Rosé
Heartland 'Spice Trader' Shiraz
Guilty by Association Pinot Noir

BEER

Furphy Refreshing Ale
Stone & Wood Green Coast Crisp Lager

BOTTLED BEER

Balter Cerveza
Peroni Astro Azzurro
Asahi Super Dry
Great Northern Super Crisp
Hahn Premium Light
Heineken Zero

*
MINIMUM 20 PEOPLE FOR ALL PACKAGES

*
INCLUDES SOFT DRINKS & JUICES

BEVERAGE ADD ONS

SPIRITS PACKAGE

Upgrade your chosen beverage package.

House spirit upgrade (\$27pp) :

- Vodka
- Gin
- Bourbon
- Whiskey
- Rum

BAR TAB ON CONSUMPTION

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

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



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