



functions & events

WWW.BOURKESTIMPERIAL.COM

Imperial Hotel Bourke Street • 2-8 Bourke Street Melbourne • 03 9810 0062

 BOURKEST.IMPERIAL  IMPERIALBOURKEST





event spaces

PARLIAMENT ROOM

TREASURY ROOM

CABINET ROOM

LEVEL ONE EXCLUSIVE

ROOFTOP GARDEN

Steeped in history the iconic Imperial Hotel had an unconventional & colourful start.

Originally known as Nobel's Circus in 1852 the building housed equestrian shows, promenade concerts & lively dances. It wasn't until 1863 that the building became Richardson's Imperial Hotel.

Today The Imperial Hotel has maintained its elegance and tradition of early years whilst also becoming one of the city's most contemporary & dynamic event spaces on offer.





parliament room

40 SEATED
50 COCKTAIL

With breathtaking views of Parliament House this bright & light filled space is perfect for your next celebration.

The Parliament Room caters for private dining & intimate cocktail parties & with a built-in projector & large TV screen it is ideal for corporate presentations & meetings.



treasury room

35 SEATED
50 COCKTAIL

Nestled between our Cabinet & Parliament Rooms the newly refurbished Treasury Room is again ideal for any bespoke cocktail or dining event.

Surrounded by barn doors and fit with a new bio-ethanol fire place, Treasury Room provides a welcoming atmosphere for your next special occasion.



cabinet room

60 SEATED
100 COCKTAIL

Complete with its own bar & lounge area our Cabinet Room is designed for a combination of pre dinner drinks & seated affairs.

If you are looking to add an extra impressive element to your event, The Terrace can be hired exclusively alongside Cabinet Room.



level one exclusive

Looking for a large and dynamic space for your next big event? Why not hire the entire first floor exclusively.

This versatile space can accommodate capacities of 240 guests for cocktail events & 140 guests for dining.

Combining all the features of our Parliament, Treasury, & Cabinet rooms Level One comes alive as a unique space for those larger guest list events.

imperial rooftop

Perched high at the top of The Imperial Hotel is our newest event space, The Rooftop.

Complete with relaxed lounge seating, breathtaking city views & a cocktail party capacity of 270 guests our Rooftop Garden is available for exclusive & limited hire all year round.

Our rooftop comes unrivalled in the Melbourne rooftop bar scene & we would be delighted to host your next special event here.

cocktail party

Canapé Packages

COLD

Classic mini bruschetta , tomato onion, basil, balsamic V
Salmon mini bruschetta, crème fraiche, dill mini poached
Chicken & chive baguette
Assorted savoury tarts

HOT

Assorted pizza slices GFO
Vegetarian sliders, tomato relish V
Vegetarian spring rolls, sweet chili V
Pork sliders, bbq sauce, slaw
Wagyu sliders, pickle, lettuce, cheese, Imperial sauce
Oven baked quinoa cakes, tomato relish V
Fish goujons, tartare
Pumpkin corn arancini balls, aioli V
Topped corn cobs, spicy mayo, lime & cheese V / GF
Mini pork franks, mustard, sauce
Prawn gyoza, black vinegar
Vegetarian gyoza, black vinegar V
Lemon pepper calamari, lemon aioli GFO

DESSERTS

Mini pavlova, cream, berries GF
Assorted mini tarts
Chocolate brownies
Vanilla pannacotta, berry coulis
Cheese, fruits, lavosh GFO

SUBSTANTIALS - \$9 EACH

Fish & chips
Mexican quinoa, orange salad VE / GF
Warm vegetable salad V / GF
Chicken caesar salad GFO
Coriander marinated beef & noodle salad, sweet soy, chili
Napoli braised meatballs
Cheeseburger, pickles, lettuce, cheese, Imperial sauce GFO
Pumpkin & pea gnocchi V

OPTION 1 - \$23pp = 2 cold + 3 hot

OPTION 2 - \$31pp = 2 cold + 5 hot

OPTION 3 - \$39pp = 3 cold + 5 hot + 1 dessert

Grazing Tables

GRAZING TABLES

Charcuterie table \$18pp

Cheese \$25pp V

Sushi bar \$20pp

Dessert bar \$25pp

Sweet shop / Lolly bar \$18pp

Charcuterie platter on arrival \$23 each



dining menu

Our set menu is designed to be served 'family style' shared in the center of the table to evoke conversation & 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. However, if you would prefer to have individually plated menu items it will incur an additional cost of \$5 per guest.

ENTRÉE - Choose 3 of the following

Fresh oysters, red wine, vinaigrette GF
Caprese salad V GF
Warm roasted vegetable salad, pepitas,
Persian feta, balsamic V /GF / VEO
Tempura prawns, wasabi mayo
Char grilled beef sesame skewers, sweet soy
Southern fried chicken wings, maple chipotle sauce
Topped corn cobs, spicy mayo, lime & cheese V / GF / VEO

V= Vegetarian, GFO= Gluten Free Option Available

VE = Vegan, VEO = Vegan Option Available

2 Course Menu - \$50pp

3 Course Menu - \$60pp

**Alternate Serve (Individual Plating
Additional \$5 per person, per course)**

MAINS - Choose 3 of the following

Roasted beef, horseradish relish GF
Roast pork shoulder, apple sauce, crackling GF
Baked Atlantic salmon, caper beurre blanc GF
Garlic & rosemary rolled lamb leg, mint sauce GF
Lemon & oregano roast chicken, lemon pepper sauce GF
Beef & Guinness pot pies, creamy mash
Porterhouse medium rare, salad GF
Mexican quinoa salad, jalapenos, leaves, orange dressing V/GF/VE
Truffle mushroom risotto V / VEO
Pumpkin & pea gnocchi V / VEO
Napoli braised meatballs

All main options come with roast potatoes, seasonal vegetables and condiments

DESSERTS - Choose 3 of the following

Classic sticky date, butterscotch sauce
Pavlova, mixed berries, cream GF
Chocolate tart, crème chantilly, strawberries
Warm apple pie, vanilla ice cream
Apple rhubarb crumble, cinnamon ice cream GF
Lemon delicious pudding, double cream

beverage packages

Standard

2 hrs - \$39pp
3 hrs - \$49pp
4 hrs - \$59pp

WINE

Edge Of The World Sparkling
Edge Of The World Sauvignon Blanc
Edge Of The World Shiraz Cabernet
Edge Of The World Rosé

BEER & CIDER

Furphy Refreshing Ale
James Boags Draught
James Boags Light
5 Seeds Apple Cider

OTHER

Soft Drinks + Juice

ADD ONS

ALL TAP BEER - \$5PP

SPIRITS - \$10PP PER HOUR

Premium

2 hrs - \$49pp
3 hrs - \$59pp
4 hrs - \$69pp

WINE

Edge Of The World Sparkling
Aurelia Prosecco
Edge Of The World Sauvignon Blanc
Chain of Fire Pinot Grigio
Road to Entitlement Riesling
Edge Of The World Shiraz Cabernet
Chain of Fire Merlot
T'Gallant Juliet Pinot Noir
Edge Of The World Rosé
St Huberts 'The Stag' Rose

BEER & CIDER

Furphy Refreshing Ale
James Boag's Draught
Kosciuszko Pale Ale
James Boag's Light
5 Seeds Apple Cider

OTHER

Soft Drinks + Juice

Deluxe

2 hrs - \$59pp
3 hrs - \$69pp
4 hrs - \$79pp

WINE

Edge Of The World Sparkling, Aurelia Prosecco, Chandon Brut, Circa 1858 Chardonnay, Edge Of The World Sauvignon Blanc, Chain of Fire Pinot Grigio, Allan Scott Pinot Gris, Road to Entitlement Reisling, Wildflower Shiraz, Edge Of The World Shiraz Cabernet, Chain of Fire Merlot, T'Gallant Juliet Pinot Noir, Edge Of The World Rosé, St Huberts 'The Stag' Rose

BEER & CIDER

Furphy Refreshing Ale
James Boag's Draught
Kosciuszko Pale Ale
Heineken
4 Pines Pacific Ale
Balter XPA
James Boag's Light
5 Seeds Apple Cider

OTHER

Soft Drinks + Juice

beverage options

COCKTAILS ON ARRIVAL

Treat your guests to a bespoke cocktail upon arrival for an additional \$18pp. Minimum group size of 10 guests applies. Choice of 3 cocktails. Please add speak to our function manager for your options.

PREMIUM SPIRITS

Add premium spirits to your beverage package for an additional \$15pp, per hour.

ROAMING BUBBLES - \$22PP / 3HRS

APEROL SPRITZ BAR - \$25PP / 3HRS

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

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

BARISTA MADE COFFEE \$3.5PP

Pre-order your barista made coffees to be served throughout your event.

COFFEE & TEA STATION \$2PP

A coffee and tea station, replenished throughout your event,



conference

Premium Package \$50PP

Gluten free options available upon request
All day tea, coffee & juice station

ARRIVAL

Coffee, a selection of teas, mineral water & juice

MORNING TEA

Assorted muffins

LUNCH

Assorted sandwiches, baguettes & wraps

Fresh seasonal fruit platter

AFTERNOON TEA

Freshly baked scones served with jam & cream

We offer a customised breakfast buffet style menu upon request.

Executive Package \$60PP

Gluten free options available upon request
All day tea, coffee & juice station

ARRIVAL

Coffee, a selection of teas, mineral water & juice

MORNING TEA

Assorted muffins

LUNCH

Select a main course from our a la carte menu

Fresh fruit platter

AFTERNOON TEA

Freshly baked scones served with jam & cream.

We understand that every event is different, if our packages don't suit your style or fully cater to your needs you may build your own.



contact us

INFO@BOURKESTREETIMPERIAL.COM

WWW.BOURKESTIMPERIAL.COM

(03) 9810 0062