

Beverage Packages

Starting your function with one of Imperial's classic or contemporary cocktails is the perfect way to kick off your event! We also have on offer a wide range of local and imported beers, both on tap and bottled and an extensive range of Australian and New Zealand wines.

Imperial has three different beverage options available; cash bar, bar tabs and corporate beverage Packages (below), ensuring something to suit every budget and event type.

Basic Package

*\$40 for 3 hours per person and
\$12 per person, per hour thereafter*

Boags Draught / Boags Premium Light
Morgans Bay Sauvignon Blanc
Morgans Bay Shiraz Cabernet
Morgans Bay Sparkling Brut Cuvee
Soft Drink / Juice
Pure Water

Premium Package

*\$60 for 3 hours per person and
\$20 per person, per hour thereafter*

All Tap Beers
All Wines by the Glass
Selected Bottle Beers
Basic Spirits
Soft Drink / Juice
Schweppes Sparkling Water
Pure Water

Deluxe Package

*\$50 for 3 hours per person and
\$15 per person, per hour thereafter*

All Tap Beers
Squealing Pig Sauvignon Blanc
Leo Buring Riesling
T'Gallant Imogen Pinot Gris
Aerins Vineyard Shiraz
Matua Valley Pinot Noir
Morgans Bay Sparkling Brut Cuvee
Redbank Emily Pinot Noir Chardonnay
5 Seeds Cider
Soft Drink / Juice
Schweppes Sparkling Water
Pure Water



Standard Finger Food - \$55 per platter

Vegetarian rice paper rolls w/ soy dipping sauce* (25 pieces)
Mixed Asian platter w/ soy sauce (60 pieces)
Zucchini, feta & basil tarts* (40 pieces)
Spinach & ricotta parcels* (25 pieces)

Premium Finger Food - \$65 per platter

Mixed gourmet pies—*Moroccan lamb, chicken & leek, King Island beef* (30 pieces)
Marinated beef skewers (40 pieces)
Feta & tomato risotto balls w/ basil pesto* (40 pieces)
Mountain pepper chicken skewers (40 pieces)
Bratwurst chipolatas wrapped in puff pastry (25 pieces)

Deluxe Finger Food Option - \$80 per platter

Mini beef burgers w/ tomato relish (25 pieces)
Pork & prawn sausage rolls (30 pieces)
Mixed sushi (30 pieces)
Coffin Bay oysters w/ champagne jelly (24 pieces)

Individual Finger Food Option - \$4 per unit

Traditional beer battered flathead and chips
Thai beef salad
Gnocchi w/ pumpkin, spinach, pine nuts, cream and paprika*

Dessert Finger Food Option - \$80 per platter

Chocolate mousse w/ orange compote (30 pieces)
Carrot cake (30 pieces)
Triple chocolate terrine on ginger biscuits (30 pieces)

PLEASE NOTE:

Each platter serves approximately 8 – 10 guests

* Denotes vegetarian option

All food platters must be served NO LATER than 10.30pm,
unless a prior arrangement has been made with the Functions Manager

Group Menus

Sit down set menus are the perfect way to celebrate all of those occasions that require a more intimate setting. Group menus suit any event and any number of people and can be perfectly utilised in our semi-private cocktail bar

2 course set-menu
\$45 per head

OR

3 course set-menu
\$55 per head

Entrée

Ham hock & duck terrine w/ condiments
Grilled saganaki w/ a rocket & artichoke salad
Tempura king prawns, Nam Jim dipping sauce

Main

Aged porterhouse, caramelised eschalots & red wine jus
Crispy skin barramundi, mustard crushed chats & beurre blanc
Pumpkin gnocchi w/ pine nuts, spinach, cream & paprika

Dessert

Chocolate mousse
Date crème brulee
Mango pannacotta w/ orange tuiles
Christmas pudding w/ cream*

**available in December only*

Terms and Conditions

A deposit is required within 7 days of making a tentative booking to confirm your function, coupled with a signed copy of these Terms and Conditions. The Terms and Conditions have been drafted in order to avoid any misunderstanding and to ensure your function is a complete success. Please feel free to discuss any of the Terms and Conditions with the Functions Manager.

Deposits

A deposit is required within 7 days to confirm a tentative booking and the deposit will cover room hire, bar staff, floor staff, security and cleaning.

Upstairs (Friday night): \$500 bond/deposit will ONLY be refunded once the **\$3000 minimum** has been exceeded; this is inclusive of food and beverage.

Upstairs (Saturday night): \$500 bond/deposit will ONLY be refunded once the **\$3500 minimum** has been exceeded; this is inclusive of food and beverage.

Back Room (Friday night): \$500 bond/deposit will ONLY be refunded once the **\$3500 minimum** has been exceeded: this is inclusive of food and beverage.

Please note we do not accept personal cheques as a form of payment unless prior arrangements are made.

Function Cancellation

Any function cancelled more than 6 weeks prior to the date will be reimbursed the full deposit. Any cancellation that is less than weeks prior will receive no refund of deposit due to the popularity and advanced bookings of the rooms.

Final Details

Finger food selections are required at least 7 days prior to your function. To ensure we can cater for those with dietary requests (including allergies) please discuss any requirements with the Function Manager at least 7 days prior to your event. Imperial will accept no liability for any pain, suffering, etc. that may be incurred due to any kind of food allergy if we have not been informed of such a condition.

It is your responsibility to ensure any audio equipment supplied by you is in good, working order. We will accept no liability for sub-standard sound quality if directly attributed to your equipment. You may test your equipment at a mutually convenient time prior to your function. In the case that personal equipment is utilised the \$100 equipment hire fee still stands.

Function Times

Function Rooms are available for hire for a 5 hour period maximum, with the latest start time being 8pm.

Functions can run from 12pm when the venue opens until 1am depending on the day of function.

Note, in the case of conferences or seminars, rooms may be used from a mutually agreed time.

Terms and Conditions Cont...

Decorations

You are free to decorate the rooms as you please, however the cost of repairing any damage caused by decorating will be charged to you. Sticky tape, blu tac, sequins and glitter will not be accepted under any circumstances.

Payment

Apart from the deposit, no other payment is required prior to your function.
The bill must be settled on the day, before the function begins.

Responsible Service of Alcohol

Staff at Imperial are trained in the Liquor Licensing Accredited 'Responsible Service of Alcohol' and by law may refuse to serve alcohol to any person whom they believe to be intoxicated. Any intoxicated persons will be removed from the venue. In accordance with liquor licensing laws in Victoria, minors are only permitted on the premises in the company of their legal or parental guardian and may be asked to leave the venue at the discretion of management.

At no time is a minor permitted to consume alcohol on these premises.

Client Responsibility

It is the responsibility of the client to inform all relevant persons involved in the organising of the function of these terms and conditions. Please also be aware that the Imperial makes no provision for storing of personal belongings. We will accept no liability for lost, stolen, or damaged personal property. It is at the discretion of Imperial Management whether you will be charged for any damage sustained to the venue, if arising because of the actions of either you or any of your guests during your function. Please be aware of this responsibility.

Management reserves all rights – No ID, No Entry. Please also be aware that if you or any of your guests are incorrectly attired, intoxicated etc. management and / or security may refuse admission and / or remove persons from the premises.

I have read, understood and agreed with the above terms and conditions.

Signed: _____ Print: _____ Date: _____

Function Date: _____ Function Room: _____

Please return a signed copy to the venue with your deposit so we may confirm your booking.

In the event that we do not receive a hard copy of these Terms and Conditions signed in conjunction with your deposit, you are taken to have implicitly agreed to them.