



Celebrate at



IMPERIAL

BAR | RESTAURANT | ACCOMMODATION

(02) 4933 6566

458 High Street, Maitland

[www.imperialmaitland.com.au](http://www.imperialmaitland.com.au)

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# CELEBRATE AT IMPERIAL

**Celebrating over a drink will never go out of fashion.**

**We are about recalling tradition and adding a twist of today.**

We can cater to large or small groups and are happy to help make your event a memorable experience.



# PLATTERS

## PLOUGHMAN'S PLATTER

Cajun chicken baguettes (Mozzarella, avocado, corn salsa), Beef and S.D.T Ciabatta (Rare roast beef, semi dried tomato, Mushrooms, caramelised onion rocket), Roast vegetable wraps **V** **VE** (Beetroot hummus, sweet potato, spinach, Zucchini, eggplant, pumpkin)

**\$95** (8-10 Pax)

## SMOKEHOUSE PLATTER

Smoked brisket, German potato salad, Rubbed and grilled chicken, Cheese Kranski, Crispy roasted pork belly, BBQ corn, Mac & Cheese, Tomato relish, Apple compote

**\$89** (8-10 Pax)

## CHARCUTERIE

House smoked chorizo, Ham off the bone, Salami Milano, Prosciutto, Semi Dried Tomatoes, Warm Rosemary infused olives, Charred root vegetables, Salmon Gravlax, Hummus, tapenade, relish, Garlic Baguettes

**\$115** (8-10 Pax)

## CHEESE PLATTER

Costello Blue, King Island Brie, Smoked Cheddar, Taleggio, Goat Cheese, Quince paste, Olives, Melba Toast, Dried Fruits, Mixed roasted nuts, Water crackers, Warm Honey, Grissini sticks

**\$120** (8-10 Pax)

## TGIF PLATTER

House made Sausage rolls, Chicken pot pies, Dirty Fries, Fish goujons, Chili cheese dogs, Chicken Kaarage sliders, salt & vinegar crisps, Chicken Satay stix – Peanut sauce, ketchup, Capers and gherkin aioli, tomato, chili jam

**\$95** (8-10 Pax)

## VEGAN / VEGETARIAN PLATTER

Charred Pumpkin, Sweet potato, Zucchini, eggplant chips, cashew crème, Warm infused olives, cauliflower bites, Hummus, Crudites, vegetable rice paper rolls, Garlic Baguette, Grissini stix

**\$120** (8-10 Pax)

## SEAFOOD PLATTER

Salt and pepper squid (Pickled Cucumber), Ocean prawns (Marie-rose dressing), Greek salad, Lobster rolls (Siracha aioli, milk bun), Tartare, Oysters (natural, Namh Jim, Kilpatrick), fries, Fish goujons, onion rings

**\$180** (8-10 Pax)

## DESSERT PLATTER

Chef's Selection of iced and filled donuts, Marshmallows, strawberries, chocolate sauce, Rocky road brownies, selection of macarons.

**\$75** (8-10 Pax)

# PLATED PACKAGES

## ENTREES

Poached prawns, celeriac remoulade, Avocado puree, apple gel (cold)

Smoked beef fillet, saffron crushed potatoes, pickled ginger crème fraiche, tomato salsa (cold)

Lemongrass chicken, Asian slaw, cucumber sambal, chili caramel and crispy noodles (cold)

Smoked duck breast, pickled strawberries, roast pear, brioche, beetroot puree (cold)

Confit pork belly, honey carrot puree, compressed apples, bok choy, lychee salsa (hot)

Blue cheese, walnut and apple risotto, Garlic grissini (hot)

Crème of carrot soup w mandarin segments **V** **VE**

Steak egg and chips – Wagyu bresaola, duck fat potato, poached free range egg, beetroot, and feta (hot)

Pan seared scallops, green pea mint puree, candied pancetta, prosciutto crumb, tomato chilli jam (hot)

Beetroot carpaccio, petit herb salad, apple cider vinaigrette, garden mushrooms **V** **VE**

## MAINS

Forrest – Poached cauliflower, rosella gel, forrest mushroom pate, baby carrots **V** **VE**

Pan seared chicken supreme, truffle mushroom risotto, lemon butter sauce **GF**

Oven roasted pork belly, colcannon mash, red cabbage compote and currant jus

Char grilled rack of lamb, sweet potato mash, buttered beans, and shiraz jus

Crispy skin salmon, wild rice, tom yum reduction, bok choy, banana date chutney

Wild barramundi, papaya salad, picked greens, Thai style aioli, chilli caramel

Pan seared eye fillet, king mushroom, sweet corn puree, maple bacon croquette red wine jus

Massaman braised lamb shank, sweet potato and banana mash, sesame beans, fried shallots, roast peanuts

## DESSERTS

Home made pavlova, raspberry gel, toasted coconut, and mango semifreddo

Vanilla crème brulee, saffron poached pear, hazelnut cream and biscotti

Lemongrass pannacotta, star anise anglaise, candied pineapple compote

Eton mess – Italian meringue, rose gel, strawberry compote, chantilly cream, vanilla custard

Tropical fruit, lime syrup, coconut sorbet, coriander dust **V** **VE**

Trio of sorbet – Chef's selection of zesty citrus sorbet **V** **VE**

Sticky date pudding, home-made butterscotch sauce, vanilla bean ice cream

**2 Courses from \$35 per person, 3 Courses from \$50 per person**

*(Minimum 20 Pax)*

**V** = Vegetarian   **VE** = Vegan   **GF** = Gluten-Free

# COCKTAILS & CANAPÉS

## PACKAGE 1

Lemon, Mint and  
Feta Arancini with  
saffron aioli

Chorizo croquettes,  
lemon garlic custard

Chicken Stay with  
Peanut dipping sauce

New World bruschetta

**\$10 per  
person  
(per hour)**

*(Minimum 10 Pax)*

## PACKAGE 2

Thai beef salad  
spoons

Brie, Tomato chili  
Jam and Brioche

Cardamon and chili  
cured chicken

Toasted baby corn,  
chili pumpkin puree  
and tomato salsa

Tandoori Chicken,  
cucumber and  
mint yoghurt

**\$15 per  
person  
(per hour)**

*(Minimum 20 Pax)*

## PACKAGE 3

Porcini and  
truffle arancini

Crispy pork belly  
with apple compote

Pulled pork  
sliders with apple,  
pecan slaw

Duck noodle  
spring rolls with  
dipping sauce

Chorizo, chili jam,  
brioche crostini

**\$20 per  
person  
(per hour)**

*(Minimum 20 Pax)*

