



Celebrate at



IMPERIAL

BAR | RESTAURANT | ACCOMMODATION

(02) 4933 6566

458 High Street, Maitland

www.imperialmaitland.com.au

fb.com/imperialhotelmaitland

instagram.com/imperialmaitland

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, fries, Fish goujons, onion rings

\$180 (8-10 Pax)

DESSERT PLATTER

Chef's Selection

\$75 (8-10 Pax)

* *BYO Cake Surcharge = \$3 per head*