



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.



FUNCTION ROOM

40 - 100 people

Booking Deposit: \$200

Minimum Spend: \$1000

- Birthday Celebration
- Networking Event
- Engagement Party
- Wedding
- Cocktail Party
- Charity Fundraiser



PARTY ROOM

25 - 40 people

Booking Deposit: \$200

Minimum Spend: \$800

- Birthday Celebration
- Family Reunion
- Graduation Party
- Small Corporate Event
- Baby Shower



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 Gravlox, 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)

SIT-DOWN MENU OPTIONS

For guests preferring a sit-down dining experience during your function, we offer our complete menu available for selection.

To ensure the highest quality and preparation, we kindly request notifying our Chef of your menu choices at least one week in advance.

For alternative dining arrangements, please consult with our management team.



IS THIS VENUE ACCESSIBLE?

Unfortunately, we have not been permitted to add an elevator in the venue due to the building having been built in 1851. Access to the Function Room is via a staircase, however, our Party Room is on the first floor and has limited stairs.

WHAT IS THE ROOM HIRE FEE?

There is no room hire fee! The Imperial Maitland just asks you to meet a minimum spend! This can be secured by arranging a bar tab or by ordering food for your guests.

DO I NEED TO PUT DOWN A DEPOSIT?

Yes! You need to pay a \$200 room hire to secure your booking. Deposits are non-refundable within 2 weeks of the event date. For food, the total cost of your platter order must be paid 7 days before your event.

CAN I HAVE DECORATIONS?

Absolutely! You can have a theme and decorate as much as you want!

However, we do have a couple of rules...

- No confetti like décor such as glitter or sparkles.
- No tape to be used on the walls.
- Any large structures such as balloon arches and moveable walls are your responsibility and will need to be removed from the premises 30min before your event finishes. Other than this, if you do not wish to keep your decorations they will be removed and disposed of.

CAN I HOST AN 18TH?

No 18th Birthday parties are permitted under any circumstances.

WHAT IS YOUR POLICY FOR PERSONS UNDER THE AGE OF 18?

All persons under the age of 18 are required to vacate the venue by 10pm Monday – Sunday. Wristbands will be provided for your event as an identifier.

CAN I BYO FOOD AND ALCOHOL?

No BYO food or alcohol permitted at any event. However, we do allow bringing celebratory cakes/cupcakes.

CAN I HAVE A BAR TAB?

Yes! Please note that all drinks at functions remain as standard venue prices. If you decide to have a bar tab, we encourage you to consider whether you would like this to be allowed for house spirits, wines and beers OR all beverages. Cocktails will incur an extra booking fee.

WHAT TIME WILL MY FUNCTION NEED TO FINISH?

Functions in the Function Room must cease by 11pm. Functions held in the Party Room will cease by 10pm. At 10pm the room will open to the public.

BLEND WORK WITH PLAY

Does your business need a change of scene? Maybe you want to bring a remote team together to workshop, brainstorm, and connect! Allow us to handle all event touchpoints so you can focus on getting the job done.

- NETWORKING EVENTS
- AUDITORIUM STYLE
- BOARDROOM STYLE
- BREAKOUT PODS

HALF-DAY MEETINGS

Your colleagues are getting a little restless during your quarterly meeting. Allow an intermission with light snacks, pastries, and fruits! Complimentary coffee, tea, water, and juice are available too!

FULL-DAY MEETINGS

Contact us now to explore our full-day business options. Break up the business talks and workshops with morning tea, lunch, and afternoon tea.

FACILITIES AVAILABLE WITHIN THE IMPERIAL FUNCTION ROOM

- Staffed private bar
- Tea/coffee area (optional)
- Platter options including morning tea, fresh and light lunches, or pub-inspired platters. (optional)
- Audio visual facilities (optional)

