



**IMPERIAL**  
HOTEL PADDINGTON

## COCKTAIL MENU

*NOTE - Changes cannot be made between selections.*

### *Selection 1*

**\$30 per person (1 piece each)**

- Assorted pizzas (V /GF options)
- Garlic bread slices (V)
- Calamari rings with tartare dipping sauce (GF option)
- Party pies (V option)
- Party sausage rolls
- Italian meatballs with dipping sauce
- Vegetarian cocktail samosas (V)

### *Selection 2*

**\$35 per person (2 pieces each)**

- Chicken satay skewers (GF)
- Prawn dumplings served with Asian dipping sauce
- Mini tomato and basil bruschettas (V /GF option)
- Mini cheeseburger sliders (GF option)
- Four cheese arancini balls with mushroom cream sauce (V)
- Mini falafel with a side of hummus dipping sauce (GF)

### *Selection 3*

**\$40 per person (2 pieces each)**

- Assorted pizzas (V /GF options)
- Garlic and herb-marinated prawn skewers (GF)
- Italian beef meatballs with napolitana sauce
- Chicken lollipops served with chilli mayo (GF)
- Thai fish cakes with sweet chilli sauce (GF)
- Argentinian beef skewers with salsa verde dipping sauce (GF)



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## Platters

*Note - Changes cannot be made between selections.*

### 30 Piece Platters

**\$90**

Guacamole and tzatziki dips served with toasted pita bread (V/GF options)

Party pies and sausage rolls

Mini samosas with sweet chilli sauce (V)

Spicy chicken ribs with chilli mayo

Mini falafels with hummus dipping sauce (V)

Cheese and spinach triangles (V)

Toasted mini tomato bruschetta (V /GF option)

Vegetarian spring rolls (V)

**\$120**

Salt & pepper squid served with tartare sauce (GF option)

Beer-battered flathead fillets with chips and tartare sauce

Four cheese arancini balls, creamy mushroom dipping sauce (V)

Crispy sweet and sour pork belly bites (GF)

Chicken satay skewers (GF)

Calamari rings with tartare sauce (GF Option)

### Sandwich Platters

*Note - available for day functions only*

- *additional \$20 for GF*

**\$90 per Mixed Platter (GF/Vegan options)**

Chicken, avocado, mayo and Swiss cheese

Smoked ham, tomato, and cheese

Egg, lettuce, onions, and dijonnaise sauce

Tuna, lettuce, onion, and mayo



# Function menu



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## Pizza

**(Large) \$22 each** \*Additional \$7 for GF option

Margarita: fresh tomato, oregano, and mozzarella cheese

Meat Lovers: BBQ sauce base, ham, pepperoni, cabanossi, bacon, grilled chicken, and mozzarella cheese

Hawaiian: ham, pineapple, and mozzarella cheese

BBQ chicken & mushroom: BBQ sauce base, grilled chicken, Spanish onion, mushrooms, and mozzarella cheese

Hot & spicy: pepperoni, jalapeños, Spanish onion, capsicum, and mozzarella cheese

Supreme: pepperoni, cabanossi, ham, capsicum, onions, olives, pineapple, and mozzarella cheese

## Sides/Extras

Platter of wedges with sweet chilli and sour cream (GF/V)	\$65
Platter of hot chips with tomato dipping sauce (GF/V)	\$50
Dinner rolls (V)	\$3.50 ea
Platter of 30 pieces of garlic bread (V)	\$65
Fresh oysters (GF)	\$4 ea



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## Grazing Station

*Note - minimum of 30 guests*

*\*GF options are available on request*

## Charcuterie Station

**\$35/pp**

Locally sourced air-dried bresaola, garlic and fennel salami, san danielle prosciutto and sopressa, accompanied by an assortment of pickles, marinated olives, grissinis, various bread, and three dips.

## Cheese Station

**\$25/pp**

Offering a variety of locally sourced cheeses such as blue stilton, brie, and aged cheddar, accompanied by dried and fresh fruits, roasted nuts, fig jam, assorted bread, lavash, and crackers.

## Assorted Cake Station

**\$15/pp**



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## SIT DOWN MENU

*Note - Available in the Boardroom only*

**1 Course - \$30/pp**

**2 course - \$50/pp**

**3 course - \$60/pp**

### *Entree*

#### **Choose any two**

- Szechuan pepper squid accompanied by passionfruit dressing (GF)
- Grilled lamb kofta served with tzatziki and za'atar oil (GF)
- Italian meatballs in tomato sugo (nut-free, lactose-free, GF)
- Seafood chowder with crostini (GF)
- Smoked salmon Niçoise salad (GF)
- Truffle mushroom arancini with tomato sugo and pecorino (V)
- Char siu pork ribs with asian salad (GF)
- Grilled jumbo prawns topped with mango salsa and salsa verde

### *Main Course*

#### **Choose any two**

- Slow-cooked beef striploin served with potato gratin, broccolini, and red wine jus (GF)
- Grilled barramundi accompanied by mashed potatoes and anchovy butter (GF)
- Wild mushroom risotto with mascarpone cheese (GF/V)
- Lemon thyme chicken breast paired with mashed potatoes, broccolini, and mushroom sauce (GF)
- Moroccan-style lamb shank served with mashed potatoes and peas (GF)
- Slow-cooked beef ragu rigatoni topped with Parmigiano Reggiano
- Roast pork with vegetables, crackling, and apple sauce
- Braised beef cheeks in a truffle mushroom and native pepper sauce



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## SIT DOWN MENU

*Note - Available in the Boardroom only*

### *Dessert*

#### **Choose any two**

- Ferrero rocher chocolate mousse
- Italian tiramisu with mascarpone
- New york cheesecake(GF)
- Carrot cake (vegan)

(V) - Vegetarian  
(GF) - Gluten Free  
(Vegan) - Vegan