

START YOUR NEXT CHAPTER...

—
THE

IMPERIAL

—
CLIFTON





WELCOME

AN ICONIC VENUE STEEPED IN HISTORY. THE IMPERIAL AT CLIFTON. THE NEXT CHAPTER.

It all started way back in the 1900s with a mining community looking for a drinking hole...from there an iconic venue was born, known for its clifftop location and dynamic history.

For decades, the Imperial Hotel was an important part of the coastal township of Clifton, both for the local mining and rail community, as well as for visitors to the region until it closed its doors in the early 2000s.

Sitting idle for almost 20 years, the venue was reinvented as The Imperial at Clifton in 2021 – a bespoke hospitality venue encompassing a restaurant, café and events space.

Embracing the historic roots, the venue brings to light the story of not only the iconic building, but also the town of Clifton. There's heritage features and historical interpretations everywhere you look – admire the original timber staircase, take a seat on the reinstated front terrace, cosy up to one of five original fireplaces and immerse yourself in the next chapter of this iconic venue.

THE
IMPERIAL
CLIFTON

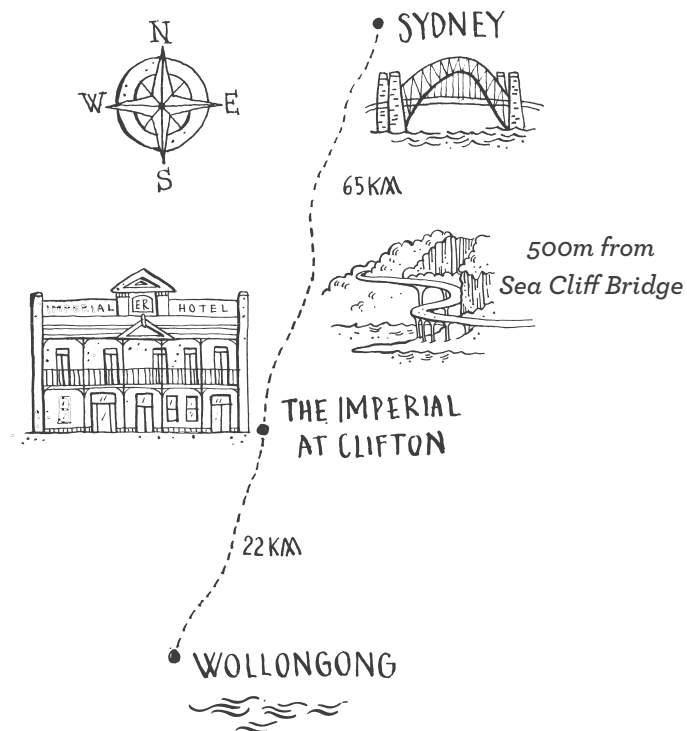


LOCATION

A DESTINATION IN ITSELF...

Just 500m from the famed Sea Cliff Bridge, the iconic venue is located in the township of Clifton on the tourist road known as the Grand Pacific Drive.

Perched on the clifftop above numerous neighbouring coastal towns and beaches, the venue boasts wide-reaching views of the Pacific Ocean and the escarpment; making The Imperial at Clifton a destination in itself.



DRAPER & CO

Original brick walls, dark timber floors together with floor to ceiling windows and dynamic views. Draper & Co is a solid mix of style and sophistication with a hint of relaxed coastal vibe.

Spread over the entire top floor of the iconic venue, it's an unpretentious space for celebrations large or small. Expect a private bar, bridal retreat, an escarpment-overlooking terrace and views over the Pacific.

SUITABLE FOR UP TO 110 GUESTS





FOOD PACKAGES

SHARED TABLE

An abundant spread served family-style on guest tables creating a communal + interactive dining experience to graze (and daze!) on.

ENTRÉE + MAIN + SIDES

MAIN + SIDES + DESSERT

ENTRÉE + MAIN + SIDES + DESSERT

TRADITIONAL

A nod to customary wedding fare.
Refined individually-plated meals served alternate drop.

ENTRÉE + MAIN

MAIN + DESSERT

ENTRÉE + MAIN + DESSERT

STATIONS

Our signature experience – customise your own dining experience with the theatre of styled food stations.

3 x STATIONS



SHARED TABLE MENU

*Verb: to enjoy something jointly with others;
to have a portion of something with another or others.*

An abundant spread served family-style on guest tables
creating a communal and interactive dining experience to graze on.

ENTRÉE + MAIN + SIDES

MAIN + SIDES + DESSERT

ENTRÉE + MAIN + SIDES + DESSERT



SHARED TABLE MENU

Entrée *(Choose two)*

Tuna crudo with green olives, basil + fried capers
Cold seafood platter of local tiger prawns, oysters, tuna crudo with Imperial sauce + lemon
Hot smoked trout nicoise salad with soft egg, potato, olives, beans + soft herbs
Burrata, basil + heirloom tomatoes with charred bread
Sumac beef with hummus, mint + parsley salad + preserved lemon dressing
Fried pork rillettes with saffron aioli + fennel salad

Main *(Choose two)*

Twice cooked pork belly with caramelised apples + fennel
Slow cooked lamb shoulder with freekeh + mint sauce
Hot smoked ocean trout with charred brassicas + saffron butter sauce
Sumac + garlic roast free-range chicken with chicken gravy
Pepperberry beef with wild mushroom jus
Braised kale + ricotta rotolo with sumac butter
Confit duck legs with herbed butter beans + grapefruit glaze

Sides *(Choose two)*

Wagyu fat potato pave
Barbequed brassicas with lentils + balsamic burnt butter
Pickled beet + currant salad
Fried green beans + marinated fetta
Braised local greens with chilli + garlic
Roasted seasonal veg with macadamia + nettle pesto
Farro salad with charred corn, kale + green goddess dressing

Desserts *(Choose two)*

Clifton mess - meringue, vanilla cream, passionfruit curd + poached fruit
The GG - Vovo edition with coconut + raspberry ripple ice cream
dipped in ruby chocolate + coconut
Cannoli filled with pistachio ricotta
Rhubarb jam donuts with coconut chantilly
Flourless chocolate + almond cake with strawberry salad
Profiteroles filled with peanut + banana cream + hot chocolate sauce

ADD:

Antipasto station on arrival
3 x canapes on arrival
Food station



TRADITIONAL MENU

*Adjective: existing in or as part of a tradition;
long-established; in accordance with tradition.*

The sit-down menu; a nod to customary wedding fare.
Your guests will enjoy individually-plated
meals served alternate drop.

ENTRÉE + MAIN

MAIN + DESSERT

ENTRÉE + MAIN + DESSERT

TABLE

6

TRADITIONAL MENU

Entrée (*Choose two*)

Tuna crudo with green olives, basil, fried capers

Cold seafood platter of local tiger prawns, oysters, tuna crudo with imperial sauce + lemon

Burrata, basil + heirloom tomatoes with charred bread

Hot smoked trout nicoise salad with soft egg, potato, olives, beans + soft herbs

Sumac beef with hummus, mint + parsley salad + preserved lemon dressing

Fried pork rillettes with saffron aioli + fennel salad

Main (*Choose two*)

Twice cooked pork belly with caramelised apples + fennel

Slow cooked lamb shoulder with freekeh + mint sauce

Hot smoked ocean trout with charred brassicas + saffron butter sauce

Sumac + garlic roast free-range chicken with chicken gravy, whipped potato

Pepperberry beef, wild mushroom jus + smashed chats

Braised kale + ricotta rotolo with sumac butter

Confit duck legs with herbed butter beans + grapefruit glaze

Desserts (*Choose two*)

The GG - Vovo edition with coconut + raspberry ripple ice cream
dipped in ruby chocolate + coconut

Clifton mess - meringue, vanilla cream, passionfruit curd + poached fruit

Whipped cheesecake with yuzu, raspberry + coconut

Sticky date pudding with salted butterscotch + the pines vanilla ice cream

Flourless chocolate + almond cake with strawberry salad

Profiteroles filled with peanut + banana cream + hot chocolate sauce

Coconut pannacotta with chocolate crumb

ADD:

Antipasto station on arrival

3 x canapes on arrival

Food station





STATIONS MENU

*Noun: a place where a specified activity
or service is based.*

Our signature experience – customise your own
dining experience with the theatre of stations.
Go bespoke and choose 3 x styled food stations
for a unique guest experience.

STATIONS MENU

Choose TWO

Antipasto station

Cured meats, house made dips, pickles, marinated seasonal veg, olives, farmhouse cheese, fresh + dried fruits, artisan breads, lavosh + grissini

Oyster shucking station

Live oyster shucking station featuring premium oysters from Australian Oyster Coast

Fresh seafood station

All the fish in the sea – prawns, oysters, crabs, smoked salmon, lemons + condiments

Bazaar station

Flatbreads, 7 spiced beef, harissa chicken, falafel, baba ganoush, hommus, parsley dip, chilli yoghurt, tabbouli, sumac onions, salted yoghurt, cucumber salad + pickled green chilli

Street food station

Ginger + soy chicken skewers, pork neck teriyaki skewers, tamari tofu skewers
+ a melting pot of sauces originating from South East Asia.
Served with soba noodle salad, fresh herb + bean shoots, edamame beans +
sweet + spicy pineapple

Empanadas & quesadillas station

A South-American finish with these warm
two-bite selections.

Choose ONE

Sweets station

Profiteroles, choc praline tarts, cannoli, honeycomb, churros,
whipped chocolate, baked cheese cake + pannacotta

Clifton mess station

Our signature dessert – your way. Meringue to order with your choice of toppings;
fresh berries, whipped cream, curds, coulis, salted caramel, roasted nuts + the rest!

Milk & cookies station

The ultimate late night snack. Assorted warm cookies
served with shot glasses of flavoured milk.

Popcorn & shaker fries station

Individual-sized popcorn and shaker fries packs to go!

DRINKS PACKAGES

THE FREDERICK

5hrs

1 x sparkling
1 x red wine
1 x white wine
4 x draught beers
1 x light beer
Tea + coffee
Selection of soft drinks + juices

Includes:

Yarran Sparkling Cuvee Blanc NV (VIC)
Naturalis Chardonnay (SA)
Stonehaven Pinot Noir (SA)

ADD:

Premium Spirits
Cocktail on arrival
Drink Stations
Additional wine selections

**Wines are subject to availability*

THE PERCY

5hrs

1 x sparkling
1 x red wine
1 x white wine
4 x draught beers
1 x light beer
1 x cider
3 x craft beers
Tea + coffee
Selection of soft drinks + juices

Choose from the following premium wine list:

Sparkling

Yarran Sparkling Cuvee Blanc NV (VIC)
Natural Wine Company Sparkling Rose (NSW)
The Flying Winemaker Prosecco NV (NSW)

White Wine

Bendooley Estate Sauvignon Blanc (NSW)
Raidis Estate Riesling (SA)
Soli Semillon Sauvignon Blanc (WA)
Perlage Pinot Grigio Organic (Italy)

Rose

Naturalis Rose (SA)

Red Wine

Naturalis Cabernet Sauvignon (SA)
Bendooley Estate Tempranillo (NSW)
Richard Hamilton Grenache Shiraz Blend GSM (SA)

THE GEORGE

5hrs

1 x sparkling
1 x red wine
1 x rose
1 x white wine
4 x draught beers
1 x light beer
1 x cider
5 x craft beers
Premium spirits
Tea + coffee
Selection of soft drinks + juices

Choose from the following premium wine list including international selections:

Sparkling

Moet & Chandon Brut NV (France)
Champagne Bollinger Special Cuvee NV (France)

White Wine

Leftfield Estate Sauvignon Blanc (NZ)
Henschke Innes Vineyard Pinot Gris (SA)
Bellwether Chardonnay (TAS)

Rose

G by Gilardi Rose (France)

Red Wine

Kurtz Seven Sleepers Shiraz (SA)
Settlement Pinot Noir (NZ)
Henschke Keyneton Euphonium Shiraz Cab Blend (SA)

DRINKS STATIONS

Spritz stop 1hr

Welcome your guests with an Aperol Spritz. Featuring the original + two of our signature twists; strawberry + watermelon.

Frosé & rosé 5hrs

A selection of local + international rosé, featuring our signature frozen rosé.

Pimp my prosecco 5hrs

A prosecco station with the lot! A seasonal selection of fresh berries, herbs, edible flowers, cordials + juices.

Bollinger 1hr

Step it up a notch + give your guests the finest experience with bottles of Bollinger on ice.

Cocktail station 5hrs

A custom cocktail station for your guests.
Choose two of your favorites from our cocktail list.

Gin station 5hrs

Select four of your favourite gins for your guests to enjoy with various premium tonics + mixers. Garnish your way with cucumber, berries, strawberries, rosemary, mint leaves, mango peel + your favourite citrus.



DRAPER & CO EXCLUSIVITY

ROAM THE ENTIRE UPPER FLOOR...

Venue hire fee applies

Exclusive use of Draper & Co – the entire top floor of our historic venue

-
Five hour venue hire

-
Event coordination including dedicated events team

-
Bespoke bridal retreat with adjoining terrace overlooking the escarpment

-
Antipasto board on arrival for bridal party

-
Exclusive use of the bar facilities

-
Bespoke timber tables + bentwood chairs

-
Linen napkins + rattan placemats

-
Indulgent glassware, cutlery + crockery

-
Fresnel-inspired lanterns + candle centrepieces

-
Table set-up including placement of name cards + favours

-
Use of AV facilities including background music,
drop down screen + microphone

-
Gift table

-
Tea & coffee station

-
Cake table including cake knife + server

-
Your celebration cake cut + served as platters



FAQs

Where is the best place to park?

This is already taken care of!

We offer a \$500 credit towards transfers to and from your ceremony location through Dion's Bus Services.
For guests that would prefer to drive, we have 35 car spaces on site and street parking available.

Is live music permitted?

Live ambient music is permitted and the venue is best suited to a live soloist or duo.

We have a list of fabulous artists guaranteed to lure your guests onto the dance floor.

Please note, bands are not permitted under our DA.

Can I have a DJ?

If you're looking to create a unique experience for your guests we highly recommend

The Vintage Stylus or We Play Records who will add a vintage look and a retro twist to your big day.

Please note traditional DJs are not permitted under our DA.

Can I have my ceremony on site?

With numerous coastal towns and untouched beaches close by we have a list of ceremony locations perfect to say your I do's! You'll find this list in our Recommended Suppliers list.

Where can my guests stay after the reception?

From luxury beachside escapes to bush retreats, accommodation is just a hop, skip and a jump away!

You can find a list of our favourite places to stay in our Recommended Suppliers list.

CONTACT

Get in touch. Contact our events team to talk over your ideas and make a time to visit the site.

Start your next chapter at
THE IMPERIAL AT CLIFTON

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