

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

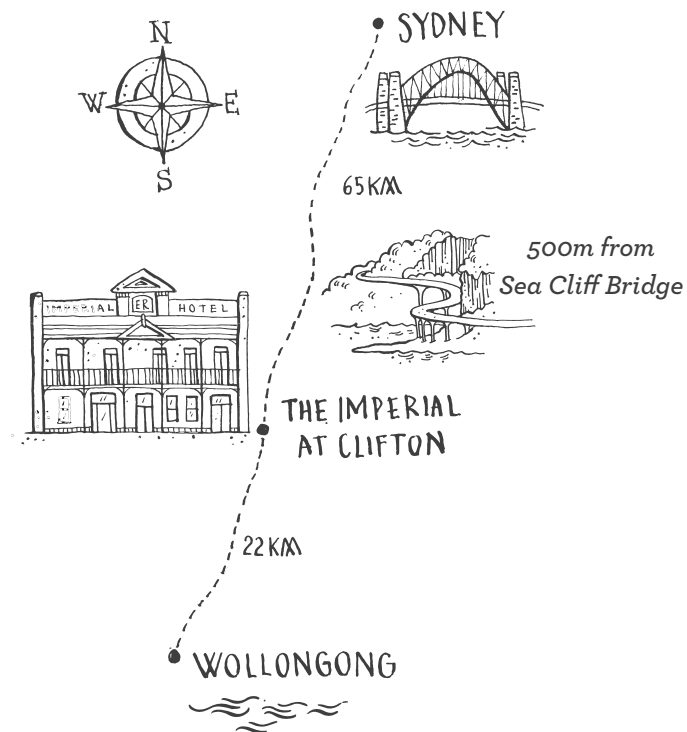


LOCATION

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

A dining table set for a shared table menu. The table is dark wood and features several dishes served family-style. In the foreground, there's a plate of salmon with yellow sauce and broccoli on a black metal stand. Next to it is a bowl of colorful salad. Further back, there's a plate of roasted vegetables and another dish. Several wine glasses are on the table, some containing white wine and one with red wine. The table is decorated with a centerpiece of greenery and eucalyptus leaves. The background shows a wooden wall and a shelf with more potted plants.

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 Cuvée Blanc NV (VIC)
Naturalis Chardonnay (SA)
Stonehaven Pinot Noir (SA)

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 Cuvée Blanc NV (VIC)
Pike & Joyce Pinot Noir Rosé (SA)
Usher Tinkler Prosecco (NSW)

White Wine

Skillogalee Riesling (SA)
Soli Sauvignon Blanc Semillon (WA)
Sunnycliff Pinot Grigio (VIC)

Red Wine

Stonehaven Pinot Noir (SA)
Angove Naturalis Organic Cabernet Sauvignon (SA)
Yelland & Papps YP Shiraz (SA)

THE GEORGE

5hrs

1 x sparkling
1 x red wine
1 x rosé
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

Veuve Clicquot Yellow Label Brut NV (France)
Bollinger Special Cuvée NV Champagne (France)

White Wine

Vavasour Sauvignon Blanc (NZ)
Cupitt's Estate Pinot Gris (NSW)
Bellwether Tamar Valley Chardonnay (TAS)

Rosé

Chateau L'Escarelle Cuvée Palm Rosé (France)

Red Wine

Soul Growers Equilibrium GSM (SA)
Paringa Estate Coronella Pinot Noir (VIC)
Bendooley Estate Tempranillo (NSW)
Angove Warboys Vineyard Shiraz (SA)

ADD:

Premium Spirits
Cocktail on arrival
Drink Stations
Additional wine selections

**Wines are subject to availability*

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

315 Lawrence Hargrave Drive
Clifton NSW 2515

Email: celebrate@theimperialclifton.com.au

Telephone: 4207 3192

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