

—
THE
IMPERIAL
—
CLIFTON

CELEBRATIONS



WELCOME

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

It all started way back in the 1900s with a sizeable 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



CELEBRATE

CELEBRATE MOMENTS AMONGST HISTORY

AN ICONIC ILLAWARRA LANDMARK

HISTORIC RESTORATION

A PICTURESQUE LOCATION

Regardless of the milestone,
The Imperial at Clifton
is the place to celebrate.

With multiple bespoke event spaces,
there's a spot for every celebration -
both large and small.

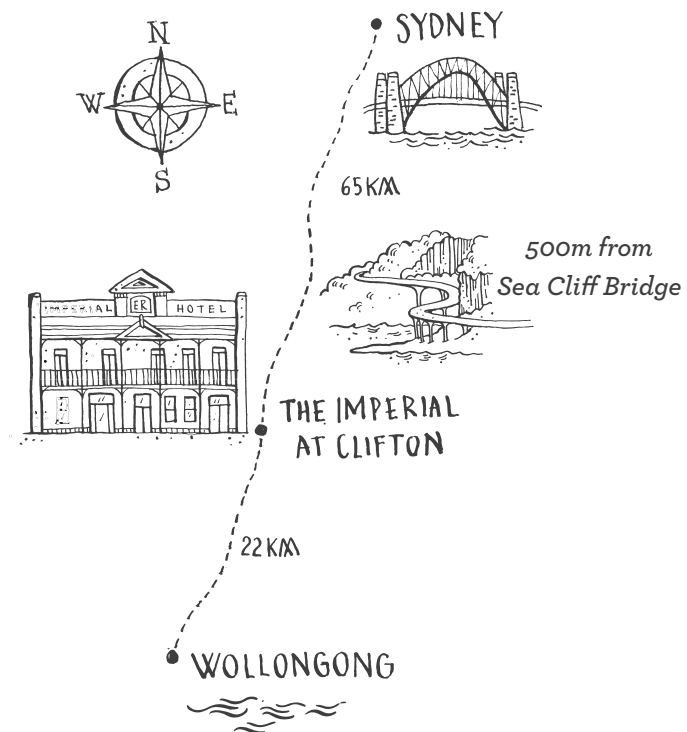


LOCATION

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.



SPACES

DRAPER & CO

Up to 110 guests

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 vibes. Spread over the entire top floor of the iconic venue, it's an unpretentious space that features views over the Pacific Ocean.

DRAPER EAST

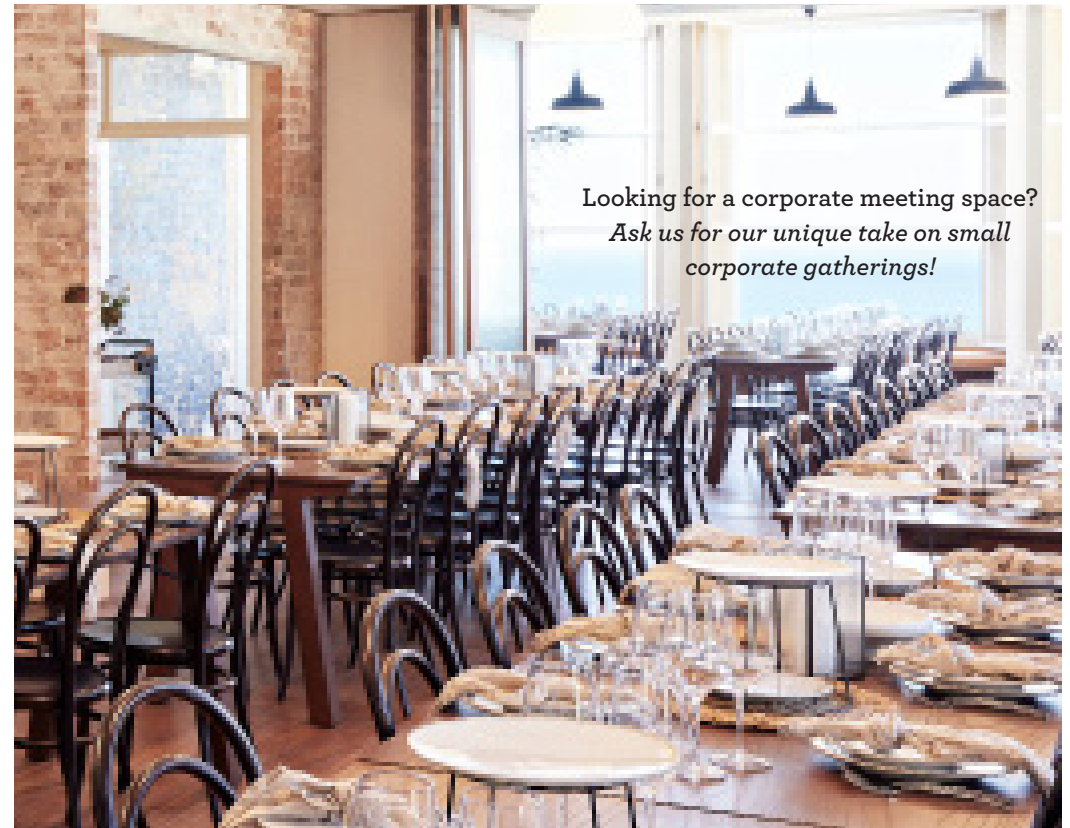
Up to 56 guests

Expect the comfort of Draper & Co but broken down into a smaller space that features floor-to-ceiling windows, an abundance of natural light and uninterrupted views of the Pacific Ocean.

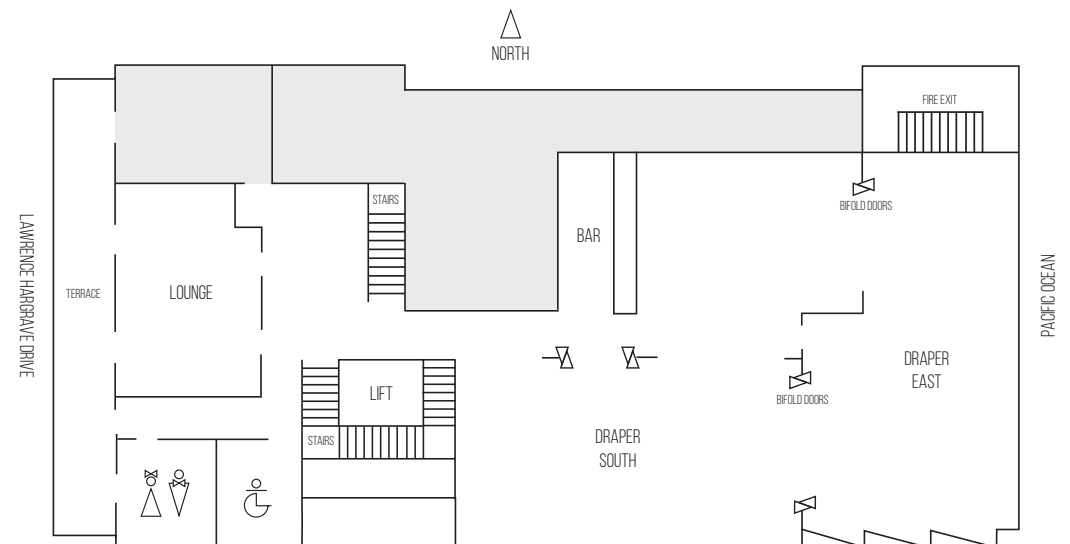
DRAPER SOUTH

Up to 60 guests

Enjoy all that Draper & Co has to offer but just downsized for medium-sized groups. Featuring original brick walls and dark timber floors, it exudes a sense of warmth and elegance.



Looking for a corporate meeting space?
Ask us for our unique take on small corporate gatherings!



FOOD PACKAGES

GRAZE

The stationary canapes; an assortment of bite-sized selections served on a styled food station. A centrepiece for your guests to mingle around.

1 x STATION

SHARED TABLE

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

ENTRÉE + MAIN + SIDES

MAIN + SIDES + DESSERT

ENTRÉE + MAIN + SIDES + DESSERT

TRADITIONAL

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



GRAZE

Verb: to eat small amounts of food many times over.

The stationary canapes; an assortment of bite-sized selections served on a styled food station. A centrepiece for your guests to mingle around.

Crispy tortilla chips with guacamole + salsa

Roasted tomato + fetta tartlets

Yakitori chicken skewers with soy glaze

Chilli salt calamari, herbs + aioli

Falafel bun with hummus + zataar

Empanadas + chimichurri

Popcorn cauliflower with buffalo-style hot sauce



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

Entrée (Choose two)

Tuna crudo with green olives, basil + fried capers
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
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

Sides (Choose two)

Wagyu fat potato pave
Fried green beans + marinated fetta
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

ADD:

Antipasto station on arrival
3 x canapes on arrival
Food station POA

TRADITIONAL MENU

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

Your guests will enjoy individually-plated meals served alternate drop.

ENTRÉE + MAIN
MAIN + DESSERT
ENTRÉE + MAIN + DESSERT

Entrée (Choose two)

Tuna crudo with green olives, basil, fried capers
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
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

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
Flourless chocolate + almond cake with strawberry salad
Coconut pannacotta with chocolate crumb



ADD:

Antipasto station on arrival
3 x canapes on arrival
Food station POA

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.

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

Cooked over hot coals; 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. Smash 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!

FOOD PACKAGE ADDITIONS

Antipasto station on arrival

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

3 x canapes on arrival

Crispy tortilla chips with guacamole + salsa

Roasted tomato + fetta tartlets

Yakitori chicken skewers with soy glaze

Chilli salt calamari, herbs + aioli

Falafel bun with hummus + zataar

Empanadas + chimichurri

Popcorn cauliflower with buffalo-style hot sauce

Food stations

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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

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DRINKS

BAR TAB

Purchase drinks in advance and allow guests to order as they please.

Limits and inclusions are set by you and should you wish, may be extended once it has been reached.

CASH BAR

Guests order and purchase their own drinks as they please without any restrictions giving them the flexibility to choose their favourites.

DRINK PACKAGES

Choose from one of our thoughtfully curated drink packages, each designed to offer a variety of beverages to keep your guests happy.

With three different options to choose from, you can elevate your event by selecting a package with more inclusions and a more premium offering.

THE FREDERICK

5hrs

THE PERCY

5hrs

THE GEORGE

5hrs



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:

House Sparkling
House Red
House White

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)
Vox Pop Sparkling Rose (SA)
Usher Tinkler Prosecco (NSW)

White Wine

Kirkton Estate Matilda Chardonnay (NSW)
Printhie Pinot Gris (NSW)
Vavasour Sauvignon Blanc (NZ)

Red Wine

Heathvale Estate Cabernet Sauvignon (SA)
Angullong Fossil Hill Sangiovese (NSW)
Yering Lane Pinot Noir (VIC)

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

Le Fou Rose (France)

Red Wine

Angullong Fossil Hill Sangiovese (NSW)
Paringa Estate Coronella Pinot Noir (VIC) B
Yering Lane Pinot Noir (NSW)
Angove Warboys Vineyard Shiraz (SA))

ADD:

Additional wine selections

Premium Spirits
Cocktail on arrival
Drink Stations

**Wines are subject to availability*

DRAPER & CO

Minimum Spend Applies

Draper & Co

Draper East

Draper South

Five hour venue hire

-

Event Coordination including dedicated events team

-

Bespoke tables and chairs

-

Linen napkins

-

Indulgent glassware, cutlery & crockery

-

Gift table

-

Cake table including cake knife + server

-

Your celebration cake cut & served as platters



FAQs

YOUR QUESTIONS ANSWERED...

Is there parking available onsite?

The Imperial at Clifton has onsite parking for 35 cars and 5 motorbikes.

In addition, your guests are welcome to jump on board The Imperial Express our shuttle bus travelling between Thirroul and Helensburgh. The Imperial Express can pick up and drop off your guests to our venue from a number of designated stops along the coast.

Is there nearby accommodation for my guests?

Set in a tourist location, there's ample accommodation in the surrounding coastal towns. We can help! Let our Events Team provide you with our recommendations!

Is entertainment permitted?

Yes, of course! Live ambient music is permitted and the venue is best suited to a live soloist or duo. We have a list of fabulous artists who perfectly fit the venues vibe and are guaranteed to lure your guests onto the dance floor!



CONTACT

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

THE IMPERIAL AT CLIFTON

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 [Instagram/theimperialatclifton](https://www.instagram.com/theimperialatclifton)

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