

SITUATED ON **THE LYNE PARK** WATERFRONT, **OVER THE** PRISTINE WATERS **OF ROSE BAY,** EMPIRE LOUNGE IS THE PERFECT DESTINATION FOR YOUR SPECIAL **EVENTS &** OCCASIONS



OUR EVENTS TEAM WILL WORK WITH YOU TO CREATE AN UNFORGETTABLE EXPERIENCE.

LARGE OR SMALL, FORMAL OR CASUAL, WE CAN CATER FOR ALL TYPES. JUST ASK & WE'LL MAKE IT HAPPEN.



Sit on the deck and take in the sweeping views whilst delicious food and drink flows from our first class bar and restaurant.

Our food and drink packages provide you with a wide variety of options, suitable for all budgets and dietary requirements.

Our team of specialists will ensure every aspect of your day is perfect.

View the attached price list or contact us for details about our food, beverage, and styling packages.





THE SKY'S THE LIMIT

Empire Lounge takes its name from the grand old flying boats that took to the skies over Rose Bay during the golden age of air travel.

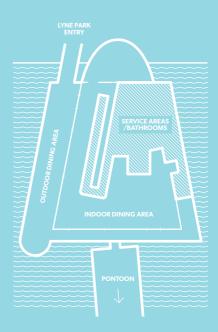
It's a tradition that lives on with Sydney Seaplanes – book a flight and take your celebrations to a whole new height.

Venue Details

Capacity: 60 seated, 160 cocktail

Food, beverage and styling packages: Refer to the attached price list.

Bookings: Contact us on 02 9388 1978 for venue availability and hire charges.





EVENTS PRICE LIST 2019/20



CANAPE PACKAGES & MENU

GOLD PACKAGE

\$65pp, 6 small bites, 2 substantials

PLATINUM PACKAGE \$80pp, 8 small bites, 2 substantials

SMALL BITES

Buckwheat and black garlic sour cream and crispy saltbush (V)

San Danielle prosciutto, cantaloupe and aged balsamic (GF)

Beef tataki, ginger and smoked soy fried eschallots (GF)

Sydney rock oysters, yuzu and lemongrass (GF)

Kingfish ceviche, coconut cream chilli chicken crackling (GF)

Mushrooms and truffle arancini, garlic aioli (GF) (V)

Crumbed button mushrooms, fermented chilli aioli

Salmon ceviche with tomato salsa

Tuna sashimi, ponzu, truffle oil (GF)

Kingfish aburi, soy, kaffir lime leaves (GF)

Thai chicken on sugar cane

SUBSTANTIALS

Soba noodles, salmon

Potato cakes, eggplant ratatouille, pecorino

Mini cheeseburger, chutney, zucchini pickles

Beef bourguignon pie (25g)

Chicken meatballs with arrabbiata sauce

Crispy chicken and kale salsa, coriander and garlic vinaigrette

Crispy potato gnocchi, gorgonzola and pecorino

Philly cheese steak

Croque monsieur

Quinoa tabbouleh

Yorkshire pudding, roast beef and jus

SWEETS

Choc jaffa, confit tin

Strawberry, rhubarb and coconut sago bowl

Cake pop – choice of coconut, carrot cake or strawberry

Assorted mini eclairs

FOOD STATIONS

Priced per ten people

VEGETARIAN \$200

Celery sticks

Carrot sticks

Cucumber and radish

Hummus

Beet root dip

Smashed avocado

Seasonal fruits

Assortments of crackers and bread

CHEESE AND CHARCUTERIE \$300

2 types of cheese

3 types of charcuterie

Quince paste

Assortment of crackers and bread

Fresh honey comb

Dry apricots and walnuts

Tomato chutney

Seasonal fruits

SEAFOOD STATION \$500

Freshly shucked oysters

Cooked king prawns on ice with seafood sauce

House smoked salmon

Sashimi platter

Fresh bread with fish roe dip and hummus

Assorted condiments

DRINK PACKAGES

SILVER PACKAGE \$55pp for the duration of three hours

GOLD PACKAGE \$70pp for the duration of three hours

PLATINUM PACKAGE \$110pp for the duration of three hours

CONTINENTAL PATISSERIE

CAKES

Whole cake available upon request and pre-order. Pricing dependant on size and flavour chosen.

Examples:

Chocolate flourless cake

Chocolate haven

Green tea and yuzu cheesecake

Banana, pineapple and caramel

Whole pavlova, honey cream, fresh berries

BANQUET MENU

\$80PP All to share

START

Appellation oysters Bread – milk bun and burnt ricotta Dips – taramasalata and bottarga

APPETIZER

Truffle and mushroom arancini Salmon tartare, Kimchi and cassava Quinoa salad tabbouleh

MAINS

Choose 2 from below

Sirloin, Jalapeno butter and veal jus

Egg tagliatelle, Crabmeat confit tomato and rocket

Battered flatheads, House made tartare, Tomato chutney

Includes 2 sides – Shoestring fries & Shaved cabbage and parmesan salad

DESSERT

Dessert of the day

Sample seasonal menu, subject to change, please enquire about our current options

*A deposit is required to be taken prior to your event as confirmation. Cancellations can be made 1 month prior with a full refund. If less than 1 months' notice is given, we will hold 50% deposit. If less than 48 hours' notice is given, the total fee will be held. November & December cancellations will need 2 months' notice for full refund. If less than 2 months' notice, we will hold 50% deposit. If less than 48 hours, the total fee will be held. 10% service charge is applied to all events that take place at the Empire Lounge. Liquor licence until 10pm.

For bookings and enquiries:

events@empirelounge.com.au



