

# Empire

LOUNGE  
ROSE BAY



**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.

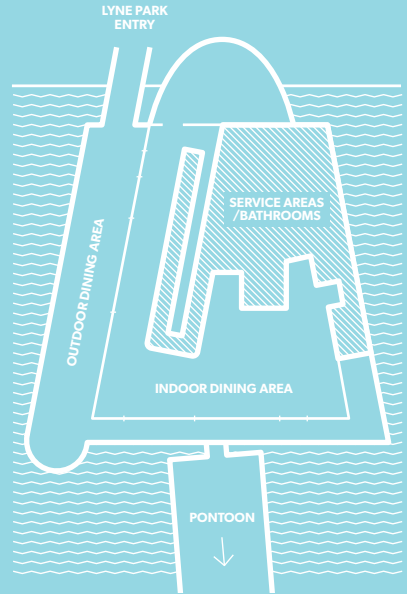
It's a tradition that lives on with Sydney Seaplanes – book a flight and take your celebrations to a whole new height.

## 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.



**FUNCTIONS & EVENTS**

PRICE LIST 2018/19

*Empire*  
**LOUNGE**  
**ROSE BAY**



# CANAPE PACKAGES & MENU

## **GOLD PACKAGE**

\$55pp, 6 small bites, 2 substantial

## **PLATINUM PACKAGE**

\$70pp, 8 small bites, 2 substantial

### **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 arrabiata 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**

Brownies and white chocolate

Smashed pavlova, whipped honey cream  
and mixed berries

Hazelnut chocolate tart

Passionfruit and lemon curd tart

## 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

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## CAKES BY FLYNN

### SINGLE TIER

Small, serves up to 15 \$180

Tall, serves up to 35 \$250

Party, serves up to 55 \$320

### TWO TIER

Serves up to 60 \$550

### THREE TIER

Serves 100+ \$850

## BANQUET MENU

**\$80PP** All to share

### TO START

Single origin sourdough  
with butter

Taramasalata with fish roe,  
chilli oil, sourdough

Truffle arancini with aioli

Yellowfin tuna tartare with  
avocado wasabi puree,  
ponzu and cassava

### MAINS

Charred kale salad with  
avocado, sugar snap peas  
and ginger vinaigrette

Beef rump (medium rare)  
chat potatoes and veal jus

Roast of the day

### DESSERT

Smashed pavlova with  
fresh Australian mango

**\$120PP** All to share

### TO START

Single origin sourdough  
with butter

Taramasalata with fish roe,  
chilli oil, sourdough

Truffle arancini with aioli

Oysters served on ice  
with yuzu shallots, lemon

Yellowfin tuna tartare with  
avocado wasabi puree,  
ponzu and cassava

### MAINS

Quinoa, shaved brussels sprouts,  
chopped herbs currants,  
almonds and rocket salad with  
pomegranate and vinaigrette

Charred kale salad with  
avocado, sugar snap peas  
and ginger vinaigrette

Beef rump (medium rare)  
chat potatoes and veal jus

Roast of the day

### DESSERT

Smashed pavlova with  
fresh Australian mango

Cheese platter

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\*A deposit of the venue hire is required to be taken prior to your event as confirmation for the function/event. Cancellations can be made 1 month prior with full refund, if less than 1 month we will hold 50% deposit, less than 48 hours' notice, the total fee will be held. November and December cancellations will need 2 months' notice for full refund, if less than 2 months notice we will hold 50% deposit, less than 48 hours', the total fee will be held. 10% service charge on all events that take place in the Empire Lounge.

For bookings and enquiries:  
[events@empirelounge.com.au](mailto:events@empirelounge.com.au)

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