



WINTER EVENT SPECIALS

May - August
2020

A bit about us

Built over the glistening waters of Rose Bay, Empire Lounge is the ideal destination for your casual gatherings, glamorous celebrations and unforgettable events.

Our venue has first-class harbour views and serves up the best fresh seafood, produce and cocktails that Sydney has to offer. Combined with [Sydney Seaplanes'](#) magnificent scenic flights, your day has the potential to reach a whole new height.

Sydneysiders know better than many, when it comes to memorable celebrations, the answer is location, location, location. With room to move, the Empire Lounge can cater for events up to 60 seated or 160 cocktail style.

[Click here for a 360 tour of Empire Lounge.](#)



Empire Lounge - Sydney Seaplanes, Lyne Park, Rose Bay 2029
events@empirelounge.com.au / 02 9388 1978

**ALL OF THE
FOLLOWING
COCKTAIL EVENT
PACKAGE OPTIONS
ARE BASED ON A
MINIMUM OF 60 UP
TO 160 GUESTS.**

Option 1

\$125PP

6pm – 10pm

Gold Canape Package
4-hour Beverage Package

\$7,500 minimum spend + 10% service fee

\$1,200 saving based on 60 guests

\$2,000 saving based on 100 guests

Option 2

\$160PP

6pm – 10pm

Welcome Cocktail Spritz

Gold Canape Package

4-hour Beverage Package

Cheese & Charcuterie Station on arrival

\$9,600 minimum spend + 10% service fee

\$1,980 saving based on 60 guests

\$3,300 saving based on 100 guests

Option 3

\$200PP

5pm – 10pm

Welcome Cocktail Spritz

Platinum Canape Package

5-hour Economy beverage package

Cheese & Charcuterie Station on arrival

5-hour DJ inc. equipment & lights

\$12,000 minimum spend + 10% service fee

\$2,130 saving based on 60 guests

\$3,500 saving based on 100 guests



CANAPE PACKAGES & MENU

GOLD PACKAGE

6 small bites, 2 substantials

PLATINUM PACKAGE

8 small bites, 2 substantials

SMALL BITES

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

San Danielle prosciutto, cantaloupe melon and aged balsamic (GF)

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

Kingfish ceviche, coconut cream chilli, chicken crackling (GF)

Crumbed button mushrooms, fermented chilli aioli

Tuna sashimi, ponzu, truffle oil (GF)

SUBSTANTIALS

Soba noodles, salmon

Mini cheeseburger, chutney, zucchini pickles

Chicken meatballs with arrabbiata sauce

Quinoa tabbouleh

SWEETS (SMALL BITE)

Choc jaffa, confit tin

Cake pop – choice of coconut, carrot cake or strawberry



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 honeycomb
Dry apricots and walnuts
Tomato chutney
Seasonal fruits

SEAFOOD STATION \$500

Freshly shucked oysters
Cooked king prawns on ice with seafood sauce (Additional \$30 per platter for peeled prawns)
House smoked salmon
Sashimi platter
Fresh bread with fish roe dip and hummus
Assorted condiments