



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 lounge.

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 and beverage, packages.





ACIDITION ACIDIT

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.

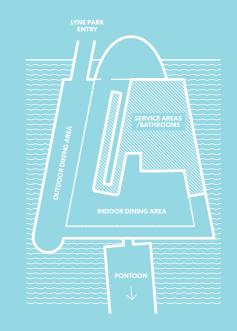
It's a tradition that lives on with Sydney Seaplanes – book a flight and take your celebrations to a whole new height.

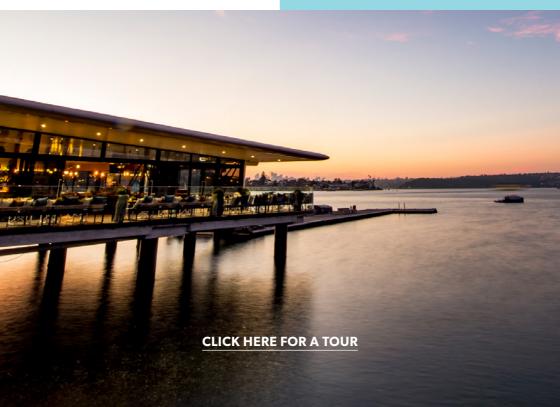
Venue Details

Capacity: 65 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/minimum charges.





EVENTSPRICE LIST



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)

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

Mini cheeseburger, chutney, zucchini pickles

Beef bourguignon pie (25g)

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

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 chutnev

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

DRINK PACKAGES

ECONOMY PACKAGE

\$70pp for the duration of three hours

BUSINESS CLASS PACKAGE

\$85pp for the duration of three hours

FIRST CLASS PACKAGE

\$110pp for the duration of three hours

CAKES

Enquire now with our events team for special occasion cake options. We work alongside local specialist cake companies or alternatively, external cakes are permitted – \$3pp cakeage fee applies.



For bookings and enquiries:

events@empirelounge.com.au



