

# 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**

**[CLICK HERE FOR A TOUR](#)**



SEE INSIDE

**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.**

**[CLICK HERE FOR A TOUR](#)**



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.





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.

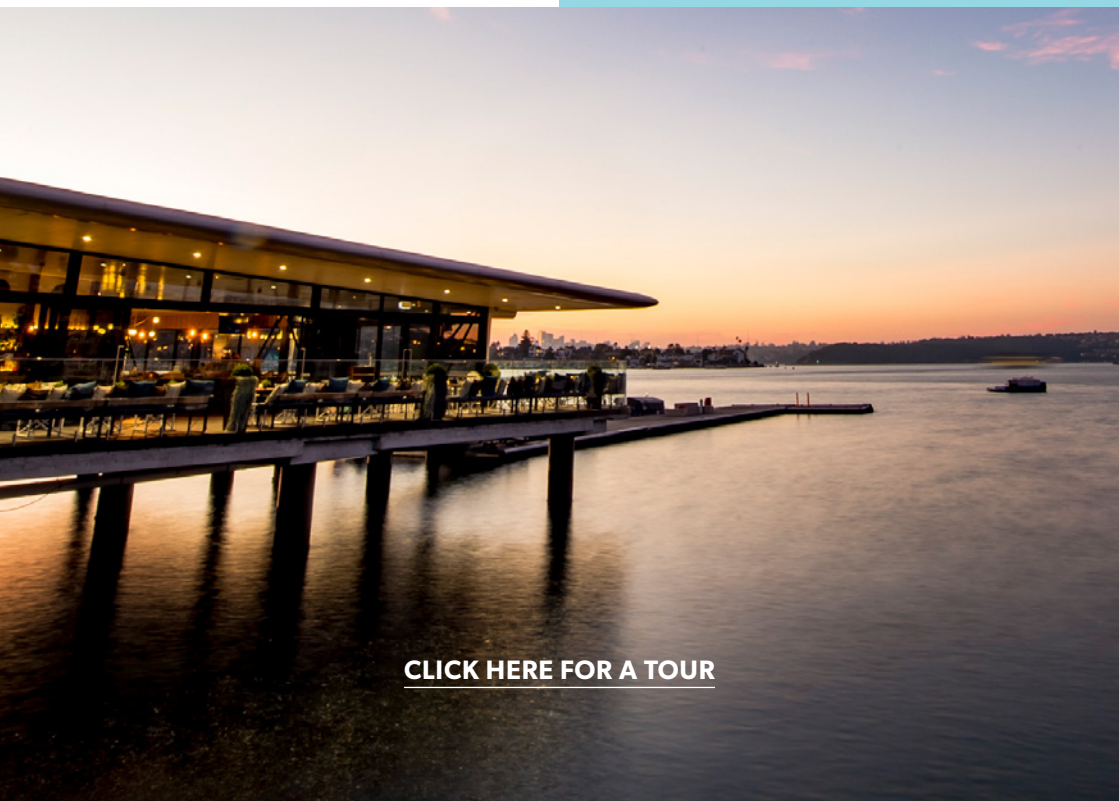
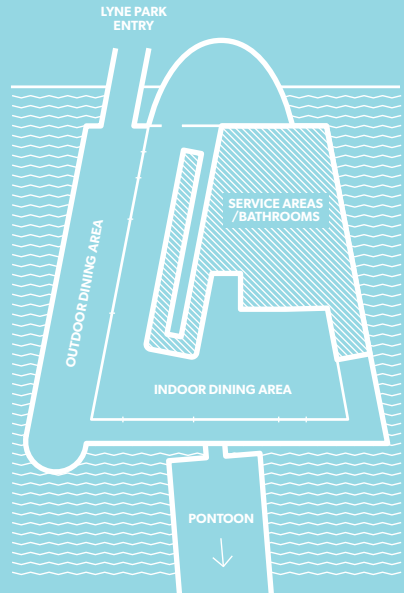
It's a tradition that lives on with Sydney Seaplanes – book a flight and take your celebrations to a whole new height.

## 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.



[CLICK HERE FOR A TOUR](#)

**EVENTS**

PRICE LIST  
2021

*Empire*  
**LOUNGE**  
ROSE BAY

## 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)

Spicy Jalapeño chicken empanadas (non-spicy available)

### **SWEETS**

Choc jaffa, confit tin

Cake pop – choice of coconut, carrot cake or strawberry

Assorted mini eclairs

### **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

### **PREMIUM ADD-ON**

Priced per piece

Lobster in filo and flying fish caviar - \$7

Tuna tostada, chipotle and avocado - \$8

Tuna belly, crispy polenta, seaweed paste - \$8

Hokkaido scallop sashimi, ponzu and white truffle oil - \$8

Oscietra caviar (5gm) on blinis with creme fraiche and chives - \$8

Baked hand dive scallop, burnt butter and fried capers - \$9

Smoked Yarra Valley trout roe with has brown and sour cream - \$9

Wagyu MB9 skewers with shitake glaze - \$13

## 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 (Additional \$30 per platter for peeled prawns)

House smoked salmon

Sashimi platter

Fresh bread with fish roe dip and hummus

Assorted condiments

## SHARED BUFFET STYLE DISHES

Priced per ten people

Caviar station - Oscietra caviar (70gm), Smoked trout roe (60gm), Hash brown, Blinis, creme fraiche, Horseradish and chives - \$580

Burrata with heirloom tomatoes and charcoal tuile - \$220

Grilled spiced Hawkesbury calamari with nahm jim and papaya pickles - \$250

Orecchiette pasta with lemon, broccoli, chilli and pangrattato - \$160

Slow cooked sumac lamb shoulder with Chimichurri, jus and Brussel sprouts - \$280

T-bone mb4 (approx. 2kg) with burnt Brussel sprouts and veal jus - \$350

Fries with aioli and ketchup - \$60

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## 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

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

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RISSE BAY

