

EVENTS
PRICE
LIST
2021/2022

Empire
LOUNGE
ROSE BAY

CANAPE PACKAGES & MENU STANDING EVENTS

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 soyfried 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 Jalapeno chicken empanadas (non-spicy available)

Vegetarian Small Bite Substitutes

Pumpkin and spinach Calzone (V)

Sweet Potato & corn with corn manchego

Mini curry vegetable pies

Shitake & tofu rice paper rolls

SWEETS

Choe jaffa, confit tin

Cake pop- choice of coconut, carrot cake or strawberry

Assorted minieclairs

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

Vegetarian Substantial Substitutes

Soba noodles, eggplants

Vegetarian Sliders

Thai Style Salad with nahm jim and mushrooms

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 dived 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

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

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

SAMPLE BANQUET MENUS SEATED EVENTS

TO START

Potato Roll, Whipped burnt ricotta butter and molasses

Taramasalata, chilli oil and bottarga

Hummus with chickpea dukkah

Porcini and truffle arancini with aioli and white truffle oil

MAINS

Squid Ink Spaghetti Frutti di mare, prawns, chilli and garlic with parsley and capers

Wagyu Sirloin Mb6, Crispy Polenta, Charred Chinese broccoli & veal jus

Upgrade Option: T-Bone 1KG
Pinnacle Mb4 with veal jus (+\$7pp)

SIDES

Burnt Brussels sprouts with sweet chilli glaze

Shoestring fries with aioli

DESSERT

Basque Style Cheesecake with Biscoff & whipped cream

Our banquet menus are changed frequently and have other options. Ask the Events Manager for the current menu.

Banquet menu is available for sit down events of over 10 guests up to 65 guests.

All dishes are large share plates.

Please communicate your menu choices and dietary requirements at least 1 week prior to your event.

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 - \$760

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

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

Fries with aioli and ketchup- \$60

