

The background image shows the interior of the Empire Lounge, a modern lounge with large windows overlooking a harbor. The room features a mix of seating including sofas, armchairs, and high-top stools around small tables. The ceiling is decorated with numerous spherical pendant lights. A large circular white overlay with a thin black border is centered in the image, containing text about a Canapé Event. A television screen in the upper right corner displays a person wearing a headset.

## Canapé Event

From \$70PP  
Gold Canapé  
Package

Empire Lounge - Sydney Seaplanes, Lyne Park, Rose Bay 2029  
[events@empirelounge.com.au](mailto:events@empirelounge.com.au) / 02 9388 1978





## SELECT 6 SMALL BITES & 2 SUBSTANTIALS

SWEETS COUNT AS A SMALL BITE

### SMALL BITES

- Hash brown with black garlic cream fraiche and salt bush (V)
- 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)
- Beef tartare with mushroom x.o on baby gem lettuce
- Pumpkin and spinach Calzone (V)
- Mini curry vegetable pies
- Straciatella on baguette crisp with orange and Manderin oil (V)

### SUBSTANTIALS

- Soba noodles, salmon
- Beef bourguignon pie
- Crispy chicken and kale salsa, coriander and garlic vinaigrette
- Fish & Chips
- Empire's Yellow barramundi curry with steamed jasmine rice & Sambal
- Beef brisket slider with asian slaw
- Crispy potato gnocchi, gorgonzola and pecorino
- Taco's, served on GF corn tortillas with Salsa - choice of:
  - Battered murray cod
  - Carne Asada (grilled Sirloin)
  - Charred zucchini
- Soba noodles, eggplants
- Orecchiette with broccoli, chilli & lemon butter (vegan)
- Crispy Kale & Quinoa Sliders with fermented chili aioli (Vegan)

### SWEETS

- Choc jaffa, confit tin
- Strawberry, rhubarb and coconut sago bowl
- Cake pop – choice of coconut, carrot cake or strawberry
- Assorted mini eclairs





## SELECT 8 SMALL BITES & 4 SUBSTANTIALS

SWEETS COUNT AS A SMALL BITE

### SMALL BITES

- Hash brown with black garlic cream fraiche and salt bush (V)
- 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)
- Beef tartare with mushroom x.o on baby gem lettuce
- Pumpkin and spinach Calzone (V)
- Mini curry vegetable pies
- Straciatella on baguette crisp with orange and Manderin oil (V)

### SUBSTANTIALS

- Soba noodles, salmon
- Beef bourguignon pie
- Crispy chicken and kale salsa, coriander and garlic vinaigrette
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- Crispy Kale & Quinoa Sliders with fermented chili aioli (Vegan)

### SWEETS

- Choc jaffa, confit tin
- Strawberry, rhubarb and coconut sago bowl
- Cake pop – choice of coconut, carrot cake or strawberry
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## Food Stations & Premium Canapés

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### **Premium Add-on**

Priced per piece

Lobster roll on brioche with caviar - \$29  
(2/3 pieces)

Tuna tostada, chipotle and avocado - \$8

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

Oscietra caviar (5gm) on blinis with crème  
friche and chives - \$8

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

## **Food Stations & Premium Canapés**

Wagyu MB9 skewers with shitake glaze -  
\$13

Unagi & foie katsu with agave jus - \$30

Foie gras with flambe stone fruit on toast -  
\$19

### **Vegetarian \$200**

Priced per 10 people

Celery & Carrot Sticks, Cucumber and Radish,  
Hummus, Beetroot dip, Smashed avocado,  
Seasonal fruits, assortments of crackers and  
bread.

### **Cheese & Charcuterie \$350**

Priced per 10 people

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.

### **Taco \$400**

Priced per 10 people

3 types of protein, 1 vegetarian, salsa with corn  
tortilla's, coriander and onions.

### **Caviar \$580**

Priced per 10 people

Oscietra Caviar (70gm), Smoked trout roe (60gm),  
hasbrowns, blinis, crème fraîche, horseradish and  
chives.

### **Seafood \$600**

Priced per 10 people

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.