

*Sydney  
Seaplanes*<sup>TM</sup>

*Empire*  
LOUNGE  
ROSE BAY

# Fly & Dine Events Brochure

2023

## 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 65 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

## Exclusive Hire Events

Exclusive use of the whole venue inside and outside on the terrace. We have a capacity of 160 guests stand up cocktail style or 65 guests sit down banquet style. You can exclusive hire Empire Lounge from 12pm – 4pm or 6pm – 10pm, per our liquor licence, all events must conclude no later than 10pm.

The venue is on a minimum spend basis plus 10% large party service fee. All food and beverage costs fit into the minimum spend. For minimum spends please contact the events team.

Additional hours can be requested for additional costs per hour on minimum spend, all requests must be submitted to the events team.

All menus are within this event brochure for you to view. We would recommend choosing a canapé package alongside some food stations for cocktail events. Please note all menus are subject to change and may vary slightly by your event date.

Please note Sydney Seaplanes business may still be in operation during your event and a small area will be allocated to guests departing on flights. Passengers will walk around the outdoor terrace down to the seaplane on the dock.

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

## Partial Hire Events

Groups of 20 to 40 guests have the choice of two areas for Partial Hire:

**Option A** - a roped off section of the main restaurant floor, lounge area and part of the outdoor balcony.

**Option B** - a roped off section of the outdoor balcony, inclusive of the ever so famous corner lounge area. Please note this area is weather dependant. If in case of strong winds or wet weather, we will do our best to set up the event inside.

There will be other diners at Empire Lounge during your event therefore unfortunately we do not allow microphone use or DJ entertainment. The music that is played will be our in-house playlist.

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### Times available

12pm - 3pm or 12:30pm - 3:30pm

3pm - 6pm

6pm - 9pm, 6:30pm - 9:30pm or 7pm -10pm

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## Canapé Event

From \$70PP  
Gold Canapé  
Package

## SELECT 6 SMALL BITES & 2 SUBSTANTIALS

SWEETS COUNT AS A SMALL BITE

Gold  
Canapé  
Package  
\$70PP

### 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
  - Carbe 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

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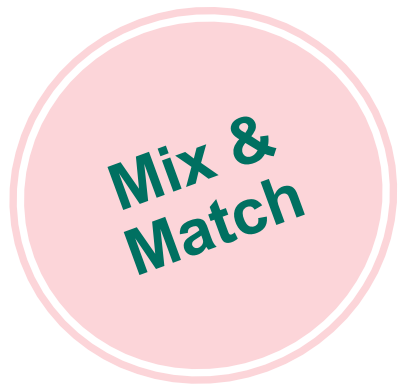
### SWEETS

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



A food station featuring a variety of canapés on white trays, including salmon, shrimp, and breadsticks. There are also bottles of champagne in wooden crates, wine glasses, and decorative floral arrangements with red and orange flowers. The station is set on a white marble countertop.

## Food Stations & Premium Canapés



## Food Stations & Premium Canapés

### 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

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 fraiche, horseradish and chives.

### Seafood \$600

Priced per 10 people

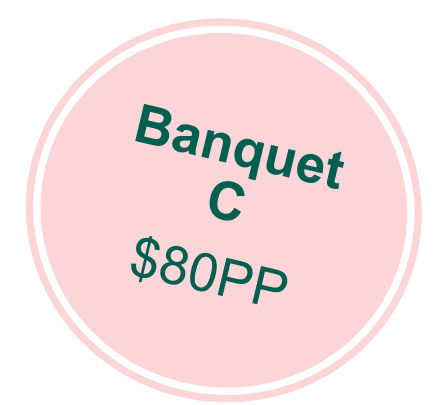
Freshly shucked oysters, cooked king prawns on ice with seafood sauce (additional \$30 per platter for peeled prawns), house smoked salmon, Sashimi platter, fresh bread with fish roe dip and hummus & assorted condiments.



## Banquet Event

From \$80PP  
Sit down banquet C

**BANQUET MENU**  
ALL-TO-SHARE STYLE



**To Start**

**Sourdough** – Whipped butter. Pepe Saya butter

**Appellation Oysters** - served on ice with yuzu honey mignonette and horse radish emulsion

**Taramasalata** – served with Chilli oil with bottarga

**Hummus** - Slow Roasted carrot Hummus. chickpea

**Arancini** - Porcini and truffle arancini with aioli

**Burrata** – Ox heart tomato. Balsamic. Lemon oil. Pangratatto

**Mains**

**Wagyu Sirloin** – Mb6. Grilled spring vegetables. Veal Jus **(GF) (DF)**

**Pasta** – Spanner crab meat. Clams. Spaghetti. White wine & Butter sauce

**Sides**

**Burnt Brussel sprouts** – with sweet chilli glaze

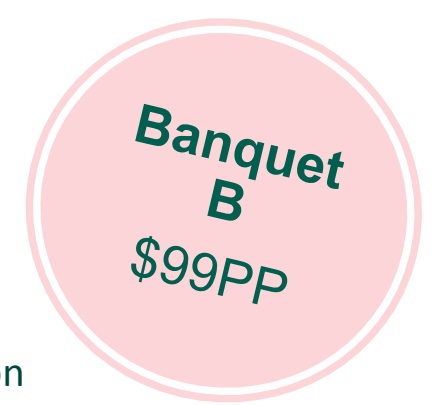
**Chips** – Shoestring fries with aioli

**Dessert**

**Dessert du jour**- Chef's selection of 2 dessert of the day

## BANQUET MENU

ALL-TO-SHARE STYLE



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**Arancini** - Porcini and truffle arancini with aioli

**Kingfish Sashimi**- - Roasted sesame dressing. Pickle carrot. Enoki **(DF)**

**Burrata** – Ox heart tomato. Balsamic. Lemon oil. Pangratatto

### Mains

**T bone** – 1KG pinnacle mb4 with veal jus

**Pasta** – Spanner crab meat. Clams. Spaghetti. White wine & Butter sauce

### Sides

**Burnt Brussel sprouts** – with sweet chilli glaze

**Chips** – Shoestring fries with aioli

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## BANQUET MENU

ALL-TO-SHARE STYLE



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- Taramasalata** – served with Chilli oil & bottarga
- Hummus** - Slow Roasted carrot Hummus. chickpea
- Arancini** - Porcini and truffle arancini with aioli
- Tuna**– Tuna tostadas. Avocado. Chipotle Mayo **(DF)**
- Kingfish Sashimi**- - Roasted sesame dressing. Pickle carrot. Enoki **(DF)**
- Burrata** – Ox heart tomato. Balsamic. Lemon oil. Pangratatto

### Mains

- T bone** – 1KG pinnacle mb4 with veal jus
- Market Fish**–Pan fried fish. X.O Butter. Grilled Lemon. Soft herb. Fennel Salad **(GF)**
- Mushroom X.O**- Spaghetti. Sauteed mushroom & Mushroom X.O **(DF) (V)**

### Sides

- Burnt Brussel sprouts** – with sweet chilli glaze
- Buttercup lettuce** – Radish and classic vinaigrette
- Chips** –Shoestring fries with aioli

### Dessert

- Dessert du jour**- Chef's selection of 2 dessert of the day

A collection of Moët & Chandon champagne bottles is displayed on a glass tray. The bottles are arranged in a row, with some partially obscured by a central white circular graphic. The bottles are decorated with white and orange flowers. The background shows a blurred restaurant interior with warm lighting and people.

# Beverage Packages

From \$70PP  
Economy



## **3 HR ECONOMY BEVERAGE PACKAGE**

**Drinks package also includes still water,  
sparkling water and soft drinks  
Unlimited - Sparkling Wine/White/Red/Rose/Tap Beer**

**SPARKLING – Dalz Otto, Prosecco (King Valley)**

**ROSÉ – Rameau Cote de Provence Rose (France)**

**WHITE – Snake & Herring, Riesling (Western Australia)**

**RED – Te Mata, Cabernet Blend (New Zealand)**

**BEER - Sydney Brewery Tap Beer:  
Lovedale Larger | Paddo Pale Ale | Summer Ale | Apple Cider**





## 3 HR BUSINESS BEVERAGE PACKAGE

**Drinks package also includes still water,  
sparkling water and soft drinks  
Unlimited - Sparkling Wine/White/Red/Rose/Bottled Beer**

SPARKLING – Dalz Otto, Prosecco (King Valley)

ROSÉ – Rameau Cote de Provence Rose (France)

WHITE – Snake & Herring, Riesling (Western Australia)  
- Catalina Sounds, Pinot Gris (Marlborough)

RED – Te Mata, Cabernet Blend (New Zealand)  
- Two Hands, Shiraz (Barossa Valley)

BEER - Sydney Brewery Tap Beer:  
Lovedale Larger | Paddo Pale Ale | Summer Ale | Apple Cider

## 3 HR FIRST CLASS BEVERAGE PACKAGE

**First  
Class**  
\$120PP

**Drinks package also includes still water,  
sparkling water and soft drinks**  
**Unlimited - Sparkling Wine/White/Red/Rose/ Tap & Bottled Beer**

**SPARKLING – Dalz Otto, Prosecco (King Valley)**

**ROSÉ – AIX Rose, Cotes de Provence (France)**

**WHITE - Catalina Sounds, Pinot Gris (Marlborough)  
– Shaw+Smith, Chardonnay (Adelaide Hills)**

**RED - Two Hands, Shiraz (Barossa Valley)  
- Aphelion, Grenache (McLaren Vale)**

**BEER - Sydney Brewery Tap Beer:  
Lovedale Larger | Paddo Pale Ale | Summer Ale | Apple Cider**

**BEER - Bottle Beer:  
Corona | Stone & Wood | Balter | James Boag's Light**



## Drink Extra's

**Want to jazz up your beverages,  
pick from the below options to add on:**

### **Extended beverage packages**

Economy \$25 per hour, per person

Business Class \$30 per hour, per person

First Class \$40 per hour, per person

### **Welcome Cocktails**

Aperol Spritz or Margarita \$15pp

Alternatively select from our cocktail menu from \$18pp

An outdoor dining table is elegantly set with a light blue tablecloth, white plates, and woven placemats. The table is decorated with two large brass lanterns, each containing a white candle and a bouquet of white flowers. The setting is on a balcony with a black metal railing, overlooking a lush green park or garden. The background is softly blurred, showing trees and a distant building.

## Venue Styling

## STYLING/VENDORS

### Empire Styling \$300

Pillar Candles around venue

Fairy Lights

Artificial flower vases x 3 (Pink, white & purple Flowers)

### Circle Arch \$150

Our beautiful white circle arch can have balloons or flowers added to it, a great centre piece or photo back drop. \*flowers or balloons are not included

### Long Lasting Sparklers \$12 per 6

Extra long sparklers make for the perfect photo opportunities like wedding reception exits and other special occasions.

### Security \$65 per hour

Security is required for all exclusive events from 40 – 100 pax, any event over 100 requires 2 security guards.

### Supplier Management fee \$200

For 3 or more suppliers there is a supplier management fee to take care of your suppliers bump in and bump out coordination.

### Event Coordination \$100 per hour

- Meetings to go over your event styling outside of one (1) site inspection
- On the night coordination by your events manager

### DJ \$165 per hour + \$150 Equipment fee

Daniel is familiar with Empire Lounge and has played for many client events including Christmas, Birthday, engagements and Weddings. He is well-diverse, just send through your favourite genre and he will mix to your taste. With over 10 years experience he has played at venues like Ivy Pool Club to Cronulla RSL.

### Flowers \$POR

We have a wonderful local florist who does quotes on request depending on the style and type of flowers you would like.

### Cakes \$POR

Our pastry chef does some amazing work if cakes and treats.

### Balloons \$POR

We have a very talented Balloon Stylist who does a range of arches, garlands and pillars.

### Photographer \$POR

We have a in-house photographer who can do photographer and/or videography for your event.

### Photo Booths \$POR

We have a fantastic range of photo booths for you to hire, get in touch and see what our options are.

Take it  
to the  
next  
level!

We have a range of styling options for you which can be arranged, if you would like anything please ask and we can look into it for you. All supplier and styling costs are outside of minimum spend, for all Price On Request (POR) costs please be in touch with the events manager.



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