

The image shows the interior of the Empire Lounge, a modern lounge with large windows overlooking a harbor. The room features a dark wood floor, a ceiling with exposed wires and spherical pendant lights, and contemporary furniture including a sofa, armchairs, and tables. A large white circular graphic is centered in the foreground, containing text. A television screen in the background shows a pilot in a cockpit.

Canapé Event

From \$70PP
Gold Canapé
Package

Empire Lounge - Sydney Seaplanes, Lyne Park, Rose Bay 2029
events@empirelounge.com.au / 02 9388 1978



SELECT 6 SMALL BITES & 2 SUBSTANTIALS

SWEETS COUNT AS A SMALL BITE

SMALL BITES

- Sydney rock oysters, yuzu honey and eschallots (GF)
- Kingfish ceviche, coconut cream chilli (GF, DF)
- Mushrooms and truffle arancini, garlic aioli (GF) (V)
- Tuna sashimi, ponzu, truffle oil (GF)
- Kingfish aburi, soy, kaffir lime leaves (GF)
- Beef tartare with mushroom x.o on baby gem lettuce (GF, DF)
- Pumpkin and spinach Calzone (V)
- Mini curry vegetable pies (V)
- Rare Beef with Chimichurri (Cold, GF, DF)
- Alaskan King Crab and Leek Tartlet
- Prawns with wild limes and ginger on Betel Leaves
- Beetroot, goats cheese and blood orange gel tartlets (V)
- Scallop Sashimi with Yuzu Kosho (GF, DF)
- Laksa chicken curry puff
- Pumpkin and lentil sausage roll (V)

SUBSTANTIALS

- Soba noodles, salmon (DF)
- Crispy chicken and kale salsa, coriander and garlic vinaigrette
- Fish & Chips
- Empire's Yellow barramundi curry with steamed jasmine rice & Sambal (DF)
- Beef brisket slider with asian slaw
- Soba noodles, eggplants (V)
- Orecchiette with broccoli, chilli & lemon butter (vegan)
- Crispy Kale & Quinoa Sliders with fermented chili aioli (Vegan)
- Mini tuna salmon poke bowl (DF, GF)
- Three lentils with vegetable curry and cumin rice
- Butter Chicken pie
- Barramundi Fish pie
- Creamy cauliflower and cheese pie (V)

SWEETS (selected with small bites)

- Assorted buttercream cupcakes
- Madelines - Chocolate, Vanilla & Strawberry
- Vegan Cakes – Chocolate, Raspberry or Carrot chia (VG, Wheat Free)
- Pistachio and apricot cake
- Classic moist chocolate cake
- Assorted macarons

**Please advise staff of any dietary requirements
Vegetarian (V) Vegan (VG) Gluten Free (GF) Dairy
Free (DF)**



SELECT 8 SMALL BITES & 4 SUBSTANTIALS

SWEETS COUNT AS A SMALL BITE

SMALL BITES

- Sydney rock oysters, yuzu honey and eschallots (GF)
- Kingfish ceviche, coconut cream chilli (GF, DF)
- Mushrooms and truffle arancini, garlic aioli (GF) (V)
- Tuna sashimi, ponzu, truffle oil (GF)
- Kingfish aburi, soy, kaffir lime leaves (GF)
- Beef tartare with mushroom x.o on baby gem lettuce (GF, DF)
- Pumpkin and spinach Calzone (V)
- Mini curry vegetable pies (V)
- Rare Beef with Chimichurri (Cold, GF, DF)
- Alaskan King Crab and Leek Tartlet
- Prawns with wild limes and ginger on Betel Leaves
- Beetroot, goats cheese and blood orange gel tartlets (V)
- Scallop Sashimi with Yuzu Kosho (GF, DF)
- Laksa chicken curry puff
- Pumpkin and lentil sausage roll (V)

SUBSTANTIALS

- Soba noodles, salmon (DF)
- Crispy chicken and kale salsa, coriander and garlic vinaigrette
- Fish & Chips
- Empire's Yellow barramundi curry with steamed jasmine rice & Sambal (DF)
- Beef brisket slider with asian slaw
- Soba noodles, eggplants (V)
- Orecchiette with broccoli, chilli & lemon butter (vegan)
- Crispy Kale & Quinoa Sliders with fermented chili aioli (Vegan)
- Mini tuna salmon poke bowl (DF, GF)
- Three lentils with vegetable curry and cumin rice
- Butter Chicken pie
- Barramundi Fish pie
- Creamy cauliflower and cheese pie (V)

SWEETS (selected with small bites)

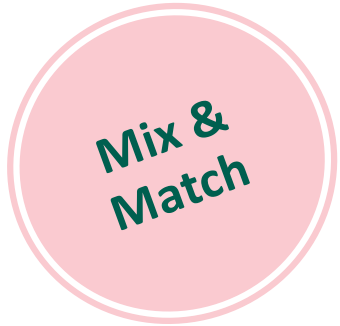
- Assorted buttercream cupcakes
- Madelaines - Chocolate, Vanilla & Strawberry
- Vegan Cakes – Chocolate, Raspberry or Carrot chia (VG, Wheat Free)
- Pistachio and apricot cake
- Classic moist chocolate cake
- Assorted macarons

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Free (DF)**



**Food Stations
&
Premium Canapés**

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Food Stations & Premium Canapés

Premium Add-on:

Priced per piece

- Tuna tostada, chipotle and avocado - \$8
- Hokkaido scallop sashimi, ponzu and white truffle oil - \$8
- Bakedhand dive scallop, burnt butter and fried capers - \$9
- Wagyu MB9 skewers with shitake glaze - \$13
- Foie gras with flambe stone fruit on toast - \$19
- Wagyu Pastrami on potato buns with chilli and cashew pesto - \$16
- Confit duck on bao buns with mango habanero - \$15
- Lobster spring roll and caviar 10gm - \$15 (DF)
- Bug roll sliders with café de curry butter - \$16
- Oyster with 5gm or oscietra caviar - \$18

Food Stations:

Priced per 10 people

Vegetarian \$200

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.

Kids Meals \$18 each

Chicken Tenders & Chips

Fish & Chips

Spaghetti, Tomato Sauce & Parmesan (V, GF Available)

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