

# EMPIRE LOUNGE

*Event Packages*

*All Events are priced separately, please contact us for pricing*



# VENUE OVERVIEW

Named after the 1938 flying boats, our new terminal is part departure lounge, part luxurious lounge and cocktail bar. We guarantee that not only is there currently nothing like it in Sydney's Eastern Suburbs, but there never will be.

Host your next event over the waters of Rose Bay, and bask in the rarity of the space. Whether you are looking to host an intimate surprise proposal, Birthday, corporate cocktail party, board meeting, or wedding – we can accommodate your needs.





# VIP ROOM- COCKTAIL

**SUITED FOR:**

Media Launches  
Christmas Parties  
Baby Showers  
Engagements  
Birthday Celebrations

**CAPACITY:**

35 Standing or 12 seated

**FEATURES INCLUDE:**

Wrap around Waterfront views  
Dedicated Wait Staff  
Private space, with private balcony  
Canape & beverage selection  
Dedicated event Coordinator to liaise with on all details  
Scenic Seaplane flights available

**AVAILABILITY:**

Monday-Sunday, from 8am



# VIP ROOM





# EXCLUSIVE VENUE HIRE

## SUITED FOR:

Media Launches  
Christmas Parties  
Engagements  
Weddings & Receptions  
Birthday Celebrations  
Bar Mitzvah Parties  
Product Launches

## CAPACITY:

120 standing cocktail

## FEATURES INCLUDE:

Wrap around Waterfront views  
Dedicated Wait Staff  
Canape & beverage selection  
Dedicated event Coordinator to liaise with on all details  
Scenic Seaplane flights available

*\*Enquire for Availability*





EXCLUSIVE  
VENUE HIRE





# EXCLUSIVE VENUE HIRE





EXCLUSIVE  
VENUE HIRE





EXCLUSIVE  
VENUE HIRE



# CORPORATE BOOKINGS

Not your average board meeting. Treat your clients or employees with a spectacular view of Sydney Harbour for your next gathering.

Also Suitable for corporate cocktails

## CAPACITY:

12 Seated

35 Standing

## INCLUDES:

Corporate menu selection

Av hook ups/Tv screen

Refreshments (cold water)

White board

Complimentary notepads/pens/mints/lollies

*\*Enquire about adding team charter flights to your package*





# FOOD & BEVERAGE PACKAGES



# BANQUET MENU

\*MINIMUM 10 PEOPLE, MAXIMUM 20 PEOPLE

(TABLE BOOKING, NOT EXCLUSIVE HIRE)

## STANDARD, \$50 PP

Sweet potato hummus, seasonal vegetables

Prawns, ginger and lime mayonnaise

Kingfish carpaccio, citrus dressing, celery, basil

Tomato and beetroot salad, sheep's milk curd, basil, pumpkin seeds

Toasted reuben sandwich

## PREMIUM, \$65 PP

Sweet potato hummus, seasonal vegetables

Australian tiger prawns, ginger and lime mayonnaise

Dry shucked Sydney rock oysters, yuzu and shallot vinaigrette

Yellowfin tuna tartare, avocado, black sesame, kombu rice wafer

Peach and rocket salad, roasted walnuts, goats curd, parsley

Smoked chicken sliders, avocado, sumac, swiss cheese

Pulled pork sliders, smoky cabbage slaw





# IN-HOUSE CANAPE MENU

\*MINIMUM 20 PEOPLE, MAXIMUM 60 PEOPLE

## CANAPE` OPTIONS, PRICED PER CANAPE`

- Chilled Queensland tiger prawns with ginger & lime mayonnaise - \$5
- Freshly shucked Sydney rock oyster with yuzu red wine vinaigrette - \$5
- Bruschetta, roasted tomato, grana padano and house pesto - \$5
- Cured ocean trout tart, stracciatella, coriander on brioche - \$5
- Grass fed beef tartare, capers, dill on charcoal cracker - \$5
- Roasted beetroot and sheep's milk curd tartlet - \$5
- Truffled mushroom arancini with aioli - \$5
- Smoked chicken avocado and Swiss cheese slider -\$7
- Slow braised pork shoulder slider with smoky cabbage slaw -\$7
- Kingfish tartare, ponzu dressing, black sesame dipping sauce - \$5

Oysters: *Please Enquire*

Prawns: *Please Enquire*

Dim sum station: *Please Enquire*



# IN-HOUSE CANAPE MENU

MINIMUM 20 PEOPLE, MAXIMUM 60 PEOPLE

## ADD-ONS

Cheese and charcuterie spread - \$35 per person

Cheese platter serves 4 - \$80

Charcuterie Platter serves 4 - \$80

Prawns 250g/500g - \$21/\$40

Seafood Station or Platters - *please enquire for pricing*

Live Oyster Shucking Station- *please enquire for pricing*

Assorted Dessert Bar - *please enquire for pricing*





# EXTERNAL CATERING

MINIMUM 60 PEOPLE, MAXIMUM 120 PEOPLE

*CHOOSE ONE*

## GOLD PACKAGE

\$55 per person

3 cold, 2 warm, 1 substantial, 1 dessert

## PLATINUM PACKAGE

\$79 per person

4 cold, 4 warm, 2 substantial, 1 dessert

*Complimentary Local & Imported cheese served with spiced apple chutney, marinated figs & flatbread*



# EXTERNAL CATERING

## COLD

Freshly shucked Sydney Rock oysters with cucumber apple cider mignonette (gf)

Miniature shortcrust tart with spiced butternut pumpkin hummus crispy onions

Chilled Queensland king prawns with Ponzu mayo dipping sauce (gf)

Jamon Serrano with Bocconcini, dried chilli and fig jam on sourdough crisp

Cured Tasmanian King Salmon with Ruby grapefruit and shaved radish on spoon

Black Angus beef carpaccio with pickled Swiss brown mushrooms and aioli on sour dough crisp

Soy glazed free range chicken with baby greens and lime chilli dressing on Wonton

(All cold canapes can be made GF)

## WARM

Fresh herb and green pea taleggio risotto balls with panko crust (v)

Smoked bacon and provolone potato croquette with sauce Gribiche

Seared Atlantic scallops with blackened corn, chorizo and pangratto (on spoon) (can be gf)

Crispy shredded duck filo cigars with spiced orange glaze

Pan seared yellowfin tuna with goat's curd, split green pea and aioli tart (gf)

Wagyu beef mini pie with home-made short crust pastry and spiced tomato sauce





# EXTERNAL CATERING

## SUBSTANTIALS

Mini burger with Southern fried chicken and spiced slaw

Pulled Black Angus beef and mushroom slider with house-made barbecue sauce

Chilled QLD Tiger prawn with celery heart, chili, watercress, and citrus mayo mini roll

Crisp Berkshire pork belly, spiced apple chutney with shaved red cabbage and hot sauce mini roll

QLD prawn orecchiette with Tuscan cabbage, chilli, and lemon salsa Verde (in box)

Crispy fried Hawkesbury squid with wild rocket and chorizo potato salad (in box)

Slow cooked Riverina lamb shoulder with spiced chickpeas, cherry tomato and tzatziki (in box)

Twice cooked Berkshire pork belly bites with spiced apple chutney, shaved Savoy cabbage, watercress, apple cider dressing (in box) (gf)

## DESSERT

Passionfruit curd fresh strawberry tart

Salt caramel chocolate crumble tart

Valrhona Dark chocolate mousse candy peanuts shortbread crumble in a glass

Vanilla cheesecake berry jelly coconut crumble (in glass)

Gorgonzola fresh walnuts shaped apple tart

\*Can cater to all dietary requirements when needed



# BEVERAGE PACKAGES

## **BASIC PACKAGE \$25pp/ph**

NV, Armani Prosecco – *Veneto IT*

2016, Twofold Riesling, - *Clare Valley AUS*

2016, Gembrook Hills Village Pinot Noir – *Yarra Valley Victoria , AUS*

2016, Rose Domaine Clavel “Mescladis”, - *Languedoc FRA*

Beers on tap

All non-alcoholic beverages

## **PREMIUM PACKAGE– \$65 pp/ph**

NV, Taittinger Brut - *Reims FRA*

2016, Gembrook Hills Village – *Yarra Valley Victoria , AUS*

2016, Kevin Descombes “KEKE” - *Beaujolais Village Beaujolais FRA*

2016, Domaine Ray-Jane, *Bandol Provence FRA*

Beers on tap

All non-alcoholic beverages

*\*Please note each package is per person per hour*

*\*Spirits can be added for an additional \$15 per person per hour*

*\*Substitutions upon request, higher rates may apply.*





# EXTRAS

Stuck for ideas?

With a fully managed events team, let us take the stress out of your next event.

## ON OFFER:

- ✓ Theming
- ✓ Floral designs
- ✓ DJ
- ✓ Table arrangements
- ✓ Various food stations
- ✓ Welcome Cocktails
- ✓ Oyster Shucking Station
- ✓ Balloons
- ✓ Photographer
- ✓ Personalized welcome sign
- ✓ Cake

*\*All prices are on a case by case basis, please enquire*











PLEASE EMAIL US AT -  
[events@seaplanes.com.au](mailto:events@seaplanes.com.au)  
OR CALL ON  
1300 732 752