



PRIVATE FUNCTION ROOM

Our dedicated private function room is available to hire for private meetings, conferences, sundowners, corporate events and sit-down lunch or dinners. Features include a private bar, an extensive range of AV equipment and a picture-perfect breakout area overlooking the Upper Beer Garden.

Each floor plan is individually tailored to suit your specific layout requirements and can include a registration desk and display tables.

Full day hire is 5 to 8 hours and half day hour is 2 to 4 hours. Please email us for costings.

BANQUET

Round table set up recommended for sit-down lunch or dinner, or quiz night.

Capacity: 40-80 guests

CABARET

Round table set up with sectioned space for presenting. Recommended for presentations, award shows, dinners, and training seminars.

Capacity: 24-64 guests

THEATRE STYLE

Chairs aligned in consecutive rows with no tables or desks. Recommended for events with an audience.

Capacity: 30-80 guests

U SHAPE

Chairs placed around the outside of the tables with an open part for the presenter. Recommended for presentations followed by a group discussion.

Max Capacity: 25 guests

BOARDROOM

Long rectangular table running down the centre with chairs placed around the table and recommended for smaller groups.

Max Capacity: 20 guests

COCKTAIL

Allows your guests to move around the room with limited seats. Includes high stools and high-top tables.

Capacity: 50-150 guests

FUNCTION ROOM AV

- Wireless Microphones & Lectern
- 85" Smart TV with HDMI connection
- 75" Smart TV with USB & HDMI connection
- Bluetooth speakers
- Whiteboard
- Flipchart



DAY DELEGATE PACKAGE \$75 PER PERSON

30- 80 people

- Includes room hire: Whiteboard, flipchart, iced water and mints.
- Audio visual: Wireless microphone, lectern, 85” Smart TV with HDMI connection and bluetooth speakers.
- Morning tea: Tea and coffee station, Chef’s choice of one sweet and one savoury item.
- Lunch: Assorted sandwiches, quesadillas, pork and fennel sausage rolls, Chef’s salad and fresh fruit platter.*
- Afternoon tea: Tea and coffee station, Chef’s choice of one sweet and one savoury item.
- Free parking.

*Upgrade to lunch in our Gold Plate award winning restaurant for only \$15 per person. Menu available on request.

CONFERENCE PLATTERS

Each platter serves 15 pieces

Mini pain au chocolate	\$30
Mini Danish selection	\$40
Mixed mini muffin	\$60
Burgundy beef pies	\$65
Pork and fennel sausage rolls	\$65
Mixed sandwiches	\$75
Mixed quesadillas	\$75
Garden salad	\$60
Chocolate hazelnut profiterole	\$45
Mini dessert platter	\$60
Seasonal fruit platter	\$70
Chocolate cupcakes (<i>gluten, dairy, egg and nut free</i>)	\$9.5 each



PREMIUM CANAPE CHOICES

Choose a minimum of 6 items per person from our cold, hot, dessert and substantial canape selection below.

COLD \$6 PER ITEM

Lightly cured market fish, wakame, crisp gyoza, wasabi aioli, sesame, ponzu

Crisp polenta, caponata, goat's cheese, herb pickle onion

HOT \$6 PER ITEM

Tomato and goat's tartlet

Thai vegetable spring roll, herb salad, nuoc cham dip

Beetroot feta arancini, goat's curd, herbs

Butter chicken empanada, spiced yoghurt, mango chutney

Fish and chip dumpling, pea puree, cucumber dill pickle

Lamb Rogan Josh samosa, spiced yoghurt, mint sauce

SUBSTANTIAL \$10 PER ITEM

Kataifi prawn, compressed watermelon, cucumber mint salsa

Beef tataki, edamame, crisp garlic, fried shallot, ponzu

Lamb kofta, garlic hummus, za'atar, feta, pickled onion

Peking duck, sweet bean sauce, coriander

DESSERT \$6 PER ITEM

Chocolate hazelnut profiterole and cream filled profiterole

Assorted flavours of petite macarons



SET MENUS

2 Course Menu @ \$65 per person

Shared Entree & Alternate Drop Mains OR Alternate Drop Mains & Alternate Drop Dessert

3 Course Menu @ \$75 per person

Shared Entree, Alternate Drop Mains & Alternate Drop Dessert

SHARED ENTREE

Empire Signature Platter *BBQ wings, garlic prawns, grilled chorizo, cured meats, onion rings, black wax reserve cheddar, triple cream brie, house made dips and condiments, served with "Lupin" linseed sourdough [gf available on request]*

CHOICE MAINS ALTERNATE DROP - CHOOSE TWO DISHES

Butter Roasted Goldband Snapper *with pan fried gnocchi, crispy brussel sprouts, cavolo nero and chorizo beurre blanc [gfo]*

Chargrilled Black Angus Sirloin *smoked chimichurri, roast garlic butter and fondant potato [gf]*

Pan Seared Chicken Breast *fregola caramelised sweet potato, heirloom carrot, kale, charred cauliflower and dukkah [gf]*

Roasted Vegetable Ragu *with pan fried gnocchi, truffle, house sugo, goat's cheese, parmesan, herbs and crisp basil [v] [vegan option available]*

Empire Super Salad *organic red and white quinoa, turmeric roasted cauliflower, red grapes, kale, almonds, chia, pomegranate, feta and raspberry apple cider vinaigrette [v] [gf] [vegan available] [low G.I.]*

DESSERT ALTERNATE DROP

Chocolate Fondant *vanilla ice cream and butterscotch sauce*

Caramelised Lemon Tart *strawberries and mascarpone*

[Gluten free and vegan options available on request]



BEVERAGE OPTIONS

A coffee and tea station can be set up in the room at \$4.50 per person per day.

- Jugs of soft drink- \$14 per jug (approximately 5 glasses)
Coca Cola, Coca Cola No Sugar, Sprite and Lift
- Jugs of fruit juice- \$18 per jug (approximately 5 glasses)
Orange, Apple, Pineapple and Cranberry
- Filtered Bottled Water 750ml- \$10 per bottle
Still or Sparkling

BAR OPTIONS

CASHLESS BAR

As simple as it sounds, our cash bar is the perfect option if you would like guests to pay for their drinks individually. (Please note we are currently accepting card payments only).

BAR TAB

Whether you would like a predetermined limit, select drink options or to let your bar tab run until a certain time, we can help you with all options.