



Functions & Events

HELM
Cockle Bay

WELCOME

With Sydney’s world-class harbour at its doorstep, Helm Cockle Bay offers the perfect setting for long harbour-side lunches, celebrations, and unforgettable events.

Following a recent refurbishment, Helm Cockle Bay now features two distinct venues – The Terrace and The Garden – each showcasing a fresh Mediterranean-inspired look that complements the stunning waterfront surrounds. These versatile spaces can be tailored to suit any occasion, accommodating cocktail-style events for up to 400 guests on The Terrace and 204 guests in The Garden, all with uninterrupted harbour views.

Our newly refreshed menus celebrate Mediterranean flavours alongside much-loved classics, delivering delicious food designed to be shared and enjoyed in a relaxed, coastal atmosphere.

Beyond the impressive setting, cuisine, and views, we pride ourselves on delivering an exceptional standard of service from start to finish. Our experienced and friendly team works closely with you to tailor event packages to your individual needs – because no two celebrations are ever the same.

Whether you’re planning a birthday, corporate event, engagement party, baby shower, private dining experience, or a casual catch-up with friends, Helm Cockle Bay is the perfect venue for creating unforgettable memories.

Plan your next event with us and celebrate in Mediterranean style by the water.

	COCKTAIL CAPACITY		TELEVISIONS
	SEATED CAPACITY		CUSTOMIZABLE AUDIO FACILITIES
	PRIVATE BAR		MICROPHONE
	OUTDOOR SEATING		OPEN/CLOSE ROOF
	WATER VIEWS		ACCESSIBLE LEVEL/BATHROOMS

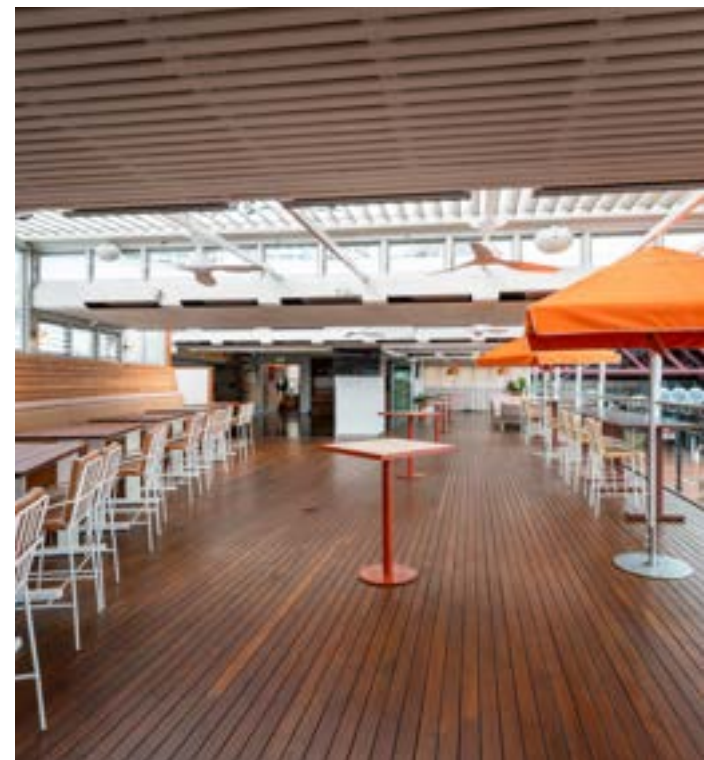


South End Terrace

Perfect for both intimate and larger semi-private cocktail functions, this beautifully styled space offers stunning views over Darling Harbour. The venue creates a vibrant and inviting atmosphere ideal for any special occasion as it has low level seating, high tables and a TV mounted in this area to be used for any occasion.

				
SOUTH END TERRACE	20 - 80	24 - 60	1	LED changing roof lights





North End Terrace

Helm is a spacious and versatile function space on its North End Terrace, providing stunning views of Darling Harbour. This semi-private area is ideal for both large networking, after conference drinks with availability for photobooths, decorations and plenty of seating. The terrace features a weatherproof vergola roof that can be opened or closed, allowing for an open-air experience. This area can hold up to 200 guests reception style and has LED lighting above the space and plenty of space to dance in the middle.

			
NORTH END TERRACE	10-220	100	LED changing roof lights

Helm Exclusive Hire

Helm Cockle Bay is a spacious waterfront venue located on the first floor of 7 Wheat Road, Darling Harbour. It offers a versatile open-plan space with stunning views of Darling Harbour and Cockle Bay, making it ideal for various events. Features: Weatherproof vergola roof that opens and closes, fans and heaters throughout, wheelchair access via internal lift, customizable furniture arrangements, live entertainment and DJs (exclusive bookings). There is multiple TVs for presentations and is perfect for both cocktail-style functions and sit-down receptions. This venue can accommodate up to 600 guests upstairs and down stairs with both the casual style level and disco style top floor. Versatile for any event, launches, Themed events on a large scale with acts and we can arrange a green room for those VIP events.

						
HELM BAR EXCLUSIVE HIRE	400	150	6	✓	✓	LED changing roof lights



Helm is part of Cockle Bay's energetic entertainment precinct, blending seaside relaxation with a vibrant after-work and night-time energy. Helm Bar isn't just a functional event space—it's a venue that naturally lends itself to upbeat, memorable parties. With its harbour-side ambience, customizable layouts, music-ready setup, everything's in place to make your event feel like a true celebration.

The Garden

The Garden is a versatile waterfront venue located on the ground floor of 7 Wheat Road, Darling Harbour. It offers a spacious open-plan area with a mix of low dining furniture, lounges, cabanas, high cocktail tables, and an alfresco dining section with picnic tables. The venue is suitable for various events including, corporate functions, birthday parties, product launches, exclusive use hire, weddings and anything bespoke up to 204 guests.

Features:

- Built in Cabana
- Outdoor seating
- Private Bar
- Open/close roof
- Water views
- Accessible level/bathrooms
- Area for Band / DJ set ups

The Garden is perfect for both cocktail-style functions and sit-down receptions, offering a flexible space to suit your event needs.

Alfresco area: Up to 54 guests

					
THE GARDEN	204	80	2	✓	✓



BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGES

2 Hours \$55
3 Hours \$65
4 Hours \$75

Free water is available at all times
Assortment of soft drinks & juice

Tap Beer:
Carlton Draught, Great Northern Super
Crisp, Hahn Super Dry, Carlton Dry
Bottled Beer:
Great Northern Zero, Cascade Premium
Light

Wine:
Zilze BTW Brut NV Sparkling
Zilze BTW Sauvignon Blanc
Zilze BTW Cabernet Merlot

HOUSE SPIRITS TO ANY PACKAGE

\$30 PER PERSON
Baxter Vodka
Bundaberg Rum
Jim Beam Bourbon
Ojala Tequila
True Penny Gin
Johnnie Walker Red
Milton White Rum

RED BULL FOR MIXES

\$5 per person

PREMIUM BEVERAGE PACKAGES

2 Hours \$65
3 Hours \$75
4 Hours \$85

Includes all products in the
classic package as well as the below

Beer:
Stone & Wood Pacific
Balter XPA

Wine:
Devils Lair Chardonnay
Petaluma White label Pinot Noir

CORONA TO ANY PACKAGE

\$6 PER PERSON

PERONI, GUINNESS ASAHI OR HARD RATED ON TAP

\$5 PER PERSON

CIDER

\$5 per person
Somersby Watermelon, Blackberry or Pear
Bulmers Original

ROSÉ

\$7 per person
Lou Parais Rosé, Provence, France

DELUXE BEVERAGE PACKAGES

2 Hours \$75
3 Hours \$85
4 Hours \$95

Includes all products in the
classic package as well as the below

Beer:
All tap beer

Wine:
Cavaliere D'Oro Prosecco
821 South Sauvignon Blanc
Devils Lair Chardonnay
Tatachila Rose
Petaluma White Label Pinot Noir
Grant Burge Benchmark Shiraz

Tap beers are subject to change

CANAPE MENU

Standard

\$45 PER GUEST
2 cold & 4 hot canapés

\$60 PER GUEST
2 cold, 5 hot canapés, 1 substantial

\$75 PER GUEST
3 cold, 6 hot canapés, 2 substantial

Cold

Bruschetta & Feta Tartlet (NF/V)
Vietnamese Rice Paper Roll (NF/GF/DF/V/VE)
Caramelised Onion Tartlet, Goats Cheese (NF/V)
Dolmades, Lemon, Mint (NF/GF/DF/V/VE)
Rare Beef, Chimmichuri (NF/GF/DF)
Bbq Pork Crepes, Hoisin (NF/DF)

Hot

Crispy Squid, Souvlaki Seasoning, Lemon, Aioli (NF/DF)
Beef Brisket Croquette, Spiced Tomato Chutney (NF)
Pumpkin Ricotta Arancini, Aioli (NF/V)
Vegetable Curry Puff, Mint Yoghurt (NF/V)
Grilled Mini Corn, Aleppo Butter (NF/GF/V)
Chicken Skewer with Tzatziki (NF/GF)

Substantial

Roast Pumpkin & Halloumi Salad, Pistachio, Pistou (GF/V)
Battered Dory, Fries, Tartare (NF/DF)
Cheeseburger Slider, Ketchup, American Mustard (NF)
Grilled Chicken Skewer, Paprika, Cinnamon Spiced Rice (NF/GF/DF)

Premium

\$65 PER GUEST
2 cold & 3 hot premium canapés,
2 premium substantial

\$80 PER GUEST
Grazing table, 2 cold & 4 hot
premium canapés, 2 premium
substantial

Cold Premium

Crab skordalia, dill, lemon (NF/GF/DF)
Peking Duck Pancake, Spiced Plum Sauce (NF/DF)
Caprese Skewer, Bocconcini, Basil, Heirloom Tomato (NF/GF/V/DFR/VER)
Sydney Rock Oysters, Mignonette (NF/GF/DF)
Beef Tartare Crostini, Cornichon, Truffle Mayo (NF/DF)

Hot Premium

Truffled Mushroom Arancini, Aioli (NF/V)
Baked 1/2 Shell Scallop, Aleppo Butter (NF/GF)
Beef Skewers, Garlic Sauce (NF/GF/DF)
Bbq Octopus Skewers, Oregano, Lemon Oil (NF/GF/DF)
Caramelised Onion Croquette, Goats Chevre (NF/V)

Premium Substantial

Lamb Backstrap Souvlaki Skewers, Green Sauce, Pita (NF/DF)
Grilled Octopus Salad, Buttermilk Dressing (NF/GF)
Lobster Spring Roll, House Chilli Jam (NF/DF)
Smoked Duck Salad, Walnut, Pomegranate, Local Leaf (GF/DF)

ADD ONS

Grazing

Antipasto – \$10
Cured Meats, Bread, Dips, Pickles, Olives (NF/DF/GFR)

Cheese – \$10
Cheeses, fruit, crackers, nuts, condiments (V/NFR/GFR)

Vegetarian mezze – \$10
Dolmades, Grilled Vegetables, Dips, Bread, Pickles (NF/DF/V/VE/GFR)

Dietary Plate one size fits all

COLD
Vietnamese Rice Paper Roll (NF/GF/DF/V/VE)

HOT
Antipasto Vegetable Skewer (NF/GF/DF/V/VE)
Bean And Chickpea Beignet (NF/GF/DF/V/VE)

SUBSTANTIAL
Thick Rice Noodle Salad, Tofu, Soy Dressing (NF/GF/DF/V/VE)

MINIMUM 20 PEOPLE

Additional cold or hot canapés can be added to any package and will incur an additional charge.

Additional substantial canapés, pizzas, platters & stations can be added to any package.

CANAPE ADD ONS

Standard

Cold | \$7.50

Bruschetta & Feta Tartlet (NF/V)
Vietnamese Rice Paper Roll (NF/GF/DF/V/VE)
Caramelised Onion Tartlet, Goats Cheese (NF/V)
Dolmades, Lemon, Mint (NF/GF/DF/V/VE)
Rare Beef, Chimmichuri (NF/GF/DF)
Bbq Pork Crepes, Hoisin (NF/DF)

Hot | \$7.50

Crispy Squid, Souvlaki Seasoning, Lemon, Aioli (NF/DF)
Beef Brisket Croquette, Spiced Tomato Chutney (NF)
Pumpkin Ricotta Arancini, Aioli (NF/V)
Vegetable Curry Puff, Mint Yoghurt (NF/V)
Grilled Mini Corn, Aleppo Butter (NF/GF/V)
Chicken Skewer with Tzatziki (NF/GF)

Substantial | \$12.50

Roast Pumpkin & Halloumi Salad, Pistachio, Pistou (GF/V)
Battered Dory, Fries, Tartare (NF/DF)
Cheeseburger Slider, Ketchup, American Mustard (NF)
Grilled Chicken Skewer, Paprika, Cinnamon Spiced Rice (NF/GF/DF)

Premium

Premium Cold | \$8.50

Crab skordalia, dill, lemon (NF/GF/DF)
Peking Duck Pancake, Spiced Plum Sauce (NF/DF)
Caprese Skewer, Bocconcini, Basil, Heirloom Tomato (NF/GF/V)
Sydney Rock Oysters, Mignonette (NF/GF/DF)
Beef Tartare Crostini, Cornichon, Truffle Mayo (NF/DF)

Premium Hot | \$8.50

Truffled Mushroom Arancini, Aioli (NF/V)
Baked 1/2 Shell Scallop, Aleppo Butter (NF/GF)
Beef Skewers, Garlic Sauce (NF/GF/DF)
Bbq Octopus Skewers, Oregano, Lemon Oil (NF/GF/DF)
Caramelised Onion Croquette, Goats Chevre (NF/V)

Premium Substantial | \$13.50

Lamb Backstrap Souvlaki Skewers, Green Sauce, Pita (NF/DF)
Grilled Octopus Salad, Buttermilk Dressing (NF/GF)
Lobster Spring Roll, House Chilli Jam (NF/DF)
Smoked Duck Salad, Walnut, Pomegranate, Local Leaf (GF/DF)

PIZZAS



MEDITERRANEAN – \$28

Spiced prawns, capsicum, olives, tomato
(NF/VF/GFR/DFR/VER)

LAMB LEG – \$28

Blistered tomatoes, paprika, red onion,
green sauce (red base)
(NF/VR/GFR/DFR/VER)

PORK SHOULDER – \$28

Skordalia, flat leaf, tarragon (white base)
(NF/VR/GFR/DFR/VER)

ROAST CHICKEN – \$28

Green peppers, black olives, rosemary (red base)
(NF/VR/GFR/DFR/VER)

MARGHERITA – \$27

Feta, oregano, mozzarella
(NF/V/GFR/DFR/VER)

GLUTEN FREE BASES – \$5

CHRISTMAS PACKAGES

\$120PP

BEVERAGE

3-hour Classic Beverage Package

Includes:

Carlton Draught, Great Northern Super Crisp, Hahn Super Dry, Carlton Dry, Cascade Premium Light & Great Northern Zero Alcohol

Wines

Zilzie BTW Sparkling, Sauvignon Blanc & Cabernet Merlot

House spirit and mixers

Baxter Vodka, Bundaberg Rum, Jim Beam Bourbon, Ojala Tequila, True Penny Gin, Johnnie Walker Red, Milton White Rum

Soft drink and Juice

FOOD A SELECTION TO SHARE

Vegetarian mezze

Fried calamari

Truffled mushroom arancini

Souvlaki chicken wings

Selection of pizzas

\$150PP

BEVERAGE

4-hour Classic Beverage Package

Includes:

Carlton Draught, Great Northern Super Crisp, Hahn Super Dry, Carlton Dry, Cascade Premium Light & Great Northern Zero Alcohol

Wines

Zilzie BTW Sparkling, Sauvignon Blanc & Cabernet Merlot

House spirit and mixers

Baxter Vodka, Bundaberg Rum, Jim Beam Bourbon, Ojala Tequila, True Penny Gin, Johnnie Walker Red, Milton White Rum

Soft drink and Juice

FOOD A SELECTION TO SHARE

Vegetarian mezze

Fried calamari

Truffled mushroom arancini

Souvlaki chicken wings

Selection of pizzas

Lamb kofta slider, lettuce, tomato, cucumber yoghurt

Battered dory, fries, tartare

Vietnamese rice paper roll

\$170PP

BEVERAGE

4-hour Premium Beverage Package

Includes:

All tap beers, Cascade Premium Light & Great Northern Zero Alcohol

Wines

Zilzie BTW Sparkling, Sauvignon Blanc, Cabernet Merlot, Cavaliere Prosecco, 821 South Sauvignon Blanc, Devils Lair Chardonnay, Tatachilla Rose, Petaluma White Label Pinot Noir, Grant Burge Benchmark Shiraz

House spirit and mixers

Baxter Vodka, Bundaberg Rum, Jim Beam Bourbon, Ojala Tequila, True Penny Gin, Johnnie Walker Red, Milton White Rum

Soft drink and Juice

FOOD A SELECTION TO SHARE

Vegetarian mezze

Fried calamari

Truffled mushroom arancini

Souvlaki chicken wings

Selection of pizzas

Lamb kofta slider, lettuce, tomato, cucumber yoghurt

Battered dory, fries, tartare

Vietnamese rice paper roll

SHARED CHRISTMAS BANQUET

\$90PP

STARTERS

Sydney rock oysters, mignonette, lemon (NF/GF/DF)

Vanella burrata, heirloom tomatoes, capers, chardonnay vinaigrette (NF/GF/V)

Pesto arancini, basil, parmesan (V)

Raw catch of the day, cucumber, radish, citrus vinaigrette (NF/GF/DF)

MAINS CHOOSE 2

Roasted half chicken, cinnamon paprika marinade, lemon (NF/GF/DF)

Whole lamb shoulder, green sauce (NF/GF/DF)

MB4+ sirloin (served medium), red wine jus (add \$10 p/p) (NF/GF)

Santorini linguine, cherry tomato, parsley, capers, garlic, fetta (NF/V/DFR/VER)

SIDES CHOOSE 2

Steak fries, paprika salt (NF/DF/V/VE)

Duck fat potatoes, rosemary salt (NF/GF/DF/VR/VER)

Local leaf salad, house dressing, pickled eschallot (NF/GF/DF/V/VE)

Roasted vegetable medley, garlic, thyme (NF/GF/DF/V/VE)

DESSERT

Assorted cheeses, fruit, crackers, nuts, condiments (NFR/GFR/V)



Bespoke Grazing Table

Enhance your event with a custom-designed grazing table tailored to your unique preferences. Whether you're hosting a corporate gathering, or special celebration, our grazing tables are crafted to impress and satisfy.

\$20 PER PERSON

Minimum order: 100 guests

Custom additions and dietary accommodations available upon request



\$90PP BOTTOMLESS LUNCH/DINNER

Our 2 hour bottomless lunch includes entrée, mains, and dessert; selected cocktails, wines, sparkling & selected beer, and the option to stay after and enjoy your afternoon with us!

AVAILABLE ANY DAY | 11AM – 7PM

18+ Enjoy responsibly. Minimum 2 guests. T&Cs Apply

FOOD

1ST COURSE

Flatbread, Garlic, Oregano, Lemon
(nf, df, v, ve)

Burrata, Smokey Eggplant, Garlic,
Red Onion, Parsley (nf, gf, v)

Taramasalata (nf, df)

2ND COURSE

Free range Chicken, Cinnamon,
Paprika, Lemon (nf, gf, df)

Greek Salad, Feta, Tomato, Olives,
Cucumber (nf, gf, v, dfr)

Warm Potato Salad, Soft Herbs,
Lemon, Shallots (nf, gf, df, v, ve)

3RD COURSE

Loukoumades + Honey Syrup,
Pistachio (v)

ADD ONS

Sydney Rock Oysters, Champagne
Vinegar, Pickled Seaweed Nambucca,
Nsw (ea) (nf, gf, df) – **\$7**

Baked 1/2 Shell Scallop, Aleppo
Butter (ea) (nf, gf) – **\$9**





\$50PP SHARED SET MENU

FOOD

1ST COURSE

Flatbread, Garlic, Oregano, Lemon
(nf, df, v, ve)

Burrata, Smokey Eggplant, Garlic,
Red Onion, Parsley (nf, gf, v)

Taramasalata (nf, df)

2ND COURSE

Free range Chicken, Cinnamon,
Paprika, Lemon (v, nfr)

Prawn Linguine, Sun Dried Tomato,
Basil, Oregano, Lemon, Garlic (nf, df)

Vegetarian option available on request

SIDES

Greek Salad, Feta, Tomato,
Olives, Cucumber
(nf, gf, v, dfr)

Warm Potato Salad, Soft
Herbs, Lemon, Shallots
(nf,df, gf, v, ve)

CAKES

Let us take the hassle out of ordering a cake. Please see some of our options below—more are available upon request!

\$100 EACH



BAKED CHEESECAKE

Traditional, Berry, Chocolate, Oreo, Caramel, Red Berry, Lemon Lime, & more *GFR*



SPONGE CAKES

Red Velvet, Chocolate, Vanilla, Orange Poppy Seed, Strawberry Shortcake, Victorian & more *GFR*



MUD CAKES

Traditional, Caramel, Marbel, White, Vegan Biscoff, GF Mud, & more

SPECIALTY CAKES

Looking for something more custom? We're here to help! Please see some of our cake options below—just ask if you'd like more. We'll put you in touch with the right person to bring your vision to life. Prices vary upon request.





DESSERTS

Not in the mood for cake? We've got you covered with a range of delicious desserts—perfect for any event or gathering. Here are some of some of our popular options, feel free to ask about more!

Enquire for more details.

HELM

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CONTACT

If you would like any further information or
to book that special occasion please contact us

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