



# 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		ACCESSABLE 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

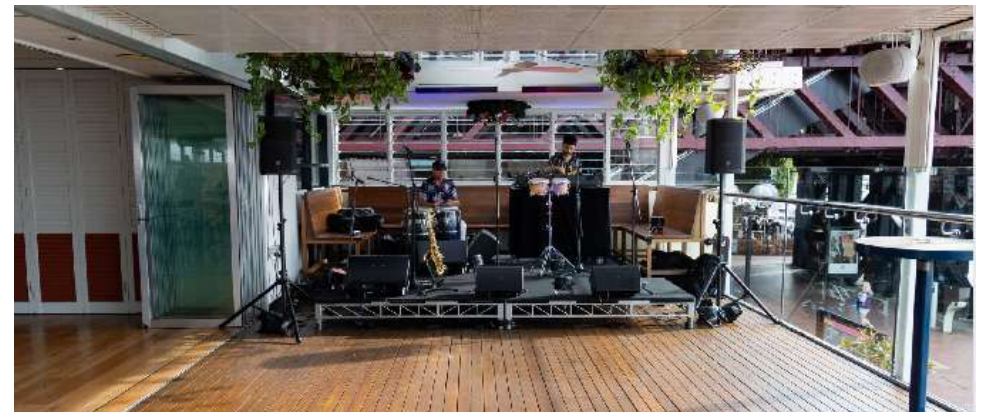
Helm is a spacious and versatile function space on its North End Terrace, providing stunning views of Darling Harbour. This semi-private area is ideal for both large networking, after conference drinks with availability for photobooths, decorations and plenty of seating. The terrace features a weatherproof 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 [accessible](#)
- 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

Tap beers are subject to change

## 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

# 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)  
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/DF/V)  
Grilled Mini Corn, Aleppo Butter (NF/GF/V/DFR/VER)  
Duck Spring Roll, Hoisin (NF/DF)

## Substantial

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

## Premium

**\$65 PER GUEST**  
2 cold & 4 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/DF)  
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/GF/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/GF/GFR)

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

**Vegetarian mezza – \$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)  
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/DF/V)  
Grilled Mini Corn, Aleppo Butter  
(NF/GF/V/DFR/VER)  
Duck Spring Roll, Hoisin (NF/DF)

### Substantial | \$12.50

Roast Pumpkin & Halloumi Salad, Pistachio, Pistou  
(GF/V/DFR/VER)  
Battered Dory, Fries, Tartare (NF)  
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/DFR/VER)  
Sydney Rock Oysters, Mignonette (NF/GF/DF)  
Beef Tartare Crostini, Cornichon, Truffle Mayo  
(NF/DF)

### Premium Hot | \$8.50

Truffled Mushroom Arancini, Aioli (NF/DF)  
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/GF/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/VE/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)

# 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

House 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

House 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

House Sparkling, Sauvignon Blanc, Cabernet Merlot, Cavaliere Prosecco, 821 South Sauvignon Blanc, Devils Lair Chardonnay, Tatchilla 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/DF)

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)



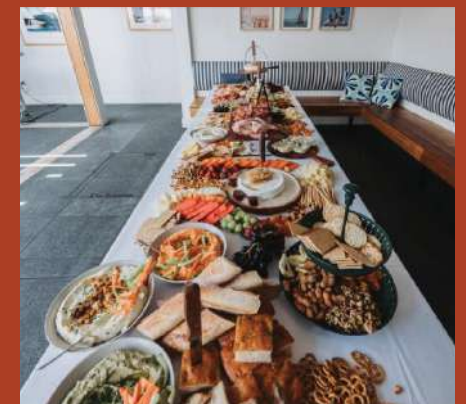
# Bespoke Grazing Table

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 4 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, df, v)

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,df) - \$9





# \$50PP SHARED SET MENU

## FOOD

### 1ST COURSE

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

Burrata, Smokey Eggplant, Garlic, Red Onion, Parsley (nf, gfr, dfr)

Taramasalata (nf,df)

### 2ND COURSE

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

12-Hour Braised Lamb Shoulder, White Beans, Parsley Sauce (nf, df)

*Vegetarian option available on request*

### SIDES

Greek Salad, Feta, Tomato, Olives, Cucumber (nf,df)

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

# 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 our popular options, feel free to ask about more!

Enquire for more details.

# HELM

Cockle Bay

## CONTACT

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

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(02) 8529 5827