



# WATERSEGE

AT CAMPBELL'S STORES

## CONFERENCES 2025





# WATERSEGE

AT CAMPBELL'S STORES

Located between Park Hyatt Sydney and the Overseas Passenger Terminal at The Rocks, our flagship venue is housed in the historic Campbell's Stores. After an extensive restoration, Watersedge is Sydney's most dynamic and collaborative event space.

The multi-level venue captures the essence of the historic neighbourhood with iconic sandstone blocks and exposed timber beams, while modern details ensure ease of access and comfort for your guests.

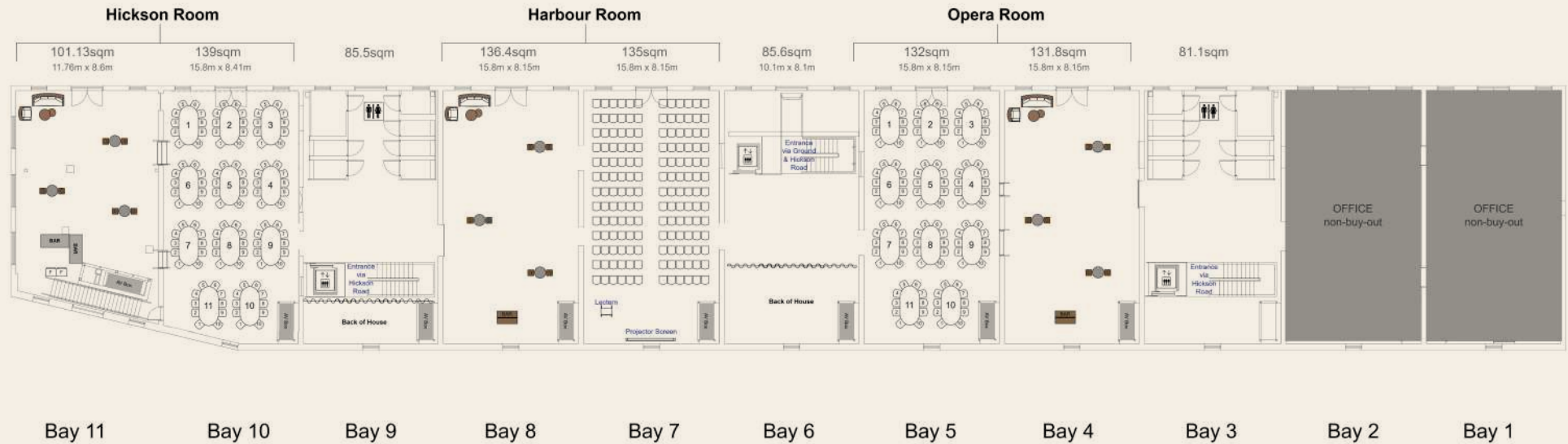
Our hospitality extends from intimate dinners for 30 VIP guests on level 2 to a stylish cocktail event for 5,000 that spans across all three floors of the Campbell's Stores building.

The venue has staged some of Sydney's highest-profile global brand activations and incentive travel experiences. The possibilities are only limited by your imagination.





## 3 DEDICATED EVENT SPACES ON LEVEL 2



Located on Level 2 of Campbell's Stores, Watersedge offers 3 exclusive function rooms, the Hickson Room, the Harbour Room and the Opera Room.

Our light-filled event spaces are beautifully appointed with a unique mix of heritage features and modern infrastructure, as well as the best views of Sydney Harbour.

Each room can cater for up to 120 guests for a theatre style or 72 guests for a cabaret style. There are two adjoining bays in every function room: The Pre-Function Space can be used for registration and catering before they adjourn to the Event Space or Theatre Bay.

Guests can access your reception through one of the building's entrances on Hickson Road.

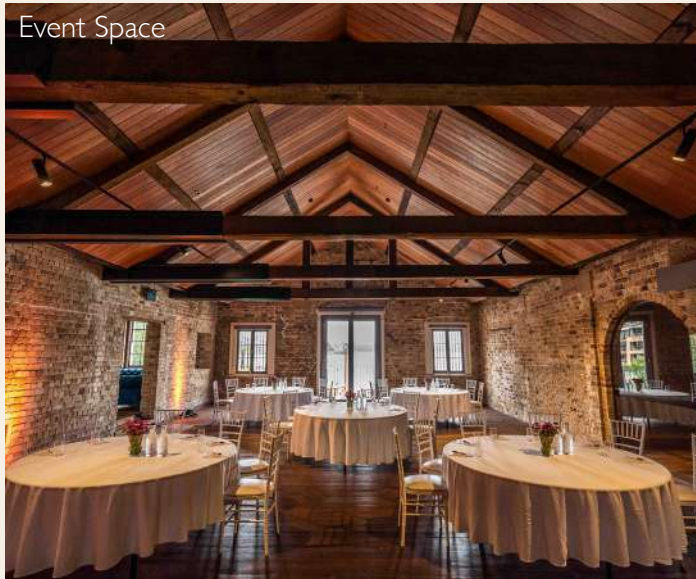
# DYNAMIC SET UP WITH STUNNING HARBOUR VIEWS

## HICKSON ROOM

Pre-Function Space



Event Space



## HARBOUR ROOM

Pre-Function Space



Event Space



## OPERA ROOM

Pre-Function Space



Event Space





# WATERSEDGE CONFERENCE PACKAGE INCLUSIONS

Coffee, tea & juice throughout the day

Morning tea break with your selection of two break items

Working Style Lunch served in your Pre-Function Area\*

**OR**

2-Course Plated Lunch served on The Terrace\*

Afternoon tea break with your selection of two break items

Notepads, pens, mints & iced water per table

Free venue WI-FI

Dedicated floor manager

Dedicated Event Executive to assist in the lead up to the event

\*Conditions apply, please refer to your formal proposal



# SIT-DOWN CONFERENCE SAMPLE MENU

SERVED AT GROUND FLOOR UNDERCOVER TERRACE

Choose 2 options from entrée and main or main and dessert.  
Served on an alternate basis.

## ON ARRIVAL TO SHARE

Assorted Infinity Bakery sourdough dinner rolls and unsalted butter

## ENTRÉES

Smoky eggplant purée, roasted cauliflower florets, toasted pumpkin seeds and pomegranate arils with molasses (vg, gf, H)  
Gem lettuce, Caesar dressing, Grana Padano and smoked chicken  
Vodka, pink peppercorn and dill-cured salmon with buttermilk dressing and dill oil (gf)  
Chilled duck breast, butternut pumpkin purée, puffed wild rice, green shallot oil and red vein sorrel (gf, df, H)  
Slow-cooked beef, tomato and vegetable agnolotti with burnt butter and sage

## MAINS

Chargrilled grain-fed striploin with roasted carrot, mashed potato, crispy shallots and gherkin jus (gf)  
Oregano, lemon and chilli-marinated grilled chicken breast with sweet potato purée, charred broccolini and jus (gf)  
Twice-cooked pork belly with buttered cabbage, balsamic carrot, crispy smashed chats and grain mustard jus (gf)  
Pan-roasted barramundi with roasted cabbage, beetroot and lemon butter purée, gremolata and puffed wild rice  
Roast pumpkin and aged parmesan ravioli with roast tomato and basil sauce (v)  
Agave-glazed sugarloaf cabbage with romesco, gremolata and microgreens (vg, gf, df)

## SIDES

(MINIMUM ORDER: 5 OF EACH)

Seasonal green vegetables	\$18	Duck fat-roasted potatoes	\$16
Roasted Japanese pumpkin with roasted pepita tahini and hung yoghurt	\$18	Fattoush salad	\$18
Iceberg wedge with avocado, radish, shaved parmesan, toasted almond and pumpkin seeds, and smoky eggplant cream	\$20	Greek salad	\$18
Truffle fries and parmesan	\$16	Paris mash with white truffle oil	\$18

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-FREE (H) HALAL





# WORKING LUNCH SAMPLE MENU

SERVED IN YOUR PRE-FUNCTION ROOM

## SALADS – 2 SELECTIONS OF YOUR CHOICE

Greek salad with oregano and lemon dressing (gf, v)

Tossed Caesar salad

Iceberg wedge with avocado, radish, shaved parmesan, toasted almond and pumpkin seeds, smoky eggplant cream dressing (v, gf)

Mixed leaves with tomato and cucumber; house dressing (gf, vg, df)

Chat potato, soft-boiled egg, bacon, seeded mustard mayo, chives and parmesan (gf)

Roasted pumpkin, feta cheese and pinenuts with Italian dressing (v, gf)

Wild rice, quinoa, cranberry, walnut, orange and pomegranate salad (gf, vg)

Chickpea salad with date and tamarind dressing (vg, gf)

Roasted cauliflower, lentil, spinach, pomegranate arils, charred eggplant and tahini dressing (v, nf, gf)

## LUNCH MENU – 3 SELECTIONS OF YOUR CHOICE

### Antipasto Platter

Selection of sopressa, prosciutto, mortadella, grilled vegetables, house-marinated olives and grissini

### Bruschetta - Selection Of Mini Bruschetta

Smoked salmon and avocado (df)

Tomato and buffalo mozzarella (v)

Grilled vegetables and goat's cheese (v)

*Gluten-free option available – \$2.50 per person surcharge*

### Fish (Choose Any 1)

Humpty Doo barramundi with salsa verde and lemon

Honey-glazed baked salmon with almond, cranberry and pomegranate salsa, served with sour cream and dill sauce

*Accompaniment: Warm potato and herb salad*

### Calamari And Prawns

Flash-fried baby calamari with wild rocket and chilli mayo (gf)

Salt and pepper tiger prawns with sweet chilli and coriander dip (gf)

### Bbq Skewers

#### Selection Of Assorted Skewers (Choose Any 2)

Sate chicken skewers with peanut sauce (gf)

Tandoori chicken skewers with minted cucumber yoghurt (gf)

Beef and sweet smoked paprika with chimichurri (gf, df)

Prawn, cumin and preserved lemon marinade with harissa mayo (gf, df)

Eggplant, zucchini and capsicum (vg, gf)

### Carvery (Choose Any 2)

Whole roast grain-fed beef sirloin (gf, df)

Twice-cooked pork belly with buttered cabbage and mustard fruits (gf, df)

Butterflied chicken with toun, chilli flakes and lemon (gf, df)

Slow-cooked lamb shoulder with roasted root vegetables (H, gf, df, nf)

*Accompaniment: Roasted chat potatoes*

### Cheese Platter

Selection of Australian and imported cheeses with muscatels, quince paste and crackers

### Dessert (Choose Any 2)

Chocolate and cherry mud cake

Peach and passionfruit roulade

Pineapple and coconut cake

Citrus and almond cake (gf)

French apple cake

*Served with whipped cream and coulis*

### Pasta (Choose Any 2)

Orecchiette Bolognese

Rigatoni with blistered tomato, fried eggplant, spinach and basil (vg)

Roast pumpkin and aged parmesan ravioli with roast tomato and basil sauce (v)

Slow-cooked beef, tomato and vegetable agnolotti with burnt butter and sage

Pea gnocchi with broad bean and pea pesto (vg)

### Curry And Rice (Choose Any 2)

Slow-braised lamb neck bhuna with tomato and potato (gf, df)

Red curry with chicken and pumpkin (gf, df)

Potato and vegetable korma (gf, df)

Thai green curry with chicken and eggplant (gf, df)

Massaman beef cheek curry with potato and peanuts (gf, df)

*Served with steamed jasmine or brown rice*

### Baked Pasta (Choose Any 2)

Traditional beef lasagne

Spinach and ricotta cannelloni (v, H)

Leek, mushroom and goat's cheese lasagne (v, H)

Layered vegetable lasagne with roasted tomato sauce (v, H)

### Fruit Platter

Selection of seasonal fruit with vanilla yoghurt

*Can be made vegan on request – served with coconut yoghurt*

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# MORNING & AFTERNOON TEA SAMPLE MENU

## CHOOSE ANY 2 ITEMS

### FRUIT

Seasonal fruit platter with vanilla yoghurt (v, ef, gf, H, nf)

Strawberry and rock melon skewers with coconut yoghurt dip (gf, vg, ef, H, nf)

Whole fruit bowl – pears, oranges, apples and banana (gf, vg, ef, H, nf, df)

### SWEET

Buttermilk scones with whipped vanilla Chantilly cream and berry compote (v, H, nf)

Dried fruit and mixed nuts (gf, df, vg, H, ef)

Carrot cake with cream cheese icing and walnut (v, H)

Mini mango and coconut muffins (vg, H)

Flourless rhubarb and almond cake with whipped Chantilly cream (gf, H, v)

Mini cinnamon scroll (v, H)

Overnight oats, chia and almond milk topped with coconut yoghurt, seasonal berries and toasted almond flakes (vg, ef, H)

Pineapple upside-down cake with whipped cream (v, nf, H)

Ricotta, pear and rhubarb cake (v, nf, H)

Peanut butter brownie (v, H)

Vanilla cannoli (v, nf, H)

Portuguese tarts (v, H)

Lamington layered with jam and cream (v, H)

Lemon drizzle cake (vg, H, gf)

### SAVOURY

Breakfast slider – milk bun, egg, bacon, potato rösti, cheese and chilli jam (morning tea only)

Aged cheddar and tomato croissants (v)

Moroccan lamb, pinenut and olive lady finger with hung yoghurt and pomegranate molasses dip (H)

Chicken, spinach and tarragon filo (H)

Chicken parma pie with barbecue sauce (H)

Pumpkin and feta arancini with black garlic mayo (gf, v)

Caramelised onion and goat's cheese puff (v, H)

Porcini and gorgonzola tart (v, H)

Pumpkin, spinach and chickpea pastry kisses with vegan chipotle mayonnaise (vg, H)

Warm pumpkin, kale and chia muffin with whipped feta cheese (v, H, gf)

Spinach and feta pastizzi with minted cucumber yoghurt (v, H)

Thai-style vegetable curry puff with sweet chilli sauce (v, H)

Lamb slider with hummus and grilled capsicum (afternoon tea only)

Braised meatball, tomato ragu and provolone sub (afternoon tea only)

Halloumi and pesto slider on a charcoal bun (afternoon tea only)

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This is a sample menu. All menu items are subject to change.





A PART OF THE VENUES COLLECTION



# WATERSEGE

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