



WATERSEGE

AT CAMPBELL'S STORES

BANQUETS 2025



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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.

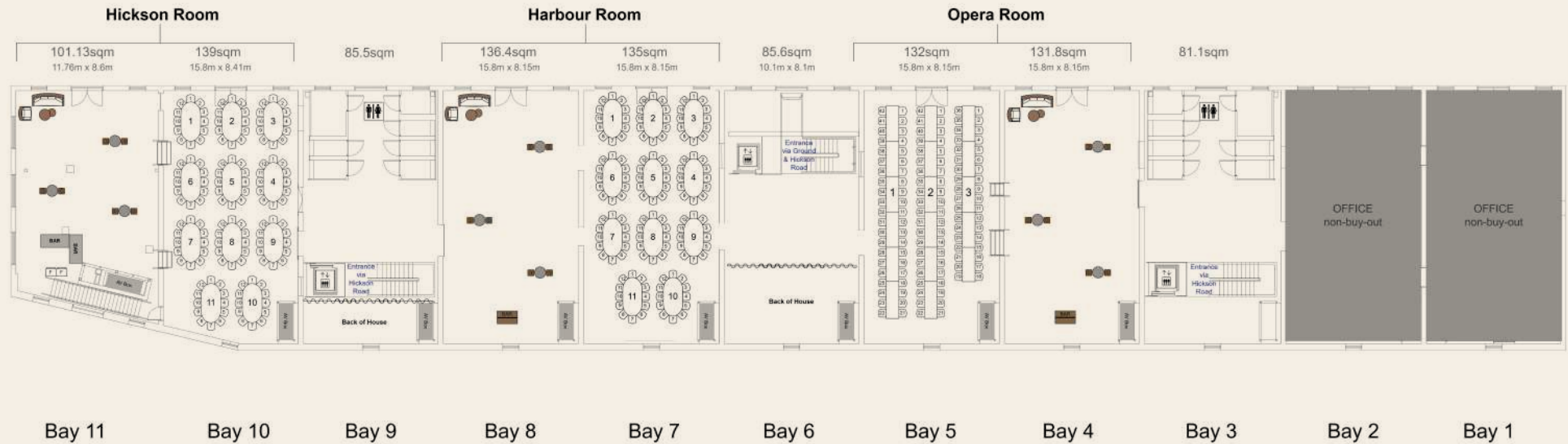
The multi-level venue captures the essence of the historic neighbourhood with iconic sandstone blocks and exposed timber beams, while modern details ensure ease of access and comfort for your guests.

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 on long tables or up to 132 guests on oval tables.

There are two adjoining bays in every function room: The Pre-Function Space can be used for arrival drinks and canapés before guests adjourn to the Event Space for a delectable meal prepared by our chefs.

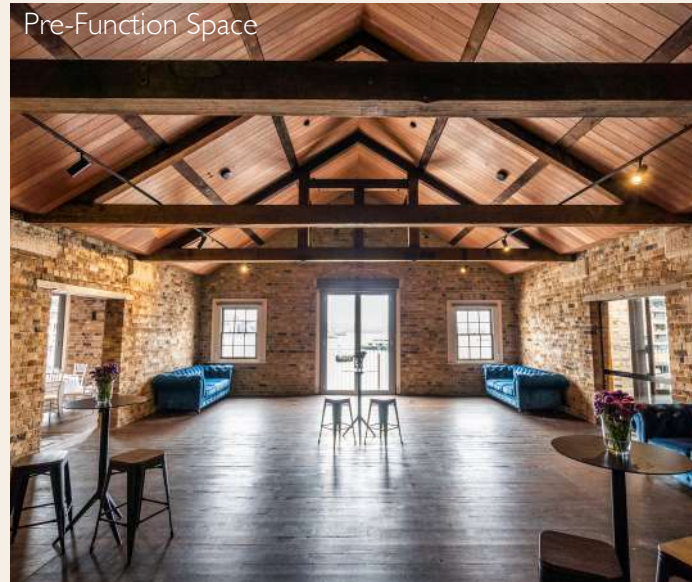
Guests can access your reception through one of the building's entrances on Hickson Road.

DYNAMIC SET UP WITH STUNNING HARBOUR VIEWS

HICKSON ROOM



HARBOUR ROOM



OPERA ROOM



WATERSEDGE BANQUET PACKAGE INCLUSIONS

Alternate serve banquet menu, your selection of 2 dishes from each course

Premium pour beverage package (see page 7) OR beverages on consumption

With your selection of one white, one red and one sparkling wine, one full strength and light beer, soft drinks & juices

Venue crockery, cutlery, glassware

Round or long tables with white or black linen

Venue candle centrepieces

Complimentary table menus

Background Music

Professional wait staff & function supervisor

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



SAMPLE BANQUET MENU

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)
Beer and soy-glazed confit pork belly, apple and celeriac remoulade (df, gf)
Chilled roasted Aylesbury duck breast, parsnip cream, roasted and pickled beets and thyme jus vinaigrette (df, gf, H)
La Stella stracciatella, broad beans, peas, mint and lemon zest salad with extra virgin olive oil and toasted focaccia (v)
Scallop ceviche, aji amarillo, Leche de Tigre, sudachi and shiso (df, gf, H)
Ricotta, spinach and mascarpone tortellini with pine nuts, burnt butter, sage and parmesan (H, v)

MAINS

Chargrilled grain-fed tenderloin, miso onions, roasted carrot, gratin potato, crispy shallots and gherkin jus (gf)
Roasted chicken breast, Cacio e Pepe polenta, charred zucchini and marsala jus (gf, H)
Lamb rump, crushed chat potatoes, herbs, wilted cos and spinach, balsamic and oregano jus (gf, df)
Pan-roasted Humpty Doo barramundi, olive, capsicum, fregola and gremolata (df, H)
Harissa-seared salmon fillet, carrot purée, pearl couscous and rainbow chard (df, H)
Agave-glazed sugarloaf cabbage, romesco, gremolata and microgreens (vg, gf, df)

SIDES

Seasonal green vegetables	\$18
Iceberg wedge, avocado, radish, shaved parmesan, toasted almond and pumpkin seed and smoky eggplant cream	\$20
Truffle fries and parmesan	\$15
Duck fat roasted potatoes	\$16
Fattoush salad	\$18

DESSERTS

Hazelnut panna cotta, chocolate sauce and hazelnut praline (gf)
Chocolate and mandarin mousse stone, chocolate crumb and salted espresso cream (vg, gf)
Coconut and mango slice with Malibu anglaise and macerated berries
Chocolate tart, orange gel, citrus crème fraîche and candied orange
Banoffee tart, candied pecans, dulce de leche and Chantilly cream
Matcha tiramisu with whipped cream and blueberry compote

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-FREE (EF) EGG FREE (NF) NUT FREE (H) HALAL

This is a sample menu. 2 items to be selected from each course for an alternate serve meal service. All menu items are subject to seasonal change.





PREMIUM POUR

included in your food & beverage package

Soft Drinks, Juices, Still & Sparkling Mineral Water and Your choice of 1x White, 1x Red & 1x Full Strength Beer option from the menu below:

SPARKLING WINE

Ate Sparkling Brut, South Eastern Australia

WHITE WINE (choice of one)

Ate Sauvignon Blanc, South Eastern Australia

Ate Pinot Grigio, South Eastern Australia

First Creek Harvest Chardonnay, Australia

RED WINE (choice of one)

First Creek Harvest Cabernet Sauvignon, Australia

First Creek Harvest Shiraz, Australia

FULL STRENGTH BEER (choice of one)

Furphy, Heineken, Peroni, Corona, Kirin Ichiban, Menabrea Lager,

Kosciusko Pale Ale, Little Creatures Pale Ale, White Rabbit Dark Ale,

James Boag's Premium Lager, James Squire 150 Lashes Pale Ale,

James Squire Zero (0% alcohol)

LIGHT BEER

James Boag's Premium Light

NON-ALCOHOLIC BEVERAGES

Soft drinks & Juices

Pre-select one white and one red wine, one full strength beer and one light beer to be served during your banquet. All beverage selections are subject to change.

A PART OF THE VENUES COLLECTION



WATERSEGE

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