



WATERSEGE

AT CAMPBELL'S STORES

ITALIAN BAR

ACQUA DI SAPORI

COCKTAILS 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.

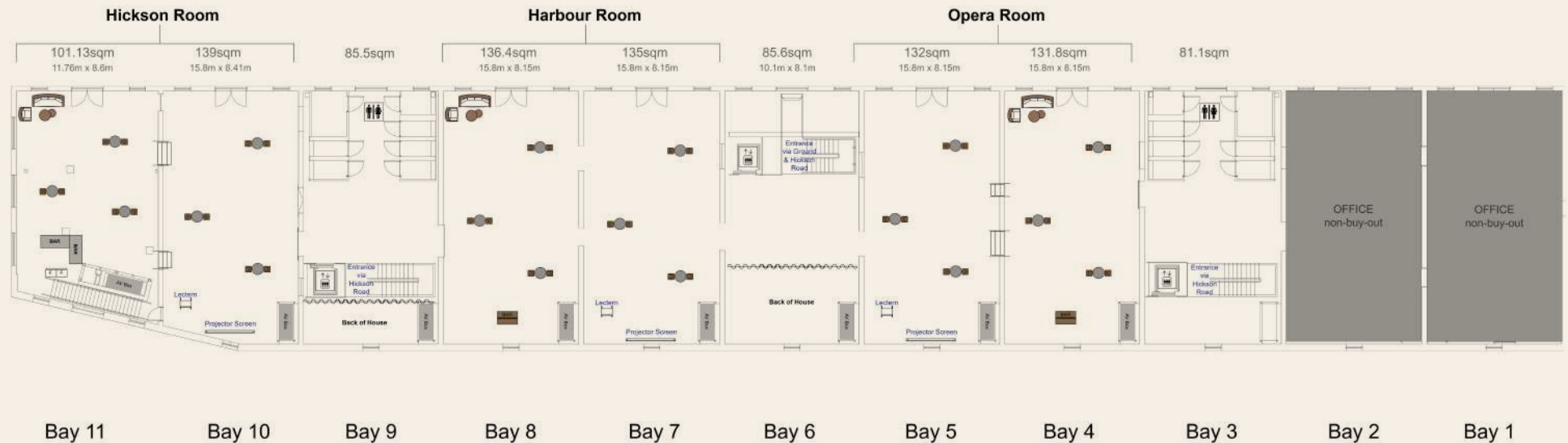
The multi-level venue captures the essence of the historic neighbourhood with iconic sandstone blocks and exposed timber beams, while modern details ensure ease of access and comfort for your guests.

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 300 for Opera & Harbour and 230 for Hickson for a cocktail-style event. There are two adjoining bays in every function room. Both rooms are set with cocktail style furniture and a dedicated dance floor area if required.

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

For large events of up to 1000pax Cocktail style, we can offer exclusive use of Level 2

DYNAMIC SET UP WITH STUNNING HARBOUR VIEWS

HICKSON ROOM



HARBOUR ROOM



OPERA ROOM



WATERSEdge COCKTAIL PACKAGE INCLUSIONS

Cocktail Canapé Menu (Selection of hot, cold and substantial canapés)

Premium pour beverage package (see page 8) 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 glassware & Cocktail furniture with white or black linen

Venue candle centrepieces

Background Music

Professional wait staff & function supervisor

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



SAMPLE COCKTAIL MENU (30-199 PAX)

COLD CANAPÉS

VEGETARIAN

Sourdough crostini, mushroom duxelles and cashew cream cheese (vg, ef, df, H)

Roast beetroot, black garlic, cashew nut cream and walnut (vg, ef, df, H)

Compressed and charred watermelon, almond feta and micro-coriander (vg, gf, H)

Grilled vegetables, hummus, and shaved parmesan tart (v, ef, nf, H)

Cauliflower, cashews, sour cream, and chilli (vg, ef, gf, df, H)

Pumpkin, kale and chia muffin with whipped feta (v, H, gf)

Mushroom mousse and caramelised onion crostini (v, H, ef)

Beetroot hummus, semi-dried cherry tomato, pickled shimeji and cucumber (vg, ef, df, H)

Whipped tofu and lemon tart, micro coriander (vg, df, nf, H)

SEAFOOD

Smoked salmon, cream cheese and dill blinis (gf, nf, H)

Sydney rock oysters, mignonette vinegar and lemon (gf, ef, df, nf, H)

Sydney rock oysters with ponzu dressing and wasabi flying fish roe (gf, ef, df, nf, H)

Scampi tartare, pickled fennel, micro coriander, and spiced avocado (df, H, nf, ef)

Scallop ceviche, avocado mousse, chilli and puffed rice (gf, df, H, nf, ef)

Pickled crab, cucumber and mango tartlet (df, H, nf)

Salmon tartare, avocado mousse, cucumber gel, wasabi mayo and nori dust (gf, df, H, nf, ef)

Assorted sushi and nigiri with pickled ginger and wasabi (gf, df, nf)

MEAT

Roasted duck breast, cucumber, chilli and hoisin (df, ef, H, nf)

Tandoori lamb, potato and minted yoghurt (gf, ef, nf, H)

Potato, rare roast beef, semi-dried tomato and pesto (gf, ef, H)

Smoked chicken Waldorf tartlet (H)

Chicken tikka, cucumber and minted yoghurt (H, nf, ef)

Pukara lamb tartare with mint crostini (H, nf)

Duck rillette crostini and balsamic onion (H, nf)

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

HOT CANAPÉS

VEGETARIAN

Spinach and ricotta pastizzi with minted yoghurt (v, H, nf)

Crisp vegetable spring roll with sweet chilli and coriander dip (vg, df, H, nf, ef)

Triple cheese, potato croquette and black garlic aioli (v, gf, H)

Mac & Cheese bites and tomato ketchup (H, nf)

Pumpkin, spinach and chickpea pastry kisses with vegan chipotle mayo (vg, ef, df, H, nf)

Traditional falafel with green goddess dressing (vg, gf, df, H)

Pumpkin and ricotta arancini (gf, v, H)

Potato, corn and Manchego croquette with egg-free aioli (ef, v, H)

Spinach and onion Pakora with coconut and cucumber raita (gf, vg, df, ef, H)

Potato, rosemary, olive and garlic pizza (v, H, ef)

Porcini and gorgonzola tart with candied walnut (H)

Crumpet, Guinness and mature cheddar rarebit (v)

Gougères with pineapple chilli jam (v, H)

SEAFOOD

Tempura prawn cutlet and sauce gribiche (H)

Barramundi and parsley goujons, caper mayonnaise (H, nf)

Sautéed tiger prawn, avocado mousse and cucumber (gf, df, ef, H)

Crispy marinated squid tentacles with Harissa mayonnaise (H)

Thai fish cake with sweet chilli coriander dipping sauce (H)

Humpty Doo barramundi fish pie and gribiche (H)

Coconut prawn with lime aioli (H)

Grilled oyster, shallot, prosciutto and balsamic (H, df, gf, nf, ef)

MEAT

Cheeseburger spring rolls with honey mustard (H)

Karaage chicken and wasabi mayonnaise (H, gf, df, nf)

Spiced lamb kofta skewers and minted yoghurt (H)

Chicken and chive wonton with crispy chilli oil (ef, df, H)

Beef and ginger dumplings with ginger soy dipping sauce (gf, ef, df)

Lamb Cornish pasty with HP sauce (H)

Chicken laksa curry puff and sweet chilli and coriander dip (H)

Chicken, spinach and tarragon filo (H)

Beef rendang croquette and sambal oelek mayonnaise (H)

Braised lamb and olive empanada with creamy feta dip (H)

Chicken and tarragon pithivier (H)

Peri peri chicken puff pastry kisses with spiced lemon mayo (H)

Beef sambousek with tahini yoghurt dip (H)

SUBSTANTIAL CANAPÉS

VEGETARIAN

Pan fried potato gnocchi, sautéed mushrooms, roasted sweet potato, rosemary and truffle oil (v)
(can be vegan or gluten free on request)

Pea and preserved lemon risotto with mascarpone herb cream (v, gf, nf, ef)

Potato and chickpea slider with tamarind and mango chutney (H, v)

Pumpkin and lentil sausage roll with smoky barbecue sauce (H, v)

Barbecue jackfruit slider, vegan mayo (gf, vg)

Malay coconut vegetable curry puff with sweet chilli (H, v)

SEAFOOD

Crumbed fish, chips, tartare and lemon (H, nf)

Barramundi slider with mango and citrus chutney (H)

Salt and pepper fried prawn and aioli in noodle box (H)

Tiger prawn, penne pasta and creamy tomato sauce (H, ef, nf)

MEAT

Braised lamb kofta meatballs with dates, almond couscous, and minted yoghurt (H)

Steamed bao, barbecue pulled pork and chilli mayo

Lamb slider with hummus and grilled capsicum (H)

Butter chicken pie with minted yoghurt (H)

Wagyu patty, caramelised onion, cheese, garlic mayo in a milk slider bun (H)

Braised meatball, tomato ragu and provolone sub (H)

Lemon, oregano and garlic marinated lamb skewers with tzatziki (gf, H, nf)

SAMPLE COCKTAIL MENU (200 PAX & OVER)

COLD CANAPÉS

VEGETARIAN

Sourdough crostini, mushroom duxelles and cashew cream cheese (vg, ef, df, H)
Roast beetroot, black garlic, cashew nut cream and walnut (vg, ef, df, H)
Sundried tomato, zucchini and sweet potato skewer (vg, gf, H)
Grilled vegetables, hummus and shaved parmesan tart (v, ef, nf, H)
Whipped tofu and lemon tart, micro coriander (vg, df, nf, H)

SEAFOOD

Smoked salmon, cream cheese and dill blinis (gf, nf, H)
Sydney rock oysters, mignonette vinegar and lemon (gf, ef, df, nf, H)
Scallop ceviche, avocado mousse, chilli and puffed rice (gf, df, H, nf, ef)
Salmon tartare, avocado mousse, cucumber gel, wasabi mayo and nori dust (gf, df, H, nf, ef)
Assorted sushi and nigiri with pickled ginger and wasabi (gf, df, nf)

MEAT

Soy chilli chicken and cucumber crepe (H)
Tandoori lamb, potato and minted yoghurt (gf, ef, nf, H)
Potato, rare roast beef, semi dried tomato and pesto (gf, ef, H)
Smoked chicken Waldorf tartlet (H)
Chicken tikka, cucumber and minted yoghurt (H, nf, ef)

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

HOT CANAPÉS

VEGETARIAN

Spinach and ricotta pastizzi with minted yoghurt (v, H, nf)
Crisp vegetable spring roll with sweet chilli and coriander dip (vg, df, H, nf, ef)
Triple cheese, potato croquette and black garlic aioli (v, gf, H)
Mac & Cheese bites and tomato ketchup (H, nf)
Pumpkin, spinach and chickpea pastry kisses with vg chipotle mayo (vg, ef, df, H, nf)
Traditional falafel with green goddess dressing (vg, gf, df, H)
Spinach and onion pakora with coconut and cucumber raita (gf, vg, df, ef, H)
Potato, rosemary, olive, and garlic pizza (v, H, ef)

SEAFOOD

Tempura prawn cutlet and sauce gribiche (H)
Barramundi and parsley goujons, caper mayonnaise (H, nf)
Sautéed tiger prawn, avocado mousse and cucumber (gf, df, ef, H)
Crispy marinated squid tentacles with Harissa mayonnaise (H)
Thai fish cake with sweet chilli coriander dipping sauce (H)
Humpty Doo Barramundi fish pie and gribiche (H)
Coconut prawn with lime aioli (H)
Grilled oyster, shallot, prosciutto and balsamic (H, df, gf, nf, ef)

MEAT

Cheeseburger spring rolls with honey mustard (H)
Karaage chicken and wasabi mayonnaise (H, gf, df, nf)
Lamb Cornish pasty with HP sauce (H)
Chicken laksa curry puff and sweet chilli and coriander dip (H)
Chicken, spinach and tarragon filo (H)
Beef rendang croquette & sambal oelek mayonnaise (H)
Braised lamb and olive empanada with creamy feta dip (H)
Peri peri chicken puff pastry kisses with spiced lemon mayo (H)
Beef sambousek with tahini yoghurt dip (H)

SUBSTANTIAL CANAPÉS

VEGETARIAN

Pan fried potato gnocchi, sautéed mushrooms, roasted sweet potato, rosemary and truffle oil (v)
(can be vg or gluten free on request)
Potato and chickpea slider with tamarind and mango chutney (H, v)
Barbecue jackfruit slider; vegan mayo (gf, vg)
Malay coconut vegetable curry puff with sweet chilli (H, v)

SEAFOOD

Crumbed fish, chips, tartare and lemon (H, nf)
Barramundi slider with mango and citrus chutney (H)
Tiger prawn, penne pasta and creamy tomato sauce (H, ef, nf)

MEAT

Braised lamb kofta meatballs with date, almond couscous and minted yoghurt (H)
Wagyu patty, caramelised onion, cheese, garlic mayo in a milk slider bun (H)
Braised meatball, tomato ragu and provolone sub (H)
Lemon, oregano and garlic marinated lamb skewers with tzatziki (gf, H, nf)



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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