



WATERSEGE

AT CAMPBELL'S STORES

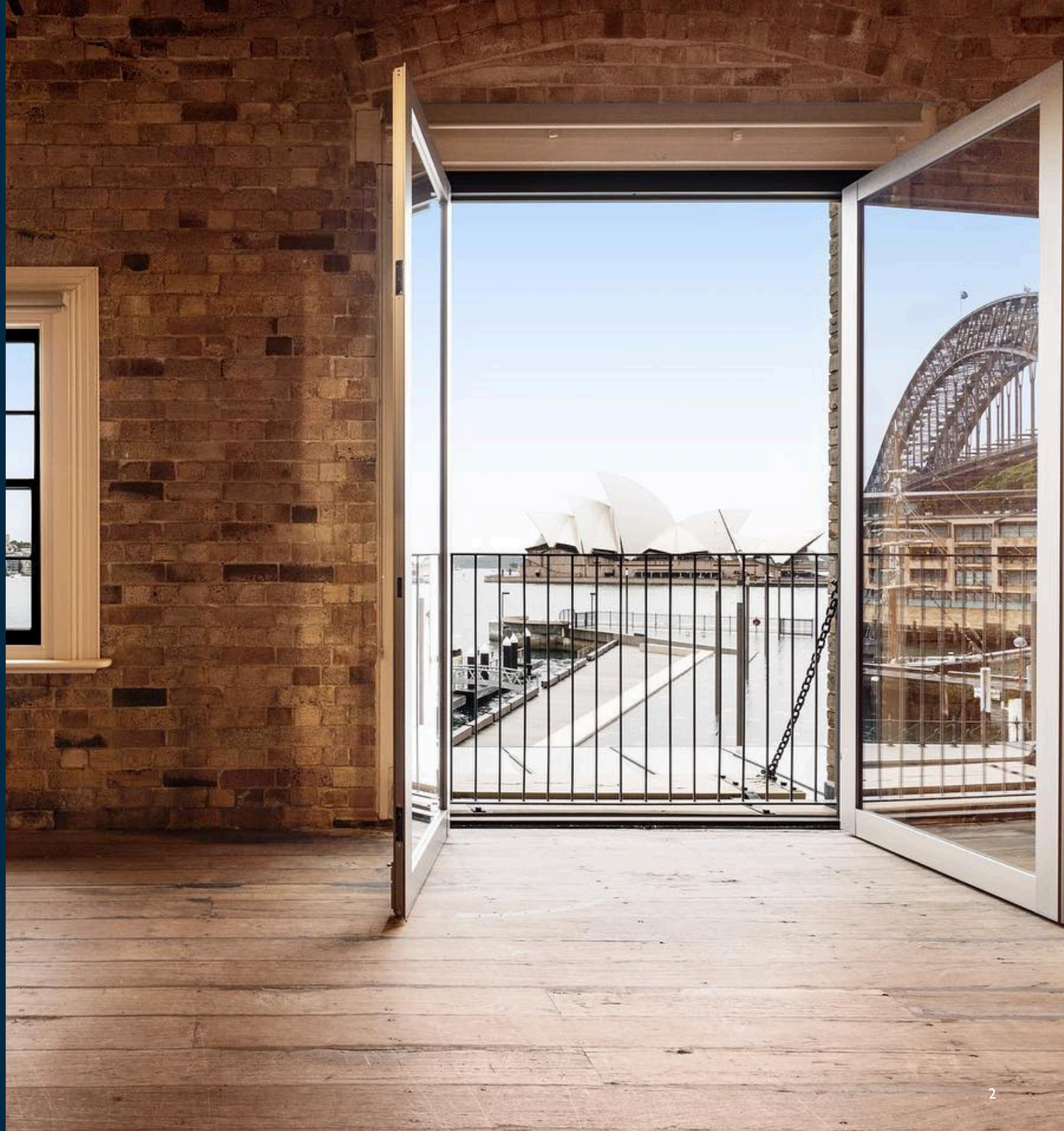
BANQUET PACKAGE
2025



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 3,000 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.



BANQUET PACKAGE INCLUSIONS

Alternate serve Banquet Menu with your selection of 2 dishes from each course

Premium Pour Beverage Package **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

Oval or long tables with white or black linen

Venue candle centerpieces

Complimentary table menus

Background Music

Professional wait staff & function supervisor

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

OPTIONAL EXTRAS | POA

Food upgrades - Canapes on Arrival, Platters to the Tables

Beverage upgrades - Upgrade wine & beer selection, Welcome Cocktail or Mocktail, Gin or Whiskey Bar

Venue Audio Visual Package - Projector, Screen, Lectern with Gooseneck Microphone and Soundsystem (excludes AV technician)



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 fraiche 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

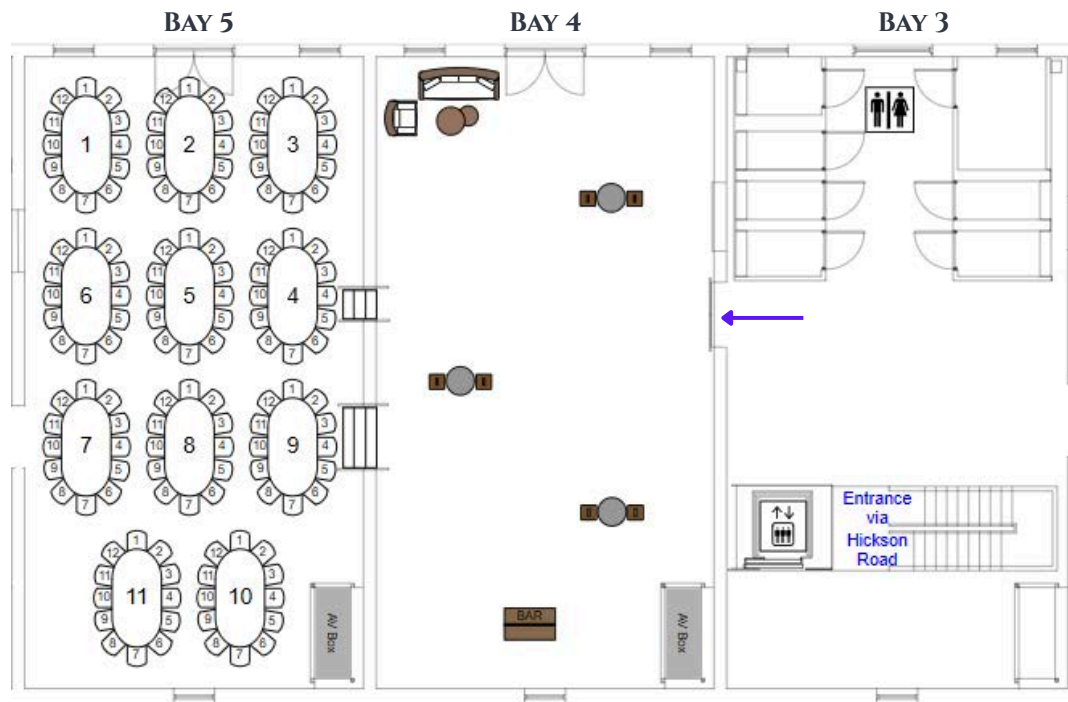
James Boag's Premium Light

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.

OPERA ROOM



Closest to the Opera House, this elegant space features two adjoining bays with split-level flooring that subtly defines each zone, making it ideal for corporate meetings, seated dinners, or stylish cocktail receptions. Filled with natural daylight throughout the day, the room transitions into a breathtaking setting at night, with the illuminated Opera House and Harbour Bridge providing an unforgettable backdrop.

Capacity:

Cocktail - Bay 4 **or** Bay 5 | 150 | Combined 300
 Banquet Long Tables - Bay 5 **or** Bay 8 | 120 | Combined 240
 Banquet Oval Tables - Bay 5 **or** 8 | 132 | Combined 164
 Cabaret Oval Tables - Bay 5 **or** 8 | 90 | Combined 180
 Theatre - Bay 4 **or** 5 | 150 | Combined 300

Key Features & Amenities:

Split-level flooring that subtly defines each zone
 Heritage architecture with sandstone and timber details
 Waterfront ambiance with spectacular harbour views
 Built-in AV - Wi-Fi, projector, data projector, speakers, lectern with gooseneck microphone



Bay 5 Cocktail

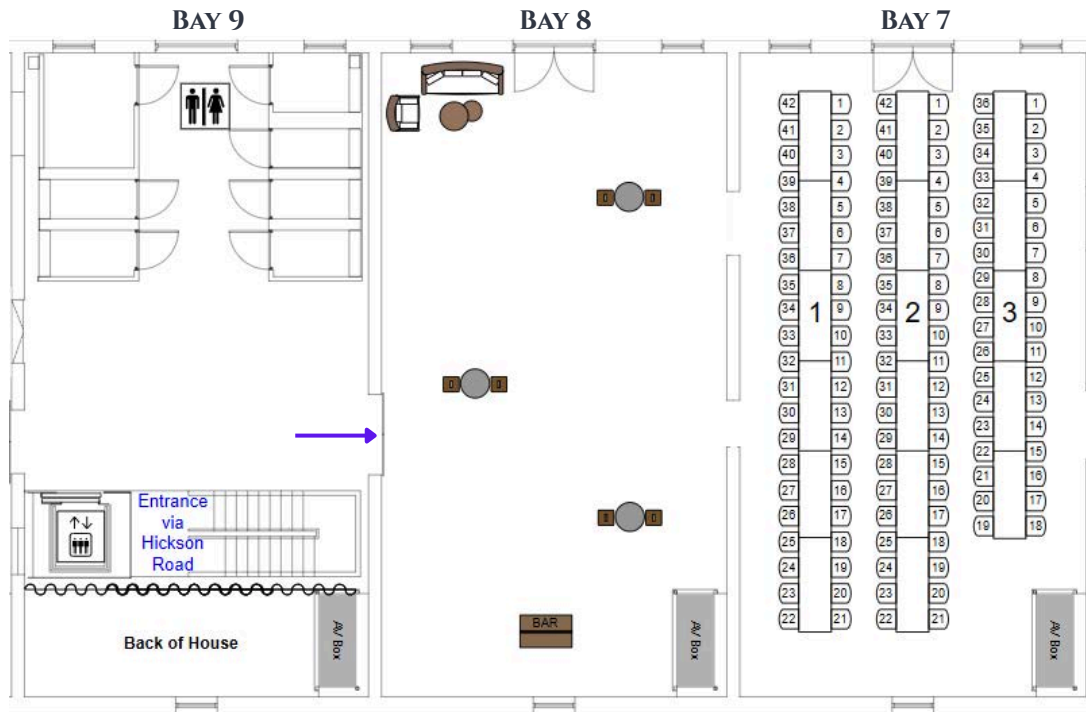


Bay 5 Dining Room



Bay 4 Conference

HARBOUR ROOM



Located between the Opera House and Harbour Bridge, this elegant space features two adjoining bays on one level, offering a seamless, open-plan layout. The flexible layout makes it ideal for corporate meetings, seated dinners or elegant cocktail receptions. Filled with natural daylight throughout the day, the room transitions into a breathtaking setting at night, with the illuminated Opera House and Harbour Bridge providing an unforgettable backdrop.

Capacity:

Cocktail - Bay 7 **or** Bay 8 150 | Combined 300

Banquet Long Tables - Bay 7 **or** Bay 8 120 | Combined 240

Banquet Oval Tables - Bay 7 **or** 8 132 | Combined 164

Cabaret Oval Tables - Bay 7 **or** 8 90 | Combined 180

Theatre - Bay 7 **or** 8 150 | Combined 300

Key Features & Amenities:

Single-level layout for a seamless flow

Heritage architecture with sandstone and timber details

Waterfront ambiance with spectacular harbour views

Built-in AV - Wi-Fi, projector, data projector, speakers, lectern with gooseneck microphone



Bay 7 Pre-Function Room

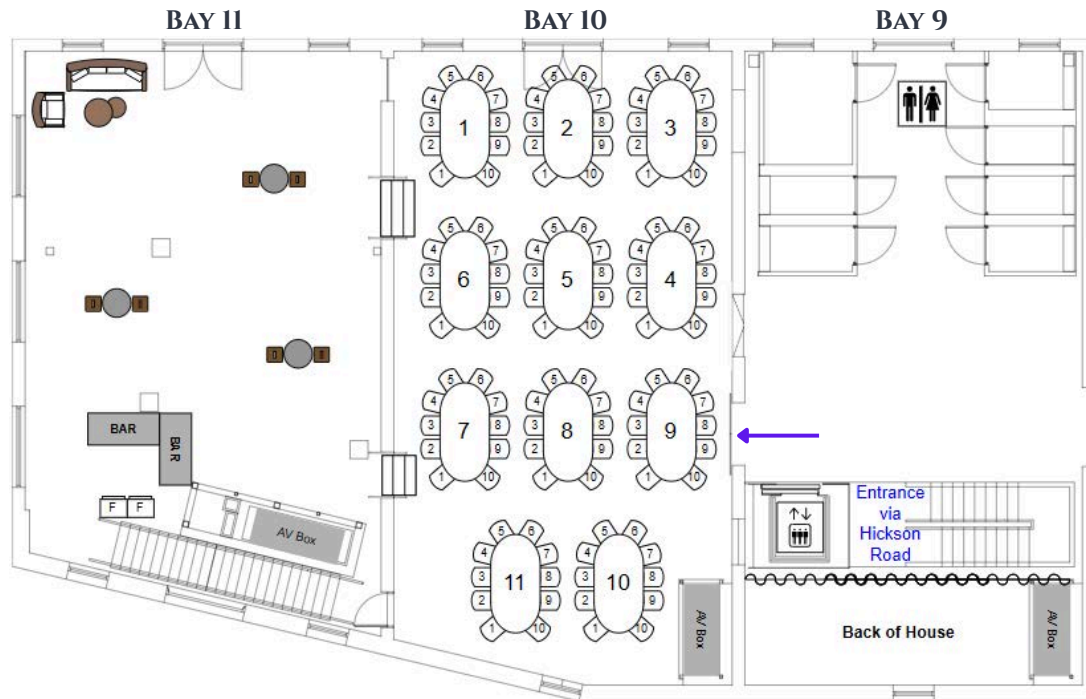


Bay 8 Dining Room



Bay 8 Wine Tasting

HICKSON ROOM



An intimate space featuring two adjoining bays with a seamless, open-plan layout. The configuration naturally allows one bay to be used as the main event area and the other as a chill-out lounge, making it perfectly suited to private dinners, or sophisticated cocktail receptions. Filled with natural daylight throughout the day, the room transitions into a breathtaking setting at night, with the illuminated Opera House and Harbour Bridge providing an unforgettable backdrop.

Capacity:

Cocktail - Bay 10 150 **and** Bay 11 80 | Combined 230

Banquet Long Tables - Bay 10 120

Banquet Oval Tables - Bay 10 132

Cabaret Oval Tables - Bay 10 90

Theatre - Bay 10 150

Key Features & Amenities:

Bonus “chill-out lounge” for with a Sopeakeasy feel

Heritage architecture with sandstone and timber details

Waterfront ambiance with spectacular harbour views

Built-in AV - Wi-Fi, projector, data projector, speakers, lectern with gooseneck microphone



Bay 11 Chill-Out Lounge

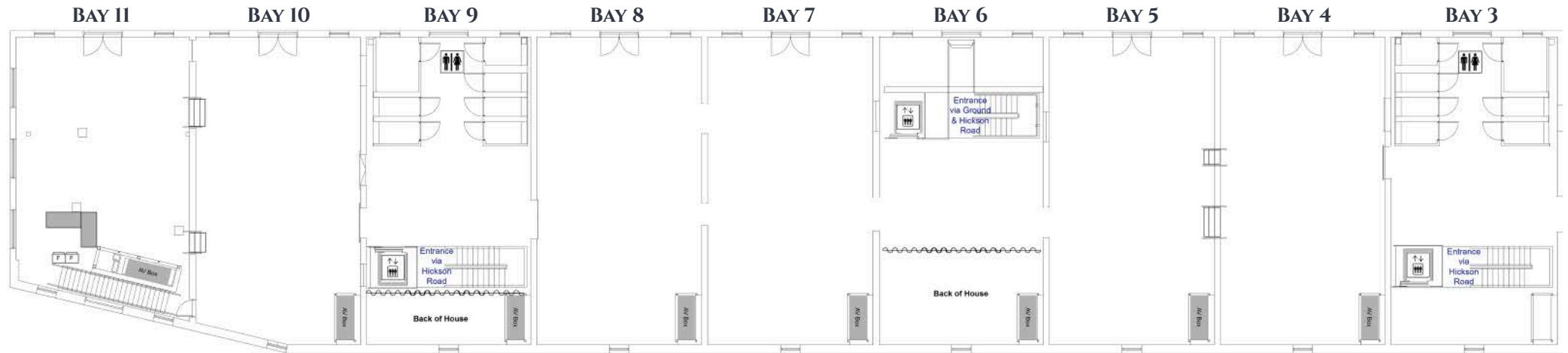


Bay 10 Dining Room



Bay 10 Bespoke Display Room

LEVEL 2 EXCLUSIVE USE



Level 2 offers exclusive use of an expansive, fully interconnected space designed for large-scale events. With a capacity of up to 1,100 guests in a cocktail-style setting, it provides a seamless flow across multiple bays, ideal for end-of-year functions, product launches, and bespoke production events.

Key Features & Amenities:

- Large capacity across multiple bays
- Heritage architecture with sandstone and timber details
- Waterfront ambiance with spectacular harbour views
- Built-in AV - Wi-Fi, projector, data projector, speakers, lectern with gooseneck microphone

Capacity:

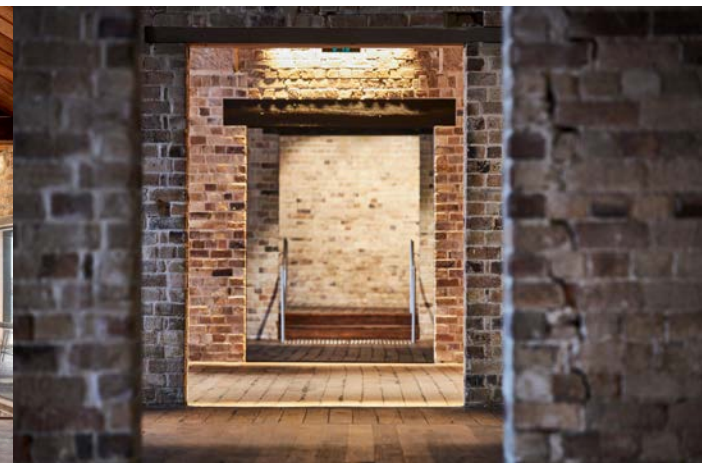
- Cocktail - Combined 1100
- Banquet Long Tables - Combined 600
- Banquet Oval Tables - Combined 660
- Cabaret Oval Tables - Combined 450
- Theatre - Combined 750



Views from all rooms



Bay 6 Harbour entrance



Seamless flow across multiple bays

A PART OF THE VENUES COLLECTION



WATERSEGE

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