



WATERSEGE

AT CAMPBELL'S STORES



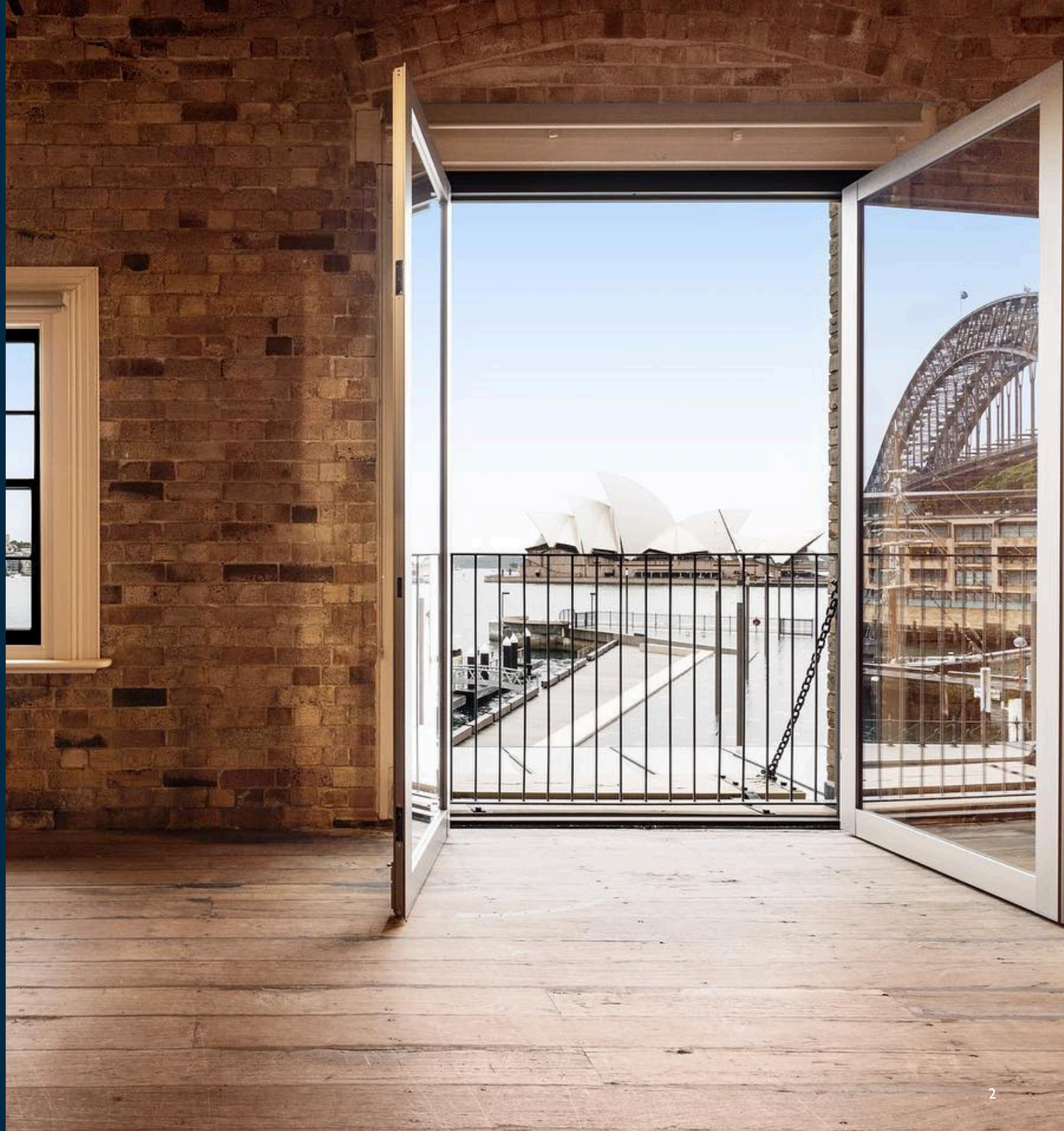
CONFERENCE PACKAGE
2025



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.



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 upgrade to a 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

Wi-Fi

Professional wait staff & function supervisor

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

OPTIONAL EXTRAS | POA

Food upgrades - Additional Break Items

Beverage upgrades - Post Conference Networking Package

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



MORNING & AFTERNOON TEA SAMPLE MENU

CHOOSE ANY 2 ITEMS PER BREAK

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)

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

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



WORKING LUNCH SAMPLE MENU

SERVED IN YOUR PRE-FUNCTION AREA

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

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)

Selection Of Assorted BBQ 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 toum, chilli flakes and lemon (gf, df)
Slow-cooked lamb shoulder with roasted root vegetables (H, gf, df, nf)
Accompaniment: Roasted chat potatoes

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)

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

Cheese Platter

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

Fruit Platter

Selection of seasonal fruit with vanilla yoghurt
Can be made vegan on request – served with coconut yoghurt

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SIT-DOWN PLATED LUNCH SAMPLE MENU

SERVED AT GROUND FLOOR UNDERCOVER TERRACE

LUNCH MENU

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

ENTREE

La Stella burrata, roast butternut pumpkin, oranges and apple balsamic emulsion, toasted sourdough (v, hf)

Gem lettuce, avocado, radish, shaved parmesan, toasted almond and pumpkin seed and smokey eggplant cream (hf)

Chilled tiger prawns, egg crème sauce and lemon (df, gf, hf)

Charcuterie – mortadella, prosciutto, salumi, pickles and grissini (df)

MAIN

Pan roasted Humpty Doo barramundi, caramelised fennel slaw and spinach velouté (gf, hf)

Chargrilled swordfish with fregola, diamond clam, tomato and olive stew (df, hf)

Harissa glazed Pukara Estate lamb back strap, spiced caponata, asparagus, peas and sumac yoghurt (gf, hf, contains nuts)

Pumpkin, tofu and spinach stack, tomato capsicum and nutritional yeast sauce, roasted seed granola (vg, gf, hf)

DESSERT

Chocolate and mandarin mousse stone, chocolate crumb, salted espresso cream (vg, gf, hf)

Vanilla panna cotta, seasonal fruit, almond crumble and tuille (hf)

Le Conquerant Camembert by Will Studd served with maple syrup and pink peppercorn lavosh (hf)

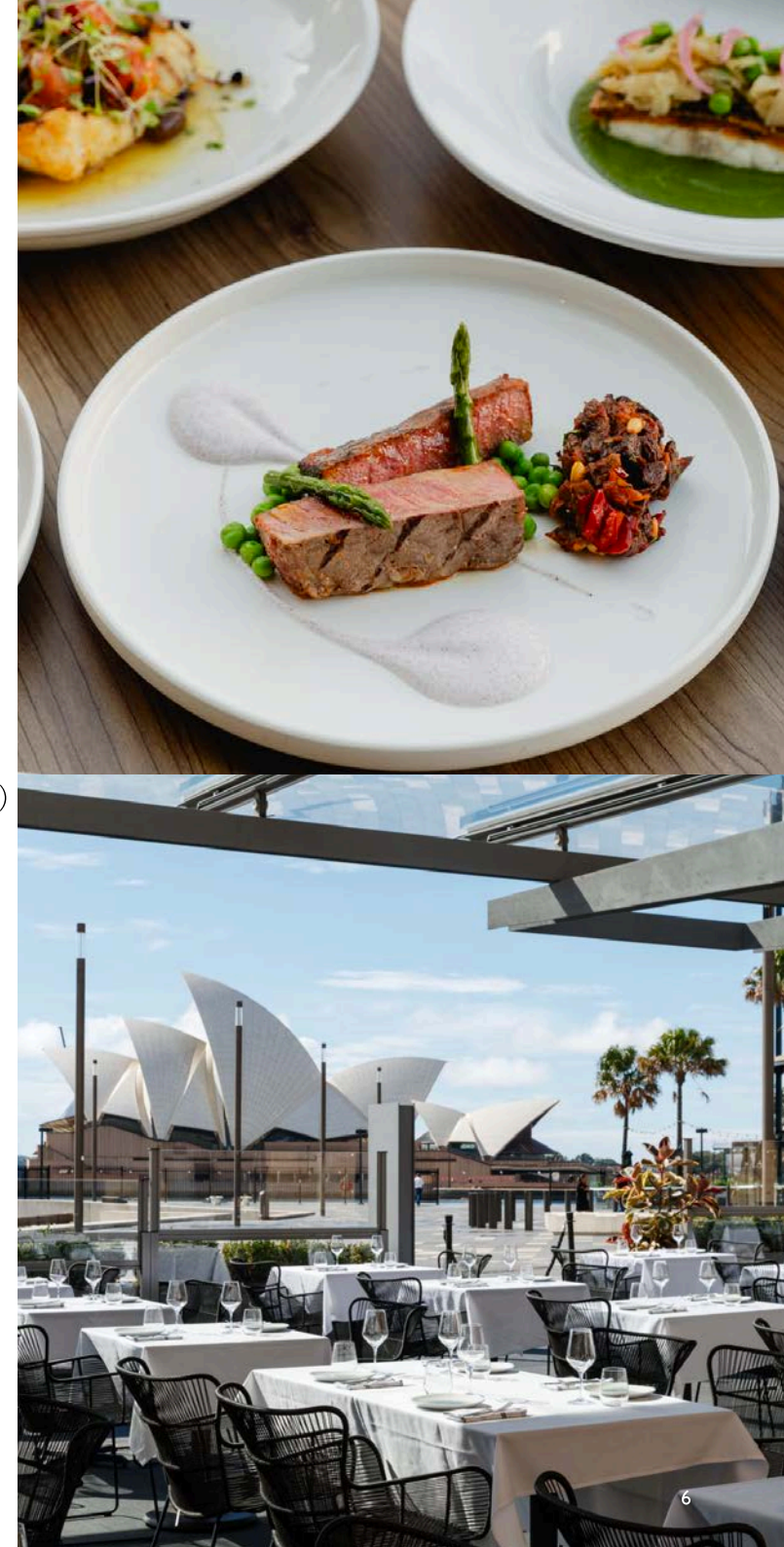
BEVERAGES

Still & Sparkling Water

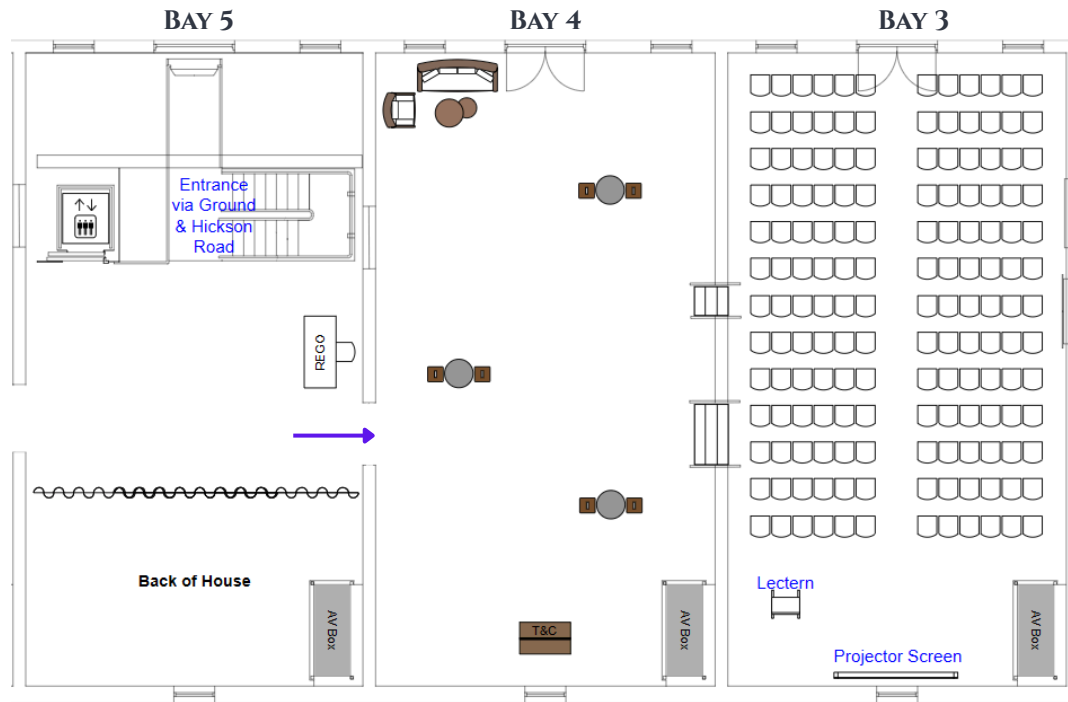
Alcohol & Other Beverages available | POA

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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

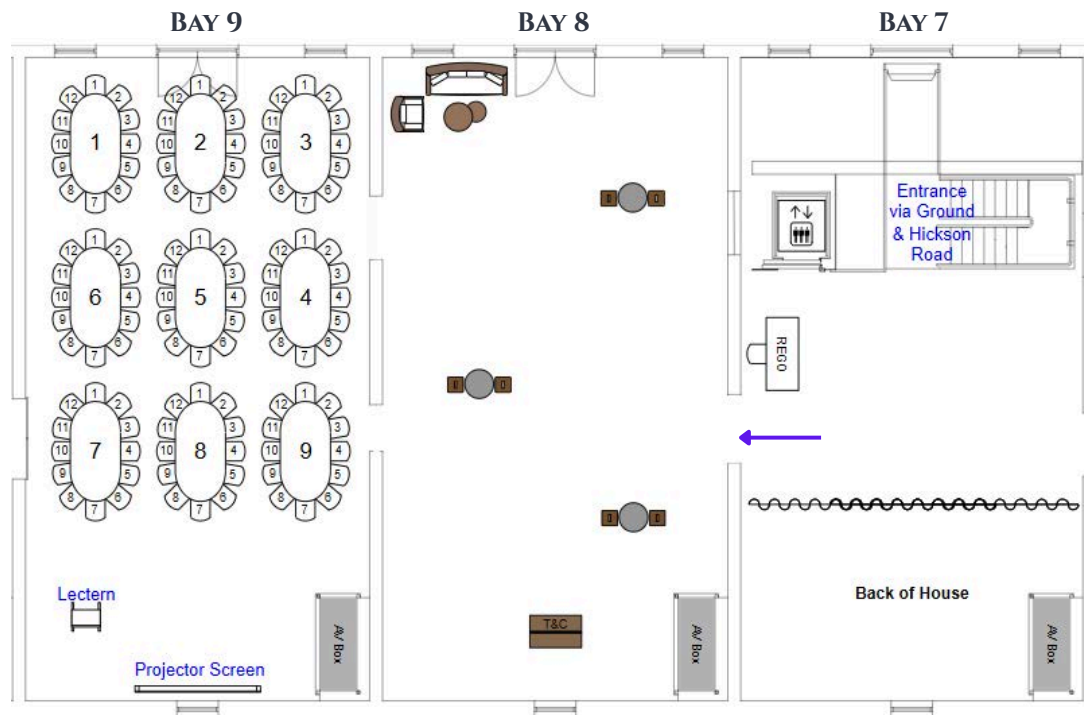


Bay 5 Dining Room



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

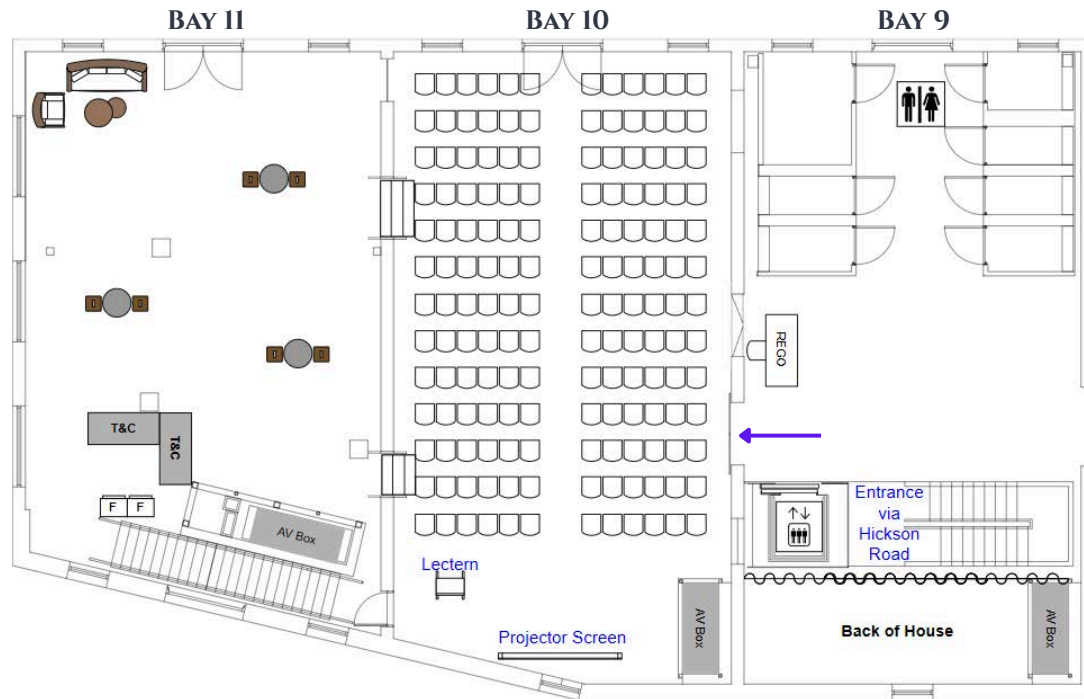


Bay 8 Dining Room



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

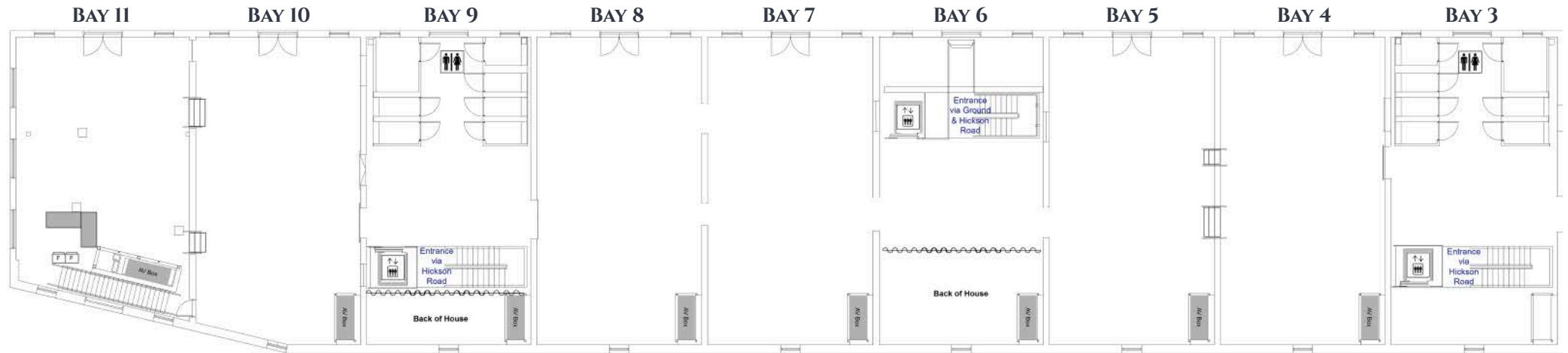


Bay 10 Dining Room



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:

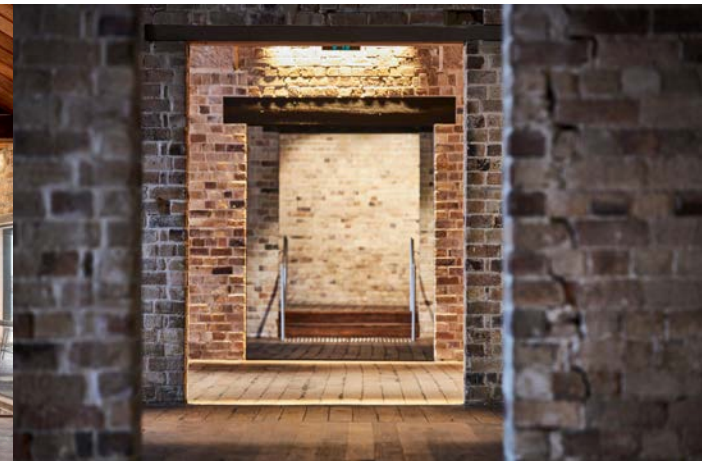
- Cocktail - Combined 1100
- Banquet Long Tables - Combined 600
- Banquet Oval Tables - Combined 660
- Cabaret Oval Tables - Combined 450
- Theatre - Combined 750



Views from all rooms



Bay 6 Harbour entrance



Seamless flow across multiple bays

A PART OF THE VENUES COLLECTION



WATERSEGE

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