



WATERSEGE

AT CAMPBELL'S STORES

ITALIAN BAR

AMERICAN BAR

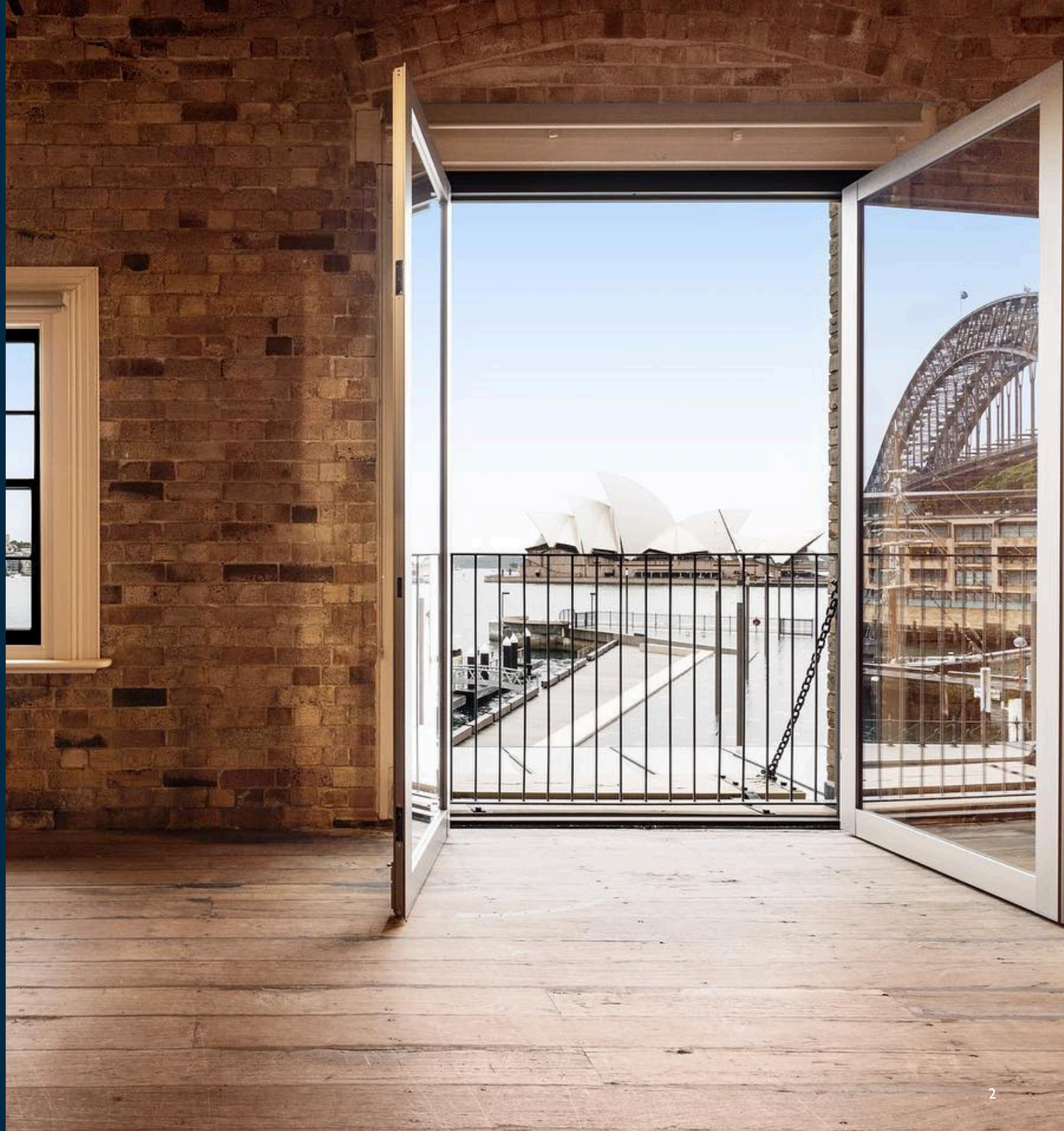
COCKTAIL PACKAGE
2025



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.



COCKTAIL PACKAGE INCLUSIONS

Cocktail Canapé selection of hot, cold and substantial canapés

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 glassware

Cocktail furniture - cocktail tables, stools and lounges with white or black linen

Background Music

Professional wait staff & function supervisor

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

OPTIONAL EXTRAS | POA

Food upgrades - Food stations, Roaming Dessert canapes

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 COCKTAIL MENU (30-199 PAX)

COLD CANAPÉS

VEGETARIAN

Sourdoughcrostini, 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, barbeque 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

Soychilli 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)

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

Crumbedfish, 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)

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



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

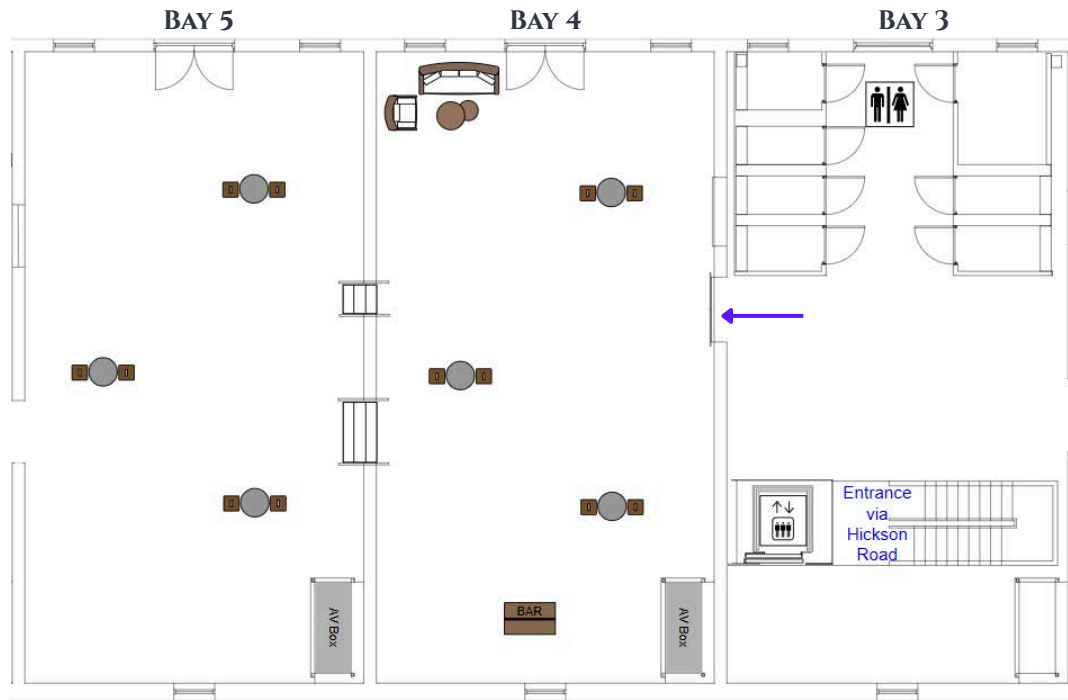
James Boag's Premium Light

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

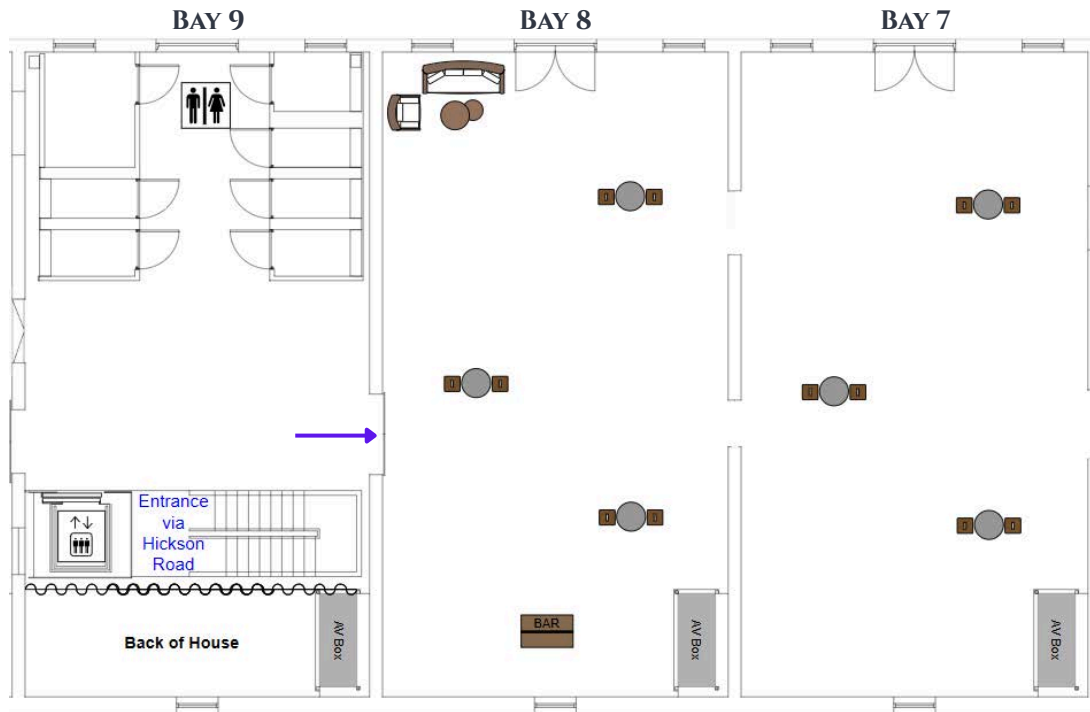


Bay 5 Dining Room



Bay 4 Conference

HARBOUR ROOM



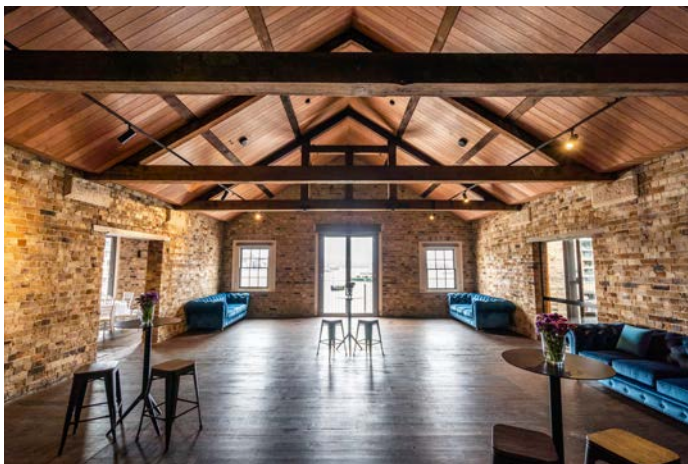
Located between the Opera House and Harbour Bridge, this elegant space features two adjoining bays on one level, offering a seamless, open-plan layout. The flexible layout makes it ideal for corporate meetings, seated dinners or elegant cocktail receptions. Filled with natural daylight throughout the 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

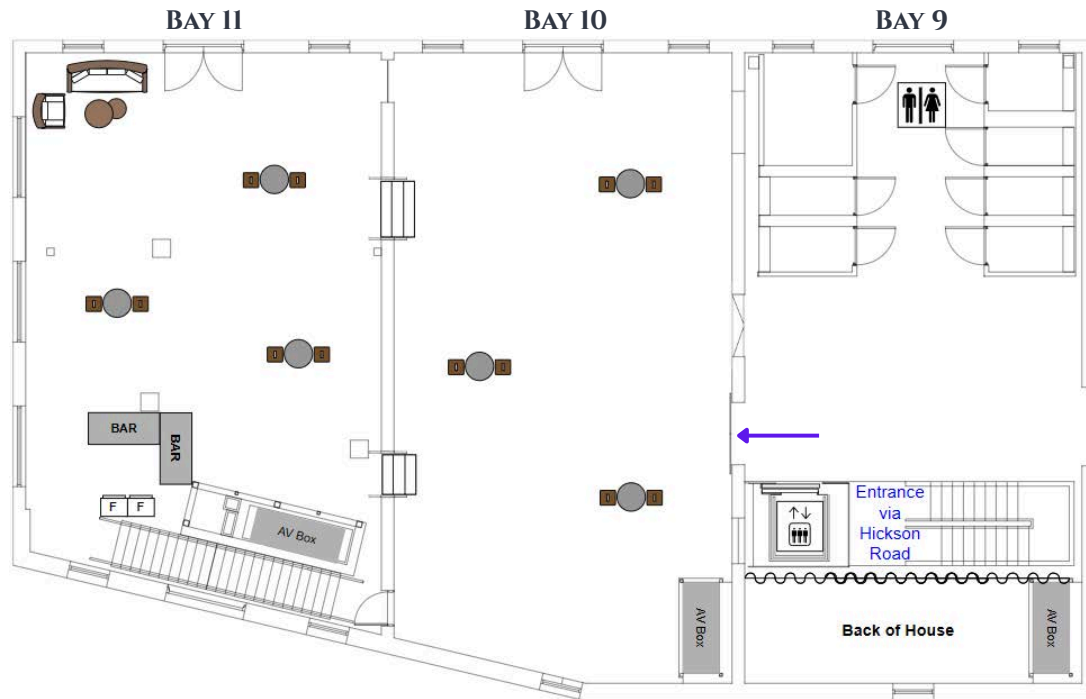


Bay 8 Dining Room



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

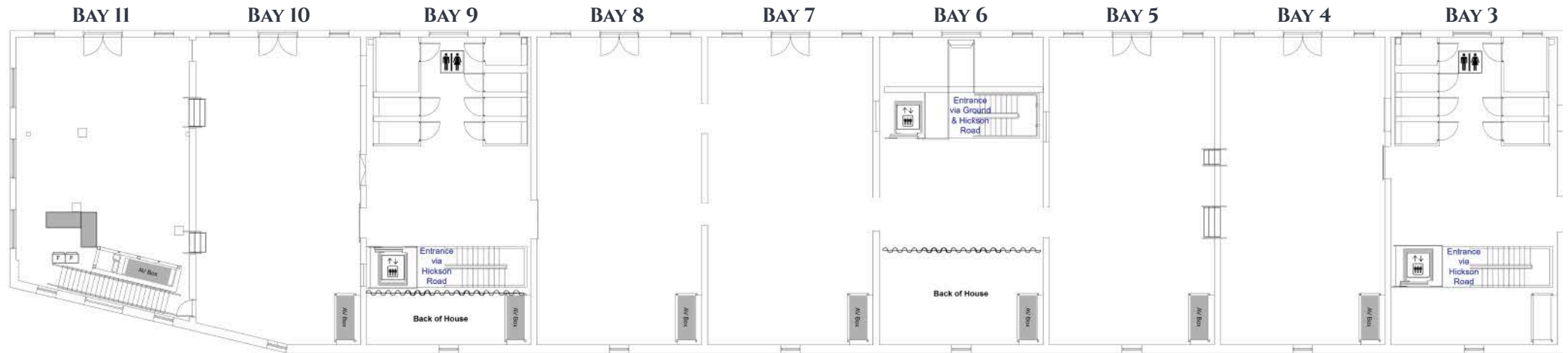


Bay 10 Dining Room



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:

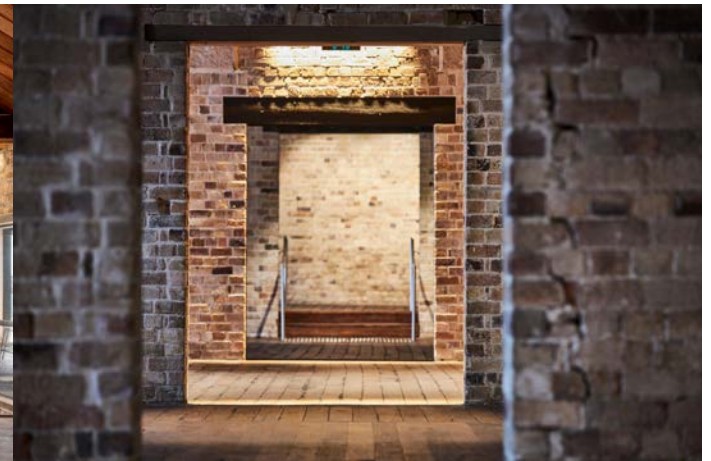
- Cocktail - Combined 1100
- Banquet Long Tables - Combined 600
- Banquet Oval Tables - Combined 660
- Cabaret Oval Tables - Combined 450
- Theatre - Combined 750



Views from all rooms



Bay 6 Harbour entrance



Seamless flow across multiple bays

A PART OF THE VENUES COLLECTION



WATERSEGE

AT CAMPBELL'S STORES

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