



WATERSEdge

AT CAMPBELL'S STORES

WEDDING PACKAGE



OUR SPACES

Watersedge at Campbell's Stores provides the perfect backdrop for a memorable wedding. No matter what season or theme, our beautiful heritage spaces can be transformed into your dream wedding. Let your imagination run wild.

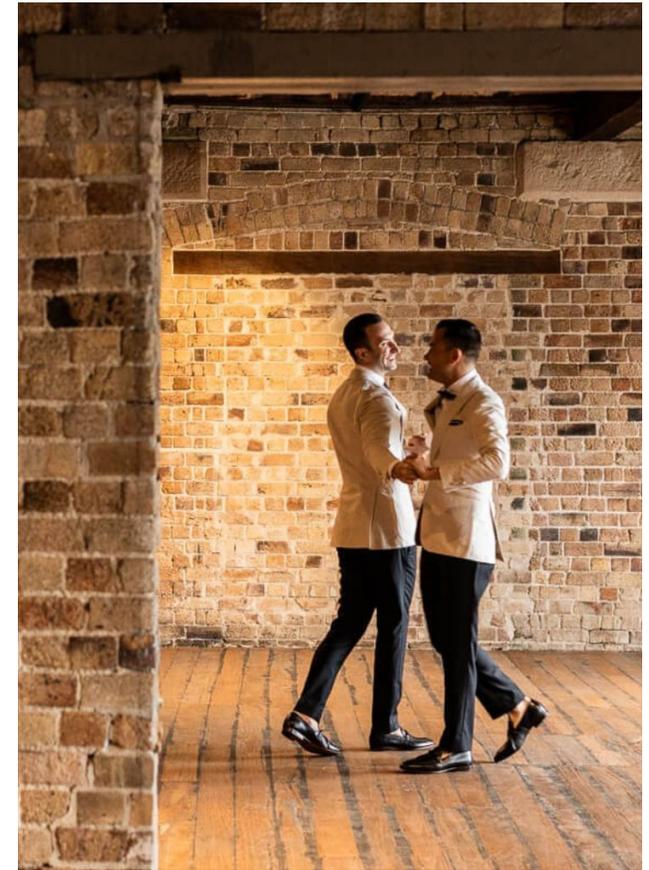
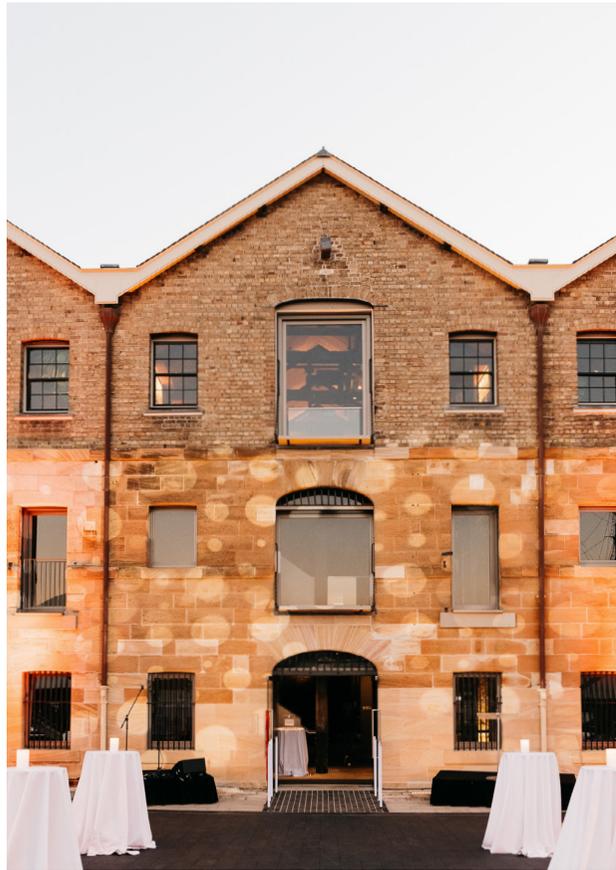
Celebrate your day with friends, family, and uninterrupted views of Sydney Harbour, surrounded by Sydney's most famous icons, the Sydney Opera House and the Sydney Harbour Bridge.

Each private room can accommodate up to 120 seated guests with banquet style seating plus an adjoining room for arrival canapes, pre-dinner drinks and reception entertainment.

There are over 8 neighbouring hotels within walking distance, and parking available locally at **Wilson Parking Overseas Passenger Terminal** or **Wilson Parking Clock Tower**.

Fancy a more premium entrance to your Wedding? Take advantage of our waterside location and arrive by private boat or water taxi.

Please contact our team with your event enquiry events@watersedge.com.au



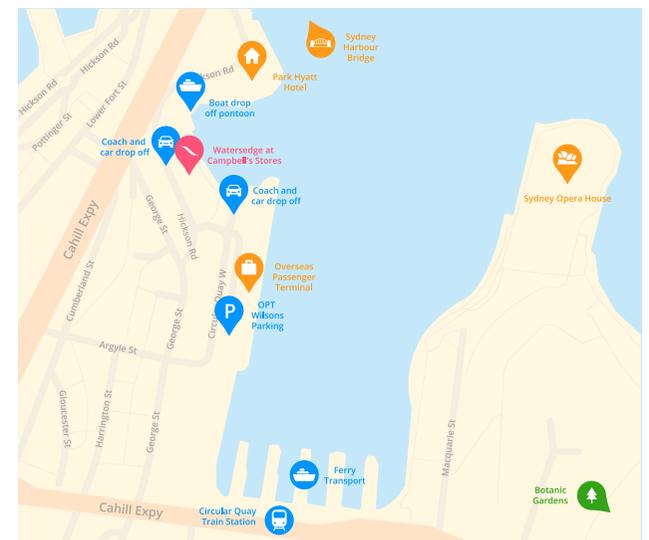
CAPACITY CHART

Banquet

Ground Level	20 - 50 guests (Private Dining Room)
Level 1 or Level 2	60 - 120 guests per room

Cocktail

Single Room	150 guests per room
Double Room	200 - 300 guests



VENUE INCLUSIONS

Venue hire 5 ½ hours

Chef's selection of canapes for 30 minutes upon guest arrival

Wedding Menu – 3 Course alternate serve

Complimentary cutting & serving of your wedding cake on platters

5 hour beverage package including unlimited beer, red & white wine, sparkling wine, soft drinks & juice, tea & coffee

Option to provide a 750ml bottle of spirits per 30 guests to be served from behind the bar with no corkage or service fees

White tiffany chairs

Cake table, gift table & wishing well

Venue candle centrepieces

Venue tables, crockery, cutlery, glassware & white linen

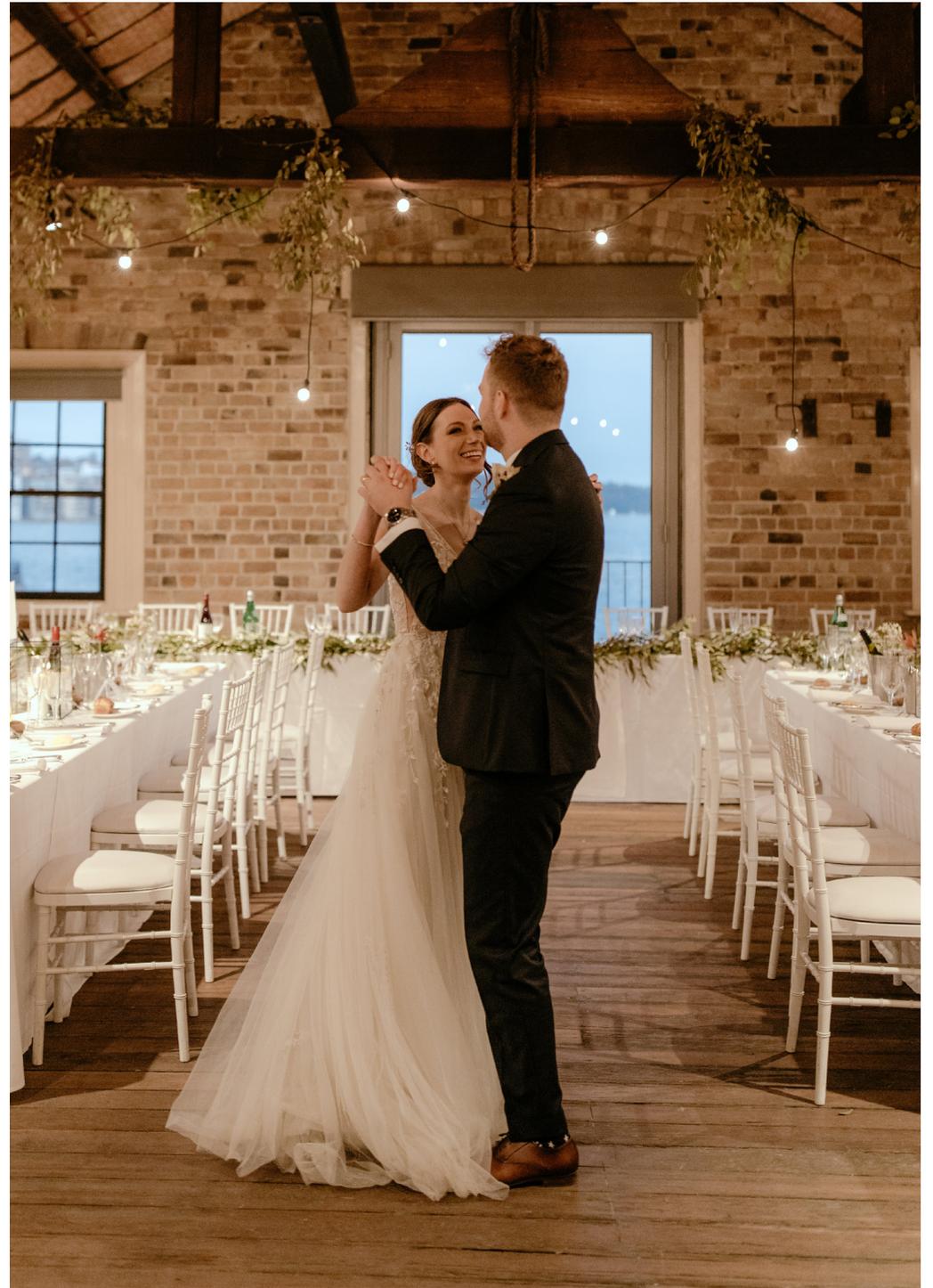
Professional DJ with microphone for speeches

Placement of menus, place cards & bonbonniere - to be provided by the couple

Professional wait staff & function supervisor

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





WEDDING MENU

Hot & Cold Canape's

Chef 's selection of canapes on arrival

Sourdough roll served with butter

The Perfect Beginning - ENTREE

2 selections of your choice, alternate serve

CHILLED TIGER PRAWNS,
avocado & wasabi mousse, pickled cucumber, salmon
pearls, caramelized lime & crisp fried shallot rings
(DF/GF)

ROASTED BEETROOT TART
pumpkin hommus, wild rocket & pine nut salad
(Vegan, GF)

TASMANIAN SALMON CRUDO
soy, lemon, shallot, EVOO, avocado & wasabi mousse
& caviar

PRESSED VEAL & CHICKEN TERRINE
burnt apple puree, pickled apple, petite bouche &
sour dough crostini (DF)

PORCINI & LAMB SHANK RISOTTO

LOCAL ARTISAN BUFFALO BURRATA
vine ripened tomato, basil, balsamic, crispy
capers & toasted ciabatta (V)

The MAIN Event

2 selections of your choice, alternate serve

ROASTED CORN FED CHICKEN BREAST *creamy*
polenta, tallegio, greens & oregano jus (GF)

GRILLED BEEF TENDERLOIN
fondant potato, charred leek, parsley root puree &
jus (GF)

ROASTED LAMB RUMP
spinach, sweet potato puree, lamb shank
croquette & lamb jus

HUMPTY DOO BARRAMUNDI
roasted cauliflower puree, charred leek, fennel slaw
& caramelized lemon dressing (GF)

SEARED ATLANTIC SALMON FILLET
crushed potato, iceberg lettuce, lemon butter
sauce & caviar

RAVIOLINI
buffalo ricotta, saffron, burnt butter, sage & shaved
pecorino (V)

Happily, Ever After - DESSERT

2 selections of your choice, alternate serve

BLUEBERRY & LEMON CHEESECAKE
chocolate soil, raspberry gel, raspberry cream &
chocolate sticks

BAKED PEAR & WALNUT FRANGIPANE TART
candied walnuts, butterscotch sauce & vanilla gelato

BITTER CHOCOLATE & SALTED CARAMEL TART
caramelized popcorn, textures of raspberry &
whipped cream

TONKA BEAN PANNACOTTA
vanilla poached pears & tuille

HONEY & ALMOND CAKE
lemon curd, mascarpone chantilly, orange crisps &
lemon honey syrup (GF)

VANILLA CUSTARD TART
macerated berries, almond praline & cream

PREMIUM POUR

*All menu & beverages items are subject to change based on seasonal availability.

SPARKLING

EST.1858 Robert Oatley Craigmoor Sparkling NV, Mudgee, NSW

WHITE WINE (Your choice of one)

Circa 1858 Sauvignon Blanc 2018, WA

Cumulus Estate Block 50, Pinot Grigio 2018, Central Ranges, NSW

Pocketwatch By Robert Oatley Chardonnay 2017, Mudgee, NSW

RED WINE (Your choice of one)

Pocketwatch By Robert Oatley Pinot Noir 2017, Mudgee, NSW

Cumulus Estate Block 50 2018, Cabernet Sauvignon Central Ranges, NSW

Circa 1858, Shiraz 2018, Central Ranges, NSW

BEERS (Your choice of one)

Furphy

Heineken

Kirin Megumi

Kosciusko Pale Ale

Little Creatures Pilsner

White Rabbit Dark Ale

Birra Moretti



WATERSEDGE

AT CAMPBELL'S STORES

7-27 Circular Quay W,
The Rocks NSW 2000

events@watersedge.com.au

0476 004 040

thevenuescollection.com.au