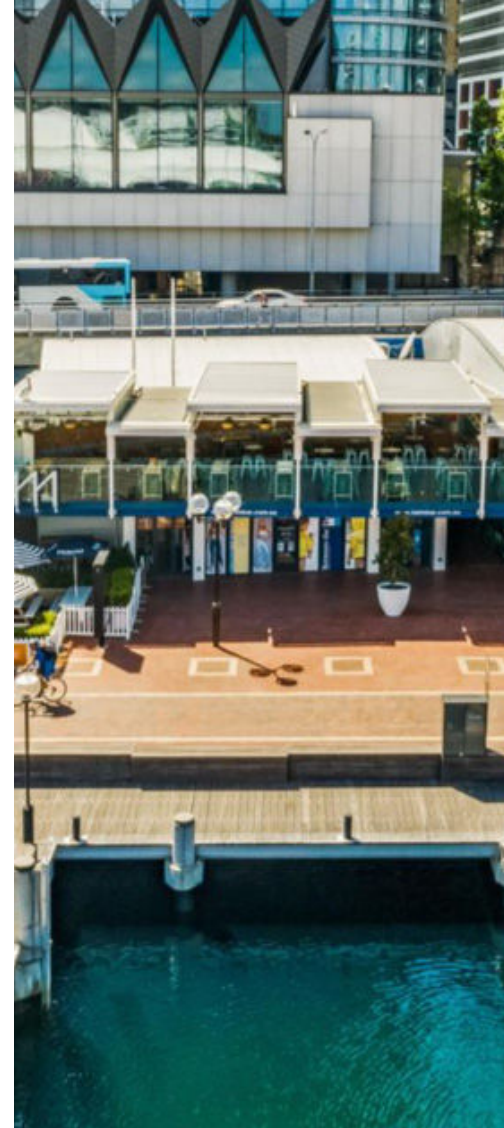




Functions & Events



WELCOME

Helm Bar & Bistro and Cockle Bay Yacht Club, situated in Darling Harbour, offer versatile waterfront venues ideal for various events. Helm Bar & Bistro features an upper deck accommodating up to 400 guests, while Cockle Bay Yacht Club caters to 204 guests standing 604 across both venues. Together, they can host events for up to 600 guests across both venues. Both venues provide stunning views of Darling Harbour, flexible event spaces, and a range of catering options to suit different occasions. Whether you're planning a corporate function, social gathering, or celebration, these venues offer a memorable setting with exceptional service.

	COCKTAIL CAPACITY		TELEVISIONS
	SEATED CAPACITY		CUSTOMIZABLE AUDIO FACILITIES
	PRIVATE BAR		MICROPHONE
	OUTDOOR SEATING		OPEN/CLOSE ROOF
	WATER VIEWS		ASSESSABLE LEVEL/BATHROOMS



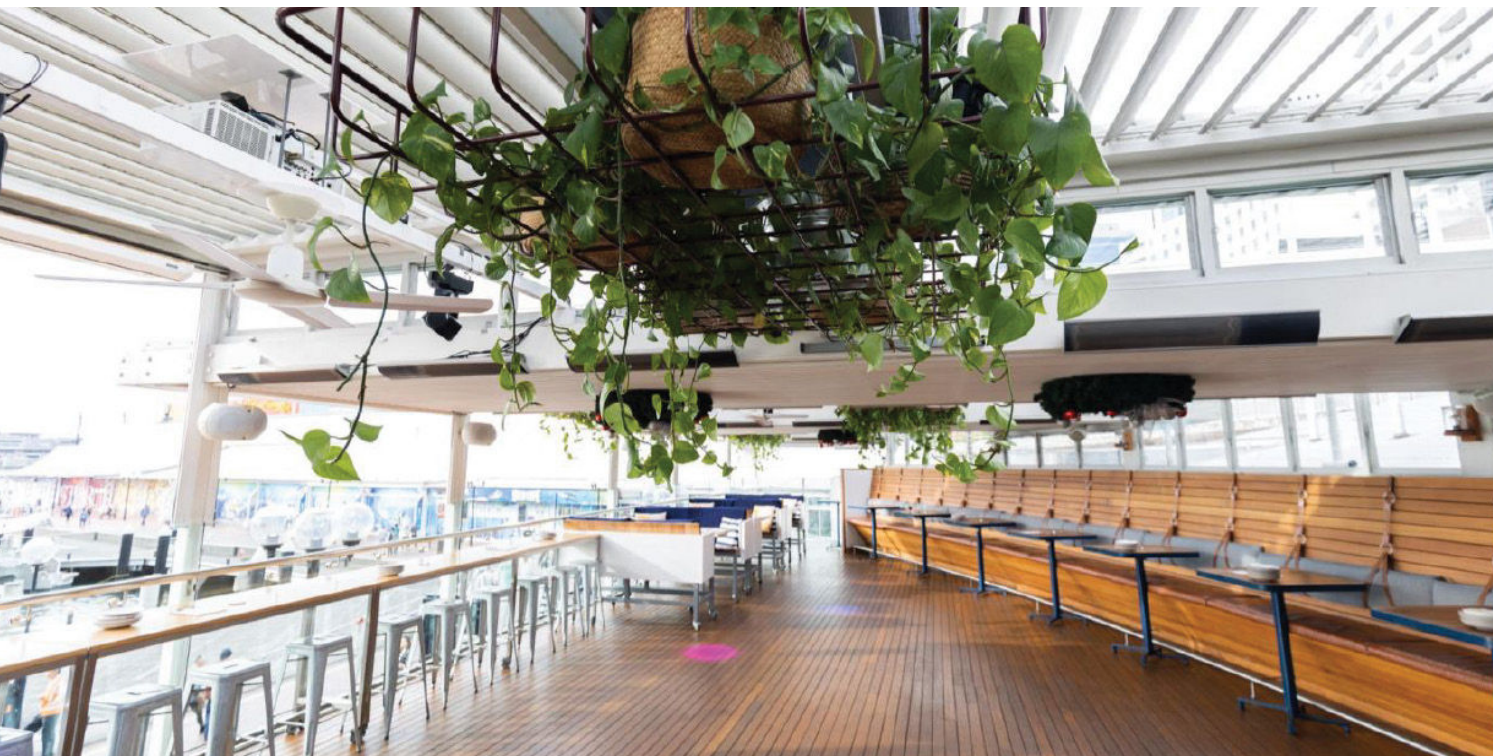
South End Terrace

Perfect for both intimate and larger semi-private cocktail functions, this beautifully styled space offers stunning views over Darling Harbour. With real hanging greenery across the ceiling, the venue creates a vibrant and inviting atmosphere ideal for any special occasion.

Whether you're planning a relaxed celebration or a more formal gathering, this function space delivers a memorable backdrop with its natural charm and waterfront setting.

				
SOUTH END TERRACE	20 - 80	24 - 60	1	LED changing roof lights





North End Terrace

Helm Bar & Bistro offers a spacious and versatile function space on its North End Terrace, providing stunning views of Darling Harbour and Cockle Bay. This semi-private area is ideal for both cocktail-style and seated events, accommodating:

			
NORTH END TERRACE	10-220	100	LED changing roof lights

The terrace features a weatherproof vergola roof that can be opened or closed, allowing for an open-air experience. The space is adorned with hanging greenery, creating a vibrant and natural atmosphere. With its flexible layout and picturesque setting, the North End Terrace is an excellent choice for various events.

Helm Bar Exclusive Hire

Helm Bar & Bistro is a spacious waterfront venue located on the first floor of 7 Wheat Road, Darling Harbour. It offers a versatile open-plan space with stunning views of Darling Harbour and Cockle Bay, making it ideal for various events.

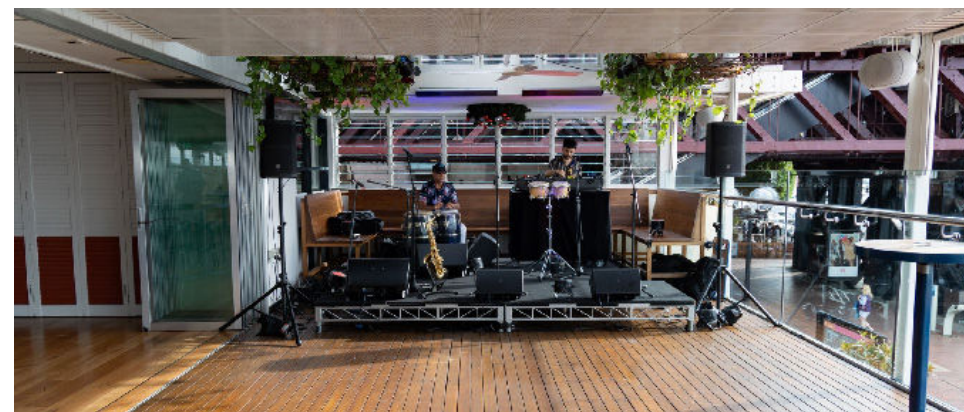
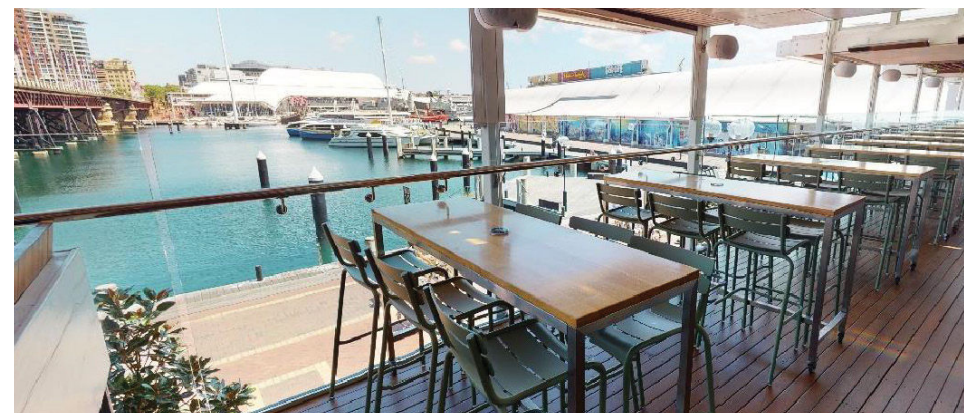
Features:

- Weatherproof vergola roof that opens and closes
- Fans and heaters throughout
- Wheelchair access via internal lift
- Customizable furniture arrangements
- Live entertainment and DJs (exclusive bookings)
- Multiple TVs for presentations

Helm Bar & Bistro is perfect for both cocktail-style functions and sit-down receptions, offering a flexible space to suit your event needs

Entire venue (including Cockle Bay Yacht Club): Up to 600 guests

						
HELM BAR EXCLUSIVE HIRE	400	150	1	✓	✓	LED changing roof lights



Helm is part of Cockle Bay's energetic entertainment precinct, blending seaside relaxation with a vibrant after-work and night-time energy. Helm Bar & Bistro isn't just a functional event space—it's a venue that naturally lends itself to upbeat, memorable parties. With its harbour-side ambience, customizable layouts, music-ready setup, everything's in place to make your event feel like a true celebration.

Cockle Bay Yacht Club

Cockle Bay Yacht Club is a versatile waterfront venue located on the ground floor of 7 Wheat Road, Darling Harbour. It offers a spacious open-plan area with a mix of low dining furniture, lounges, cabanas, high cocktail tables, and an alfresco dining section with picnic tables. The venue is suitable for various events including, corporate functions, birthday parties, conferences, product launches, exclusive use hire, weddings and anything bespoke up to 204 guests.

Features:

- Built in Cabana
- Outdoor seating
- Private Bar
- Open/close roof
- Water views
- Assessable level/bathrooms
- Area for Band / DJ set ups

Cockle Bay Yacht Club is perfect for both cocktail-style functions and sit-down receptions, offering a flexible space to suit your event needs.

Alfresco area: Up to 54 guests



					
COCKLE BAY YACHT CLUB	204	144	3	✓	✓

BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGE

2 Hours \$55

3 Hours \$65

4 Hours \$75

Free water is available at all times
Assortment of soft drinks & juice

Tap Beer:

Carlton Draught Tank, Great Northern Super Crisp,
Hahn Super Dry, Carlton Dry

Bottled Beer:

Great Northern Zero

Wine:

Zilze BTW Brut NV Sparkling
Zilze BTW Sauvignon Blanc
Zilze BTW Cabernet Merlot

PREMIUM BEVERAGE PACKAGE

2 Hours \$65

3 Hours \$75

4 Hours \$85

**Includes all products in the classic package
as well as the below**

Wine:

Rocky Road McHenry Hohnen Chardonnay
Saddleback Pinot Noir

Beer:

Stone & Wood Pacific
Balter XPA

DELUXE BEVERAGE PACKAGE

2 Hours \$75

3 Hours \$85

4 Hours \$95

**Includes all products in the classic package
as well as the below**

Wine:

Chandon Brut NV Sparkling
Soho Sauvignon Blanc
Rocky Road McHenry Hohnen Chardonnay
Lou Parais Rosé
Saddleback Pinot Noir
Tumbalong Shiraz

Beer:

All tap beer

CORONA TO ANY PACKAGE

\$6 PER PERSON

PERONI, ASAHI OR HARD RATED ON TAP

\$5 PER PERSON

CIDER

\$5 per person
Somersby Watermelon, Blackberry or Pear
Bulmers Original

ROSÉ

\$7 per person
Lou Parais Rosé, Provence, France

HOUSE SPIRITS TO ANY PACKAGE

House spirits to any package
\$30 per person
Aus Batch Vodka
Bundaberg Rum
Jack Daniels Bourbon
Soldada Tequila
Aus Batch Gin
JW Red
Aus Batch White Cane Rum

RED BULL FOR MIXES

\$5 per person

COCKTAIL ON ARRIVAL

\$22 per person
Margarita
Cosmopolitan
Passionfruit Gin Fizz
Tropical Spritz

CANAPE MENU

MINIMUM 20 PEOPLE

Additional cold or hot canapés can be added to any package and will incur an additional charge.

Additional substantial canapés, pizzas, platters & stations can be added to any package.

PACKAGE 1 \$45 PER GUEST

Choice of 2 cold & 4 hot canapés

PACKAGE 2 \$60 PER GUEST

Choice of 3 cold & 5 hot canapés

PACKAGE 3 \$75 PER GUEST

Choice of 4 cold & 6 hot canapés

Substantial

Beef Burger Slider w cheese (H) \$10
Beef Brisket Slider w coleslaw (H) \$10
Chicken Schnitzel Slider (H) \$10
Kale, Onion & Chickpea Slider (V/H) \$10
Lamb Slider w tzatziki (DF/H) \$10

Hot boxes

Salt & Pepper Squid & Chips \$10
Fish & Chips (H) \$10
Roasted Vegetable Penne (V/H) \$10
Rigatoni Vodka w Italian sausage, chilli parmesan \$10
Butter Chicken w jasmine rice (H) \$10

Chilled boxes

Grilled Haloumi Salad (GF/V) \$10
Salmon Poke Bowl (GF/H) \$10
w ginger dressing

Platters

Antipasto Plate \$28 (1 - 2 person) (V)
stuffed peppers, marinated artichokes, pickles, marinated olives, daily cheese, hummus, pinot paste & crisp bread
add prosciutto (7) add spicy salami (6)

Vegan Antipasti Platter \$28 (1 - 2 person) (V/VG)
Roasted peppers, artichoke, hummus dip, cashew milk brie, pinot paste, walnuts, muscatel, lavosh & rice crackers

Cold

Peking Duck Crepes (DF/H)
Vegetarian Vietnamese Rice Paper Rolls (V/VG/DF/H)
Prawn Vietnamese Rice Paper Rolls (DF/H)
Duck Vietnamese Rice Paper Rolls (DF/H)
Bocconcini w pesto & hazelnut (V/GF)
Compressed Watermelon, bocconcini, basil oil & lemon balm skewer (GF/V)
Fresh Shucked Oysters with condiments (GF)
Fresh Cooked & Peeled Prawns with seafood sauce (GF) (add \$5 per head)
Kingfish Ceviche (GF)
Kingfish w roasted sesame & lime leaves (GF)
Tuna w ponzu & truffle Salmon w avocado & wasabi puree on cassava cracker (GF)
Scallops w citrus oil & finger lime (GF)
Prawn Skewers w wild lime & ginger (DF/H)
Thai Beef Skewers (DF/H)
Rare Beef w chimichurri (GF/H)
Bruschetta & Feta Tartlet (DF/V/H)
Alaskan King Crab & Leek Tartlet (H)
Smoked Chicken Waldorf Tartlet (H)

Hot

Asian Vegetable Spring Rolls (V/VG/H)
Peking Duck Spring Rolls (DF/H)
Lobster Spring rolls (DF/H) (add \$4 per head)
Chicken Jalapeno & Coriander Empanada (V/H)
Braised Lamb Empanada (DF/H)
Sweet Potato, Manchego & Corn Empanada (V/H)
Zucchini & Haloumi Fritter (VG)
Chicken & Leek Pie (H)
Barramundi Fish Pie (H)
Caramelised Onion & Goats Cheese Quiche (V/H)
Traditional Quiche Lorraine w Leek (H)
Spinach & Ricotta Tart (V)
Aussie Beef Sausage Roll (H)
Lamb & Harissa Sausage Roll (H)
Pumpkin & Lentil Sausage Roll (V/H/DF)
Laksa Chicken Curry Puff (H/DF)
Traditional Vegetable Samosa (V/VG/DF)
Beef Ragu Calzone (DF/H)
Tandoori Chicken Skewers (GF/H)
Lamb Souvlaki Skewers (GF/DF/H)
Truffled Mushroom & Parmesan Arancini (V/H)
Pumpkin & Ricotta Arancini (V/H)
Salmon Fishcake (H)

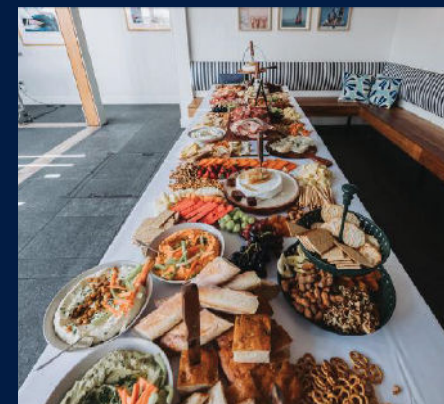
Bespoke Grazing Table

Enhance your event with a custom-designed grazing table tailored to your unique preferences. Whether you're hosting a corporate gathering, or special celebration, our grazing tables are crafted to impress and satisfy

\$20 PER PERSON

Minimum order: 100 guests

Custom additions and dietary accommodations available upon request



BOTTOMLESS LUNCH

Our 2 hour bottomless lunch includes entrée, mains, and dessert, selected cocktails, wines, sparkling & selected beer, and the option to stay after and enjoy your afternoon with us!

AVAILABLE ANY DAY | 11AM - 3PM
\$85PP

Call (02) 8529 5854 to book
Bookings & \$40 deposit essential 48hrs in advance

18+ Enjoy responsibly. Minimum 4 guests. T&Cs Apply

FOOD

1ST COURSE

House Fried Corn Chips

w/ Guacamole, pico de gallo, coriander (nf, gf, df, v, ve)

Smoked Salmon

w/ Crostini, creme fraiche, roe, dill (nf, nfr, dfr)

Truffle Mushroom Arancini

w/ Aioli (v)

2ND COURSE

Pumpkin Ravioli

w/ Basil, pesto, fetta, lemon (v, nfr)

Salt & Pepper Squid

w/ Aioli, lime (nf, df)

DESSERT

Churros

w/ Cinnamon sugar, butterscotch sauce

ADD ON

Cooked Tiger Prawn | \$8 per person

w/ Mary rose dressing, lemon (nf, gf, df)

Sydney Rock Oysters | \$8 per person

w/ Cucumber mignonette, lemon (nf, df, gf)





EXPRESS BANQUET MENU

An express banquet suitable for corporate lunches, dinners, birthdays, or casual get-togethers offers a quick, shared dining experience that combines simplicity with satisfaction. Designed for teams or groups seeking a brief yet enjoyable sit-down meal.

We can also accommodate to dietaries within the group

AVAILABLE ANY DAY | \$50PP

First Course

House Fried Corn Chips

w/ Guacamole, pico de gallo, coriander (nf, gf, df, v, ve)

Salt & Pepper Squid

w/ Aioli, lime (ng, df)

Truffle Mushroom Arancini

w/ Aioli (v)

Buffalo Wings

w/ Smokey BBQ, celery sticks,
blue cheese dipping sauce (nf, dfr)

Sides

Cos Salad

w/ Tomato, cucumber, onion,
lemon dressing salad (nf, gf, df, ve)

Steak Fries (nf,df, ve)

Second Course

Margherita Pizza

w/ Tomato base, mozzarella, oregano (nf, v, dfr)

Carnivore Pizza

w/ BBQ base, pepperoni, shaved ham, chorizo,
Italian sausage, mozzarella (nf, dfr)

Garlic Prawn Pizza

w/ Tomato base, fresh tomato, garlic,
parsley, aioli, mozzarella (nf, dfr)

CAKES

Let us take the hassle out of ordering a cake. Please see some of our options below—more are available upon request!

\$100 EACH



BAKED CHEESECAKE

Traditional, Berry, Chocolate, Oreo, Caramel,
Red Berry, Lemon Lime, & more *GFR*



SPONGE CAKES

Red Velvet, Chocolate, Vanilla, Orange Poppy Seed,
Strawberry Shortcake, Victorian & more *GFR*



MUD CAKES

Traditional, Caramel, Marbel, White,
Vegan Biscoff, GF Mud, & more

SPECIALTY CAKES

Looking for something more custom? We're here to help!
Please see some of our cake options below—just ask if
you'd like more. We'll put you in touch with the right person
to bring your vision to life. Prices vary upon request.





DESSERTS

Not in the mood for cake?
We've got you covered with a range
of delicious desserts—perfect for any
event or gathering. Here are some of
some of our popular options, feel free
to ask about more!

Enquire for more details.

CONTACT

If you would like any further information or
to book that special occasion please contact us

helmbarfunctions@ferosgroup.com.au
(02) 8529 5854

