

AQUA



PRIVATE EVENTS INFORMATION KIT

Birthday Celebrations | Corporate Functions | Engagement Parties | Media Events



HISTORY ON THE HARBOUR, YOUR DAY TO REMEMBER.

OPENING LATE 2026

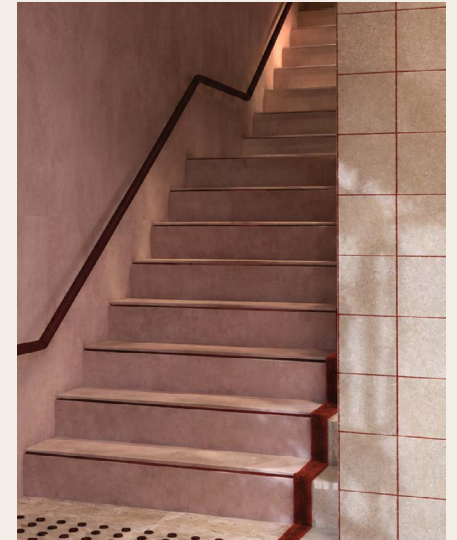
Situated above the North Sydney Olympic Pool and beside Luna Park, Aqua returns for its triumphant second act. Beneath the gaze of the Harbour Bridge and Opera House, it's a setting heavy on the senses. Now Aqua reopens in 2026, ready to write its next chapter.

Available for private hire or more intimate gatherings, and with sweeping harbour views and Aqua's signature bold, tactile design, it's the perfect setting for corporate events, celebrations, engagement parties and unforgettable occasions.

ENTERTAINMENT OPTIONS

Bring your event to life with Aqua. We work closely with trusted AV and entertainment suppliers to create memorable event experiences tailored to your needs. Speak with our Events Team to learn more about the audio visual and entertainment options available for your next event.

[Explore our trusted event suppliers here.](#)





AQUA EVENTS

THE PRIVATE DINING ROOM

For gatherings that call for intimacy rather than scale, Aqua's private dining room is one of Sydney's finest. Positioned to capture the same spectacular harbour views as the main dining room, it offers an enclosed, elegant space for up to 24 guests.

Floor-to-ceiling frameless bifolding doors can open the room, transforming the space into an alfresco dining experience when desired. Ideal for milestone birthdays, executive dinners, engagements and celebrations where every detail, and every guest, is front and centre.

- ◇ Seated capacity of up to 24 guests
- ◇ Uninterrupted harbour views
- ◇ A refined, private setting separate from the main dining room
- ◇ Curated menus
- ◇ Personalised service throughout



EXCLUSIVE VENUE HIRE

Take over Aqua in its entirety and give your guests an incredible experience including outstanding Sydney Harbour views, exceptional food & beverage, and impeccable service.

With exclusive use, the entire venue includes the dining room and the terrace. It's an offering built for occasions where scale meets sophistication. Perfect for product launches, milestone celebrations, weddings and corporate events.

- ◇ Seated dining for up to 130 guests
- ◇ Cocktail-style celebrations for up to 150 guest*
- ◇ Exceptional menus from degustation to group tasting
- ◇ Dedicated events team

AQUA MENU

THREE COURSE

ADDITIONS

Chef's Choice Canapé

Sydney Rock Oysters & Seaweed Mignonette

Selection Of Australian Cheeses, Our Condiments, Bread & Crackers

TASTES

Stone Baked Sourdough, Alto Australian Olive Oil, Aged Balsamic

Marinated Olives

FIRST

Salad Of Whipped Meredith Curds, Summer Stone Fruit, Young Beets & Herbs

Raw Albrolhos Island Scallop, Ramarro Farm Tomato & Strawberry 'Vierge', Fennel Pollen

Sashimi Bluefin Tuna, Kombu & Horseradish Cream, Green Apple & Kohlrabi, Dashi Jelly

MAIN

Bellata Gold Cavatelli, Chive Butter, 36-Month Aged Parmesan, Crispy Shallot

Roasted Murray Cod, Zucchini, Blue Mussels & Clam Butter, Native Vermouth

Coppertree Beef Fillet, Oxtail & Potato Cream, Bbq Maitake Mushroom,

Black Garlic & Madeira Sauce

SIDES

Moonacre's Farm Leaves & "Cab Sav" Vinaigrette

Hill Family Potatoes, Garlic, & Rosemary, Smoked Onion Aioli

DESSERT

Valrhona White Chocolate Aero, Steamed Sponge, Juniper Cream & Bowen Mango Sorbet

Tasmanian Cherry Tart, Kirsch & Wild Chamomile Ice Cream

Milk & Hazelnut Jam, Whipped Marshmallow, Milk Chocolate & Hazelnut Wafer,
Salted Jersey Milk Ice Cream

Please note: This menu is provided as a sample guide only. Menu items are subject to change based on seasonal availability.

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (V) vegetarian (VE) vegan (GF) gluten free (DF) dairy free (N) contains nuts (S) contains sesame. A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.

CANAPÉS

Add something extra to your event with our selection of individually priced canapés. Designed to complement your chosen menu and style of celebration, canapés can be added to create a more tailored experience for your guests.

Our events team can guide you on recommended quantities based on your guest numbers, event format and overall menu.

More substantial canapés can also be incorporated where required, allowing us to create a menu that suits the style, duration and format of your event.



ADDITIONAL CANAPÉS

Smoked Kingfish Tartlet, Fennel & Green Apple

Whipped Duck Liver Parfait, Brown Butter Sable, Rosella

Maffra Cheddar Gougère, Verjus

Meredith Goats Curd Cannoli, Tomato & Sherry

Smoked Eggplant Tart & Caponata

Wagyu Bresaola Crostini, Lemon Aioli

Toasted Crumpet, Cured Ocean Trout, Crème Fraiche

Crispy Chicken Skin, Spanner Crab, Tarragon Emulsion

Zucchini, Tallegio & Soft Herb Arancini

Prawn Toast, Citrus & Sesame Emulsion

Confit Duck Leg Pastilla, Black Garlic



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BEVERAGE PACKAGES

All beverage packages include still and sparkling mineral water, juice, soft drinks, coffee and tea throughout your event.

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REGIONAL

SPARKLING (INCLUDED)

Wicks Estate Sparkling • Adelaide Hills, SA

WHITE (CHOICE OF ONE)

Wicks Estate Pinot Gris • Adelaide Hills, SA

Wicks Estate Chardonnay • Adelaide Hills, SA

ROSÉ (ADDITIONAL)

Wicks Estate Rosé • Adelaide Hills, SA

RED (CHOICE OF ONE)

Wicks Estate Pinot Noir • Adelaide Hills, SA

Wicks Estate Shiraz • Adelaide Hills, SA

BEER (INCLUDED)

Sydney Brewery Lager 4.7%

Hiatus Brews Non-Alc Pacific Ale <0.5%

DOMESTIC

SPARKLING (INCLUDED)

House of Arras Blanc de Blancs • Multi-Regional, TAS

WHITE (CHOICE OF ONE)

Nick Spencer Pinot Gris • Hilltops, NSW

Pedestal Chardonnay • Margaret River, WA

ROSÉ

Wirra Wirra ‘Dry Grenache’ Rosé • McLaren Vale, SA

RED (CHOICE OF ONE)

Lark Hill ‘Regional’ Pinot Noir • Canberra District, NSW

Rockbare Shiraz • Barossa Valley, SA

BEER (INCLUDED)

Sydney Brewery Lager 4.7%

Sydney Brewery Pale Ale 5.0%

Hiatus Brews Non-Alc Pacific Ale <0.5%

INTERNATIONAL

SPARKLING (INCLUDED)

Domaine Pichot Vouvray Brut • Loire Valley, France

WHITE (CHOICE OF ONE)

Aquilani Pinot Grigio • Veneto, Italy

Catalina Sounds Sauvignon Blanc • Marlborough, NZ

Michèle et Camille Robin ‘Cuvée SRG’ Chablis • Burgundy, France

ROSÉ (INCLUDED)

Provence Rosé

RED (CHOICE OF ONE)

Nanny Goat Pinot Noir • Central Otago, NZ

Poliziana Chianti Colli Senesi • Tuscany, Italy

Gibson ‘The Dirtman’ Shiraz • Barossa Valley, SAZ

BEER (INCLUDED)

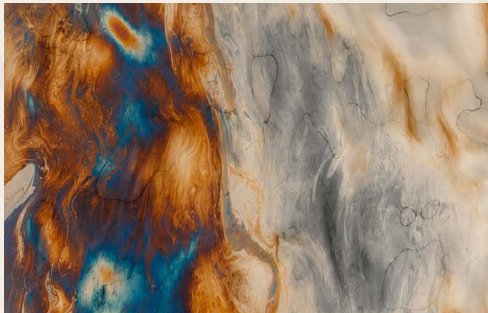
Sydney Brewery Pale Ale 5.0%

Asahi 'Super Dry' Lager 5.0%

Yulli’s Brews ‘Margot’ Apple Cider 5.0% — Included

Hiatus Brews Non-Alc Pacific Ale <0.5% — Included

AQUA



CONTACT

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AQUA

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Whether you're planning an intimate celebration, corporate event, or special occasion, the team at Aqua would love to help bring it to life. To enquire about hosting your next event or to discuss our event packages, please get in touch with our team. We look forward to creating a memorable experience with you.