

12-MICRON
Watermans Room



Watermans Room at 12-Micron

Casual, beautiful and modern. Much like Australia itself.

Nestled amongst the streets of Barangaroo is 12-Micron's newly-developed, unique, function and event space - Watermans Room.

Watermans Room is located at the northern end of the waterfront and features complete glass frontage, a private balcony with breathtaking views of Sydney's harbour, a spacious interior and a relaxed yet sophisticated aesthetic.

Watermans Room has a maximum capacity of 300pax and is suitable for all events from corporate and conference, to cocktail and celebration, as well as weddings and bespoke events of all shapes and sizes. Watermans Room is a completely exclusive area with a private bar, private lift access and private bathrooms.

The alignment between the 12-Micron restaurant and the new Watermans Room function space is more than just in the distinctive interiors and aesthetic. The innovative and carefully-curated 12-Micron menu also makes it way over to the Watermans Room, providing an added unique feature to the function package. Like 12-Micron, each ingredient is carefully sourced and every dish boasts vigilant craftsmanship.

Watermans Room is a beautiful, contemporary space, carefully designed to host events and experiences that will create everlasting memories.

CAPACITIES:

Cocktail | 300

Seated | 200

Seated with dancefloor | 150

ADDRESS:

Watermans Room at 12-Micron
Tower 1, Level 2, 100 Barangaroo Ave,
Barangaroo NSW 2000
Enter via Watermans Quay
02 8322 2075

Private entrance located off Watermans Quay,
north side of tower 1



The Watermans Experience

Our passionate team at Watermans Room are dedicated in creating flawless occasions, captivating experiences and memories that last forever.

All package are inclusive of:

- Private lift entrance
- Welcome signage
- Personalised menu
- Signature Watermans feature furniture; chairs, couches, coffee tables and high bars
- Round dining tables (1.8m) with feature dining chairs (black & timber)
- Black table linen, paired with linen napkins (textured stone linen)
- Modern candle centerpiece per table (glass lantern with white pillar candle)
- Exclusive outdoor balcony overlooking Barangaroo waterfront
- Venue hire
- One hour complimentary bump in prior to event commencing, and one hour post event
- Blinds offering privacy to 70 percent block out
- State of the art audio visual and acoustics; data projector and screen, cordless microphone, and AUX connectivity and lectern



Food

Simple, modern, contemporary

Our Executive Chef Danny Corbett sources predominantly native ingredients from a range of producers and a collective of foragers to create a refined yet relaxed menu inspired by contemporary Australia.

Although the menus are seasonal, and subject to change, the following menus should be considered as an example of what the style, flavours and experience of Watermans Room at 12-Micron.



Breakfast

PLATED BREAKFAST // 40PP

Choice of 2 dishes, alternate serve, from the below menu
Package includes filter coffee & tea, and juices

UPGRADES:

- + Individual items 7.5 p/piece
- + Individual granola, yogurt, native fruit pots
- + Assorted pastries, croissant, Danish, pain au chocolat

BREAKFAST MENU

Poached eggs, free range bacon, sourdough
Avocado, buffalo curd, crushed peas, mint, sourdough
Ricotta and buttermilk pancakes, native Australian fruit
Baked eggs, bush tomato, sourdough
Brown rice bowl, kale, fried cauliflower, poached eggs

BREAKFAST TABLE // \$30PP

Choice of 6 items, refer to pg. 6
Package includes filter coffee & tea and juices

UPGRADES:

- + Additional items 7.5 p/piece



The Conference

HALF DAY // 65PP

Morning Tea or Afternoon Tea - choice of 3 items

Networking Lunch - choice of 4 lunch items

Package includes filter coffee & tea, and juices

Maximum 5 hour duration

FULL DAY // 85PP

Morning Tea - choice of 3 items

Networking Lunch - choice of 4 lunch items

Afternoon Tea - choice of 3 items

Package includes filter coffee & tea, and juices

Maximum 8 hour duration

MORNING TEA OR AFTERNOON TEA

Granola, yogurt, native fruit pots

Assorted pastries, croissant, Danish, pain au chocolat

Seasonal Fruit platters

Bacon, egg, bush tomato bun

Mushroom goats cheese, bush tomato bun

Smoked salmon, zucchini, mint bush bagel

Ham, crème cheese, pickles Bagel

Mushroom & egg tart (v)

Apple tart (gf)

Quandong Friands

Scones, rosella jam, cream

Salted caramel muffins

Petite madeleine (gf)

Flourless chocolate cake (gf)

Pulled brisket slider, pickles, native pepper mayo

Mini cheeseburger

Finger sandwiches

• *Chicken, mayo, lemon myrtle*

• *Smoked salmon, dill, crème fraiche*

• *Eggplant, goat's cheese, peppers (v)*

• *Avocado, zucchini, onion jam (v)*

NETWORKING LUNCH

Sandwiches and wraps

• *Chicken, mayo, lemon myrtle*

• *Smoked salmon, dill, crème fraiche*

• *Eggplant, goat's cheese, peppers (v)*

• *Avocado, zucchini, onion jam (v)*

Individual boxed salads

• *Crab, fennel, daikon, lemon aspen*

• *Chicken, buckwheat, alpine pepper*

• *Wild rice, quinoa, beetroot, Ribery,*

baked ricotta (v)

Sliders

• *Pulled brisket, pickles, native pepper mayo*

• *Smoked salmon, dill, crème fraiche*

UPGRADES:

+ Additional item 12.5 p/piece

+ Additional networking lunch item 12.5 p/piece

UPGRADE:

+ Additional item 7.5 p/piece

Seated Menu

Watermans Room at 12-Micron heroes native ingredients and seasonal flavours, offering an exceptional dining experience

Our menus are simplicity at its best, showcasing the best of Australian produce, sure to delight each and every guest.

2 COURSE MENU // 65PP

Select 2 menu items per course, alternate serve

3 COURSE MENU // 85PP

Select 2 menu items per course, alternate serve

STARTERS

Tuna, beetroot, desert lime
Spanner crab, cucumber, tomato, lemon myrtle
Pork belly, hazelnut, munthari
Chicken, corn, smoked potato
Peas, daikon, seaweed, nasturtium (v, vegan)

MAINS

Barramundi, carrot, leek, rainforest lime
Lamb, potato, onion, warrigal greens
Chicken, buckwheat risotto, parsley
Eye fillet, potato fondant, pepperberry jus
Paperbark artichokes, cauliflower, carrots, goat's curd (v)

Sides - choose 2

Tomato, stracciatella, pepperberry (v)
Seasonal leaves, lemon myrtle (v)
Summer squash, alpine pepper, native mint (v)
Potato, saltbush, seaweed butter, finger lime (v)

DESSERTS

Milk chocolate and honeycomb sphere, banana, caramel
Pavlova, passionfruit, mousse, ribery
Raspberry, lychee mousse, lemon curd, rose water
Coconut panna cotta, cherry, roasted peach
Pineapple, maple jelly, sago, blueberry infusion

UPGRADES:

+ Chef's selection canapés on arrival 15pp
(3 items)



The Watermans Room Experience

7 COURSE DEGUSTATION // 115PP

Maximum 80 guests

Tuna, beetroot, desert lime

Peas, daikon, seaweed, nasturtium

Pork belly, pine & slippery Jack Mushroom, broad beans, quandong

Kingfish, cauliflower, steamed mussels, sea herbs

Venison, parsnip, munthari, wattleseed

Davidson plum sorbet, granola, milk chocolate

Milk chocolate and honeycomb sphere, banana, caramel

Sample menu, subject to seasonal changes

Vegetarian & vegan options available

Wine pairing available; ask your event coordinator for further details



Canapé Menu

Modern, stylish and unique - this is what defines Watermans Room.

Our canapé menu excites and satisfies, yet is fuss free. Create a truly unique experience using our range of canapés, substantial's and food stations.

PACKAGE 1 // 55PP

3 cold options, 5 hot options

PACKAGE 2 // 69PP

4 cold options, 7 hot options

PACKAGE 3 // 79PP

3 cold options, 5 hot options, 2 substantial's

PACKAGE 4 // 99PP

3 cold options, 5 hot options, 2 substantial's, a food station

COLD

Beetroot cigar, leek ash (v)
Puffed polenta, whipped cheese, bush tomato powder (v, gf)
Eggplant tart, miso, macadamia (v)
King prawn, rainforest lime, black sesame (gf)
Salmon, Parma ham, radicchio (gf)
Oyster, lemon aspen, pig salt (gf)
Tuna, native furikake, cucumber, wasabi (gf)
Wagyu bresaola, pickled enoki, smoked potato (gf)

HOT

Mushroom and cheese brioche (v)
Kipfler potato, sour cream, chives, Pyengana cheddar (v, gf)
Shitake, tofu and black rice croquette (v)
Octopus beignet, shiso, local chickpea miso
Scallop, bush tomato, olive (gf)
Pork cheek, Ribery, pumpkin seed (gf)
Chicken, everything pea (gf)
Ranger's valley flank steak, pickled red onion, carrot scratching's (gf)
Oxtail, nasturtium, caper, quandong
Lamb rib, mint bush, dukkah (gf)

SUBSTANTIAL

Crab, fennel, daikon, lemon aspen (gf)
Paperbark salmon, macadamia, zucchini (gf)
Brisket, potato, pepperberry (gf)
Chicken, buckwheat risotto, parsley, Alpine pepper
*veg option available (gf)
Pork neck, rosella, ironbark honey, pumpkin (gf)
'Damper' gnocchi, peas, warrigal greens, lemon myrtle (v)

DESSERT

Peanut butter and rosella magnum (nf, gf)
Pineapple, coconut, mint verrine (vg, nf, df, gf)
Churros, lemon myrtle sugar, chocolate sauce (v, nf)
Lemon aspen meringue pies (nf)
Mango jelly, white chocolate, desert lime verrine (gf)
Mini coconut rough (gf)
Iced dark chocolate and passionfruit truffle (gf, v, nf)

UPGRADES:

+ 6.5 per additional canapé
+ 8.5 per additional substantial
+ 6.5 per additional dessert canapé
+ Food stations, refer to the next page

Food Stations

Perfectly themed and presented, our food stations are the ideal addition to complement your event.

With cascading food and impeccable selections, why not spoil your guests with an interactive feast!

CHEESE STATION // 20PP

Selection of gourmet Australian cheeses surrounded by an array of locally-sourced condiments. Including; baby preserved figs, local honey, dried apple, quince paste & sweet fig jam.

OYSTER STATION // 20PP

Freshly shucked selection of Sydney Rock oysters sourced from 40+ local New South Wales regions and dressed with shallot vinaigrette and finger lime dressing.

CHARCUTERIE STATION // 20PP

A drool-worthy selection of seasonal cured meats, terrines & salami accompanied with an array of local sourdough and fruit loaves & mixed Alto olives.

DESSERT STATION // 20PP

An indulgent assortment of bite-size, delicate desserts set on a bed of edible soil and crystalised chocolate vines. Hand decorated and styled with precision and care by 12-Micron's pastry chef; Ashley Smith.

CHEESE AND CHARCUTERIE // 35PP

CHEESE AND DESSERT // 35PP

Combine your two favourite food stations to create a standout feature for your special day.

ROTISSERIE CHICKEN STATION// 30PP

Enchant your guests with our rotisserie chicken. Create your own tasty creation with our rotisseries chicken, native spices, pepper berry jus, bush tomato chutney, caramelised onions, milk bun.

Cakes

Make your event more memorable by adding a celebratory cake, hand crafted by 12-Micron's Head Pastry Chefs. Available for in-venue events and takeaway occasions.

Flourless Chocolate Cake

Medium (serves 10)	100
Large (serves 20)	180

Rosella & Raspberry Sponge Cake

Medium (serves 10)	100
Large (serves 20)	180

Coconut Rough Cake

(serves 8)	120
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Strawberry Cream & Mint Cake

(serves 8)	120
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Please ask your event coordinator about our custom size cakes



Beverage

The art of dining is two parts; food and beverage.

Our beverage list has been expertly curated by our onsite Sommelier to showcase our premium Australian and International offerings to add another dimension to your dining experience.

PACKAGE 1 // FIRST POUR

Sparkling

Val D'Oca Prosecco, *Veneto Italy 2017*

White

Clyde Park Pinto Grigio, *Geelong VIC 2016*

Kuru Kuru Sauvignon Blanc, *Marlborough NZ 2015*

Rosé

RockBare Grenache Rosé, *McLaren Vale SA 2016*

Red

Coor & Cooter Pinot Noir, *Adelaide Hills SA 2016*

La Linea Tempranillo, *Adelaide Hills SA 2015*

Kirin

Hawthorn Pale Ale

James Boags Light

Soft Drink & Juices

2hr / 55pp

3hr / 65pp

4hr / 75pp

5hr / 85pp

PACKAGE 2 // DELUXE POUR

Sparkling

Domaine Chandon Sparkling, *Coldstream VIC NV*

White

Cesari Pinot Grigio, *Veneto Italy 2016*

Domaine Naturaliste Chardonnay, *Margaret River WA 2016*

Rosé

RockBare Grenache Rose, *McLaren Vale SA 2016*

Red

Clarence house Pinot Noir, *South Tasmania TAS 2016*

Yelland & Papps Devote Shiraz, *Barossa SA 2015*

Heineken

Lord Nelson Three Sheets Pale Ale

James Boags Light

Soft Drink & Juices

2hr / 60pp

3hr / 70pp

4hr / 80pp

5hr / 90pp

PACKAGE 3 // PREMIUM POUR

Champagne

Louis Roederer Champagne, *Champagne France NV*

White

Mouton Cadet Rothschild Semillon Sauvignon Blanc, *Bordeaux France 2014*

M3 Shaw & Smith Chardonnay, *Adelaide Hills SA 2015*

Rosé

RockBare Grenache Rosé, *McLaren Vale SA 2016*

Red

Muzard Pinot Noir, *Burgundy France*

Shaw & Smith Shiraz, *Adelaide Hills SA 2015*

Kirin

Heineken

Hawthorn Pale Ale

Lord Nelson three Sheets Pale Ale

James Boags Light

Soft Drink & Juices

2hr / 80pp

3hr / 95pp

4hr / 110pp

5hr / 125pp

UPGRADES:

+ 15pp per cocktail on arrival

+ 25pp for 2 cocktails on arrival

+ 20 to add spirits to any of the above packages (3 hours)

+ 25 for champagne on arrival, per glass

FAQ

VENUE HIRE, MINIMUM SPEND & COST PER PERSON

At Watermans Room we do not charge a venue hire fee. Instead, we offer the venue based on a minimum food and beverage spend. The minimum spend does vary depending on the date and time of event. Your per head cost is determined by you. Our packages are designed to be tailored to suit your style and requirements.

CONFIRMATION & BOOKING

A deposit of 30%, based on your estimated event spend, is required to confirm your booking at Watermans Room. An invoice will be sent to you via email, allowing 7 days to make payment.

DIETARY REQUIREMENTS

Watermans Room can accommodate for a full range of dietary requirements. We require a list of all dietary requirements a minimum of 14 days prior to your event, when confirming your final guest numbers.

SECURITY

A minimum of one security guard is required for every event at Watermans Room. The guard is required on site at the venue half an hour prior to your guests' arrival, and half an hour past your guests' departure time. Please allow \$50 per hour per security guard inclusive of GST. Please note final guest numbers and the nature of event may require additional security.

PARKING

Parking is available at Secure Parking - King Street Wharf, a four minute walk from Watermans Room.

ACCESSIBLE FACILITIES

Watermans Room is wheelchair friendly. Please advise your Event Coordinator should this be a requirement for your event.

PREFERRED SUPPLIERS

Once you have confirmed your event at Watermans Room, ask your Event Coordinator for our little black book of preferred suppliers.

AUDIO VISUAL

The following Audio Visual (AV) equipment is available complimentary;

Two Ceiling mounted data projector with wall mounted screen.

Two Cordless hand held microphone and lectern.

In house PA system with AUX connection.

If AV is a key element to your event, we recommend the hire of a dedicated AV technician to be on hand during your event. AV 24/7 is our appointed in-house audio-visual supplier, and AV technicians are charged at \$85 per hour, for a minimum of 3 hours. Please contact your Event Coordinator to source a quote for you.

Let us show you more...

Contact a member of our team today for a personalised meeting and tour of Watermans Room

(02) 8322 2075 | info@12micron.com.au | www.12micron.com.au/functions

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#watermansroom