

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

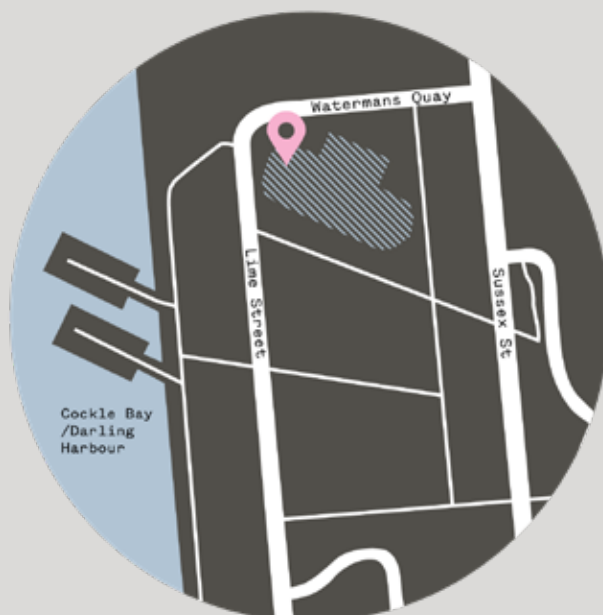
Seated | 200

Seated with dancefloor | 165

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
- Personalised menu
- Signature Watermans feature furniture; chairs, couches, coffee tables and high bars
- Round dining tables (1.8m) with feature dining chairs (black & timber)
- Choice of table linen & napery
- 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

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 // 40PP

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)*

UPGRADE:

+ Additional item 7.5 p/piece

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

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

ENTREES

Tuna, beetroot, desert lime
Prawn, cucumber, tomato, lemon myrtle
Pork belly, cauliflower, tea spiced prunes
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
Truffle Roasted artichoke, king brown mushroom, artichoke aioli, red elk

Sides - choose 2

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

DESSERTS

Milk chocolate and honeycomb sphere, banana, caramel
Coconut sable, beetroot compote, foam, plum jam (v)
Banana mousse yoghurt, macadamia, burnt cream, granola
RRR, rhubarb, rosella, ricotta cheese meringue bomb

UPGRADES:

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



The Watermans Room Experience

7 COURSE DEGUSTATION // 115PP

Maximum 80 guests

Dory, confit duck, roasted grapes, verjus sauce

Wagyu bresaola, macadamia, roasted cherries

Confit pork Jowl smoked over coal, cauliflower, tea spiced prunes

Steamed blue eye cod, coriander emulsion, braised rappe, white radish

Ranger's Valley beef cheek, potato Hotpot, beetroot, Watercress

Milk chocolate, honeycomb sphere, pear, 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 cornet, 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)
Hasselback potato, Pepperberry mayo, saltbush
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)
Quail tulip, five spice caper & quandong
Lamb rib, mint bush, dukkah (gf)

SUBSTANTIAL

Prawn, 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)
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.

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.

HOUSE PACKAGE //

Sommeliers variety of house beverages, including 1 sparkling wine, 1 red wine, 1 white wine, 2 beers, Soft drink & juice, still & sparkling mineral water

3hr / 49pp 4hr / 59pp 5hr / 69pp

FIRST POUR //

Sparkling
Amanti Prosecco NV, *Veneto*

White
Simao & Co. Sauvignon Blanc, *2018, King Valley*
Cesari Pinot Grigio, *2017, Venezia ITA*
Hart & Hunter 'Limited Release' Chardonnay, *2018, Hunter Valley*

Rosé
Gilbert Rosé, *2018, Mudgee*

Red
Gilbert Pinot Noir, *2017, Orange*
Unico Zelo 'Truffle Hound' Nebb'/Barbera, *2018, Clare Valley*
Langmeil 'Longmile' Shiraz, *2017, Barossa Valley*

Kirin, Hawthorn Pale Ale, James Boags Light, Soft drink & juice, still & sparkling mineral water

3hr / 65pp 4hr / 75pp 5hr / 85pp

DELUXE POUR //

Sparkling
Val D'Oca Prosecco, *NV, Teviso ITA*

White
Kura Kura Savignon Blanc, *2018, Marlborough NZ*
Eddie McDougall Pinot Grigio, *2017, King Valley*
God's Hill Chardonnay (unwooded), *2017, Barossa Valley*

Rosé
RockBare Grenache Rosé, *2018, McLaren Vale*

Red
Saint Clair Pinot Noir, *2017, Marlborough NZ*
The Other Wine Co. Grenache, *2018, McLaren Vale*
Yelland & Papps 'Y&P' Shiraz, *2017, Barossa Valley*

Kirin, Lords Nelson Three Sheets Pale Ale, James Boags Light, Soft drink & juice, still & sparkling mineral water

3hr / 70pp 4hr / 80pp 5hr / 90pp

PREMIUM POUR //

Sparkling
Chandon Brut NV

White
Jim Barry Riesling, *2017, Clare Valley*
Shaw & Smith Sauvignon Blanc, *2018, Adelaide Hills*
Shaw & Smith 'M3' Chardonnay, *2017, Adelaide Hills*

Rosé
Coeur Clementine, *2018, Provence FRA*

Red
Clarence House Pinot Noir, *2017, Tasmania*
Cape Mentelle 'Trinders' Cab Merlot, *2017, Margaret River*
Yelland & Papps 'Devote' Shiraz, *2016, Barossa Valley*

Kirin, Heineken, Lords Nelson Three Sheets Pale Ale, Hawthorn Pale Ale, James Boags Light, Soft drink & juice, still & sparkling mineral water

3hr / 95pp 4hr / 110pp 5hr / 125pp

UPGRADES:

- + 15pp per cocktail on arrival
- + 25pp for 2 cocktails on arrival
- + 10pp to add spirits to any of the above packages (3 hours)
- + 25pp 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.

SUPPLIERS

Your event manager can assist with all things Floral, Styling, AV & Entertainment. Feel free to touch base for a tailored quotation.

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