



Watermans Room AT
12-MICRON

Watermans Room at 12-Micron

Nestled amongst the streets of Barangaroo is 12-Micron's unique waterfront event space - Watermans Room. A relaxed yet sophisticated aesthetic, with complete glass frontage and breathtaking views of Sydney's harbour.

With the main entrance located at ground level, take your private lift to the second floor and ascend into a brilliant airy space with opulent cobbled stone and wooden polished floors.

Watermans Room is a beautiful and truly unforgettable space to host engagements, rehearsal dinners, bridal showers, and of course your ceremony and reception - we're with you every step of the way.

Capacities:

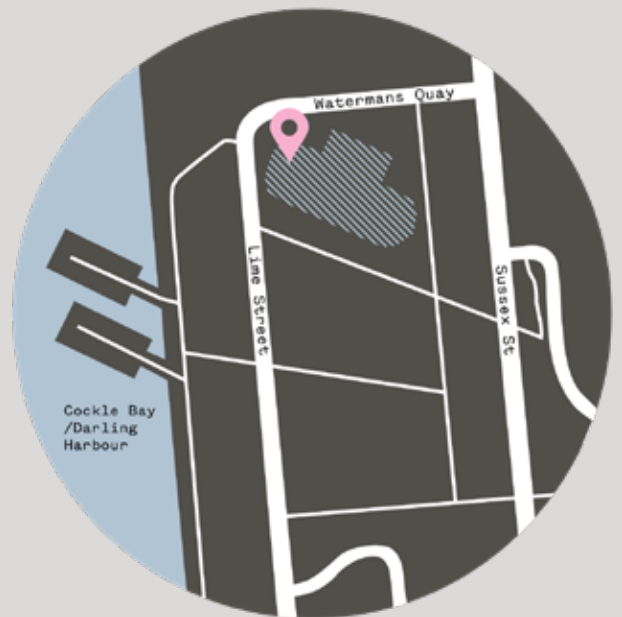
Cocktail | 300

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
Private entrance located off Watermans Quay



The Watermans Experience

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

Every facet of your special day is executed with the highest level of creativity, understanding and attention to detail.

All wedding packages 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)
- Your choice of table linen; black, white or textured stone
- Linen napkin (textured stone linen)
- Modern candle centrepiece 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 with 70 percent block out
- State of the art audio visual and acoustics



Your Ceremony

Make things official at Watermans Room and begin your experience by tying the knot under our signature rippling canopy.

CEREMONY FEE // 1500

Inclusive of:

- One hour duration, commencing anytime from 5pm
- Chiffon arbour
- 40 chairs
- Standing room available for additional guests
- Signing table
- Set-up and pack-down

**Only available for couples holding their reception in Watermans Room*



Your Reception

We understand and embrace each couples' desire to be original. We have detailed our most popular options below to get you started, and encourage you to create your perfect package from there. Work your magic!

PACKAGE ONE // 160pp

Five hour first pour beverage package
Three canapés, served on arrival, chef's selection
Selection of house baked bread
Starter, set serve
Main, alternate serve
Sides, client selection on two
Filtered coffee and tea

PACKAGE TWO // 175pp

Five hour first pour beverage package
Three canapés, served on arrival
Selection of house baked bread
Starter, alternate serve
Main, alternate serve
Sides, client selection on two
Dessert canapés, roving selection of two
Filtered coffee and tea

PACKAGE THREE // 185pp

Five hour first pour beverage package
Three canapés, served on arrival,
Selection of house baked bread
Starter, alternate serve
Main, alternate serve
Sides, client selection on two
Dessert, alternate serve (plated dessert)
Filtered coffee and tea

PACKAGE FOUR // 200pp

Five hour first pour beverage package
Three canapés, served on arrival
Selection of house baked bread
Starter, alternate serve
Main, alternate serve
Sides, client selection of two
Dessert, alternate serve
Cheese station
Filtered coffee and tea

COCKTAIL PACKAGE // 159pp

Five hour first pour beverage package
8 canapés per person, 3 cold, 5 hot
2 substantial items per person
Filtered coffee and tea

WINTER WEDDING // 145pp

June, July, August
Five hour first pour beverage package
Three canapés, served on arrival, chef's selection
Selection of house baked bread
Starter, alternate serve
Main, alternate serve
Sides, client selection of two
Filtered coffee and tea



Seated Menu

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

Our seated menus are simplicity at its best, showcasing the best of Australian produce, sure to delight each and every guest. For a menu tailored specifically for you, let our specialised team design a bespoke menu, bringing your culinary dreams to life.

ENTREES

Tuna, beetroot, desert lime
Prawn, cucumber, tomato, lemon myrtle
Pork belly, cauliflower, tea spiced prunes
Chicken, corn, smoked potato
Peas, daikon, seaweed, nasturtium (vg)

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

Tomato, buffalo curd, pepperberry (v)
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
Banana mousse yoghurt, macadamia, burnt cream, granola
RRR, rhubarb, rosella, ricotta cheese meringue bomb



Canapé Menu

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

We invite you to revel in your love and embody our philosophy with a contemporary cocktail reception. Taking inspiration from our relaxed interior, our canapé menu excites and satisfies, yet is flirty and fuss free. A cocktail reception allows you the freedom to create a truly unique experience using our range of canapés, substantial and food & beverage stations.

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, riberry, 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, dukkha (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 (v, gf, nf)

UPGRADES:

- + 6.5 per additional canapé
- + 8.5 per additional substantial
- + 6.5 per additional dessert canapé
- + Food stations, refer to pg. 8

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 // 25pp

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 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

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.

FIRST POUR // included in package

Amanti Prosecco, *Veneto*
Gilbert Rose, *2018, Mudgee*
Simao & Co. Sauvignon Blanc, *2018, King Valley*
Cesari Pinot Grigio, *2017, Venezie ITA*
Hart & Hunter 'Limited Release' Chardonnay, *2018, Hunter Valley*
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

DELUXE POUR // 30pp upgrade

Val D'Oca Prosecco, *NV, Teviso ITA*
Rockbare Grenache Rose, *2018, McLaren Vale*
Kuru Kuru Sauvignon Blanc, *2018, Marlborough NZ*
Eddie McDougall Pinot Grigio, *2017, King Valley*
God's Hill Chardonnay (unwooded), *2017, Barossa Valley*
Saint Clair Pinot Noir, *2017, Marlborough NZ*
The Other Wine Co. Grenache, *2018, McLaren Vale*
Yelland & Papps 'Y&P' Shiraz, *2017, Barossa Valley*

Heineken
Lords Nelson Three Sheets Pale Ale
James Boags Light
Soft drink & juice
Still & sparkling mineral water

PREMIUM POUR // 50pp upgrade

Chandon Brut NV
Coeur Clementine, *2018, Provence FRA*
Jim Barry Riesling, *2017, Clare Valley*
Shaw & Smith Sauvignon Blanc, *2018, Adelaide Hills*
Shaw & Smith 'M3' Chardonnay, *2017, Adelaide Hills*
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

UPGRADES

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

MENU TASTING

Once your wedding has been confirmed and booked with us, we invite you to attend a group menu tasting. We hold menu tasting nights throughout the year, so dates will be confirmed with you closer to your wedding day.

DIETARY REQUIREMENTS

Watermans Room can accommodate for a full range of dietary requirements. We require a list of all dietary requirements a minimum of 10 days prior to your event, when confirming your final guest numbers.

YOUTH PACKAGES

0 - 2 Years: Free of charge. No meals are provided and parents are welcome to supply food for their children.
3 - 12 Years: Children Package includes soft drink, children's meal and dessert. Price is dependent on chosen wedding package.
12 - 17 Years: Teenage Package includes the adult package menu with no alcohol. Price is dependent on chosen wedding package.

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 & 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/weddings

 @12micronevents  @12micron

#watermansroom #watermanswedding

