

12-MICRON

Watermans Room



Casual, beautiful and modern.
Much like Australia itself

Nestled amongst the streets of Barangaroo is 12-Micron's newly-developed, unique and dedicated, 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.

The Watermans Room concept was established to create an opportunity where the contemporary Australian ethos of the 12-Micron restaurant could align with large scale events of all varieties. The main objective behind Watermans Room, is to provide a unique space to host tailored and exquisite experiences.

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, the Watermans Room menus are inspired by Australia's vast elements and one-of-a-kind offerings - the air, ocean, earth and land. Every ingredient is carefully sourced and every dish boasts vigilant craftsmanship.

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



Features

- x Dedicated Event Coordinator
- x Personalised menu per table
- x Round dining tables and feature chairs
- x Locally sourced linen & napkins
- x Private outdoor balcony overlooking Barangaroo Wharf
- x One hour complimentary bump in, and one hour bump out
- x Australian made crockery & cutlery
- x Centerpiece per table
- x Occasional cocktail furniture
- x Ceiling mounted data projector and screen
- x Roving microphone

Capacity

- x 180 seated
- x 300 cocktail



Food

Our food is relaxed and accessible.

Executive Chef Justin Wise (The Press Club, The Point Albert Park) sources predominantly Australian ingredients from a range of producers and a collective of foragers to create a refined but still relaxed menu inspired by the earth, ocean, land and air.

All menus are seasonal, and therefore all menus should be considered as an example of what the style, flavours and experience of Watermans Room at 12-Micron.

THE BREAKFAST

Plated / 35pp

Choice of 2 dishes, served alternately

A la carte / 40pp

Choice of 3 dishes, guest selection on the day

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

Coconut sago, native fruit, wattle seed, local honey

Packages includes filter coffee & tea, and juices

Minimum 50 guests

Morning Tea or Afternoon Tea / 28pp

Choice of 4 canapés, served roving or plated to table
Package includes filter coffee & tea, and juices

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

Chive & egg tart

Mushroom & egg tart

Almond & rosella tart

Quandong Friands

Scones, rosella jam, cream

Brownies

Salted caramel muffins

Chocolate muffins

Fruit and nut breads, whipped butter, condiments

Bruschetta, tomato, basil, olive oil

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
- Avocado, zucchini, onion jam

UPGRADE:

- Additional item 7.5 p/piece

Minimum 50 guests

Networking Lunch / 45pp

Client selection of 4, served plated to table or roving

Package includes filter coffee & tea, soft drink & juices

Pulled brisket, pickles, native pepper mayo, slider

Smoked salmon, dill, crème fraiche slider

Sandwiches and wraps

- Chicken, mayo, lemon myrtle
- Smoked salmon, dill, crème fraiche
- Eggplant, goat's cheese, peppers
- Avocado, zucchini, onion jam

Individual boxed salads

- Crab, fennel, daikon, lemon aspen
- Chicken, buckwheat, alpine pepper
- Wild rice, quinoa, beetroot, Ribery, baked ricotta

Pissaladiere, white anchovy, onion, parsley

House made vegetable crisps

Apple & Ribery tarte tatin

Chocolate, coconut, rainforest lime Petit gateaux

UPGRADE:

- Additional item 12.5 p/piece

THE CONFERENCE

Half Day / 65pp

Morning Tea or Afternoon Tea - choice of 3 canapés served roving

Networking Lunch - choice of 4 lunch items

Maximum 5 hour duration

Full Day / 85pp

Morning Tea - choice of 3 canapés

Networking Lunch - choice of 4 lunch items

Afternoon Tea - choice of 3 canapés

Maximum 8 hour durations

THE CORPORATE LUNCH OR DINNER

2 course / 65pp

3 course / 85pp

Client selection of 2 items per course, served alternately

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)

New potato, onion, native greens (v)

Mains

Barramundi, carrot, leek, rainforest lime

Lamb, potato, onion, warrigal greens

Chicken, buckwheat risotto, parsley

Eye fillet, potato fondant, pepperberry jus

Eggplant, black garlic, buttermilk (v)

Duck egg, cabbage, pecorino (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

Pyengana cheddar, milk chocolate, plum, honeycomb

Peanut butter, rosella, toast ice-cream

Mango, macadamia, desert lime, white chocolate

Summer berries, yoghurt, riberry

Pineapple, coconut, sago, mint

Coconut rough - Azelia mousse, coconut, rainforest lime

WATERMANS ROOM EXPERIENCE

7 Course Degustation / 115pp

(>80 guests)

Tuna, beetroot, desert lime

Peas, daikon, seaweed, nasturtium

Pork belly, hazelnut, munthari

Barramundi, carrot, leek, rainforest lime

Duck, cabbage, riberry, ironbark honey

Lemon Aspen, pepperberry sorbet

Coconut rough - Azelia mousse, coconut, rainforest lime

COCKTAIL EVENT

3 cold options, 5 hot options / 55pp

4 cold options, 7 hot options / 69pp

3 cold options, 5 hot options, 2 substantial / 79pp

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)

Wallaby tataki, radicchio, cocoa nib (gf)

Cured duck, liver parfait, Illawarra plum

Ham hock, alpine pepper, mustard (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)

Quail, tonka bean, pickled muntries, radish (gf)

Ranger's valley flank steak, pickled red onion, carrot scratching's (gf)

Intercostal, native plum glaze, beetroot powder (gf)

Oxtail, nasturtium, caper, quandong

Lamb rib, mint bush, dukkha (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 (nut free, gf)

Strawberry and quandong Eton mess pops (V, gf)

Pineapple, coconut, mint verrine (Vegan, nut free, dairy free, gf)

Churros, lemon myrtle sugar, chocolate sauce (V, nut free)

Lemon aspen meringue pies (nut free)

Mango jelly, white chocolate, desert lime verrine (gf)

Mini coconut rough (gf)

Iced dark chocolate and passionfruit truffle (gf, V, nut free)

Summer berry pastille, fizzy chocolate (gf, nut free, dairy free, vegan)

Banoffee puffs

DRINKS

FIRST POUR

First pour wine, bottle beer, soft drinks

2hr / 50pp

3hr / 60pp

4hr / 70pp

5hr / 80pp

DELUXE POUR

Deluxe wine, bottle beer, soft drinks

2hr / 60pp

3hr / 70pp

4hr / 80pp

5hr / 90pp

PREMIUM POUR

Premium wine, Champagne, bottle beer, soft drinks

2hr / 80pp

3hr / 95pp

4hr / 115pp

5hr / 130pp

UPGRADES

+ 15 per cocktail on arrival

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

+ 25 for 2 cocktails on arrival

+ 25 for champagne on arrival, per glass