



# 12-MICRON

WEDDING KIT

*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.

Tower 1, Level 2, 100 Barangaroo Avenue, Barangaroo NSW 2000  
Enter via Watermans Quay / 02 8322 2075 / [info@12micron.com.au](mailto:info@12micron.com.au)

*From the moment you engage with us, every detail of your wedding will be meticulously arranged by our event planners. They are dedicated to meeting your requests to create a flawless occasion and memories that will stay with you forever.*

All our wedding reception packages include:

- x Dedicated event coordinator
- x Professional venue operations manager, wait staff and kitchen team
- x Private lift entrance and welcome signage
- x Personalized menu and seating chart
- x A selection of cocktail furniture and décor pieces
- x Round dining tables with feature chairs
- x Australian made crockery & cutlery
- x Locally sourced linen and napkins
- x Private outdoor balcony overlooking Barangaroo Wharf
- x Venue hire
- x One hour complimentary bump in prior to event commencing, and one hour post event
- x Centrepiece per table

#### CAPACITIES

- x cocktail | 300
- x seated | 180



## 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.



*Your reception*

*We understand that every couple is different, and we encourage you to tailor our basic packages to suit your needs. Use our suggested packages as an example, and work your magic from there.*

ONE // 150pp

Five hour first pour beverage package  
Three canapes, served on arrival (chef recommendation)  
Selection of house baked bread  
Starter, set serve  
Main, alternate serve  
Sides, client selection on two  
Filtered coffee & tea

TWO // 165pp

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

THREE // 175pp

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



## 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

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



## COCKTAIL EVENT PACKAGE // 140pp

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

### 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

## BEVERAGE

### FIRST POUR

Included in package pricing (5 hours)  
First pour wine, tap beer, soft drinks

### PREMIUM POUR

Premium wine, tap beer, soft drinks

30pp upgrade

### DELUXE POUR

Deluxe wine, tap beer, soft drinks

50pp upgrade

## 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 per glass of champagne on arrival

