



I2-MICRON

CONFERENCE 2024



12-MICRON

12-Micron is an exquisite venue in the heart of Barangaroo that can be utilised for business events and private functions. Three light-filled spaces offer an exclusive event experience in a restaurant setting.

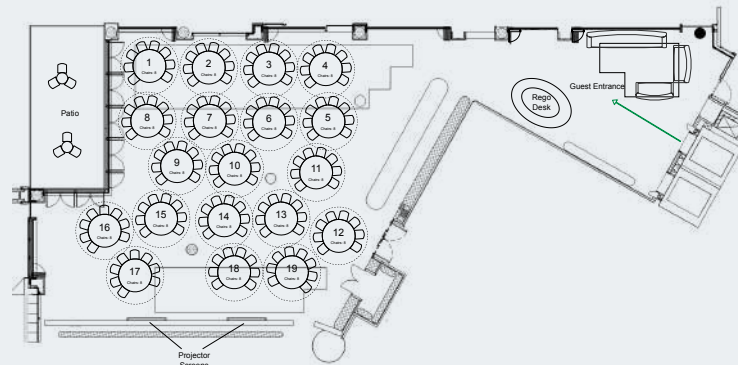
Designed by renowned design duo Kirsten Stanisich and Jonathan Richards, 12-Micron draws inspiration from Sydney's native flora and urban context. Every detail has been carefully considered and beautifully realised - from the cobblestone floors to the suspended linen ceiling and textured bark-like leather finishes. The colour palette of plum, green and blue captures the essence of Sydney.

THE WATERMAN'S ROOM

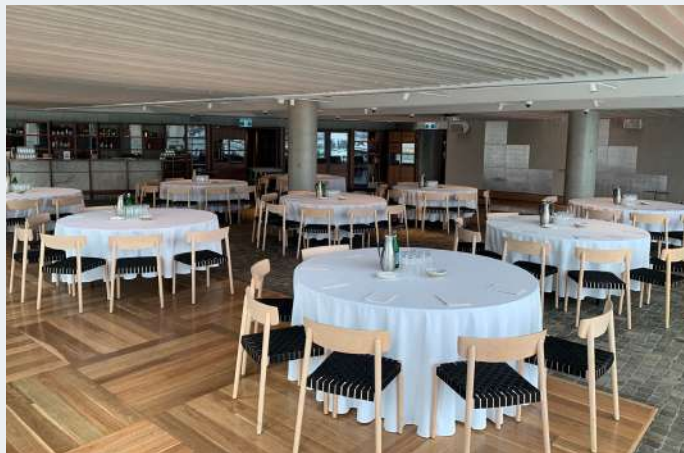
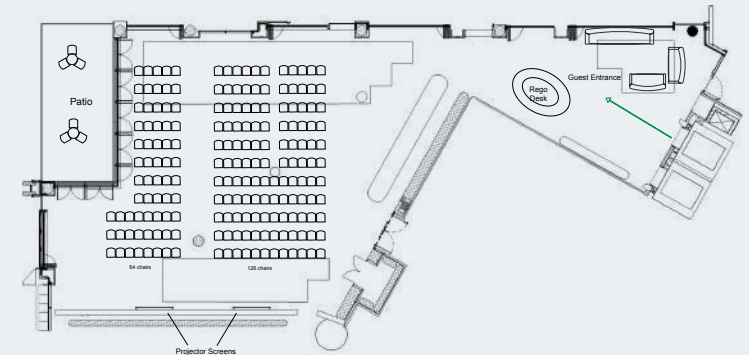
This unconventional space draws guests in with its floor-to-ceiling glass windows and breathtaking views of Barangaroo Harbour. There's also a private balcony, while exclusive access to the venue is provided via private lifts on Watermans Quay Road. With in-built audio-visual facilities, a private bar and dedicated bathroom facilities, Watermans Room is the perfect space for any event agenda.

Capacity: Up to 150 pax for cabaret style / 200 pax for theatre style

CABARET STYLE



THEATRE STYLE



Main event area



Patio

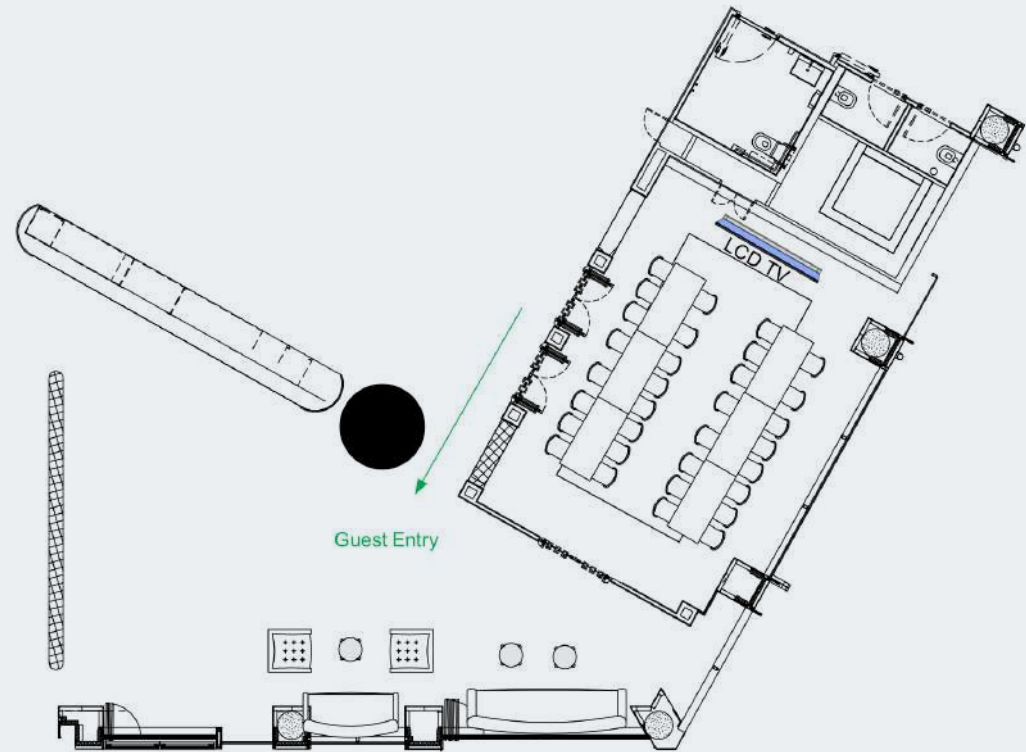


Guests' private entrance and registration area

PRIVATE DINING ROOM (PDR)

Always in demand, this light-filled room sits 32 guests for a banquet event. Diners can access the room discreetly via Shipwright Walk (the walkway between International Towers 1 and 2 in Barangaroo) before heading towards your pre-function space for networking.

Capacity: Up to 32 pax for banquet style



Main event area

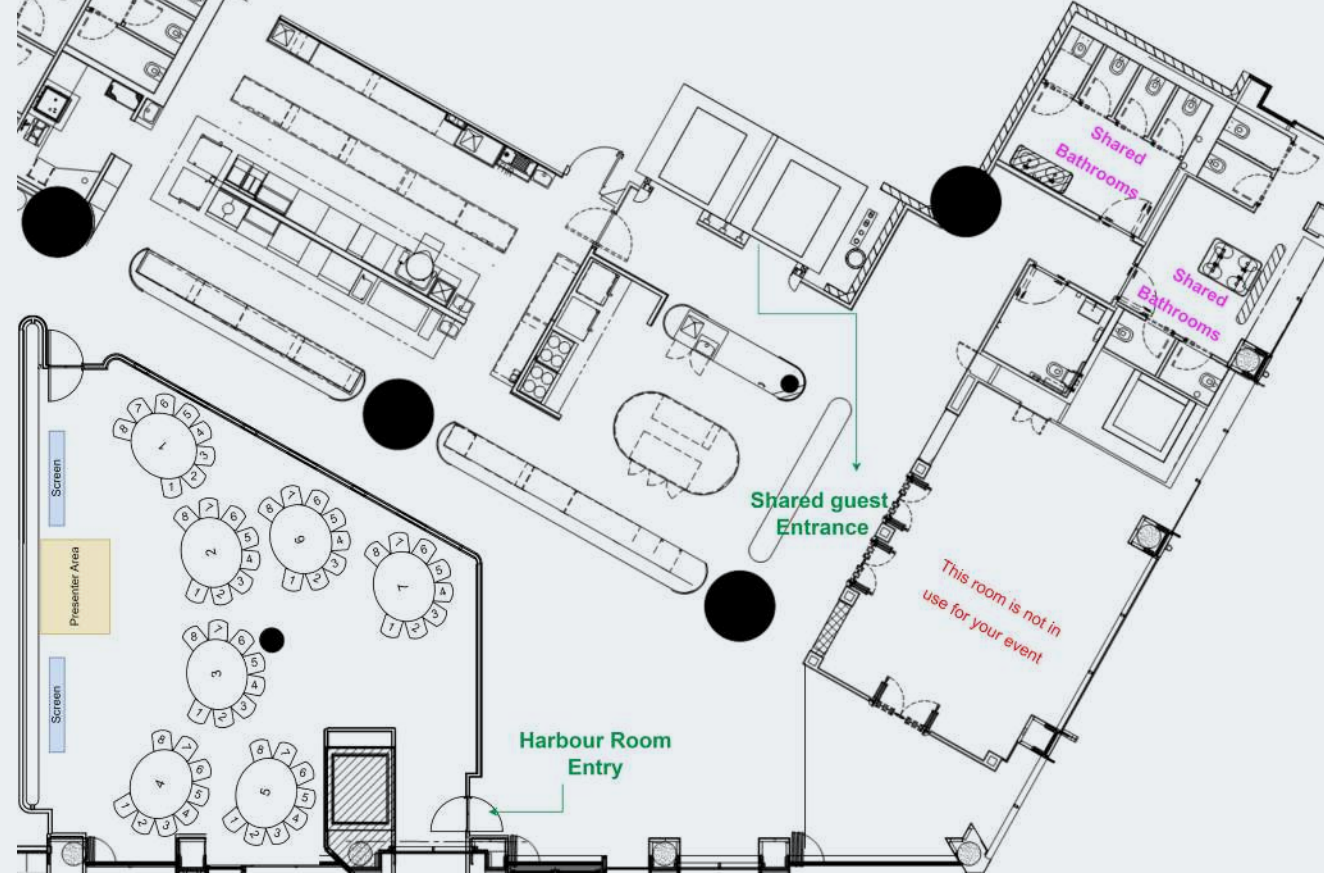


Guests' entrance

HARBOUR ROOM

Elevate your next corporate conference with the Harbour Room at 12-Micron. Overlooking Sydney's iconic harbour, this state-of-the-art boutique meeting space is ideal for hosting conferences of up to 56 attendees in Cabaret. Designed for seamless collaboration and professional engagement, the venue combines sophisticated interiors with cutting-edge facilities, ensuring a productive environment for high-level discussions, presentations, and networking in the heart of the CBD.

Capacity: Up to 56 pax for cabaret style / 75 for a theatre style event.



Main event area



Guests' entrance

12-MICRON CONFERENCE PACKAGE INCLUSIONS

Venue crockery, cutlery, glassware & your choice of napery (white, black, stone or charcoal)

Custom chairs and venue tables with your choice of white, black or stone table linen (Stone Linen for Waterman's Room only) **Stone linen is an additional cost

Notepads, pens, mints & iced water per table

Nespresso coffee, tea & juice throughout the day

Blinds offering privacy to 70 percent block out

Professional wait staff & function supervisor

Background Music for the event

Dedicated event planner to coordinate and assist with the finer details of your event in the lead up



OPTIONAL EXTRAS

Food upgrades - Canapes on arrival / Platter Menu / Side and Salads (POA)

Beverage options - Add wine & beer selections

AV Package - 2x motorized screens and projectors, lectern with fixed microphone and 1 handheld microphone (Waterman's Room only)

AV Package - 2x 100inch LCD TV's and 1 handheld microphone (Harbour Room only)

65inch LCD TV (Private Dining Room only)

SAMPLE MORNING & AFTERNOON TEA MENU

(CHOOSE ANY 2 ITEMS)

FRUIT

Fresh tropical fruit with sweetened yogurt (v, ef, gf, H, nf)
Strawberry and rock melon skewers with coconut yoghurt dip (gf, vg, ef, H, nf)
Whole fruit bowls: Pears, oranges, apples and bananas (gf, vg, ef, H, nf, df)

SWEET

Buttermilk scones with whipped vanilla Chantilly cream and berry compote (v, H, nf)
Dried fruit and mixed nuts (gf, df, vg, H, ef)
Carrot cake with cream cheese icing and walnut (v, H)
Chef selection of mini muffins (v, H)
Flourless rhubarb and almond cake with whipped Chantilly cream (gf, H, v)
Assorted Danishes and croissants (v, H)
Stewed peaches and coconut (gf, vg, ef, nf, H)
Pineapple upside down cake with whipped cream (v, nf, H)
Ricotta pear and rhubarb cake (v, nf, H)
Peanut butter brownie (v, H)
Vanilla cannoli (v, nf, H)
Lamington layered with jam and cream (v, H)
Lemon drizzle cake (vg, H, gf)

SAVOURY

Breakfast slider - Milk bun, egg, bacon, potato rosti, cheese and chilli jam (Morning Tea Only)
Mini ham and cheese croissants
Moroccan lamb, pinenut and olive, lady finger with hung yoghurt and pomegranate molasses dip
Chicken spinach and tarragon filo
Chicken parma pie with barbecue sauce
Pumpkin and feta arancini and black garlic mayo (gf, v)
Caramelised onion and goat's cheese quiche (v)
Porcini and gorgonzola quiche (v)
Pumpkin, spinach and chickpea pastry kisses with vegan chipotle mayonnaise (vg)
Warm pumpkin, kale and chia muffin with whipped feta cheese (v, H, gf)
Spinach and feta pastizzi with minted cucumber yoghurt (v, H)
Lamb slider, hummus, and grilled capsicum (Afternoon Tea Only)
Braised meatball, tomato ragu and provolone sub (Afternoon Tea Only)

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-FREE (EF) EGG FREE (NF) NUT FREE (H) HALAL

This is a sample menu. All menu items are subject to seasonal change.

SAMPLE WORKING LUNCH MENU FOR GROUPS UNDER 30

ANTIPASTO & CHARCUTERIE PLATTER TO SHARE

Grilled marinated artichokes, eggplant, zucchini, & capsicum

Marinated feta cheese & balsamic mushrooms

Shaved pastrami, mortadella, jamon serrano, cornichons, pickled baby onions & crusty bread

MAINS (CHOICE OF TWO, ALTERNATE SERVE)

Atlantic salmon fillet, whipped lemon ricotta, crushed chat potato, minted peas & broad beans (gf)

Roasted garlic & herb butter stuffed chicken breast, saffron risotto, wilted spinach & thyme jus (gf)

Twice cooked Pork belly, braised lentils, burnt apple puree, pickled fennel, apple & boudin noir (gf, df)

Spinach & ricotta ravioli, roasted pepper & tomato sauce, crispy basil & parmesan (v)

Roasted cauliflower, almond miso butter, carrots and crispy kale (vegan, gf)

SIDES (CHOICE OF ONE)

Seasonal green vegetables

Roasted Japanese pumpkin, roasted pepita tahini and hung yoghurt

Truffle fries & parmesan

Duck fat roasted potatoes

Rocket & parmesan

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE

This is a sample menu. All menu items are subject to seasonal change.

WORKING LUNCH MENU FOR GROUPS OVER 30

SALADS – 2 SELECTIONS OF YOUR CHOICE

Greek salad with oregano and lemon dressing (gf, v)

Tossed Caesar Salad

Mixed leaves with tomato and cucumber, house dressing (gf, vg, df)

Chat potato, soft boiled egg, bacon seeded mustard mayo, chives and parmesan (gf)

Roasted pumpkin, feta cheese and pinenuts with Italian dressing (v, gf)

Wild rice, quinoa, cranberry, walnut, orange, and pomegranate salad (gf, vg)

Chickpea salad with date and tamarind dressing (vg, gf)

Iceberg wedge, avocado, radish, shaved parmesan, toasted almond and pumpkin seed with smoky eggplant cream dressing (v, gf)

LUNCH MENU – 3 SELECTIONS OF YOUR CHOICE

ANTIPASTO PLATTER

Selection of sopressa, prosciutto, mortadella, grilled vegetables, and house marinated olives and grissini

CALAMARI & PRAWNS

Flash fried baby calamari with wild rocket, chilli mayo (gf)

Salt and pepper tiger prawns with sweet chilli and coriander dip (gf)

BBQ SKEWERS – SELECTION OF

ASSORTED SKEWERS (CHOOSE ANY TWO)

Tandoori chicken and minted yoghurt (gf)

Beef and sweet smoked paprika and chimichurri (gf, df)

Prawn, cumin and preserved lemon marinade with harissa mayo (gf, df)

Eggplant, zucchini, and capsicum (vg, gf)

CARVERY (CHOOSE ANY TWO)

Whole roast grain fed beef sirloin (gf, df)

Twice cooked pork belly with buttered cabbage and mustard fruits (gf, df)

Butterflied chicken, toum, chilli flakes and lemon (gf, df)

Slow cooked lamb shoulder and roasted root vegetables

CURRY AND RICE (CHOOSE ANY TWO)

Slow braised lamb neck bhuna with tomato and potato (gf, df)

Potato and vegetable korma (gf, df)

Thai green curry with chicken and eggplant (gf, df)

Massaman beef cheek curry, potato, and peanuts (gf, df)

Served with steamed jasmine or brown rice

BAKED PASTA

Traditional beef lasagna

Pumpkin, ricotta, spinach and sage lasagne (v)

BRUSCHETTA -

SELECTION OF MINI BRUSCHETTA

Smoked salmon and avocado (df)

Tomato and buffalo mozzarella (v)

Grilled vegetables and goat cheese (v)

\$2.50 per person surcharge for GF

PASTA

Orecchiette Bolognese (gf on request)

Spinach and ricotta ravioli with roast tomato sauce and parmesan (v)

DESSERT (CHOOSE ANY TWO)

Chocolate and cherry mud cake

Peach and passion fruit roulade

Pineapple and coconut cake

Citrus and almond cake (gf)

French apple cake
Served with whipped cream and coulis

FRUIT PLATTER

Selection of fruits in season with vanilla yoghurt

(Can be vg on request - coconut yoghurt)

CHEESE PLATTER

Selection of Australian & imported cheeses with muscatel, quince paste and crackers

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE

A PART OF THE VENUES COLLECTION

12-MICRON

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