



I2-MICRON

COCKTAILS 2024



12-MICRON

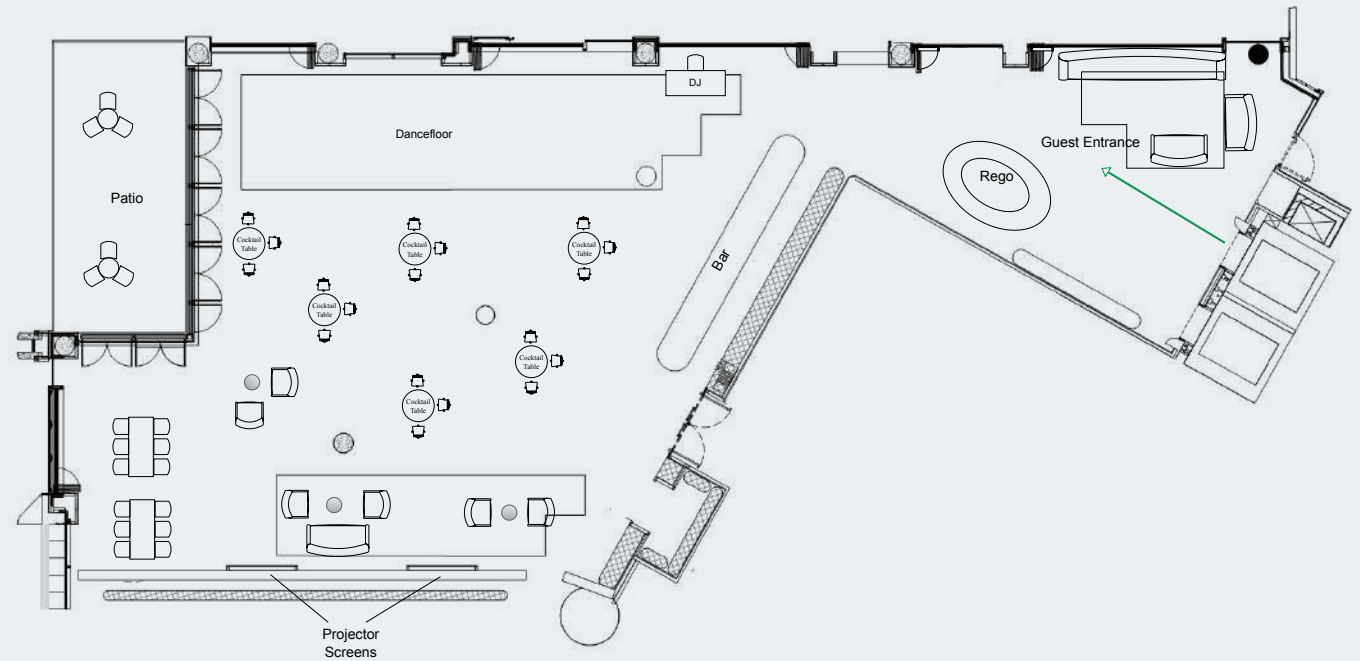
12-Micron is an exquisite venue in the heart of Barangaroo that can be utilised for business events and private functions. Three light-filled spaces offer an exclusive event experience in a restaurant setting.

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 350 for cocktail



Main event area



Patio

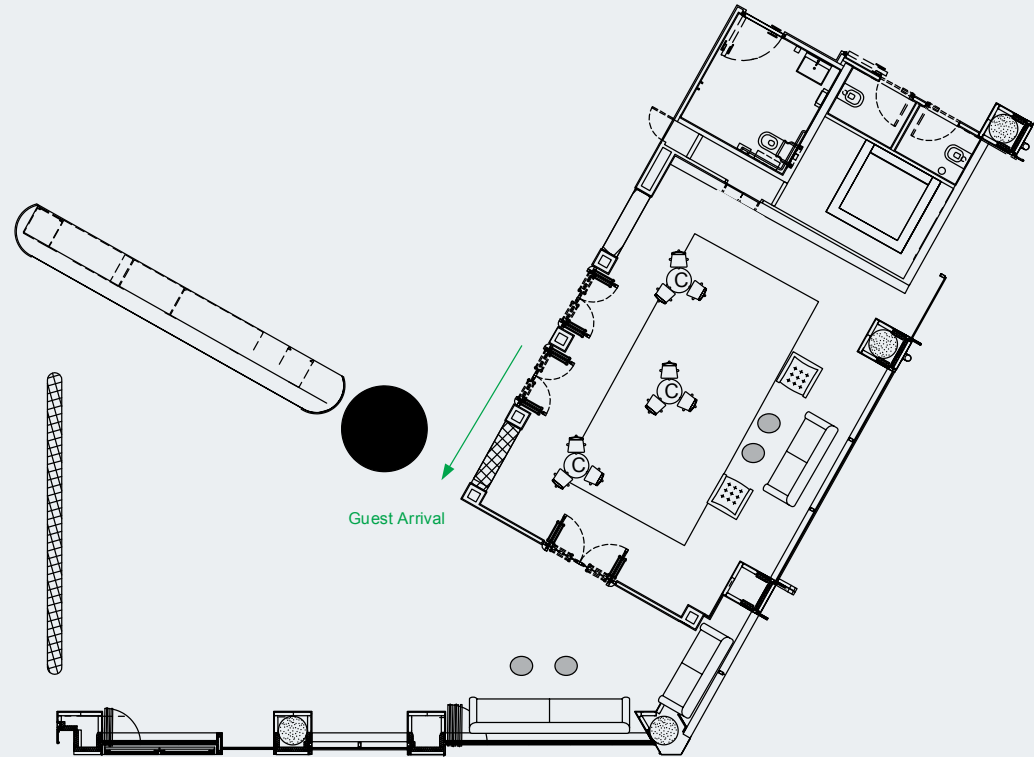


Guests' private entrance and registration area

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 50 pax for cocktail style



Main event area

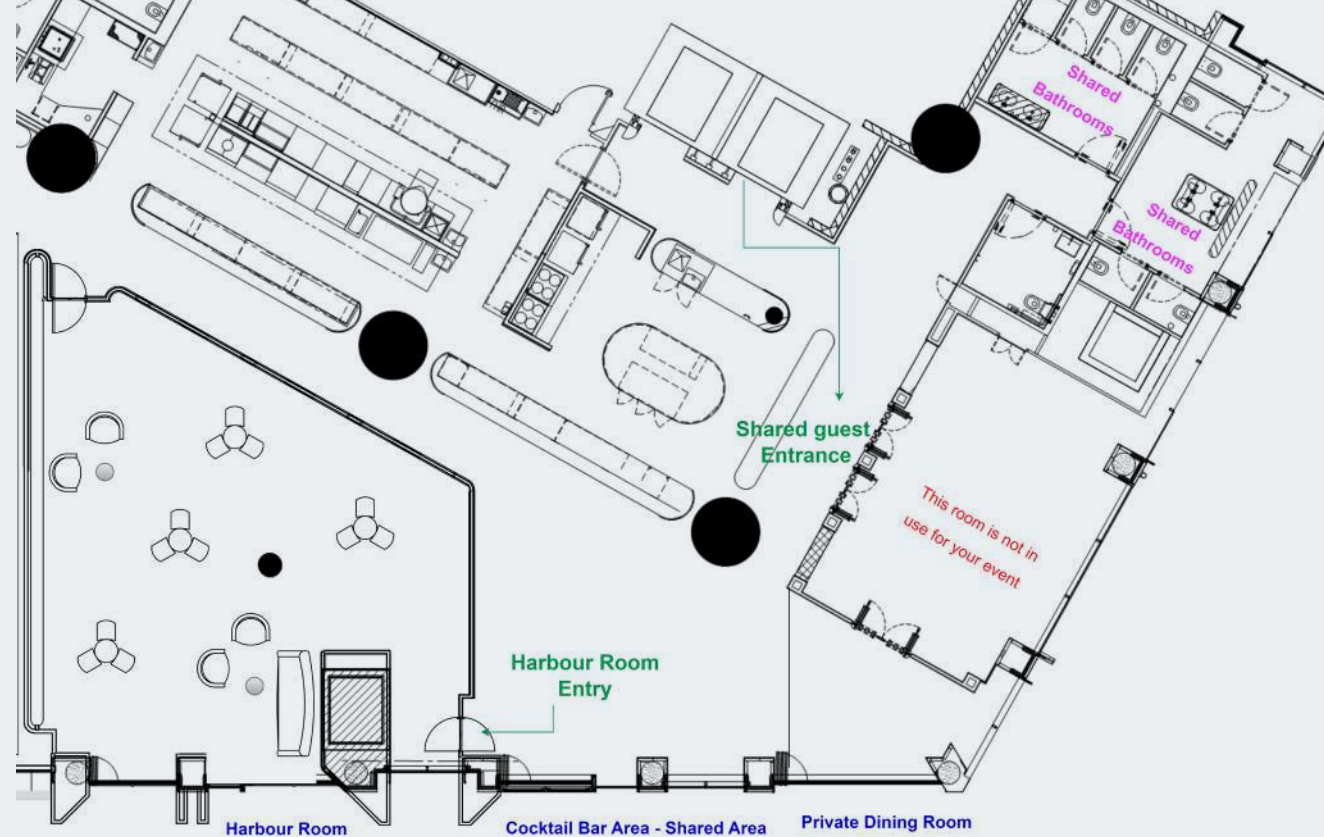


Guests' entrance

HARBOUR ROOM

Make your next cocktail event unforgettable at the Harbour Room. With panoramic water views and an atmosphere of chic sophistication, this boutique venue can host up to 130 guests for a cocktail-style gathering. Whether you're planning a corporate mixer, product launch, or a social celebration, the Harbour Room provides the perfect backdrop for mingling, networking, and enjoying fine food and drinks in one of Sydney's most exclusive settings.

Capacity: Up to 130 pax for cocktail style



Main event area



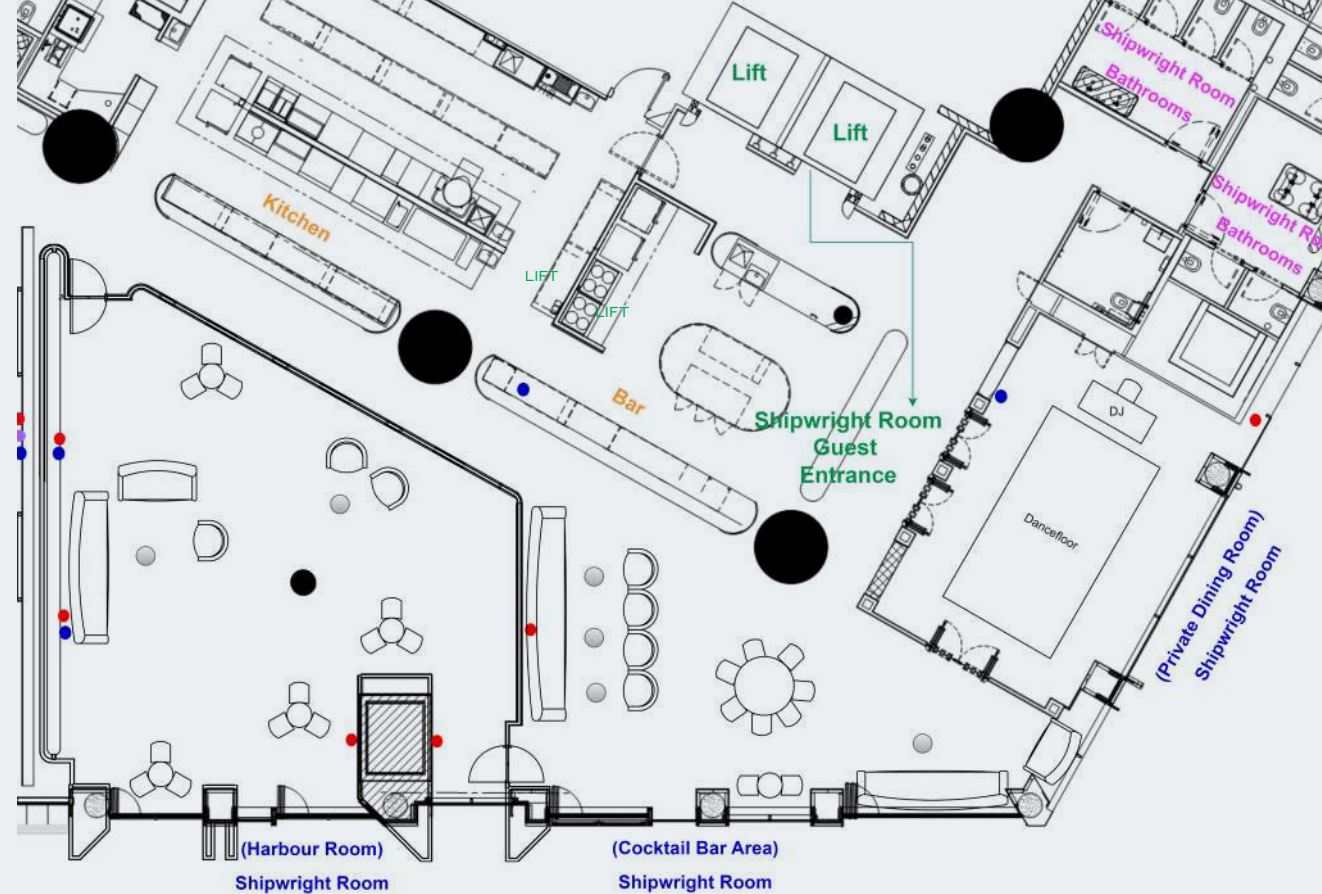
Guests' entrance

SHIPWRIGHT ROOM

Seamlessly combining our spaces including Harbour Room and Cocktail Bar Area, this dynamic space offers a unique progressive event experience with breathtaking views of Sydney Harbour, designed for up to 200 guests in a free-flowing setting.

Perfect for large corporate mixers, product launches, or social celebrations, guests can enjoy an effortless flow between spaces, each offering its own distinct ambience while enhancing the overall experience with a blend of stylish sophistication and world-class hospitality.

Capacity: Up to 200 pax for cocktail style



12-MICRON COCKTAIL PACKAGE INCLUSIONS

Cocktail Canapé Menu
(Selection of hot and cold roaming canapés)

Premium pour beverage package (see page 8)

High top cocktail tables & cocktail furniture

Venue glassware

Professional wait staff & function supervisor



OPTIONAL EXTRAS

Food upgrades - Food stations / Roaming Dessert canapes

Beverage options - Upgrade wine & beer selection / Cocktail on arrival (POA)

Professional DJ for the duration of your event
(Waterman's Room only)

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 COCKTAIL MENU (30 - 199 PAX)

COLD CANAPÉS

VEGETARIAN

Sourdough crostini, mushroom duxelles and cashew cream cheese (vg, ef, df, H)

Roast beetroot, black garlic, cashew nut cream and walnut (vg, ef, df, H)

Compressed and charred watermelon, almond feta and micro-coriander (vg, gf, H)

Grilled vegetables, hummus, and shaved parmesan tart (v, ef, nf, H)

Cauliflower, cashews, sour cream, and chilli (vg, ef, gf, df, H)

Pumpkin, kale and chia muffin with whipped feta (v, H, gf)

Mushroom mousse and caramelised onion crostini (v, H, ef)

Beetroot hummus, semi-dried cherry tomato, pickled shimeji and cucumber (vg, ef, df, H)

Whipped tofu and lemon tart, micro coriander (vg, df, nf, H)

SEAFOOD

Smoked salmon, cream cheese and dill blinis (gf, nf, H)

Sydney rock oysters, mignonette vinegar and lemon (gf, ef, df, nf, H)

Sydney rock oysters with ponzu dressing and wasabi flying fish roe (gf, ef, df, nf, H)

Scampi tartare, pickled fennel, micro coriander, and spiced avocado (df, H, nf, ef)

Scallop ceviche, avocado mousse, chilli and puffed rice (gf, df, H, nf, ef)

Pickled crab, cucumber and mango tartlet (df, H, nf)

Salmon tartare, avocado mousse, cucumber gel, wasabi mayo and nori dust (gf, df, H, nf, ef)

Assorted sushi and nigiri with pickled ginger and wasabi (gf, df, nf)

MEAT

Roasted duck breast, cucumber, chilli and hoisin (df, ef, H, nf)

Tandoori lamb, potato and minted yoghurt (gf, ef, nf, H)

Potato, rare roast beef, semi-dried tomato and pesto (gf, ef, H)

Smoked chicken Waldorf tartlet (H)

Chicken tikka, cucumber and minted yoghurt (H, nf, ef)

Pukara lamb tartare with mint crostini (H, nf)

Duck rillette crostini and balsamic onion (H, nf)

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

This is a sample menu. Two items to be selected from each course for an alternate serve meal service. All menu items are subject to seasonal change.

SAMPLE COCKTAIL MENU (30 - 199 PAX)

HOT CANAPÉS

VEGETARIAN

Spinach and ricotta pastizzi
with minted yoghurt (v, H, nf)

Crisp vegetable spring roll with
sweet chilli and coriander dip
(vg, df, H, nf, ef)

Triple cheese, potato croquette
and black garlic aioli (v, gf, H)

Mac & Cheese bites and tomato
ketchup (H, nf)

Pumpkin, spinach and chickpea
pastry kisses with vegan chipotle
mayo (vg, ef, df, H, nf)

Traditional falafel with green
goddess dressing (vg, gf, df, H)

Pumpkin and ricotta arancini
(gf, v, H)

Potato, corn and Manchego
croquette with egg-free
aioli (ef, v, H)

Spinach and onion Pakora with
coconut and cucumber raita
(gf, vg, df, ef, H)

Potato, rosemary, olive and
garlic pizza (v, H, ef)

Porcini and gorgonzola tart
with candied walnut (H)

Crumpet, Guinness and mature
cheddar rarebit (v)

Gougères with pineapple
chilli jam (v, H)

SEAFOOD

Tempura prawn cutlet and sauce
gribiche (H)

Barramundi and parsley goujons,
caper mayonnaise (H, nf)

Sautéed tiger prawn, avocado
mousse and cucumber (gf, df, ef, H)

Crispy marinated squid tentacles
with Harissa mayonnaise (H)

Thai fish cake with sweet chilli
coriander dipping sauce (H)

Humpty Doo barramundi fish pie
and gribiche (H)

Coconut prawn with lime aioli (H)

Grilled oyster, shallot, prosciutto
and balsamic (H, df, gf, nf, ef)

MEAT

Cheeseburger spring rolls
with honey mustard (H)

Karaage chicken and wasabi
mayonnaise (H, gf, df, nf)

Spiced lamb kofta skewers
and minted yoghurt (H)

Chicken and chive wonton
with crispy chili oil (ef, df, H)

Beef and ginger dumplings
with ginger soy dipping sauce
(gf, ef, df)

Lamb Cornish pasty with
HP sauce (H)

Chicken laksa curry puff and
sweet chili and coriander dip (H)

Chicken, spinach and tarragon
filo (H)

Beef rendang croquette and sambal
oelek mayonnaise (H)

Braised lamb and olive empanada
with creamy feta dip (H)

Chicken and tarragon pithivier (H)

Peri peri chicken puff pastry
kisses with spiced lemon mayo (H)

Beef sambousek with tahini
yoghurt dip (H)

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SAMPLE COCKTAIL MENU (30 - 199 PAX)

SUBSTANTIAL CANAPES

VEGETARIAN

Pan fried potato gnocchi,
sautéed mushrooms, roasted sweet
potato, rosemary and truffle oil (v)

(can be vegan or gluten free on
request)

Pea and preserved lemon risotto
with mascarpone herb cream
(v, gf, nf, ef)

Potato and chickpea slider with
tamarind and mango chutney (H, v)

Pumpkin and lentil sausage roll
with smoky barbecue sauce (H, v)

Barbecue jackfruit slider,
vegan mayo (gf, vg)

Malay coconut vegetable
curry puff with sweetchilli (H, v)

SEAFOOD

Crumbed fish, chips,
tartare and lemon (H, nf)

Barramundi slider with mango
and citrus chutney (H)

Salt and pepper fried prawn
and aioli in noodle box (H)

Tiger prawn, penne pasta and
creamy tomato sauce (H, ef, nf)

MEAT

Braised lamb kofta meatballs
with dates, almond couscous, and
minted yoghurt (H)

Steamed bao, barbeque pulled
pork and chilli mayo

Lamb slider with hummus and
grilled capsicum (H)

Butter chicken pie with
minted yoghurt (H)

Wagyu patty, caramelised onion,
cheese, garlic mayo in a milk
slider bun (H)

Braised meatball, tomato ragu
and provolone sub (H)

Lemon, oregano and garlic
marinated lamb skewers with
tzatziki (gf, H, nf)

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

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PREMIUM POUR

INCLUDED IN ALL PACKAGES

Soft Drinks, Juices, Still & Sparkling Mineral Water and Your choice of 1x White, 1x Red & 1x Full Strength Beer option from the menu below:

SPARKLING WINE

Ate Sparkling Brut, South Eastern Australia

WHITE WINE

Ate Sauvignon Blanc, South Eastern Australia

Ate Pinot Grigio, South Eastern Australia

First Creek Harvest Chardonnay, Australia

RED WINE

First Creek Harvest Cabernet Sauvignon, Australia

First Creek Harvest Shiraz, Australia

FULL STRENGTH BEER

Furphy, Heneiken, Peroni, Corona, Kirin Ichiban, Menabrea Lager, Kosciusko Pale Ale, Little Creatures Pilsner, White Rabbit Dark Ale, James Boag's Premium Lager

LIGHT BEER

James Boag's Premium Light (included in all packages)

James Squire Zero (0% alcohol)

Pre-select one red and one white wine, one full strength beer and one light beer to be served during your banquet event. All beverage selections are subject to change.



A PART OF THE VENUES COLLECTION

12-MICRON

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