



# I2-MICRON

BANQUETS 2024





## 12-MICRON

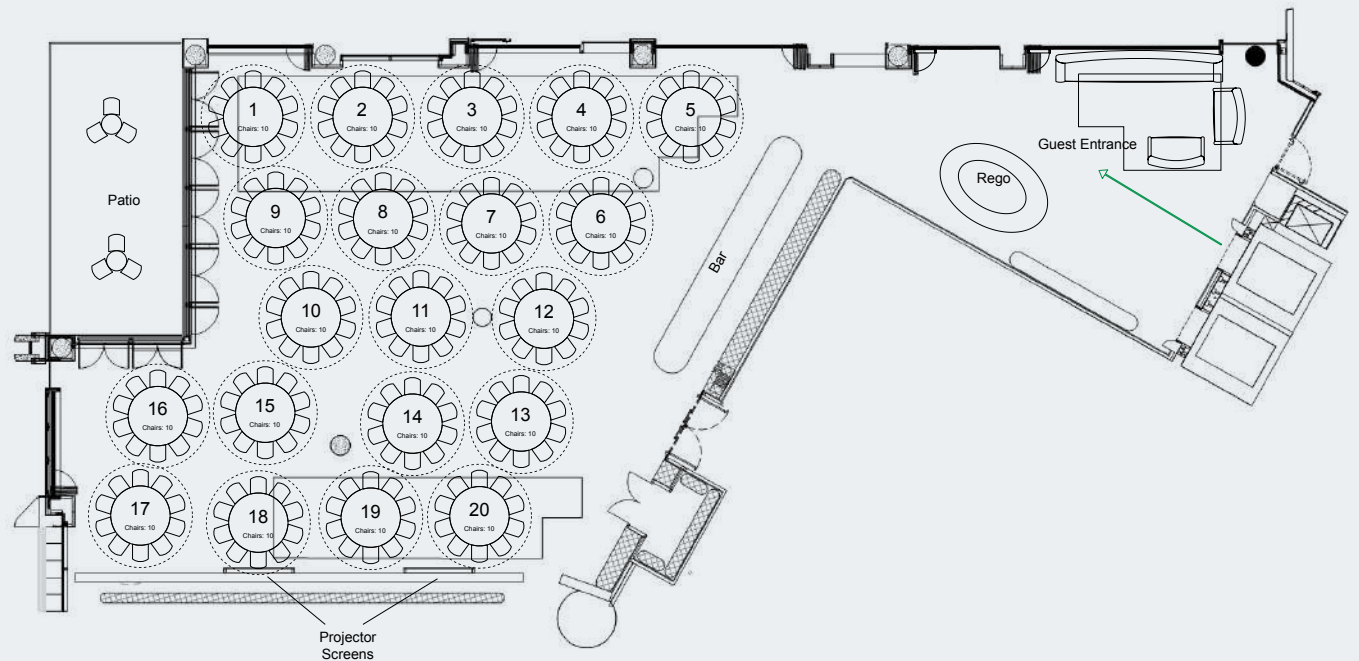
12-Micron is an exquisite venue in the heart of Barangaroo that can be utilised for business events and private functions. Three light-filled spaces offer an exclusive event experience in a restaurant setting.

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 200 pax for banquet style



Main event area



Patio



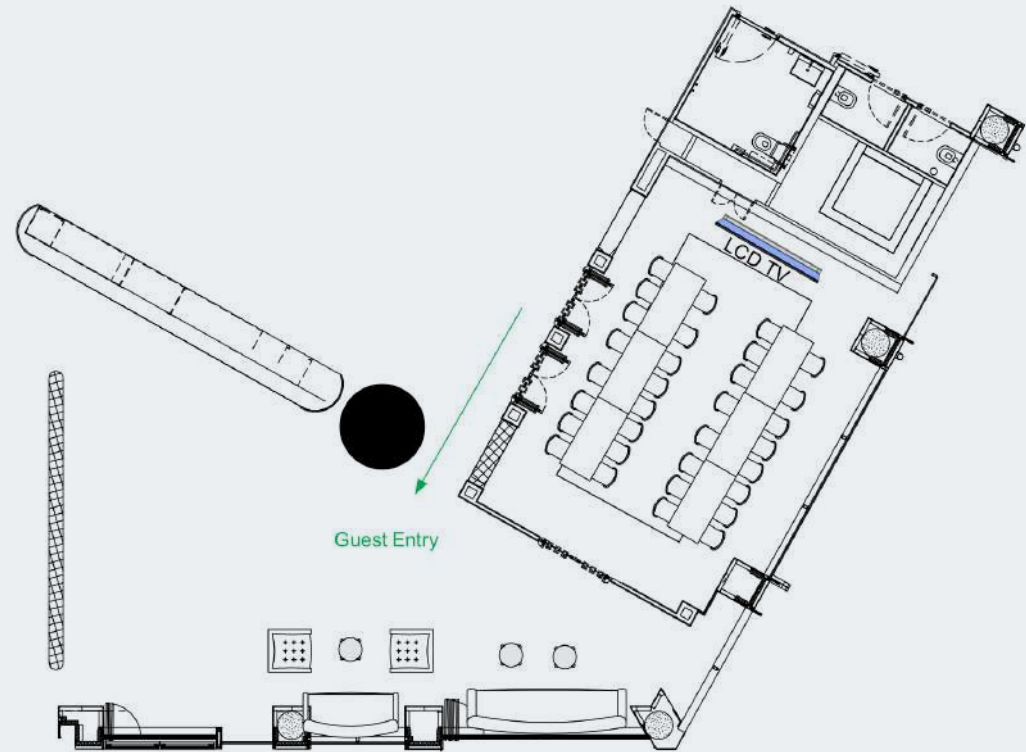
Guests' private entrance and registration area



# 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

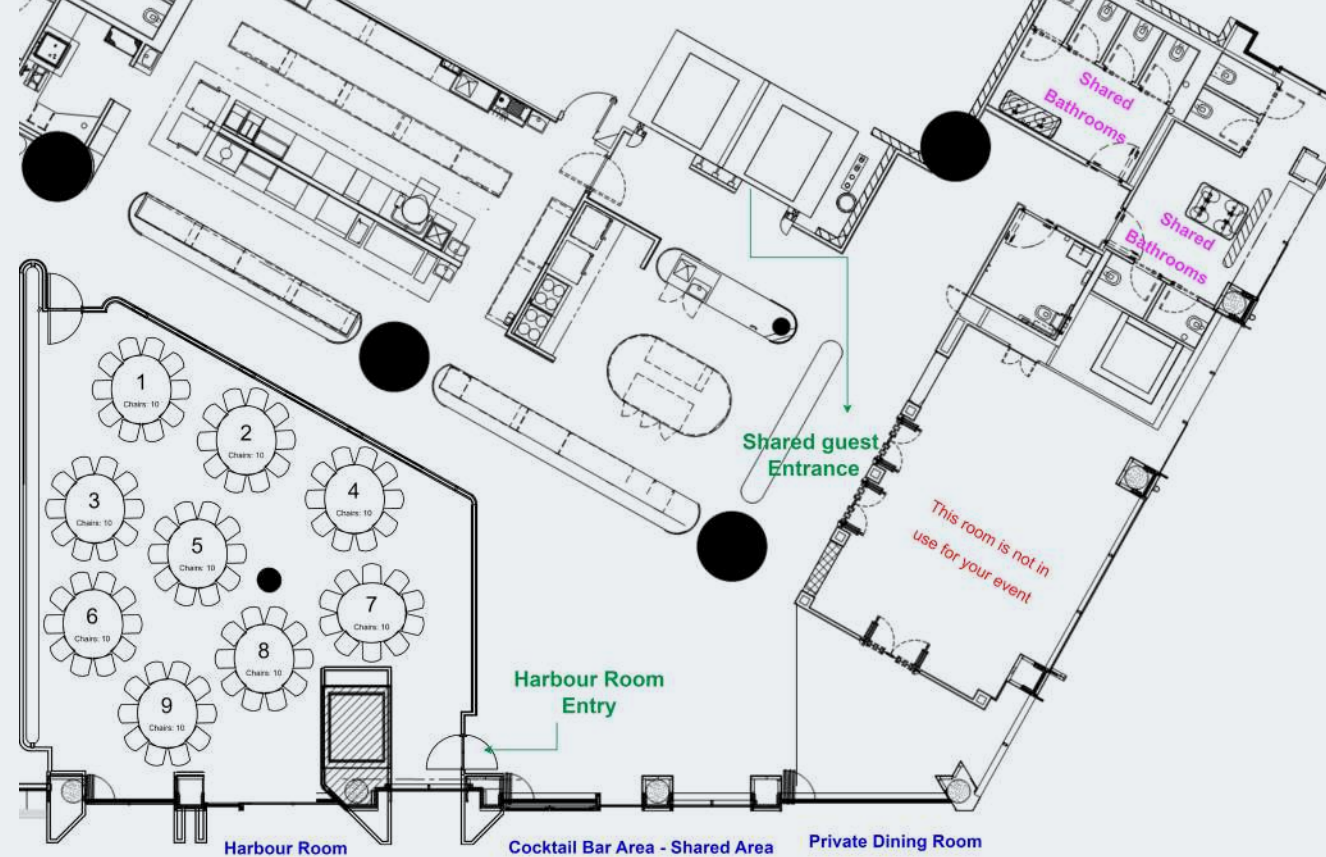


Guests' entrance

# HARBOUR ROOM

Host your next banquet at the Harbour Room, where elegance meets comfort in an intimate setting with breathtaking water views. This boutique venue in the heart of Sydney's CBD can accommodate up to 90 seated guests, offering a sophisticated dining experience for corporate or social occasions. With its prime location and flexible layout, the Harbour Room is perfect for formal dinners, charity galas, or exclusive celebrations that deserve a refined touch.

Capacity: Up to 90 pax for banquet style



Main event area



Guests' entrance



# 12-MICRON BANQUET PACKAGE INCLUSIONS

Alternate serve banquet menu, your selection of 2 dishes from each course

Premium Pour beverage package (see page 8)

Complimentary cutting & serving of your cake on platters

Venue's modern centerpieces

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

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

Professional wait staff & function supervisor

Complimentary table menus and placement of your place cards

Dedicated Events Executive to assist you throughout the planning process

Use of the exclusive outdoor balcony overlooking Sydney Harbour (Waterman's room only)



## OPTIONAL EXTRAS

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

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 BANQUET MENU

Your selection of 2 dishes from each course, served alternatively.  
Assorted Infinity Bakery sourdough dinner rolls and unsalted butter.

## ENTRÉES

Smokey eggplant purée, roasted cauliflower florets, toasted pumpkin seed and pomegranate arils and molasses (vg, gf, H)

Beer and soy glazed confit pork belly, apple and celeriac remoulade (df, gf)

Chilled duck breast, butternut pumpkin purée, puffed wild rice, green shallot oil and red vein sorrel (gf, df)

La Stella Stracciatella, broad bean, pea mint, lemongrass salad, extra virgin olive oil and toasted focaccia (v)

Salmon tartare, avocado mousse, cucumber gel, wasabi mayonnaise and nori quinoa crisp (gf, df, H)

Scallop ceviche, green apple, Leche de Tigre, pumpkin purée and Avruga caviar (gf, df)

## DESSERTS

Green tea panna cotta, pistachio crumb, black sesame brittle and mandarin gel

Chocolate mousse, açai jam, hazelnut crunch, dark chocolate berries and whipped coconut cream (vg, gf)

Chocolate tart, orange gel, citrus crème fraîche and candied orange

Peanut pillow, vanilla Chantilly, peanut praline and seasonal berries

Passion fruit meringue tart - short crust pastry, passion fruit curd topped with burnt Italian meringue

## MAINS

Char grilled grain-fed striploin miso onions, roasted carrot, gratin potato, crispy shallot and seeded mustard jus (gf)

Glazed duck breast, anise carrot purée, balsamic carrots, charred leek, and balsamic jus

Lamb rump, green pea and chick pea hummus, minted peas, fondant chat potato, chimichurri and jus (gf)

Pan roasted barramundi fillet, fregola and pipi risotto, wilted spinach and fish roe cream sauce

Roasted salmon fillet, saffron cauliflower purée, cauliflower fritter, warm bean salad and chive beurre blanc

Agave glazed sugarloaf cabbage, romesco, gremolata and micro greens (vg, gf, df)

## SIDES

Seasonal green vegetables	\$18
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Roasted Japanese pumpkin, roasted pepita tahini and hung yoghurt	\$18
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Iceberg wedge, avocado, radish, shaved parmesan, toasted almond and pumpkin seed and smokey eggplant cream	\$20
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Truffle fries and parmesan	\$15
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Duck fat roasted potatoes	\$16
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Fattoush salad	\$18
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(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-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.

# 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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**[www.thevenuesco.au/12-micron](http://www.thevenuesco.au/12-micron)**