



# I2-MICRON

BANQUETS 2025





## 12-MICRON

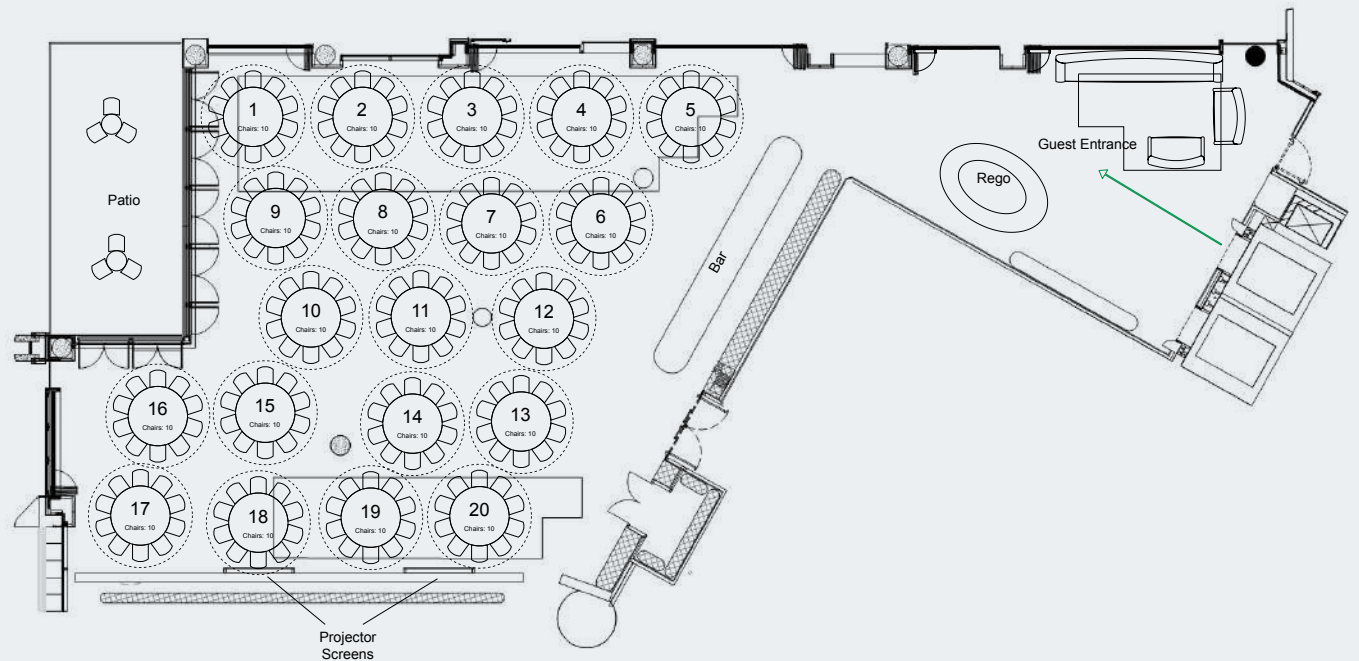
12-Micron is an exquisite venue in the heart of Barangaroo that can be utilised for business events and private functions. Three light-filled spaces offer an exclusive event experience in a restaurant setting.

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



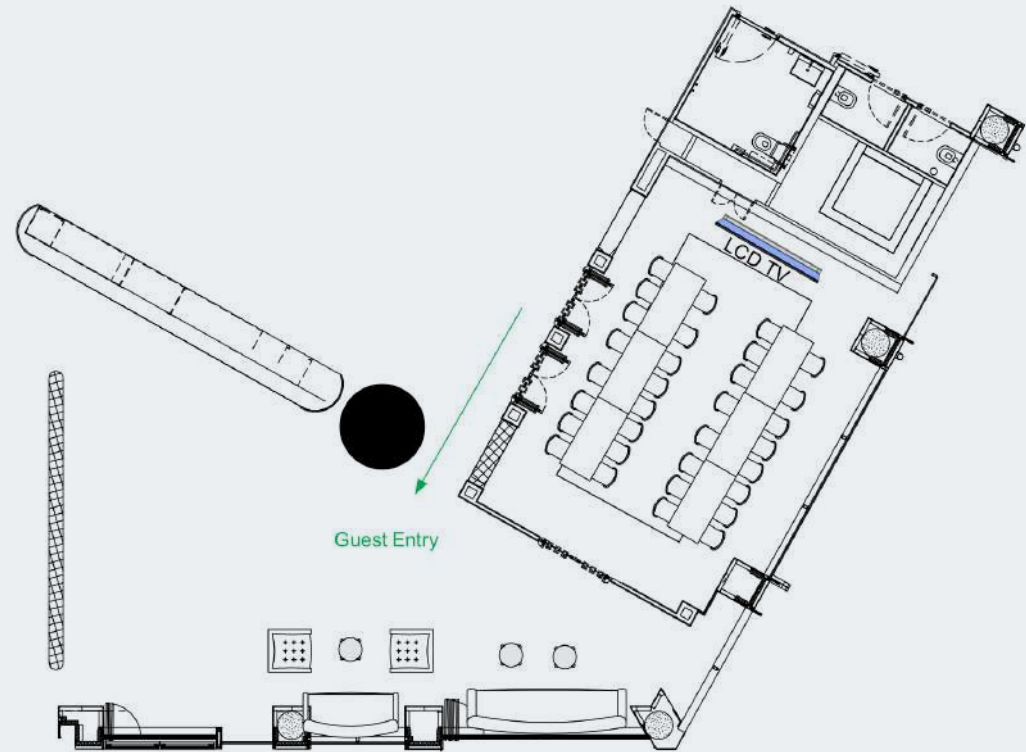
Guests' private entrance and registration area



# 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

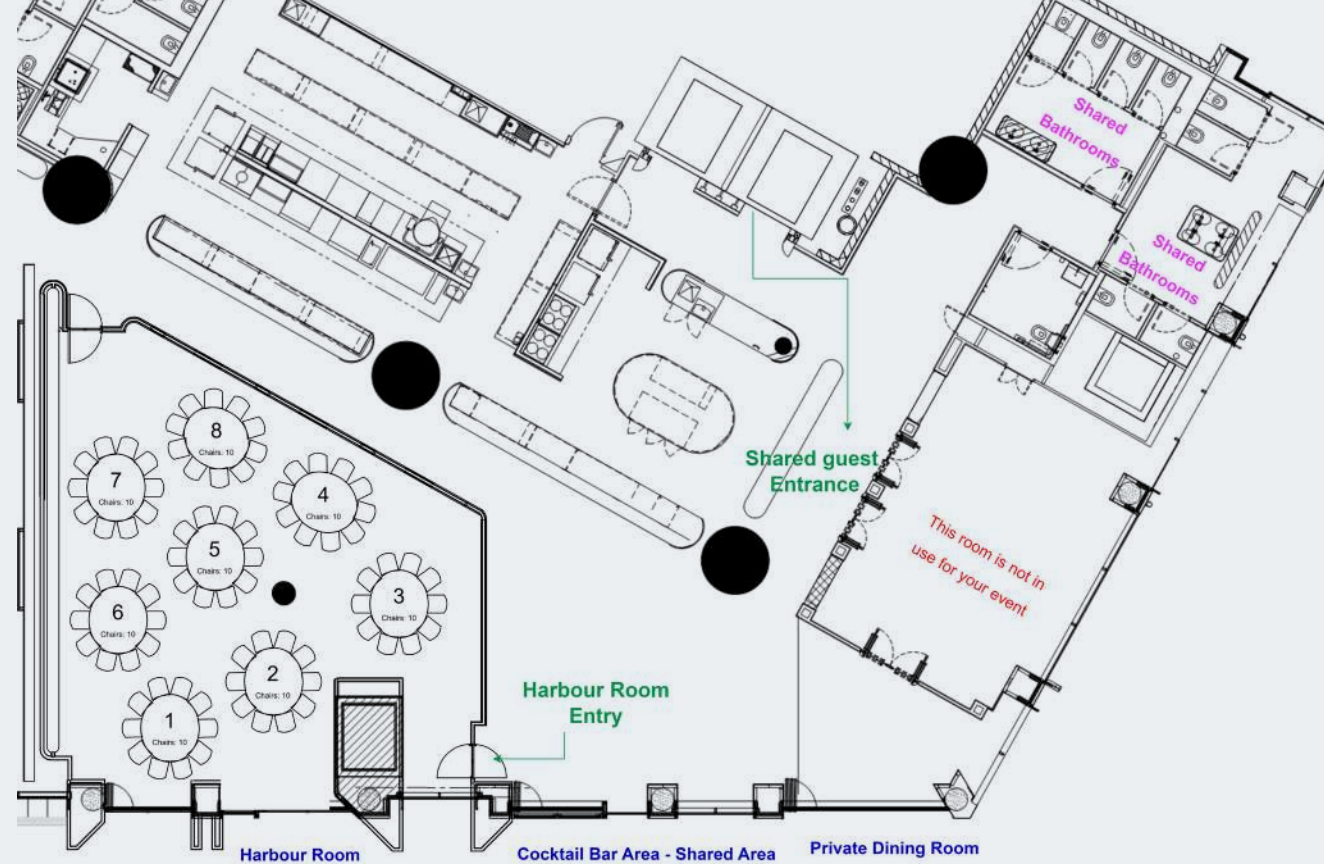


Guests' entrance

# 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 80 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 80 guests on ovals / 60 guests on longs



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

Smoky eggplant purée, roasted cauliflower florets, toasted pumpkin seeds and pomegranate arils with molasses (vg, gf, H)

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

Slow-cooked beef, tomato and vegetable agnolotti with burnt butter and sage

La Stella stracciatella, broad bean, pea, mint and lemon zest salad with extra virgin olive oil and toasted focaccia (v)

Vodka, pink peppercorn and dill-cured salmon with buttermilk dressing, dill oil, salmon pearls and nori sago wafer (gf)

Chilled prawns, butter bean purée, olive and blistered tomato salsa, lemon verbena vinaigrette

## DESSERTS

Chocolate and mandarin mousse stone, chocolate crumb and salted espresso cream (vg, gf)

Banoffee tart, candied pecans, dulce de leche and vanilla ice cream

Chocolate and hazelnut delice, espresso Chantilly, salted caramel and cocoa tuille (gf)

Chai-infused panna cotta with sable biscuit and pistachio mascarpone Chantilly

Matcha tiramisu with whipped cream and blueberry compote

Coconut and mango pillow, mango gel and whipped coconut cream (vg)

Yoghurt and buttermilk panna cotta with roasted rhubarb, rhubarb and citrus syrup and tuille

## MAINS

Chargrilled grain-fed striploin, miso onions, roasted carrot, gratin potato, crispy shallots and seeded mustard jus

Slow-braised beef cheek, celeriac, horseradish and crème fraîche purée, seasonal greens and pangrattato

Oregano, lemon and chilli-marinated grilled chicken breast, sweet potato purée, fried polenta, charred broccolini and jus (gf, H)

Lamb rump, green pea and chickpea hummus, minted peas, fondant chat potato, chimichurri and jus

Pan-roasted barramundi, roasted cabbage, beetroot and lemon butter purée, gremolata and puffed wild rice

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

Agave-glazed sugarloaf cabbage, romesco, gremolata and microgreens (vg, gf, df)

## SIDES

### (MINIMUM ORDER: 5 OF EACH)

Seasonal green vegetables	\$18
Roasted Japanese pumpkin with roasted pepita tahini and hung yoghurt	\$18
Iceberg wedge with avocado, radish, shaved parmesan, toasted almond and pumpkin seeds, and smoky eggplant cream	\$20
Truffle fries and parmesan	\$16
Duck fat-roasted potatoes	\$16
Fattoush salad	\$18
Greek salad	\$18
Paris mash with white truffle oil	\$18

(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 (PLEASE SELECT ONE)

Ate Sauvignon Blanc, South Eastern Australia

Ate Pinot Grigio, South Eastern Australia

Full Swing Chardonnay, South Eastern Australia

### RED WINE (PLEASE SELECT ONE)

Ate Cabernet Sauvignon, South Eastern Australia

Frankie Shiraz, Eastern Australia

### FULL STRENGTH BEER (PLEASE SELECT ONE)

Heineken, Peroni, Corona, James Boag's Premium Lager

### LIGHT BEER (PLEASE SELECT ONE)

James Boag's Premium Light

James Squire Zero (0% alcohol)

### NON-ALCOHOLIC

Juice, soft drinks

#### Guests may upgrade their beer selection as follows:

- Add any beer from the list below for \$5 per person, per selection
- Substitute a beer from your Premium Pour Package with one below for \$3 per person

Furphy, Kirin Ichiban, Menabrea Lager, Kosciuszko Pale Ale, Little Creatures Pale Ale, White Rabbit Dark Ale, James Squire 150 Lashes Pale Ale

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)**