The Gardens are a national treasure, a world class attraction and a unique Sydney destination.

With glimpses of Sydney Harbour through the luscious surrounds and large overhanging trees, Botanic House is one of Sydney’s best kept secrets.

Features

- Exclusive venue hire available
- Located within the Royal Botanic Garden
- Moments from Sydney Harbour
- Close proximity to CBD & public transport
- Bespoke menus & grazing stations
- Open-air dining with luxurious garden views
- Expansive open plan design overflowing with greenery
- High glass windows which open to the lush surrounds
- Brand new front deck area perfect for arrival drinks and canapés
- Farm Cove Eatery available for ceremonies or pre-dinner drinks & canapés
- Eclectic mix of contemporary furniture

Capacities

Whether you’re looking to host something small & intimate or large & lavish, Botanic House can accommodate any style of wedding.

**BOTANIC HOUSE**

- 300 COCKTAIL
- 150 SEATED
- 120 W/DANCEFLOOR

**FARM COVE EATERY**

- 100 COCKTAIL
Introducing Botanic House

Located minutes from the CBD and hidden amongst the stunning foliage of Sydney’s Royal Botanic Garden, Botanic House offers a garden escape with the convenience of a city location.

The space has been designed to take full advantage of the venue’s unique location and breath-taking garden surrounds, with expansive open plan design streaming with natural light and an outdoor terrace with stunning harbour glimpses.
Step inside Farm Cove Eatery

Located downstairs from Botanic House, Farm Cove can be utilized to create a multi-layered experience for your guests. Host post-ceremony arrival drinks & canapés before moving on to your seated reception at Botanic House or transform the space into a dancefloor for your guests to enjoy post-reception.

If your ceremony is taking place on one of the iconic Royal Botanic lawns, Farm Cove is also available as a wet weather ceremony option.
Botanic House Wedding Packages

5.5 hours exclusive venue hire
Alternate serve three course menu
Shared seasonal leaf salad per table & bread roll per person
Beverage Package One for 5 hour duration

Inclusions
Wait staff, event supervisor & security personnel
Cake cut & served with espresso coffee & tea
Cake table & gift table
Personalised in-house printed menus to share on the tables
Placement of place cards & bomboniere
Cordless microphone for speeches
Easel for seating plan
Tea light candles scattered per table
Customised floor plan with Botanic House furniture
White linen table cloths with white linen napkins (optional)
Menu tasting for the couple

Additional Options
Crew Meals: Main course & soft drink
Teens Meal: 13-17yrs, 3-courses & soft drink
Kids Meals: 3-12yrs, 2-courses & soft drink
Schnitzel, salad, chips & aioli OR Fish & chips, salad, tartare sauce
Chocolate brownie OR Ice-cream
Botanic House Wedding Packages

Seated Menu

**Entrée**
- Cured king fish, burnt ruby grapefruit, compressed cucumber, chilli edamame, baby radish (gf)
- Crispy pork belly, green papaya, chilli caramel, soj
- 1/2 dozen freshly shucked oysters, shallot, red wine dressing (gf)
- Smoked scallops, pea puree, salt bush, finger lime, lemon oil (gf)
- Lemon myrtle chicken, orange segment, macadamia, watercress, truffle aioli (gf)
- Beetroot salad, feta cream, compressed watermelon, pomegranate, fennel, candied hazelnuts (v, gf)

**Main**
- Roasted eggplant, spiced chickpeas, hummus, kale, Egyptian zaatar (v, gf)
- Beef striploin, roast beetroot, confit eschalots, horseradish, watercress (gf)
- Atlantic salmon fillet, spiced carrot purée, baby carrot, hollandaise (gf)
- Corn fed chicken breast, onion purée, braised cavolo nero, forest mushroom, jus (gf)
- Confit duck leg, braised red cabbage, vanilla apple, sage sourdough crumb
- Barramundi, sweet potato mash, baby spinach, elderflower beurre blanc (gf)

**Dessert**
- Single origin dark chocolate fondant, banana bourbon ice cream, candied hazelnut, salted caramel sauce (v)
- Vanilla buttermilk panne cotta, mango, tamarind sponge, violas
- Orange almond cake, lemon curd, chocolate soil, lime sorbet, mint, orange gel (gf)
- Passionfruit pavlova, wattle seed spiced mascarpone, orange blossom, seasonal fruit (gf)
- Three of our favourite Australian cheeses, quince paste, fruit & nut crisps, pear mostarda

**Sides**
- Select two to be shared per table
  - Steamed greens - kale, broccolini, green beans, lemon oil (v, gf)
  - Roasted new potatoes, garlic & rosemary (v, gf)
  - Roasted heirloom carrots, yoghurt, toasted macadamias, baby basil (v, gf)
  - Green salad, shaved fennel, radish, wholegrain mustard dressing (v, gf)

**Additional Selections**
- Chef's selection arrival canapés (3 per person)
- Assorted cheese platters (v)
- Charcuterie platters
- Fruit platters with seasonal berries (v, gf)

(gf) gluten free, (v) vegetarian, (df) dairy free
Sample menu, subject to change based on seasonality
**Shared Feast Package**

5.5 hours exclusive venue hire  
Two proteins, three sides & two desserts  
Beverage Package One for 5 hour duration

**Inclusions**  
Wait staff, event supervisor & security personnel  
Cake cut and served with espresso coffee & tea  
Cake table & gift table  
Personalised printed menus to share on the tables  
Placement of place cards & bomboniere  
Cordless microphone for speeches  
Easel for seating plan  
Tea light candles scattered per table  
Customised floor plan with Botanic House furniture  
White linen table cloths with white linen napkins (optional)  
Menu tasting for the couple

**Additional Options**  
**Crew Meals:** Main course & soft drink  
**Teens Meal:** 15-17yrs, shared feast & soft drink  
**Kids Meals:** 3-12yrs, 2-courses & soft drink  
Schnitzel, salad, chips & aioli OR Fish & chips, salad, tartare sauce  
Chocolate brownie OR Ice-cream

**Shared Feast Menu**

**Protein**  
Potato, ricotta & polenta gnocchi, grilled zucchini, oyster mushrooms, sage cream (v, gf)  
Beef striploin, roast beetroot, confit eschallots, horseradish, watercress (gfgf)  
Atlantic salmon fillet, spiced carrot purée, baby carrot, hollandaise (gfgf)  
Chicken breast, onion purée, braised cavolo nero, forest mushroom, jus (gfgf)  
Barramundi fillet, sweet potato mash, baby spinach, elderflower beurre blanc (gfgf)

**Sides**  
Steamed greens - kale, broccolini, green beans, lemon oil (v, gfgf)  
Roast new potatoes, garlic & rosemary (v, gfgf)  
Roasted heirloom carrots, yoghurt, toasted macadamias, baby basil (v, gfgf)  
Green salad, shaved fennel, radish, wholegrain mustard dressing (v, gfgf)

**Dessert**  
64% dark chocolate tart, salted caramel, rosemary, smoked crème fraîche ice cream, popping candy (v)  
Burnt brie custard, grilled seasonal fruit, tarragon sherbet, shortbread cookies (v)  
Pineapple upside down cake, cardamom, caramel, wattleseed ice cream (v)  
Baked lemon tart, blueberry, star anise meringue, mint (v)  
Three of our favourite Australian cheeses, quince paste, fruit & nut crisps, pear mostarda (v)

(v) gluten free, (v) vegetarian, (df) dairy free  
Sample menu, subject to change based on seasonality
Cocktail Package

5.5 hours exclusive venue hire
Six standard canapés plus two substantial canapés per person
Charcuterie grazing station
Beverage pack one for 5 hour duration

Inclusions
Champagne cocktail on arrival
Wait staff, event supervisor & security personnel
Cake cut & served with espresso coffee & tea
Cake table & gift table
Cordless microphone for speeches
Easel for welcome sign
Tea light candles scattered on tables
Customised floor plan with Botanic House furniture
Cocktail Menu

Standard Canapés

Cold Canapé Selection

Meat
Peking duck crepe roll, shallot, hoisin
Beef tartare, horseradish cream, blueberry, port glaze (gf)

Seafood
Sydney Rock oyster, cider pickle, celeriac, apple (gf)
Torched Atlantic salmon, guzma, shoyu, seaweed
Raw tuna, green apple & horseradish cornetto
Avruga caviar, crème fraîche & chive tart

Vegetarian
Rice paper rolls, shiitake, mint, coriander, chilli lime dipping (v, gf)
Compressed watermelon, feta, basil pedro ximénez (vgf)
Bruschetta of smashed minted peas, ricotta, mint (v)
Charred corn & avocado tart, Persian feta (v, gf)

Hot Canapé Selection

Meat
Chorizo & fennel sausage roll, piquillo pepper aioli
Crispy red braised pork belly, chilli, lime, coriander
Zā'atar chicken skewers, garlic sumac yoghurt (gf)

Seafood
Salmon fish cake, saffron dip
Octopus croquette, paprika potato, fennel & lemon
Scallop, cauliflower purée, pancetta, cress (gf)
Tempeh squid, wasabi mayonnaise (gf)

Vegetarian
Mushroom arancini, truffle aioli (v)
Three cheese & truffle croquette, spiced tomato jam (v)
Ricotta roast butternut quiche, onion jam (v)

Substantial Canapé Selection

Prawn & coriander slider, pickled red onion, iceberg, spicy mayo
Satay chicken skewers, peanut sauce, coriander, crispy onions
Orecchiette truffle mac & cheese, crispy sage crumb (v)
Beef slider, American cheese, tomato jam, mustard aioli
Our fish & chips - lemon myrtle tempura fish, fries, dill tartare
Moroccan chicken couscous, coriander, yoghurt dressing

Dessert Canapé Selection

Lemon meringue tartlet (v)
Milk chocolate hazelnut gianduja tartlets (v)
Buttermilk panna cotta, raspberry micro sponge (gf)
Assorted pâte de fruit (v, gf)
Cinnamon sugar doughnuts (v)
Dark chocolate raspberry brownie (gf)
Assorted macaron (gf)
Jam & cream filled lamingtons (v)
Passion fruit pavlova, mascarpone (gf)
Fresh fruit skewers (v, gf)
Lemon chia seed friands (gf)

(gf) gluten free, (v) vegetarian, (df) dairy free
Sample menu, subject to change based on seasonality.
Bespoke Additions

Famous for our bespoke menus and styled grazing stations including seafood, charcuterie and dessert. Select some of your favourite foods as an additional menu option, or work with our Head Chef to design your own menu.

Interactive Experiences
Personalise your special night by highlighting your favourite things.
Whiskey Bar
Champagne Bar

Newlywed Cocktails
Create cocktails to serve to guests throughout the evening. Work with our mixologist to create your favourite flavours to tell a story to your guests.

Late Night Hunger Busters
Beat the late night hunger with some of your favourite party foods served after 9pm. Choose from the Late Night menu or work with our chef to tailor your preferred selection.
Served after 9pm
Beef slider, American cheese, tomato jam, mustard aioli
Tempura fish bahn mi, coriander, shredded cabbage, sriracha aioli
Mini hot dog, sauerkraut, mustard, tomato sauce
Beef & caramelised onion sausage roll, tomato chutney

Help Yourself
Have an unlimited selection of roasted nuts and olives on cocktail tables for guests to graze at their leisure from arrival and throughout your event.
Food Stations

**Australian Seafood**
Natural Sydney Rock oysters served with lemon & condiments.
Queensland tiger prawns, cocktail sauce & lemon.
Marinated green lip mussels.
Five oyster shucker for supplement price $150 per hour min 3hr call

**Australian Artisan Table**
Local Australian cheese & meats, marinated vegetables, dips breads, butter & sourdough bread

**China Town**
Steamed Pork & prawn shu mai, vegetable dumplings, traditional dipping sauces.
Prawn soba noodle salad

**Botanical Dessert**
Selection of four local desserts inspired by Sydney & the Royal Botanic Garden
Lemon meringue tartlet
Red velvet cake, orange vanilla cream cheese frosting, berry coulis
Milk chocolate hazelnut gianduja tarts
Buttermilk panna cotta, raspberry micro sponge
Assorted pate de fruit (v, gf)
Cinnamon sugar doughnuts
Dark chocolate raspberry brownie (v, gf)
Vanilla tonka bean creme brûlée, Davidson plum jam
Single origin dark chocolate, espresso, almond gateau opera (v)
Assorted macarons (v)
Jam & cream filled lamingtons (v)
Passion fruit pavlova, mascarpone (v)
Fresh fruit skewers (gf, df)
Lemon chia seed friands
Strawberry cream profiteroles (v)

(v) gluten free, (v) vegetarian, (df) dairy free
Sample menu, subject to change based on seasonality
On the Lawn Package

Have drinks & canapes served on one of the stunning lawns within the Royal Botanic Gardens after your ceremony or for pre-drinks before the reception begins. (Minimum 50 guests)

1 Hour
Choose three canapés, 3 pieces per person
Includes sparkling wine, mineral water, full strength & light beer

2 Hours
Choose three canapés, 6 pieces per person
Includes sparkling wine, mineral water, full strength & light beer

Cartage fee from $450 includes professional service staff, all equipment including plate ware, glassware, service ware, and napkins. Costing also includes set-up & pack-down, as well as the disposal of all waste

Additional Options
Ceremony Furniture
30 white cushioned ceremony chairs
Signing table & 2 chairs
Delivery, set-up & pack-down

Canapé Menu

Peking duck crepe, shallot & hoisin
Rice paper rolls, shiitake, mint, coriander, chilli lime dipping (v, gf)
Bruschetta of smashed minted peas, ricotta, mint (v)
Charred corn & avocado tart, Persian feta (v, gf)
Sydney Rock oyster, cider pickle, celery, apple (gf)
Avruga caviar, crème fraîche & chive tart
Za’atar chicken skewers, garlic sumac yoghurt (gf)
Salmon fish cake, saffron dip
Three cheese & truffle croquette, spiced tomato jam (v)
Ricotta roast butternut quiche, onion jam (v)
Mushroom arancini, truffle aioli (v)
Octopus croquette, paprika potato, fennel, lemon

(v) vegetarian, (gf) gluten free, (df) dairy free
Sample menu, subject to change based on seasonality
Beverage Packages

Soft drinks, still & sparkling mineral water are also included in package prices

Package One

5 hours of Beverage Package One
included in all Wedding packages

**SPARKLING**
NV Aura Sparkling Brut Cuvée, South Eastern Australia

**WINE**
Choose one white and one red

White
Aura Sauvignon Blanc, South Eastern Australia
Aura Chardonnay, South Eastern, Australia

Red
Aura Shiraz, South Eastern Australia
Aura Cabernet Merlot, South Eastern Australia

**BOTTLED BEER**
James Boag’s Light, Furphy Refreshing Ale

Package Two

To upgrade from
Beverage Package One

**SPARKLING**
NV First Creek ‘Botanica’ Cuvée, Hunter Valley, NSW

**WINE**
Choose two white and two red

White
First Creek ‘Botanica’ SS8, Hunter Valley, NSW
Church Road Chardonnay, Hawke’s Bay, NZ

Red
First Creek ‘Botanica’ Pinot Noir, Central Ranges, NSW
First Creek ‘Botanica’ Shiraz, Hunter Valley, NSW
Bois de Rolland Cabernet Sauvignon, Bordeaux, FRA

Rosé
Twelve Signs Field Blend, Hilltops, NSW
Rosé can be substituted for one red/white selection

**BOTTLED BEER**
James Boag’s Light, Furphy Refreshing Ale

Package Three

To upgrade from
Beverage Package One

**SPARKLING**
Choose one
NV Petit Cordon by Maison Mumm Prosecco, Marlborough, NZ

**WINE**
Choose two white and two red

White
Me Difficulty Roaring Meg Pinot Gris, Central Otago, NZ
Totara Sauvignon Blanc, Marlborough, NZ
Reverend Y Chardonnay, Margaret River, WA

Red
Stoneleigh Wild Valley Pinot Noir, Marlborough NZ
Collector Wines Marked Tree Red Shiraz, Canberra District, ACT
Juniper Small Batch Cabernet Sauvignon, Margaret River, WA

Rosé
Mirabeau Classic Grenache Blend, Provence, France
Rosé can be substituted for one red/white selection

**BOTTLED BEER**
Choose two full-strength beers, light beer included
James Boag’s Light, Furphy Refreshing Ale,
James Squire One Fifty Lashes Pale Ale, Sydney Beer Co. Lager, Peroni

Make your event sparkle

Champagne Magnums
Wow your guests with Champagne magnums popped & served on arrival.
Upgrade to Beverage Package Two and add on magnums for the first hour of your event.
Pricing on application

Drinks on arrival
Champagne on arrival  |  Cocktail on arrival from
From engagements to bridal showers, kitchen teas to anniversaries, Trippas White Group has a venue for all of your event needs.

Speak with our Wedding Specialist about your celebration today!
Contact our Wedding Specialists

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