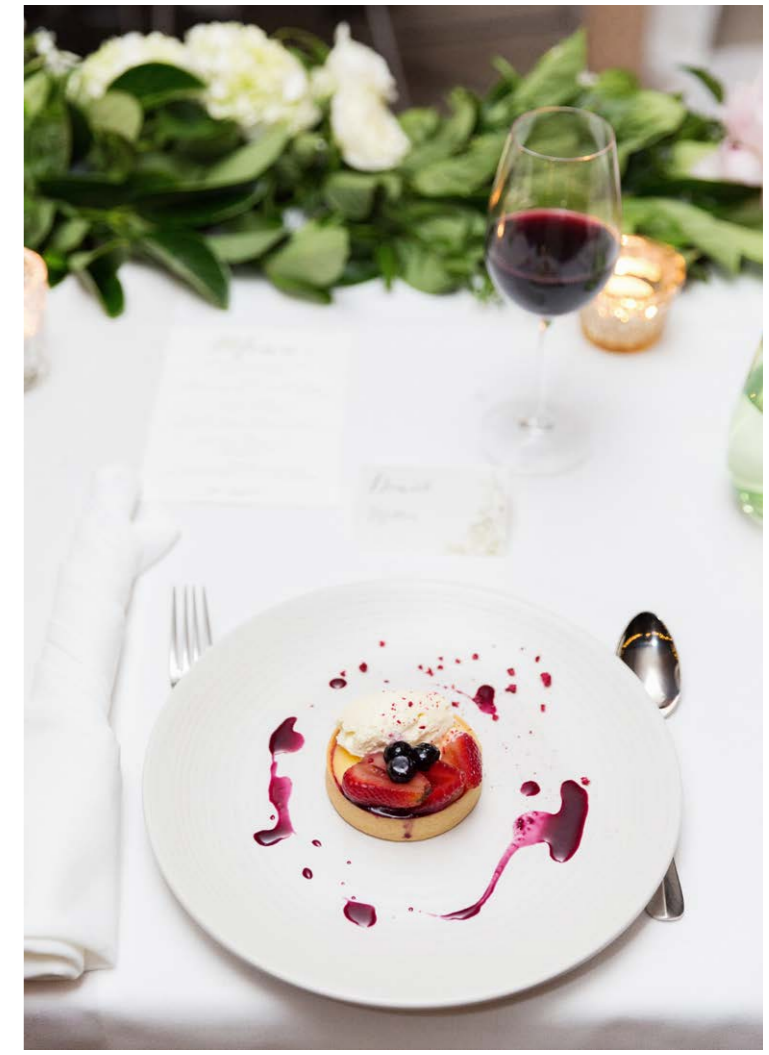


A detailed botanical illustration in a golden-brown color, featuring various plants, flowers, and leaves. The style is reminiscent of 19th-century scientific drawings. The background is filled with intricate line work depicting different species of flora, including large lily-like flowers, smaller bell-shaped flowers, and various leaf shapes. A central white circle contains the text.

# BOTANIC HOUSE

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Events Packages  
2022/2023



### Capacities

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

**BOTANIC HOUSE**  
250 COCKTAIL 150 SEATED 120 W/DANCEFLOOR

**FARM COVE EATERY**  
100 COCKTAIL

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

A welcoming place for guests to enjoy the stunning surroundings and the exceptional food and beverage offering at Botanic House.



### 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
- Front deck area perfect for arrival drinks and canapés
- Farm Cove Eatery available for progressive events & intimate occasions
- Eclectic mix of contemporary furniture



# Introducing

## Botanic House

Located minutes from the CBD and hidden amongst the stunning foliage of the Royal Botanic Garden Sydney, 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 Eatery is available for intimate, smaller-scale evening events such as birthday parties, engagement parties, christenings & corporate events.

The space can also be utilized to add another dimension to your event at Botanic House. From arrival drinks to a dedicated dancefloor or afterparty destination, the two spaces can be used in tandem to create a unforgettable and multi-layered experience for your guests.

*Venue hire fee applies*





### Additional Selections

**Barista: \$250 per barista**  
 Minimum ratio of 1 barista to 40 guests  
**Barista made coffee: \$5 per coffee**  
 charged on consumption

## Modern Australian

# Breakfast Events

### Canapé Menu

**Eight canapés (4 selections) per person: \$60 per person**

Breakfast Station: price on application

Muesli, natural yoghurt, fruit compôte pots (gf)

Mini friands

Mini fruit muffins (v)

Smashed avocado, lemon, dukka, feta, sourdough (v)

Parmesan & chive scrambled eggs on mini brioche (v, gf on request)

Frittata, chorizo, spinach, potato, red onion (gf)

Breakfast wrap - corn, tomato, guacamole, black beans, spicy aioli (v)

Miniature Croque Monsieur

Fruit salad, passion fruit syrup (v,gf)

*Package includes juice, tea & filtered coffee*

### Seated Menu

**Platter on arrival & plated meal: \$65 per person**

For alternate serve: +\$5 per person

### Plated Meal

*Select one*

Corn fritters, poached eggs, spiced guacamole, roast tomato, rocket (gf)

Chive scrambled eggs, bacon, rocket, lemon oil, sourdough toast

Matcha or buttermilk pancakes, honeycomb butter, blueberries, maple syrup (v)

Botanic wellness bowl- free range poached egg, sweet potato, avocado, zucchini, grains, spiced chickpeas, and kale (v, gf)

*Package includes juice, tea & filtered coffee*

### Platter On Arrival (served per table)

*Select one*

Seasonal fruit (v, gf)

Mini fruit muffins (v)

Mini bacon & egg rolls with tomato chutney

Mini danish & croissant selections (v)

Mini assorted filled donuts (v)

*(gf) gluten free, (v) vegetarian, (df) dairy free*

*Sample menu, subject to change based on seasonality*



### Additional Selections

**Chef's selection arrival canapés (three varieties): \$20 per person**

**Assorted cheese platters (v): \$15 per person**

**Charcuterie platters: \$15 per person**

**Fruit platters with seasonal berries (v, gf): \$15 per person**

**Crew Meals \$50 per person: Main course & soft drink**

**Kids Meals \$50 per person: 3-12yrs, 2-courses & soft drink**

## Modern Australian

### Seated Menu

**Two courses: \$105 per person**

**Three courses: \$115 per person**

Complimentary plunger tea & coffee

Alternate serve \$5 per person per course

#### Entrée

Cured king fish, burnt ruby grapefruit, compressed cucumber, chilli edamame, baby radish (gf)

Crispy pork belly, green papaya, chilli caramel, soy

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 eschallots, 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 burbon ice cream, candied hazelnut, salted caramel sauce (v)

Vanilla buttermilk panna 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 (\$7 per person, per side)

*Shared per table*

Steamed greens - kale, broccolini, green beans, lemon oil (v, gf)

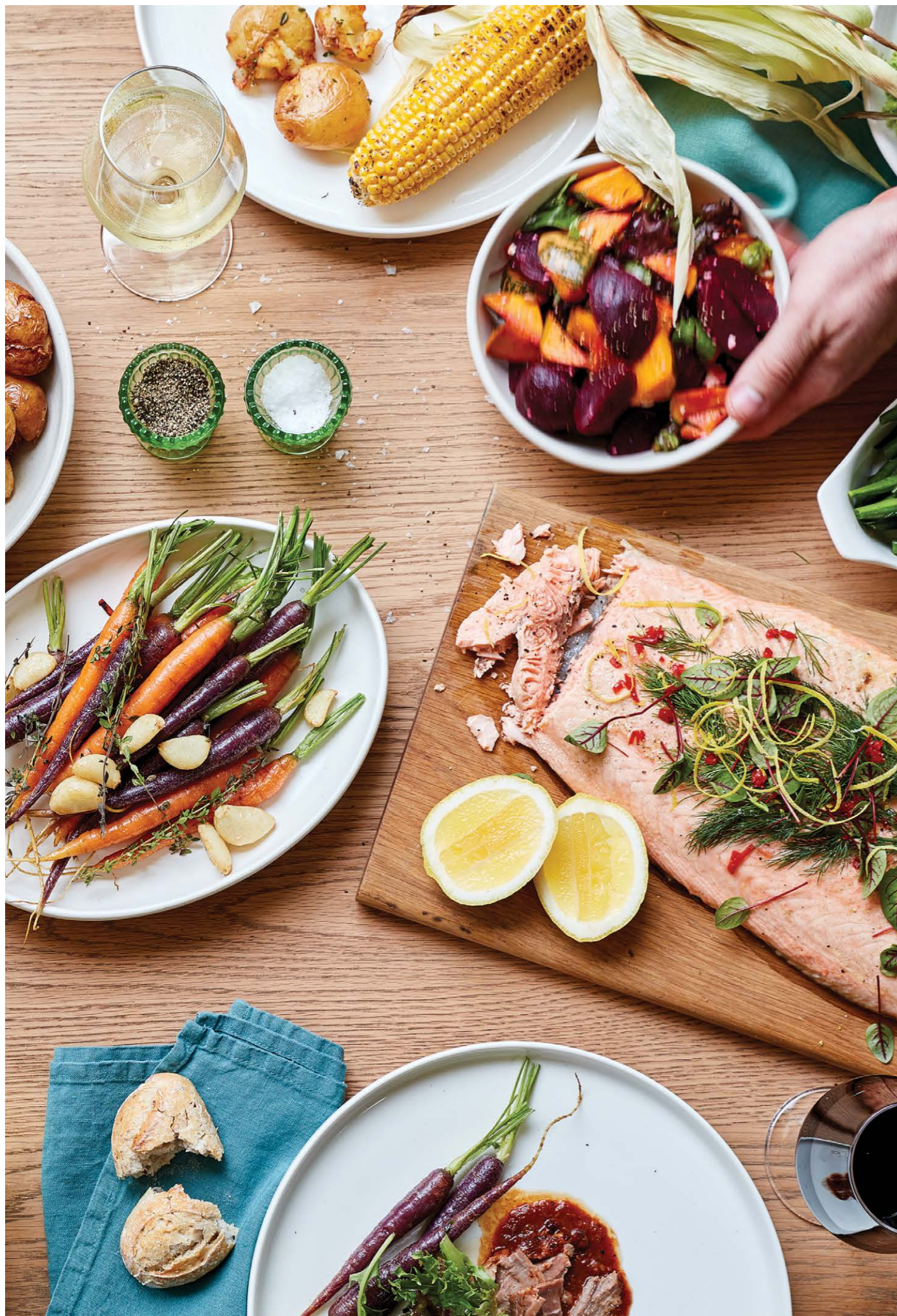
Roasted new potatoes, garlic & rosemary (v, gf)

Roasted heirloom carrots, yoghurt, toasted macadamias, baby basil (v, gf)

Green salad, shaved fennel, radish, wholegrain mustard dressing (v, gf)

*(gf) gluten free, (v) vegetarian, (df) dairy free*

*Sample menu, subject to change based on seasonality*



Modern Australian

## Shared Feast Menu

**2 main, 3 sides & 2 desserts: \$130 per person**  
**3 main, 3 sides & 3 desserts: \$150 per person**

### Mains

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

### Sides

Steamed greens - kale, broccolini, green beans, lemon oil (v, gf)  
 Roast 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)

### 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 mostardo (v)

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

### Additional Selections

Schnitzel, salad, chips & aioli OR Fish & chips, salad, tartare sauce  
 Chocolate brownie OR Ice-cream  
**Crew Meals \$50 per person:** Main course & soft drink  
**Kids Meals \$50 per child:** 3-12yrs, 2-courses & soft drink

**BOTANIC HOUSE**

ROYAL BOTANIC GARDEN  
 SYDNEY

## Cocktail Menu

### Canapé Style

**2 hours: \$50 per person** 3 cold, 2 hot and 1 substantial canapé

**3 hours: \$70 per person** 3 cold, 3 hot and 2 substantial canapés

**4 hours: \$97 per person** 4 cold, 4 hot and 3 substantial canapés

Additional canapé selections: \$7.50 per person, per piece

### Cold Canapé Selection

#### *Meat*

Peking duck crepe roll, shallot, hoisin

Beef tartare, horseradish cream, blueberry, port glaze (gf)

#### *Seafood*

Sydney Rock oyster, cider pickle, celery, apple (gf)

Torched Atlantic salmon, yuzu, 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 (v,gf)

Bruschetta of smashed minted peas, ricotta, mint (v)

Charred corn & avocado tart, Persian feta (v)

### Hot Canapé Selection

#### *Meat*

Chorizo & fennel sausage roll, piquillo pepper aioli

Crispy red braised pork belly, chilli, lime, coriander

Za'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)

Tempura 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)

## Cocktail Menu

### Substantial Canapé Selection (\$13.50 per item, per person)

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 (\$7.50 per item, per person)

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 macarons (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

### Elevate Your Experience

For any cocktail event of 3 or more hours, we recommend serving substantial canapés or a food station to ensure ample food for your guests.

# BOTANIC HOUSE

ROYAL BOTANIC GARDEN  
SYDNEY





Modern Australian

## Grazing Station

### Australian Seafood \$45 per person

Natural Sydney Rock oysters served with lemon & condiments.  
Queensland tiger prawns, cocktail sauce & lemon.  
Marinated green lip mussels.

### Charcuterie Table \$30 per person

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

### Botanical Dessert \$30 per person

*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 tartlets
- Buttermilk panna cotta, raspberry micro sponge
- Assorted pâte 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)

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

**BOTANIC HOUSE**

ROYAL BOTANIC GARDEN  
SYDNEY



## Presenting Luke Nguyen

Chef, restaurateur, TV presenter & former Master Chef judge Luke Nguyen brings over twenty years' experience to his role as ambassador chef of Botanic House.

Born in Thailand and raised in Australia by Vietnamese parents and Chinese grandparents, The Botanic House events menu is a celebration of Luke's colourful heritage—marrying South East Asian flavours with native Australian ingredients.

Luke's beautiful pairing of cultures, that blends ancient culinary traditions with modern techniques creates a truly unique and unforgettable dining experience that will elevate your event.

## Cocktail Menu

### Canapé Style

**2 hours: \$56 per person** 3 cold, 2 hot and 1 substantial canapé

**3 hours: \$79 per person** 3 cold, 3 hot and 2 substantial canapés

**4 hours: \$110 per person** 4 cold, 4 hot and 3 substantial canapés

Substantial and dessert canapés: additional, see below

### Cold Canapé Selection

#### *Meat*

Pork san choi bao with shiitake, lettuce cup, Asian herbs & chili-lime sauce (gf)

Rice paper rolls, seared sesame chicken, vermicelli noodles, Vietnamese mint

#### *Seafood*

Sydney Rock oyster, nuoc cham, apple, crispy shallots (gf)

Citrus cured salmon with finger limes, lemongrass & toasted rice powder (gf)

Spanner crab & pomelo with fresh Asian herbs (gf)

Raw tuna, soy, sesame, seaweed, Avruga caviar

#### *Vegetarian*

Rice paper rolls, mushroom, tofu, perilla, nuoc cham dipping (v, gf)

Green papaya, snake beans, heirloom tomato

Crispy tofu, red cabbage, Vietnamese mint, pickled bush cucumber

Asian mushroom san choi bao, lettuce cup, Asian herbs (gf)

### Hot Canapé Selection

#### *Meat*

Peking duck pancakes, hoisin sauce

Shumai, pork & shiitake

Satay chicken skewers, peanut sauce, coriander, crispy onions

#### *Seafood*

Scallop, betel leaves, toasted coconut (gf)

Salt & pepper squid, native pepper, Vietnamese lemon sauce

Steamed oyster, ginger, shallot, tamari

Prawn skewers, XO sauce, coriander

#### *Vegetarian*

Wild mushroom dumplings (v, vg)

Crispy spring rolls, cabbage, mushroom, tofu (v)

Tempura eggplant, sesame seeds, goji berries & plum sauce (v)

## Cocktail Menu

### Substantial Canapé Selection (\$15 per item, per person)

Grilled Salmon & pickled vegetables, palm heart, cherry tomato & watercress (gf)

Honey pork belly in a charcoal bao with pickled vegetables, sriracha mayonnaise

Satay chicken skewers, peanut sauce, coriander and crispy onions

Mini lemongrass beef baguette, pickled vegetables, chili, aioli

Seared scallops, betel leaves, toasted coconut, finger limes

### Dessert Canapé Selection (\$8.50 per item, per person)

Yuzu tart, lemon myrtle meringue

Mango sticky rice, seasonal fruit

64% Single origin dark chocolate spring roll, birds eye chilli

Coconut pudding, seasonal fruit

Fresh fruit skewers (V GF)

Coffee tres leches

(gf) gluten free, (v) vegetarian, (df) dairy free

Sample menu, subject to change based on seasonality

**BOTANIC HOUSE**

ROYAL BOTANIC GARDEN  
SYDNEY



## Luke Nguyen Package

### Shared Feast Menu

**2 main, 3 sides & 2 desserts: \$150 per person**  
**3 main, 3 sides & 3 desserts: \$175 per person**

#### Mains

King Prawns wok tossed with saltbush & premium XO sauce  
Fish fillets cooked in lemon myrtle infused coconut milk, saw tooth coriander (gf)  
Crispy corn fed chicken cooked in master stock, oyster and sesame sauce and ginger shallot  
Sweet & sour Kurobuta pork with crispy shallot & pineapple  
Red curry of mushrooms, root vegetables & coconut cream

#### Sides

Wok tossed broccolini with garlic, sesame oil & oyster sauce  
Wok tossed warrigal greens & water spinach with garlic, ginger, preserved bean curd & sesame (v, vg)  
Sugar snap peas, Asian mushroom & lotus chips with sweet & sour tamari sauce (v, vg)  
Egg & mushroom fried rice (v, vg)

#### Dessert

Single origin dark chocolate spring rolls, birds eye chilli (gf)  
Fresh seasonal fruit, pandan pudding, coconut sticky rice (gf)  
Vietnamese coffee tres leches, miso caramel, Chinese almond cookie, soy sauce ice cream

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

## BOTANIC HOUSE

ROYAL BOTANIC GARDEN  
SYDNEY



## Luke Nguyen Package

### Grazing Stations

#### Australian Seafood \$45 per person

Natural Sydney Rock oysters served with nuoc cham & crispy shallots  
 Queensland tiger prawns served with tom yum aioli  
 Lemongrass & basil green lip mussels steamed in lemongrass, Asian basil, chili  
*Live oyster shucker available \$150 per hour min 3hr call*

#### Vietnamese Banh Mi Station \$35 per person

Vietnamese grilled pork belly  
 Pickled vegetables  
 Pâté  
 Shredded master stock chicken  
 Mini baguettes  
 Sriracha mayonnaise

#### China Town \$38 per person

Chicken, Vietnamese herbs & red cabbage salad  
 Steamed pork & prawn shu mai  
 Wild mushroom dumplings with traditional dipping sauces

#### Dessert Station \$35 per person

*Selection of four dessert canapés curated by Luke Nguyen*

Pandan panna cotta, seasonal fruit (gf)  
 Mango sticky rice, seasonal fruit  
 64% Single origin dark chocolate spring roll, birds eye chilli  
 Yuzu tart, lemon myrtle meringue  
 Fresh fruit skewers (v, gf)  
 Coffee tres leches

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

## BOTANIC HOUSE

ROYAL BOTANIC GARDEN  
 SYDNEY



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## On the Lawn Package

Have drinks & canapés served on one of the stunning lawns within the Royal Botanic Gardens before your event begins. (Minimum 50 guests)

### **1 Hour: \$50 per person**

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

### **2 Hours: \$85 per person**

Choose 3 canapés, 6 pieces per person  
Includes sparkling wine, mineral water, full strength & light beer

Cartage fee and staffing charges apply. Charges include all equipment including plate ware, glassware, service ware and napkins. Charges will also include set-up & pack-down, as well as the disposal of all waste.

## Canapé Menu

Peking duck crepe roll, 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)

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

*(gf) gluten free, (v) vegetarian, (df) dairy free*

*Sample menu, subject to change based on seasonality*

## BOTANIC HOUSE

ROYAL BOTANIC GARDEN  
SYDNEY



## Make your event sparkle

### Drinks on arrival

Champagne on arrival from \$25 per person

Cocktail on arrival from \$18 per person

**Price on application**

### Champagne Magnums

Wow your guests with Champagne magnums popped & served on arrival.

Upgrade to Premium Beverage Package and add on magnums for the first hour of your event.

**Price on application**

### Late Night Options \$13.50 per person, per item

Why not consider adding extra food options as an additional treat for your guests.

*Served after 10pm.*

Beef slider, American cheese, tomato jam, mustard aioli

Tempura fish banh mi, coriander, shredded cabbage, sriracha aioli

Mini hot dog, sauerkraut, mustard, tomato sauce

Beef & caramelised onion sausage roll, tomato chutney

### Help Yourself \$7 per person

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.

*(gf) gluten free, (v) vegetarian, (df) dairy free*

*Sample menu, subject to change based on seasonality*

## BOTANIC HOUSE

ROYAL BOTANIC GARDEN  
SYDNEY

# Beverage Packages

Beverage packages offer a fixed cost per guest for beverages over an agreed time period.  
Soft drinks, still & sparkling water are also included in package prices

## Classic Beverage Package

**3 hours \$55 per person | 4 hours \$65 per person | 5 hours \$75 per person**

<b>SPARKLING</b>	Here and Now Sparkling, NSW AUS
<b>WINE</b>	
White	Here and Now Sauvignon Blanc, NSW AUS
Red	Here and Now Cabernet Merlot, NSW AUS
<b>BOTTLED BEER</b>	Hahn Premium Light, Heineken Premium Lager

## Premium Beverage Package

**3 hours \$70 per person | 4 hours \$80 per person | 5 hours \$90 per person**

<b>SPARKLING</b>	Cloud St Sparkling, VIC
<b>WINE</b>	<i>Choose two white and two red</i>
White	Totara Sauvignon Blanc, Marlborough, NZ Pikes 'Luccio' Pinot Grigio, Clare Valley, SA Orlando 'Hilary' Chardonnay, Adelaide Hills, SA
Red	Cloud St. Pinot Noir, Victoria Wynns 'The Gables' Cabernet Sauvignon, Coonawarra, SA Motley Cru Shiraz, Central Victoria
Rosé	Tatachilla 'White Admiral' Rosé, McLaren Vale, SA
<b>BOTTLED BEER</b>	Hahn Premium Light, Heineken Premium Lager, James Squire 'One Fifty Lashes' Pale Ale

## Deluxe Beverage Package

**3 hours \$90 per person | 4 hours \$105 per person | 5 hours \$120 per person**

<b>SPARKLING</b>	NV Mumm Marlborough Brut Prestige, Marlborough, NZ
<b>WINE</b>	<i>Choose two white and two red</i>
White	Corryton Burge, Riesling, Eden Valley SA Ara Pinot Gris, Marlborough NZ Shaw + Smith Sauvignon Blanc, Adelaide Hills SA Amelia Park Chardonnay, Margaret River WA
Red	Holm Oak 'Protégé' Pinot Noir, Tamar Valley TAS Villen & Vixen Shiraz, Barossa SA Clandestine Cabernet Sauvignon, Mount Barker WA
Rosé	Rameau d'or Amour Grenache Blend, Cotes de Provence FRA <i>Rosé can be substituted for one red/white selection</i>
<b>BOTTLED BEER</b>	<i>Choose two full-strength beers. Cider, light, and non-alcoholic beer included.</i>
Normal Quiet	Young Henry's 'Newtown' Pale Ale, Heineken, Sydney Beer Co., James Squire One Fifty Lashes, James Boags Light, Heaps XPA, The Hills Co Cider

# Additional Beverage Options

## Spirits

You may wish to include a separate bar tab for spirits, or provide your guests with a cash bar where they can purchase their own spirits throughout the event.

## Beverages on Consumption

Beverages are to be selected from our current restaurant menu.  
Please discuss this option with our events team for more information.

## Soft Drink & Orange Juice Package

**2 hours \$15 per person | 3 hours \$18 per person  
4 hours \$20 per person | 5 hours \$22 per person**

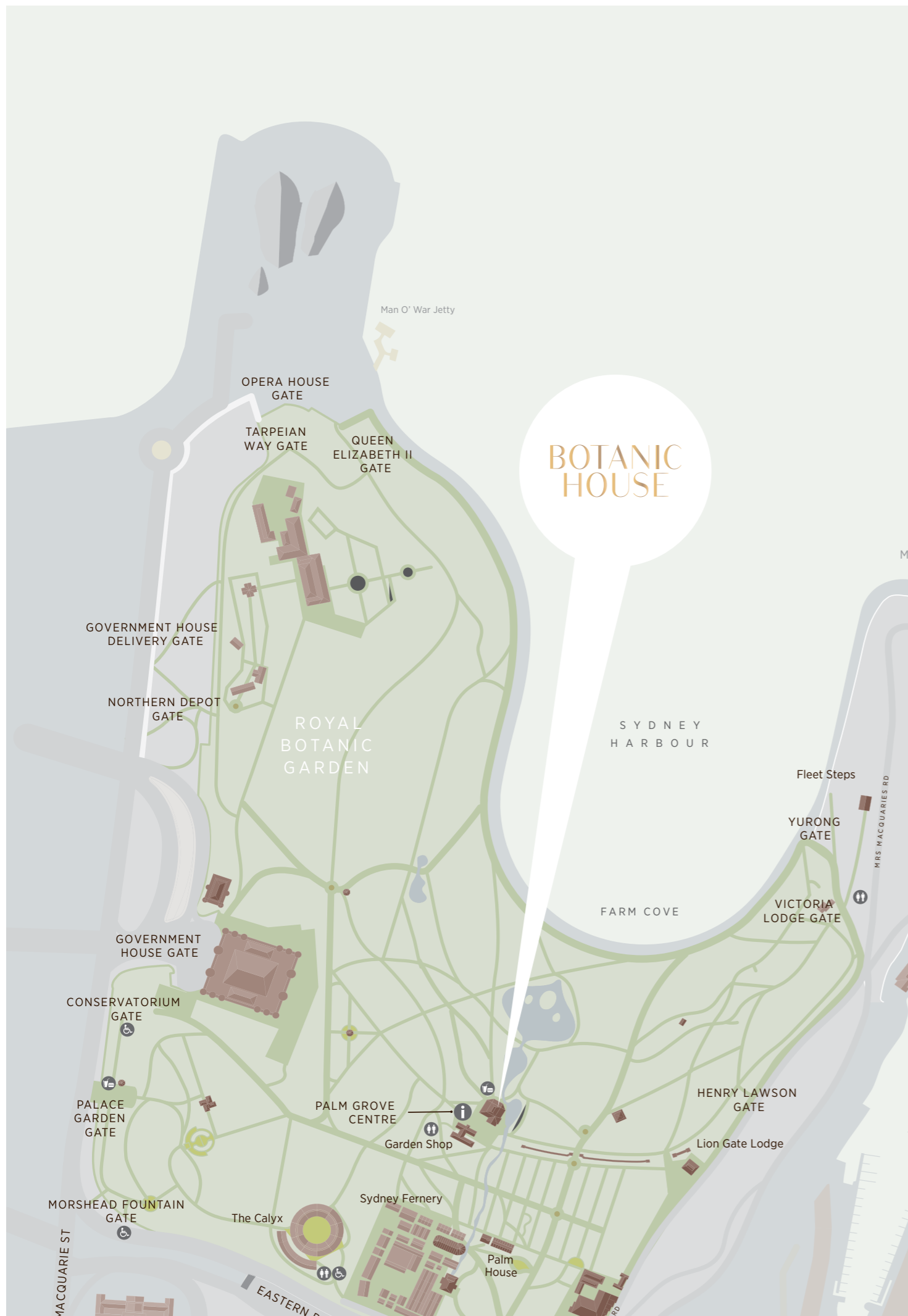




A Garden Treasure

Botanic House  
Level Two

Farm Cove Eatery  
Level One



# Be Our Guest

Part of Trippas White Group, spanning 25 years in the hospitality industry - Botanic House encapsulates years of expertise, showcasing the best in event management, service, food & beverage delivery.

Our team are here to work with you on your event from concept to completion. We have connections to leading industry suppliers who can help you add that extra sparkle to your next event.



**PORTSIDE**  
SYDNEY OPERA  
HOUSE

**BOTANIC HOUSE**  
ROYAL BOTANIC GARDEN  
SYDNEY

**Terrace**  
ON THE DOMAIN

**CENTENNIAL  
HOMESTEAD**

Queens Park  
Kitchen

**ESQUIRE**  
BAR + BISTRO



**Roslyn  
Packer  
Theatre**  
Walsh Bay

**WALSH  
BAY  
KITCHEN**

**BAR 83**  
AT SYDNEY TOWER



**MARY**  
*Mary*



**AIS**

A PART OF

**TRIPPAS WHITE GROUP**

A detailed botanical illustration in a golden-brown color, featuring various plants, flowers, and leaves. The style is reminiscent of a woodcut or engraving, with fine lines and cross-hatching for shading. The background is filled with these intricate drawings, creating a dense and textured pattern.

## Contact our Event Specialists

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[events@trippaswhitegroup.com.au](mailto:events@trippaswhitegroup.com.au)

1300 306 932

[botanichouse.com.au](http://botanichouse.com.au)

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