

A detailed botanical illustration in a golden-brown color on a white background. The illustration features a variety of plants, including large lily-like flowers, ferns, and other foliage, creating a dense and elegant pattern. In the center, there is a white circular area containing the text.

BOTANIC HOUSE

Wedding Packages



Capacities

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

BOTANIC HOUSE
300 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.

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

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.

The image shows the interior of Farm Cove Eatery, a modern dining space with a warm, natural aesthetic. In the foreground, a round wooden table is surrounded by several orange, cone-shaped stools. To the left, tall wooden shelving units hold various ceramic vessels and plants. In the center, a long wooden bar with a grey upholstered base is visible, with three red pendant lights hanging above it. The background features large windows that look out onto a green lawn, and more wooden tables and chairs are arranged in the distance. The ceiling has exposed wooden beams and modern track lighting.

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 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.



Seated Package

5.5 hours exclusive venue hire
 Alternate serve three course menu
 Seasonal leaf salad & bread roll
 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 printed menus to share on the tables
 Placement of place cards & bomboniere
 Cordless microphone for speeches
 Easel for seating plan
 Tea light candle table centres
 Customised floor plan with Botanic House furniture
 White linen table cloths with white linen napkins
 Menu tasting for the couple
 Buggy pick up & drop off at venue 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

ROYAL BOTANIC GARDEN
 SYDNEY



Seated Menu

Entrée

- Cured king fish, burnt ruby grapefruit, compressed cucumber, avocado, buttermilk (gf)
- Crispy pork belly, green papaya, chilli caramel, soy
- 1/2 dozen freshly shucked oysters, shallot, red wine dressing (gf)
- Smoked scallops, corn purée, karkalla, salmon roe, burnt butter hollandaise (gf)
- Chicken & pistachio terrine, fig & orange jam, brioche
- Beetroot salad, feta cream, compressed watermelon, pomegranate, fennel, candied hazelnuts (v, gf)

Main

- Potato, ricotta & polenta gnocchi, grilled zucchini, oyster mushrooms, sage cream (v)
- 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

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 (three each)
- 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 mains, three sides & 2 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 candle table centres
Customised floor plan with Botanic House furniture
White linen table cloths with white linen napkins
Menu tasting for the couple
Buggy pick up & drop off for the couple

Additional Options

Crew Meals: Main course & soft drink
Teens Meal: 13-17yrs, 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 (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 mostarda (v)

*(gf) 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
Buggy pick up & drop off at the venue for the couple

Cocktail Menu

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, gf)

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

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

BOTANIC HOUSE

ROYAL BOTANIC GARDEN
SYDNEY



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 banh 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.

BOTANIC HOUSE

ROYAL BOTANIC GARDEN
SYDNEY



Food Stations

Australian Seafood

Natural Sydney Rock oysters served with lemon & condiments.
Queensland tiger prawns, cocktail sauce & lemon.
Marinated green lip mussels.
Live oyster shucker for supplement price, 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 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



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 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
A signage table
Delivery, set-up & packdown

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, 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

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

BOTANIC HOUSE
ROYAL BOTANIC GARDEN
SYDNEY

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	<i>Choose one white and one red</i>
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	<i>Choose two white and two red</i>
White	MCW 'High Altitude' 480 Pinot Grigio, Tumbarumba, NSW First Creek Botanica SSB, Hunter Valley, NSW Saltram 1859 Chardonnay, Eden Valley, SA
Red	First Creek Botanica Pinot Noir, Tumbarumba, NSW Woods Crampton Preservative Free Shiraz, Barossa Valley, SA Wynns 'The Gables' Cabernet Sauvignon, Coonawarra, SA
Rosé	Parlez Vous Rosé Field Blend, Riverina, NSW <i>Rosé can be substituted for one red/white selection</i>
BOTTLED BEER	James Boag's Light, Furphy Refreshing Ale, Peroni

Beverage Packages

Package Three

To upgrade from Beverage Package One

SPARKLING	<i>Choose one</i> NV Petit Cordon by Maison Mumm Pinot Noir, Chardonnay, Marlborough, NZ NV Viticoltori Ponte Prosecco, Veneto, ITA
WINE	<i>Choose two white and two red</i>
White	Mt Difficulty Roaring Meg, Pinot Gris, Central Otago, NZ Nobodys Hero Sauvignon Blanc, Marlborough, NZ Plantagenet 3 Lions Chardonnay, Great Southern, WA
Red	Riposte 'The Dagger' Pinot Noir, Adelaide Hills, SA Collector Wines Marked Tree Red Shiraz, Canberra District, ACT MCW 660 Reserve Cabernet Sauvignon, Tumbarumba, NSW
Rosé	Hay Shed Hill Vineyard Series Rosé, Margaret River, WA <i>Rosé can be substituted for one red/white selection</i>
BOTTLED BEER	<i>Choose two full-strength beers, light beer included</i> James Boag's Light, Furphy Refreshing Ale, Stone & Wood Pacific Ale, 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.

Price on application

Drinks on arrival

Champagne on arrival | Cocktail on arrival

BOTANIC HOUSE

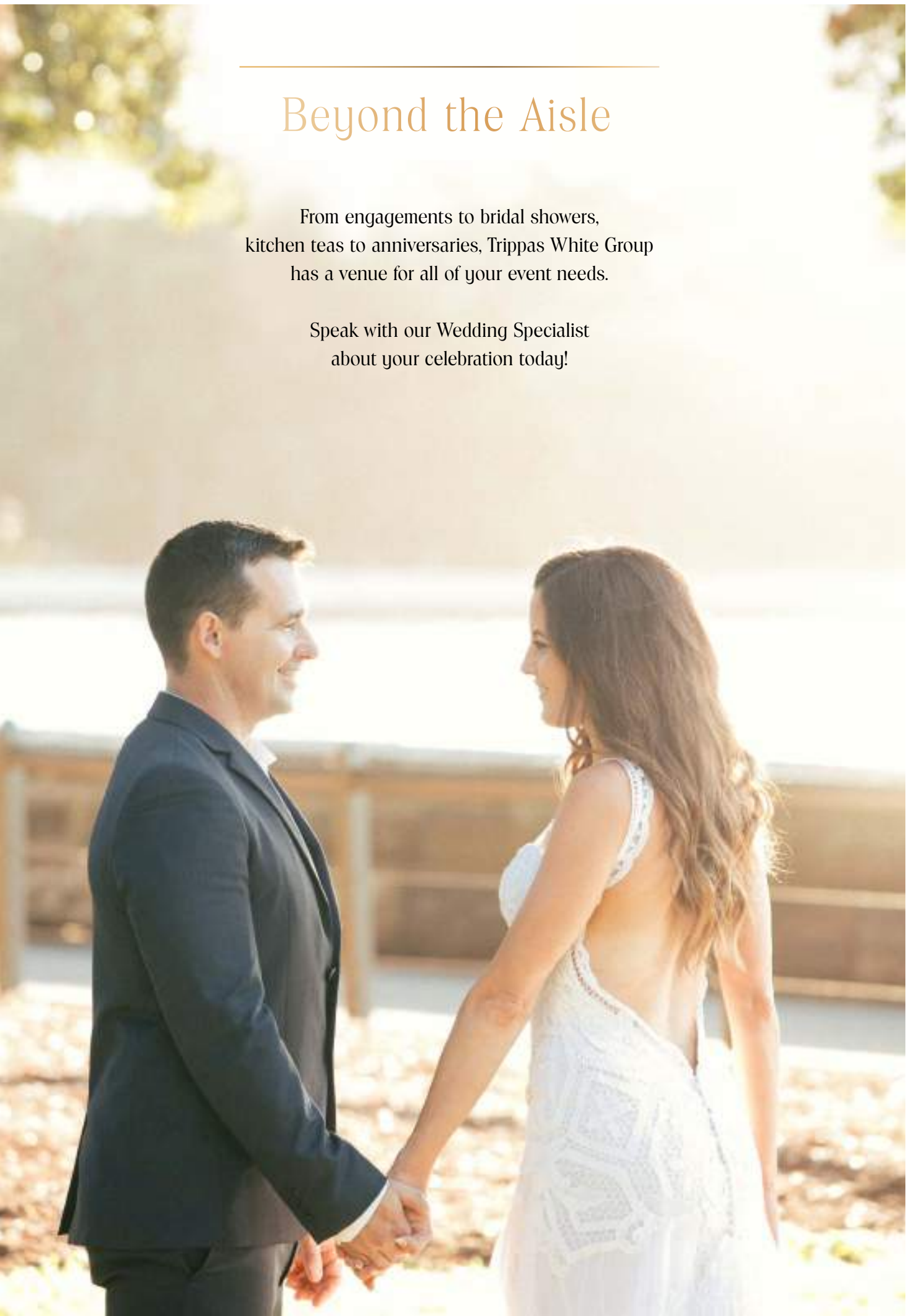
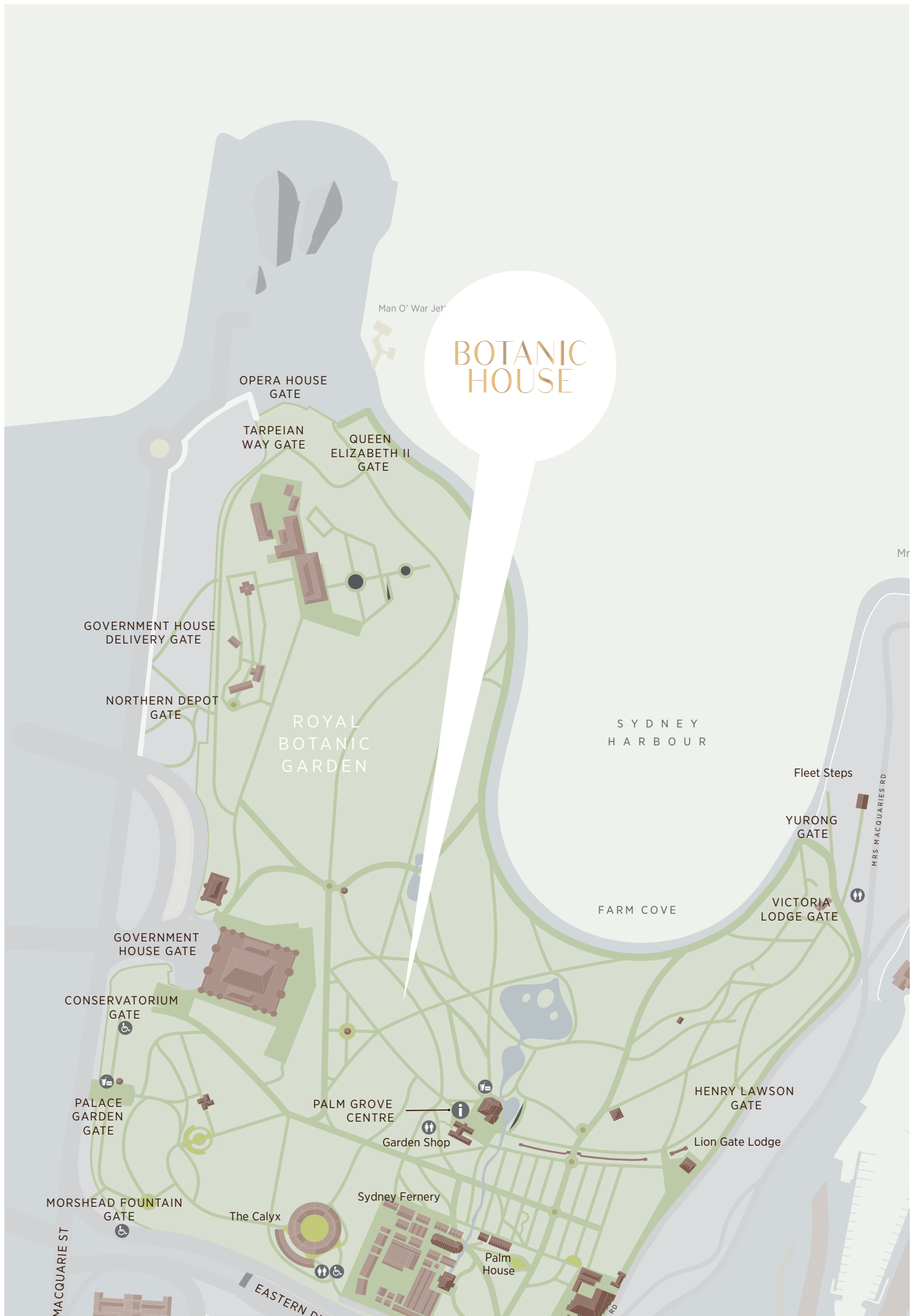
ROYAL BOTANIC GARDEN
SYDNEY

An architectural rendering of a modern building with a glass facade and a curved roof, situated in a lush garden. The building is surrounded by tall palm trees and a pond. The scene is set against a clear blue sky.

A garden treasure

Botanic
House

Farm Cove
Eatery



Beyond the Aisle

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!

A detailed botanical illustration in a golden-brown color serves as the background for the entire page. It features a variety of plants, including large lily-like flowers, ferns, and clusters of small berries or seed pods. The style is reminiscent of 19th-century scientific illustrations.

Contact our Wedding Specialists

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botanichouse.com.au

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