

A dense, repeating pattern of botanical illustrations in a golden-brown color on a light beige background. The illustrations include various types of leaves, ferns, and flowers, creating a lush, naturalistic backdrop.

BOTANIC HOUSE

Events Packages



Capacities

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

BOTANIC HOUSE
300 COCKTAIL 150 SEATED 120 W/DANCEFLOOR

FARM COVE EATERY
100 COCKTAIL 50 SEATED

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
- Brand new 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.

With an expansive open plan design streaming with natural light and views out onto stunning Sydney Harbour, the space is designed to take full advantage of the venue's unique location and breath-taking garden surrounds. Whether you're hosting a small and intimate gathering or a large and lavish event, the luscious garden surrounds are a stunning backdrop for any occasion.



A wide-angle photograph of the interior of Farm Cove Eatery. The space is bright and modern, with large windows on the right side offering a view of greenery outside. The ceiling features exposed dark wooden beams and modern lighting fixtures, including pendant lights and track lighting. In the foreground, there are several wooden tables and chairs. To the left, a tall wooden shelving unit holds various white ceramic dishes and plants. A central bar area with a grey upholstered base and a wooden countertop is visible in the middle ground. The overall atmosphere is warm and inviting.

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.



Additional Selections

Barista
Minimum 4hr call, Minimum ratio of 1 barista to 40 guests

Espresso coffee
or charged on consumption

Breakfast Events

Canapé Menu

Six canapés per person
Eight canapés 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
Alternate serve available

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)

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

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

Conference

Package One Full Day

Includes morning tea, lunch & afternoon tea

Package One Half Day

Includes lunch & a choice of morning tea or afternoon tea

On Arrival

Filtered coffee, tea, orange juice & mineral water

Morning Tea

Power seed bircher muesli, goji berries, watermelon (v)

Selection of croissants & Danish pastries (v)

Lunch

Chef's selection of 3 types of sandwiches (includes vegetarian)

Salads

Tomato salad, watermelon, feta, pickled red onion, pomegranate, mint oregano (v, gf)

Warm Moroccan vegetable & couscous salad (v, df)

Mixed leaf salad, radish, honey mustard dressing (v, gf)

Afternoon Tea

Hand selected assortment of cheese, chutney, lavosh (v)

Or

Mini muffins (v)

*Package includes mineral water, orange juice,
tea & filtered coffee, served at all breaks*

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

Sample menu, subject to change based on seasonality

Conference

Package Two Full Day

Includes morning tea, lunch & afternoon tea

Package Two Half Day

Includes lunch & a choice of morning tea or afternoon tea

On Arrival

Filtered coffee, tea, orange juice & mineral water

Morning Tea

Power seed bircher muesli, goji, watermelon (v)

Selection of croissants & Danish pastries (v)

Grazing Style Lunch

Served on a station

Power slaw - shaved brussels sprout, kale, radicchio, carrot, cabbage,
white balsamic & honey vinaigrette, roasted walnuts (v, df)

Vermicelli noodle salad, greens, baby corn, bean shoots, hoisin dressing (v, df)

Mixed leaf salad, radish, honey mustard dressing (v, df)

Atlantic salmon fillet, sauce gribiche, lemon

Za'atar roasted chicken, pearl couscous salad, yoghurt sauce

Farfalle, confit tomatoes, basil pesto, grana padano (v)

Selection of breads

Selection of seasonal sliced fruit (v, gf)

Afternoon tea

Hand selected assortment of cheese, chutney, lavosh (v)

Or

Mini chocolate brownies (v, gf)

*Package includes mineral water, orange juice,
tea & filtered coffee, served at all breaks*

BOTANIC HOUSE

ROYAL BOTANIC GARDEN
SYDNEY



Conference

Enhance your breaks

- Mini Aussie beef pie
- Mini leek and goat's cheese quiche (v)
- Mini vegetarian Cornish pastry (v)
- Pork and fennel sausage roll
- Spinach and feta roll (v)
- Muesli, natural yoghurt, fruit compôte pots (gf)
- Smashed avocado, lemon, dukka, feta, sourdough (v)
- Parmesan & chive scrambled eggs on mini brioche (v, gf on request)
- Miniature Croque Monsieur
- Fruit salad, passion fruit syrup (v,gf)

Additional Selections

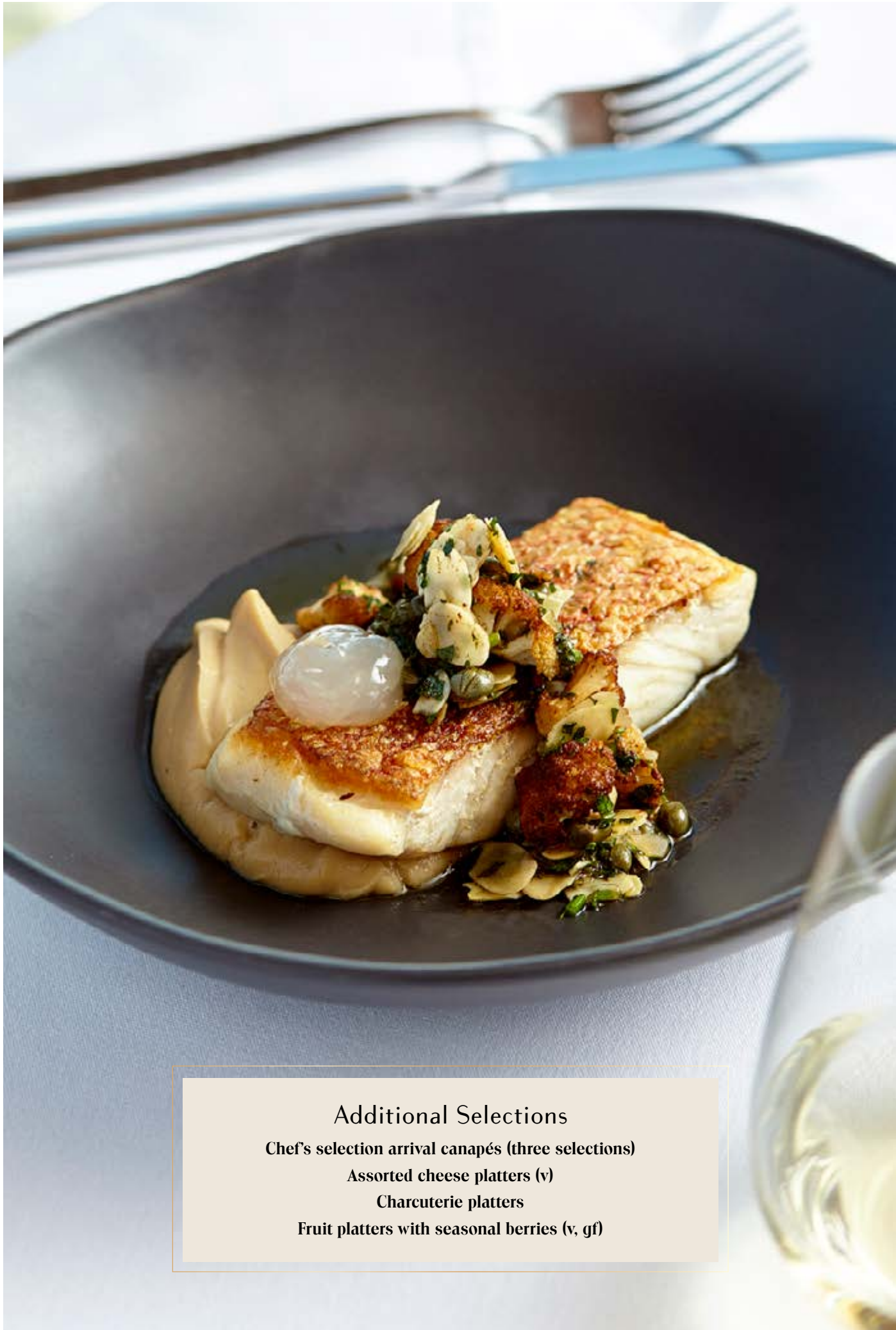
Barista

Minimum 4hr call, Minimum ratio of 1 barista to 40 guests

Espresso coffee

or charged on consumption

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



Additional Selections
Chef's selection arrival canapés (three selections)
Assorted cheese platters (v)
Charcuterie platters
Fruit platters with seasonal berries (v, gf)

Seated Menu

Two courses
Three courses
Chef's selection canapés on arrival
Alternate serve available

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)

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

Sample menu, subject to change based on seasonality



Shared Feast Menu

2 protein, 3 sides & 2 desserts
3 protein, 3 sides & 3 desserts

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 mostardo (v)

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

Additional Selections

- 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

BOTANIC HOUSE
ROYAL BOTANIC GARDEN
SYDNEY

Cocktail Menu

Canapé Style

Six canapés per person

Eight canapés per person

Ten canapés per person

Additional canapés available

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 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

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 available 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.

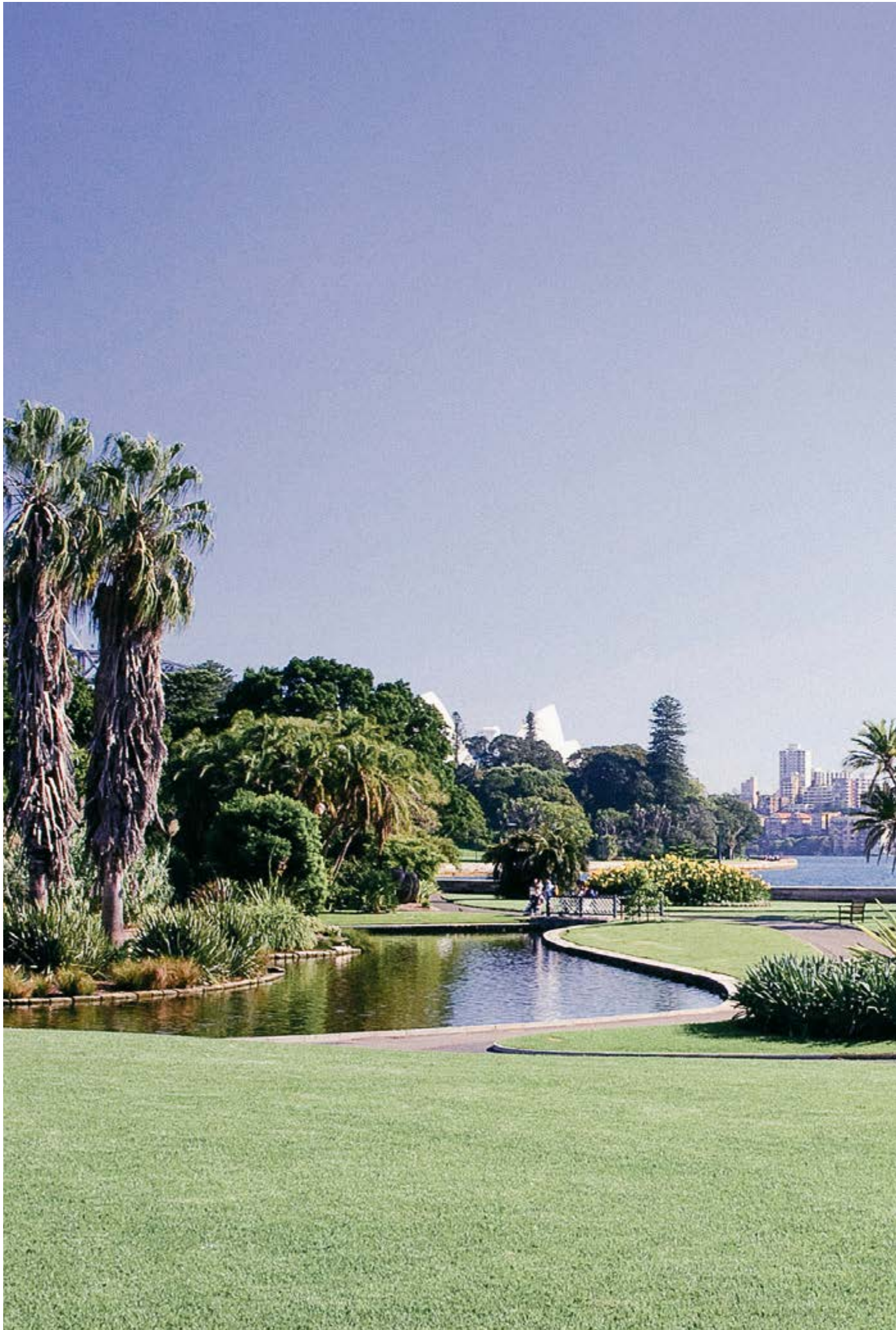
- Lemon meringue tartlet
- Red velvet cake, orange vanilla cream cheese frosting, berry coulis
- Milk chocolate hazelnut gianduja tartlets
- Buttermilk panna cotta, raspberry micro sponge
- Assorted pâte de fruit (v, gf)
- Cinnamon sugar doughnuts
- Dark chocolate raspberry brownie (v, gf)
- Vanilla 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

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

Additional Options

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

Minimum 50 guests

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



Make your event sparkle

Drinks on arrival

Champagne on arrival
Cocktail on arrival

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

Late Night Options

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

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*

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

Package One

- 2 hours
- 3 hours
- 4 hours
- 5 hours

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

- 2 hours
- 3 hours
- 4 hours
- 5 hours

SPARKLING	NV First Creek 'Botanica' Cuvée, Hunter Valley, NSW
WINE	Choose two white and two red
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

- 2 hours
- 3 hours
- 4 hours
- 5 hours

SPARKLING	Choose one NV Petit Cordon by Maison Mumm Pinot Noir, Chardonnay, Marlborough, NZ NV Viticoltori Ponte Prosecco, Veneto, ITA
WINE	Choose two white and two red
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	Choose two full-strength beers, light beer included James Boag's Light, Furphy Refreshing Ale, Stone & Wood Pacific Ale, Peroni



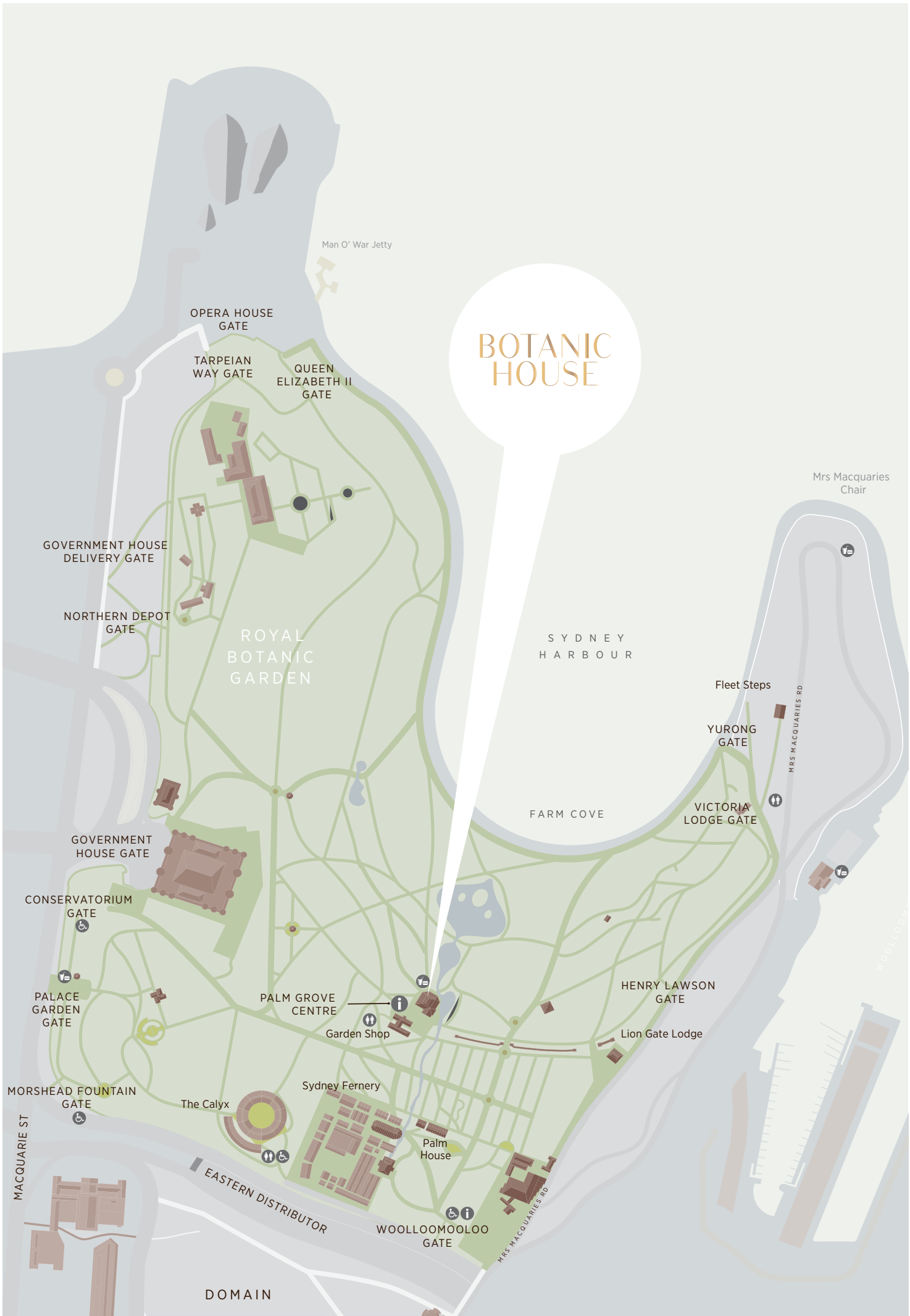
A garden treasure

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.



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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 Event Specialists

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