



# Events

BOTANICAL HOTEL





Botanical Hotel  
is one of Melbourne's iconic venues.  
Located in the heart of South Yarra,  
opposite the Royal Botanic Gardens  
and minutes from the CBD

Botanical Hotel is an institution within Melbourne's hospitality landscape, delivering a high standard of food and beverage. With a choice of five key spaces for private events including; Alfresco, Archer, Brasserie, Lounge and our Private Dining Room, we offer a premium setting for any occasion.

With a focus on quality, seasonal food, warm welcoming service and a considered global wine list, Botanical Hotel delivers an experience which showcases our Modern-Australian bar and grill. Celebrating the seasons, we serve ethical and sustainable produce sourced from respected suppliers such as O'Connor Beef, Clamms Seafood and through to smaller artisanal producers. Simplicity is key, with a focus on allowing quality ingredients to shine with minimal intervention.

Our purpose-built dry-ageing cabinet, located within the Brasserie, plays host to our premium beef, which is aged for a minimum of 28 days before being grilled over a red-gum wood fire, ensuring consistent heat, moderate smoke and maximum flavour.

Complementing the menu is our award-winning wine list, which holds three goblets from the Australian Wine List of the Year Awards. Our wine list celebrates renowned producers and provenance, whilst focusing on local winemakers and taking inspiration from old-world wines.

**BOTANICAL HOTEL** 🌿



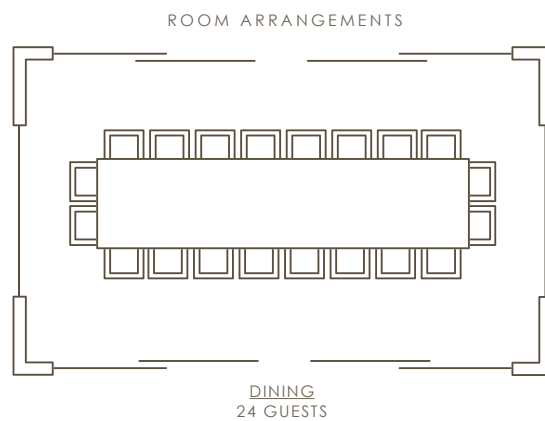
## PRIVATE DINING ROOM

Our Private Dining room offers an exclusive and intimate experience for up to 24 guests, complemented by etched glass and a conservatory style roof line.

Surrounding the Private Dining Room is our wine wall, which showcases rare and premium wine from around the globe.

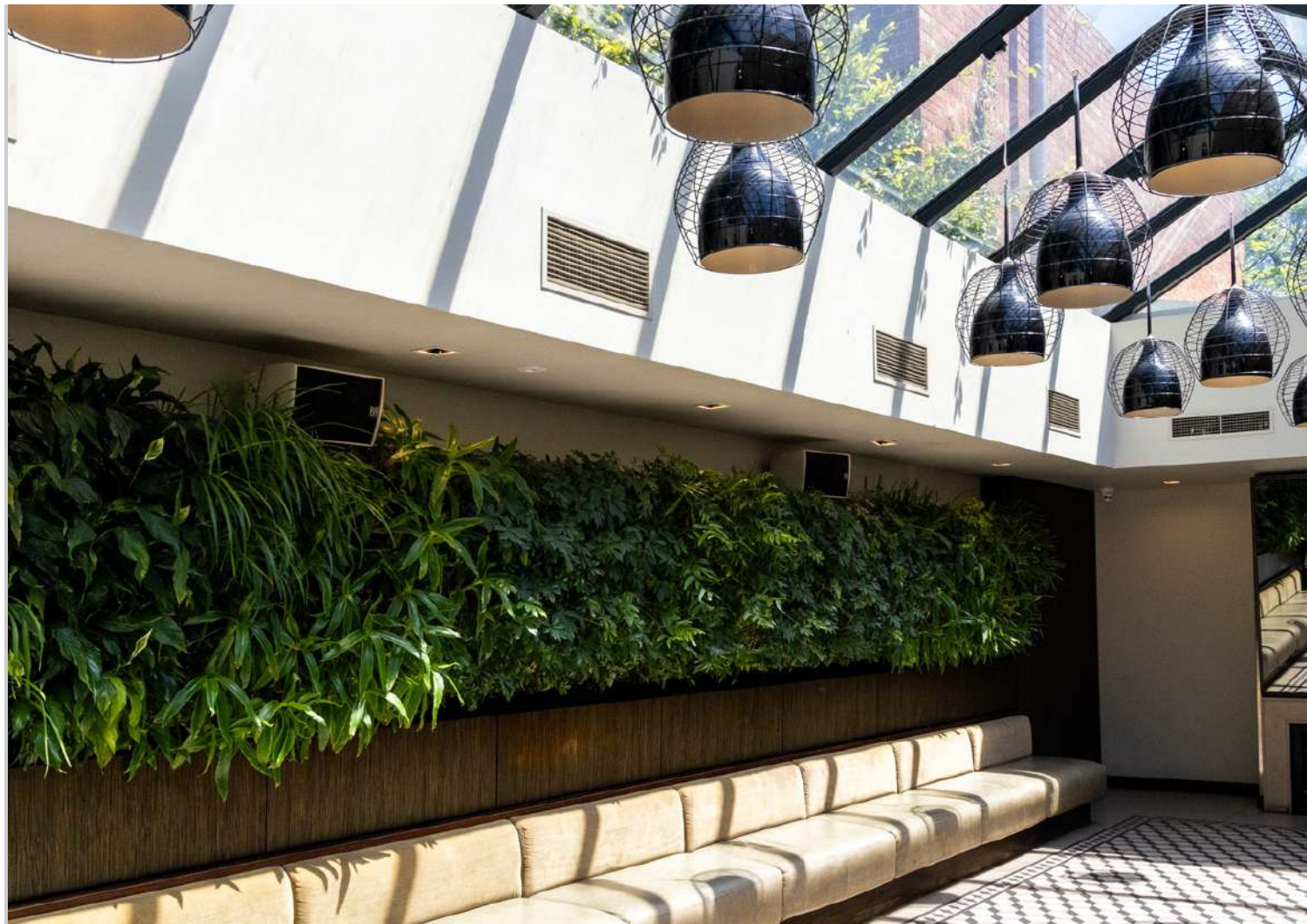
Create a memorable dining experience with our sophisticated food and beverage menu to suit any occasion.

*Room size 30m<sup>2</sup>*



BOTANICAL HOTEL





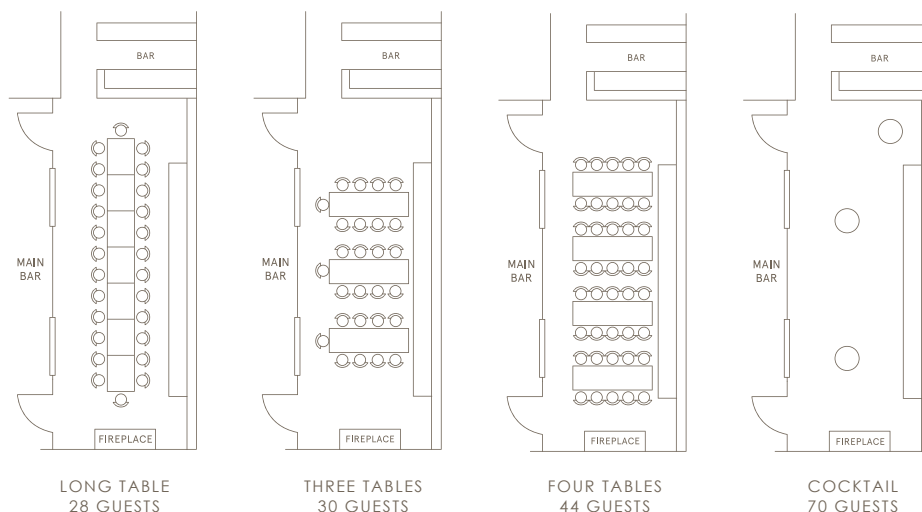
## ARCHER ROOM

Named in honour of one of Australia's greatest racehorses, Archer won the first two Melbourne Cups and was once stabled in the building now occupied by Botanical Hotel.

The Archer Room is a bright and spacious area with an Atrium roofline as well as a vertical garden, fireplace, private bar and access to the courtyard. It has dedicated AV facilities and is an ideal venue for private dining up to 44 guests and cocktail parties of up to 70 guests.

Room size 51m<sup>2</sup>

### ROOM ARRANGEMENTS



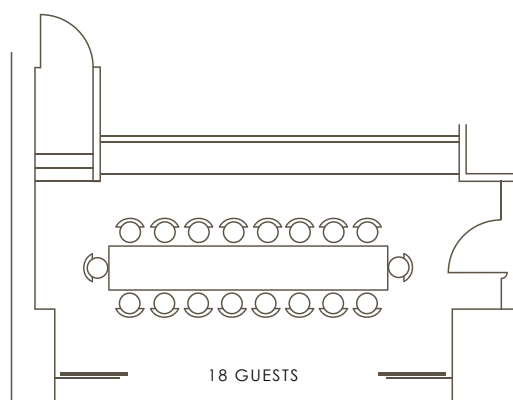
BOTANICAL HOTEL 



## ALFRESCO

Overlooking Domain Road and the Royal Botanic Gardens, the Alfresco is a bright and open space, perfect for groups of up to 18 guests seated or 30 guests for a cocktail style event.

*Room size 28m<sup>2</sup>*



DOMAIN ROAD – ROYAL BOTANIC GARDENS

BOTANICAL HOTEL 





## BRASSERIE

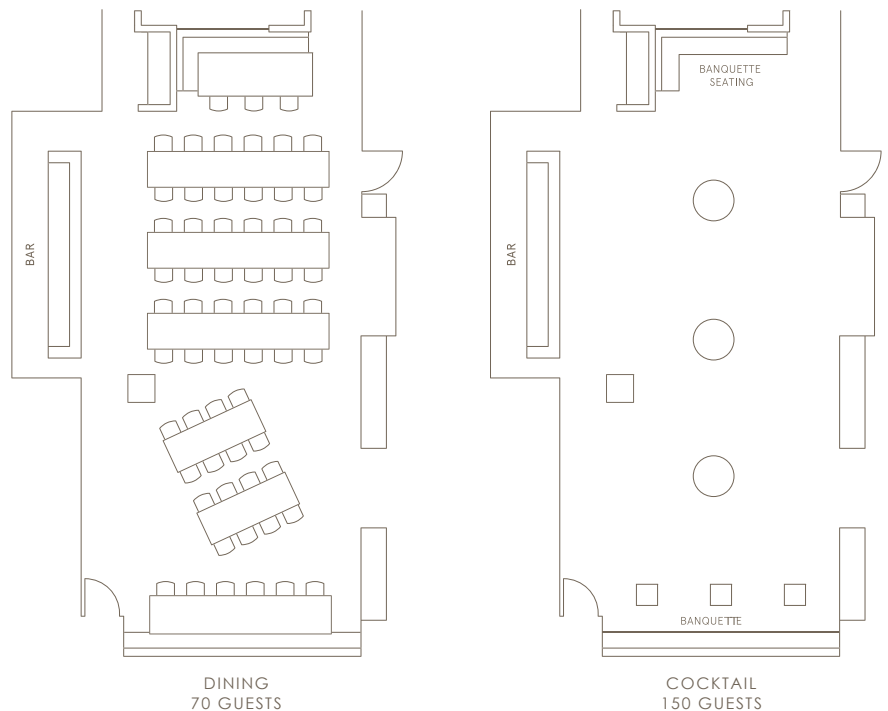
Looking out over Domain Road and across to the historic Royal Botanic Gardens, our Brasserie offers guests a truly memorable dining experience.

Our Brasserie is the largest of private dining spaces, comfortably seating up to 70 guests.

This room offers AV facilities and private bar, making it the perfect space to host a variety of events including weddings, birthday celebrations, product launches or your next corporate event.

Room size 105m<sup>2</sup>

## ROOM ARRANGEMENTS



BOTANICAL HOTEL



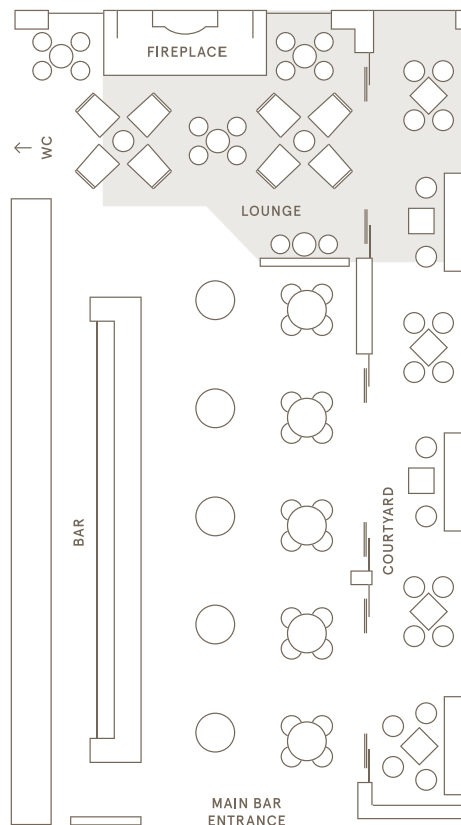
## THE LOUNGE

The Lounge, located adjacent to the main bar and featuring ample seating, fireplace and access to the heated courtyard can be booked exclusively for informal cocktail style events, accommodating up to 50 guests.

*Main Bar 57m<sup>2</sup>*

*Lounge 36m<sup>2</sup>*

*Courtyard 35m<sup>2</sup>*



LOUNGE  
50 GUESTS

BOTANICAL HOTEL 





# Menu

BOTANICAL HOTEL 



# BREAKFAST

Please note all breakfast events of 30 guests and above will be offered an alternate serve hot breakfast.

All breakfast menus include guests selection of a Melbourne Roasting Warehouse espresso coffee or Somage organic tea infusion and orange juice.

## PLATED BREAKFAST

Continental breakfast plus your guests selection of hot breakfast  
\$47 per person

## COCKTAIL BREAKFAST

Your selection of one shared item, two cold and two hot breakfast canapes  
\$47 per person

## PLATTERS

*Available in conjunction with a breakfast package*

Cured Tasmanian salmon, roe,  
creme fraiche, rye crumpets \$65

## BEVERAGE

Breakfast Negroni \$25  
Bloody Mary \$25  
Botanical Hotel Mimosa \$16

Freshly squeezed orange juice \$8  
Freshly squeezed grapefruit juice \$8

**Simple Superfood** juices with prebiotics \$8

**HEMP** pear, kiwifruit, lime, ginger, hemp,  
protein

**CLEANSE** kiwifruit, mango, chlorella,  
barley grass, wheat grass

Unlimited still & sparkling mineral water \$10pp

(v) Vegetarian  
(gf) Gluten free  
(df) Dairy free  
(nf) Nut free  
(ve) Vegan  
(\*gf) Can be prepared gluten free  
(\*ve) Can be prepared vegan

## PLATED BREAKFAST

### SHARED TO THE TABLE

Bircher muesli, Greek yoghurt, dried fig compote v gf \*ve  
Seasonal fruit, local honeycomb v gf  
Penny for Pound mini croissants v

### GUESTS SELECTION *Please select two*

Poached eggs, avocado, marinated Meredith fetta,  
puffed rice and sesame, toasted rye sourdough nf \*gf \*ve

Eggs Benedict, grilled belly bacon, poached eggs,  
cornmeal muffins, Hollandaise, espelette pepper nf \*gf

Eggs Florentine, buttered spinach, poached eggs,  
cornmeal muffins, Hollandaise, soft herbs v nf \*gf

Tasmanian smoked salmon, poached eggs, horseradish cream,  
fennel and pea salad, toasted rye nf \*gf

Creamy oat and buckwheat porridge, coconut yoghurt,  
toasted granola, poached rhubarb v \*nf

Everything bagel, poached chicken, iceberg lettuce,  
Emmental cheese, chilli gf \*df

Vanilla panna cotta, poached rhubarb, puffed rice,  
honeycomb v \*nf gf

Pan omelette, XO king prawns, iceberg lettuce,  
Baker Bleu sourdough nf \*gf \$5p supplement

Botanical Hotel big breakfast, fried eggs, belly bacon,  
lamb sausage, hash brown, bread and butter pickles,  
English brown sauce, Baker Bleu sourdough nf \*gf \$10pp supplement

Luxe scramble, scrambled eggs, seared foie gras, truffle salt,  
toasted brioche nf \*gf \$25pp supplement

## COCKTAIL BREAKFAST

### SHARE

Seasonal fruit, local honeycomb v gf

### COLD *Please select two*

Vanilla panna cotta, poached rhubarb, puffed rice,  
honeycomb nf gf

Compressed melon skewers, honey yoghurt dip v nf gf

Chia pudding, coconut yoghurt, blueberry nf ve

Avocado on rye, goats chevre, toasted seeds v nf \*gf

Buckwheat blini, horseradish cream, smoked salmon v nf \*gf

### HOT *Please select two*

Brioche toasted Croque Monsieur nf

Wonder Pies egg and bacon nf

Cheese and mushroom puffs v nf

Vegemite and gruyere scrolls v nf

Penny for Pound croissants, tomato, buffalo mozzarella, pesto v nf

**or** ham, gruyere, dijon mustard nf

**or** smoked salmon, bearnaise, watercress nf

# DINING

## GROUP MENU

2 course | \$90 per person  
3 course | \$110 per person

All events of 40 guests and above will be offered an alternate serve menu.

Tailored menus from our full a la carte menu are also available. Please ask your Event Manager for details.

Our menus are seasonal and subject to change.

## CANAPES ON ARRIVAL

Select from the canape menu (page 12)

2 canapés | \$14 per person  
3 canapés | \$21 per person

## CAVIAR BUMP

minimum 10 guests

Caviar bump | \$15pp  
+ sparkling wine | \$25pp  
+ Isla vodka | \$25pp  
+ Billecart-Salmon Champagne | \$35pp  
+ Belvedere vodka | \$35pp

## FRESHLY SHUCKED OYSTERS

Natural, rhubarb raspberry mignonette  
Kilpatrick, Worcestershire, pancetta  
\$6 each or \$70 per doz

## ADDITIONAL SIDE DISHES

Additional seasonal side dishes available on request

## SWEET BITE SIZED TREATS

Chef's selection, two per person | \$10pp  
Macarons, one per person | \$5pp

(v) Vegetarian  
(gf) Gluten free  
(df) Dairy free  
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## ENTREE

Kingfish crudo, nectarine, pickled kohlrabi, lime zest, mint gf nf df

Pappardelle, braised lamb ragu, tomato, pecorino \*gf nf

Floridia stracciatella, heirloom tomatoes, cherry vinaigrette, marjoram gf nf v

ADDITIONAL  
Local calamari, radicchio, red onion, fennel, fir apple potato, capers, chilli, vinaigrette gf nf df \$6pp supplement

Half dozen oysters shucked to order, rhubarb raspberry mignonette gf nf df \$6pp supplement

Poached Southern Rock lobster cocktail, baby gem, trout roe, watercress, our Marie Rose gf df \$45pp supplement

O'Connor pasture fed hand cut steak tartare, fresh horseradish, bitter leaves, toasted sourdough, lattice chips \*gf \$6pp supplement

## MAIN

Grilled Humpty Doo barramundi, smoked tomato, capers, green olive, preserved lemon, pea shoots gf nf

270g RV grain fed beef MS3+, Rangers Valley NSW, potato pave, crispy onions, sauce Bordelaise nf gf

Stuffed eggplant, braised red vegetables, couscous, toasted seeds df v ve

ADDITIONAL  
Spaghettini, Blue Swimmer crab, cherry tomatoes, garlic, fresh chilli, pangrattato nf df \$10pp supplement max group size of 20

Grilled Rock Flathead, vadouvan butter, soft herbs gf nf \$10pp supplement

Chicken schnitzel, cos gem, Caesar dressing, pecorino, capers nf \$10pp supplement

300g Little Joe pasture fed Scotch fillet MS7+, Northern Tasmania gf nf \$15pp supplement

250g O'Connor pasture fed Eye fillet MS2+, Gippsland Victoria gf nf \$15pp supplement

## SIDES TO SHARE

Soft leaves, fresh herbs, classic dressing v gf nf df  
Traditional fries ve gf nf df

## DESSERT

Iced VoVo, coconut ice cream, raspberry sorbet, sable, toasted coconut nf gf df \*ve

Passionfruit and chocolate mousse, chocolate snap, crumb, passionfruit curd nf gf

Chef's selection of cheese, accompaniments, lavosh \*gf

ADDITIONAL  
Pistachio and rhubarb Bombe Alaska, pistachio ice cream gf \$10pp supplement

Mint Slice, mint parfait, chocolate biscuit, dark chocolate, milk chocolate ice cream gf nf \$10pp supplement



# SHARED MENU

Maximum 24 guests.

Price on application.

The featured menu is a sample menu. A tailored menu from our full a la carte menu will be designed with your taste in mind. Please ask your Event Manager for details.

## ENTREE

Chilled seafood platter, King prawns, handpicked Mud crab, sashimi, freshly shucked oysters, malt crumpets \*gf nf \*df

Local calamari, radicchio, red onion, fennel, fir apple potato, capers, chilli, vinaigrette gf df

Selection of charcuterie, house pickles, charred Baker Bleu sourdough \*gf \*df

Stracciatella, baby beetroots, sherry vinaigrette, toasted hazelnuts gf \*nf v

## MAIN

Grilled whole market fish (butterflied), pil pil, capers, herbs  
nf gf \*df

Slow roasted Victorian lamb shoulder, pomegranate glaze, pistachio spiced crust gf \*df \*nf

42 days dry aged O'Connor pasture fed Rib eye, Gippsland Victoria gf nf df

## SIDES TO SHARE

Soft leaves, fresh herbs, classic dressing v gf nf df  
Braised silverbeet and potato gratin, parmesan v gf nf  
Sauteed broccolini, fresh chilli v gf nf df  
Traditional fries v ve gf nf df

## DESSERT

Chef's selection of cheese, accompaniments, lavosh \*gf nf

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# COCKTAIL

Our stylish cocktail events can be tailored to suit any occasion. Impress your guests with our selection of canapes, range of beverage packages and extensive wine list.

We'll look after the details while you enjoy the party.

## CANAPES

Your selection of hot, cold and dessert canapes

\$42pp | 6 canapes pp

\$56pp | 8 canapes pp

\$70pp | 10 canapes pp

\$84pp | 12 canapes pp

\$98pp | 14 canapes pp

Please see page 13 for substantial grazing dishes to complement your canapes

## CANAPE + GRAZING PACKAGE

\$64pp | 7 canapes + 1 grazing dish pp

## CAVIAR BUMP

*minimum 10 guests*

Caviar bump | \$15pp

+ sparkling wine | \$25pp

+ Isla vodka | \$25pp

+ Billecart-Salmon Champagne | \$35pp

+ Belvedere vodka | \$35pp

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## COLD

Oysters natural, rhubarb raspberry mignonette gf df nf

King prawn remoulade, cos gem gf df nf

Tuna tartare, crisp rice cracker, fermented red pepper dressing, shallots gf df nf

Pork and pistachio terrine, cornichon, chives, toasted sourdough \*gf df

Caesar bite, cos gem, bacon bits, crouton, Caesar dressing \*gf nf df

O'Connor pasture fed steak tartare, puffed tendon, porcini seasoning gf df nf

Roasted beetroot, honey, goats fetta, mint gf nf v

Heirloom tomato, buffalo mozzarella, basil, sourdough \*gf nf v \*ve

*add anchovies \$3pp supplement*

Chilled baby cucumber, macadamia butter, toasted rye \*gf df v \*ve

Foie gras parfait, griottines cherry, charred sourdough \*gf nf  
*\$10pp supplement*

## HOT

Oysters Kilpatrick, coriander seed, lemon rind gf nf df

Grilled Hervey Bay scallop, whipped avocado, bacon crumbs gf nf

Salt and pepper calamari, yuzu kosho mayo, rocket gf nf df

Spiced popcorn chicken, confit garlic aioli nf \*gf

Mini pork katsu sando nf

Pan fried pork gyoza, sweet soy, spring onion nf df

Pork, sage and fennel sausage rolls, spiced relish nf

Pork belly and leek skewers, cider glaze gf nf df

O'Connor pasture fed steak and chips skewers, bearnaise nf gf \*df

Steak and mushroom pie, ketchup nf

Vegan pepper steak pie, spicy ketchup df nf v ve

Gruyere Malakoff, truffle mustard, piccalilli nf v

Grilled eggplant skewer, white miso, toasted sesame gf nf df v ve

Crispy corn ribs, spicy salt, buttermilk dip gf nf \*df v \*ve

Hash brown, whipped creme fraiche, chives gf nf  
*add Oscietra caviar \$15pp supplement*

Stuffed zucchini flower, prawn, smoked eel, red pepper sauce nf  
*\$10pp supplement*



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# DESSERT

- Lemon meringue pie nf
- Salted caramel truffles gf nf \*df
- Mini berry cheesecake gf
- Hot jam donuts \$3pp supplement
- Scoops & Smiles gelato and sorbet Dixie cups gf \*ve
  - Tailored flavours available on request
  - Rum and raisin
  - Peanut butter and raspberry jam
  - Pomegranate and gin sorbet
  - Champagne sorbet
  - Lemon sorbet
- Mini Magnums
  - Tailored flavours available on request
  - White chocolate and yuzu
  - Salted caramel and dark chocolate
  - Passionfruit, pandan and white chocolate
  - Raspberry and dark chocolate
  - Violet crumble

# GRAZING

- Crumbed Flathead fish finger bun, sauce gribiche, iceberg, espelette pepper nf \$15pp
- Grilled Mooloolaba jumbo prawns, green garlic butter, garlic chips nf gf \$15pp
- Grilled chicken wrap, hummus, rocket, heirloom tomato nf df \$14pp
- Classic cheeseburger, O'Connor pasture fed beef pattie, American cheddar, McClure's pickles, ketchup nf \$14pp
- Lamb kofta, spiced yoghurt, sumac onions gf df nf \$14pp
- Chickpea falafel, tahini, tabouleh, toasted pita df nf v ve \$10pp
- Traditional fries, selection of condiments v ve gf df nf \$8pp

## COCKTAIL

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## SHARE PLATES

*Available in conjunction with your canape package.  
Each selection is suitable for 2 - 3 guests*

Chilled seafood	\$170
King prawns, handpicked Mud crab, sashimi, freshly shucked oysters, malt crumpets	
add half Southern Rock lobster	+\$70
add whole Southern Rock lobster	+\$140
Oysters	\$70
A dozen freshly shucked oysters, natural, rhubarb raspberry mignonette gf nf df	
Charcuterie	\$34
Selection of charcuterie, house pickles, charred Baker Bleu sourdough *gf *df	
add Yurrita '00' anchovies	+\$16
Seasonal fruit	\$35
local honeycomb v	
Chef's selection of cheese	\$36
accompaniments, lavosh v *gf *ve	

## OYSTER STATION

Selection of freshly shucked oysters, lemon  
and condiments nf

**Market price**

## CHILLED SEAFOOD STATION

Selection of freshly shucked oysters, king prawns,  
handpicked Mud crab, sashimi and accompaniments nf

\$40pp in addition to your canape selection

**minimum 30 guests**

## CHARCUTERIE STATION

Selection of cured and fermented meats, pickled vegetables,  
olives, charred sourdough df nf

\$30pp in addition to your canape selection

**minimum 30 guests**

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# Beverage

BOTANICAL HOTEL 

# BEVERAGE

## BEVERAGE ON CONSUMPTION

Your selection of the below, to be advised to Botanical Hotel prior to your event.

- one sparkling wine
- two white wines
- one rose
- two red wines
- two beers or cider
- two cocktails
- two mocktails
- soft drinks

Bar tabs are to run for the duration of your event.

Beverages are subject to availability, vintage and price variations. Your Event Manager will confirm the current beverage on consumption list prior to your event.

Botanical Hotel does not permit BYO.

Please ask to view our full cellar list.

## MINERAL WATER

Unlimited S.Pellegrino sparkling and Acqua Panna still mineral water.

\$10 per person

## SPARKLING

NV Billy Button Prosecco <i>Alpine Valley</i>	70
2022 Famiglia Boron Prosecco Brut DOC <i>Veneto</i>	75
2021 Biancavigna Sui Lieviti Brut Nature Prosecco <i>Veneto</i>	90
NV Chandon Brut <i>Yarra Valley</i>	98
2018 Chandon Brut <i>Yarra Valley</i>	125
NV Veuve Ambal Cremant de Bourgogne <i>Burgundy</i>	110
NV Moet & Chandon Imperial Brut <i>Epernay</i>	225
NV Billecart-Salmon Brut <i>Mareuil Sur Ay</i>	255
NV Jansz Rose <i>Tasmania</i>	80
NV House of Arras Brut Elite Cuvee 1801 Rose <i>Tasmania</i>	140
NV Champagne Devaux Coeur Des Bar Brut <i>Cote des Bar</i>	245

## WHITE

2024 Earthworks Riesling <i>Eden Valley</i>	70
2023 Stefano Lubiana Riesling <i>Derwent Valley</i>	97
2021 Petronio Dixons Creek Chardonnay <i>Yarra Valley</i>	75
2023 Indigo Vineyard Chardonnay <i>Beechworth</i>	95
2023 Domaine Jean Defaix Petit Chablis <i>Burgundy</i>	135
2024 Heroes Vineyard Sauvignon Blanc <i>Geelong</i>	80
2022 Greywacke Wild Ferment Sauvignon Blanc <i>Marlborough</i>	115
2022 Prancing Horse Pinot Gris <i>Mornington Peninsula</i>	90
2024 Cloudstreet Pinot Grigio <i>Central Victoria</i>	70
2023 Cantina Terlano Tradition Pinot Grigio <i>Alto Adige</i>	128
2022 Domaine Champalou Vouvray Sec Chenin Blanc <i>Loire Valley</i>	115
2022 Domaine des 13 Lunes Vin de Savoie Jacquere <i>Savoie</i>	95
2023 M Chapoutier Belleruche Grenache Blanc Blend <i>Rhone Valley</i>	70
2021 Domaine Castera Jurancon Sec Gros Manseng Petit Manseng <i>Gascogne</i>	110
2022 Cantina Marilina Cue Terre Siciliane IGP Moscato <i>Sicilia</i>	110

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## ROSE

2023 Petronio Nebbiolo Rose	Yarra Valley	75
2024 Yeringberg Cabernet Sauvignon Rose	Yarra Valley	90
2023 Domaine Sainte Marie Cuvee Tradition		95
Cote de Provence CGSC Rose	Provence	
2023 Chateau d'Esclans Whispering Angel GCR Rose	Provence	140
2023 Famille Perrin Reserve Cotes du Rhone		80
CGMS Rose	Southern Rhone	

## RED

2024 Airlie Bank Pinot Noir	Yarra Valley	75
2023 Dalrymple Estate Pinot Noir	Tasmania	110
2019 Nuiton Beaunoy Maranges Rouge	Burgundy	195
2018 Carlei Green Vineyard Cabernet Sauvignon	King Valley	80
2020 Yalumba The Menzies Cabernet Sauvignon	Coonawarra	145
2018 Watson Family Vineyards Cabernet Merlot	Margaret River	70
2017 Feudi di Pisciotto Valentino Merlot	Sicilia	120
2012 Chateau Massereau Cuvee K		160
Bordeaux Superieur Cabernet Blend	Barsac	
2020 Paradigm Hill Col's Block Shiraz	Mornington Peninsula	135
2023 Cloudstreet Shiraz	Central Victoria	70
2021 Rockford Rod & Spur Shiraz Cabernet	Barossa Valley	140
2016 Watson Family Vineyards Shiraz	Margaret River	70
2016 Precipice Hyde Park Syrah	Yarra Valley	80
2020 M Chapoutier Mathilde Selection		70
Cotes du Rhone Grenache Syrah	Rhone Valley	
2022 Tenuta Montanello Langhe DOC Nebbiolo	Piemonte	120
2023 Castello di Querceto Blue Label		75
Chianti Sangiovese	Toscana	
2020 Murgio Etna Rosso Nerello Mascalese	Sicilia	96
2022 Earthworks Tempranillo	McLaren Vale	70
2022 Domenico Clerico Visadi Langhe Dolcetto	Piemonte	80



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## DESSERT

2020 De Bortoli Noble One Botrytis Semillon	110
<b>375ml</b> <i>Riverina</i>	
2021 All Saints Moscato <i>Rutherglen</i>	49
2023 Reed Wines Frequency Beerenauslese Riesling <b>375ml</b> <i>Waitaki Valley</i>	140

## TAP BEER & CIDER

Carlton Draught <b>4.6%</b> <i>Abbotsford</i>	8.5
Stone & Wood Pacific Ale <b>4.5%</b> <i>Byron Bay</i>	8.5
Balter Captain Sensible <b>3.5%</b> <i>Currambin</i>	8.5
Mountain Goat Hazy Apple Cider <b>5%</b> <i>Richmond</i>	8.5

# COCKTAILS

Your selection of up to two cocktails to be served on arrival or for the duration of your event

## BOTANICAL COCKTAILS

Created by our talented team of bar tenders

## BESPOKE

Bespoke cocktails designed to suit the style and theme of your event. Please ask your Event Manager for more information

## SPIRITS

Please discuss your preferred spirits with your Event Manager

## BOTANICAL SPRITZ

20

Aperol, The Original

Venetian, Select Aperitivo

Pampelle, Sparkling Pink Grapefruit

Montenegro, Amaro Montenegro

Elderflower, Fiorente Elderflower

Limoncello, Villa Massa Limoncello

Parisian, Lillet Vermouth Blanc

Garden by Chandon

## BOTANICAL COCKTAILS

25

Paula's Paradise

Soho Lychee, Fiorente Elderflower, Beefeater Gin, Egg White, Lemon

Lilac Lady

Four Pillars Bloody Shiraz Gin, Cointreau, Green Chartreuse, Honey

Fig & Peppercorn Sour

Fig & Peppercorn Liqueur, Lemon, Egg White

Spicy Margarita

Chilli Infused El Jimador Tequila, Cointreau, Lime

Gulfstream

Havana Club 3yo White Rum, Orange, Sparkling Wine

Kentucky Bell

Buffalo Trace Bourbon, Ginger, Strawberry, Aromatic Bitters

Strawberry Cheesecake

Joseph Cartron Strawberry Liqueur, Hellyers Salted Caramel Whisky Cream

## BOTANICAL COCKTAILS

34

Botanical Vesper

Botanist Islay Gin, Belvedere Vodka, Lillet Blanc

El Diablo

Volcan Tequila, Chambord, Lime, Ginger

Smokey Whiskey Sour

Laphroaig 10yo, Lemon, Egg White

Vickers Sidecar

Hennessy VS, DOM Benedictine, Pear & Vanilla Liqueur

Sazerac Old Fashioned

Sazerac Rye Whiskey, Orange & Aromatic Bitters

# NON ALCOHOLIC

Enjoy a wide selection of non alcoholic beverages throughout your event

## MINERAL WATER

Unlimited S.Pellegrino sparkling and Acqua Panna still mineral water.

\$10 per person

## BOTANICAL MOCKTAILS 18

- Ruby Kisses  
Seedlip Grove, Lemon, Cranberry, Lemon Squash
- Italian Spritz  
Lyre's Italian Spritz, Lyre's Classico Sparkling
- Southern Strawberry  
Naked Life Tennessee, Lemon, Ginger, Bitters, Strawberry
- Margarita  
Lyre's Agave Blanco, Lyre's Orange Sec, Lime
- Amaretto Sour  
Lyre's Amaretti, Lemon, Egg White
- Old Fashioned  
Lyre's American Malt, Angostura Bitters, Sugar

- Naked Life Cosmopolitan 250ml *Victoria* 15
- Naked Life Mojito 250ml *Victoria* 15
- Naked Life Passionfruit Martini 250ml *Victoria* 15

## DISTILLED 12

- Lyre's Non Alcoholic Spirit Range *Melbourne*
- Naked Life Non Alcoholic Spirit Range *Victoria*

## BEER

- Heaps Normal Quiet XPA **0.5%** *Canberra* 13
- Carlton Zero **0%** *Abbotsford* 10
- Peroni 00 **0%** *New South Wales* 13

## WINE

- NV Lyre's Classico Grande Non Alcoholic Sparkling *Melbourne* 40

## SOFT DRINK & MINERAL WATER

- Coca Cola Soft Drinks 5
- S.Pellegrino Sparkling Mineral Water 1L 13
- Acqua Panna Still Mineral Water 1L 13

## TEA & COFFEE

- Melbourne Roasting Warehouse Espresso Coffee from 5
- Somage Organic Tea Infusions from 5.50



# BEVERAGE

## STANDARD BEVERAGE PACKAGE

Minimum 20 guests

3 hour event | \$70 pp  
4 hour event | \$80 pp  
5 hour event | \$90 pp

Your selection of

- one sparkling wine
- two white wines
- one rose
- two red wines
- two beers or ciders
- soft drinks

Beverage packages are to be served for the duration of your event

Non alcoholic sparkling wine and beer may be added to your package upon request

All beverages are subject to availability. Your Event Manager will advise current selection prior to your event

## MINERAL WATER

Unlimited S.Pellegrino sparkling and Acqua Panna still mineral water.

\$10 per person

## SPARKLING

NV Counterpoint Brut *Murray Darling*

2021 All Saints Moscato *Rutherglen*

## WHITE

2024 Earthworks Riesling *Eden Valley*

2021 Petronio Dixons Creek Chardonnay *Yarra Valley*

2023 Airlie Bank Sauvignon Blanc *Yarra Valley*

2024 Cloudstreet Pinot Grigio *Central Victoria*

## ROSE

2023 Petronio Nebbiolo Rose *Yarra Valley*

## RED

2024 Airlie Bank Pinot Noir *Yarra Valley*

2018 Watson Family Vineyards Cabernet Merlot *Margaret River*

2023 Cloudstreet Shiraz *Central Victoria*

2022 Earthworks Tempranillo *McLaren Vale*

## BEER & CIDER

Carlton Draught **4.6%** *Abbotsford*

Stone & Wood Pacific Ale **4.5%** *Byron Bay*

Balter Captain Sensible **3.5%** *Currumbin*

Mountain Goat Hazy Apple Cider **5%** *Richmond*

## NON ALCOHOLIC

NV Lyre's Classico Grande Non Alcoholic Sparkling *Melbourne*

Carlton Zero **0%** *Abbotsford*

Coca Cola Soft Drinks

# BEVERAGE

## PREMIUM BEVERAGE PACKAGE

Minimum 20 guests

3 hour event | \$80 pp  
4 hour event | \$90 pp  
5 hour event | \$100 pp

Your selection of

- one sparkling wine
- two white wines
- one rose
- two red wines
- two beers or ciders
- soft drinks

Beverage packages are to be served for the duration of your event.

Non alcoholic sparkling wine and beer may be added to your package upon request.

All beverages are subject to availability. Your Event Manager will advise current selection prior to your event.

## MINERAL WATER

Unlimited S.Pellegrino sparkling and Acqua Panna still mineral water.

\$10 per person

## SPARKLING

NV Billy Button Prosecco *Alpine Valley*

2022 Famiglia Boron Prosecco Brut DOC *Veneto*

NV Jansz Rose *Tasmania*

## WHITE

2023 Mac Forbes Riesling *Strathbogie Ranges*

2023 In Dreams Chardonnay *Yarra Valley*

2024 Heroes Vineyard Sauvignon Blanc *Geelong*

2023 Save our Souls by William Downie Pinot Grigio  
*King Valley*

2023 M Chapoutier Belleruche Grenache Blanc Blend  
*Rhone Valley*

## ROSE

2024 Dominique Portet Fontaine Cabernet Sauvignon  
Blend Rose *Yarra Valley*

2023 Famille Perrin Reserve Cotes du Rhone CGMS Rose  
*Southern Rhone*

## RED

2024 William Downie Cathedral Pinot Noir *Multi Regional*

2018 Carlei Green Vineyard Cabernet Sauvignon *King Valley*

2017 Tournon Shays Flat Shiraz *Pyrenees*

2020 M Chapoutier Mathilde Selection Cotes du Rhone  
Grenache Syrah *Rhone Valley*

2023 Castello di Querceto Chianti Sangiovese *Toscana*

2021 Sierra de Tolono Tempranillo *Rioja*

## BEER & CIDER

Carlton Draught **4.6%** *Abbotsford*

Stone & Wood Pacific Ale **4.5%** *Byron Bay*

Seasonal Guest Tap *Please ask your Event Manager for details*

Balter Captain Sensible **3.5%** *Currumbin*

Mountain Goat Hazy Apple Cider **5%** *Richmond*

## NON ALCOHOLIC

NV Lyre's Classico Grande Non Alcoholic Sparkling *Melbourne*

Heaps Normal IPA **0.5%** *Canberra*

Peroni 00 **0%** *New South Wales*

Coca Cola Soft Drinks

# BEVERAGE

## SOMMELIER'S BEVERAGE PACKAGE

Minimum 20 guests

3 hour event | \$90 pp  
4 hour event | \$105 pp  
5 hour event | \$110 pp

Your selection of

- one sparkling wine
- two white wines
- one rose
- two red wines
- two beers or ciders
- soft drinks

Beverage packages are to be served for the duration of your event.

Non alcoholic sparkling wine and beer may be added to your package upon request.

All beverages are subject to availability. Your Event Manager will advise current selection prior to your event.

## MINERAL WATER

Unlimited S.Pellegrino sparkling and Acqua Panna still mineral water.

\$10 per person

## SPARKLING

NV Chandon Brut *Yarra Valley*

2021 Biancavigna Sui Lieviti Brut Nature Prosecco *Veneto*

NV Veuve Ambal Cremant de Bourgogne *Burgundy*

## WHITE

2023 Stefano Lubiana Riesling *Tasmania*

2023 Indigo Vineyard Chardonnay *Beechworth*

2023 Domaine Jean Defaix Petit Chablis *Burgundy*

2022 Greywacke Wild Ferment Sauvignon Blanc *Marlborough*

2022 Prancing Horse Pinot Gris *Mornington Peninsula*

2021 Domaine Castera Jurancon Sec Gros Manseng  
Petit Manseng *Gascogne*

## ROSE

2024 Yeringberg Cabernet Sauvignon *Yarra Valley*

2023 Chateau d'Esclans Whispering Angel GCR Rose *Provence*

## RED

2023 Dalrymple Estate Pinot Noir *Tasmania*

2020 Paradigm Hill Col's Block Shiraz *Mornington Peninsula*

2017 Feudi di Pisciotta Valentino Merlot *Sicilia*

2016 Precipice Hyde Park Syrah *Yarra Valley*

2020 Murgio Etna Rosso Nerello Mascalese *Sicilia*

2022 Domenico Clerico Visadi Langhe Dolcetto *Piemonte*

## BEER

Carlton Draught **4.6%** *Abbotsford*

Stone & Wood Pacific Ale **4.5%** *Byron Bay*

Seasonal Guest Tap *Please ask your Event Manager for details*

Balter Captain Sensible **3.5%** *Currumbin*

Mountain Goat Hazy Apple Cider **5%** *Richmond*

## NON ALCOHOLIC

NV Lyre's Classico Grande Non Alcoholic Sparkling *Melbourne*

Heaps Normal IPA **0.5%** *Canberra*

Peroni 00 **0%** *New South Wales*

Coca Cola Soft Drinks





# Booking Form

## Terms & Conditions

BOTANICAL HOTEL 

## ROOM SIZES

Alfresco	28m <sup>2</sup>
Archer	51m <sup>2</sup>
Private Dining	30m <sup>2</sup>
Main Bar	57m <sup>2</sup>
Brasserie	105m <sup>2</sup>
Lounge	36m <sup>2</sup>
Courtyard	35m <sup>2</sup>

## PARKING AND PUBLIC TRANSPORT

There is ample street parking available around the Botanic Gardens, Domain Road and Anderson Street. Please note that parking restrictions apply Monday through Sunday. In addition, Pay Stay Parking is available on Birdwood Avenue.

If you wish to opt for Public Transport you can take the number 58 tram and disembark at stop number 123; Fawkner Park on the corner of Park Street and Domain Road.

## AUDIO VISUAL REQUIREMENTS

An additional charge of \$200 is applicable for the hire of our mobile AV trolley when hosting a private event at Botanical Hotel.

### PRIVATE DINING ROOM

Nightlife Music (house music)  
65"LED TV mobile AV trolley, including  
HDMI input  
Wireless microphone  
4x Martin 4" ceiling speakers

### ARCHER ROOM

iPod input  
Nightlife Music (house music)  
65"LED TV mobile AV trolley, including  
HDMI inputs  
Wireless microphone  
2x Martin AQ8 two-way passive  
loudspeakers

### LOUNGE

Nightlife Music (house music)  
65"LED TV mobile AV trolley, including  
HDMI inputs

### BRASSERIE

Nightlife Music (house music)  
65"LED Display mobile trolley, including  
HDMI inputs  
Wireless microphone

### ALFRESCO

Nightlife Music (house music)  
65"LED Display mobile trolley, including  
HDMI inputs

# TERMS & CONDITIONS

Tentative bookings will be held for a period of three (3) days . At which time the booking will be released if a signed copy of the terms and conditions along with deposit has not been received.

**Reservations will only be confirmed on receipt of a signed copy of the terms and conditions, and deposit.**

## HOURS & DURATION

Morning events may run for a duration of three (3) hours, afternoon events for a duration of four (4) hours and evening events for a duration of five (5) hours, within the stated times below. Please see your Events Manager should you wish to book an event outside the hours listed below. Increased minimum spends may apply.

Breakfast	7am - 10am
Lunch	12pm - 4pm
Dinner	6pm or later

## DEPOSIT

	Breakfast	Lunch	Dinner
Private Dining Room	\$200	\$500	\$500
Archer Room	\$200	\$1,000	\$1,000
Alfresco	\$200	\$500	\$500
Lounge	POA	\$500	\$500
Brasserie	POA	POA	POA

## MINIMUM SPENDS

Events must adhere to the stipulated minimum food and beverage spend. The minimum spend includes any food and beverages consumed or purchased at the event.

JAN – SEPT	Breakfast	Lunch	Dinner
Private Dining Room Mon - Fri Sat - Sun	\$500 \$800	\$1,750 \$1,750	\$1,750 \$1,750
Archer Room Mon - Fri Sat Sun	\$800 \$1,200 \$1,200	\$2,250 \$3,000 \$3,000	\$2,750 \$3,500 \$2,750
Alfresco	POA	POA	POA
Lounge Sun - Thu Fri - Sat	POA POA	\$1,500 \$1,500	\$1,750 \$2,000
Brasserie	POA	POA	POA
OCT — DEC	Breakfast	Lunch	Dinner
Private Dining Room Mon - Wed Thu - Fri Sat Sun	\$500 \$500 \$800 \$800	\$2,250 \$2,250 \$2,250 \$2,250	\$2,500 \$2,750 \$2,750 \$2,500
Archer Room Mon - Wed Thu - Fri Sat Sun	\$800 \$800 \$1,200 \$1,200	\$2,750 \$3,500 \$3,500 \$3,500	\$3,750 \$4,500 \$4,500 \$3,750
Alfresco	POA	POA	POA
Lounge	POA	\$2,000	\$2,500
Brasserie	POA	POA	POA

## CONFIRMATION OF ATTENDANCE

Anticipated guest numbers are required fourteen (14) days prior to your event. Payment will be based on final guest numbers provided three (3) working days prior to event or attendee numbers on the day, whichever is greater.

## BYO POLICY

No food or beverage of any kind will be permitted to be brought into Botanical Hotel for consumption, with the exception of celebration cakes.

A service fee of \$5 applies per guest for serving of celebration cakes for a seated event and a flat fee of \$50 for cocktail events.

## CATERING REQUIREMENTS

All guests attending the event must be catered for by selecting one of Botanical Hotel's catering packages. Cash bars are not available for private events unless approved in writing by Botanical Hotel.

Menu and beverage selections are required fourteen (14) days prior to your event. Should selections not be advised in time, Botanical Hotel will endeavour to honour your choices, however some substitutions may be required.

Botanical Hotel reserves the right to substitute menu items or ingredients of a similar quality without notice, due to, but not limited to, supplier shortages and seasonal change. Botanical Hotel reserves the right to substitute selected beverages with beverages of equal value if the preferred selection is unavailable.

With prior notice, all dietary requirements will be catered for. Special dietary requirements must be communicated to Botanical Hotel fourteen (14) days prior to the event.

\_\_\_\_\_  
Signed

\_\_\_\_\_  
Date

BOTANICAL HOTEL 



## RESPONSIBLE SERVICE OF ALCOHOL

Botanical Hotel adheres to responsible service of alcohol legislation. All staff are trained in the Liquor Licensing Accredited 'RSA – Responsible Service of Alcohol' and by way of law may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Victoria, minors (under 18) are only permitted on the premises in the direct company of their parent or legal guardian and must not consume alcohol.

## ENTERTAINMENT AND AV FACILITIES

It is the organiser's responsibility to ensure that any external AV equipment or devices such as smart phones are compatible with Botanical Hotel's in house equipment. You may test any of this equipment at a mutually convenient time prior to the event. Approval by management at Botanical Hotel is required should the organiser wish to hire a band, DJ or any other form of entertainment. Sound restrictions apply.

## SET UP AND DELIVERY

External audio visual and production companies are required to make contact with Botanical Hotel event staff seven (7) working days prior to the event.

The event host should ensure event staff are advised of all goods to be delivered and that they are adequately marked with the contact name, date of the event and contact number. All equipment must be removed at the conclusion of the event unless previously arranged with Botanical Hotel team.

Confetti, glitter, sparklers, sprinkles, rose petals or party poppers are not permitted.

## DAMAGES AND CLEANING

Organisers are financially responsible for any damage to the building, furniture or property during and immediately following the event, including any costs for repair or replacement at current market price. The organisers of the event are responsible for damage caused by their guests, external contractors or agents prior to, during and after the event.

## CANCELLATION POLICY

Cancellations must be received by Botanical Hotel in writing. Refunds are made on a pro-rata basis;

### 1+ MONTHS

Deposit forfeited

### LESS THAN 1 MONTH

Deposit forfeited plus cancellation fee equivalent to 10% of total estimated food and beverage charges (based on final numbers provided or guest numbers noted on your Booking Form should planning not have commenced).

### LESS THAN 2 WEEKS

Deposit forfeited plus cancellation fee equivalent to 50% of total estimated food, beverage and AV charges (based on final numbers provided or guest numbers noted on your Booking Form should planning not have commenced).

### LESS THAN 1 WEEK

Deposit forfeited plus cancellation fee equivalent to 75% of total estimated food, beverage and AV charges (based on final numbers provided or guest numbers noted on your Booking Form should planning not have commenced).

## CONTENT OF EVENT

If Botanical Hotel has reason to believe that any event will affect the smooth running of the venue, its security or reputation, the management reserves the right to cancel at its discretion without notice or liability. Some events may require security which will be advised at the time of booking.

## CLIENT RESPONSIBILITY

Botanical Hotel will not be held responsible for the loss of or damage to property left on site prior to, during or after an event. The guest is required to inform all relevant persons involved in the organisation of the event, including colleagues or contactors of Botanical Hotel's Terms and Conditions outlined herein.

## PRICE VARIATIONS

Every endeavour is made to maintain prices as originally quoted however, they are subject to change. Should an increase occur, we will notify you as soon as possible.

## WEEKEND SURCHARGE

Events held on Saturday or Sunday will incur a surcharge of 5% on all food and beverage items.

## PUBLIC HOLIDAY SURCHARGE

Events held on a Public Holiday will incur a surcharge of 7.5% on all food and beverage items.

## GRATUITY

An optional gratuity will be added to the final bill. This gratuity can be removed or adjusted at the event hosts discretion.

## CREDIT CARD SURCHARGE

Payments made by credit card will incur a 1.2% surcharge.

## ONLINE PAYMENT PROCESSING FEE

Payments made via the online payment portal will incur a 2.2% surcharge.

\_\_\_\_\_  
Signed

\_\_\_\_\_  
Date

BOTANICAL HOTEL 

# BOOKING FORM

## PAYMENT

Payment to be finalised by cash or credit card prior to departure, or prior to the event taking place.

Total charges will be based on confirmed numbers provided three days prior or actual attendance on the day, whichever is greater.

## MINIMUM SPEND

All events must adhere to the stipulated minimum food and beverage spend. The minimum spend includes any food and beverages consumed at the event.

Please refer to page 26 for the required minimum spend requirements.

## DEPOSIT

	Breakfast	Lunch	Dinner
Private Dining Room	\$200	\$500	\$500
Archer Room	\$200	\$1,000	\$1,000
Alfresco	\$200	\$500	\$500
Lounge	POA	\$500	\$500
Brasserie	POA	POA	POA

BANK DETAILS  
NAB  
Botanical Hotel  
BSB 083 166  
Account 31 242 5497

Event date \_\_\_\_/\_\_\_\_/\_\_\_\_ Guest numbers \_\_\_\_\_

Arrival time \_\_\_\_\_ Conclusion \_\_\_\_\_

Reserved space \_\_\_\_\_

Minimum food & beverage spend \_\_\_\_\_

Occasion \_\_\_\_\_

Company \_\_\_\_\_

Contact Name \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

By signing this acceptance form, I understand and accept the above listed Terms and Conditions including all deposit and cancellation policies.

Signed \_\_\_\_\_ Date \_\_\_\_\_

### Deposit Payment

- ☐ Cash
- ☐ Direct deposit
- ☐ Credit card
- ☐ Visa
- ☐ Mastercard
- ☐ Amex

Please note a 1.2% surcharge applies to all payments made by credit card

Deposit due \_\_\_\_\_

Name on card \_\_\_\_\_

Card number \_\_\_\_\_

\_\_\_\_\_/\_\_\_\_\_  
MONTH YEAR CCV

BOTANICAL HOTEL 

# BOTANICAL HOTEL


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