



WEDDINGS



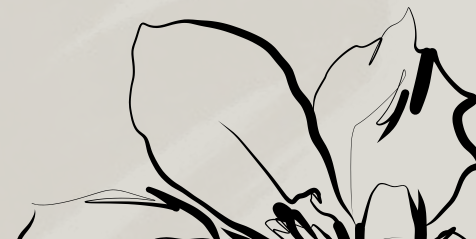
BOTANIC HOUSE

ROYAL BOTANIC GARDEN
SYDNEY



Begin your wedding
journey with us...

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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 deck area with stunning harbour glimpses.

📍 @botanichousesydney





Luke Nguyen

At Botanic House, we pride ourselves on delivering an unparalleled dining experience, and our partnership with acclaimed chef Luke Nguyen is at the heart of this promise. Chef, restaurateur, TV presenter, and former Master Chef judge, Luke Nguyen, brings over twenty years of culinary expertise to his role as ambassador chef of Botanic House. Having been with us for five years, Luke's influence and vision have helped shape our venue into a premier destination for unforgettable weddings.

Born in Thailand and raised in Australia by Vietnamese parents and Chinese grandparents, Luke Nguyen's rich cultural heritage is beautifully reflected in the menu he has curated for Botanic House. Each dish is a celebration of Southeast Asian flavour, thoughtfully paired with native Australian ingredients, creating a unique fusion that delights the senses and tells a story of heritage and innovation.

Imagine your wedding guests savouring exquisite dishes that not only taste incredible but also offer a glimpse into the diverse culinary traditions that inspire Luke. From the vibrant, aromatic spices of Southeast Asia to the fresh, native produce of Australia, each bite is designed to be an experience in itself.

Our team at Botanic House is dedicated to ensuring that your special day is nothing short of perfect. With Luke Nguyen's culinary artistry as the centrepiece, we offer a dining experience that will elevate your wedding, leaving a lasting impression on you and your guests.

Features

Exclusive venue hire available located within the Royal Botanic Garden

- Moments from Sydney Harbour
- Close proximity to CBD and public transport
- Bespoke menus and grazing stations
- 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 ceremonies or pre-dinner drinks and canapés – additional fees apply
- Eclectic mix of contemporary furniture

Capacities

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

Botanic House

- 200 Cocktail
- 150 Seated
- 120 with Dance floor

Farm Cove Eatery (Evening Only)

- 100 Cocktail





Wedding Packages

Our packages are designed to offer our couples an effortless wedding journey.

Based on a minimum spend our Botanic House packages include:

- Dedicated wedding planner
- Event Supervisor & wait staff
- Security personnel on the day
- Complimentary venue access 2 hours prior to your event start time for supplier bump in and 1 hour post event conclusion for bump out
- Cutting of your wedding cake served with plunger coffee & tea
- Cake table & gift table
- Printed menus – 3 per guest table
- Placement of place cards and wedding favours (for Plated & Shared Menus)
- Cordless microphone for speeches
- Easel for seating plan/welcome sign
- Tea light candles scattered on guest table
- White linen tablecloths with white or olive napkins (for Plated & Shared Menus)
- Venue standard crockery, cutlery & glassware
- Table numbers (for Plated & Shared Menus)
- Adjustable/customised floor plan with Botanic House furniture
- Complimentary menu tasting for the couple for Plated and Shared Menu (date is at the discretion of Botanic House Management)
- Complimentary dining voucher to celebrate your 1 Year Anniversary with us.



Modern Australian Plated Menu

Two Course Menu

Three Course Menu

Select two options to be served alternately

Served with bread roll per person and shared seasonal leaf salad per table

Entrée

Citrus cured kingfish, ocean trout, crushed edamame, yuzu GF, DF

Sherry glazed beet, mixed fruit, nut tabouleh, labneh, beetroot hummus VG, DE, V, GF

Crispy cauliflower, tomato sauce, blue lentils, gremolata VEG, VEGAN OPTION, GF

Lemon myrtle chicken breast, orange segments, truffle sauce, macadamia, watercress GF, DF

Seared scallops, cauliflower puree, crispy artichokes, tomato cucumber salsa GF

Pork belly, sweet sour papaya, chilli caramel, oyster sesame sauce GF, DF

Plated Mains

Barramundi, braised fennel, wilted spinach, saffron puree, olives GF, DF

Atlantic salmon, carrot puree, heirloom carrots, salmon roe, velouté, dill GF

Chicken breast, romesco, capsicum medley, sofrito lentils, herb dressing GF, DF

Confit duck, radicchio, roasted apple, sage, pedro jimenez jus DF

Short rib, shimeji, truffled mash, yellow squash, green peppercorn sauce GF

Heirloom pumpkin, jewelled couscous, spiced cauliflower, hummus, tahini sauce VG, V, DE, GFO

Pumpkin sage gnocchi – Upgrade Additional

Sides

(Select two, to be shared per table)

Roasted root vegetables, herbs, honey dressing GF, V, DF

Steamed greens, lemony vinaigrette GF, DE, VG

Sweet potato mash, walnuts, sage GF, DE, VG

Crispy baby potatoes, rosemary, thyme GF, DE, VG

Tender green salad, market vegetables, mustard vinaigrette GF, DE, VG

Plated Desserts

Dark chocolate fondant, salted caramel ice cream, hazelnut banana crumble, caramel sauce

Milk & honey panna cotta, pistachio crumble, orange blossom sponge GF

Pineapple coconut cake, pineapple curd, lemon myrtle meringue, citrus caviar

Passionfruit pavlova, vanilla mascarpone, berries, blueberry coulis, white chocolate GF

Sample menus subject to change based on seasonality



Additional Options

Crew Meals
Main course & soft drink

Kids Meals
(5–12yrs)

Chef's Selection Arrival Canapés
(three varieties)



Modern Australian Shared Feast Menu

Two mains, three sides, two desserts

Three mains, four sides, two desserts

Served with bread roll per person

Shared Mains

Creamy sage gnocchi, zucchini, oyster mushrooms, pangrattato ^V

Eggplant moussaka, capsicum tomato sauce, bechamel ^{GF, V}

Grilled chicken breast, capsicum medley, capers, smoked almonds, herb dressing ^{GF, DF}

Humpty Doo barramundi, saffron braised fennel, olives, orange sauce ^{GF, DF}

Atlantic salmon, carrot puree, salmon roe, velouté, dill ^{GF}

Roasted tenderloin, shimeji mushrooms, green peppercorn sauce ^{GF, DF}

Shared Sides

Roasted root vegetables, herbs, honey dressing ^{GF, V, DF}

Steamed greens, lemony vinaigrette ^{GF, DE, VG}

Sweet potato mash, walnuts, sage ^{GF, DE, VG}

Crispy baby potatoes, rosemary, thyme ^{GF, DE, VG}

Tender green salad, market vegetables, mustard vinaigrette ^{GF, DE, VG}

Shared Desserts

Dark chocolate tart, salted caramel, gold crumb

Lemon meringue tart, blueberry, and mint

Raspberry opera cake, mascarpone, and strawberry coulis

Pavlova, seasonal fruit, passionfruit sauce

Elevate Your Experience

Add two shared starter platters to your feast for additional cost

Chef's selection arrival canapés (three varieties) for additional cost

Additional Options

Crew Meals: Main course & soft drink

Kids Meals: 3-12yrs, 2-courses & soft drink

Sample menus subject to change based on seasonality

Luke Nguyen Shared Feast Menu

Two mains, three sides, two desserts

Three mains, four sides, two desserts

Shared Mains

Twice cooked master stock chicken, ginger oyster and sesame sauce GF

Sweet & sour Kurobuta pork, crispy shallot & pineapple GF

Caramelized market fish fillets, Karkalla, seasonal vegetables,
Vietnamese sesame rice cracker GF

Barramundi fillet cooked in lemon myrtle infused coconut milk,
saw tooth coriander GF

Green king prawns, tempura saltbush and Luke Nguyen XO. sauce GF

Red curry of mushroom, root vegetables & coconut cream V, VG, GF

Shared Sides

Steam broccolini, garlic and plum sauce V, GF

Snap peas, mixed Asian mushroom, lemon and tamari dressing V, VG, GF

Wok tossed Bok Choy & broccoli, Botanic house stir-fried oyster sauce

Egg and mushroom fried rice V, GF

Steamed Jasmine rice (option) – **additional cost**

Shared Desserts

Mango pudding, coconut cake and black sesame ice cream

Vietnamese coffee cake, miso caramel, and soy sauce ice cream

64% Chocolate and chilli spring roll with sorbet of the day

Elevate Your Experience

Add two shared starter platters to your feast for additional cost

Additional Options

Chef's selection arrival canapés: (three varieties)

Crew Meals

Kids Crew: 3-12yrs



Modern Australian Canape Menu

Two Hours

Three cold, two hot, one substantial per person

Three Hours

Three cold, three hot, two substantial per person

Four Hours

Four cold, four hot, three substantial per person

Cold Canapé Selection

Vegetarian rice paper roll, sweet chilli VG, GF

Eggplant caviar, cumin mayo, crispy dukkha flatbread V, DF

Ricotta & pumpkin, caramelised onion tart V

Torched salmon, rice cracker, yuzu, ginger GF, DF

Beet cured kingfish, blini, crème fraiche, radish, chives

Sweet baby prawn salad, sesame, ginger GF, DF

Duck pancake, cucumber, green shallot, hoisin DF

Beef tartare, smoked sour cream, purple potato crisps, chives GF

Hot Canapé Selection

Wild Mushroom arancini, parmesan, pesto V

Spiced pakora veggie skewers, tamarind plum sauce V, GF

Cheese croquettes, wild tomato chutney

New England fishcake, saffron aioli DF

Buttermilk salt & pepper squid, chilli aioli GF

Sweet & sour pork skewers, pineapple, red chilli GF, DF

Honey chicken skewers, ginger, green shallot GF, DF

Bruschetta, prosciutto, whipped cheese, grapes, walnuts

Substantial Canapé Selection

Tempura eggplant, plum sauce, sesame GF, V, DF

Crispy cauliflower parmigiana, tomato sauce, gremolata GF, V

Lemon myrtle fish & chips, tartare sauce DF

Vermicelli, crispy pork, cucumber, carrot, cashews, mint & lime dressing GF, DF

Beef sliders, cheddar cheese, ketchup, pickles, mustard aioli

Risoni, smoked chorizo, king prawn, grilled leeks, red capsicum DF

Dessert Canapé

Milk chocolate tarte, candied orange, almonds

Pavlova, vanilla cream, raspberry

Classic lemon meringue tart

Coconut cake, pineapple, lime

Berry filled cinnamon doughnuts

Assorted macaroons

Raspberry brownie GF

Fresh fruit skewers GF, VG, DF

* Sample menus subject to change based on seasonality



Additional Options

Crew Meals

Main course & soft drink

Kids Meals (3-12yrs)

Two courses & soft drink

Additional Canapés
per person

Substantial Canapés
per person

Dessert Canapés
per person



Luke Nguyen Canapé Menu

Two Hours

Three cold, two hot, one substantial per person

Three Hours

Three cold, three hot, two substantial per person

Four Hours

Four cold, four hot, three substantial per person

Cold Canapé Selection

Mushroom rice paper rolls, vermicelli noodle, Vietnamese herbs v, VG, GF

Sesame rice crack with edamame salsa v, VG, GF

Compressed watermelon cube with rose water served with roasted coconut shredded, Asian pomegranate dressing v, VG

Chicken rice paper rolls, vermicelli noodle, Vietnamese herbs GF

Roasted duck pancake

Sydney rock oyster, nuoc cham,

pickled vegetables and crispy shallots GF

additional cost

Atlantic Salmon, Avruga Caviar, and fried shallot with Nouc Mam dressing GF

Hot Canapé Selection

Vietnamese mini pancake, roasted coconut, cashew nut & palm sugar

Tempura eggplant with plum sauce v, VG

Vegetarian mushroom spring rolls v, VG

Water spinach and chestnut wrapped served with lemon, tamari sauce

Vegetable gyoza with Sai Gon Chimichurri

Organic chicken skewers marinated in bean curd & lemon myrtle powder, satay sauce GF

Grilled prawn skewer with LN XO. Sauce GF

Substantial Canapé Selection

Vegetarian spring rolls with vermicelli noodle style v, VG, GF

Mushroom fried rice v, GF

Yuba, palm heart, tempura saltbush, cabbage, pickled vegetable, Vietnamese herbs salad v, VG, GF

LN Pork patties with vermicelli noodle style GF

Grilled chicken thigh, cabbage, pickled vegetable, and Asian herbs salad

Salmon, pickled vegetable, watercress, and Asian herbs salad

Pork neck bao with Sriracha mayo, pickled vegetables, shallot

(available as vegetarian option)

Dessert Canapés

Vietnamese coffee cake

Mango pudding with coconut tapioca

Chilli Chocolate spring roll

Asian young coconut meat and pandan jelly

Pineapple & coconut cake

**Sample menus subject to change based on seasonality*

Luke Nguyen Canapés

Additional Canapés
per person

Substantial Canapés
per person

Dessert Canapés
per person



Additional Options

Crew Meals
Main course & soft drink

Kids Meals
(5-12yrs)
Two courses & soft drink



Modern Australian Food Stations

Seafood Station

Sydney rock oysters, champagne sauce, cooked Queensland tiger prawns, mary rose, gravlax ocean trout, salt & pepper calamari.

Served with lemon wedges, accompanying sauces.

Sushi Bar

Assorted sushi, Salmon nigiri and tuna and avocado rolls, mini poke bowls, wakame salad, sesame fried tofu soba noodles.

All served with soy ginger sauce, wasabi and pickled ginger.

Charcuterie

Danish salami, prosciutto, smoked ham, double brie, viking blue, vintage cheddar, marinated vegetables, selection of dips, lavosh, rice crackers, baguette, grissini.

Dessert

Choose your four of the following:

- Lemon meringue tartelette
- Chocolate tartelette
- Mini donuts
- Raspberry brownie GF
- Assorted macarons
- Opera petite fours
- Red velvet petite fours
- Mini pavlovas
- Fresh fruit skewers





Luke Nguyen Food Stations

Seafood Station

- Natural Sydney Rock oyster served with Nuoc Mam & Crispy shallots
- Queensland tiger prawns served with Thai Tom Yum aioli
- Green lip mussels steamed in lemon grass served with Asian basil sweet chilli dressing

Dumplings

(select 2 options of dumplings, included 1 salad)

- Crab & Scallop dumpling
- Spinach, chive and chestnut dumpling vg
- Wild mushroom dumpling v, vg
- Sambal Chicken Shu Mai GF
- Grilled chicken thigh, cabbage, pickled vegetable, Asian herbs salad

Banh Mi

(select 2 options)

- Tofu Banh Mi v
- Grilled turmeric chicken Banh Mi
- BBQ roasted duck Banh Mi
- Roasted pork belly Banh Mi

Dessert

(selection 3 options)

- Vietnamese coffee cake
- Mango pudding with coconut tapioca
- Chilli Chocolate spring roll
- Asian young coconut meat and pandan jelly
- Pineapple & coconut cake

Additional Options

Late Night Hunger Busters

Add a late-night hunger buster with some of our favourite substantial canapés served after 9pm.

- Beef slider, cheddar cheese, cherry tomato, pickles
- Pulled pork bao, cucumber, chilli aioli
- Empanadas, pineapple salsa
- Vegetable spring rolls, dipping sauce
- Assorted sushi platters

Shared Platters

Assorted cheese platters v

Charcuterie platters

Fruit platters with seasonal berries v, GF

Cakeage Options

Your wedding cake cut and served petit four style to share:

Complimentary

Your wedding cake cut and plated individually:

Additional cost

Your wedding cake cut and plated individually with coulis & cream:

Additional cost





Beverage Bespoke Additions

Champagne Toast

Champagne Magnums

Wow your guest with Champagne Magnums popped & served on arrival or for your toast.

Price on application.

Cocktails

Start your event with a seasonal cocktail or a classic to get the party started, or work with our mixologist to create your favourite flavours to tell a story to your guests.

Create cocktails to serve to guests throughout the evening. Maximum 2x varieties.

Cocktail bartender.

1x bartender to 50 guests (min. 4-hour call)

Spirits

Would like house spirits on your special day?

Include a separate bar tab for spirits or provide your guest with a cash bar where they can purchase their own spirits from our bar throughout the evening.

or

Prefer to BYO? The quantity allowed depends on your guest numbers. Please discuss with your event coordinator.

Beverage Packages

All packages includes soft drinks, still & sparkling water

Classic Beverage Package

Four Hours

Five Hours

Sparkling

Here and Now Sparkling, NSW AUS

White

Here and Now Sauvignon Blanc, NSW AUS

Red

Here and Now Cabernet Merlot, NSW AUS

Bottled Beer

Heineken Premium Lager | James Boags Light

Premium Beverage Package

Four Hours

Five Hours

Sparkling

Bandini Prosecco, Veneto, ITA

White – choose two white

Quilty & Gransden Sauvignon Blanc, Orange, NSW

Pikes 'Luccio' Pinot Grigio, Clare Valley, SA

Alte Chardonnay, Orange, NSW

Rosé

Handpicked, Pyrenees, VIC

Red – choose two red

Philip Shaw 'Wire Walker' Pinot Noir, Orange, NSW

Handpicked Shiraz, Hilltops, NSW

First Creek Cabernet Sauvignon, Central Ranges, NSW

Bottled Beer Light – choose two

James Boag's Premium Light

Travla Mid Stength Low Carb Lager

Heineken Premium Lager

James Squire 150 Lashes Pale Ale

Non-Alcoholic

Lyre's Classico Sparkling

Heaps Normal XPA Non Alc Beer

Deluxe Beverage Package

Four Hours

Five Hours

Sparkling

Mumm 'Brut Prestige' Sparkling, Marlborough, NZ

White – Choose two white

Henschke 'Peggy's Hill' Riesling, Eden Valley, SA

Loveblock Sauvignon Blanc, Marlborough, NZ

Oakridge Pinot Gris, Yarra Valley, VIC

Handpicked Chardonnay, Yarra Valley, VIC

Rosé

Maison AIX, Aix-en-Provence, FRA

Red Choose two red:

Holm Oak 'Estate' Pinot Noir, Tamar Valley, TAS

Oliver's Taranga Grenache, McLaren Vale, SA

Ricasoli Sangiovese, Chianti, Tuscany, ITA

Two Hands 'Gnarly Dudes' Shiraz, Barossa, SA

Bottled Beer– choose 3

James Boag's Premium Light

Travla Mid Stength Low Carb Lager

Sydney Beer Co. Lager

James Squire '150 Lashes' Pale Ale

James Squire 'Orchard Crush' Cider

RTD's – choose two

Isla Vodka, Soda, Lime

Young Henry's Gin & Tonic

Archie Rose Whisky and Dry with Finger Lime

Hard Fizz Seltzer

(Watermelon Berry or Pina Colada)

Non-Alcoholic

Five Hours

Ceremony Options

On the Lawn Catering

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

One Hour

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

Two 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.

Ceremony Furniture

- 50 white cushioned ceremony chairs
- Signing table & 2 chairs
- Delivery, set-up & packdown

Ceremony Wet Weather

Farm Cove Eatery

If your ceremony is taking place on one of the iconic Royal Botanic Gardens lawns, Farm Cove is available as a wet weather ceremony option. Located underneath Botanic House, Farm Cove can be hired from 4.30pm for your ceremony and arrival drinks and canapés before moving on to your reception at Botanic House. Venue hire fee applies.

* Please note, the above costs are addition to your wedding packages and do not contribute to your minimum spend.



Frequently Asked Questions

Royal Botanic Gardens: Ceremonies, Access & Parking

Ceremonies in the Royal Botanic Gardens

Ceremonies in the Royal Botanic Gardens (the Gardens) are organised by the Royal Botanic Gardens Trust (the Trust). Please contact the Trust directly to discuss ceremony options:

P: +61 2 9231 8111

E: events@rbgsyd.nsw.gov.au

W: www.rbgsyd.nsw.gov.au/Venue-Hire/Weddings

Wedding & Engagement Photography

If you have booked your ceremony in the Gardens and have received your permit from the Trust, you do not need to secure a photography permit. All other instances (including if you are having your reception at Botanic House and your ceremony elsewhere) will require a photography permit to take photos in the Gardens. For more details, please contact the Trust.

Ceremonies at Our Venues

You may utilise Botanic House for your indoor or outdoor ceremony location prior to your reception at our venue. Charges and timing restrictions apply. Please contact our Wedding Team for more information and pricing.

Ceremony Furniture

We can provide a 2-hour ceremony furniture package for your ceremony in the Gardens. The package includes 50 white folding wedding chairs, clothed signing table, delivery, set-up and pack down. Our ceremony furniture is subject to availability and is only offered to clients hosting their reception at Botanic House.

Marquees, Flooring & Marquee Extensions

Please note that marquees are not permitted in the Royal Botanic Gardens, and as such, we are unable to host them at Botanic House

Wet Weather Ceremonies

If you are getting married in the Gardens and are having your reception at Botanic House, you may have a wet weather option available pending your guest numbers and reception set-up. The wet weather option must be discussed and tentatively held during your event coordination stage. Charges will apply if the wet weather option is used and payment is due 7 days after your wedding. Any cancellations to the wet weather plan made after 12pm on the day will be charged at the full amount. 5pm (day prior) Confirm with our Events Team if you are going ahead with this option 4:30pm

Supplier Access to the Restaurant

6pm Guest arrive

6:10pm Ceremony start

6:50pm Ceremony concludes

6:40pm Bev & canapés commence/reception starts

You will need to confirm with our Events Team by 10am on the day of your reception if you would like to secure our Restaurant as your wet weather option. Charges apply if the wet weather option is used and payment is due 7 days after your wedding.

Any cancellations to the wet weather plan made after 12pm on the day will be charged at the full amount.

Entry and Exit to the Royal Botanic Gardens

The closest entry/exit gates for Botanic House are: the Henry Lawson Gate, the Morshead Fountain Gate, Woolloomooloo Gate, or the Conservatorium Gate. All of these can be found on the map at the end of this document. The exit gate is only Henry Lawson Gate after garden closure.

Parking at the Gardens

There is plenty of paid parking around the Gardens including at the Art Gallery of NSW, along Mrs. Macquaries Road and at the Domain.

Venue Information

Venue Hire Inclusions

Our packages will always include the following:

- Exclusive use of the event space (noting the lower level of the venue 'Farm Cove' may be open to the public pending your reception time)
- Wait staff and a dedicated Wedding Team
- Existing quantities of round tables with chairs for maximum 150 guests
- White linen table cloths with your choice of white or olive linen napkins
- Easel for seating plan
- Cordless microphone
- Placement of place cards, bonbonnières (must be provided in order by table number)
- Group menu tasting for two people (applies to shared/plated menu only)
- One security guard for any wedding up to 200 guests

Venue Capacity

The capacity of Botanic House:

- Cocktail style: 200 guests
- Seated lunch or dinner:
 - Up to 120-130 guests on round tables and long bridal table with a dance floor
 - Up to 150 guests on round tables and double sided long bridal table without a dance floor

Reception Timings

As a guide, we host evening Wedding Receptions from 6.00pm-11.00pm with all guests departed by 11:50pm. Daytime Weddings Receptions are hosted 11.00am-3.00pm with all guests departed by 3.30pm.

Venue Tables and Chairs

Round Tables:

1.6m in diameter, seating adults /children (15 in venue)

Long Tables:

75cm X 1.9m, seating 8 guests (8 in venue)

Square Tables:

75cm x 75cm (9 in venue)

Chairs:

150 in venue (82x timber woven)

Early Guest Arrival

In between your afternoon ceremony and evening reception, you may wish to have your guests arrive early to the venue for drinks and canapés while your photographs are taken in the Gardens. Please note that an early arrival fee will apply (exclusive of your minimum spend), and is subject to availability. Please speak with our Wedding Team for more information.

Additional Furniture

Subject to availability, you are welcome to use our on-site furniture which includes:

- 4 x long bar tables
- 16 x bar stools
- 5 x round cocktail tables

Complimentary In-House Audio

Botanic House has a built-in PA speaker system appropriate for light background music and speeches. We recommend hiring an external sound system to provide louder music for dancing, for example. We also have a wireless hand-held microphone that can be used for speeches if required.

Supplier Access & Bump-Out

Supplier access is available 2 hours prior to the start of your reception. If you would prefer to secure an earlier access time, please ask our Wedding Team for venue hire pricing. All decorations must be removed from the venue by your suppliers during your bump-out, between 11:50pm and 12:50am.



Wedding Information

Our Weddings Team

Your wedding is extremely important to us. At Botanic House we have a dedicated team of wedding professionals who are here to help you. Throughout every stage of the coordination process you will be guided by a member of our team. Your dedicated Wedding Coordinator will oversee the logistics and planning of your special day, including your menu tasting and selections, customised floor plans, run sheet timings and every other finer detail. Once every part of the coordination is finalised, your Wedding Coordinator will then hand over responsibility of your wedding to our Event Operations Manager. Our Event Operations Manager will be there for the duration of your wedding to make sure everything provided by the venue is seamless and perfect!

In addition to your Events Manager, your wedding will also have 1 bartender and 1 staff member for every 20 guests (seated reception), or 1 staff member for every 30 guests (cocktail/canapé reception).

External Suppliers

External suppliers may include photographers, videographers, DJ/band, stylists, florists, lighting, cake, photo booths etc. We request that you contract/book your own suppliers for your wedding. We will provide you with a list of our preferred suppliers who we are pleased to recommend for weddings as they know our venue extremely well and provide a high level of service. You are also welcome to utilise your own trusted suppliers. Please note that all suppliers must have Public Liability Insurance which must be provided to our Wedding Team on request.

Menu Tasting

Menu Tastings for plated and grazing menus are hosted approximately 4 times a year, usually on a weekday evening. We do not offer menu tastings for our canapé menu. Tastings are complimentary for the wedding couple only. If you would like to invite others to attend the tasting with you, additional charges will apply.

Place Cards & Bonbonnières

Please deliver place cards and bonbonnières (if being used), together with your other minor items, to our venue at a time pre-scheduled with your wedding coordinator. Our Wedding Team will place your items according to the instructions you have communicated to your Wedding Coordinator, noting that your items must be organised in order, by table and seating position.

Additional Table Items

We provide complimentary printed menus (2 per table), and tea lights (2-3 per table). Please advise your Wedding Team if you require these items. Additionally, in order for your guests to know where they are seated, you will need to provide your own display seating chart. Please ensure this is attached to cardboard or in a frame, so it will stand by itself. You are more than welcome to use our easel for your seating list – our easel can hold up to an A0 size.

Dietary Requirements

Dietary requirements are provided for separately by our Head Chef. To ensure your guest receives their specific 'dietary' meal, we need to know where they are seated. As previously indicated, you will do this by completing your 'Seating List Template'. We can cater to special dietary restrictions for up to 10% of your guest list.

Wedding Planner Document

We will provide you with a wedding planning document and time-line to assist you in the preparation for your special day. The planning document will guide you through the decision-making process and ensure you have covered every detail. You will complete the planning document prior to your final wedding meeting with your Wedding Coordinator who will then create your event sheet.

Meetings and Communication

Seating List Template and Client Seating Chart
We will forward you a seating list template, which shows the venue where your guests are seating on the specific table, their dietary requirements, if they are a child/teenager and if a high chair is required.

Questions asked by previous clients

Can I have an earlier/later reception?

An earlier reception start time is subject to availability. For a daytime reception, it may be possible to extend your reception, subject to availability. For an evening reception, all weddings must conclude by 11:30pm with a midnight guest departure, due to licensing regulations. Please speak with our Wedding Team for extension hire fees and availability.

What can guests do in between ceremony & reception timing?

You may wish to book our On The Lawn packages which we bring directly to your ceremony site within the Park. Otherwise, you might wish to suggest to your guests that they retreat to a venue located just outside the Park, for example in the Sydney CBD or Rocks area.

When can I deliver my items for my wedding?

You can deliver minor items on the day prior to your wedding date at a time pre-scheduled with your wedding coordinator. Note that we do not have a large amount of storage space in the venue, therefore we are unable to store larger items overnight.

Do I need my own stylist or wedding planner?

This will really depend on your vision for the day, especially if you have many incoming suppliers requiring supervision and direction. Our Wedding Team is responsible for the delivery of food and beverage service and the initial set-up of the space as per your customised floor plan. A Stylist/Planner will typically oversee and manage your table decorations and venue styling.

Can I provide additional candles?

Yes, candles must be placed in holders (to catch any wax). You will need to arrange your stylist/florist or family member to set this up for you.

Can I have a barista at my wedding?

We can certainly provide you with a barista on site to offer your guests barista style coffee and tea. There will be an additional cost for the barista. Teas and coffees are charged on a per head or consumption basis. Alternatively, plunger tea and coffee are included in our packages and are served complimentary to your guests.

Is there a bridal suite at the Venue?

While we don't have a dedicated bridal room, rest assured, the bride and groom can freshen up in the available facilities, including the disabled bathroom. Additionally, you're welcome to enjoy some privacy at Farm Cove before your reception. Please note that there won't be service in this area.

What happens to my items at the end of my reception?

Please assign someone to look after collecting your items at the end of your reception. This will include the wishing well, gifts, guest book, signage, any decorations, leftover cake etc. Because of the busy nature of the venue and our limited storage space, we are unable to store any items for you so please make sure everything is collected at the end of the night.

When are final guest numbers due?

Your final guest numbers will need to be submitted to our Wedding Team 2 weeks prior to your wedding. After this time, we will be unable to make any further changes to your run sheet and menu selections.

How do I pay for my wedding?

Final payment for your wedding is due 1 week prior to your wedding date. You may pay via EFT or credit card (1.5% surcharge applies to all cards). Please speak with our Wedding Team regarding international money transfers (SWIFT/BIC codes etc.)

Questions asked by external suppliers

Is it possible for an earlier bump-in access to the room for suppliers?

Yes, subject to availability – please ask our Wedding Team for additional hire fee.

Are there any restrictions for live music or DJs?

You are most certainly welcome to have live music or DJs in the venue. Please note there is a noise restriction of 70 decibels from the Gardens boundaries and music must finish at 11.00pm. All bands/DJs are required to bring their own sound equipment and speakers (this is fairly standard and should be explicit in their contracts).

Can you store my wedding cake overnight or can it be delivered earlier on the day?

Unfortunately, due to the busy nature of the venue we are unable to store cakes or desserts overnight in our cool room or have cakes delivered earlier than 4:30pm.

Can I install additional lighting or a dance floor?

Yes, please ensure your suppliers are familiar with the venue and are aware of their bump-in access time and have Public Liability Insurance.

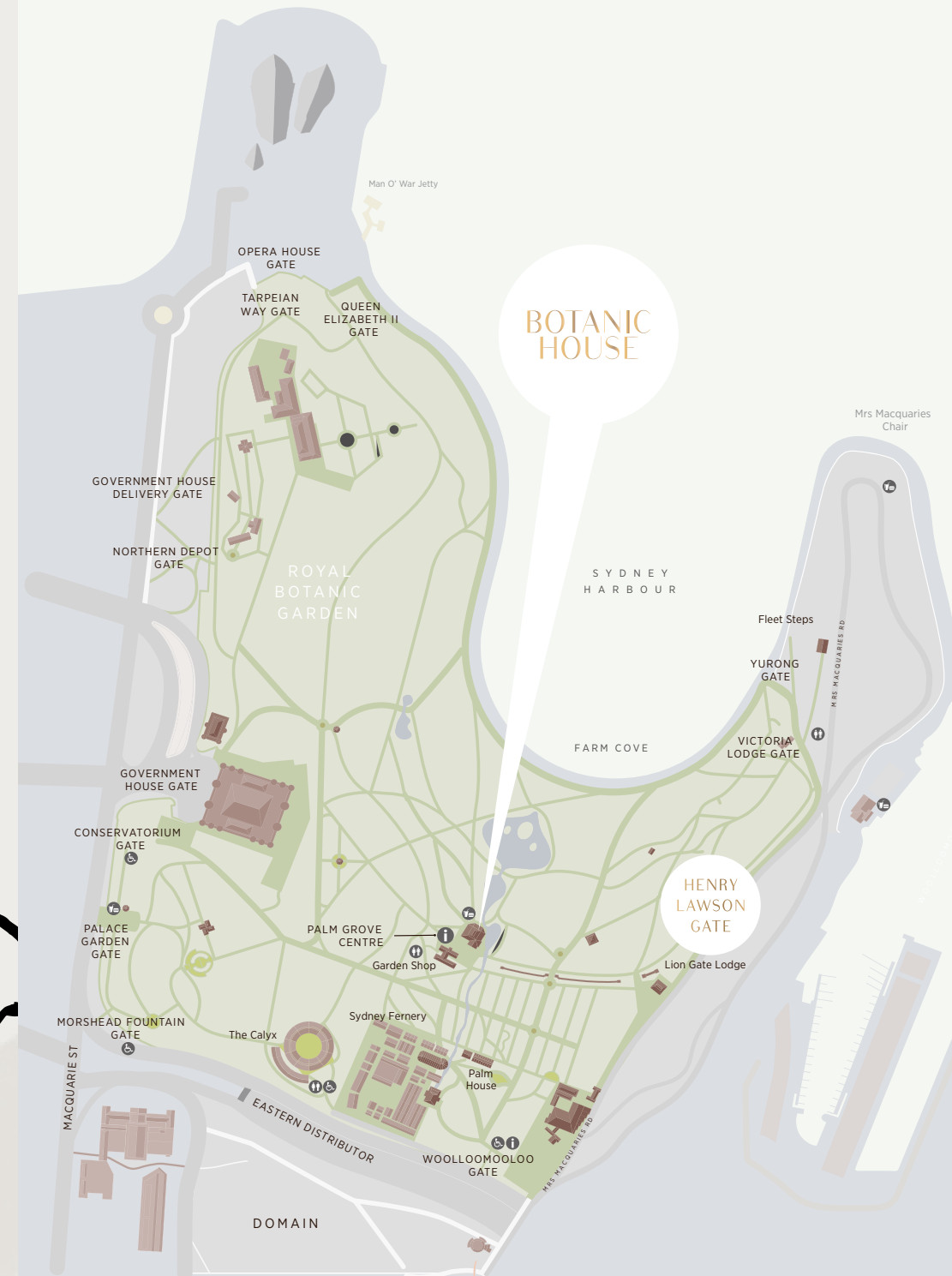
Where is your loading zone for deliveries?

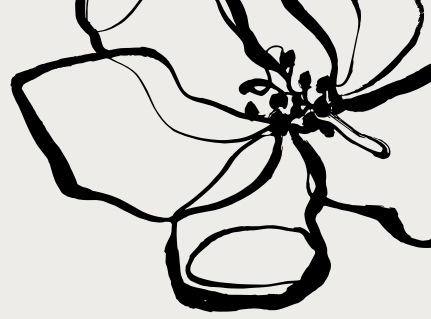
Please speak with our Wedding Team for specific Delivery instructions for Botanic House. Please note that items are only to be delivered during your designated bump-in time and must be made through the 'service access road'. There are vehicle restrictions in place to protect the Gardens, and as such, all suppliers must adhere to these regulations – fines apply.

What is prohibited at the venue?

Please note due to the sensitive nature of the Royal Botanic Gardens, the following are prohibited at Botanic House:

- Living plants, weeds, any soil or seeds
- Animals (except guide dogs)
- Bat and ball games
- Confetti (incl. biodegradable confetti)
- Fireworks / pyrotechnics
- Naked flame (including kerosene lamps and bamboo torches)
- Glitter
- Party streamers
- Release of any lanterns (biodegradable or otherwise)
- Rice (i.e. as wedding confetti)
- Shade structures and marquees
- Signs affixed to trees or any structures
- Sparklers





Contact Our Wedding Specialists

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BOTANIC HOUSE

ROYAL BOTANIC GARDEN
SYDNEY