

A detailed botanical illustration in a golden-brown color, featuring various plants, flowers, and leaves. The style is reminiscent of a woodcut or engraving. The background is filled with intricate details of foliage, including large leaves, ferns, and various flower heads. A large, white, circular shape is centered on the page, serving as a backdrop for the text.

BOTANIC HOUSE

Wedding Packages

2022/2023



Capacities

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

BOTANIC HOUSE
250 COCKTAIL 150 SEATED 120 W/DANCEFLOOR

FARM COVE EATERY
100 COCKTAIL



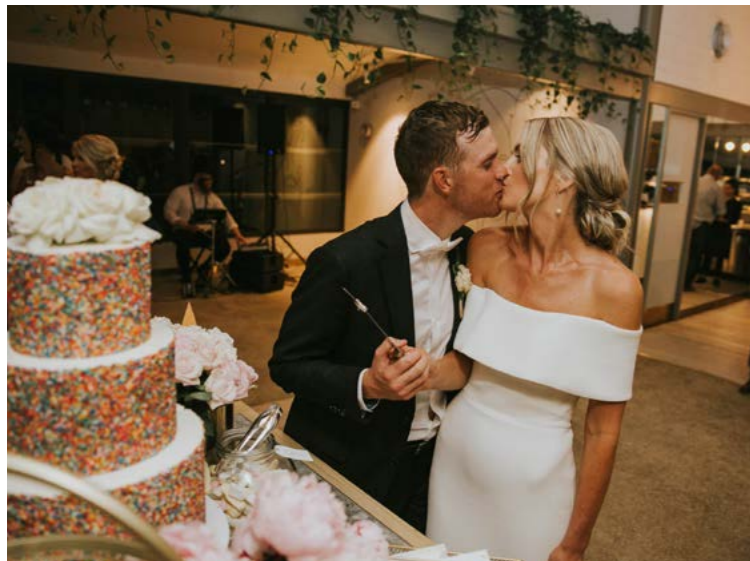
The Gardens are a national treasure, a world class attraction and a unique Sydney destination.

With glimpses of Sydney Harbour through the lush surrounds and large overhanging trees, Botanic House is one of Sydney's best kept secrets.



Features

- Exclusive venue hire available
- Located within the Royal Botanic Garden
- Moments from Sydney Harbour
- Close proximity to CBD & public transport
- Bespoke menus & grazing stations
- Open-air dining with luxurious garden views
- Expansive open plan design overflowing with greenery
- High glass windows which open to the lush surrounds
- Front deck area perfect for arrival drinks and canapés, additional fees apply
- Farm Cove Eatery available for ceremonies or pre-dinner drinks & canapés
- Eclectic mix of contemporary furniture



Introducing

Botanic House

Located minutes from the CBD and hidden amongst the stunning foliage of Sydney's Royal Botanic Garden, Botanic House offers a garden escape with the convenience of a city location.

The space has been designed to take full advantage of the venue's unique location and breath-taking garden surrounds, with expansive open plan design streaming with natural light and an outdoor terrace with stunning harbour glimpses.



Step inside

Farm Cove Eatery

Located downstairs from Botanic House, Farm Cove can be utilized to create a multi layered experience for your guests. Host post ceremony arrival drinks & canapés before moving on to your seated reception at Botanic House or transform the space into dancefloor for your guests to enjoy post reception.

If your ceremony is taking place on one of the iconic Royal Botanic lawns, Farm Cove is also available as a wet weather ceremony option.

Venue hire fee applies





Modern Australian

Seated Package

Monday to Thursday

Friday and Saturday

Sundays

5.5 hours exclusive venue hire
Chef's selection arrival canapés (5 pieces)
Alternate serve three course menu
Shared seasonal leaf salad per table & bread roll per person
Classic Beverage Package for 5 hour duration

Inclusions

Wait staff, event supervisor, event coordinator & security personnel
Cutting of your wedding cake served with espresso coffee & tea
Cake table & gift table
In-house printed menus to share on the tables
Placement of place cards & wedding favours
Cordless microphone for speeches
Easel for seating plan
Tea light candles scattered per table
Customised floor plan with Botanic House furniture
White linen table cloths with white linen napkins (optional)
Menu tasting for the couple

Elevate your Experience

Assorted cheese platters (v)
Charcuterie platters
Fruit platters with seasonal berries (v, gf)

Additional Options

Crew Meals: Main course & soft drink
Teens Meal: 13-17yrs, 3-courses & soft drink
Kids Meals: 5-12yrs, 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



Modern Australian

Seated Menu

Entrée

- Cured king fish, burnt ruby grapefruit, compressed cucumber, chilli edamame, baby radish (gf)
- Crispy pork belly, green papaya, chilli caramel, soy
- 1/2 dozen freshly shucked oysters, shallot, red wine dressing (gf)
- Smoked scallops, pea puree, salt bush, finger lime, lemon oil (gf)
- Lemon myrtle chicken, orange segment, macadamia, watercress, truffle aioli (gf)
- Beetroot salad, feta cream, compressed watermelon, pomegranate, fennel, candied hazelnuts (v, gf)

Main

- Roasted eggplant, spiced chickpeas, hummus, kale, Egyptian zaatar (v, gf)
- Beef striploin, roast beetroot, confit eschallots, horseradish, watercress (gf)
- Atlantic salmon fillet, spiced carrot purée, baby carrot, hollandaise (gf)
- Corn fed chicken breast, onion purée, braised cavolo nero, forest mushroom, jus (gf)
- Confit duck leg, braised red cabbage, vanilla apple, sage sourdough crumb
- Barramundi, sweet potato mash, baby spinach, elderflower beurre blanc (gf)

Dessert

- Single origin dark chocolate fondant, banana burbon ice cream, candied hazelnut, salted caramel sauce (v)
- Vanilla buttermilk panna cotta, mango, tamarind sponge, violas
- Orange almond cake, lemon curd, chocolate soil, lime sorbet, mint, orange gel (gf)
- Passionfruit pavlova, wattle seed spiced mascarpone, orange blossom, seasonal fruit (gf)
- Three of our favourite Australian cheeses, quince paste, fruit & nut crisps, pear mostarda

Sides

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

BOTANIC HOUSE

ROYAL BOTANIC GARDEN
SYDNEY

Shared Feast Package

Monday to Thursday

Friday and Saturday

Sundays

5.5 hours exclusive venue hire
Chefs selection canapés (3 x per person)
Two mains, three sides & two desserts
Classic Beverage Package for 5 hour duration

Inclusions

Wait staff, event supervisor, event coordinator & security personnel
Cutting of your wedding cake served with espresso coffee & tea
Cake table & gift table
In-house printed menus to share on the tables
Placement of place cards & wedding favours
Cordless microphone for speeches
Easel for seating plan
Tea light candles scattered per table
Customised floor plan with Botanic House furniture
White linen table cloths with white linen napkins (optional)
Menu tasting for the couple

Elevate Your Experience

Upgrade your feast to three mains, three sides
and three desserts

Additional Options

Crew Meals: Main course & soft drink
Teens Meal: 13-17yrs, 3-courses & soft drink
Kids Meal: 3-12yrs, 2-courses & soft drink
Schnitzel, salad, chips & aioli OR Fish & chips, salad, tartare sauce
Chocolate brownie OR Ice-cream

Shared Feast Menu

Mains

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

Sides

Steamed greens - kale, broccolini, green beans, lemon oil (v, gf)
Roast new potatoes, garlic & rosemary (v, gf)
Roasted heirloom carrots, yoghurt, toasted macadamias, baby basil (v, gf)
Green salad, shaved fennel, radish, wholegrain mustard dressing (v, gf)

Dessert

64% dark chocolate tart, salted caramel, rosemary, smoked crème fraîche ice cream, popping candy (v)
Burnt brie custard, grilled seasonal fruit, tarragon sherbet, shortbread cookies (v)
Pineapple upside down cake, cardamom, caramel, wattleseed ice cream (v)
Baked lemon tart, blueberry, star anise meringue, mint (v)
Three of our favourite Australian cheeses, quince paste, fruit & nut crisps, pear mostarda (v)

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



Modern Australian

Cocktail Package

Monday to Thursday

Friday and Saturday

Sundays

5.5 hours exclusive venue hire
4 cold canapés, 4 hot canapés plus 2 substantial canapés per person
Charcuterie grazing table
Classic Beverage Package for 5 hour duration

Inclusions

Wait staff, event supervisor, event coordinator & security personnel
Cutting of your wedding cake served with espresso coffee & tea
Cake table & gift table
Cordless microphone for speeches
Easel for welcome sign
Tea light candles scattered on tables
Customised floor plan with Botanic House furniture

Elevate Your Experience

Consider an additional food station for
the complete cocktail experience

BOTANIC HOUSE

ROYAL BOTANIC GARDEN
SYDNEY

Cocktail Menu

Standard Canapés

Cold Canapé Selection

Meat

Peking duck crepe roll, shallot, hoisin

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

Seafood

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

Torched Atlantic salmon, yuzu, shoyu, seaweed

Raw tuna, green apple & horseradish cornetto

Avruga caviar, crème fraîche & chive tart

Vegetarian

Rice paper rolls, shiitake, mint, coriander, chilli lime dipping (v, gf)

Compressed watermelon, feta, basil pedro ximénez (v,gf)

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

Charred corn & avocado tart, Persian feta (v, gf)

Hot Canapé Selection

Meat

Chorizo & fennel sausage roll, piquillo pepper aioli

Crispy red braised pork belly, chilli, lime, coriander

Za'atar chicken skewers, garlic sumac yoghurt (gf)

Seafood

Salmon fish cake, saffron dip

Octopus croquette, paprika potato, fennel & lemon

Scallop, cauliflower purée, pancetta, cress (gf)

Tempura squid, wasabi mayonnaise (gf)

Vegetarian

Mushroom arancini, truffle aioli (v)

Three cheese & truffle croquette, spiced tomato jam (v)

Ricotta roast butternut quiche, onion jam (v)

Cocktail Menu

Substantial Canapé Selection

Prawn & coriander slider, pickled red onion, iceberg, spicy mayo

Satay chicken skewers, peanut sauce, coriander, crispy onions

Orecchiette truffle mac & cheese, crispy sage crumb (v)

Beef slider, American cheese, tomato jam, mustard aioli

Our fish & chips - lemon myrtle tempura fish, fries, dill tartare

Moroccan chicken couscous, coriander, yoghurt dressing

Dessert Canapé Selection

Lemon meringue tartlet (v)

Milk chocolate hazelnut gianduja tartlets (v)

Buttermilk panna cotta, raspberry micro sponge (gf)

Assorted pâte de fruit (v, gf)

Cinnamon sugar doughnuts (v)

Dark chocolate raspberry brownie (gf)

Assorted macaron (gf)

Jam & cream filled lamingtons (v)

Passion fruit pavlova, mascarpone (gf)

Fresh fruit skewers (v, gf)

Lemon chia seed friands (gf)

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

Sample menu, subject to change based on seasonality



Modern Australian

Bespoke Additions

Famous for our bespoke menus and grazing stations including seafood, charcuterie and dessert. Select some of your favourite foods as an additional menu option, or work with our Head Chef to design your own menu.

Bespoke Cocktails

Create cocktails to serve to guests throughout the evening. Maximum 2x varieties. Work with our mixologist to create your favourite flavours to tell a story to your guests. Dedicated cocktail bartender. cost per bartender. 1 x bartender to 50 guests.

Late Night Hunger Busters

Beat the late night hunger with some of your favourite party foods served after 9pm. Choose from the Late Night menu or work with our chef to tailor your preferred selection.
Served after 9pm.

Beef slider, American cheese, tomato jam, mustard aioli
Tempura fish banh mi, coriander, shredded cabbage, sriracha aioli
Mini hot dog, sauerkraut, mustard, tomato sauce
Beef & caramelised onion sausage roll, tomato chutney

Help Yourself

Have an unlimited selection of roasted nuts and olives on cocktail tables for guests to graze at their leisure from arrival and throughout your event.

BOTANIC HOUSE

ROYAL BOTANIC GARDEN
SYDNEY



Modern Australian

Grazing Stations

Australian Seafood

Natural Sydney Rock oysters served with lemon & condiments.
 Queensland tiger prawns, cocktail sauce & lemon.
 Marinated green lip mussels.
(live oyster shucker for supplement price. Charged per hour, min 3hr call)

Charcuterie Grazing Table

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

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



Presenting Luke Nguyen

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

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

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

Cocktail Package

Monday to Thursday

Friday and Saturday

Sundays

5.5 hours exclusive venue hire
 4 cold canapés, 4 hot canapés plus 2 substantial canapés per person
 China Town grazing station
 Classic Beverage Package for 5 hour duration

Inclusions

Wait staff, event supervisor, event coordinator & security personnel
 Your wedding cake cut and served with espresso coffee & tea
 Cake table & gift table
 Cordless microphone for speeches
 Easel for welcome sign
 Tea light candles scattered per table
 Customised floor plan with Botanic House furniture

Standard Canapés

Cold Canapé Selection

Meat

Pork san choi bao with shiitake, lettuce cup, Asian herbs & chili-lime sauce (gf)
 Rice paper rolls, seared sesame chicken, vermicelli noodles, Vietnamese mint

Seafood

Sydney Rock oyster, nuoc cham, apple, crispy shallots (gf)
 Citrus cured salmon with finger limes, lemongrass & toasted rice powder (gf)
 Spanner crab & pomelo with fresh Asian herbs (gf)
 Raw tuna, soy, sesame, seaweed, Avruga caviar

Vegetarian

Rice paper rolls, mushroom, tofu, perilla, nuoc cham dipping (v, gf)
 Green papaya, snake beans, heirloom tomato
 Crispy tofu, red cabbage, Vietnamese mint, pickled bush cucumber
 Asian mushroom san choi bao, lettuce cup, Asian herbs (gf)

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

Cocktail Package

Hot Canapé Selection

Meat

Peking duck pancakes, hoisin sauce
 Shumai, pork & shiitake
 Satay chicken skewers, peanut sauce, coriander, crispy onions

Seafood

Scallop, betel leaves, toasted coconut (gf)
 Salt & pepper squid, native pepper, Vietnamese lemon sauce
 Steamed oyster, ginger, shallot, tamari
 Prawn skewers, XO sauce, coriander

Vegetarian

Wild mushroom dumplings (v, vg)
 Crispy spring rolls, cabbage, mushroom, tofu (v)
 Tempura eggplant, sesame seeds, goji berries & plum sauce (v)

Substantial Canapé Selection

Grilled Salmon & pickled vegetables, palm heart, cherry tomato & watercress (gf)
 Honey pork belly in a charcoal bao with pickled vegetables, sriracha mayonnaise
 Satay chicken skewers, peanut sauce, coriander and crispy onions
 Mini lemongrass beef baguette, pickled vegetables, chili, aioli
 Seared scallops, betel leaves, toasted coconut, finger limes

Dessert Canapé Selection

Yuzu tart, lemon myrtle meringue
 Mango sticky rice, seasonal fruit
 64% Single origin dark chocolate spring roll, birds eye chilli
 Coconut pudding, seasonal fruit
 Fresh fruit skewers (V GF)
 Coffee tres leches

BOTANIC HOUSE

ROYAL BOTANIC GARDEN
SYDNEY



Luke Nguyen

Shared Feast Package

Monday to Thursday

Friday and Saturday

Sundays

5.5 hours exclusive venue hire
Chef's selection of arrival canapés (3 per person)
Two mains, three sides & two desserts
Classic Beverage Package for 5 hour duration

Inclusions

Wait staff, event supervisor, event coordinator & security personnel
Your wedding cake cut and served with espresso coffee & tea
Cake table & gift table
Personalised printed menus to share on the tables
Placement of place cards & wedding flowers
Cordless microphone for speeches
Easel for seating plan
Tea light candles scattered per table
Customised floor plan with Botanic House furniture
White linen table cloths with white linen napkins (optional)
Menu tasting for the couple

Additional Options

Crew Meals: Main course & soft drink

Teens Meal: 13-17yrs, 3-courses & soft drink

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

Chicken fried rice

Chocolate brownie OR Ice-cream

Elevate Your Experience

Upgrade your feast to three mains, three sides
and three desserts.

BOTANIC HOUSE

ROYAL BOTANIC GARDEN
SYDNEY

Luke Nguyen

Shared Feast Menu

Mains

King Prawns wok tossed with saltbush & premium XO sauce

Fish fillets cooked in lemon myrtle infused coconut milk, saw tooth coriander (gf)

Crispy corn fed chicken cooked in master stock, oyster and sesame sauce and ginger shallot

Sweet & sour Kurobuta pork with crispy shallot & pineapple

Red curry of mushrooms, root vegetables & coconut cream

Sides

Wok tossed broccolini with garlic, sesame oil & oyster sauce

Wok tossed warrigal greens & water spinach with garlic, ginger, preserved bean curd & sesame (v, vg)

Sugar snap peas, Asian mushroom & lotus chips with sweet & sour tamari sauce (v, vg)

Egg & mushroom fried rice (v, vg)

Dessert

Single origin dark chocolate spring rolls, birds eye chilli (gf)

Fresh seasonal fruit, pandan pudding, coconut sticky rice (gf)

Vietnamese coffee tres leches, miso caramel, Chinese almond cookie, soy sauce ice cream

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

Sample menu. subject to change based on seasonality



BOTANIC HOUSE

ROYAL BOTANIC GARDEN
SYDNEY



Luke Nguyen

Grazing Stations

Australian Seafood

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

Vietnamese Banh Mi Station

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

China Town

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

Dessert Station

Selection of four dessert canapés curated by Luke Nguyen

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

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

BOTANIC HOUSE

ROYAL BOTANIC GARDEN
 SYDNEY

Beverage Packages

Soft drinks, still & sparkling mineral water are also included in package prices

Classic Beverage Package

5 hours of Classic Beverage Package included in all Wedding packages

SPARKLING	NV Here & Now Sparkling Brut, South Eastern AUS
WINE	
White	Here & Now Sauvignon Blanc, South Eastern AUS
Red	Here & Now Cabernet Merlot, South Eastern AUS
BOTTLED BEER	James Boag's Light, James Squire One Fifty Lashes Pale Ale

Premium Beverage Package

Upgrade from our Classic Beverage Package

SPARKLING	NV First Creek 'Botanica' Cuvée, Hunter Valley, NSW
WINE	<i>Choose two white and two red</i>
White	Totara Sauvignon Blanc, Marlborough NZ Pikes Luccio Pinot Grigio, Clare Valley SA First Creek 'Botanica' SSB, Hunter Valley NSW Alte Chardonnay, Orange NSW
Red	First Creek 'Botanica' Pinot Noir, Hunter Valley NSW Motley Cru Shiraz, Central Victoria VIC Angas & Bremer Cabernet Sauvignon, Langhorne Creek SA
Rosé	Lock & Key, Hilltops NSW <i>Rosé can be substituted for one red/white selection</i>
BOTTLED BEER	<i>Choose one full-strength beer and one light or non-alcoholic beer. Cider included.</i> Young Henry's 'Newtown' Pale Ale, Heineken, Sydney Beer Co., James Boags Light, Heaps Normal Quiet XPA, The Hills Co Cider

Beverage Packages

Deluxe Beverage Package

Upgrade from our Classic Beverage Package

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

Make your event sparkle

Champagne Magnums

Wow your guests with Champagne magnums popped & served on arrival.
Upgrade to Beverage Package Two and add on magnums for the first hour of your event.

Price on application

Drinks on arrival

Champagne on arrival | Cocktail on arrival

Prefer BYO Spirits?

We allow up to a maximum of ten litres with a corkage fee.



On the Lawn Package

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

1 Hour:

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

2 Hours:

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

Cartage fee applies. Includes professional service staff, all equipment including plate ware, glassware, service ware, and napkins. Costing also includes set-up & pack-down, as well as the disposal of all waste.

Additional Options

Ceremony Furniture

50 white cushioned ceremony chairs

Signing table & 2 chairs

Delivery, set-up & packdown

Canapé Menu

- Peking duck crepe roll, shallot & hoisin
- Rice paper rolls, shiitake, mint, coriander, chilli lime dipping (v, gf)
- Bruschetta of smashed minted peas, ricotta, mint (v)
- Charred corn & avocado tart, Persian feta (v, gf)
- Sydney Rock oyster, cider pickle, celery, apple (gf)
- Avruga caviar, crème fraîche & chive tart
- Za'atar chicken skewers, garlic sumac yoghurt (gf)
- Salmon fish cake, saffron dip
- Three cheese & truffle croquette, spiced tomato jam (v)
- Ricotta roast butternut quiche, onion jam (v)
- Mushroom arancini, truffle aioli (v)
- Octopus croquette, paprika potato, fennel, lemon

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

Sample menu, subject to change based on seasonality

BOTANIC HOUSE

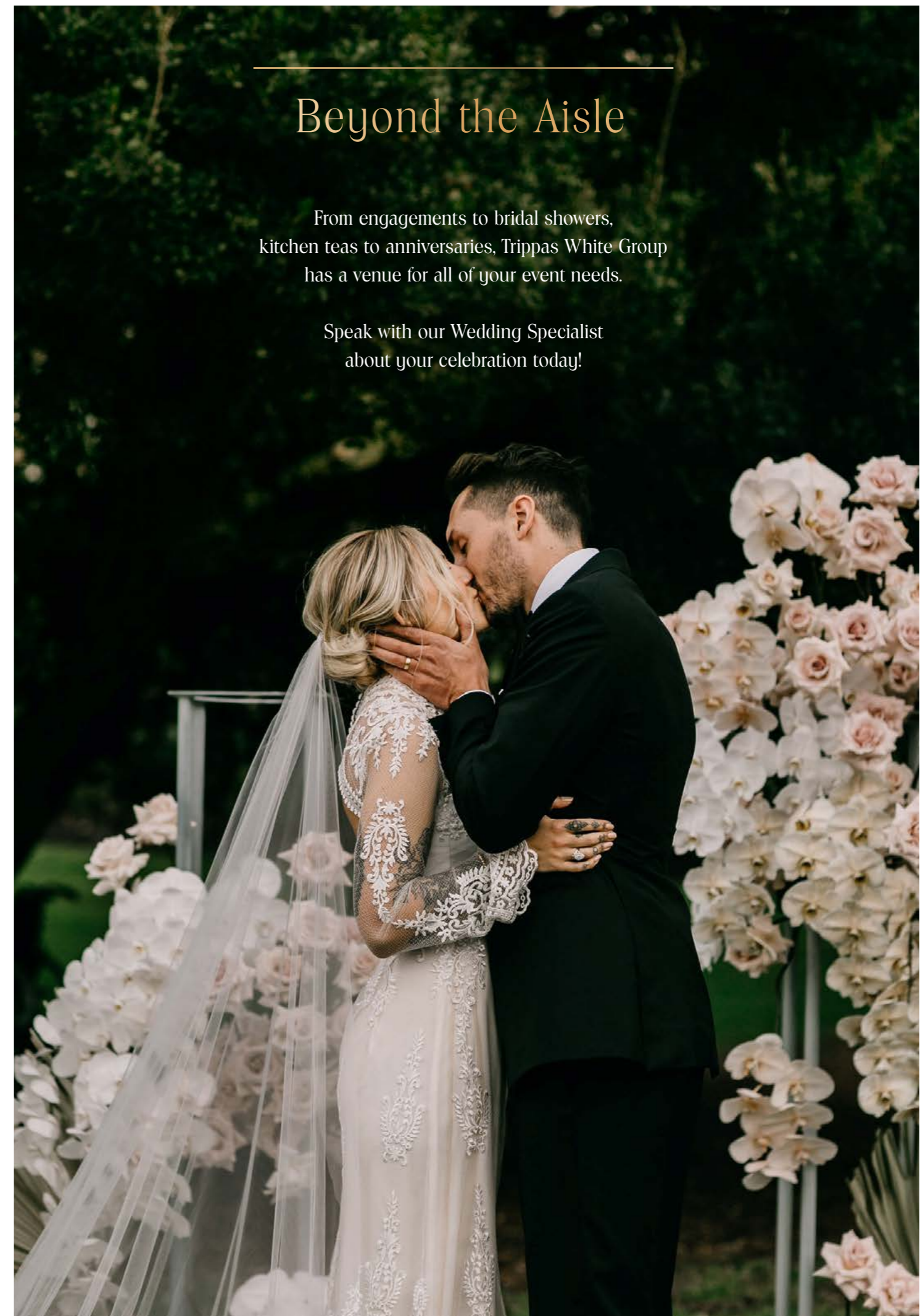
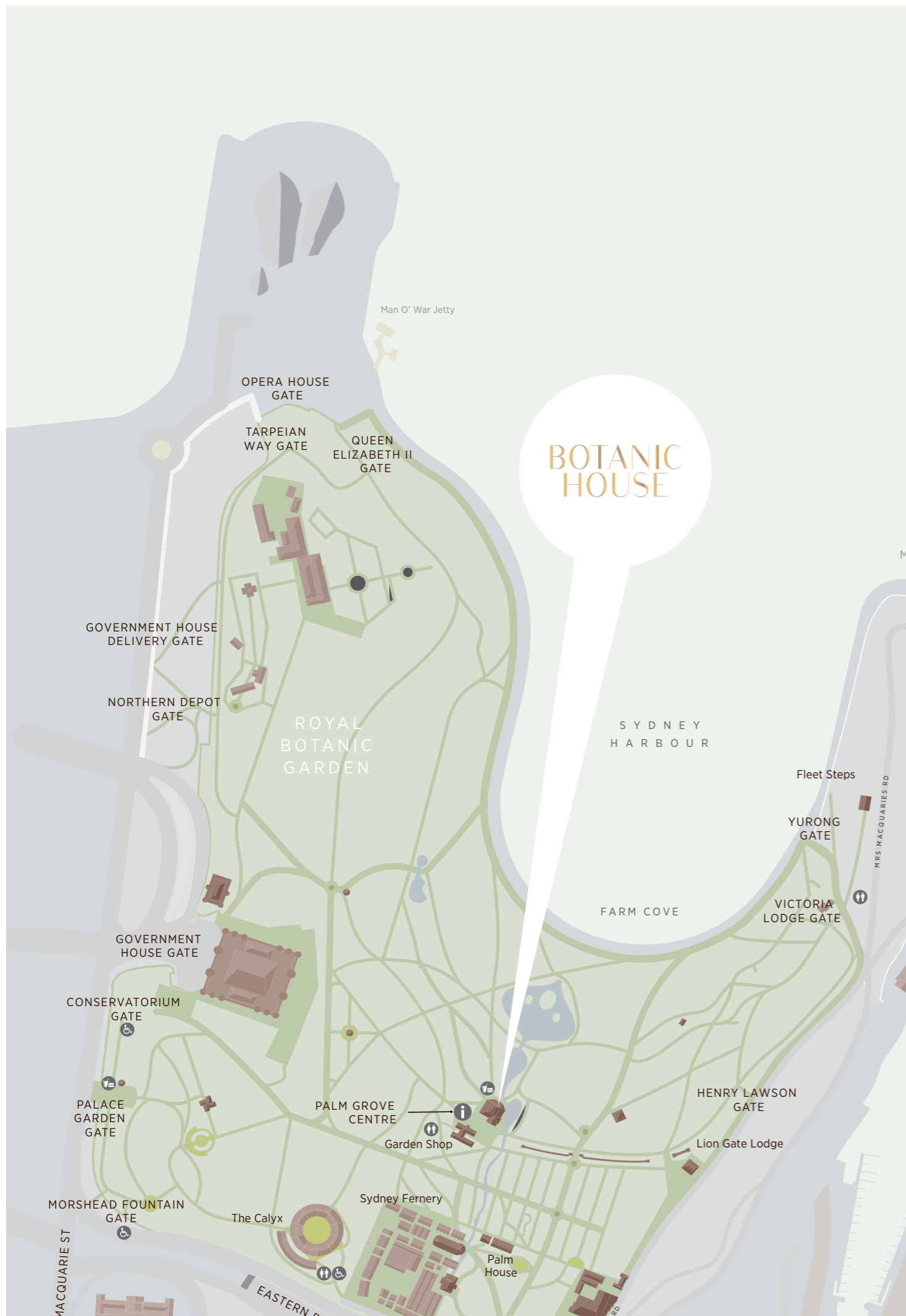
ROYAL BOTANIC GARDEN
SYDNEY



A Garden Treasure

Botanic House
Level Two

Farm Cove Eatery
Level One



Beyond the Aisle

From engagements to bridal showers, kitchen teas to anniversaries, Trippas White Group has a venue for all of your event needs.

Speak with our Wedding Specialist about your celebration today!

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

Contact our Wedding Specialists

events@trippaswhitegroup.com.au

1300 306 932

botanichouse.com.au

A PART OF

TRIPPAS WHITE GROUP