



EVENTS



BOTANIC HOUSE

ROYAL BOTANIC GARDEN
SYDNEY



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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





Introducing Farm Cove Eatery

Located downstairs from Botanic House, Farm Cove Eatery is available for intimate, smaller-scale evening events such as birthday parties, engagement parties, christenings & corporate events.

The space can also be utilized to add another dimension to your event at Botanic House. From arrival drinks to a dedicated dancefloor or afterparty destination, the two spaces can be used in tandem to create a unforgettable and multi-layered experience for your guests.

Venue hire fee applies





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

A welcoming place for guests to enjoy the stunning surroundings and the exceptional food and beverage offering at Botanic House.

Features

- Exclusive venue hire available
- Located within the Royal Botanic Gardens
- 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 progressive events and intimate occasions – *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 event.

Botanic House

200 Cocktail
150 Seated
120 with Dance floor

Farm Cove Eatery (Evening Only)

100 Cocktail





Presenting 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 events.

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 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 event is nothing short of perfect. With Luke Nguyen's culinary artistry as the centrepiece, we offer a dining experience that will elevate your event, leaving a lasting impression on you and your guests.



Event Menu



Modern Australian Breakfast Menus

Canapé Menu

Eight Canapés

4 selections per person

Package includes juice, tea & filtered coffee

Muesli, natural yoghurt, fruit compôte pots ^{GF}

Mini friands

Mini fruit muffins ^v

Smashed avocado, lemon, dukka, feta, sourdough ^v

Parmesan & chive scrambled eggs on mini brioche ^{v, GFO}

Frittata, chorizo, spinach, potato, red onion ^{GF}

Breakfast wrap – corn, tomato, guacamole, black beans, spicy aioli ^v

Miniature Croque Monsieur

Fruit salad, passion fruit syrup ^{v, GF}

Breakfast Station

Price on application

Additional Options

Barista

Minimum ratio of 1 barista to 40 guests

Barista made coffee

Charged on consumption

Seated Menu

Platter on Arrival & Plated Meal

For alternate serve - additional prices apply

Package includes juice, tea & filtered coffee

Platter on Arrival (served per table)

Select one

Seasonal fruit ^{v, GF}

Mini fruit muffins ^v

Mini bacon & egg rolls with tomato chutney

Mini danish & croissant selections ^v

Mini assorted filled donuts ^v

Plated Meal

Select one

Corn fritters, poached eggs, spiced guacamole, roast tomato, rocket ^{GF}

Chive scrambled eggs, bacon, rocket, lemon oil, sourdough toast

Matcha or buttermilk pancakes, honeycomb butter, blueberries, maple syrup ^v

Botanic wellness bowl – free range poached egg, sweet potato, avocado, zucchini, grains, spiced chickpeas, and kale ^{v, GF}



Modern Australian Plated Menu

Two Course Menu

Three Course Menu

For alternate serve - additional prices apply

Package includes juice, tea & filtered coffee

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

Plated 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 V, VGO, 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, DF, GFO

Pumpkin sage gnocchi - *Upgrade, additional prices apply*

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

Sides *Additional prices apply*

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



Additional Options

Crew Meals

Main course & soft drink

Kids Meals

Two courses & soft drink
(3-12yrs)

Chef's Selection Arrival Canapés
(three varieties)

Additional prices apply



Modern Australian Shared Feast Menu

Two mains, three sides, two desserts

Three mains, three sides, three 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, DF, VG*

Sweet potato mash, walnuts, sage *GF, DF, VG*

Crispy baby potatoes, rosemary, thyme *GF, DF, VG*

Tender green salad, market vegetables, mustard vinaigrette *GF, DF, 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 platters (from page 24) to your feast - *additional prices apply*

Additional Options

Additional prices apply

Chef's selection arrival canapés (three varieties)

Crew Meals

Kids Meals (3-12yrs)

GF gluten free | GFO gluten free option | V vegetarian | VG vegan | VGO vegan option | DF dairy free
Sample menu, subject to change based on seasonality

Luke Nguyen Shared Feast Menu

Two mains, three sides, two desserts
Three mains, three sides, three 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 prices apply*

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 platters (from page 24) to your feast - *additional prices apply*

Additional Options

Additional prices apply

Chef's selection arrival canapés (three varieties)

Crew Meals

Kids Meals (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



Additional Options

Crew Meals
Main course & soft drink

Kids Meals
Two courses & soft drink
(3-12yrs)

Additional Canapés
Substantial Canapés
Dessert Canapés

Additional prices apply

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 price applies)

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

Additional Luke Nguyen Canapés

Additional Canapés

Substantial Canapés

Dessert Canapés

Additional prices apply



Additional Options

Crew Meals
Main course & soft drink

Kids Meals
Two courses & soft drink
(3-12yrs)

Additional prices apply



Modern Australian Food Stations

Australian Seafood Station

Assorted seafood and fish items.

Please ask the team for specification.

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 macaroons
- 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 You aioli
- Green lip mussels steamed in lemon grass served with Asian basil sweet chilli dressing

Dumplings

A selection of two varieties of dumplings served with grilled chicken thigh, cabbage, pickled vegetable, and Asian herbs salad:

- Crab & Scallop dumpling
- Spinach, chive and chestnut dumpling *vg*
- Wild mushroom dumpling *v, vg*
- Sambal Chicken Shu Mai

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

Select 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}





Beverage Packages

All packages include soft drinks, still & sparkling water

Classic Beverage Package

Three Hours | 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

Non-Alcoholic

Five Hours

Includes soft drinks, juices, still & sparkling water

Premium Beverage Package

Three Hours | Four Hours | Five Hours

Sparkling

Bandini Prosecco, Veneto, ITA

White – choose two options

Quilty & Gransden Sauvignon Blanc, Orange, NSW

Pikes 'Luccio' Pinot Grigio, Clare Valley, SA

Alte Chardonnay, Orange, NSW

Rosé

Dal Zotto Rosato, King Valley, VIC

Red – choose two options

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

Handpicked Shiraz, Hilltops, NSW

Hesketh 'Twist of Fate' Cabernet Sauvignon, Limestone Coast, SA

Limestone Coast, SA

Bottled Beer – choose two options

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

Three Hours | Four Hours | Five Hours

Sparkling

A by Arras 'Premium Cuvée-Brut', TAS

White – choose two options

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

Château La Gondonne 'Vérité du Terroir', Côtes de Provence, FRA

Côtes de Provence, FRA

Red – choose two options

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 three options

James Boag's Premium Light

Travla Mid Stength Low Carb Lager

Hawke's Lager

James Squire '150 Lashes' Pale Ale

The Hills Apple Cider

House Spirits – choose two options

Archie Rose straight dry gin

Archie Rose true cut vodka

Corazon blanco Tequila

Bacardi carta blanca rum

Bacardi 8 dark rum

Archie Rose double malt whisky

Buffalo Trace Bourbon whiskey

Beverage Bespoke Additions

Champagne

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

Price on application.

Cocktails

Start your event with a seasonal cocktail, a classic favourite, or collaborate with our mixologist to craft a signature drink that tells your unique story.

Serve up to two cocktail varieties for your guests throughout the evening, selected from our venue's cocktail menu or classic options upon request.

For a truly bespoke experience, custom cocktails can be created with a starting price per drink and require a minimum one month lead time.

A dedicated bartender for cocktail service is available.

1x bartender to 50 guests (min. 4-hour call) to ensure seamless service and expertly crafted drinks for your event.

Spirits

Would you like house spirits for your event?

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.

As duty of care, TWG venue policies are that no spirits are to be served without a mixer.

As per standard RSA guidelines, the bar closes 30 minutes prior event conclusion.





BOTANIC HOUSE



Be Our Guest

Part of Trippas White Group, spanning 25 years in the hospitality industry – Botanic House encapsulates years of expertise, showcasing the best in event management, service, food & beverage delivery.

Our team are here to work with you on your event from concept to completion. We have connections to leading industry suppliers who can help you add that extra sparkle to your next event.



Contact Our Event Specialists

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botanichouse.com.au



BOTANIC HOUSE

ROYAL BOTANIC GARDEN
SYDNEY