

The background is a dense, repeating pattern of botanical illustrations in a golden-brown color. The illustrations include various types of plants: large, pointed leaves, ferns, and several different styles of flowers, some with multiple petals and others in clusters. The style is reminiscent of 19th-century scientific or decorative botanical prints. In the center, a white circular area contains the text.

# BOTANIC HOUSE

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Wedding Packages





**Capacities**

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

**BOTANIC HOUSE**  
300 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
- Brand new front deck area perfect for arrival drinks and canapés
- Farm Cove Eatery available for ceremonies or pre-dinner drinks & canapés
- Eclectic mix of contemporary furniture





The image shows the interior of Botanic House, a restaurant with a modern, open-plan design. The ceiling is a high, vaulted structure with horizontal wooden slats and large, dried botanical arrangements hanging from it. The walls are a mix of white horizontal slats and light-colored wood paneling. A long bar with a white countertop and a backlit base runs across the middle. To the left, there are several high-top stools around small round tables. To the right, there is a long, tufted leather sofa with small round tables and concrete stools. Large windows and glass doors provide a view of the outdoor garden area, which is filled with various plants and trees. The lighting is warm and ambient, with recessed ceiling lights and pendant lights hanging from the ceiling.

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.







## Seated Package

5.5 hours exclusive venue hire  
Alternate serve three course menu  
Shared seasonal leaf salad per table & bread roll per person  
Beverage Package One for 5 hour duration

### Inclusions

Wait staff, event supervisor & security personnel  
Cake cut & served with espresso coffee & tea  
Cake table & gift table  
Personalised in-house printed menus to share on the tables  
Placement of place cards & bomboniere  
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  
Buggy pick up & drop off at venue 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  
Schnitzel, salad, chips & aioli OR Fish & chips, salad, tartare sauce  
Chocolate brownie OR Ice-cream

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## Seated Menu

### Entrée

- Cured king fish, burnt ruby grapefruit, compressed cucumber, avocado, buttermilk (gf)
- Crispy pork belly, green papaya, chilli caramel, soy
- 1/2 dozen freshly shucked oysters, shallot, red wine dressing (gf)
- Smoked scallops, corn purée, karkalla, salmon roe, burnt butter hollandaise (gf)
- Chicken & pistachio terrine, fig & orange jam, brioche
- Beetroot salad, feta cream, compressed watermelon, pomegranate, fennel, candied hazelnuts (v, gf)

### Main

- Potato, ricotta & polenta gnocchi, grilled zucchini, oyster mushrooms, sage cream (v)
- Beef striploin, roast beetroot, confit eschallots, horseradish, watercress (gf)
- Atlantic salmon fillet, spiced carrot purée, baby carrot, hollandaise (gf)
- Corn fed chicken breast, onion purée, braised cavolo nero, forest mushroom, jus (gf)
- Confit duck leg, braised red cabbage, vanilla apple, sage sourdough crumb
- Barramundi, sweet potato mash, baby spinach, elderflower beurre blanc (gf)

### Dessert

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

### Sides

*Select two to be shared per table*

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

### Additional Selections

- Chef's selection arrival canapés (3 per person)
- Assorted cheese platters (v)
- Charcuterie platters
- Fruit platters with seasonal berries (v, gf)

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

## Shared Feast Package

5.5 hours exclusive venue hire  
Two proteins, three sides & two desserts  
Beverage Package One for 5 hour duration

### Inclusions

Wait staff, event supervisor & security personnel  
Cake cut and served with espresso coffee & tea  
Cake table & gift table  
Personalised printed menus to share on the tables  
Placement of place cards & bomboniere  
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  
Buggy pick up & drop off for the couple

### Additional Options

**Crew Meals:** Main course & soft drink  
**Teens Meal:** 13-17yrs, shared feast & 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

## Shared Feast Menu

### Protein

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

### Sides

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

### Dessert

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

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

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## Cocktail Package

5.5 hours exclusive venue hire  
Six standard canapés plus two substantial canapés per person  
Charcuterie grazing station  
Beverage pack one for 5 hour duration

### Inclusions

Champagne cocktail on arrival  
Wait staff, event supervisor & security personnel  
Cake cut & 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  
Buggy pick up & drop off at the venue for the couple

**BOTANIC HOUSE**

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## 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*

# BOTANIC HOUSE

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## Bespoke Additions

Famous for our bespoke menus and styled 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.

### Interactive Experiences

Personalise your special night by highlighting your favourite things.

Whiskey Bar  
Champagne Bar

### Newlywed Cocktails

Create cocktails to serve to guests throughout the evening. Work with our mixologist to create your favourite flavours to tell a story to your 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

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## Food Stations

### Australian Seafood

Natural Sydney Rock oysters served with lemon & condiments.  
 Queensland tiger prawns, cocktail sauce & lemon.  
 Marinated green lip mussels.  
*(live oyster shucker for supplement price \$150 per hour min 3hr call)*

### Australian Artisan Table

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

### China Town

Steamed Pork & prawn shu mai, vegetable dumplings, traditional dipping sauces.  
 Prawn soba noodle salad.

### Botanical Dessert

*Selection of four local desserts inspired by Sydney & the Royal Botanic Garden*

Lemon meringue tartlet  
 Red velvet cake, orange vanilla cream cheese frosting, berry coulis  
 Milk chocolate hazelnut gianduja tartlets  
 Buttermilk panna cotta, raspberry micro sponge  
 Assorted pâte de fruit (v, gf)  
 Cinnamon sugar doughnuts  
 Dark chocolate raspberry brownie (v, gf)  
 Vanilla tonka bean creme brûlée, davidson plum jam  
 Single origin dark chocolate, espresso, almond gateau opera (v)  
 Assorted macarons (v)  
 Jam & cream filled lamingtons (v)  
 Passion fruit pavlova, mascarpone (v)  
 Fresh fruit skewers (gf, df)  
 Lemon chia seed friands  
 Strawberry cream profiteroles (v)

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

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## On the Lawn Package

Have drinks & canapes served on one of the stunning lawns within the Royal Botanic Gardens after your ceremony or for pre-drinks before the reception 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 from \$450 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

30 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*

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# Beverage Packages

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

## Package One

5 hours of Beverage Package One included in all wedding packages

<b>SPARKLING</b>	NV Aura Sparkling Brut Cuvée, South Eastern Australia
<b>WINE</b>	<i>Choose one white and one red</i>
White	Aura Sauvignon Blanc, South Eastern Australia Aura Chardonnay, South Eastern Australia
Red	Aura Shiraz, South Eastern Australia Aura Cabernet Merlot, South Eastern Australia
<b>BOTTLED BEER</b>	James Boag's Light, Furphy Refreshing Ale

## Package Two

Upgrade from Beverage Package One

<b>SPARKLING</b>	NV First Creek 'Botanica' Cuvée, Hunter Valley, NSW
<b>WINE</b>	<i>Choose two white and two red</i>
White	MCW 'High Altitude' 480 Pinot Grigio, Tumbarumba, NSW First Creek Botanica SSB, Hunter Valley, NSW Saltram 1859 Chardonnay, Eden Valley, SA
Red	First Creek Botanica Pinot Noir, Tumbarumba, NSW Woods Crampton Preservative Free Shiraz, Barossa Valley, SA Wynns 'The Gables' Cabernet Sauvignon, Coonawarra, SA
Rosé	Parlez Vous Rosé Field Blend, Riverina, NSW <i>Rosé can be substituted for one red/white selection</i>
<b>BOTTLED BEER</b>	James Boag's Light, Furphy Refreshing Ale, Peroni

# Beverage Packages

## Package Three

Upgrade from Beverage Package One

<b>SPARKLING</b>	<i>Choose one</i> NV Petit Cordon by Maison Mumm Pinot Noir, Chardonnay, Marlborough, NZ NV Viticoltori Ponte Prosecco, Veneto, ITA
<b>WINE</b>	<i>Choose two white and two red</i>
White	Mt Difficulty Roaring Meg, Pinot Gris, Central Otago, NZ Nobodys Hero Sauvignon Blanc, Marlborough, NZ Plantagenet 3 Lions Chardonnay, Great Southern, WA
Red	Riposte 'The Dagger' Pinot Noir, Adelaide Hills, SA Collector Wines Marked Tree Red Shiraz, Canberra District, ACT MCW 660 Reserve Cabernet Sauvignon, Tumbarumba, NSW
Rosé	Hay Shed Hill Vineyard Series Rosé, Margaret River, WA <i>Rosé can be substituted for one red/white selection</i>
<b>BOTTLED BEER</b>	<i>Choose two full-strength beers, light beer included</i> James Boag's Light, Furphy Refreshing Ale, Stone & Wood Pacific Ale, Peroni

## 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

# BOTANIC HOUSE

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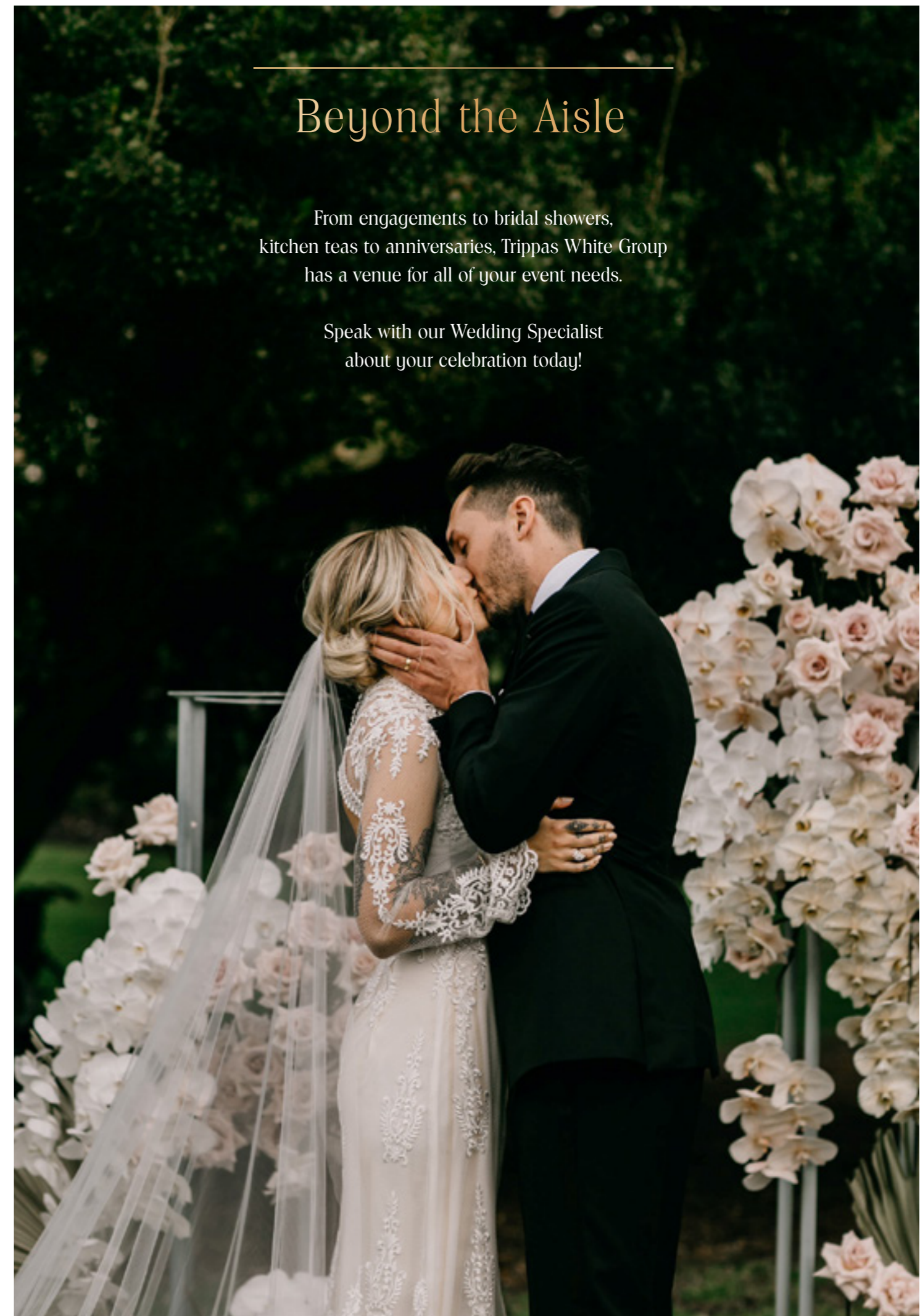
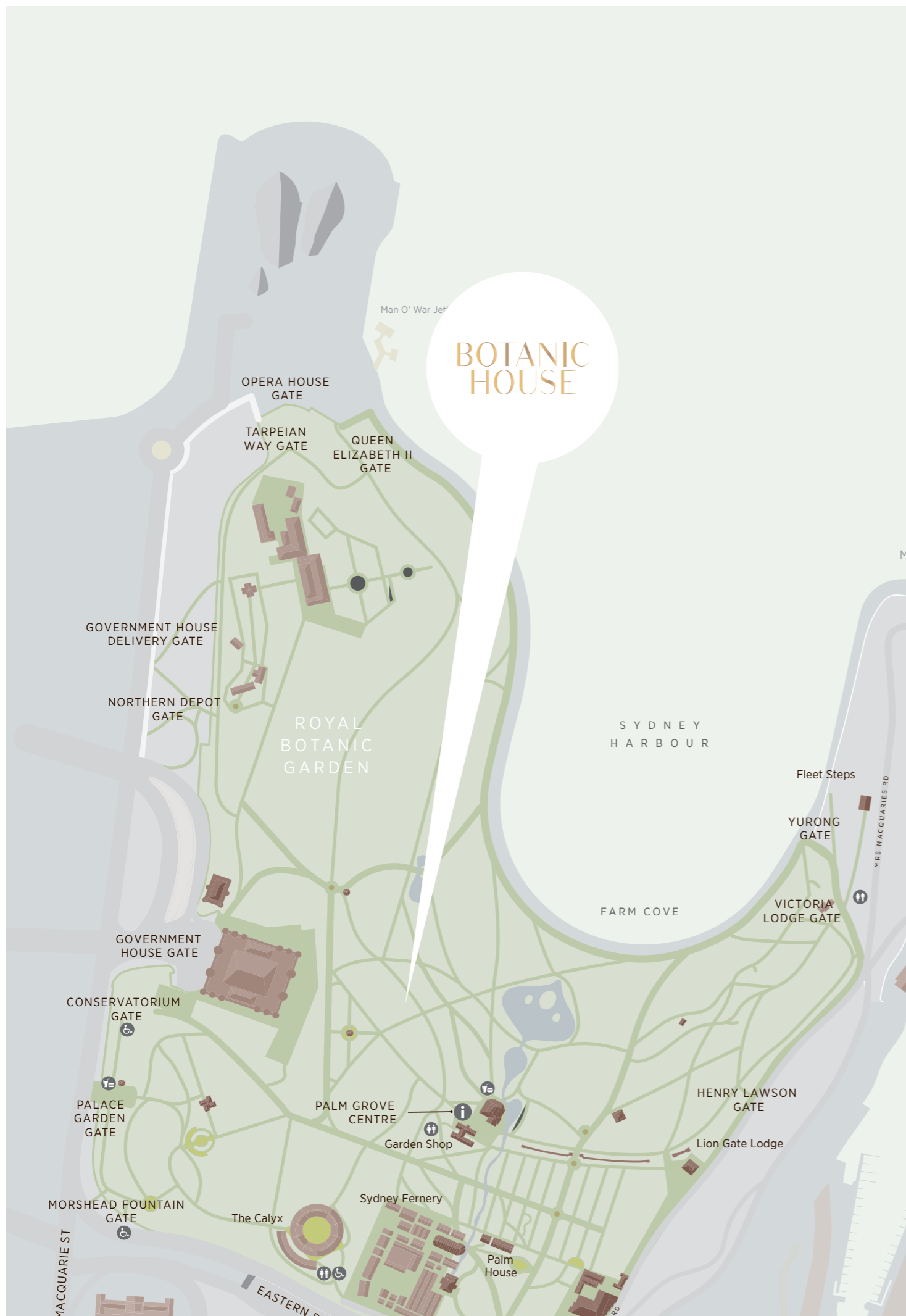


A Garden Treasure

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

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