BOTANIC HOUSE

Wedding Packages
The Gardens are a national treasure, a world class attraction and a unique Sydney destination. With glimpses of Sydney Harbour through the luscious 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

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
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.
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
Botanic House Wedding Packages

Seated Menu

Entrée
Cured king fish, burnt ruby grapefruit, compressed cucumber, avocado, buttermilk (gf)
Crispy pork belly, green papaya, chilli caramel, soja
1/2 dozen freshly shucked oysters, shallot, red wine dressing (gf)
Smoked scallops, corn purée, kalkalla, 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 bourbon 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
Place cards & bonbonniere
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: 15–17yrs, shared feast & 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

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, broccoli, 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 merengue, mint (v)
Three of our favourite Australian cheeses, quince paste, fruit & nut crisps, pear mostarda (v)

(v) gluten free, (f) vegetarian, (df) dairy free
Sample menu, subject to change based on seasonality
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
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, guava, shoyu, seaweed
- Raw tuna, green apple & horseradish cornetto
- Avruga caviar, crème fraîche & chive tart

Vegetarian
- Rice paper rolls, shitake, 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)

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
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.
Food Stations

**Australian Seafood**
(ooyster 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 chat seed flan
- Strawberry cream profiteroles (v)

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

Sample menu, subject to change based on seasonality
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

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

SPARKLING
NV Aura Sparkling Brut Cuvée, South Eastern Australia

WINE
Choose one white and one red

White
Aura Sauvignon Blanc, South Eastern Australia
Aura Chardonnay, South Eastern Australia

Red
Aura Shiraz, South Eastern Australia
Aura Cabernet Merlot, South Eastern Australia

BOTTLED BEER
James Boag’s Light, Furphy Refreshing Ale

Package Two

Upgrade from Beverage Package One

SPARKLING
NV First Creek ‘Botanica’ Cuvée, Hunter Valley, NSW

WINE
Choose two white and two red

White
First Creek Botanica SSB, Hunter Valley, NSW
Saltiram 1859 Chardonnay, Eden Valley, SA

Red
First Creek Botanica Pinot Noir, Tumbarumba, NSW
Woods Crampton Preservative Free Shiraz, Barossa Valley, SA
Wuos The Gables’ Cabernet Sauvignon, Coonawarra, SA

Rosé
Parleys You Rosé Field Blend, Riverina, NSW
Rosé can be substituted for one red/white selection

BOTTLED BEER
James Boag’s Light, Furphy Refreshing Ale

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
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!
Contact our Wedding Specialists

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