



The
BOTANICA
VAUCLUSE

Event Packages

www.thebotanicavaucluse.com.au | (02) 9191 8989 | info@thebotanicavaucluse.com.au

The Venue

Whether you're hosting a special celebration such as a hen's party or engagement, running a media event or organising a fashion photoshoot, we can cater a bespoke package for your next function.

Set amongst a lush fragrant oasis nestled into the heart of the Eastern Suburbs, our indoor-outdoor dining option offers a versatile space to accommodate intimate gatherings or larger crowds.

Our farm to fork food philosophy celebrates the seasons with ethically and sustainably sourced produce and ingredients from local suppliers, and freshly picked from our kitchen garden.

SIT DOWN

Accommodates up to 55 guests

Breakfast set menu - \$55 per person

Lunch & Dinner set menu - \$95 per person

Exclusive & non-exclusive options available

COCKTAIL

Accommodates up to 120 guests indoor, 200 indoor/outdoor

3 bite canapé menu - \$45 per person

6 bite canapé menu - \$80 per person

8 bite canapé menu - \$95 per person

Exclusive only

A 10% service charge is applicable to the final bill for groups of 8+





Breakfast

Non-exclusive – Up to 33 guests
From 9am Saturday & Sunday

Exclusive – Up to 55 guests
Wednesday to Sunday
8:30am – 11:30am

SAMPLE MENU

2 courses including a tea or coffee per person

To Start

Fresh Fruit Salad

a refreshing oasis of exotic fruits, served with zesty passionfruit coulis

Main

Avocado Salsa

on housemade seeded flatbread, bay leaf oil, hazelnut dukkah, almond aioli
or

Woodfired Crepe

filled with ricotta, served with Malfoy's gold honey, toasted pistachio and roasted grapes

Breakfast Set Menu
\$55 per person

Contact the events team for our current Group Breakfast Menu

Lunch & Dinner

Non-exclusive – Up to 33 guests
From 12pm Friday, Saturday & Sunday

Exclusive – Up to 55 guests
Lunch 11:30am – 5:30pm | Dinner 5:30pm – 9:30pm
Wednesday to Sunday

SAMPLE MENU

3 courses plus sides to share

To Start

Vanella Burratina

hand tied in the traditional style from Puglia, Italy, with mushroom XO, pickled green papaya, bay leaf oil, served with sourdough

Main

48-Hour Cooked Kinross Station Lamb Shank
buttermilk puree, housemade chilli oil, daikon

or

Crispy Nashville-Style Fried Free Range Chicken Leg
dressed with chili oil, served with caramelised red peppers and green mole

or

Miso Glazed Organic Celeriac
burnt apple puree, celeriac stem salsa, fried curry leaf

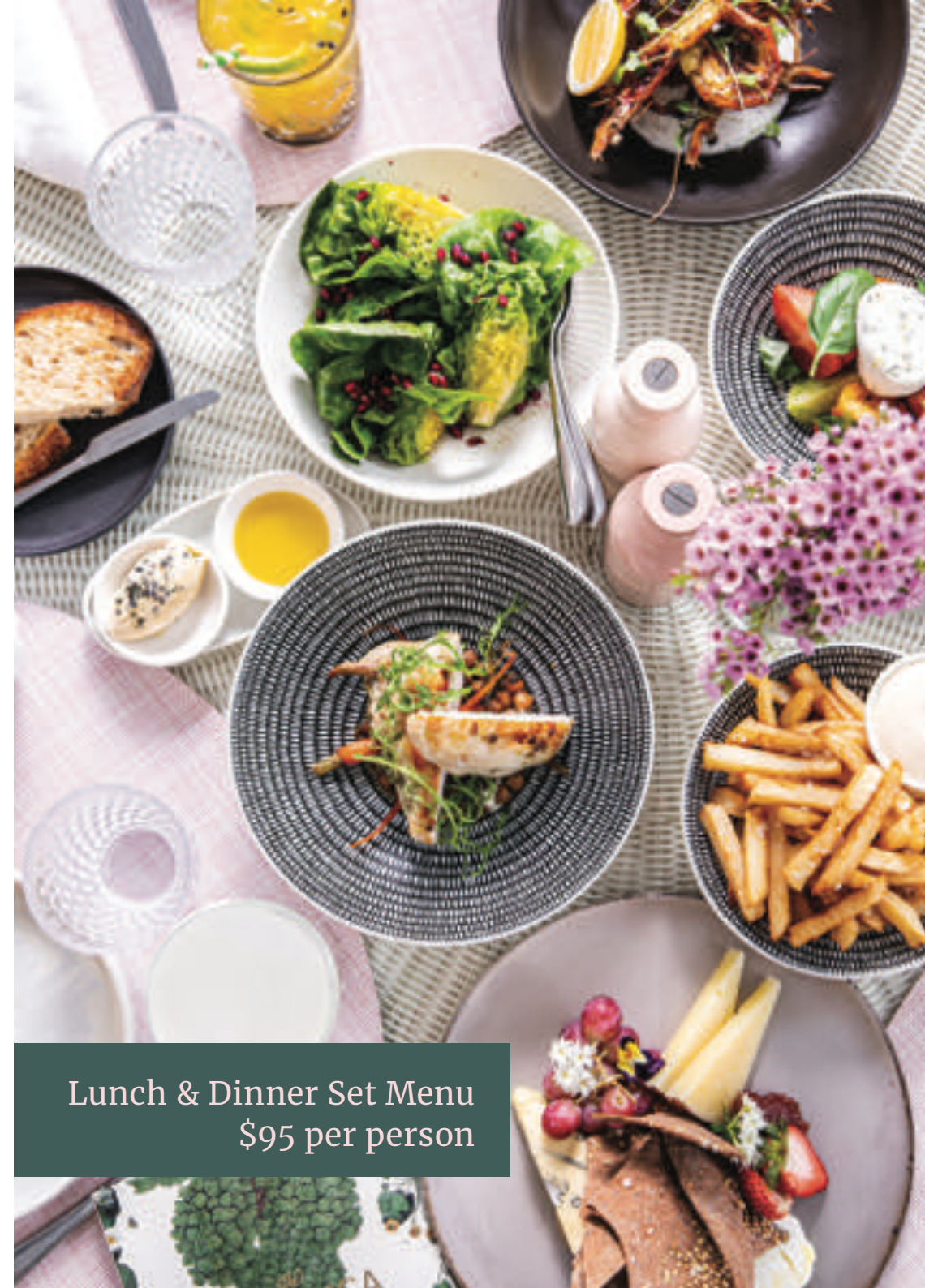
Dessert

Dark Chocolate Delice

made from mascarpone mousse and a rich dark chocolate mousse, gingerbread crisp, candied nashi pear

Kids menu available 12yo and under – \$40

Contact the events team for our current Group Lunch & Dinner Menu



Lunch & Dinner Set Menu
\$95 per person



Canapés

Exclusive Only
Wednesday to Sunday

Indoor area - 120 guests standing
Indoor/outdoor area - 200 guests standing

SAMPLE MENU

3 - 4 canapés per hour recommended

Cold

Oysters | Smoked Beetroot | Vietnamese Rice Paper Rolls
Tomato Tartlets | Puffed Rice Crackers

Hot

Mushroom & Manchego Toastie | Spiced Lamb Ribs | GF Prawn Toast
Chargrilled Pumpkin Skewer | Hawaii Chicken Skewer | Falafel

Sweet

Dark Chocolate & Orange Brownie Bites | Fresh Fried Donuts
Basque Cheesecake | Bruleed Quince

3 Canapés - \$45 per person
6 Canapés - \$80 per person
8 Canapés - \$95 per person

Contact the events team for our current Canapé Menu



Beverage Packages

STANDARD

2 hours - \$55 per person
White | Red | Rose | Bottled Beer & Ciders

DELUXE

2 hours - \$95 per person
Premium Wines | Champagne | Spirits

NON-ALCOHOLIC

2 hours - \$30 per person
Fresh Juices | Soft Drinks

Sample menu available on request.
Packages can be extended beyond 2 hours at an additional cost.

Exclusive Extras

Elevate your event with our optional add-ons

Available for exclusive bookings only

Food Stations

Cheese Platters | Charcuterie Platters | Fruit Platters

Pastry Platters | Sweet Platters

Prices on request

Extra Courses

6 Oysters \$36 | Caviar 30g \$250 | Trio of Cheese \$22

Drinks On Arrival

Champagne | Cocktails | Bespoke Packages

Prices on request





Exclusive Use

There is a minimum spend required to secure exclusive use of The Botanica Vaucluse. The cost of all food & beverage contributes to this minimum spend.

MINIMUM SPENDS

Wednesday - Thursday

<i>Breakfast</i>	\$3,000
<i>Lunch</i>	\$5,500
<i>Dinner</i>	\$6,000

Friday

<i>Breakfast</i>	\$4,000
<i>Lunch</i>	\$5,500
<i>Dinner</i>	\$6,000

Saturday & Sunday

<i>Breakfast</i>	\$4,000
<i>Lunch</i>	\$10,500
<i>Dinner</i>	\$7,000

Please note minimum spends increase during peak season Nov - Dec

A 10% service charge is applicable to all exclusive events, charged on top of the minimum spend.



Testimonials

— “
I would like to thank you both for an incredible and memorable evening. The service was incredible, the food was delicious and the atmosphere was absolutely perfect. Thank you again.

— Suzi, Hermès



— “
I wanted to send a quick note to thank you all so very much for such a beautiful event today. You were so wonderful, accommodating and helpful - we heard nothing but rave reviews and were so appreciative of all you did to make the event a success.

— Amy, The Grace Tales



— “
Thank you again for this morning, the outcome was unbelievable - we have had so many positive comments on the location and there has been much response on social thus far.

— Michaela, Portobello PR,
Representing Vero Moda

VERO MODA

Location

Find us at

2 Laguna Street, Vaucluse

Parking

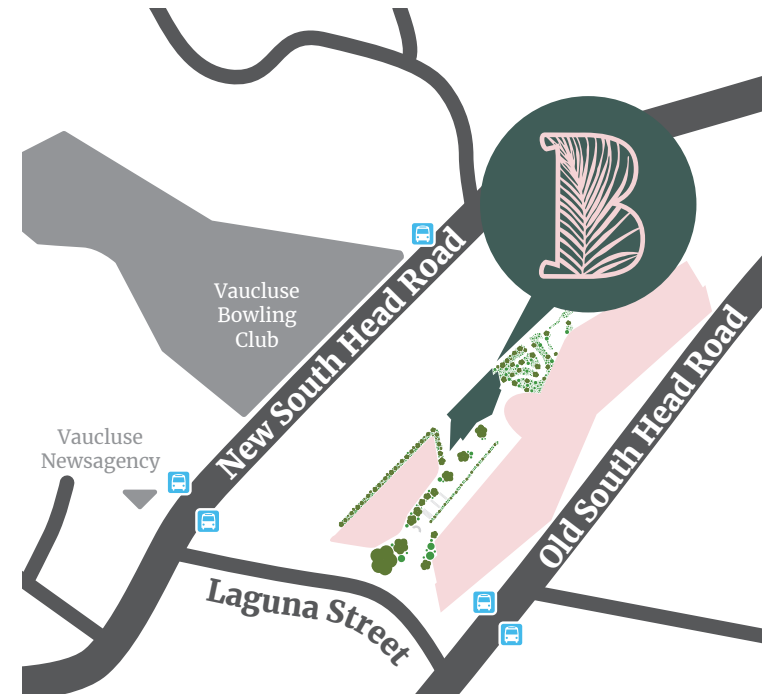
Free on-street parking is available on Laguna Street, New South Head Road and Old South Head Road.

Bus & Train

The 324 bus from Sydney CBD and Edgecliff station stops outside the Vaucluse newsagency, just a short 1 min walk away down Laguna Street.

The 380 & 387 busses from Bondi Junction stop nearby on Old South Head Road.

For further details and to plan your trip, visit: <http://mysydney.nsw.gov.au/plan-my-trip>



Opening Hours

Friday

Lunch 12pm

Saturday

Breakfast 9am

Lunch 12pm

Dinner 6pm

Sunday

Breakfast 9am

Lunch 12pm

We would love to welcome you onsite at The Botanica Vaucluse – stroll through our gardens, meet Events Manager Olivia-May Collins and discuss ideas for your next event.



The
BOTANICA
VAUCLUSE

Floor Plan

