

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

Accomodates up to 60 guests Breakfast set menu - \$55 per person Lunch & Dinner set menu - \$95 per person Exclusive & non-exclusive options available

COCKTAIL

Accomodates 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 35 guests From 9am Saturday & Sunday

Exclusive – Up to 60 guests Wednesday to Sunday

SAMPLE MENU

2 courses including a tea or coffee per person

To Start

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

Main

Ataif Arabic Pancake filled with rich organic lemon curd créme pâtissier, drizzled with homemade fresh blueberry coulis

or

Smashed Avocado poached eggs, crispy Sonoma sourdough toast topped with organic avocado, crumbled feta and a dusting of aromatic dukkha

Breakfast Set Menu \$55 per person

Contact the events team for our current Group Breakfast Menu

Lunch & Dinner

Non-exclusive – Up to 35 guests From 12pm Friday, Saturday & Sunday

> Exclusive – Up to 60 guests Wednesday to Sunday

SAMPLE MENU

3 courses plus sides to share

To Start

Vanella Burratina hand pulled in the traditional style from Puglia, Italy, with basil emulsion, cucumber, dill and green tomato

Main

Woodfired Chermoula Chicken succulent Moroccan marinated chicken breast, cherry tomato, eggplant, chickpea, red pepper chimichurri and garlic toum

or

Spring Gnocchi daily housemade vegan gnocchi with spring pea "cream", asparagus, broad beans, peas and Ramarro Farm organic fresh herbs

Dessert

Chocolate and Espresso Dome a decadent fusion of rich espresso and premium Callebaut Belgian dark chocolate whipped into a velvety mousse, topped with a coffee chocolate crumb

Kids menu available 12yo and under - \$40 Contact the events team for our current Group Lunch & Dinner Menu





Canapé

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

Beetroot & goat's cheese tartlets | Tomato bruschetta crostini | Smoked salmon blinis | Yuzu soy tuna totopos

Hot

Grilled satay chicken skewers| Braised lamb sliders | Mushroom arancini | Polenta bites | Falafels w/ cumin labneh

Sweet

Blondie Bites | Raspberry frangipane tartlet | Mini churros | Lemon meringue tartlets

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

DELUXE 2 hours - \$85 per person

NON-ALCOHOLIC

2 ho<mark>urs - \$30 pe</mark>r person

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



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Exclusive Extras

Elevate your event with our optional add-ons Available for exclusive bookings only

Food Stations Cheese Platters | Charcuterie Platters | Fruit Platters \$150 per platter

Extra Courses 6 Oysters \$36 | Caviar Bump \$35 per person | Trio of Cheese \$20

> \$8 per person **Drinks On Arrival** Champagne | Cocktails | Bespoke Packages Prices on request

Drink Stations

Juice Bar





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	
Breakfast	\$3,000
Lunch	\$5,000
Dinner	\$6,000
Friday	
Breakfast	\$4,000
Lunch	\$5,000
Dinner	\$6,000
Saturday & Sunday	
Breakfast	\$4,000
Lunch	\$10,000
Dinner	\$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

HERMĖS

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

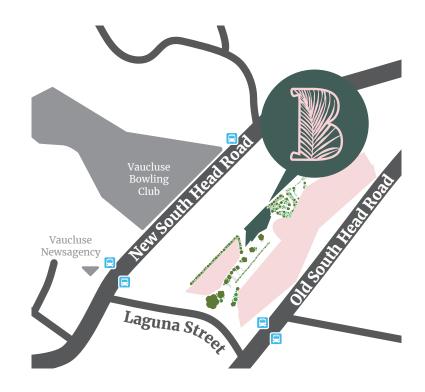
Parking

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 Head Chef Zoe O'Brien and discuss ideas for your next event.



