

A detailed botanical illustration background featuring various plants and animals. On the left, there are two palm trees with large green fronds and a peacock with its tail feathers fanned out. To the right, there are clusters of orange fruit hanging from vines, a hummingbird in flight, and dense green foliage. The central text is enclosed in a white rectangular box with a thin black border.

The
BOTANICA
VAUCLUSE

EVENTS & PRIVATE DINING

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

THE VENUE

Famed for curating exquisite celebrations, from micro weddings and bridal showers to christenings, engagements, and high-profile media launches, our team offers bespoke packages tailored to your vision.

Nestled within a fragrant garden sanctuary in the heart of the Eastern Suburbs, our indoor-outdoor dining experience is a seamless blend of elegance and ease, perfect for both intimate gatherings and grander affairs.

Rooted in a 'farm to fork' philosophy, our seasonal menus showcase ethically and sustainably sourced ingredients from trusted local suppliers, with fresh herbs and edible florals picked straight from our kitchen garden.





VENUE HIRE

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.

WEDNESDAY - THURSDAY

Breakfast	\$3,500
Lunch	\$6,000
Dinner	\$6,000

FRIDAY

Breakfast	\$3,500
Lunch	\$5,500
Dinner	\$6,000

SATURDAY & SUNDAY

Breakfast	\$3,500
Lunch	\$7,500
Dinner	\$6,000

70 seated | 100 standing

DINE THE BOTANICA WAY

Our group menus are thoughtfully curated to take you on a seasonal journey through nourishing, garden-inspired flavours. Please note our menus change regularly to reflect what's fresh and in bloom. For seated events, guests are required to dine from our shared set menu offerings.

BREAKFAST MENU

2 course - 55 pp

(Includes tea and coffee)

TO START

Granola, coconut mousse, berry compote

MAIN

Eggs and avocado, sourdough, dukkah

Burnt pear & ricotta pancake, butterscotch,
hazelnut praline

SIDES

(Additional)

Smashed avocado 5

LUNCH & DINNER MENU

2 course - 110 pp

3 course - 129 pp

(Includes sides to share)

ENTRÉE

(Alternate drop)

Calamari, wakame, sunflower
Eggplant, miso, hummus

MAIN

Wagyu, popped corn, celeriac
Cod, parsley root, cime di rapa
Beetroot, kohlrabi, black rice

DESSERT

(Choice of two)

Strawberry clafoutis, white chocolate
Chocolate crémeux, chestnut, prune





ELEVATE YOUR ARRIVAL

Make an entrance with a glass of bubbles or one of the Botanicas signature cocktails. This is a sample of menu we are fully bespoke and customise to your needs.

SPARKLING ON ARRIVAL

Villa Sandi II Prosecco DOC ITA
BTL 64

Perrier-Jouët Blason Rose, Champagne FRA
BTL 249

Perrier-Jouët NV Blanc de Blanc, Champagne FRA
BTL 292

2010 Dom Perignon, Epernay FRA
BTL 590

COCKTAILS ON ARRIVAL

Hugo Spritz
St Germain, mint, lime, prosecco, topped with soda
21

Lychee Rose Martini
Tito's vodka, house-blend rose & cherry blossom syrup
24

Blood Orange Negro
Four Pillars negroni gin, Campari, sweet vermouth,
blood orange
24

BEVERAGE PACKAGES

We will work with you in the palling process to curate the perfect menu. If you are unsure where to start we'd be delighted elevate your experience. Upgrades must be pre-selected with our reservation team prior to the event. This is a sample menu and is subject to change.

NON-ALCHOLIC

TWO HOUR PACKAGE 49PP

MOCKTAILS:

Passion Fruit Martini, Pineapple
Margarita, Rhubarb Citrus Punch

ZERO %:

Plus & Minus Prosecco, Pinot Grigio
and Pinot Noir

Soft Drinks

CLASSIC

TWO HOUR PACKAGE 69PP

SPARKLING

Villa Sandi II Prosecco DOC ITA

WHITE:

Babich Sauvignon Blanc, 2022 NZ

ROSÉ:

Vinea Marson, 2017, Heathcote AUS

RED:

Headliner Shiraz, 2021, McLaren Vale
Soft drinks & juices

BEER:

All beers on the menu

PREMIUM

TWO HOUR PACKAGE 89PP

COCKTAILS:

Our Signature Cocktails

CHAMPAGNE:

Perrier-Jouet Brut, Champagne FRA

WHITE:

Chardonnay, 2021 Margaret River

ROSÉ:

Munity, 2021, Cotes de Provence

RED:

Meera Park Shiraz, Hell Hole, 2019

BEER:

All beers on the menu

Soft drinks & juices



COCKTAIL EVENTS

For stand-up celebrations and events, a selection of dishes that have customised for canape reception. You have to the option of choosing from our selection, however, please note we charge per canape.

This is a sample menu and is subject to change.

BREAKFAST - 7EA

Bubble n squeak

Avo taco

Dutch pancakes

Truffled egg tart

Bruschetta

Fruit custard tart

Bacon and egg toast

Chia pudding with fruits

SAVOURY - 8EA

Oysters natural, lemon

Oyster buttermilk, burnt leek

Add on smoked caviar at extra charge

Tuna, yuzu, blue corn

Tomato, goats curd, lemon thyme

Prawn toast, fermented chilli, white sesame

Yakitori wagyu/chicken/veg, soy glaze

PREMIUM - 12EA

Lobster tail, smoked cream, fingerlime

Scampi toast, shellfish butter, pancetta

Charcoal toast, sour cream, oscietra caviar

Kangaroo tartare, fermented blueberry,

macadamia

SWEET - 6EA

Earl grey crème brûlée tart

Strawberries, white chocolate,

choux au craquelin

Whisky butterscotch, chocolate crémeux tart

Pâte de fruit

Chocolate bonbon

PERSONAL CONCIERGE

Our events team will work with you throughout the planning process and can provide advice on some simple additions and personalisation ideas to ensure your next event is a memorable occasion.

PERSONALISATION

Enhance the experience with custom place cards and fully personalised menus designed just for your occasion.

Place card from 5pp

Menu 6pp

Fully customised menu 10pp

PRIVATE TRANFERS

Arrive in style with luxury chauffeur or limousine service, available upon request.

FLORAL

Whether it's a seasonal arrangement for the centre of the table or a floral feature, we can create something truly special.

Pricing dependent on the request and seasonality.

PHOTO & VIDEO

Capture the moment with professional content creators for special events, weddings, bridal showers or brand shoots.

Please note: the following additions must be pre-ordered with our events team at the time of booking. Requests must be finalised with the reservations manager no less than one week prior to your event.





EXCLUSIVE EXTRAS

Elevate your event with our optional add-ons

Available for exclusive bookings only.

This is a sample menu and is subject to change.

Add-ons

Cheese Platters 145

Charcuterie Platters 145

Fruit Platters 90

Pastry Platters 180

Extra Courses

6 Oysters 6ea

+ Caviar 30g

Please note: the following additions must be pre-ordered with our events team at the time of booking.
Requests must be finalised with the reservations manager no less than one week prior to your event.



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



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“

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®

”

ENQUIRIES

The staff at The Botanica are eager to ensure your event runs smoothly and that requests are catered for wherever possible. To begin planning your event, please get in touch by contacting our reservations and events team.

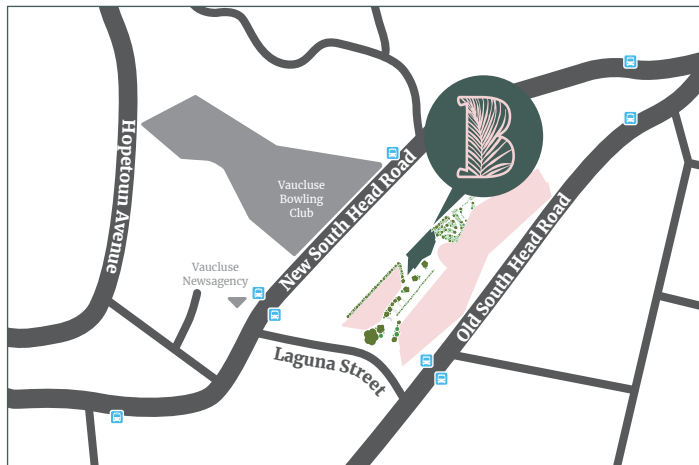
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[@thebotanica.vaucluse](https://www.instagram.com/thebotanica.vaucluse)

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TERMS & CONDITIONS

FUNCTION & EVENTS BOOKING

Your booking will be confirmed once you have entered credit card details as an acceptance of the terms and conditions on our bookings' system. By doing so you agree that The Botanica Vacluse will keep your credit card details on file until the final account balance is settled. A deposit amount of 25% of the value of the function is required for exclusive use events. All functions must opt for a set menu choice. The final number of guests attending must be notified to the reservations manager no less than 48 hours prior to the booking, this is the number of guests for which you will be charged.

CANCELLATIONS

For group bookings and exclusive hire bookings, any cancellations/amendments with less than 72 hours' notice will incur a \$50pp fee. For exclusive venue hire bookings, any cancellations/amendments within less than 72 hours' notice, or a fee of the deposit amount will incur. Please note a written cancellation is required to the reservations team at info@thebotanicavacluse

MINIMUM SPEND

A minimum spend applies to all function and events bookings. The minimum spend will be dependent on date, time and season and will be confirmed with you on a case-by-case basis.

PAYMENT DETAILS

There is a 10% service charge applicable to all bookings of six guests or more and this gratuity goes straight to the staff in its entirety. The service charge is calculated on top of the minimum spend. A 12.5% surcharge applies on Sunday and a 15% surcharge applies on Public Holidays. Please note all bills must be settled on the day/night. The Botanica Vacluse is unable to invoice clients after the event and payment must be made in full on the day.

MENUS AND BEVERAGES

All bookings must pre-select a menu. Please note that the menu is seasonal and is subject to change. Beverage packages must be pre-ordered with our reservations team one week prior to the reservation, to ensure we have sufficient stock for your event. As we are a fully licensed venue, we do not offer BYO.

PRE-ORDERS

Floral, audio and visual, personalisation and gifts must be pre-ordered with the reservations team at the time of booking. Requests must be finalised with the reservations manager no less than one week prior to the booking.

DIETARY REQUIREMENTS AND ALLERGIES

To ensure all of your guests are properly catered for, any dietary requirements or special requests must be confirmed with venue management at least 72 hours prior to the booking. It is helpful if you are able to give as much detail as possible on the booking form. must opt for a set menu choice. The final number of guests attending must be notified to the reservations manager no less than 48 hours prior to the booking, this is the number of guests for which you will be charged.

SEATING ARRANGEMENTS

While we strive to fulfil our requests from our guests and do our best to accommodate them, we cannot guarantee any specific seating arrangement.

SEATING TIMES

Bookings for lunch must finish by 5pm. For dinner bookings, last drinks will be offered at 10pm and the restaurant must be closed by 10:30pm. This is to comply with the terms of our licence. The minimum spend will be dependent on date, time and season and will be confirmed with you on a case-by-case basis.

The
BOTANICA
VAUCLUSE

Floor Plan

