



Events

BOTANICAL HOTEL



Botanical Hotel
is one of Melbourne's iconic venues.
Located in the heart of South Yarra,
opposite the Royal Botanic Gardens
and minutes from the CBD

Botanical Hotel is an institution within Melbourne's hospitality landscape, delivering a high standard of food and beverage. With a choice of five key spaces for private events including;

Alfresco, Archer, Brasserie, Lounge and our Private Dining Room,
we offer a premium setting for any occasion.

Each of these spaces can accommodate all styles of events including private cocktail parties, product or media launches, sit down dinners and corporate events. Our close proximity to the Royal Botanic Gardens makes Botanical Hotel the perfect venue for wedding receptions.

Our team of hospitality professionals are on hand to manage every detail of your event no matter how large or intimate, and look forward to working with you to ensure your event is memorable.

BOTANICAL HOTEL 🌿



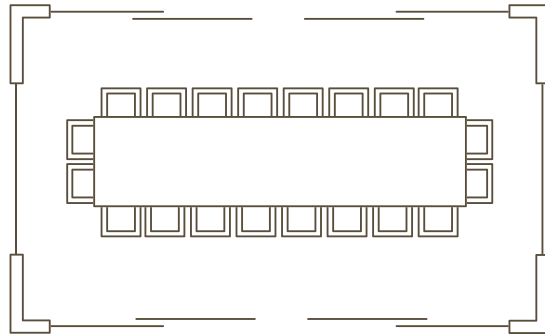
PRIVATE DINING ROOM

Our Private Dining room offers an exclusive and intimate experience for up to 24 guests, complemented by etched glass and a conservatory style roof line.

Surrounding the Private Dining Room is our wine wall, which showcases rare and premium wines from around the globe. Create a dining experience to remember with our sophisticated food and beverage menu to suit any occasion.

Room size 30m²

ROOM ARRANGEMENTS



DINING
24 GUESTS



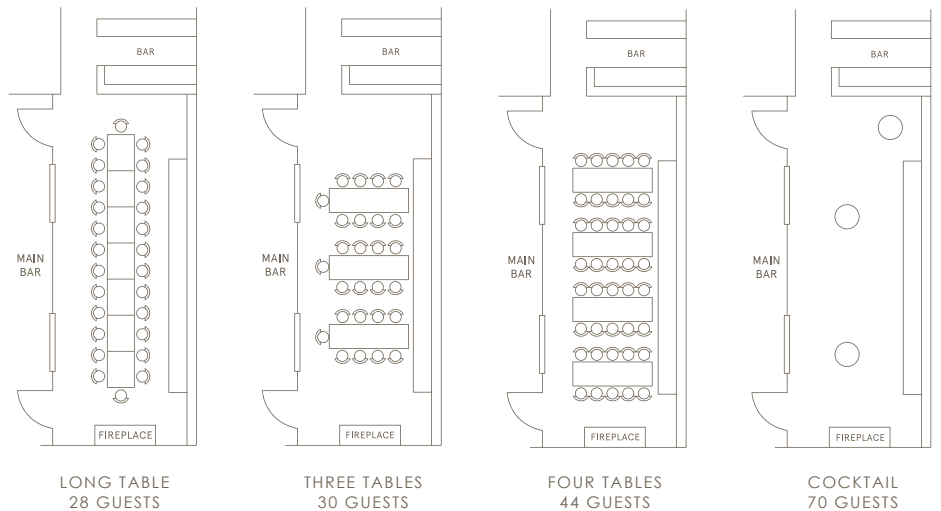
ARCHER ROOM

Named in honour of one of Australia's greatest racehorses, Archer won the first two Melbourne Cups and was once stabled in the building now occupied by Botanical Hotel.

The Archer Room is a bright and spacious area with an Atrium roofline as well as vertical garden, fireplace, private bar and access to the courtyard. It has dedicated AV facilities and is an ideal venue for private dining for up to 44 guests and cocktail parties for up to 70 guests.

Room size 51m²

ROOM ARRANGEMENTS



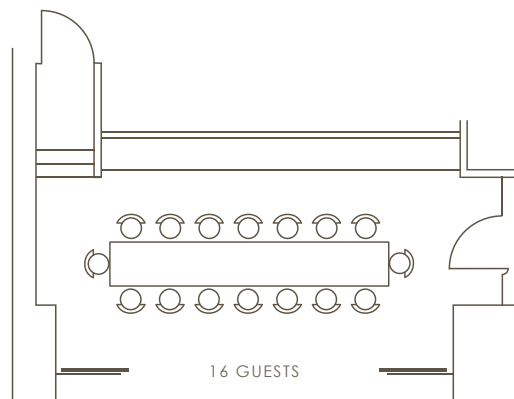
BOTANICAL HOTEL 



ALFRESCO

Overlooking Domain Road and the Royal Botanic Gardens, the Alfresco is a bright and open space, perfect for groups of up to 16 guests seated or 30 guests for a cocktail style event.

Room size 28m²



DOMAIN ROAD – ROYAL BOTANIC GARDENS

BOTANICAL HOTEL 



BRASSERIE

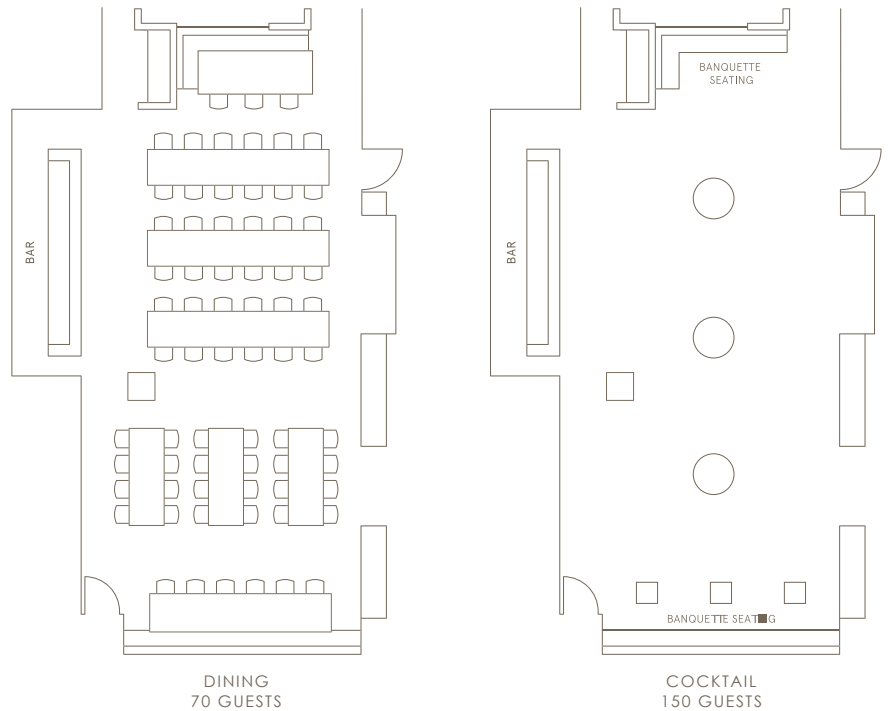
Looking out over Domain Road and across to the historic Royal Botanic Gardens, our Dining Room offers guests a truly memorable dining experience.

Our Brasserie is the largest of private dining spaces, comfortably seating up to 70 guests.

This room offers AV facilities and private bar, making it the perfect space to host a variety of events including weddings, birthday celebrations, product launches or your next corporate event.

Room size 105m²

ROOM ARRANGEMENTS



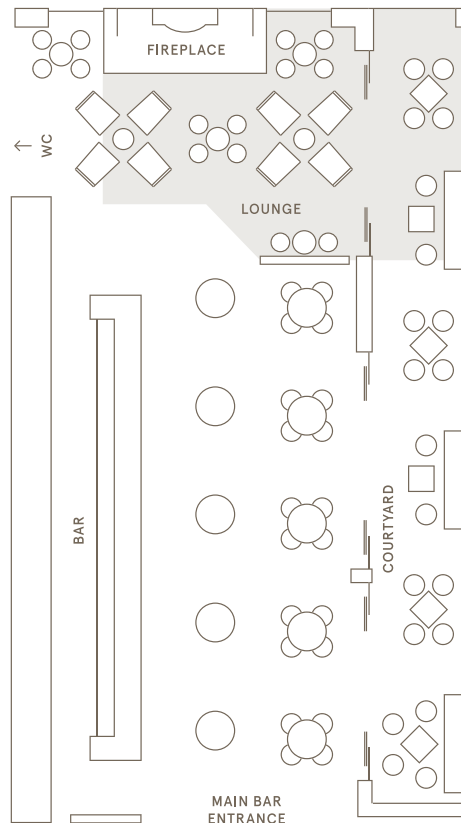
BOTANICAL HOTEL 



THE LOUNGE

The Lounge, located adjacent to the bar and featuring ample seating, fireplace and access to the heated courtyard can be booked exclusively for informal cocktail style events, accommodating up to 50 guests.

Main Bar 57m²
 Lounge 36m²
 Courtyard 35m²



LOUNGE
50 GUESTS

BOTANICAL HOTEL 



Menu

BOTANICAL HOTEL 

BREAKFAST

Please note all breakfast events of 30 guests and above will be offered an alternate serve cooked breakfast.

All breakfast menus include guests selection of a Melbourne Roasting Warehouse espresso coffee or Somage organic tea infusion, and orange juice.

PLATED BREAKFAST

Continental breakfast plus your guests selection of hot breakfast
\$45 per person

COCKTAIL BREAKFAST

Your selection of one shared item, two cold and two hot breakfast canapes
\$45 per person

PLATTERS

Available in conjunction with a breakfast package

Cured Tasmanian salmon, roe, creme fraiche, rye crumpets \$65

BEVERAGE

Breakfast Negroni \$16

Bloody Mary \$16

Botanical Hotel Mimosa \$14

Freshly squeezed orange juice \$8

Freshly squeezed grapefruit juice \$8

Simple Superfood juices with prebiotics \$7

HEMP pear, kiwifruit, lime, ginger, hemp, protein

CLEANSE kiwifruit, mango, chlorella, barley grass, wheat grass

Unlimited still & sparkling mineral water \$9pp

(v) Vegetarian

(gf) Gluten free

(df) Dairy free

(nf) Nut free

(ve) Vegan

(*gf) Can be prepared gluten free

(*ve) Can be prepared vegan

PLATED BREAKFAST

SHARED TO THE TABLE

Bircher muesli, Greek yoghurt, dried fig compote v gf *ve

Seasonal fruit, local honeycomb v gf

Penny for Pound mini croissants v

GUESTS SELECTION *Please select two*

Poached eggs, avocado, marinated Meredith feta, puffed rice and sesame, toasted rye sourdough nf *gf *ve

Eggs Benedict, grilled belly bacon, poached eggs, cornmeal muffins, Hollandaise, espelette pepper nf *gf

Eggs Florentine, buttered spinach, poached eggs, cornmeal muffins, Hollandaise, soft herbs v nf *gf

Creamy oat and buckwheat porridge, coconut yoghurt, toasted granola, poached rhubarb v *nf

Everything bagel, poached chicken, iceberg lettuce, Emmental cheese, chilli gf *df

Tasmanian smoked salmon, whipped horseradish cream, fennel and pea salad, toasted rye nf *gf

Vanilla panna cotta, poached rhubarb, puffed rice, honeycomb v *nf gf

Pan omelette, XO king prawns, iceberg lettuce, Baker Bleu sourdough nf *gf \$5p supplement

Botanical Hotel big breakfast, fried eggs, belly bacon, lamb sausage, hash brown, bread and butter pickles, English brown sauce, Baker Bleu sourdough nf *gf \$10pp supplement

Luxe scramble, scrambled eggs, seared foie gras, truffle salt, toasted brioche nf *gf \$25pp supplement

COCKTAIL BREAKFAST

SHARE

Seasonal fruit, local honeycomb v gf

COLD *Please select two*

Vanilla panna cotta, poached rhubarb, puffed rice, honeycomb nf gf

Compressed melon skewers, honey yoghurt dip v nf gf

Chia pudding, coconut yoghurt, blueberry nf ve

Avocado on rye, goats chevre, toasted seeds v nf *gf

Buckwheat blini, horseradish cream, smoked salmon v nf *gf

HOT *Please select two*

Brioche toasted Croque Monsieur nf

Wonder Pies egg and bacon nf

Cheese and mushroom puffs v nf

Vegemite and gruyere scrolls v nf

Penny for Pound croissants, tomato, buffalo mozzarella, pesto v nf

or ham, gruyere, dijon mustard nf

or smoked salmon, bearnaise, watercress nf

DINING

GROUP MENU

2 course | \$85 per person

3 course | \$95 per person

All events of 40 guests and above will be offered an alternate serve menu.

Tailored menus from our full a la carte menu are also available. Please ask your Event Manager for details.

Menu is seasonal and subject to change.

CANAPÉS ON ARRIVAL

Select from the canapé menu (page 11)

4 canapés | \$18 per person

5 canapés | \$22 per person

FRESHLY SHUCKED OYSTERS

Natural, shallot vinaigrette, lemon Mornay, thyme bechamel, scamorza
Our Kilpatrick, nduja, coriander seed

\$6 each or \$70 per doz

ADDITIONAL SIDE DISHES

Additional seasonal side dishes available on request

SWEET BITE SIZED TREATS

Chef's selection, two per person \$9pp

Macarons, one per person \$4.50pp

(v)	Vegetarian
(gf)	Gluten free
(df)	Dairy free
(nf)	Nut free
(ve)	Vegan
(*gf)	Can be prepared gluten free
(*ve)	Can be prepared vegan

ENTREE

Yellowfin tuna tartare, braised eggplant, oyster mayonnaise, sourdough crisp *gf nf

Rigatoni, braised ox tail ragu, thyme, pecorino *gf nf *df

Jerusalem artichoke veloute, buttered peas and beans, artichoke crisps *gf v

ADDITIONAL

Local calamari, radicchio, red onion, fennel, fir apple potato, capers, chilli, vinaigrette gf df \$6pp supplement

Half dozen oysters shucked to order, shallot vinaigrette, lemon gf nf df \$6pp supplement

Poached Southern Rock lobster cocktail, avocado, baby gem, sauce Marie Rose gf nf df \$45pp supplement

O'Connor pasture fed hand cut steak tartare, fresh horseradish, charred sourdough, fries *gf \$5pp supplement

MAIN

Humpty Doo barramundi, English spinach, roast tomato, mussel and saffron dressing nf gf

270g O'Connor pasture fed Porterhouse, MS 2+, Gippsland Victoria, marrow, roasted shallot, red wine sauce nf gf

Risotto, butternut pumpkin, chestnuts, thyme, brown butter, pepitas gf nf *df v *ve

ADDITIONAL

Angel hair pasta, spanner crab, tomato, garlic, fresh chilli, pangrattato nf df \$10pp supplement max group size of 20

Chicken schnitzel, capers, sage, brown butter nf \$8pp supplement

300g O'Connor pasture fed Scotch fillet, \$10pp supplement MS 4+, Gippsland Victoria

250g O'Connor pasture fed Eye fillet, \$10pp supplement MS 4+, Gippsland Victoria

SIDES TO SHARE

Soft leaves, fresh herbs, honey vinaigrette v gf nf df

Shoestring fries ve gf nf df

DESSERT

Rhubarb and honey trifle, olive oil sponge gf nf

Chocolate and hazelnut parfait, caramel, creme fraiche ice cream gf

Chef's selection of cheese, accompaniments, lavosh *gf nf

ADDITIONAL

Iced Vo-Vo Bombe Alaska, coconut, raspberry, shortbread gf nf \$10pp supplement

Caramelised Rose apple tarte Tatin, brandy, pain d'epices ice cream nf \$10pp supplement

COCKTAIL

Our stylish cocktail events can be tailored to suit any occasion. Impress your guests with our selection of canapés, range of beverage packages and extensive wine list.

We'll look after the details while you enjoy the party.

CANAPES

Your selection of hot, cold and dessert canapes to compliment your menu

\$45pp | 10 canapes pp

\$53pp | 12 canapes pp

\$59pp | 14 canapes pp

\$67pp | 16 canapes pp

\$73pp | 18 canapes pp

COLD

Oysters natural, lemon, shallot vinaigrette gf df nf

Raw fish ceviche, coconut, chilli, lime gf df nf

Salmon roe, whipped creme fraiche, rye blini *gf nf

Vol au Vent, spanner crab, avocado, fine herbs nf

Pork and prune terrine, sourdough crouton nf df

O'Connor pasture fed steak tartare, potato crisps gf nf df

Feta, red onion and cucumber tartlet, candied black olive nf v

Heirloom tomato, buffalo mozzarella, basil, sourdough
v *ve *gf nf

Baby cucumber, horseradish cream, chives nf v

Foie gras éclair, burnt honey

\$10pp supplement

HOT

Hervey Bay scallop Mornay, thyme bechamel, lemon rind nf

Potato gem, tarama, salmon roe nf gf df

Local calamari, radicchio, romesco, balsamic dressing gf df

Spiced popcorn chicken, confit garlic aioli nf *gf

Charred Ox tongue skewer, date glaze, spices nf gf df

Pan fried pork gyoza, spring onion, chilli crisp df

Pork Pigs in a Blanket nf

O'Connor pasture fed steak and chips skewers, bearnaise
nf gf

Wonder Pies steak, onion and ale, ketchup nf

Wonder Pies vegan pie, ketchup df nf v ve

Potato and leek croquette, Comte, black pepper nf v

Wild mushroom and cheese puff v nf

Roast pumpkin, leek and feta quiche v nf

Spiced popcorn cauliflower, spiced curry ketchup v ve nf df gf

Tempura zucchini flowers, scallop, sesame, nori salt df gf nf

\$5pp supplement

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DESSERT

Lemon meringue pie nf

Salted caramel truffles gf nf *df

Hot jam donuts \$3pp supplement

Madeleines gf

Lemon gf nf

Burnt honey and rum gf nf

Raspberry and pistachio gf

Scoops & Smiles gelato and sorbet Dixie cups gf *ve

Tailored flavours available on request

Yoghurt and rose

Rum and raisin

Peanut butter and raspberry jam

Pomegranate and gin sorbet

Champagne sorbet

Lemon sorbet

Mini Magnums

Tailored flavours available on request

White chocolate and yuzu

Salted caramel and dark chocolate

Passionfruit, pandan and white chocolate

Raspberry and dark chocolate

Violet crumble

GRAZING

Prawn cocktail rolls, cos, avocado, \$15pp
sauce Marie Rose

Grilled prawns, garlic and herb butter df nf \$15pp

Classic cheeseburger, O'Connor pasture fed \$10pp
beef pattie, American cheddar, McClure's pickles,
ketchup nf

Charred lamb cutlets, chimichurri gf df nf \$14pp

Spinach, pinenut, potato and rosemary pastie v \$10pp

Shoestring fries v ve gf df nf \$8pp

INDULGE

Hasselback potato, horseradish cream, \$20pp
Oscietra caviar v

minimum 20 guests

add Grainshaker vodka shot +10

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COCKTAIL

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SHARE PLATES

Available in conjunction with your canape package.

Each selection is suitable for 2 - 3 guests

Chilled seafood	\$165
King prawns, dressed spanner crab, Moreton Bay bugs, sashimi, freshly shucked oysters, malt crumpets	
Oysters	\$65
A dozen freshly shucked oysters, natural, shallot vinaigrette, lemon gf nf df	
Cured meat	\$35
San Daniele prosciutto, aged 24 months, pickled mushrooms, watercress, toasted hazelnuts gf df *nf	
add Parmigiano Reggiano	+10
Seasonal fruit	\$35
local honeycomb v	
Chef's selection of cheese	\$35
accompaniments, lavosh v *gf *ve	

OYSTER STATION

Selection of freshly shucked oysters, lemon and condiments nf

Market price

CHILLED SEAFOOD STATION

Selection of freshly shucked oysters, king prawns, spanner crab, sashimi and accompaniments nf

\$35pp in addition to your canape selection

minimum 30 guests

CHARCUTERIE STATION

Selection of cured and fermented meats, pickled vegetables, olives, charred sourdough df nf

\$25pp in addition to your canape selection

minimum 30 guests

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Beverage

BOTANICAL HOTEL 

BEVERAGE

BEVERAGE ON CONSUMPTION

Your selection of the below, to be advised to Botanical Hotel prior to your event

- one sparkling wine
- two white wines
- one rose
- two red wines
- two beers or ciders
- soft drinks

Bar tabs are to run for the duration of your event

Our team will keep you informed of your account balance as required during your event

Beverages are subject to availability, vintage and price variations. Your Event Coordinator will confirm the current beverage on consumption list prior to your event

Botanical Hotel does not permit BYO

Please ask to view our full cellar list

MINERAL WATER

Unlimited S.Pellegrino sparkling and Acqua Panna still mineral water for the duration of your event.

\$9 per person

SPARKLING

2022 See Saw Organic Prosecco <i>Orange</i>	70
2020 Biancavigna Sui Lieviti Brut Nature Prosecco <i>Veneto</i>	90
2018 Clover Hill Cuvée Blanc de Blancs <i>Piper's Brook</i>	170
NV Varichon et Clerc Blanc de Blancs <i>Burgundy</i>	70
NV Le Brun de Neuville Cote Blanche Blanc de Blancs <i>Mame</i>	190
NV Veuve Ambal Cremant de Bourgogne <i>Burgundy</i>	95
NV Pol Roger Brut Reserve <i>Epernay</i>	215
NV Varichon et Clerc Rose <i>Burgundy</i>	75
NV Baumard Carte Corail Cremant de Loire Rose <i>Loire Valley</i>	95
NV Bollinger Rose <i>Ay</i>	275

WHITE

2021 Municipal Wines 15SC Riesling <i>Strathbogie Ranges</i>	90
2021 Mitchelton Wines Preece Riesling <i>Nagambie</i>	65
2021 Stefano Lubiana Riesling <i>Derwent Valley</i>	95
2020 Domaine Trapet Riquewihr Riesling <i>Alsace</i>	139
2021 Hirsch Hill Estate Chardonnay <i>Yarra Valley</i>	70
2021 Dalwhinnie Mesa Chardonnay <i>Pyrenees</i>	70
2021 Castagna Growers Selection Chardonnay <i>Beechworth</i>	130
2020 Domaine Gerard Tremblay Petit Chablis <i>Burgundy</i>	120
2020 Domaine Famille Paquet Saint Veran Chardonnay <i>Burgundy</i>	150
2019 Bannockburn Fume Blanc <i>Geelong</i>	75
2022 Leftfield Sauvignon Blanc <i>Nelson</i>	70
2022 AT Richardson Pinot Gris <i>Grampians</i>	70
2022 Redbank Pinot Grigio <i>King Valley</i>	65
2021 Erste & Neue Pinot Grigio <i>Alto Adige</i>	88
2020 Farina Bianco Garganega Blend <i>Veneto</i>	65

ROSE

2021 Weathercraft Shiraz Rose <i>Beechworth</i>	75
2022 Domaine Sainte Marie Cuvée Tradition Cote de Provence CGSC Rose <i>Provence</i>	80
2020 Saint Max Cote de Provence GCCS <i>Provence</i>	85

BEVERAGE

BEVERAGE ON CONSUMPTION

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\$9 per person

RED

2022 Airlie Bank Pinot Noir <i>Yarra Valley</i>	70
2022 Polperro Estate Pinot Noir <i>Mornington Peninsula</i>	120
2019 Moondarra Conception Pinot Noir <i>Gippsland</i>	135
2018 Kate Hill Pinot Noir <i>Derwent & Coal River</i>	95
2018 Domaine Guy et Yvan Dufouleur Les Dames Huguette Pinot Noir <i>Burgundy</i>	170
2019 Hirsch Hill Estate Cabernet Sauvignon <i>Yarra Valley</i>	70
2015 Petronio Coldstream Vineyard Cabernet Sauvignon <i>Yarra Valley</i>	80
2012 Clarendon Hills Sandown Cabernet Sauvignon <i>McLaren Vale</i>	175
2018 Voyager Cabernet Sauvignon <i>Margaret River</i> <i>McLaren Vale</i>	220
2017 Watson Family Vineyards Cabernet Merlot <i>Margaret River</i>	70
2017 Hirsch Hill Estate Shiraz <i>Yarra Valley</i>	70
2017 Alkimi Syrah <i>Yarra Valley</i>	84
2016 Jozza by Vinea Marson Shiraz <i>Heathcote</i>	80
2018 Tait Basket Press Shiraz <i>Barossa Valley</i>	139
2016 Watson Family Vineyards Shiraz <i>Margaret River</i>	70
2021 John Duval Plexus Shiraz Grenache Mourvedre <i>Barossa Valley</i>	95
2020 Turkey Flat Butchers Block GSM <i>Barossa Valley</i>	70
2020 M.Chapoutier Mathilde Selection Grenache Syrah <i>Cotes du Rhone</i>	70
2016 Vinea Marson Sangiovese <i>Heathcote</i>	90
2013 The Lost Plot Mourvedre Blend <i>Languedoc</i>	80

DESSERT

2018 De Bortoli Noble One Botrytis Semillon 375ml <i>Riverina</i>	90
2021 Pizzini Brachetto Moscato <i>King Valley</i>	60
2009 Chateau Calvimont Cerons AOC Semillon Blend <i>Bordeaux</i>	110

TAP BEER & CIDER

Carlton Draught 4.6% <i>Abbotsford</i>	7.5
Stone & Wood Pacific Ale 4.5% <i>Byron Bay</i>	7.0
Balter Captain Sensible 3.5% <i>Currumbin</i>	7.0
Young Henrys Cloudy Apple Cider 4.6% <i>Newtown</i>	7.5

COCKTAILS

Your selection of up to two cocktails to be served on arrival or for the duration of your event

BOTANICAL COCKTAILS

Created by our talented team of bar tenders

BESPOKE

Bespoke cocktails designed to suit the style and theme of your event. Please ask your Event Coordinator for more information

BOTANICAL SPRITZ 16

Aperol, The Original
Venetian, Select Aperitivo
Pampelle, Sparkling Pink Grapefruit
Montenegro, Amaro Montenegro
Elderflower, Fiorente Elderflower
Limoncello, Villa Massa Limoncello

BOTANICAL COCKTAILS 24

Paula's Paradise
Soho Lychee, Fiorente Elderflower, Beefeater Gin, Egg White, Lemon
Southside Sunsets
Beefeater Gin, Joseph Cartron Apple, Lime, Cranberry, Mint
Spicy Margarita
Chilli Infused Olmeca Altos Plata Tequila, Cointreau, Lime
Bee's Knees
Never Never Triple Juniper Gin, Lemon, Honey
Jungle Spice
Chilli Infused Sailor Jerry Spiced Rum, Campari, Pineapple, Lime
Aged Maple Manhattan
Barrel Aged Woodford Reserve Bourbon, Carpano Antica Formula, Maple Syrup, Frangelico
Lovesick
Absolut Vanilla Vodka, Joseph Cartron Strawberry, Joseph Cartron Chocolate

BOTANICAL COCKTAILS 30

Botanical Vesper
Botanical Islay Gin, Belvedere Vodka, Lillet Blanc
Zacapa Old Fashioned
Ron Zacapa Centenario 23 Rum, Orange Bitters, Chocolate Bitters
Smokey Whiskey Sour
Laphroaig 10yo, Lemon, Egg White
Sazerac
Rittenhouse Rye Whiskey, Hennessy VS, Absinthe, Peychauds Bitters, Angostura Bitters

OTHER 13

Basic Spirits

NON ALCOHOLIC

Enjoy a wide selection of non alcoholic beverages throughout your event

MINERAL WATER

Unlimited S.Pellegrino sparkling and Acqua Panna still mineral water for the duration of your event

\$9 per person

BOTANICAL MOCKTAILS 16

- Ruby Kisses
Seedlip Grove, Lemon, Cranberry, Lemon Squash
- Italian Spritz
Lyre's Italian Spritz, Lyre's Classico Sparkling
- Virgin Spice
Naked Life Caribbean Spiced & Veneto, Pineapple, Honey, Chilli
- Margarita
Lyre's Agave Blanco, Lyre's Orange Sec, Lime
- Amaretto Sour
Lyre's Amaretti, Lemon, Egg White
- Espresso Martini
Lyre's Coffee Originale, Lyre's Dark Cane, Coffee
- Old Fashioned
Lyre's American Malt, Angostura Bitters, Sugar

SPIRITS 12

- Lyre's Non Alcoholic Spirit Range *Melbourne*
- Naked Life Non Alcoholic Spirit Range *Victoria*

BEER

- Upflow Stout **0%** *Melbourne* 11
- Carlton Zero **0%** *Abbotsford* 8
- Peroni 00 **0%** *New South Wales* 11

WINE

- NV Lyre's Classico Grande Non Alcoholic Sparkling *Melbourne* 40

SOFT DRINK & MINERAL WATER

- Coca Cola Soft Drinks 4.5
- S.Pellegrino Sparkling Mineral Water 1L 12
- Acqua Panna Still Mineral Water 1L 12

BEVERAGE

STANDARD BEVERAGE PACKAGE

Minimum 20 guests

3 hour event | \$55 pp

4 hour event | \$65 pp

5 hour event | \$75 pp

Your selection of

- one sparkling wine
- two white wines
- one rose
- two red wines
- two beers or ciders
- soft drinks

Beverage packages are to be served for the duration of your event

Non alcoholic sparkling wine and beer may be added to your package upon request

All beverages are subject to availability. Your Event Coordinator will advise current selection prior to your event

MINERAL WATER

Unlimited S.Pellegrino sparkling and Acqua Panna still mineral water for the duration of your event

\$9 per person

SPARKLING

NV Fork and Spoon Sparkling Cuvée *Murray Darling*

WHITE

2022 Earthworks Riesling *Eden Valley*

2021 Hirsch Hill Estate Chardonnay *Yarra Valley*

2022 Twin Islands Sauvignon Blanc *Marlborough*

2023 Redbank Pinot Grigio *King Valley*

ROSE

2021 Shadowfax Minnow Pinot Noir Blend Rose
Mornington Peninsula

RED

2022 Airlie Bank Pinot Noir *Yarra Valley*

2018 Balnaves The Blend Cabernet Merlot *Coonawarra*

2019 Redbank Shiraz *King Valley*

2021 Earthworks Tempranillo *McLaren Vale*

BEER & CIDER

Carlton Draught **4.6%** *Abbotsford*

Stone & Wood Pacific Ale **4.5%** *Byron Bay*

Balter Captain Sensible **3.5%** *Currumbin*

Young Henrys Cloudy Apple Cider **4.6%** *Newtown*

NON ALCOHOLIC

NV Lyre's Classico Grande Non Alcoholic Sparkling *Melbourne*

Carlton Zero **0%** *Abbotsford*

Coca Cola Soft Drinks

BEVERAGE

PREMIUM BEVERAGE PACKAGE

Minimum 20 guests

3 hour event | \$65 pp

4 hour event | \$75 pp

5 hour event | \$85 pp

Your selection of

- one sparkling wine
- two white wines
- one rose
- two red wines
- two beers or ciders
- soft drinks

Beverage packages are to be served for the duration of your event

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MINERAL WATER

Unlimited S.Pellegrino sparkling and Acqua Panna still mineral water for the duration of your event

\$9 per person

SPARKLING

2022 See Saw Organic Prosecco *Orange*

NV Stewart & Prentice Cuvée Cellarbrations Blanc de Blancs
Gippsland

NV Varichon et Clerc Rose *France*

WHITE

2022 Provenance Riesling *Henty*

2021 Dalwhinnie Mesa Chardonnay *Pyrenees*

2022 Mount Avoca Sauvignon Blanc *Pyrenees*

2022 AT Richardson Pinot Gris *Grampians*

2021 Yangarra Estate Blanc Grenache Blanc Blend *Kangarilla*

ROSE

2021 Weathercraft Shiraz Rose *Beechworth*

2022 Domaine Sainte Marie Cuvée Tradition Cote de Provence
CGSC Rose *Provence*

RED

2021 Moorooduc Estate Devil Bend Creek Pinot Noir
Mornington Peninsula

2015 Petronio Cabernet Sauvignon *Coldstream*

2016 Jozza by Vinea Marson Shiraz *Heathcote*

2013 The Lost Plot Mourvedre Blend *Languedoc*

2018 Mansalto La Commenda Chianti Sangiovese *Tuscany*

2021 Domaine de Bel Air Les Granits Bleus Gamay *Beaujolais*

2020 M.Chapoutier Mathilde Selection Grenache Syrah
Cotes du Rhone

BEER & CIDER

Carlton Draught **4.6%** *Abbotsford*

Stone & Wood Pacific Ale **4.5%** *Byron Bay*

Seasonal Guest Tap *Please ask your Event Coordinator for details*

Balter Captain Sensible **3.5%** *Currumbin*

Young Henrys Cloudy Apple Cider **4.6%** *Newtown*

NON ALCOHOLIC

NV Lyre's Classico Grande Non Alcoholic Sparkling *Melbourne*

Heaps Normal IPA **0.5%** *Canberra*

Peroni 00 **0%** *New South Wales*

Coca Cola Soft Drinks

BEVERAGE

SOMMELIER'S BEVERAGE PACKAGE

Minimum 20 guests

3 hour event | \$75 pp

4 hour event | \$90 pp

5 hour event | \$95 pp

Your selection of

- one sparkling wine
- two white wines
- one rose
- two red wines
- two beers or ciders
- soft drinks

Beverage packages are to be served for the duration of your event

Non alcoholic sparkling wine and beer may be added to your package upon request

All beverages are subject to availability. Your Event Coordinator will advise current selection prior to your event

MINERAL WATER

Unlimited S.Pellegrino sparkling and Acqua Panna still mineral water for the duration of your event

\$9 per person

SPARKLING

NV Belussi Prosecco Valdobbiadene DOCG *Veneto*

NV Baumard Carte Corail Cremant De Loire Rose *Loire*

NV Veuve Ambal Cremant de Bourgogne *Burgundy*

WHITE

2021 Stefano Lubiana Riesling *Tasmania*

2021 Weathercraft Estate Chardonnay *Beechworth*

2020 Domaine Famille Paquet Macon Villages Nos 5 Terroirs Chardonnay *Burgundy*

2022 TWR Sauvignon Blanc *Marlborough*

2021 Erste & Neue Pinot Grigio *Alto Adige*

2020 Farina Bianco Garganega Blend *Veneto*

ROSE

2022 Yeringberg Cabernet Sauvignon *Yarra Valley*

2020 Mas de Longchamp IGP Pays des Bouches du Rhone Caladoc Grenache *Southern Rhone*

RED

2021 Caledonia Australis Pinot Noir *Gippsland*

2022 Villard Expression Reserve Pinot Noir *Casablanca Valley*

2012 Higher Plane Cabernet Sauvignon *Margaret River*

2017 Alkimi Syrah *Yarra Valley*

2021 John Duval Plexus Shiraz Grenache Mourvedre *Barossa Valley*

BEER

Carlton Draught **4.6%** *Abbotsford*

Stone & Wood Pacific Ale **4.5%** *Byron Bay*

Seasonal Guest Tap *Please ask your Event Coordinator for details*

Balter Captain Sensible **3.5%** *Currumbin*

Young Henrys Cloudy Apple Cider **4.6%** *Newtown*

NON ALCOHOLIC

NV Lyre's Classico Grande Non Alcoholic Sparkling *Melbourne*

Heaps Normal IPA **0.5%** *Canberra*

Peroni 00 **0%** *New South Wales*

Coca Cola Soft Drinks



INFORMATION & BOOKING FORM

BOTANICAL HOTEL 

ROOM SIZES

Alfresco	28m ²
Archer	51m ²
Private Dining	30m ²
Main Bar	57m ²
Brasserie	105m ²
Lounge	36m ²
Courtyard	35m ²

PARKING AND PUBLIC TRANSPORT

There is ample street parking available around the Botanic Gardens, Domain Road and Anderson Street. Please note that parking restrictions do apply Monday through Sunday. In addition Pay Stay Parking is available on Birdwood Avenue.

If you wish to opt for Public Transport you can take the number 58 tram and disembark at stop number 123; Fawkner Park on the corner of Park Street and Domain Road.

AUDIO VISUAL REQUIREMENTS

An additional charge of \$200 is applicable for the hire of our mobile AV trolley when hosting a private event at Botanical Hotel.

PRIVATE DINING ROOM

Nightlife Music (house music)
65"LED TV mobile AV trolley, including HDMI and USB input
Wireless microphone
4x Martin 4" ceiling speakers

ARCHER ROOM

iPod input
Nightlife Music (house music)
65"LED TV mobile AV trolley, including HDMI and USB inputs
Wireless microphone
2x Martin AQ8 two-way passive loudspeakers

LOUNGE

Nightlife Music (house music)
65"LED TV mobile AV trolley, including HDMI and USB input

BRASSERIE

Nightlife Music (house music)
65"LED Display mobile trolley, including HDMI and USB inputs
Wireless microphone

ALFRESCO

Nightlife Music (house music)
65"LED Display mobile trolley, including HDMI and USB inputs

TERMS & CONDITIONS

Tentative bookings will be held for a period of three (3) days . At which time the booking will be released if a signed copy of the terms and conditions along with deposit has not been received.

Reservations will only be confirmed on receipt of a signed copy of the terms and conditions, and deposit.

HOURS & DURATION

Morning events may run for a duration of three (3) hours, afternoon events for a duration of four (4) hours and evening events for a duration of five (5) hours, within the stated times below. Please see your Events Coordinator should you wish to book an event outside the hours listed below. Increased minimum spends may apply.

Breakfast	7am - 10am
Lunch	12pm - 4pm
Dinner	6pm or later

DEPOSIT

	Breakfast	Lunch	Dinner
Private Dining Room	\$200	\$500	\$500
Archer Room	\$200	\$1,000	\$1,000
Alfresco	\$200	\$500	\$500
Lounge	POA	\$500	\$500

MINIMUM SPENDS

Functions must adhere to the stipulated minimum food and beverage spend. The minimum spend includes any food and beverages consumed or purchased at the event.

JAN – SEPT	Breakfast	Lunch	Dinner
Private Dining Room			
Mon - Fri	\$500	\$1,750	\$1,750
Sat - Sun	\$800	\$1,750	\$1,750
Archer Room			
Mon - Fri	\$800	\$2,250	\$2,750
Sat	\$1,200	\$3,000	\$3,500
Sun	\$1,200	\$3,000	\$2,750
Alfresco	POA	POA	POA
Lounge			
Sun - Thu	POA	\$1,500	\$1,750
Fri - Sat	POA	\$1,500	\$2,000
Brasserie	POA	POA	POA
OCT — DEC	Breakfast	Lunch	Dinner
Private Dining Room			
Mon - Wed	\$500	\$2,250	\$2,500
Thu - Fri	\$500	\$2,250	\$2,750
Sat	\$800	\$2,250	\$2,750
Sun	\$800	\$2,250	\$2,500
Archer Room			
Mon - Wed	\$800	\$2,750	\$3,750
Thu - Fri	\$800	\$3,500	\$4,500
Sat	\$1,200	\$3,500	\$4,500
Sun	\$1,200	\$3,500	\$3,750
Alfresco	POA	POA	POA
Lounge	POA	\$2,000	\$2,500
Brasserie	POA	POA	POA

CONFIRMATION OF ATTENDANCE

Anticipated guest numbers are required fourteen (14) days prior to your event. Payment will be based on final catering numbers provided three (3) working days prior to event or attendee numbers on the day, whichever is greater.

BYO POLICY

No food or beverage of any kind will be permitted to be brought into Botanical Hotel for consumption, with the exception of celebration cakes.

A service fee of \$5 applies per guest for serving of celebration cakes for a seated event and a flat fee of \$50 for cocktail events.

CATERING REQUIREMENTS

All guests attending the event must be catered for by selecting one of Botanical Hotel's catering packages. Cash bars are not available for private events unless approved in writing by Botanical Hotel.

Menu and beverage selections are required fourteen (14) days prior to your event. Should selections not be advised in time, Botanical Hotel will endeavour to honour your choices, however some substitutions may be required.

Botanical Hotel reserves the right to substitute menu items or ingredients of a similar quality without notice, due to, but not limited to, supplier shortages and seasonal change. Botanical Hotel reserves the right to substitute selected beverages with beverages of equal value if the preferred selection is unavailable.

With prior notice, all dietary requirements will be catered for. Special dietary requirements must be communicated to Botanical Hotel fourteen (14) days prior to the event.

_____ Signed

_____ Date

RESPONSIBLE SERVICE OF ALCOHOL

Botanical Hotel adheres to responsible service of alcohol legislation. All staff are trained in the Liquor Licensing Accredited 'RSA – Responsible Service of Alcohol' and by way of law may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Victoria, minors (under 18) are only permitted on the premises in the direct company of their parent or legal guardian and must not consume alcohol.

ENTERTAINMENT AND AV FACILITIES

It is the organiser's responsibility to ensure that any external AV equipment or devices such as smart phones, iPod's etc are compatible with Botanical Hotel's in house equipment. You may test any of this equipment at a mutually convenient time prior to the event. Approval by management at Botanical Hotel is required should the organiser wish to hire a band, DJ or any other form of entertainment. Sound restrictions apply.

SET UP AND DELIVERY

External audio-visual and production companies are required to make contact with Botanical Hotel event staff seven (7) working days prior to the event.

The event host should ensure event staff are advised of all goods to be delivered and that they are adequately marked with the contact name, date of the event and contact number. All equipment must be removed at the conclusion of the event unless previously arranged with Botanical Hotel team.

Confetti, glitter, sparklers, sprinkles, rose petals or party poppers are not permitted.

DAMAGES AND CLEANING

Organisers are financially responsible for any damage to the building, furniture or property during and immediately following the event, including any costs for repair or replacement at current market price. The organisers of the function are responsible for damage caused by their guests, external contractors or agents prior to, during and after the event.

CANCELLATION POLICY

Refunds are made on a pro-rata basis;

1+ MONTHS

Deposit forfeited

LESS THAN 1 MONTH

Deposit forfeited plus cancellation fee equivalent to 10% of total estimated food and beverage charges (based on final numbers provided or guest numbers noted on your Booking Form should planning not have commenced).

LESS THAN 2 WEEKS

Deposit forfeited plus cancellation fee equivalent to 50% of total estimated food, beverage and AV charges (based on final numbers provided or guest numbers noted on your Booking Form should planning not have commenced).

LESS THAN 1 WEEK

Deposit forfeited plus cancellation fee equivalent to 75% of total estimated food, beverage and AV charges (based on final numbers provided or guest numbers noted on your Booking Form should planning not have commenced).

CONTENT OF EVENT

If Botanical Hotel has reason to believe that any event will affect the smooth running of the venue, its security or reputation, the management reserves the right to cancel at its discretion without notice or liability. Some events may require security which will be advised at the time of booking.

CLIENT RESPONSIBILITY

Botanical Hotel will not be held responsible for the loss of or damage to property left on site prior to, during or after an event. The guest is required to inform all relevant persons involved in the organisation of the event, including colleagues or contactors of Botanical Hotel's Terms and Conditions outlined herein.

PRICE VARIATIONS

Every endeavour is made to maintain our prices as originally quoted to you however, they are subject to change. Should an increase occur, we will notify you immediately.

WEEKEND SURCHARGE

Events held on Saturday or Sunday will incur a surcharge of 5% on all food and beverage items.

PUBLIC HOLIDAY SURCHARGE

Events held on a Public Holiday will incur a surcharge of 7.5% on all food and beverage items.

GRATUITY

An optional gratuity will be added to the final bill. This gratuity can be removed or adjusted at the event hosts discretion.

CREDIT CARD SURCHARGE

Payments made by credit card will incur a 0.8% surcharge.

ONLINE PAYMENT PROCESSING FEE

Payments made via the online payment portal will incur a 2.2% surcharge.

Signed

Date

BOTANICAL HOTEL 

BOOKING FORM

PAYMENT

Payment to be finalised by cash or credit card at the conclusion of the event and prior to departure, or prior to the event taking place.

Total charges will be based on confirmed numbers provided three days prior or actual attendance on the day, whichever is greater.

MINIMUM SPEND

All events must adhere to the stipulated minimum food and beverage spend. The minimum spend includes any food and beverages consumed at the event.

Please refer to page 24 for the required minimum spend requirements.

DEPOSIT

	Breakfast	Lunch	Dinner
Private Dining Room	\$200	\$500	\$500
Archer Room	\$200	\$1,000	\$1,000
Alfresco	\$200	\$500	\$500
Lounge	POA	\$500	\$500

Event date _____ / _____ / _____ Guest numbers _____

Arrival time _____ Conclusion _____

Reserved space _____

Minimum food & beverage spend _____

Occasion _____

Company _____

Contact _____

Phone _____

Email _____

By signing this acceptance form, I understand and accept the above listed Terms and Conditions including all deposit and cancellation policies.

Signed _____ Date _____

Deposit Payment

- Cash
- Direct deposit
- Credit card
 - Visa
 - Mastercard
 - Amex

Please note a 0.8% surcharge applies to all payments made by credit card

Deposit due _____

Name on card _____

Card number _____

BANK DETAILS

NAB
Botanical Hotel
BSB 083 166
Account 31 242 5497

____ / ____ / ____
MONTH YEAR CCV

BOTANICAL HOTEL 

BOTANICAL HOTEL


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