



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.

With a focus on quality, seasonal food, warm welcoming service and a considered global wine list, Botanical Hotel delivers an experience which showcases our Modern-Australian bar and grill. Celebrating the seasons, we serve ethical and sustainable produce sourced from respected suppliers such as O'Connor Beef, Clamms Seafood and through to smaller artisanal producers. Simplicity is key, with a focus on allowing quality ingredients to shine with minimal intervention.

Our purpose-built dry-ageing cabinet, located within the Brasserie, plays host to our premium beef, which is aged for a minimum of 28 days before being grilled over a red-gum wood fire, ensuring consistent heat, moderate smoke and maximum flavour.

Complementing the expansive menu is our award-winning wine list, which holds three goblets from the Australian Wine List of the Year Awards. Our wine list celebrates renowned producers and provenance, whilst focusing on local winemakers and taking inspiration from old-world wines.

BOTANICAL HOTEL 🌿



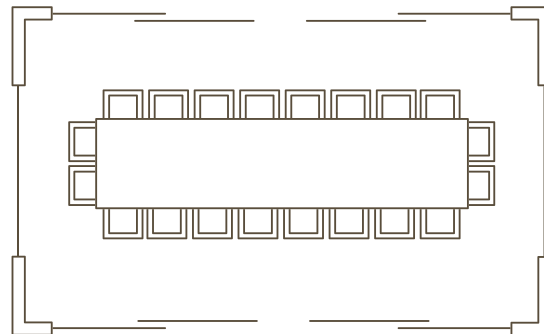
PRIVATE DINING ROOM

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



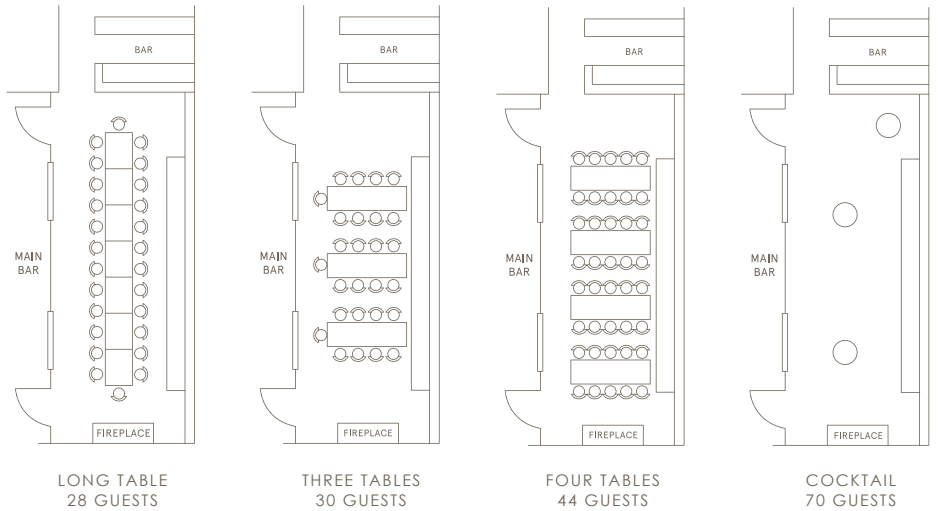
ARCHER ROOM

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

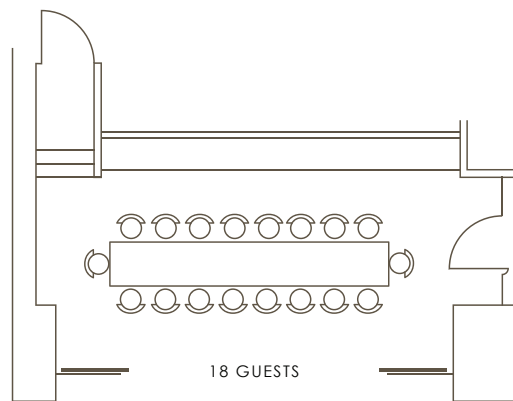




ALFRESCO

Overlooking Domain Road and the Royal Botanic Gardens, the Alfresco is a bright and open space, perfect for groups of up to 18 guests seated or 30 guests for a cocktail style event.

Room size 28m²



DOMAIN ROAD – ROYAL BOTANIC GARDENS

BOTANICAL HOTEL 



BRASSERIE

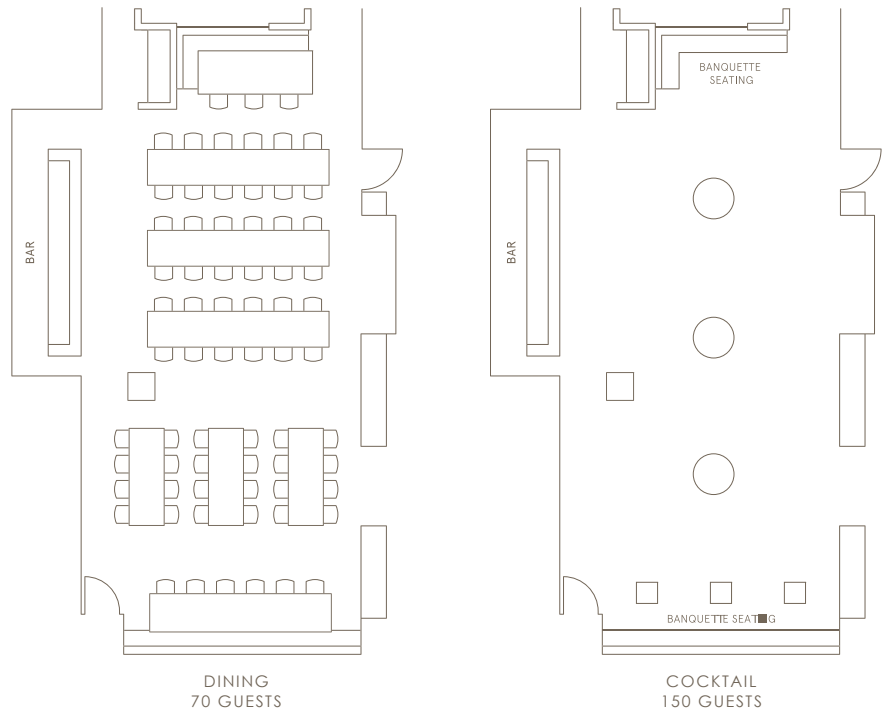
Looking out over Domain Road and across to the historic Royal Botanic Gardens, our Brasserie offers guests a truly memorable dining experience.

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



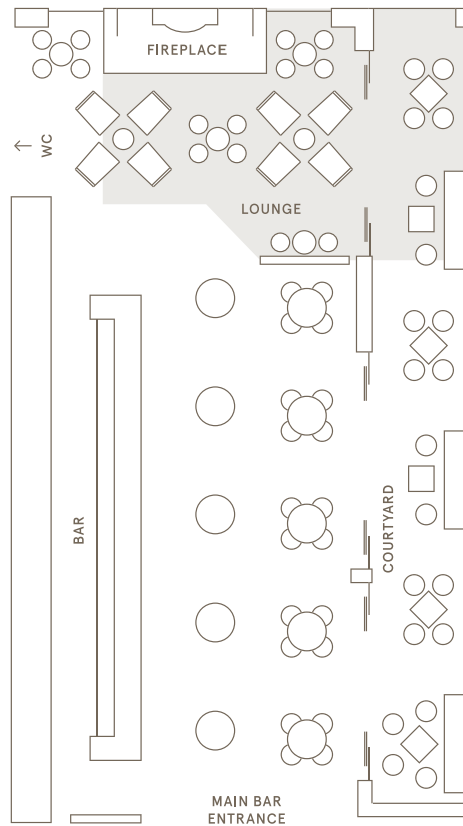
BOTANICAL HOTEL 



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 \$25

Bloody Mary \$25

Botanical Hotel Mimosa \$16

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 \$10pp

(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 fetta, 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

Tasmanian smoked salmon, poached eggs, whipped horseradish cream, fennel and pea salad, toasted rye 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

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

BOTANICAL HOTEL 

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 12)

2 canapés | \$14 per person

3 canapés | \$21 per person

CAVIAR BUMP

Caviar bump | \$15pp

Caviar bump & sparkling wine | \$25pp

Caviar bump & Grainshaker vodka | \$25pp

Caviar bump & Pol Roger Champagne | \$35pp

Caviar bump & Belvedere vodka | \$35pp

minimum 10 guests

FRESHLY SHUCKED OYSTERS

Natural, shallot vinaigrette, lemon

Rockefeller, Pernod, lemon rind

Kilpatrick, Worcestershire, bacon

\$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 | \$5pp

(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 and citrus crudo, crispy capers, curry leaves gf nf df

Rigatoni, braised oxtail ragu, tomato sugo, reggiano *gf nf *df

Roast cauliflower, chickpea, zhug, toasted sesame gf nf v *ve

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, baby gem, trout roe, watercress, our Marie Rose gf df \$45pp supplement

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

MAIN

Grilled Humpty Doo Barramundi, roasted fennel puree, radish, parsley and mint salad nf gf df

250g RV grain fed beef MS5+, Rangers Valley NSW, candied shallot, mushroom duxelles, Bordelaise sauce nf gf df

Risotto, sweetcorn, truffle, chilli nf v *ve

ADDITIONAL

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

Chicken schnitzel, cos gem, pecorino, crispy capers, lemon rind nf \$10pp supplement

300g O'Connor pasture fed Scotch fillet, MS4+, Gippsland Victoria \$12pp supplement

250g O'Connor pasture fed Eye fillet, MS4+, Gippsland Victoria \$12pp supplement

SIDES TO SHARE

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

Traditional fries ve gf nf df

DESSERT

Coconut Eton mess, passionfruit, meringue, passionfruit roll up gf nf df

Chocolate and orange delice, candied orange, fior di latte ice cream gf nf

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

ADDITIONAL

Rhubarb Bombe Alaska, rhubarb swirl ice cream gf nf df \$10pp supplement

Swiss roll, caramelised figs, orange, mascarpone gf nf \$10pp supplement

SHARED MENU

Maximum 24 guests

Price on application.

The featured menu is a sample menu. A tailored menu from our full a la carte menu will be designed with your taste in mind. Please ask your Event Manager for details.

ENTREE

Chilled seafood platter, King prawns, handpicked Mud crab, sashimi, freshly shucked oysters, malt crumpets *gf nf *df

Local calamari, radicchio, red onion, fennel, fir apple potato, capers, chilli, vinaigrette gf df

24 month aged San Daniele prosciutto, charred padron peppers, chevrano gf nf *df

Black Genoa fig, local buffalo mozzarella, basil, burnt honey dressing gf nf v *ve

MAIN

Whole grilled market fish (filleted), sauce grenobloise nf gf *df

Slow roasted Victorian lamb shoulder, spiced treacle marinade gf nf df

42 days dry aged O'Connor pasture fed Rib eye, Gippsland Victoria gf nf df

SIDES TO SHARE

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

Sauteed broccolini, fresh chilli gf nf df

Slow roasted sweet potato, whipped yoghurt, brown butter dressing gf nf *df

Traditional fries ve gf nf df

DESSERT

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

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COCKTAIL

Our stylish cocktail events can be tailored to suit any occasion. Impress your guests with our selection of canapes, 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

\$42pp | 6 canapes pp

\$56pp | 8 canapes pp

\$70pp | 10 canapes pp

\$84pp | 12 canapes pp

\$98pp | 14 canapes pp

Please see page 13 for substantial grazing dishes to complement your canapes

CANAPE + GRAZING PACKAGE

\$64pp | 7 canapes + 1 grazing dish pp

CAVIAR BUMP

Caviar bump | \$15pp

Caviar bump & sparkling wine | \$25pp

Caviar bump & Grainshaker vodka | \$25pp

Caviar bump & Pol Roger Champagne | \$35pp

Caviar bump & Belvedere vodka | \$35pp

minimum 10 guests

COLD

Oysters natural, lemon, shallot vinaigrette gf df nf

Kingfish tostada, aji Amarillo, coriander, lime gf df nf

Tuna sashimi, pickled mushroom, white soy dressing, toasted sesame gf df nf

Green olive, anchovy, piquillo peppers and guindilla gildas gf df nf

Caesar bite, bacon bits, crouton, Caesar dressing *gf nf df

O'Connor pasture fed steak tartare, bitter leaves, cornichon gf df nf

Black fig, whipped fetta, honey, toasted hazelnuts gf v *ve

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

Poached Spanner crab, buttermilk dressing, malt crumpet, chives nf \$5pp supplement

Foie gras parfait, griottines cherry, charred sourdough \$10pp supplement

HOT

Oysters Rockefeller, Pernod, lemon rind nf

Potato gem, tarama, salmon roe nf gf df

Local calamari, rocket, green goddess dressing gf nf

Spiced popcorn chicken, garlic aioli nf *gf

Crumbed confit duck leg, preserved lemon mayo, chervil nf df

Pan fried pork gyoza, spring onion, dried chilli nf df

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

Beef and harissa sausage rolls, spiced relish nf df

Wonder Pies Shepherds pie nf

Wonder Pies vegan pie, ketchup df nf v ve

Popcorn cauliflower, chickpea hummus, sumac nf df gf v ve

Japanese curry puffs v nf

Wild mushroom and truffle arancini, comte nf v ve

Polenta, parmesan and sage madelines nf gf v

Tempura zucchini flowers, whipped fetta, pea and mint, chilli salt gf nf

\$6pp supplement

(v) Vegetarian
(gf) Gluten free

BOTANICAL HOTEL 

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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

Crumbed Mooloolaba jumbo prawn, Old Bay spice, brioche bun, iceberg, our Marie Rose \$19pp

Grilled prawns, herb and chilli marinade df nf \$15pp

Classic cheeseburger, O'Connor pasture fed beef pattie, American cheddar, McClure's pickles, ketchup nf \$12pp

Braised Wagyu rib, mushroom glaze, guindilla, radicchio gf df nf \$14pp

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

Halloumi, leek and chilli pastie \$10pp

Traditional fries v ve gf df nf \$8pp

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COCKTAIL

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

SHARE PLATES

Available in conjunction with your canape package.

Each selection is suitable for 2 - 3 guests

Chilled seafood King prawns, handpicked Mud crab, sashimi, freshly shucked oysters, malt crumpets	\$165
Oysters A dozen freshly shucked oysters, natural, shallot vinaigrette, lemon gf nf df	\$70
Cured meat 24 month aged San Daniele prosciutto, charred padron peppers, chevrano gf df *nf add Yurrita '00' anchovies	\$32 +\$16
Seasonal fruit local honeycomb v	\$35
Chef's selection of cheese accompaniments, lavosh v *gf *ve	\$36

OYSTER STATION

Selection of freshly shucked oysters, lemon and condiments nf

Market price

CHILLED SEAFOOD STATION

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

\$40pp in addition to your canape selection

minimum 30 guests

CHARCUTERIE STATION

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

\$30pp 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 cider
- two cocktails
- two mocktails
- soft drinks

Bar tabs are to run for the duration of your event.

Beverages are subject to availability, vintage and price variations. Your Event Manager 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.

\$10 per person

SPARKLING

NV Billy Button Prosecco <i>Alpine Valley</i>	70
2020 Biancavigna Sui Lieviti Brut Nature Prosecco <i>Veneto</i>	90
NV Chandon Brut <i>Yarra Valley</i>	95
2017 Chandon Brut <i>Yarra Valley</i>	120
NV Veuve Ambal Cremant de Bourgogne <i>Burgundy</i>	95
NV Varichon et Clerc Blanc de Blancs <i>Burgundy</i>	75
NV Le Brun de Neuville Cote Blanche Blanc de Blancs <i>Marne</i>	210
NV Billecart-Salmon Brut <i>Mareuil Sur Ay</i>	255
NV Jansz Rose <i>Tasmania</i>	80
NV House of Arras Brut Elite Cuvee 1801 <i>Tasmania</i>	140
NV Maison Lallier Grand Brut Rose <i>Ay</i>	265

WHITE

2022 Earthworks Riesling <i>Eden Valley</i>	65
2022 Stefano Lubiana Riesling <i>Derwent Valley</i>	95
2021 Petronio Dixon Creek Chardonnay <i>Yarra Valley</i>	75
2022 Indigo Vineyard Chardonnay <i>Beechworth</i>	95
2023 Dhillon by Bindi Glenhope Chardonnay 135 <i>Macedon Ranges</i>	
2022 Domaine Laroche Petit Chablis <i>Burgundy</i>	120
2021 Vincent Girardin Cuvee Saint Vincent Bourgogne Blanc <i>Burgundy</i>	145
2023 Twin Islands Sauvignon Blanc <i>Marlborough</i>	70
2023 Cullen Grace Madeline Sauvignon Blanc Semillon <i>Margaret River</i>	95
2021 Prancing Horse Pinot Gris <i>Mornington Peninsula</i>	90
2023 Cloudstreet Pinot Grigio <i>Central Victoria</i>	70
2022 Cantina Terlano Tradition Pinot Grigio <i>Alto Adige</i>	125
2022 Yalumba Virgilius Viognier <i>Eden Valley</i>	125
2022 Domaine des 13 Lunes Vin de Savoie Jacquere <i>Savoie</i>	95
2023 M Chapoutier Belleruche Grenache Blanc Blend <i>Rhone Valley</i>	70
2021 Domaine Castera Jurancon Sec Gros Manseng 110 Petit Manseng <i>Gascogne</i>	

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ROSE

2023 Yeringberg Cabernet Sauvignon Rose	Yarra Valley	90
2023 Petronio Nebbiolo Rose	Yarra Valley	75
2023 Domaine Sainte Marie Cuvee Tradition		85
Cote de Provence CGSC Rose	Provence	
2022 Chateau d'Esclans Whispering Angel GCR Rose	Provence	140

RED

2023 Airlie Bank Pinot Noir	Yarra Valley	75
2022 Narkoojee Pinot Noir	Gippsland	95
2021 La Crema Pinot Noir	Monterey	135
2019 Nuiton Beaunoy Maranges Rouge	Burgundy	195
2021 Richard Rottiers Brouilly Gamay	Beaujolais	115
2015 Petronio Coldstream Vineyard Cabernet Sauvignon	Yarra Valley	80
2018 Yalumba The Menzies Cabernet Sauvignon	Coonawarra	145
2012 Clarendon Hills Sandown Cabernet Sauvignon	McLaren Vale	175
2018 Watson Family Vineyards Cabernet Merlot	Margaret River	70
2012 Chateau Massereau Cuvee K Bordeaux Superieur Cabernet Blend	Barsac	160
2022 Cloudstreet Shiraz	Central Victoria	70
2017 Tournon Shays Flat Shiraz	Pyrenees	80
2021 John Duval Plexus Shiraz Grenache Mourvedre	Barossa Valley	105
2018 Tait Basket Press Shiraz	Barossa Valley	140
2016 Watson Family Vineyards Shiraz	Margaret River	70
2017 Alkimi Syrah	Yarra Valley	90
2020 Turkey Flat Butchers Block GSM	Barossa Valley	70
2020 M Chapoutier Mathilde Selection Cotes du Rhone Grenache Syrah	Rhone Valley	70
2021 Luigi Giordano Langhe Nebbiolo	Piemonte	148
2022 Castello di Querceto Blue Label Chianti Sangiovese	Toscana	70
2021 Sierra de Tolono Tempranillo	Rioja	80

BEVERAGE

BEVERAGE ON CONSUMPTION

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DESSERT

2020 De Bortoli Noble One Botrytis Semillon 375ml <i>Riverina</i>	110
2021 All Saints Moscato <i>Rutherglen</i>	49
2023 Reed Wines Frequency Beerenauslese Riesling 375ml <i>Waitaki Valley</i>	140

TAP BEER & CIDER

Carlton Draught 4.6% <i>Abbotsford</i>	8.0
Stone & Wood Pacific Ale 4.5% <i>Byron Bay</i>	8.0
Stomping Ground Lunchtime Lager 2.9% <i>Collingwood</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 Manager for more information

BOTANICAL SPRITZ 20

Aperol, The Original

Venetian, Select Aperitivo

Pampelle, Sparkling Pink Grapefruit

Montenegro, Amaro Montenegro

Elderflower, Fiorente Elderflower

Limoncello, Villa Massa Limoncello

NV Chandon Garden Spritz 150ml 22

BOTANICAL COCKTAILS 25

Paula's Paradise

Soho Lychee, Fiorente Elderflower, Beefeater Gin, Egg White, Lemon

Bicycle Thief

Never Never Triple Juniper Gin, Campari, Grapefruit, Lime, Tonic

Spicy Margarita

Chilli Infused El Jimador Tequila, Cointreau, Lime

Rubelite

Grainshaker Rye, Joseph Cartron Strawberry, Peychauds Bitters Cream

La Jablesse

Canerock Rum, Joseph Cartron Passionfruit, Pineapple, Lemon

Off-Kilter

Mackintosh Blended Malt Whisky, Frangelico,

Mad Rooster Blackberry, Lime

Father Noir

Wild Turkey Rye, Joseph Cartron Cacao, Chocolate, Cream, Honey

BOTANICAL COCKTAILS 34

Botanical Vesper

Botanical Islay Gin, Belvedere Vodka, Lillet Blanc

El Diablo

Volcan Tequila, Chambord, Lime, Ginger

Smokey Whiskey Sour

Laphroaig 10yo, Lemon, Egg White

Vickers Sidecar

Hennessy VS, DOM Benedictine, Cointreau, Lime

Sazerac Old Fashioned

Sazerac Rye Whiskey, Orange and Aromatic 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.

\$10 per person

BOTANICAL MOCKTAILS 18

- Ruby Kisses
Seedlip Grove, Lemon, Cranberry, Lemon Squash
- Italian Spritz
Lyre's Italian Spritz, Lyre's Classico Sparkling
- Southern Strawberry
Naked Life Tennessee, Lemon, Ginger, Bitters, Strawberry
- Margarita
Lyre's Agave Blanco, Lyre's Orange Sec, Lime
- Amaretto Sour
Lyre's Amaretti, Lemon, Egg White
- Old Fashioned
Lyre's American Malt, Angostura Bitters, Sugar

- Naked Life Cosmopolitan 250ml *Victoria* 12
- Naked Life Mojito 250ml *Victoria* 12
- Naked Life Spritz 250ml *Victoria* 12

SPIRITS 12

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

BEER

- Heaps Normal Quiet XPA **0.5%** *Canberra* 12
- Carlton Zero **0%** *Abbotsford* 10
- 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 5
- S.Pellegrino Sparkling Mineral Water 1L 12
- Acqua Panna Still Mineral Water 1L 12

TEA & COFFEE

- Melbourne Roasting Warehouse Espresso Coffee from 5
- Somage Organic Tea Infusions from 5.50

BEVERAGE

STANDARD 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

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

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

MINERAL WATER

Unlimited S.Pellegrino sparkling and Acqua Panna still mineral water.

\$10 per person

SPARKLING

NV Counterpoint Brut *Murray Darling*

2021 All Saints Moscato *Rutherglen*

WHITE

2022 Earthworks Riesling *Eden Valley*

2021 Petronio Dixon Creek Chardonnay *Yarra Valley*

2023 Twin Islands Sauvignon Blanc *Marlborough*

2023 Cloudstreet Pinot Grigio *Central Victoria*

ROSE

2023 Petronio Nebbiolo Rose *Yarra Valley*

RED

2023 Airlie Bank Pinot Noir *Yarra Valley*

2018 Watson Family Vineyards Cabernet Merlot *Margaret River*

2022 Cloudstreet Shiraz *Central Victoria*

2022 Earthworks Tempranillo *McLaren Vale*

BEER & CIDER

Carlton Draught **4.6%** *Abbotsford*

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

Stomping Ground Lunchtime Lager **2.9%** *Collingwood*

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 | \$75 pp

4 hour event | \$85 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 Manager will advise current selection prior to your event.

MINERAL WATER

Unlimited S.Pellegrino sparkling and Acqua Panna still mineral water.

\$10 per person

SPARKLING

NV Billy Button Prosecco *Alpine Valley*

NV Varichon et Clerc Blanc de Blancs *Burgundy*

NV Varichon et Clerc Rose *Burgundy*

WHITE

2022 AT Richardson Chockstone Riesling *Grampians*

2022 Tarrawarra Estate Chardonnay *Yarra Valley*

2023 Airlie Bank Sauvignon Blanc *Yarra Valley*

2023 Save our Souls by William Downie Pinot Grigio *King Valley*

2023 M Chapoutier Belleruche Grenache Blanc Blend *Rhone Valley*

ROSE

2023 Dominique Portet Fontaine Cabernet Sauvignon Blend Rose *Yarra Valley*

2023 Domaine Sainte Marie Cuvée Tradition Cote de Provence CGSC Rose *Provence*

RED

2022 Handpicked Regional Series Pinot Noir *Yarra Valley*

2015 Petronio Cabernet Sauvignon *Coldstream*

2017 Tournon Shays Flat Shiraz *Pyrenees*

2020 M Chapoutier Mathilde Selection Cotes du Rhone Grenache Syrah *Rhone Valley*

2022 Castello di Querceto Chianti Sangiovese *Toscana*

2021 Sierra de Tolono Tempranillo *Rioja*

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*

Stomping Ground Lunchtime Lager **2.9%** *Collingwood*

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 | \$85 pp
4 hour event | \$100 pp
5 hour event | \$105 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 Manager will advise current selection prior to your event.

MINERAL WATER

Unlimited S.Pellegrino sparkling and Acqua Panna still mineral water.

\$10 per person

SPARKLING

2020 Biancavigna Sui Lieviti Brut Nature Prosecco *Veneto*

NV Jansz Rose *Tasmania*

NV Chandon Brut *Yarra Valley*

WHITE

2022 Stefano Lubiana Riesling *Tasmania*

2022 Indigo Vineyard Chardonnay *Beechworth*

2022 Domaine Laroche Petit Chablis *Burgundy*

2023 Cullen Grace Madeline Sauvignon Blanc Semillon *Margaret River*

2021 Prancing Horse Pinot Gris *Mornington Peninsula*

2021 Domaine Castera Jurancon Sec Gros Manseng Petit Manseng *Gascogne*

ROSE

2023 Yeringberg Cabernet Sauvignon *Yarra Valley*

2022 Chateau d'Esclans Whispering Angel GCR Rose *Provence*

RED

2022 Narkoojee Pinot Noir *Gippsland*

2010 Higher Plane Cabernet Sauvignon *Margaret River*

2017 Feudi di Pisciotto Valentino Merlot *Sicilia*

2017 Alkimi Syrah *Yarra Valley*

2020 Borgo Salentino Chianti Classico Sangiovese DOCG *Toscana*

BEER

Carlton Draught **4.6%** *Abbotsford*

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

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

Stomping Ground Lunchtime Lager **2.9%** *Collingwood*

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



Booking Form Terms & Conditions

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 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 Manager 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

Events 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 guest 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 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 event 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 prices as originally quoted however, they are subject to change. Should an increase occur, we will notify you as soon as possible.

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 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 26 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 Name _____

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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