



Botany

CAFE - RESTAURANT - BAR

functions & events kit



the venue

Botany is the newest venue to land in the Newstead Gasworks Plaza by the Muragh Operations team, also of the Jetty Southbank.

Botany is the lush eden you didn't know you needed. Where food and drink are plentiful and your external worries, non-existent. The perfect escape from the concrete jungle.

Our fresh, bountiful menu of colour and variety is rivalled only by our décor. Paired perfectly with an Australian heavy wine list, Australian focused craft beer offering and in cocktail house menu, we aim to leave you lustful for your next dining experience.

Whether you're looking to host an intimate birthday, a corporate cocktail party, formal luncheon or casual dining, or a complete venue takeover - we can accommodate your needs.



spaces

Whatever your needs, Botany has a space for you. Whether it's a quiet casual lunch for Nan's 80th, the boss' shout for a boozy Xmas party or a luxe dinner with friends for your birthday - we've got you covered.

We cater for function groups of 10 - 300 with multiple spaces available for exclusive hire each suited to a different style of event. If you don't fancy paying for an entire area, we are happy to accommodate your function into our regular dining areas aswell.

TOTAL VENUE HIRE
UP TO 300

ALFRESCO BAR
SEATED 35
COCKTAIL 65

INDOOR BAR AREA
SEATED 25
COCKTAIL 35

ALFRESCO DINING
ONLY AVAILABLE
WITH FULL VENUE HIRE

INDOOR DINING
SEATED 70
COCKTAIL 130

BAR

KITCHEN





food & beverage

canapé menu

For stand up cocktail style functions, we recommend our canapé packages. Pick and choose the items you fancy and meets your groups dietary requirements.

Selection of 5 Canapes - \$40 PP

Selection of 7 Canapes - \$50 PP

- Beetroot Hummus with dukkah & toasted pitta (gfa, vg, df)
- Spiced sweetcorn fritters, chimichurri (vg, gf)
- Lamb kofte, paprika yoghurt, mint (gfa)
- Cauliflower Bites, tahani dressing, grilled almond flakes, dukkah (gf, vg, df)
- Spiced Crispy Calamari, lettuce, lemon, chipotle mayo (gf, df)
- Truffle Arancini with truffle mayo, parmesan (v)
- Chicken skewers and peanut satay (gf)
- Haloumi Fries (gf, v)
- Garlic & Rosemary Bread (v, df)
- Margarita Pizza, cherry tomatoes, bocconcini, mozzarella and basil (v)
- Pumpkin, Eggplant, Rocket, Feta Pizza, white sauce (v)
- Tarte Flambee Pizza, sliced onion, fresh cream, pancetta
- Butchers Pizza, pepperoni, Smoked ham, pancetta, ground beef, chicken, mozzarella, BBQ sauce





Set menu

Specifically designed for groups of 10 or more, set menus ensure a hassle-free service for sit down functions.

2 COURSE \$65 PP

Entree + Main *or* Main + Dessert

3 COURSE \$75 PP

Entree + Main + Dessert

SHARED SMALL PLATES (All included)

- Beetroot Hummus with dukkah & toasted pitta (gfa, vg, df)
- Spiced Crispy Calamari, lettuce, lemon, chipotle mayo (gf, df)
- Truffle Arancini with truffle mayo, parmesan (v)
- Garlic & Rosemary Bread (v, df)

SHARED LARGE PLATES (Choose two)

- Pizza of your choice
- Pork Tenderloin wrap in pancetta, green beans, potatoes (gf, dfa)
- 8hr Slow Cooked Lamb & Polenta, spring veg (gf)
- Whole baked gold band snapper, lemon butter sauce (gf)
- Truffle Mushroom Risotto (vg, df, gf)

Set menu

Continued...

SHARED SIDES (Choose three)

- Garden salad with lettuce, cherry tomatoes, red onion, cucumber (vg, gf, df)
- Green Beans (vg, gf, df)
- Sea salt chips with aioli (v)
- Medley of seasoned Mediterranean vegetables (vg, gf, df)
- Kipfler potatoes with parsley yoghurt dressing

SHARED SWEETS (Choose two)

- Molten Chocolate Lava Cake with ice cream & raspberry coulis (v)
- Rhubarb & Strawberry Tiramisu with mascarpone, candied rhubarb (v)
- Donuts with a vegemite salted caramel dressing (v)
- Nutella & Banana Pizza with ice cream & almond flakes (v, vga)

Dietary needs can be accommodated upon request. Prior notice of dietaries must be given.





beverage menu

To compliment your food options choose either a bar tab up to your chosen amount or one of our two beverage packages that can go for 2, 3 or 4 hours.

STANDARD PACKAGE

\$50 - 2 hr | \$60 - 3 hr | \$70 - 4hr

Tap Beer: Young Henry's Newtowner Pale Ale

Bottled Beer: James Boags Light, Corona

Sparkling Wine: Madame Dumont Blanc de Blanc

White Wine: Credaro 5 Tales Pinot Gris

Red Wine: Credaro 5 Tales Cabernet Merlot

PREMIUM PACKAGE

\$60 - 2 hr | \$70 - 3 hr | \$80- 4hr

Tap Beer: Diablo Ginger Beer, Young Henry's Newtowner Pale Ale, Somersbey Apple Cider

Bottled Beer: James Boags Light, Corona, Peroni Leggera

Sparkling Wine: Bandini Prosecco

White Wine: Howard Vineyard Sauvignon Blanc

Red Wine: Howard Vineyard Shiraz Cab

Rosé Wine: Wairau River Rosé

terms + conditions

By confirming a function at Botany | Newstead you are agreeing to the below terms and conditions.

Minimum Spends

To book a function at Botany | Newstead a prepaid minimum spend, as advised by the Functions Manager, must be met. If this is not met at the conclusion of your function, a venue hire fee will be charged to make up the difference. All quotes are valid for 7 days from the date of issue. Tentative bookings will be held for 5 days.

Deposits and Payment

To confirm a function at Botany | Newstead, clients must fill out the 'function confirmation' form and pay a deposit of 20% of the minimum spend or \$300 (whichever is higher). The full minimum spend must be paid two weeks prior to your event unless alternate options are approved by the Functions Manager. Payment can be made in cash or credit card. Cheques will not be accepted. A credit card is required upon confirming your function even if you pay the deposit with cash. All details are stored securely.

If your final numbers are less than originally confirmed, you will still be charged for the original amount provided.

Cancellations

Cancellations are to be made in writing to the Functions Manager. The deposit will be refunded if the cancellation occurs two weeks prior to the function date, however NO refunds of deposits will be given for functions booked for November or December. Botany | Newstead reserves the right to move/cancel any function booking due to circumstances beyond our control, such as extreme weather, necessary repairs, etc.

Food and Beverage

All selections for food and beverages, including final numbers, must be confirmed TWO WEEKS prior to your event. If not confirmed by this time, your selection may be limited. All food and beverages are subject to availability and change.

Responsible Service of Alcohol

In accordance with the Liquor Act, Botany | Newstead practices the responsible service of alcohol and will refuse and eject any patron deemed to be intoxicated or displaying unruly behaviour by the staff and/or security. No refunds will be given if a guest of the function is removed. All guests 18 years of age or older must hold a valid form of identification - no exceptions are given to these rules.

Music and Entertainment

Botany | Newstead retains complete discretion of music and noise levels at all times to vary or cease entertainment levels that do not comply with applicable law or which may cause The Jetty to breach the lease agreement. When booking the venue exclusively, you can play the music or playlist of your choice through our speakers.

Decorations and BYO

Guests are permitted to bring their own decorations only when approved with the Functions Manager prior to your function. There are to be no sex paraphernalia, sashes, tiara's etc. Strictly no confetti, glitter or other such items - if you do bring in these items, you will be charged a \$70 clean up fee. Outside food and beverages are not permitted in the venue however celebration cakes can be brought in with notice.

Loss or Damages

Botany | Newstead does not accept any responsibility for loss of or damaged property. All property is to be removed at the conclusion of your function. Clients will be held financially responsible for any loss and damages caused to the venue by function guests.