



# Botany

CAFE - RESTAURANT - BAR

*functions & events kit*



The image shows three wine glasses filled with different colored cocktails: orange, white, and purple. Each glass has a straw and some garnishes. They are placed on a light-colored surface, and the background is a blurred outdoor scene with trees and buildings.

# *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*

Choose from a selection of 5 Canapes - \$40 PP

Choose from a selection of 7 Canapes - \$50 PP

For stand up cocktail style functions, we recommend our canape packages. Choose between cold and hot items for your group to share.

- Oysters Natural (gf)
- Oysters Killpatrick (gf)
- Chickpea Hummus on toast, dukkah (gfa, vg)
- Butter Lettuce with tomato, fresh pea, corn & basil salsa (df, gf, vg)
- Truffle Mushroom Risotto with vegan cheese (vg, df, gf)
- Spiced sweetcorn fritters, chimichurri (vg, gf)
- Lamb kofte, paprika yoghurt, mint (gf)
- Truffle arancini, aioli (v)
- Chicken skewers and peanut satay (gf)
- Crispy Calamari, lettuce, lemon & garlic aioli (gf, df)
- Pork tenderloin, pumpkin puree & puffed crackling (gf)
- Blinis, Smoked Salmon & Dill Creme Fraiche





# Set menu

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

2 COURSE \$60 PP

Entree + Main *or* Main + Dessert

3 COURSE \$70 PP

Entree + Main + Dessert

SHARED SMALL PLATES (All included)

- Chickpea hummus, dukkah, toasted pita (gfa, v)
- Crispy calamari, rocket, lime, aioli (gf)
- Spiced sweetcorn fritters, chimichurri (gf, vg)
- Truffle Arancini (v)

SHARED LARGE PLATES (Choose two)

- Roast chicken, sumac, za'taar, lemon marinade, sweetcorn salsa (gf, df)
- Slow cooked Pork Tenderloin, roasted cumin and pumpkin puree, jap pumpkins steak, jus & puffed crackling (gf)
- Harissa lamb shoulder, medley of veg (gf)
- Tri Tip Steak, garlic mash potatoes, pan-fried vegetables, roasted mushrooms, red wine & shallot jus (gf)
- Whole baked gold band snapper, lemon butter sauce (gf)
- Truffle Mushroom Risotto with vegan cheese (vg, df, gf)



# Set menu

Continued...

## SHARED SIDES (Choose three)

- Garden salad with lettuce, cherry tomatoes, red onion, cucumber (vg, gf, df)
- Baked potatoes & green beans in garlic butter (v, gf)
- Sea salt chips with aioli (v)
- Moroccan spiced sweet potato chips (vg)
- Toasted Sourdough with smoked butter (v)

## SHARED SWEETS (Choose two)

- Molten Chocolate Lava Cake with ice cream & raspberry coulis (v)
- Black Forest Tiramisu with macerated cherries

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: Slipstream Unplugged Pale Ale

Bottled Beer: James Boags Light, Corona

Sparkling Wine: Villa Fresco Prosecco

White Wine: Villa Fresco Pinot Grigio

Red Wine: Villa Fresco Sangiovese

## PREMIUM PACKAGE

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

Tap Beer: Brookvale Ginger Beer, Slipstream Unplugged Pale Ale, Estrella Damm

Bottled Beer: Stone & Wood Pacific Ale, Corona & Peroni Leggera

Sparkling Wine: Paul Louis Blanc de Blanc

White Wine: Sunshine Bay Sauvignon Blanc

Red Wine: True Colours Pinot Noir

Rosé Wine: Rusden Poco Loco



# 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. No dates will be held without a signed contract.

## **Payment**

Payment can be made in cash or credit card, single payments only - no split bills. Cheques will not be accepted. A physical credit card is required upon arrival for any bar tabs even if you have provided credit card details. Food and beverage packages will be charge to your nominated card on arrival to ensure there is no issues processing payment. All details are stored securely. If your final numbers are less than originally confirmed, you will be charged for the original amount provided. Final numbers must be provided 7 days prior.

## **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 Botany | Newstead 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 \$200 clean up fee to your nominated credit card. Outside food and beverages are not permitted in the venue however celebration cakes can be brought in with notice.

## **Food and Beverage**

All selections for food and beverages, including final numbers, must be confirmed ONE WEEK 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.

## **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.

## **Cancellations**

Cancellations must be made in writing to the Functions Manager. Two weeks notice prior to the function date must be given to ensure you are not charged. Any cancellations made after this time will still be charged at \$50 per person. Cancellations within 72 hours will be charged their full function spend. Botany | Newstead reserves the right to move/cancel any function booking due to circumstances beyond our control, such as extreme weather, necessary repairs, global pandemics etc.

## **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/s 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.