



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

Choose from a selection of 5 Canapes - \$35 PP

Choose from a selection of 7 Canapes - \$40 PP

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

- Roasted Capsicum Hummus, dukkah (gfa, vg)
- Spiced sweetcorn fritters, chimichurri (vg, gf)
- Pumpkin & mozzarella arancini, aioli (v)
- Crackers with Brie and red onion chutney (v)
- Crispy Calamari, lettuce, lemon & garlic aioli (gf, df)
- Pork tenderloin, pumpkin puree & puffed crackling (gf)
- Chicken Slider with cos lettuce & spicy mayo
- Tri-Tip Slider with red onion & blue cheese mayo
- Moreton Bay Bug Slider with cos lettuce & spicy mayo
- Butter Lettuce with tomato, fresh pea, corn & basil salsa (df, gf, vg)
- Truffle Mushroom Risotto with vegan cheese (vg, df, gf)



Set menu

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

2 COURSE \$45 PP

Entree + Main *or* Main + Dessert

3 COURSE \$55 PP

Entree + Main + Dessert

SHARED SMALL PLATES (All included)

- Roasted capsicum hummus, dukkah, toasted pita (gfa, vg)
- Crispy calamari, rocket, lime aioli (gf)
- Spiced sweetcorn fritters, chimichurri (gf, vg)
- Pumpkin & mozzarella arancini, aioli (v)

SHARED LARGE PLATES (Choose two)

- Roast chicken in Moroccan spice, served with harissa labneh gf
- Slow cooked Pork Tenderloin, roasted cumin and pumpkin puree, jap pumpkins steak, jus & puffed crackling (gf)
- Harissa lamb shoulder, garlic mash potatoes (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)
- Twice baked duck fat potatoes
- Sea salt chips with aioli (v)
- Moroccan spiced sweet potato chips (vg)
- Cabbage Slaw, housemade with garlic aioli (gf, df)
- Broccoli with confit garlic oil (gf, df)

SHARED SWEETS (Choose two)

- Botany Brownie, ice-cream, chocolate sauce, crumble gf
- Passionfruit Cheesecake, mascarpone mousse, mango & passionfruit
- Dulce De Leche Brulee (gf)

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

\$45 - 2 hr | \$55 - 3 hr | \$65 - 4hr

Tap Beer: Slipstream Pale Ale & Estrella Damm Lager

Bottled Beer: Peroni Leggera, Corona

Sparkling: Villa Fresco Prosecco & Madame Dumont Sparkling

White Wine: Villa Fresco Pinot Grigio & Sunshine Bay Sauv Blanc

Red Wine: Villa Fresco Sangiovese

PREMIUM PACKAGE

\$55 - 2 hr | \$65 - 3 hr | \$75 - 4hr

Everything included in the standard package plus

Tap Beer: Brookvale Ginger Beer & Green Beacon Wayfarer

Bottled Beer: Stone & Wood Pacific Ale & Ballistic Cold One

Sparkling: Ruggeri Prosecco

White Wine: Flametree Embers Chardonnay

Red Wine: Rob Dolan True Colours Pinot Noir

Rosé Wine: Crazy Tropez 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. 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.