

functions & events kit 2024/2025



the venue

Nestled in the vibrant Gasworks precinct, Botany Newstead is proud to call this food mecca, home. Surrounded by leafy garden beds and overlooking the green space in the centre of the iconic Gasworks ring, the lush oasis that is Botany is the perfect backdrop for bright brunches with a side of bubbles, breezy lunches that last all afternoon & cocktails that linger all night.

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 14 - 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.





food & beverage

GF - Gluten free DF - Dairy free V - Vegetarian VG - Vegan A - Available, with changes



canapé menu

Choose from a selection of 5 Canapés - \$40 PP Choose from a selection of 7 Canapés - \$50 PP Choose from a selection of 9 Canapés - \$60 PP

For stand up cocktail style functions, we recommend our canapé packages. Choose between cold and hot items for your group to share with all dietaries catered for.

- Teriyaki pork belly, lettuce wrap & jalapeno aoili (gf)
- Cherry tomato, bocconcini and pesto skewers (gf,v)
- Crackers with creamy Brie & red onion chutney (gfa,v)
- Lemon & Garlic Hummus with dukka & pita (gfa, vg)
- Moreton Bay Bug Sliders with spicy mayo & lettuce
- Spring Rolls, pork & beef mince with vegetables & a sweet chilli dipping sauce
- Ratatouille Paella with chives & parmesan (vga, gf, dfa)
- Spiced sweetcorn fritters with chimmichurri (vg, gf)
- Corn bites, garlic butter (gf,v)
- Crispy Calamari, lemon & garlic aioli (gf, df)
- Vegan pumpkin arancini (gf, vg)
- Truffle Arancini (v)
- Onion rings with BBQ & Jalapeno sauce (v)
- Spanish Chocolate mini Churros
- Mango Passionfruit Cheesecake
- Pastel De Nata, Portuguese Tart
- Mini pavlova, berry compote & chantilly (gf)

A minimum of 20 people is required. Custom menus can be considered at extra cost.



set menu

2 COURSE \$60PP - Entree + Main 3 COURSE \$70PP - Entree, Main + Dessert 4 COURSE \$80PP - Antipasto, Entree, Main + Dessert 4 COURSE \$90PP - 3 Canapes, Entree, Main + Dessert

ENTREES - All included

- Roast capsicum hummus, roast capsicum salsa (gfa,df)
- Crispy calamari, lemon, garlic aioli (gf, df)
- Spiced sweetcorn fritters, chimichurri (gf, vg)
- Labneh tomato relish with toasted sourdough (v, gfa)

MAINS - Choose Two

- Roast chicken, Moroccan spiced & chargrilled (gf, dfa)
- 12hr slow cooked Harissa lamb shoulder (gf, dfa)
- Ratatouille Paella with short grain rice, chives & parmesan (vga, gf, dfa)
- Whole baby barramundi (gf, df)
- 250gm MB2+ rump steak & jus (gf)
- Crispy pork belly, sriracha carrot puree, radish & jus (gf)

Continued on the next page



set menu

- SIDES Choose Three
- Garden salad with lettuce, cherry tomatoes, red onion, cucumber (vg, gf)
- Charred caulinini with garlic oil, togarashi & dried shallots (vg, gf)
- Sea salt chips with aioli (vg, gf)
- Moroccan spiced sweet potato chips (v, gf)
- Chargrilled corn with garlic butter (gf,v)
- Maple glazed carrots with parsnip puree & whipped feta (gf,v)

DESSERTS - All included

- Chocolate mud cake (vg)
- Mango passionfruit cheesecake
- Shortcrust warm Portuguese tart
- Mini pavlova, berry compote & Chantilly cream (gf)

Dietary needs can be accommodated upon request. Prior notice of dietaries must be given. No dietary consideration is given on the day of the function.

A minimum of 14 people is required. Custom menus can be considered at extra cost.



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

Tap Beer: Slipstream Pale Ale & Estrella Damm Lager Mid-Strength: Billykart 3.5 Pale Sparkling: Haven Brut Cuvee White Wine: Haven Pinot Grigio Red Wine: Haven Shiraz

PREMIUM PACKAGE \$70 - 2 hr | \$80 - 3 hr | \$90 - 4hr

Everything included in the standard package plus:

Tap Beer: Rotational Craft Beer Sparkling: Sant'Alberto Prosecco White Wine: Flametree Embers Chardonnay Red Wine: Smokin' Barrells Caub Sauv Rosé Wine: Howard Rosé



optional extras

Add some sparkle to your event and choose any of the below options to add into your special function:

- Linen Table Cloths \$4pp
- Table flowers \$10pp
- Christmas Bon-Bons \$5pp
- Espresso Martini on arrival \$18pp Exclusive Venue Only
- Grazing Board \$10pp

Wanting to add some entertainment to your event but don't want the hassle of organising? Let us take care of it. All prices on request

- Projector hire 80" 120"
- Instagram Photo Wall
- Entry Archway
- Acoustic Musician
- DJ's
- Hosted Trivia

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. No dates will be held without a signed contract and menu selections.

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.

Timings

Standard function bookings are for 3 hours unless otherwise stated. Extra time must be requested in advance or we cannot cater for this.

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 when booking your event. 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.