

A detailed botanical illustration in a golden-brown color on a white background. The illustration features a variety of plants, including large lily-like flowers, ferns, and other foliage, creating a dense and intricate pattern. In the center of the page, there is a white circular area containing the text.

# BOTANIC HOUSE

Events Packages  
2022/2023



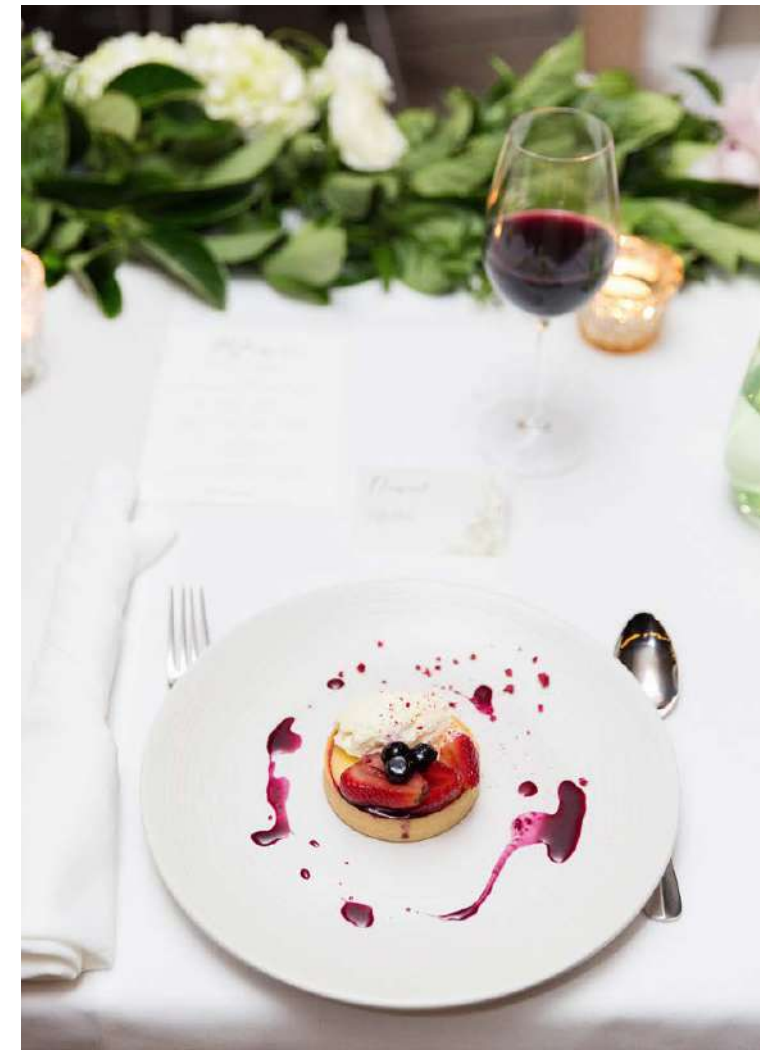


### Capacities

Whether you're looking to host something small & intimate or large & lavish, Botanic House can accommodate any style of event.

**BOTANIC HOUSE**  
250 COCKTAIL 150 SEATED 120 W/DANCEFLOOR

**FARM COVE EATERY**  
100 COCKTAIL



The Gardens are a national treasure, a world class attraction and a unique Sydney destination.

A welcoming place for guests to enjoy the stunning surroundings and the exceptional food and beverage offering at Botanic House.



### Features

- Exclusive venue hire available
- Located within the Royal Botanic Garden
- Moments from Sydney Harbour
- Close proximity to CBD & public transport
- Bespoke menus & grazing stations
- Open-air dining with luxurious garden views
- Expansive open plan design overflowing with greenery
- High glass windows which open to the lush surrounds
- Front deck area perfect for arrival drinks and canapés
- Farm Cove Eatery available for progressive events & intimate occasions
- Eclectic mix of contemporary furniture





# Introducing

## Botanic House

Located minutes from the CBD and hidden amongst the stunning foliage of the Royal Botanic Garden Sydney, Botanic House offers a garden escape with the convenience of a city location.

The space has been designed to take full advantage of the venue's unique location and breath-taking garden surrounds, with expansive open plan design streaming with natural light and an outdoor terrace with stunning harbour glimpses.





# Step Inside

## Farm Cove Eatery

Located downstairs from Botanic House, Farm Cove Eatery is available for intimate, smaller-scale evening events such as birthday parties, engagement parties, christenings & corporate events.

The space can also be utilized to add another dimension to your event at Botanic House. From arrival drinks to a dedicated dancefloor or afterparty destination, the two spaces can be used in tandem to create a unforgettable and multi-layered experience for your guests.

*Venue hire fee applies*







**Additional Selections**  
**Barista: \$250 per barista**  
Minimum ratio of 1 barista to 40 guests  
**Barista made coffee: \$5 per coffee**  
charged on consumption

Modern Australian

Breakfast Events

Canapé Menu

**Eight canapés (4 selections) per person: \$60 per person**

Breakfast Station: price on application

- Muesli, natural yoghurt, fruit compôte pots (gf)
  - Mini friands
  - Mini fruit muffins (v)
  - Smashed avocado, lemon, dukka, feta, sourdough (v)
  - Parmesan & chive scrambled eggs on mini brioche (v, gf on request)
  - Frittata, chorizo, spinach, potato, red onion (gf)
  - Breakfast wrap - corn, tomato, guacamole, black beans, spicy aioli (v)
  - Miniature Croque Monsieur
  - Fruit salad, passion fruit syrup (v,gf)
- Package includes juice, tea & filtered coffee*

Seated Menu

**Platter on arrival & plated meal: \$65 per person**

For alternate serve: +\$5 per person

Plated Meal

*Select one*

- Corn fritters, poached eggs, spiced guacamole, roast tomato, rocket (gf)
  - Chive scrambled eggs, bacon, rocket, lemon oil, sourdough toast
  - Matcha or buttermilk pancakes, honeycomb butter, blueberries, maple syrup (v)
  - Botanic wellness bowl- free range poached egg, sweet potato, avocado, zucchini, grains, spiced chickpeas, and kale (v, gf)
- Package includes juice, tea & filtered coffee*

Platter On Arrival (served per table)

*Select one*

- Seasonal fruit (v, gf)
- Mini fruit muffins (v)
- Mini bacon & egg rolls with tomato chutney
- Mini danish & croissant selections (v)
- Mini assorted filled donuts (v)

*(gf) gluten free, (v) vegetarian, (df) dairy free*

*Sample menu, subject to change based on seasonality*





### Additional Selections

**Chef's selection arrival canapés (three varieties): \$20 per person**  
**Assorted cheese platters (v): \$15 per person**  
**Charcuterie platters: \$15 per person**  
**Fruit platters with seasonal berries (v, gf): \$15 per person**  
**Crew Meals \$50 per person:** Main course & soft drink  
**Kids Meals \$50 per person:** 3–12yrs, 2-courses & soft drink

Modern Australian

Seated Menu

**Two courses: \$105 per person**  
**Three courses: \$115 per person**  
Complimentary plunger tea & coffee  
Alternate serve \$5 per person per course

Entrée

- Cured king fish, burnt ruby grapefruit, compressed cucumber, chilli edamame, baby radish (gf)
- Crispy pork belly, green papaya, chilli caramel, soy
- 1/2 dozen freshly shucked oysters, shallot, red wine dressing (gf)
- Smoked scallops, pea puree, salt bush, finger lime, lemon oil (gf)
- Lemon myrtle chicken, orange segment, macadamia, watercress, truffle aioli (gf)
- Beetroot salad, feta cream, compressed watermelon, pomegranate, fennel, candied hazelnuts (v, gf)

Main

- Roasted eggplant, spiced chickpeas, hummus, kale, Egyptian zaatar (v, gf)
- Beef striploin, roast beetroot, confit eschallots, horseradish, watercress (gf)
- Atlantic salmon fillet, spiced carrot purée, baby carrot, hollandaise (gf)
- Corn fed chicken breast, onion purée, braised cavolo nero, forest mushroom, jus (gf)
- Confit duck leg, braised red cabbage, vanilla apple, sage sourdough crumb
- Barramundi, sweet potato mash, baby spinach, elderflower beurre blanc (gf)

Dessert

- Single origin dark chocolate fondant, banana burbon ice cream, candied hazelnut, salted caramel sauce (v)
- Vanilla buttermilk panna cotta, mango, tamarind sponge, violas
- Orange almond cake, lemon curd, chocolate soil, lime sorbet, mint, orange gel (gf)
- Passionfruit pavlova, wattle seed spiced mascarpone, orange blossom, seasonal fruit (gf)
- Three of our favourite Australian cheeses, quince paste, fruit & nut crisps, pear mostarda

Sides (\$7 per person, per side)

- Shared per table*
- Steamed greens - kale, broccolini, green beans, lemon oil (v, gf)
- Roasted new potatoes, garlic & rosemary (v, gf)
- Roasted heirloom carrots, yoghurt, toasted macadamias, baby basil (v, gf)
- Green salad, shaved fennel, radish, wholegrain mustard dressing (v, gf)

*(gf) gluten free, (v) vegetarian, (df) dairy free*  
*Sample menu, subject to change based on seasonality*





Modern Australian

# Shared Feast Menu

2 main, 3 sides & 2 desserts: \$130 per person  
 3 main, 3 sides & 3 desserts: \$150 per person

## Mains

- Potato, ricotta & polenta gnocchi, grilled zucchini, oyster mushrooms, sage cream (v, gf)
- Beef striploin, roast beetroot, confit eschallots, horseradish, watercress (gf)
- Atlantic salmon fillet, spiced carrot purée, baby carrot, hollandaise (gf)
- Chicken breast, onion purée, braised cavolo nero, forest mushroom, jus (gf)
- Barramundi fillet, sweet potato mash, baby spinach, elderflower beurre blanc (gf)

## Sides

- Steamed greens - kale, broccolini, green beans, lemon oil (v, gf)
- Roast new potatoes, garlic & rosemary (v, gf)
- Roasted heirloom carrots, yoghurt, toasted macadamias, baby basil (v, gf)
- Green salad, shaved fennel, radish, wholegrain mustard dressing (v, gf)

## Dessert

- 64% dark chocolate tart, salted caramel, rosemary, smoked crème fraîche ice cream, popping candy (v)
- Burnt brie custard, grilled seasonal fruit, tarragon sherbet, shortbread cookies (v)
- Pineapple upside down cake, cardamom, caramel, wattleseed ice cream (v)
- Baked lemon tart, blueberry, star anise meringue, mint (v)
- Three of our favourite Australian cheeses, quince paste, fruit & nut crisps, pear mostardo (v)

(gf) gluten free, (v) vegetarian, (df) dairy free  
 Sample menu, subject to change based on seasonality

## Additional Selections

- Schnitzel, salad, chips & aioli OR Fish & chips, salad, tartare sauce
- Chocolate brownie OR Ice-cream
- Crew Meals \$50 per person: Main course & soft drink
- Kids Meals \$50 per child: 3-12yrs, 2-courses & soft drink

BOTANIC HOUSE  
 ROYAL BOTANIC GARDEN  
 SYDNEY



Modern Australian

Cocktail Menu

Canapé Style

**2 hours: \$50 per person** 3 cold, 2 hot and 1 substantial canapé  
**3 hours: \$70 per person** 3 cold, 3 hot and 2 substantial canapés  
**4 hours: \$97 per person** 4 cold, 4 hot and 3 substantial canapés  
Additional canapé selections: \$7.50 per person, per piece

Cold Canapé Selection

Meat

Peking duck crepe roll, shallot, hoisin  
Beef tartare, horseradish cream, blueberry, port glaze (gf)

Seafood

Sydney Rock oyster, cider pickle, celery, apple (gf)  
Torched Atlantic salmon, yuzu, shoyu, seaweed  
Raw tuna, green apple & horseradish cornetto  
Avruga caviar, crème fraîche & chive tart

Vegetarian

Rice paper rolls, shiitake, mint, coriander, chilli lime dipping (v, gf)  
Compressed watermelon, feta, basil pedro ximénez (v,gf)  
Bruschetta of smashed minted peas, ricotta, mint (v)  
Charred corn & avocado tart, Persian feta (v)

Hot Canapé Selection

Meat

Chorizo & fennel sausage roll, piquillo pepper aioli  
Crispy red braised pork belly, chilli, lime, coriander  
Za'atar chicken skewers, garlic sumac yoghurt (gf)

Seafood

Salmon fish cake, saffron dip  
Octopus croquette, paprika potato, fennel & lemon  
Scallop, cauliflower purée, pancetta, cress (gf)  
Tempura squid, wasabi mayonnaise (gf)

Vegetarian

Mushroom arancini, truffle aioli (v)  
Three cheese & truffle croquette, spiced tomato jam (v)  
Ricotta roast butternut quiche, onion jam (v)

Modern Australian

Cocktail Menu

Substantial Canapé Selection (\$13.50 per item, per person)

Prawn & coriander slider, pickled red onion, iceberg, spicy mayo  
Satay chicken skewers, peanut sauce, coriander, crispy onions  
Orecchiette truffle mac & cheese, crispy sage crumb (v)  
Beef slider, American cheese, tomato jam, mustard aioli  
Our fish & chips - lemon myrtle tempura fish, fries, dill tartare  
Moroccan chicken couscous, coriander, yoghurt dressing

Dessert Canapé Selection (\$7.50 per item, per person)

Lemon meringue tartlet (v)  
Milk chocolate hazelnut gianduja tartlets (v)  
Buttermilk panna cotta, raspberry micro sponge (gf)  
Assorted pâte de fruit (v, gf)  
Cinnamon sugar doughnuts (v)  
Dark chocolate raspberry brownie (gf)  
Assorted macarons (gf)  
Jam & cream filled lamingtons (v)  
Passion fruit pavlova, mascarpone (gf)  
Fresh fruit skewers (v, gf)  
Lemon chia seed friands (gf)

(gf) gluten free, (v) vegetarian, (df) dairy free  
Sample menu, subject to change based on seasonality

Elevate Your Experience

For any cocktail event of 3 or more hours,  
we recommend serving substantial canapés or a  
food station to ensure ample food for your guests.

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SYDNEY





Modern Australian

## Grazing Station

### Australian Seafood \$45 per person

Natural Sydney Rock oysters served with lemon & condiments.  
Queensland tiger prawns, cocktail sauce & lemon.  
Marinated green lip mussels.

### Charcuterie Table \$30 per person

Local Australian cheese & meats, marinated vegetables,  
dips breads, butter & sourdough bread

### Botanical Dessert \$30 per person

*Selection of four local desserts inspired by Sydney & the Royal Botanic Garden.*

- Lemon meringue tartlet
- Red velvet cake, orange vanilla cream cheese frosting, berry coulis
- Milk chocolate hazelnut gianduja tartlets
- Buttermilk panna cotta, raspberry micro sponge
- Assorted pâte de fruit (v, gf)
- Cinnamon sugar doughnuts
- Dark chocolate raspberry brownie (v, gf)
- Vanilla tonka bean creme brûlée, davidson plum jam
- Single origin dark chocolate, espresso, almond gateau opera (v)
- Assorted macarons (v)
- Jam & cream filled lamingtons (v)
- Passion fruit pavlova, mascarpone (v)
- Fresh fruit skewers (gf, df)
- Lemon chia seed friands
- Strawberry cream profiteroles (v)

*(gf) gluten free, (v) vegetarian, (df) dairy free  
Sample menu, subject to change based on seasonality*

BOTANIC HOUSE

ROYAL BOTANIC GARDEN  
SYDNEY





## Presenting Luke Nguyen

Chef, restaurateur, TV presenter & former Master Chef judge Luke Nguyen brings over twenty years' experience to his role as ambassador chef of Botanic House.

Born in Thailand and raised in Australia by Vietnamese parents and Chinese grandparents, The Botanic House events menu is a celebration of Luke's colourful heritage-marrying South East Asian flavours with native Australian ingredients.

Luke's beautiful pairing of cultures, that blends ancient culinary traditions with modern techniques creates a truly unique and unforgettable dining experience that will elevate your event.



Luke Nguyen Package

Cocktail Menu

Canapé Style

**2 hours: \$56 per person** 3 cold, 2 hot and 1 substantial canapé  
**3 hours: \$79 per person** 3 cold, 3 hot and 2 substantial canapés  
**4 hours: \$110 per person** 4 cold, 4 hot and 3 substantial canapés  
Substantial and dessert canapés: additional, see below

Cold Canapé Selection

Meat

Pork san choi bao with shiitake, lettuce cup, Asian herbs & chili-lime sauce (gf)  
Rice paper rolls, seared sesame chicken, vermicelli noodles, Vietnamese mint

Seafood

Sydney Rock oyster, nuoc cham, apple, crispy shallots (gf)  
Citrus cured salmon with finger limes, lemongrass & toasted rice powder (gf)  
Spanner crab & pomelo with fresh Asian herbs (gf)  
Raw tuna, soy, sesame, seaweed, Avruga caviar

Vegetarian

Rice paper rolls, mushroom, tofu, perilla, nuoc cham dipping (v, gf)  
Green papaya, snake beans, heirloom tomato  
Crispy tofu, red cabbage, Vietnamese mint, pickled bush cucumber  
Asian mushroom san choi bao, lettuce cup, Asian herbs (gf)

Hot Canapé Selection

Meat

Peking duck pancakes, hoisin sauce  
Shumai, pork & shiitake  
Satay chicken skewers, peanut sauce, coriander, crispy onions

Seafood

Scallop, betel leaves, toasted coconut (gf)  
Salt & pepper squid, native pepper, Vietnamese lemon sauce  
Steamed oyster, ginger, shallot, tamari  
Prawn skewers, XO sauce, coriander

Vegetarian

Wild mushroom dumplings (v, vg)  
Crispy spring rolls, cabbage, mushroom, tofu (v)  
Tempura eggplant, sesame seeds, goji berries & plum sauce (v)

Luke Nguyen Package

Cocktail Menu

Substantial Canapé Selection (\$15 per item, per person)

Grilled Salmon & pickled vegetables, palm heart, cherry tomato & watercress (gf)  
Honey pork belly in a charcoal bao with pickled vegetables, sriracha mayonnaise  
Satay chicken skewers, peanut sauce, coriander and crispy onions  
Mini lemongrass beef baguette, pickled vegetables, chili, aioli  
Seared scallops, betel leaves, toasted coconut, finger limes

Dessert Canapé Selection (\$8.50 per item, per person)

Yuzu tart, lemon myrtle meringue  
Mango sticky rice, seasonal fruit  
64% Single origin dark chocolate spring roll, birds eye chilli  
Coconut pudding, seasonal fruit  
Fresh fruit skewers (V GF)  
Coffee tres leches

(gf) gluten free, (v) vegetarian, (df) dairy free  
Sample menu, subject to change based on seasonality





Luke Nguyen Package

Shared Feast Menu

2 main, 3 sides & 2 desserts: \$150 per person  
3 main, 3 sides & 3 desserts: \$175 per person

Mains

- King Prawns wok tossed with saltbush & premium XO sauce
- Fish fillets cooked in lemon myrtle infused coconut milk, saw tooth coriander (gf)
- Crispy corn fed chicken cooked in master stock, oyster and sesame sauce and ginger shallot
- Sweet & sour Kurobuta pork with crispy shallot & pineapple
- Red curry of mushrooms, root vegetables & coconut cream

Sides

- Wok tossed broccolini with garlic, sesame oil & oyster sauce
- Wok tossed warrigal greens & water spinach with garlic, ginger, preserved bean curd & sesame (v, vg)
- Sugar snap peas, Asian mushroom & lotus chips with sweet & sour tamari sauce (v, vg)
- Egg & mushroom fried rice (v, vg)

Dessert

- Single origin dark chocolate spring rolls, birds eye chilli (gf)
- Fresh seasonal fruit, pandan pudding, coconut sticky rice (gf)
- Vietnamese coffee tres leches, miso caramel, Chinese almond cookie, soy sauce ice cream

(gf) gluten free, (v) vegetarian, (df) dairy free  
Sample menu, subject to change based on seasonality





Luke Nguyen Package

Grazing Stations

Australian Seafood \$45 per person

Natural Sydney Rock oysters served with nuoc cham & crispy shallots  
Queensland tiger prawns served with tom yum aioli  
Lemongrass & basil green lip mussels steamed in lemongrass, Asian basil, chili  
*Live oyster shucker available \$150 per hour min 3hr call*

Vietnamese Banh Mi Station \$35 per person

Vietnamese grilled pork belly  
Pickled vegetables  
Pâté  
Shredded master stock chicken  
Mini baguettes  
Sriracha mayonnaise

China Town \$38 per person

Chicken, Vietnamese herbs & red cabbage salad  
Steamed pork & prawn shu mai  
Wild mushroom dumplings with traditional dipping sauces

Dessert Station \$35 per person

*Selection of four dessert canapés curated by Luke Nguyen*

Pandan panna cotta, seasonal fruit (gf)  
Mango sticky rice, seasonal fruit  
64% Single origin dark chocolate spring roll, birds eye chilli  
Yuzu tart, lemon myrtle meringue  
Fresh fruit skewers (v, gf)  
Coffee tres leches

*(gf) gluten free, (v) vegetarian, (df) dairy free*

*Sample menu, subject to change based on seasonality*

BOTANIC HOUSE

ROYAL BOTANIC GARDEN  
SYDNEY





# On the Lawn Package

Have drinks & canapés served on one of the stunning lawns within the Royal Botanic Gardens before your event begins. (Minimum 50 guests)

## 1 Hour: \$50 per person

Choose 3 canapés, 3 pieces per person  
Includes sparkling wine, mineral water, full strength & light beer

## 2 Hours: \$85 per person

Choose 3 canapés, 6 pieces per person  
Includes sparkling wine, mineral water, full strength & light beer

Cartage fee and staffing charges apply. Charges include all equipment including plate ware, glassware, service ware and napkins. Charges will also includeset-up & pack-down, as well as the disposal of all waste.

# Canapé Menu

- Peking duck crepe roll, shallot & hoisin
- Rice paper rolls, shiitake, mint, coriander, chilli lime dipping (v, gf)
- Bruschetta of smashed minted peas, ricotta, mint (v)
- Charred corn & avocado tart, Persian feta (v)
- Sydney Rock oyster, cider pickle, celery, apple (gf)
- Avruga caviar, crème fraîche & chive tart
- Za'atar chicken skewers, garlic sumac yoghurt (gf)
- Salmon fish cake, saffron dip
- Three cheese & truffle croquette, spiced tomato jam (v)
- Ricotta roast butternut quiche, onion jam (v)
- Mushroom arancini, truffle aioli (v)
- Octopus croquette, paprika potato, fennel, lemon

*(gf) gluten free, (v) vegetarian, (df) dairy free*  
*Sample menu, subject to change based on seasonality*

BOTANIC HOUSE  
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# Make your event sparkle

## Drinks on arrival

Champagne on arrival from \$25 per person  
Cocktail on arrival from \$18 per person

Price on application

## Champagne Magnums

Wow your guests with Champagne magnums popped & served on arrival.  
Upgrade to Premium Beverage Package and add on magnums for the first hour of your event.

Price on application

## Late Night Options \$13.50 per person, per item

Why not consider adding extra food options as an additional treat for your guests.  
*Served after 10pm.*

- Beef slider, American cheese, tomato jam, mustard aioli
- Tempura fish banh mi, coriander, shredded cabbage, sriracha aioli
- Mini hot dog, sauerkraut, mustard, tomato sauce
- Beef & caramelised onion sausage roll, tomato chutney

## Help Yourself \$7 per person

Have an unlimited selection of roasted nuts and olives  
on cocktail tables for guests to graze at their leisure from arrival and  
throughout your event.

*(gf) gluten free, (v) vegetarian, (df) dairy free  
Sample menu, subject to change based on seasonality*

**BOTANIC HOUSE**  
ROYAL BOTANIC GARDEN  
SYDNEY



# Beverage Packages

Beverage packages offer a fixed cost per guest for beverages over an agreed time period.  
Soft drinks, still & sparkling water are also included in package prices

## Classic Beverage Package

3 hours \$55 per person | 4 hours \$65 per person | 5 hours \$75 per person

SPARKLING	Here and Now Sparkling, NSW AUS
WINE	
White	Here and Now Sauvignon Blanc, NSW AUS
Red	Here and Now Cabernet Merlot, NSW AUS
BOTTLED BEER	James Boag's Light, Travla Low Carb Mid Strength Lager, Heineken Premium Lager

## Premium Beverage Package

3 hours \$75 per person | 4 hours \$85 per person | 5 hours \$95 per person

SPARKLING	Bandini Prosecco, Veneto, ITA
WINE	Choose two white and two red
White	Hesketh Sauvignon Blanc, Adelaide Hills, SA Pikes 'Luccio' Pinot Grigio, Clare Valley, SA Alte Chardonnay, Orange, NSW
Red	First Creek 'Botanica' Pinot Noir, Hunter Valley, NSW Hentley Farm 'Villain & Vixen' Grenache, Barossa Valley, SA Handpicked Shiraz, Hilltops, NSW
Rosé	Chain of Ponds 'Novello' Rosé, SA
BOTTLED BEER	Heineken Premium Lager, Travla Low Carb Mid Strength Lager, James Squire One Fifty Lashes, James Boag's Light

Beverage menu subject to change due to availability

## Deluxe Beverage Package

3 hours \$90 per person | 4 hours \$100 per person | 5 hours \$110 per person

SPARKLING	Mumm 'Brut Prestige', Marlborough, NZ
WINE	Choose two white and two red
White	Catalina Sounds, Sauvignon Blanc, Marlborough, NZ Handpicked Pinot Gris, Mornington Peninsula, VIC Orlando 'Hilary' Chardonnay, Adelaide Hills, SA
Red	Storms Bay Pinot Noir, TAS Ricasoli Sangiovese, Chianti, Tuscany, ITA Elderton Shiraz, Barossa Valley, SA
Rosé	Rameau 'Petit Amour' Méditerranée, FRA
BOTTLED BEER	Choose two full-strength beers, cider and light beer included. Heineken Premium Lager, Sydney Beer Co Lager, Travla Low Carb Mid Strength Lager, James Squire One Fifty Lashes, Young Henrys 'Newtown' Pale Ale, James Boag's Light, The Hills Apple Cider

# Additional Beverage Options

## Spirits

You may wish to include a separate bar tab for spirits, or provide your guests with a cash bar where they can purchase their own spirits throughout the event.

## Beverages on Consumption

Beverages are to be selected from our current restaurant menu.  
Please discuss this option with our events team for more information.

## Soft Drink & Orange Juice Package

2 hours \$15 per person | 3 hours \$18 per person  
4 hours \$20 per person | 5 hours \$22 per person



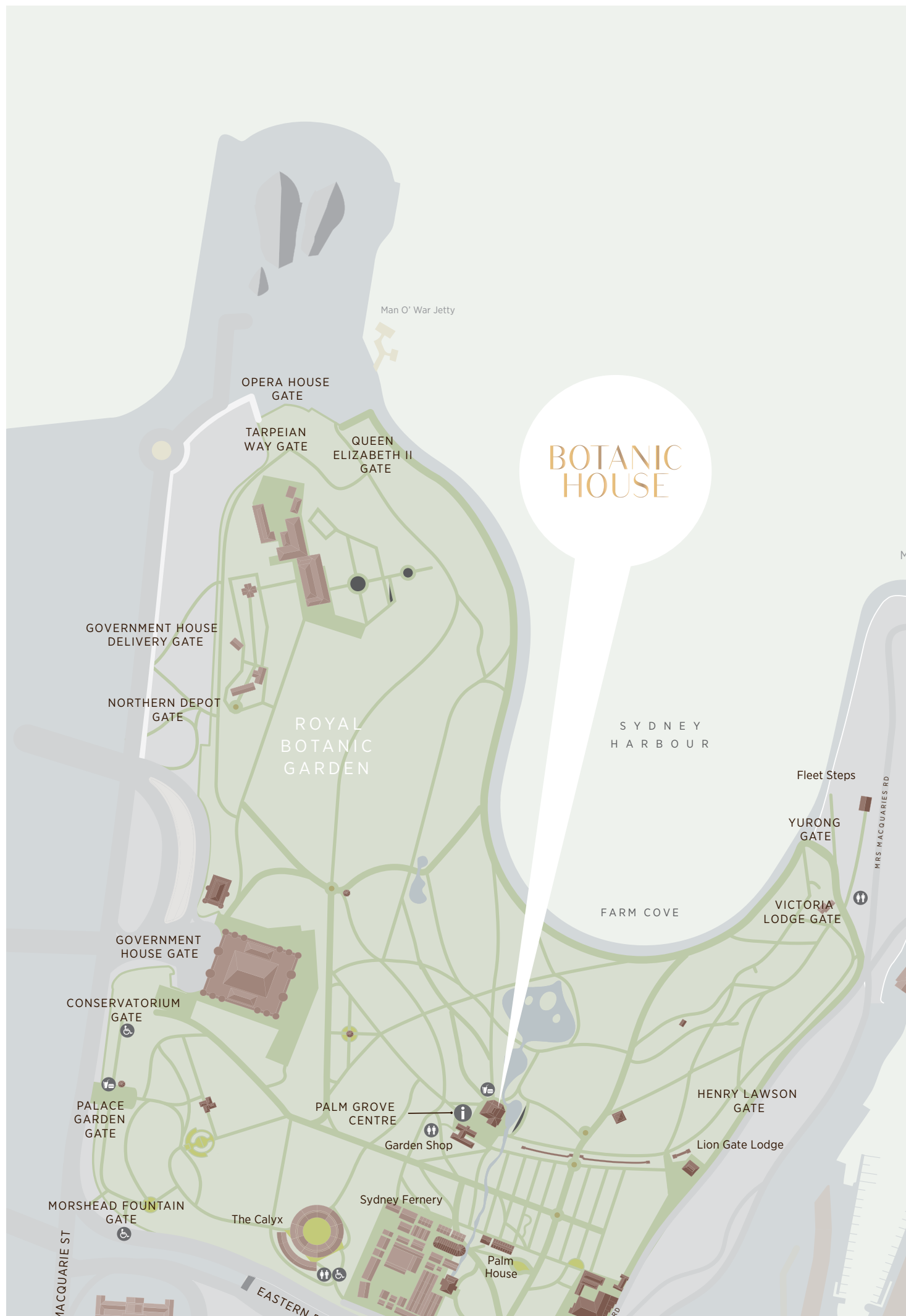


# A Garden Treasure

Botanic House  
Level Two

Farm Cove Eatery  
Level One





# Be Our Guest

Part of Trippas White Group, spanning 25 years in the hospitality industry  
- Botanic House encapsulates years of expertise, showcasing the best in event management, service, food & beverage delivery.

Our team are here to work with you on your event from concept to completion. We have connections to leading industry suppliers who can help you add that extra sparkle to your next event.



A detailed botanical illustration in a golden-brown line-art style, featuring various plants, flowers, and leaves. The illustration is dense and covers the entire background. In the center, there is a white circular area containing text.

## Contact our Event Specialists

[events@trippaswhitegroup.com.au](mailto:events@trippaswhitegroup.com.au)

1300 306 932

[botanichouse.com.au](http://botanichouse.com.au)

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