

Larra **Botanica**



FUNCTION PACK

ALL ABOARD



Planning something special?

Hold your next function aboard our two-level floating oasis. Celebrating seasonal Victorian producers, from farm-fresh fruit & vegetables to native herbs and locally made drinks, celebrate floating on the Yarra in the heart of Melbourne's beloved Southbank.






With four different areas catering from 30 - 680 people, our dedicated events team can assist you with planning the perfect event, however big or small.



FUNCTION SPACES

Yarra Botanica Exclusive






Yarra Botanica is available to be booked exclusively for up to 680 guests for large events of all kinds. Sprawling across 2 levels, it's the perfect spot to immerse your guests in an unforgettable event experience. Enjoy locally sourced food and drinks overlooking the Melbourne skyline and let our staff take care of you.

| | | | | |
|---|---|---|---|---|
|  |  |  |  |  |
| — | 680 | Yes | Yes | Yes |



Upper Deck Exclusive






Want to have the Upper Deck all to yourself? Suitable for up to 200 people, celebrate in the heart of the city and take in views over Melbourne's city skyline and the Yarra River.

| | | | | |
|---|---|---|---|---|
|  |  |  |  |  |
| — | 200 | Yes | No | Yes |



Upper Deck, Section 1






A semi-private space, soak in the views of the Upper Deck section for up to 40 people.

| | | | | |
|---|---|---|---|---|
|  |  |  |  |  |
| — | 40 | No | No | No |



Upper Deck, Section 2






A semi-private space, enjoy this section of the Upper Deck caters for up to 60 people.

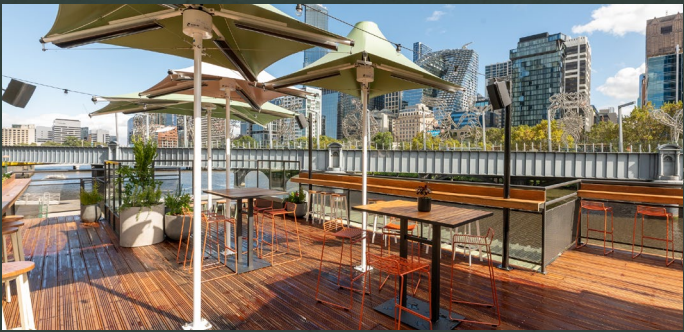
| | | | | |
|---|---|---|---|---|
|  |  |  |  |  |
| — | 60 | No | No | No |



Upper Deck, Section 3






A semi-private space, this section of the Upper Deck caters for up to 80 people.

| | | | | |
|---|---|---|---|---|
|  |  |  |  |  |
| — | 80 | No | No | No |



Lower Deck

A semi-private space, enjoy your own sectioned-off area on the Lower Deck for up to 80 people cocktail-style or 30 seated.

| | | | | |
|---|---|---|---|---|
|  |  |  |  |  |
| 30 | 80 | No | No | No |



FOOD MENU



Graze on a seasonal menu celebrating locally made drinks and Victorian producers. Fresh from the onboard kitchen & personally served to your guests throughout your event, select from the cold and hot snacks from the below menu.

Substantial items can be added on separately (priced per person). Want to add some wow factor? Our grazing boards by the meter offer a generous selection of goodies and showcase the very best in Victorian ingredients.

BOARDS BY THE METER

Seafood Board | 69

pickled Portarlington mussels, rainbow trout pastrami, smoked fish sausage, cold smoked barramundi, octopus terrine, sourdough, butter, flat bread **(GFO)**

Cheese Board | 55

Brie, blue, cheddar, goats, fruit, nuts, crackers and breads **(V)**

Charcuterie Board | 59

Salt Kitchen cured meats, Ottway free range pork terrine, chorizo, mustard, pickles, chutney, breads & butter **(GF)**

Garden Board | 55

Pickled baby veg, roasted Wattle Bank oyster mushies, pickled button mushrooms, stuffed zucchini flowers, vegan cheese selection, mustard, pickles cucumbers, fermented tomato chutney, nut butter, wattle sourdough, wattle crackers, flat bread **(VE, GFO)**

6 Snacks — 36pp | 8 Snacks — 48pp | 10 Snacks — 60pp

Cold Snacks

Oysters, native mignonette

Little trout doughnuts, cultured cream, house pickles

Smoked Barra tartare on toast, yolk, nasturtium

Terrine, wattle cracker, pickled zucchini

Pickled mussel, roasted garlic, nduja, wattle sourdough

Little garden tart, curd, baby beet, turnip, herb salad, native pesto **(VE)**

Gippsland blue cheese, fruit jam, bitter walnut, seeded flat bread **(V)**

Hot Snacks

Triple cheese cigars, thyme, warrigal Verdi **(V)**

Kangaroo & pork sausage rolls, ketchup

Little chicken and chardonnay pies, fermented tomato chutney

Tempura Port Phillip whiting, kelp lime caramel, lemon myrtle

Murray cod belly croquettes, mayo, caviar

Crispy halloumi, Bad Bees honey, fig **(V)**

Zucchini flowers, truffled ricotta **(V)**

Pumpkin arancini, aioli **(V)**

Truffled avo chips, truffle mayo **(VE)**

Substantial Snacks | 10pp

Local Bug Roll

Local fish and chippies, yogurt tartare, lemon

Roving pizza by the slice **(V, VE, GFO)**

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FRIENDLY

GFO = CAN BE MADE GLUTEN FRIENDLY | VEO = CAN BE MADE VEGAN

BEVERAGE MENU

Minimum of 20 guests



PREMIUM

2 hours — \$55pp

3 hours — \$65pp

4 hours — \$75pp

Wines

Tempus Two Varietal Prosecco
Oakridge Over the Shoulder Chardonnay
T'Gallant Imogen Pinot Gris
Coldstream Hills Sauvignon Blanc
T'Gallant Juliet Moscato
St Huberts 'The Stag' Rose
Seppelt Drives Shiraz
T'Gallant Juliet Pinot Noir

Beer

Furphy
Carlton Draught
Stomping Ground Pale Ale
Two Birds Summer Ale
Soft Drink & Juices

DELUXE

2 hours — \$65pp

3 hours — \$75pp

4 hours — \$85pp

Wines

Chandon Brut
Montalto Estate Chardonnay
Scotchmans Hill Estate Pinot Gris
Scotchmans Hill Cornelius Sauvignon
T'Gallant Juliet Moscato
Tellurian Heathcote Rose
Drake Heathcote Shiraz
Coldstream Hills Pinot Noir
Levant by Levantine Hill Cabernet Sauvignon

Beer

All Tap Beer & Cider
Soft Drink & Juices



ADD ON'S

Spirit Upgrade

Available to add to all beverage packages
(minimum of 20 guests).

\$15PP

Cocktails

Treat your guests to a bespoke cocktail on arrival for
an additional \$15 per person (minimum of 20 guests).

Bar Tab on Consumption

A bar tab can be arranged for your function with
a specified limit or amount in mind that you feel
comfortable with spending. Your bar tab can be
reviewed as your function progresses and increased
if required. However, we will always ensure you are
in control of the amount throughout the event.

At any point you are welcome to turn the bar into
a cash bar so your guests can purchase their own
drinks.

Cash Bar

Allow your guests to choose from our extensive
beverage selection, which they can purchase
throughout your function.