Yarra 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 - 550 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 550 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.

—	550	-	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	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 (SUITABLE FOR APPROX 4 GUESTS)

Cheese Board | $64
la'artisan wash rind, Gippsland shadows of blue, Meredith goat cheese,aged farmhouse cheddar, house chutney, wattleseed crackers, sourdough,fruit (LDO, LGO, V)

Botanical Board | $68
mortadella, prosciutto, duck & cheery pate, chorizo, bread & butter pickles, sourdough, butter, chutney, Mount Zero olives (LGO)

Seafood Board | $75
local calamari, rainbow trout, barramundi snags, school whiting, local octopus, sourdough, limes (LDO, LGO)

Grazing Table | $25pp

Abundant selection of cheeses, cured meats, fruit, pickled cucumbers, chutney, crackers and breads

Please note: Grazing Table is available for minimum of 40 guests

V = VEGETARIAN | VO = VEGETARIAN OPTION | VE = VEGAN | VEO = VEGAN OPTION
LG = LOW GLUTEN | LGO = LOW GLUTEN OPTION |
LD = LOW DAIRY | LDO = LOW DAIRY OPTION

6 Snacks — 38pp | 8 Snacks — 50pp | 10 Snacks — 62pp

Cold Snacks

Oysters, native mignonette (LD)(LG)
Smoked Barramundi tartare on potato crisp (LD, LG)
Duck & cherry pate on toast with tomato chutney mousse (LG)
Fior di Latte tart with a medley of cherry tomatoes LD, LG, VG)
Baby cucumber with sunflower seed cream (LD)(LG)(VG)

Hot Snacks

Triple cheese cigars, roasted capsicum puree (V)
Kangaroo & pork sausage rolls with Davidson plum ketchup
Little chicken & vegetable pies with Davidson plum ketchup
Tempura Port Phillip whiting with kelp soy caramel (LD, LGO)
Corn croquettes with corn puree & aioli (LG, V)
Crispy halloumi with pepperberry honey (V)
Pumpkin arancini with aioli (LG, V)
Crispy Tempura Mushrooms with miso aioli

Substantial Snacks | $12pp

Local Bug Roll , aoili, herbs
Local fish and chippies, yogurt tartare, lemon
Roving pizza by the slice (LD, LGO)

Hibachi Grill | $14pp

Grilled lamb rack with native sunflower seed curry sauce (LD, LG)
Mushroom skewer with XO sauce (LD, LG, VG)

Please note: Hibachi Grill is available for minimum of 100 guests

Dessert Canape | $6pp

Milk Chocolate Ganache filled tart with strawberry (GF) .
Seasonal fruit tart with Orange Caster sugar glaze (GF)
Lemon Myrtle tart with lemon glaze and meringue (DF, GF)

BEVERAGE MENU

Minimum of 20 guests

PREMIUM

2 hours — $60pp

3 hours — $72pp
4 hours — $85pp

Wines

The Hare & The Tortoise Prosecco
Scotchmans Hill Chardonnay
The Dagger Pinot Grigio
Harvest Moon Sauvignon Blanc
T'Gallant Juliet Moscato
St Huberts 'The Stag' Rose
Tellurian Redline Shiraz
Trellis & Vine Pinot Noir

Beer

Furphy Original (4.4%)
Carlton Draught (4.6%)
Stomping Ground Gipps Street Pale Ale (5.2%)
Mountain Goat Billy the Mid Lager (3.5%)

Two Brothers Little Apple Cider (5%)

(Non-alcoholic beers & wine available upon request)

Selection of Soft Drink & Juices

DELUXE

2 hours — $70pp

3 hours — $83pp
4 hours — $96pp

Wines

Chandon Blanc de Blancs
St Huberts Chardonnay
Ocean Eight Pinot Gris
Harvest Moon Sauvignon Blanc
ATR Wines "Chockstone" Riesling
T'Gallant Juliet Moscato
Port Phillips Estate Salasso Rose
Heathcote Estate Shiraz
Tar & Roses Tempranillo
Paringa Estate 'Coronella' Pinot Noir
Rob Hall Cabernets

Beer

All Tap Beer & Cider

(Non-alcoholic beers & wine available upon request)

Selection of Soft Drink & Juices

drink victorian

ADD ONS

Spirit Upgrade

Available to add to all beverage packages (minimum of 20 guests).
$27pp / per hour

Cocktails

Treat your guests to a bespoke cocktail on arrival for an additional $16 per person (minimum of 20 guests, selected cocktails only)

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.


Landham
Casa
Botanica

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