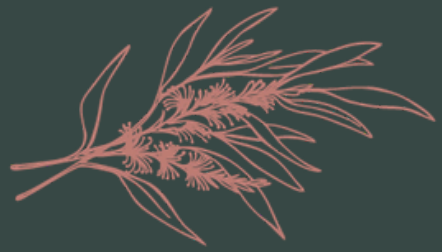
Yarra Botanica



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.




ELEVATE EXPERIENCES & EVENTS
AT YARRA BOTANICA

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.

SPACE TYPE						
YARRA BOTANICA EXCLUSIVE	–	650	-	-	Y	Y





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.

SPACE TYPE						
UPPER DECK EXCLUSIVE	–	200	-	-	Y	Y

UPPER DECK, SECTION 3

A semi-private space, soak in the views of the Upper Deck section for up to 80 people.

SPACE TYPE						
UPPER DECK SECTION 3	–	80	N	N	N	N





UPPER DECK, SECTION 2

A semi-private space, enjoy this section of the Upper Deck caters for up to 50 people.

SPACE TYPE						
UPPER DECK SECTION 2	–	50	N	N	N	N

LOWER DECK EXCLUSIVE

Want to have the Lower Deck all to yourself? Suitable for up to 300 people, celebrate in the heart of the city and take in views over Melbourne's city skyline and the Yarra River.

SPACE TYPE						
LOWER DECK EXCLUSIVE	–	300	Y	N	Y	Y





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.

SPACE TYPE						
LOWER DECK	30	80	N	N	N	N

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 | $70

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 | $79

mortadella, prosciutto, duck & cheery pate, chorizo, bread & butter pickles, sourdough, butter, chutney, Mount Zero olives (lgo)

GRAZING TABLE | $31PP

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

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

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



FOOD MENU

6 PIECES $42PP | 8 PIECES $54PP | 10 PIECES $66PP

COLD

Oysters, native mignonette (LD, LG, A)
Snapper tartare on potato crisp (LD, LG)
Chicken terrine with tomato chutney emulsion
Fior di Latte tart with a medley of cherry tomatoes (LD, LG, VG)
Baby cucumber with lemon cream, Fried sundflower seed powder (LD, LG, V, VG)

HOT

Triple cheese cigars, roasted capsicum puree (V)
Kangaroo & pork sausage rolls with Davidson plum ketchup
Little chicken & vegetable pies with Davidson plum ketchup
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 and XO mushroom sauce

SUBSTANTIAL SNACKS | $13.5PP

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

HIBACHI GRILL | $16PP

Lamb skewers with native sunflower seed curry sauce (LG,LD)
Mushroom skewer with xo mushroom sauce (LD,LG,VG)
Chicken skewers with soy caramel reduction (LG, LD)

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

DESSERT CANAPE | $6.5PP

Seasonal Fruit Tart |fresh fruit, custard cream, (LGO, V)
Lemon Tart | meringue, lemon glaze (LGO, V)
Chocolate Tart | strawberries, chocolate ganache (LGO, V)

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BEVERAGE PACKAGES

Minimum of 20 guests

Premium

2HR $65PP | 3HR $78PP | 4HR $93PP

WINES
The Hare & The Tortoise Prosecco
St. Huberts Chardonnay
The Dagger Pinot Grigio
Harvest Moon Sauvignon Blanc
T'Gallant Juliet Moscato
Domineque Portet Fontaine Rose
Tellurian Redline Shiraz
Storm & Saint 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

2HR $76PP | 3HR $90PP | 4HR $104PP

WINES
Chandon Blanc de Blancs
St Huberts Chardonnay
Ocean Eight Pinot Gris
Harvest Moon Sauvignon Blanc
Pizzini Riesling
T'Gallant Juliet Moscato
Domineque Portet Fontaine Rose
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



ADD ONS

SPIRIT UPGRADE
Available to add to all beverage packages (minimum of 20 guests). $28pp

COCKTAILS
Treat your guests to a bespoke cocktail on arrival for an additional $17 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.



Yarra Botanica

CONTACT US

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