



CURTIS STONE
EVENTS



*Ceremonies
& Events*

Royal Botanic Gardens
By Curtis Stone Events

LAWNS & PAVILIONS

[Click here](#) to view a 360 tour of the Royal Botanic Gardens.

NYMPHAEA LAKE EAST



TAXODIUM LAWN



ROSE PAVILION



TENNYSON LAWN



NYMPHAEA LAKE WEST



PICNIC POINT



TECOMA PAVILION



PRINCES LAWN

PRICING & INCLUSIONS

Royal Botanic Gardens extends over 38 hectares and houses a collection of more than 8,500 species of plants from around the world and is a beautiful destination for your next function or special occasion.

Locations & Rates

Category One (3-Hour Location Hire)

\$1075 inc GST (plus \$180 inc GST per additional hour)

Tecoma Pavilion
Tecoma Lawn
Nymphaea Lake East
Nymphaea Lake West
Rose Pavilion
Tennyson Lawn
Princes Lawn

Category Two (3-Hour Location Hire)

\$1575 inc GST (plus \$260 inc GST per additional hour)

Taxodium Lawn
Picnic Point
Tecoma Pavilion + Tecoma Lawn
Rose Pavilion + Princes Lawn
Nymphaea Lake East + West

Inclusions (Per Category)

Photography permit
Reserved sign
One vehicle entry permit
Hire of area for three hours

Optional Add-Ons

Additional vehicle entry permit, \$135 inc GST
Pre/ post event canape and/or beverages, from \$25pp
Bottled water station, \$3.50 per person



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Our pre/ post ceremony catering options are the perfect way to entertain and satisfy guests between formalities.

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Royal
Botanic
Gardens
Victoria

CEREMONY FAVOURITES

Catering Style 1-Hour Canapès

Starting Price \$18 per adult

Guests (Min) 20 adults

Menu Outline

Choice of (3) canapés from the below menu. Must be ordered in conjunction with a beverage package. \$50 delivery fee applies.

Sample Canape Selections:

1. Whipped goats curd tart, smoked tomato basil
2. Cauliflower and pine nut empanada
3. Tuna nduja, wasabi, nori cracker, yuzu emulsion
4. Gin cured kingfish, chive aioli, Buxton trout roe, potato crisp
5. Smoked chicken, herb yoghurt, cassava cracker
6. Native chicken pillow sandwiches

1-Hour Beverage Package, \$25 per adult

Price is inclusive of a drink server and bar set up.

1. Prosecco
2. James Squire 150 lashes
3. Capi mineral water

SAMPLE CATERING MENUS

Catering Style Drop and Go (No Service)

Starting Price \$65 per adult

Guests (Min) 10 adults

Menu Outline

Your catering will arrive in disposable boxes! No service staff included.

Selection of Antipasto:

Cured meats, cheeses, olives and pickled vegetables

Plentiful Salads:

1. Ancient grain salad
2. Baby gem salad with chopped egg dressing, herbs and spiced pepitas

Mixed Sandwiches:

1. Native spiced chicken and mayo ribbon sandwich
2. Smoked salmon slider with whipped cream cheese, cucumber and dill
3. Roasted vegetable wrap with pesto and fior di latte

Sweet Bites:

1. Nicholes chocolate brownie
2. Almond frangipane tart

Catering Style Garden BBQ Soiree

Starting Price \$105 per adult

Guests (Min) 10 adults

Menu Outline

In addition, front of house staffing and cooking equipment will be accommodated.

To Start (Choice of 1):

1. Selection of Antipasto - Cured meats, cheeses, olives and pickled vegetables
2. Three chef-designed roving canapes (1x vegetarian, 1x seafood, 1x protein)

Plentiful Salads:

1. Ancient grain salad
2. Baby gem salad with chopped egg dressing, herbs and spiced pepitas

From the Grill:

1. Lamb cutlets, chermoula, lemon (gf, df, nf)
2. Whole bbq chicken, smoked yoghurt, pomegranate, coriander (gf, nf)
3. Salmon en papillote, chopped prawns, burst cherry tomato (gf, nf)

Sweet Bites:

1. Nicholes chocolate brownie
2. Almond frangipane tart

SAMPLE CATERING MENUS

Catering Style Plated Dining Experience

Starting Price \$150 per adult

Guests (Min) 10 adults

Sample Menu Outline

In addition, front of house staffing and cooking equipment will be accommodated. For shared dining experiences, enquire within.

Roaming Canapes:

1. Assorted rice paper rolls (gf, df)
2. Coconut rice cake, crab and yuzu salad (gf, ng, df)
3. Confit duck tostada, queso fresco, pickled onions, coriander (gf, nf)

Entree:

Olive oil poached salmon, buttermilk, fennel, caviar (gf, nf)

Main Course:

Roasted duck breast, charred greens, pickled cherries (gf)

Shared Sides:

Summer leaf salad, fine herbs, chardonnay vinaigrette (v, gf, df, nf)

Triple cooked potatoes, garlic oil and rosemary salt (v, gf, nf)

Dessert:

Strawberry gum pavlova, Chantilly cream, summer berries (vg, nf, gf, df)

Catering Style Roving Garden Canapes

Starting Price \$75 per adult

Guests (Min) 20 adults

Sample Menu Outline

In addition, front of house staffing and cooking equipment will be accommodated. Roving over the duration of (2) hours.

Cold & Ambient Canapes (Choose 6)

1. Whipped feta and asparagus tart (vg, gf, nf)
2. Fremantle octopus, prawn, chilli, and olive gilda (gf, df, nf)
3. Coconut rice cake, crab and yuzu salad (gf, ng, df)
4. Assorted rice paper rolls (gf, df)
5. Cauliflower and pine nut empanada (v, df, nf)
6. Pork and fennel seed sausage rolls, tomato relish (nf)
7. Smoked salmon bagel, whipped cream cheese, spinach, pickled onions (nf)
8. Native spiced chicken and mayo finger sandwich (nf, df)
9. Deli slider, prosciutto, fior di latte, pesto, roquette, and sun-dried tomato (nf)

Desserts (Choose 2)

1. Key lime pie, macadamia crumble (vg, gf, nf)
2. Almond frangipane tart (vg)
3. Chocolate and cherry lamington (vg, ng)

BEVERAGE MENUS

Our beverage packages are the perfect addition to your event!
Made complete with an RSA drinks server/s and bar equipment.



Ava Package

3-Hour Package: \$49 PP

Seppelt Prosecco
Hartogs Plate SSB
Upside Down Rose
Hartogs Plate Cab Merlot
Furphy Original / Peroni Red / 150 Lashes / Heineken Zero
Capi flavoured, sparkling and still mineral waters

Alice Package

3-Hour Package: \$64 PP

T'Gallant Chardonnay/ Pinot Noir
821 South Sauvignon Blanc
T'Gallant Cape Schanck Pinot Grigio
St Huberts The Stag Rose
T'Gallant Juliet Pinot Noir
Oxford Landing Cabernet Shiraz
Furphy Original / Peroni Red / 150 Lashes / Heineken Zero
Capi flavoured, sparkling and still mineral waters

Reese Package

3-Hour Package: \$79 PP

Cav D'oro Prosecco
Squealing Pig Sauvignon Blanc
T'Gallant Imogen Pinot Gris
Penfolds Max's Chardonnay
Penfolds Max's Rose
Coldstream Hills Pinot Noir
Penfold's Max's Shiraz
Furphy Original / Peroni Red / 150 Lashes / Heineken Zero
Capi flavoured, sparkling and still mineral waters

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