

The Royal
Botanical
Bar • Dining

Conference Package

Located upstairs from **The Royal Hotel Leichhardt**,
The Botanical is the perfect venue for your next
function.

Contact

functions@theroyalleichhardt.com.au
(02) 9569 2638

theroyalleichhardt.com.au



the
venue

Whether you're planning a casual get-together, a corporate event, or a grand celebration, The Botanical offers a warm and vibrant setting that can be tailored to meet your specific needs. Enjoy the convenience and charm of our beautifully designed venue, ensuring your event is memorable and seamless.

We can host your next

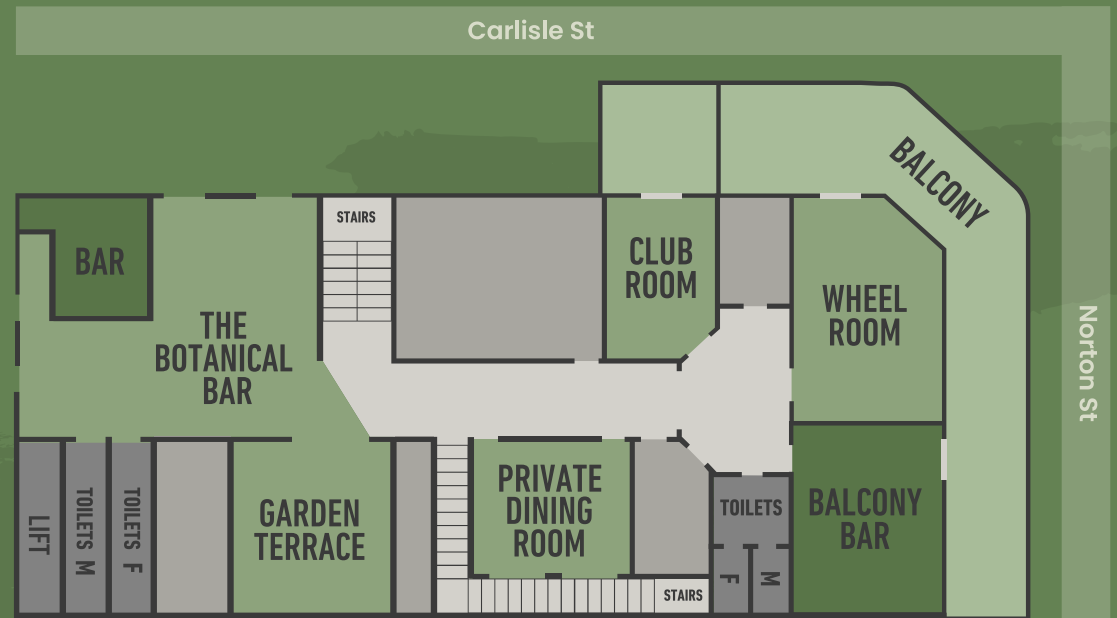
Birthday Celebration

Corporate Event

Engagement

Memorial

The Royal
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Enter via the pub or use the street entry on Norton street.

The Royal
Botanical
Bar • Dining



Large
event spaces

the botanical bar & garden terrace



60 - 130

Cocktail Style



Wheelchair
accessible



HDMI
Connection



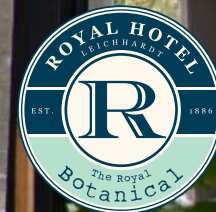
AV Options

For groups of 60 to 130 guests, we offer a perfect combination of The Garden Terrace and The Botanical Bar, ideal for a cocktail-style event.

This versatile space provides a vibrant and elegant setting, ensuring your guests enjoy a memorable and delightful experience.



The Royal
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*Large
event spaces*

the club room & balcony

 **20**
Seated guests

 **30 - 60**
Cocktail Style


Wheelchair
accessible


HDMI
Connection

The cosy Club Room is perfect for an intimate birthday soiree or dinner party of up to 20 guests seated.

For a cocktail party of 30-60 guests, The Club Room includes a private section of the balcony overlooking Carlisle Street.



The Royal
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Bar • Dining

Smaller event spaces

For smaller events, we offer each room of our venue to suit your group size and function type. From the bright, floral Garden Terrace to the privacy of the Private Dining Room, and the airy, quick bar access of the Wheel Room, you choose the perfect space for your event. Each area is uniquely designed to provide an exceptional experience tailored to your needs.



Smaller Event Spaces

private dining room



15

Seated guests



HDMI
Connection



AV Options

Whether it's a focused corporate meeting or a distinguished formal dinner, our refined Private Dining Room setting is tailored to meet the demands of your occasion. Delve into our set course menu for a touch of elegance to any special gathering. Audiovisual facilities are available.



the botanical bar



Step into The Botanical Bar, where vintage charm marries botanical elegance, setting the stage for an unforgettable daytime or evening event. Booking this space gives you exclusive use of the bar and your own private bathrooms.



garden terrace



Surrounded by lush greenery, the Garden Terrace is perfect for seated group meals or vibrant cocktail parties. This sunny space offers an idyllic setting that feels like a tranquil outdoor courtyard. Equipped with a louvered roof and gas heaters, it promises comfort and ambiance in any weather.



club room

 **20**
Seated guests


HDMI
Connection


AV Options

Sink into the intimate charm of the Club Room, an ideal enclave for private dinner parties or birthday bashes with your friends. This cosy space includes a private section of our wrap-around balcony, presenting a picturesque view of Carlisle Street below.



wheel room

 **35**
Seated guests

 **50**
Cocktail Style

Host your next special event in the Wheel Room - a space that blends the intimacy of a private setting with the lively pulse of our venue. Perfectly adaptable, the Wheel Room is equipped for sit-down events, impactful presentations or even dynamic product launches.



the food

Options for all group sizes

Platters

5-piece canape

7-piece canape

9-piece canape

Shared Banquet

Our food packages are designed to cater to a variety of tastes and event styles. Choose from our delightful canape options, available in 5-piece, 7-piece, or 9-piece selections, perfect for mingling and casual gatherings. For a more structured dining experience, our shared banquet menu offers a curated culinary journey.

Additionally, our platters provide an array of delicious choices, ideal for sharing and creating a communal atmosphere. You can add additional substantials and dietary options to accommodate your guests' preferences and needs. Whatever your event, our diverse food packages ensure a memorable dining experience for your guests.

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Our menu subject to seasonal adjustments.

GF = Gluten Free **GFO** = Gluten Free Options **VG** = Vegan **V** = Vegetarian
DF = Dairy Free **DFO** = Dairy Free options **N** = Contains Nuts
A = Australian **I** = International **M** = Mixed Origin

royal platters

Conference platters



Cheese ————— \$85

Selection of local & international cheese, grapes, apple, quince paste, walnuts, lavosh crackers (GFO) (V) (I)

Charcuterie ————— \$85

Cured meats, salami, olives, pickles, toasted baguette (GFO)

Grazing board ————— \$125

Cheddar cheese, brie cheese, pretzels, green olives, cornichons, quince paste, mortadella, mild salami, prosciutto, cherry tomatoes, grissini bread, lavosh crackers (GFO)

Finger Sandwiches ————— \$65

Curried eggs and mayo sandwich

Cucumber, carrot, rocket and cream cheese sandwich

Double smoked ham and cheese with seeded mustard

Morning Tea Package ————— \$20pp

Tea and coffee, soft drinks, chilled water, and a delicious selection of freshly baked assorted pastries.

Fruit ————— \$75

Seasonal mix of melons, fruits and berries (GFO) (VG)

canape packages



5-piece Starter ————— \$45pp

Mushroom arancini balls, truffle aioli (V)

Panko crumbed prawns, wasabi mayo (I)

Moroccan spiced chicken skewers, sumac yoghurt (GF)

Thai mango, chilli lime tartlets (V)

Smoked salmon blinis (A)

7-piece Starter ————— \$55pp

Thai mango, chilli lime tartlets (V)

Mushroom arancini, truffle aioli (V)

Panko crumbed prawns, wasabi mayo (I)

Chili con carne empanadas

Salmon tartare, cucumber, soy dressing (GF, A)

Chicken schnitzel sliders, sriracha slaw

Mexican black bean tostada, avocado puree (GF, V)

9-piece Starter ————— \$60pp

Scallop half shell, miso butter, pickled ginger (A)

Mushroom arancini, truffle aioli (V)

Moroccan spiced chicken skewers, sumac yoghurt (GF)

Thai mango, chilli lime tartlets (V)

Cucumber boats, whipped goats cheese, balsamic vinegar (GF,V)

Vegetable spring rolls, sweet chilli sauce (V)

Lamb meatballs, tzatziki (GF)

Panko crumbed prawns, wasabi mayo (I)

Salmon tartare, cucumber, soy dressing, (GF, A)

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canape packages

Add-ons ————— \$10 each

Deep-fried popcorn chicken box with sriracha mayo

Battered fish and chips, tartare sauce (I)

Cold soba noodle salad, soy dressing, cucumber, carrot, slaw (GF, V)

Vegetarian/vegan Options

Oven-baked potato cups, stuffed with mushrooms (GF, VG)

Vegetarian rice paper rolls, carrot, cucumber, avocado, sweet chilli sauce (V, GF)

Spicy cauliflower bites, tamarind (VG)

Haloumi sliders, tomato relish, red pickle cabbage, spinach (V)



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shared banquet

\$65pp

Please note the minimum guest requirement for this menu is 10 people.



Shared Entrées

Sourdough, house-made butter (V, GFO)

Haloumi, thyme, honey (V, GF)

Crispy Fried Squid, shallot, garlic, chilli (A)

Shared Mains

Slow Cooked Lamb Shoulder, mint, jus (GF, DF)

Salmon, tabouli, cous cous, creamy tahini yoghurt, lemon (DF, A)

Sides

Mash with burnt butter and chives (V)

Seasonal Vegetables (VG)

Garden Salad (VG)

Vegetarian Option

Sri Lankan Curry (GFO, V)

Vegan guests can also order from the main menu.

Dessert

Dessert available for an additional \$10pp



drink packages



Standard Beverage Package

3
hours
\$50pp

4
hours
\$65pp

Draught Beers: Carlton Draught,
Great Northern, Bulmers

Bottle Beer: Cascade Light

White Wine: Sunnyclyff Chardonnay

Red Wine: Frankie Shiraz

Sparkling: Tarot Prosecco

Soft drinks, juice, tea & coffee

The Royal Beverage Package

3
hours
\$60pp

4
hours
\$75pp

Draught Beers: Carlton Draught,
Balter XPA, Great Northern,
4 Pines New World Pale Ale, Bulmers

Bottle Beer: Cascade Light

White Wine: Skipjack Sauvignon Blanc
& Gaelic Cemetery Riesling

Red Wine: Yering Lane Pinot Noir
Mr Riggs "Outpost" Cabernet Sauvignon

Sparkling: Tarot Prosecco

Rosé: Reverie Rosé

Soft drinks, juice, tea & coffee

House Sprits Upgrade

3
hours
\$20pp

4
hours
\$25pp

Add house spirits to any
alcoholic beverage package.

Aperol Spritz on Arrival

**Per
Spritz**
\$15pp

Welcome guests with an
Aperol Spritz on arrival

Bar Tabs

By nominating what drinks you would like to be available on your bar tab and setting a tab limit, our bar staff will ensure this is achieved for your event. The bar tab may be increased over the duration of the event if requested.





Conference Package

CONTACT

+61 (02) 9569 2638

email: functions@theroyalleichhardt.com.au

ADDRESS

156 Norton Street,
Leichhardt, NSW 2040

frequently asked questions

**Q: Does the venue have an elevator?**

A: We do! Ask one of our friendly staff to direct you

Q: Is there a bathroom within our event space?

A: There is a private bathroom for events in our Botanical Bar. A separate public bathroom is available for the Club Room & Balcony, Garden Terrace and Wheel Room event spaces.

Q: Can I use a microphone or supply my own music?

A: Whilst we do not allow external music providers for events, we can supply a DJ for you for an additional charge. Alternatively, you are welcome to connect to our in-house speakers and TV in Botanical Bar via an HDMI connection. We recommend bringing a separate device to stream music and slideshows from. A microphone is available for events in the Botanical Bar upon request. All other event spaces sadly cannot be connected to the in-house speakers.

Q: Can I arrive earlier to bump in?

A: The event space will be vacated 30 minutes prior, leaving our hosts to clear and reset for your event. You are more than welcome to drop by an hour earlier to add any final touches. If organising an external supplier, please let your event coordinator know to expect them before kick off!

Q: Can we organise our own suppliers?

A: Absolutely! If you have an idea in mind, let our events team know and we chat through the specifics. If you'd like us to do the heavy lifting for you, we have a range of wonderful suppliers who are always happy to help.

Q: What about dietary requirements?

A: Simply flag any dietary requirements with your event coordinator and we can notify the chef to ensure all guests are catered for.

Q: Are underage guests allowed in venue?

A: Of course – the kids can tag along! They must, however be accompanied by a parent or guardian at all times and would be required to vacate the venue at 10PM.