

FUNCTION INFORMATION

Dag Demarkow & Co has been providing private and corporate Functions with innovative menus and impeccable service in and around the Mildura region.

We are a family run business drawing on over 35 years of experience, driven by passion for the culinary arts and pride in providing caring professional service, with attention to ensure every event or celebration is perfect.

ENQUIRIES

BOTANICA RESTAURANT

427 Deakin Avenue, Mildura, VIC, 3500

03 5021 1022

restaurant@botanicacuisine.com www.botanicacuisine.com







VENUE HIRE & DEPOSIT

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Private Function Room \$ 200.-

For corporate meeting, celebrations & events:

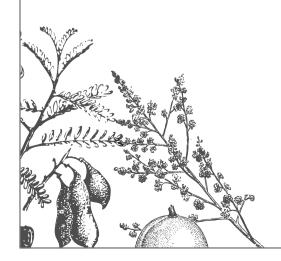
Maximum seating: 40 guests Maximum cocktail: 80 guests

Restaurant \$1000.-

For celebrations & events Maximum seating:
Maximum cocktail:

Alternatively if you need something a little more unique consider Botanica at the **Australian Inland Botanical Gardens.** Situated within the stunning grounds of the Australian Inland Botanic Gardens is Mildura's hidden gem, Magenta Wool shed. Stroll in to discover a barn style fitout with exposed wood banisters, long communal tables and pendant lighting hanging from a tin roof, making for a rustic, relaxed space to enjoy

We can cater for up to 220 guests in the Magenta Wool Shed. Talk to us about your special event/wedding and we will create a package individually designed to suit your needs and make the day memorable...







MENU PACKAGES

Please note that all meals are served alternately & prices are per person

\$41.00 Menu

MAIN, DESSERT Choose 2 mains, 2 desserts

\$62.00 Menu

ENTRÉE, MAIN & DESSERT Choose 2 entrées, 2 mains, 2 desserts

\$59.00 Menu

CANAPÉS, MAIN & DESSERT Choose 4 canapés, 2 mains, 2 desserts

\$56.00 Menu

SHARED ENTRÉE, MAIN & DESSERT Antipasto & choose 2 mains, 2 desserts

\$30.00 Canape/Cocktail Package

Choose 10 canapes

\$39.00 canape/Cocktail Package

Over a 3 hour period Choose 13 canapes

\$65.00 Gourmet Antipasto Platter

Serves approx. 20

A combination of cured meats, marinated olives, char-grilled vegetables, vintage cheese, sun dried tomatoes, dips, fresh bread

\$55.00 Fruit & Berry Platter

Serves approx. 20 A stunning selection of fresh seasonal fruit

\$50.00 Gourmet Cheese Platter

Serves approx. 15

A selection of Fine Australian Cheeses accompanied by crackers, Grapes & Celery dried fruit and nuts – Blue – Brie – Cheddar – Smoked



CANAPE SELECTION

Cold Canapes

Brie & caramelised fig, prosciutto, cracker
Creamed spinach quenelles, toasted almonds, nutmeg, crouton
Grilled zucchini & goats cheese rolls
Parma ham, asparagus, truffle oil
Pate, gingerbread, spiced pinapple
Peppered beef, wholegrain mustard, rocket, ciabatta
Peking duck crepe, hoisen sauce, cucumber, spring onions
Pikelets, herbed sour cream, smoked salmon, roe
Prawns, cocktail sauce, dill, pastry cups
Roast chicken, toasted almond & avocado mayonnaise, herb croute
Smoked ham, mustard, red onion jam, dark bread
Vegetable frittata, hummus, black olive

Hot Vegetarian Canapes

Cheese, onion & zucchini fritters
Parmesan & pesto palmiers
Spicy potato wedges with sour cream & chives
Samosas with fresh green chutney
Pumpkin & parmesan risotto balls

Hot Meat Canapes

Caramalised sticky pork belly
Creamy dijon chicken & mushroom voul a vent
Gourmet sausage rolls
Lamb cocktail shashlik, rosemary, thyme & sage crusted
Mini beef hamburgers, cheese, tomato relish
Peking duck sliders, hoisin sauce, wombok salad
Pulled pork sliders, Japanese slaw
Chicken winglets, southern style (medium spiced)
Sundried tomato & parma ham palmiers
Thai chicken & corriander balls, sweet chilli dipping sauce

Hot Seafood Canapes

Salt, lemon pepper, chilli squid
Crispy crumbed prawn cutlet, sweet soy dipping sauce
Beer battered barramundi goujons, caper mayonnaise
Grilled prawn shashlik marinated in pilsner, lime, salt & pepper
Thai fish cake, sweet chilli jam





