

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

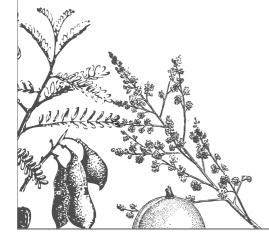
BOTANICA RESTAURANT

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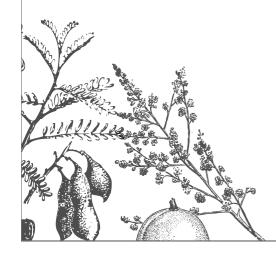


VENUE HIRE & DEPOSIT

Venue	Hire & Deposit
Private Function Room For corporate meeting, celebrations & events: Maximum seating: 35 guests Maximum cocktail: 80 guests	\$ 200
Restaurant For celebrations & events	\$1000

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...



Maximum seating: 60-70 guests Maximum cocktail:100 guests





MENU PACKAGES

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

\$46.00 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

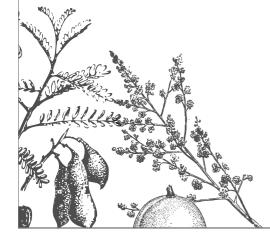
Serves approx. 20 A combination of cured meats, marinated olives, char-grilled vegetables, vintage cheese, sun dried tomatoes, dips, fresh bread

\$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 Grilled zucchini & goats cheese rolls Parma ham, asparagus, truffle oil Peppered beef, wholegrain mustard, rocket, ciabatta Peking duck crepe, hoisin 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

Caramelised 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) Thai chicken & coriander 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

Sweet Canapes

Caramel banana cakes, caramel cream Chocolate dipped mini pavlovas, cream seasonal fruit Chocolate cakes, chocolate mousse Lemon curd tarts, Italian meringue Mini fruit skewers Chocolate dipped strawberries Sticky date puddings, butterscotch cream

