



BOTANICA
RESTAURANT

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

sales@botanicacuisine.com

www.botanicacuisine.com



BOTANICA
CUISINE BY DAG DEMARKOW & CO.



VENUE HIRE & DEPOSIT

Venue

Hire & Deposit

Private Function Room

\$ 200.-

For corporate meeting, celebrations & events:

Maximum seating: 35 guests

Maximum cocktail: 80 guests

Restaurant

\$1000.-

For celebrations & events

Maximum seating: 60-70 guests

Maximum cocktail: 100 guests

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...



B

BOTANICA
CUISINE BY DAG DEMARKOW & CO.



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



B

BOTANICA
CUISINE BY DAG DEMARKOW & CO.



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 vovle 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



B

BOTANICA
CUISINE BY DAG DEMARKOW & CO.



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



B

BOTANICA
CUISINE BY DAG DEMARKOW & CO.

