



BOTANICA
CUISINE BY DAG DEMARKOW & CO.

Wedding &
Function
Information

ENQUIRIES

Australian Inland Botanic Gardens | 1183 River Road, Buronga, NSW, 2739

Dag Demarkow | 0434 549 759
sales@botanicacuisine.com

(Prices valid until Dec 2020)

WELCOME

Since 2013 Botanica Cuisine have 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 30 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.

Creativity and thought goes into the creation of individual menus. The result is food that is truly memorable.

Our aim is to go beyond the expectations of both the organisers and guests and have people talking for days.

The fact that around 90% of our business comes from referrals is testament to this.

WEDDING - FUNCTIONS - EVENTS

Talk to us about your special day/event/function and we will create a package individually designed to suit your needs...

**Botanica is the sole caterers for the AIBG venue
Gardens open 10am-4pm for inspection**

Magenta Room: (Shearing Shed) Weddings, functions, celebrations & events Includes tables, chairs, audio visual if required: microphone, speakers, white screen, projector	\$880 (60-220pax) \$440 (under 60pax)
Site Hire for Marquee	\$770
BBQ Area	\$2 per head
Wedding Ceremonies	
The Bush Chapel:	\$250
The Rose Gardens (and others sites):	\$350
Lunch Events, Conferences, Seminars	
Day Hire (8am-4pm)	\$165 (over 60pax) \$110 (under 60pax)
Half day hire (under 3 hrs)	\$77

INVOICED BY AIBG, PAID DIRECTLY TO AIBG

Caterer's Fee: Set up of venue and bar to your requirements Set up of tables, chairs, tablecloths, crockery, cutlery and glassware Breakdown and tidying of the venue	\$500
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INVOICED BY BOTANICA, PAID DIRECTLY TO BOTANICA
Payment of caterer's fee will secure your event date

CORPORATE MEETINGS MENUS

\$14.00 Morning tea

Scones, jam, cream
Fruit muffins
Croissants, ham, cheese, tomato

Orange juice, ice water, coffee & tea station

\$24.00 Individual breakfast plate

Sourdough
Poached egg
Bacon
Tomato
Avocado Smash
Braised beans
Spinach

Orange juice, ice water, coffee & tea station

\$14.00 Afternoon tea

Fruit platter
Assorted cookies
Assorted mini muffins

Orange juice, ice water, coffee & tea station

\$24.00 Working Luncheon

Quiche
Finger sandwiches
Arancini balls
Chicken wings
Mini beef sliders

Orange juice, ice water, coffee & tea station

MENU PACKAGES

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

\$55.00 Menu

Entree, Main & Own Cake as dessert

Choose 2 entrées, 2 mains

\$60.00 Menu

Canapés, Main & Own Cake as dessert

Choose 6 canapés (3 cold, 3 hot), 2 mains

\$65.00 Menu

Entree, Main & Dessert

Choose 2 entrées, 2 mains & 2 desserts

\$75.00 Menu

Canapés, Entree, Main & Dessert

Choose 4 canapés, 2 entrées, 2 mains & 2 desserts

These are all served with our house baked bread

CANAPÉ PACKAGES

\$12.00 Pre Dinner Canapés

Choose 4 canapés (2 cold, 2 hot)

\$39.00 Canapé / Cocktail Style

Over a 4 hour period

Choose 13 canapés

LUNCH PACKAGES

\$54.00 Lunch Menu

Entree, Main

Choose 2 entrées, 2 mains

\$46.00 Lunch Menu

Main, Dessert

Choose 2 mains & 2 desserts

BBQ LUNCH PACKAGES

\$38.00 BBQ Lunch (20-60 guests)

To share:

Seasonal dips and breads

Main:

Prawn skewers
Chicken kebabs
BBQ marinated lamb ribs
Salt & pepper calamari
Gourmet sausages

Potatoes in foil
Fresh garden salad
Condiments

\$45.00 Botanica BBQ (20-60 guests)

To share:

Antipasto platter and house bread

Main:

Choose five items from our "BBQ menu"

Potatoes in foil served with a selection of relishes, bread & butter

Choose any 3 salads from "salad menu"

BBQ & SALAD MENU

BBQ

1. 100gr mini scotch steak
2. A selection of local sausages
3. Bbq halloumi
4. Chicken satay kebabs, peanut dipping sauce
5. Lemon & herb chicken kebabs
6. Marinated 100gr mini sirloin steak
7. Marinated lamb kebab
8. Marinated tandoori chicken pieces, mint & yoghurt dip
9. Marinated vegetable kebabs
10. Mediterranean king prawns, aioli
11. Mint & garlic seared lamb chops
12. Salmon fillet, lemon & dill mayonnaise
13. Prime beef burgers, cheddar cheese
14. Roasted mediterranean vegetable & haloumi cheese kebab
15. Selection of vegetarian sausages & burgers

All served with a selection of relishes, bread & butter

Choose any 3 salads

Salads

1. Caesar salad, egg, bacon, croutons, parmesan shavings
2. Celery, red onion & new potato salad
3. Greek salad, basil oil
4. Chickpeas infused, roasted bell peppers salad
5. Celery, apple, grape & walnut salad
6. Cherry tomato, mixed olives & goat's cheese, rocket
7. Spicy bean salad, fresh chilli dressing
8. Pasta salad, cucumber & mint
9. Lemon, coriander & mint couscous
10. Cherry tomato, baby mozzarella, red onion, pesto
11. Mixed leaf green salad, italian dressing
12. Chunky coleslaw

(V) suitable for vegetarians, (G/F) suitable for Gluten Free diets

For larger groups we can create a special menu to suit your needs.

Antipasto Platter

Cost: \$65.00 per platter Serves approx. 20

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

Fruit & Berry Platter

Cost: \$55.00 per platter Serves approx. 20

A stunning selection of fresh seasonal fruit assembled to inspire healthy eating

Cheese Platter

Cost: \$50.00 per platter Serves approx. 15

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

HIGH TEA

\$40.- per person High Tea
Minimum 30 guests

Coffee & Tea, Orange Juice, a glass of sparkling wine included

Savoury

Finger sandwiches:
Egg & watercress,
Smoked ham & whole grain mustard,
Cucumber & cream cheese,
Chicken & avocado
Cooked salmon tart & horseradish cream
Zucchini & goat cheese roll
Mini quiche assorted
Pumpkin and blue cheese Arancini
Puff pastry ricotta chorizo rocket and basil scrolls

Sweet

Mini scones cream & jam
Mini lemon curd tart
Mini chocolate cake & mousse
Chocolate strawberries
Mini muffins
Mini cheese cake
Macarons

CANAPE MENU

Canape Cold

1. Brie and caramelized fig, prosciutto, cracker
2. Grilled zucchini & goat's cheese rolls
3. Parma ham, asparagus, truffle oil
4. Peking duck crêpe, hoisin sauce, cucumber, spring onions
5. Peppered beef, wholegrain mustard, rocket, ciabatta
6. Pikelets, herbed sour cream, smoked salmon, roe
7. Prawns, cocktail sauce, dill, pastry cups
8. Roast chicken, toasted almond & avocado mayonnaise, herb croute
9. Smoked ham, mustard, red onion jam, dark bread
10. Vegetable frittata, hummus, black olive

Hot meat canapés

1. Caramelised sticky pork belly
2. Creamy dijon chicken and mushroom vol au vent
3. Gourmet sausage rolls
4. Lamb cocktail shashlik, rosemary, thyme & sage crusted
5. Mini beef hamburgers, cheese, tomato relish
6. Peking duck sliders, hoisin sauce, wombok salad
7. Pulled pork sliders, Japanese slaw
8. Southern style crumbed winglets
9. Thai chicken and coriander balls, sweet chilli dipping sauce

Hot Seafood canapés

1. Salt, lemon pepper, chilli squid
2. Crispy crumbed prawn cutlet, sweet soy dipping sauce
3. Beer battered barramundi goujons, caper mayonnaise
4. Grilled prawn shashlik marinated in pilsner, lime, salt and pepper
5. Thai fish cake, sweet chilli jam

Hot vegetarian canapés

1. Cheese and onion and zucchini fritters
2. Parmesan & pesto palmiers
3. Spicy potato wedges with sour cream & chives
4. Vegetarian samosas with fresh green chutney
5. Pumpkin & parmesan risotto balls

Sweet Canapés

1. Caramel banana cakes, caramel cream
2. Chocolate dipped mini pavlovas, cream, seasonal fruit
3. Chocolate cakes, chocolate mousse
4. Lemon curd tarts Italian meringue
5. Sticky date puddings, butterscotch cream
6. Chocolate dipped strawberries
7. Mini fruit skewers

MENU

Entrée

1. Antipasto platter - cold cuts, marinated vegetables, cheese, breads
2. Crab, prawn & apple wrapped in smoked salmon, micro herb salad
3. Double baked goats cheese soufflé, pear salad, walnut praline
4. Feta cheese salad, beetroot & braised fennel, orange vinaigrette
5. Marinated & roasted provencal vegetables, goats cheese & red capsicum dressing
6. Marinated salmon, fennel & onion salad, citrus dressing
7. Prawn & baby gem, cocktail sauce, tomatoes
8. Tarragon marinated asparagus, prosciutto, herb & tomato salad
9. Salt, lemon pepper, chill squid, garden salad, roast garlic aioli, lemon
10. Pork belly, pea puree, pickles, celeriac remoulade, jus

Main

1. Asparagus & wild mushroom risotto, mascarpone cheese, roast pumpkin & black olive dressing
2. Lamb cutlets crusted with rosemary, thyme and sage, potato gratin, caramelised fennel & apple, jus
3. Chicken supreme nicoise, olive & lemon dressing
4. Salmon steak, potato & leek, roast cherry tomato, prawn & dill sauce
5. Roast pork fillet, kipfler potato & fennel, beans, apple cider sauce
6. Confit duck leg, sweet red cabbage, truffle mash, cress salad, red current sauce
7. Mediterranean vegetable tartlet, rocket salad, spicy capsicum & basil sauce
8. Herb crusted lamb rump, olive & potato mash, smoked eggplant, beans, fetta, lemon & mint salad, jus
9. Eye fillet steak, herb & garlic mash, asparagus, tomato, red wine sauce
10. Scotch steak, crumbed onion rings, herb mash, broccolini, peppercorn sauce
11. Tomato & brie stuffed chicken breast, polenta bar, market green, roasted corn & tomato salsa

Desserts

1. Banoffee pie, strawberry gel, caramel sauce
2. Chocolate & salted caramel tart, cream, almond honey clusters
3. Chocolate Torte, berries, cream, chocolate sheet
4. Duo of belgium chocolate mousse, raspberry coulis, crumble
5. Lemon curd tart caramelized, mint, berries
6. Pineapple & vanilla cheesecake, berry puree, pineapple, vanilla crumble
7. Seasonal Fruit Pavlova, passion fruit sauce, chocolate sheet
8. Chocolate brownie, vanilla bean ice cream, chocolate sauce
9. Pana cotta, strawberries, balsamic, vanilla tuille
10. Lemon meringue semifreddo roulade, berries, puree, lemon
11. Three cheeses platter, grapes, dried fruit, fruit paste, biscuits - to share
12. Own wedding cake, cut and served – cream, strawberry, berry puree

**Above are suggestions only
Have something different in mind?
We can create a special menu to suit your needs.**

BEVERAGE PACKAGES

\$48 pp LOCAL WINE PACKAGE - 4 hours 6-10pm

Please select 1 sparkling, 2 white, 1 red and 2 beer

Soft drinks, orange juice, water

Extra hour \$6 per person

Sparkling

Deakin Estate Azahara Chardonnay Pinot Noir

Deakin Estate Azahara Sparkling Moscato

Zilzie Selection 23 Sparkling

White

Deakin Estate Sauvignon Blanc

Deakin Estate Moscato

Deakin Estate Chardonnay

Zilzie Selection 23 Sauvignon Blanc

Zilzie Selection 23 Moscato

Zilzie Selection 23 Chardonnay

Red

Deakin Estate Shiraz

Zilzie Selection 23 Shiraz

Zilzie Selection 23 Cabernet Merlot

Beers

Cascade light

Carlton dry

Somersby apple cider

Somersby pear Cider

Crown lager

Victoria bitter

Carlton draught

Great northern super crisp

Asahi super dry

Corona

We can create suitable and flexible beverage packages with alternative wines & beers on request to most budgets; just let us know your requirements.

RECOMMENDED SUPPLIERS

Civil Celebrants:

Jan Goodieson - 0407 485 710
Pam Nelson - 0427 946 277

Decorators/Hire:

Mildura Party Hire - 5023 4677
Party by Design - Pam Larkin - 0411 274 426

Hair / Beauty:

Retro Hair - 03 5022 7484
Black Velvet Hair Studio - 03 5022 0863

Band/Music:

Iwan & Andrea - 0418 919 220
Penn Farmer - 0428 920 530
Mildura Entertainment - David Storer - 0417 515 799

DJ:

Mildura Entertainment - David Storer - 0417 515 799

Photographer:

Excitations - Ian & Robyn - 03 5025 3368
Darren Seiler - 0419 966 340
Teagan Jane Photography - 0400 895 049
Run Wild - Drew & Maddy - 0409 803 528
Visionhousephotography - Corey 0419 507 097 - Alastair 0409 502 140

Fireworks & Pyrotechnics:

Star Fireworks Mildura - Andrew Shurey - 0417 334 506

Bus & Limousine hire:

Sunraysia Bus Lines - (03) 5023 0274
Mildura Limousines - Vince - 0427 233 623
Mildura Prestige Cars - Caesar - 0427 230 034

Accommodation:

Comfort Inn Deakin Palms - (03) 5023 0218
Indulge Apartments - 1300 539 559
169 Adore Apartments Mildura – 0400 011 211
Hotel Mildura Grand - 03 5023 0511
Mercure Hotel Mildura - 03 5051 2500

Wedding Cakes:

Gold Heart Cakes - Hayley - 0429 437 717
Mildura Cake Supplies – Nat -

Flowers:

Botanik Floral Designs – 0432 604 800
Blume by Colin Straub - 0477 000 114
Green Goddess Flowers - 03 5022 9000
Neans Florist - 03 5021 1868
Kerry's Flowers of Elegance – 03 5024 2713

TERMS & CONDITIONS

DEFINITIONS

Botanica, we, us, refers to Dag Demarkow & Michelle Adams trading as Botanica by Dag Demarkow & Co. Client, you, guests, hirer refers to the persons, organisation, group or representatives organising or holding an event.

TENTATIVE BOOKINGS

Tentative bookings will be held for 10 working days before being released for resale. Botanica will not take responsibility if booking confirmations or deposits are late and the space has been re-allocated.

BOOKING CONFIRMATION & DEPOSITS

Tentative bookings are to be confirmed by providing to Botanica a duly signed event order plus terms and conditions. To secure your booking a deposit equivalent to the venue hire is required unless otherwise agreed by Botanica in writing, to be received no later than 10 working days after the tentative booking has been made. The booking deposit is to be paid directly to Botanica via EFT, cash, credit card or cheque (Cheque to be made out to "Botanica by Dag Demarkow & Co").

PAYMENT

Botanica may request full or progress payment prior to the event. Payment for any additional charges incurred during the event must be paid at the conclusion of the event. If payment terms are approved by Botanica, full payment for the event, must be received within 7 business days from the date of your event. Payment must be made by EFT, cash, credit card or cheque (Cheques made out to "Botanica by Dag Demarkow & Co").

CREDIT CARD SURCHARGE

All credit card payments are subject to surcharges of 1% for MasterCard, Visa, Bankcard and all other accepted credit cards. Please note that the credit card fees are not refundable.

CANCELLATIONS

Cancellation or part cancellation of an event must be received in writing. In the event of a cancellation, the booking deposit and other monies paid to Botanica may be forfeited. If the booking is cancelled within 60 days of the event, a cancellation fee of 15% of the total estimated value of the event plus 15% of hire equipment if applicable, is payable to Botanica by Dag Demarkow & Co. If cancellation occurs within 14 days or less 50% of all costs are payable.

CATERING

Botanica are sole caterers for the Australian Inland Botanic Gardens

EVENT ORDER / FUNCTION SHEET (AGREEMENT)

Botanica will produce an event order (agreement) for each booking. The event order may be updated as required to reflect goods and services required for the event, plus hold additional and relevant information pertaining to the event. The agreement outlines the costs that the client is responsible for paying (in addition to costs incurred as a result of unforeseen acts or requirements per the terms and conditions). The client is responsible for understanding the event order (and terms and conditions). Please feel free to discuss the event order with your Event Coordinator.

MENU SELECTION

Your menu must be finalised no later than 14 days prior to your event.

PRICES

Prices are correct at the time of quotation. Botanica will make all efforts to maintain quoted prices. In the event of fluctuating market conditions, Botanica reserves the right to change the prices solely at its discretion. Prices quoted include GST unless otherwise stated. Botanica will not be held liable for impact to the client or its customers as a result of price changes.

MENU CHANGES & SUBSTITUTION

Botanica reserves the right to change or withdraw any items or services for sale up to and including at the time of the event. We will advise you of any changes that need to be made and endeavour to replace the item with a suitable alternative. Botanica will not be held liable for impact to the client or its customers as a result of menu or service changes.

PLANNED & GUARANTEED NUMBERS

Planned numbers are to be advised at time of booking confirmation. A guaranteed minimum number of guests attending the event are required by no later than 10 working days prior to the event. If there is a reduction greater than 20% from planned to guaranteed numbers, 50% of the variation will be charged.

FINAL NUMBERS

You must confirm the final number of guests for the event no later than 7 full days prior to the event, at which time a further payment is required. Final charges for the event will be based the number of guests attending the event (based on Botanica's count) or the guaranteed minimum number, whichever is greater.

RUN OVER TIME CHARGE

Should your event extend beyond the agreed finish or extend our times, Botanica will charge a fee of \$5.00 per person per hour or part thereof based on the final numbers for the event or \$45 per hour per staff member, or part of, whichever is greater.

MINIMUM SPENDS

Botanica may impose a minimum spend for events solely at the discretion of Botanica.

PUBLIC HOLIDAYS SURCHARGE

Botanica may impose a surcharge for events on public holidays. The surcharge will be assessed on and event by event basis and solely at the discretion of Botanica.

STAFF ASSISTANCE & LABOUR CHARGES

Some Botanica quotes will include standard set-up and servicing of events. Should there be additional labour or assistance required, Botanica will charge accordingly. Labour will be charged by the hour and may have minimum engagement periods.

HIRE EQUIPMENT, BREAKAGES & DELIVERIES

All hire equipment must be returned clean or a cleaning fee will be charged. Any loss, damage or theft to the hired equipment occurring between the time of delivery and pickup will be subject to full replacement value of the goods. The client will be liable for any loss or damage sustained by the client or by any person, firm or corporation supplying the client.

RESPONSIBILITY & DAMAGES

The client shall pay for any damage sustained to hired venues that is caused by the client or the client's invitees, agents or other persons associated with the event. Botanica or its employees and agents shall not be liable for any injury, damage or loss of any nature, however caused (whether as a result of negligence or not) by the client or the client's invitees, agents or other persons associated with the event. Whether before, during or after the event, the client shall indemnify and keep indemnified Botanica against any cost, or demand in respect of such injury, damage or loss.

RECOVERY COSTS

In the event that Botanica incurs any further costs (including legal costs), expenses or disbursements in recovering any debt due by you to Botanica, then you agree to reimburse such costs, expenses and disbursements to Botanica.

DIETARY REQUIREMENTS & FOOD ALLERGIES

Dietary requirements are required 7 days prior to the event. While Botanica make best efforts to cater for dietary requirements and food allergies, Botanica cannot guarantee that meals provided are to exact specifications. If dietary requirements and food allergies are of a serious nature, we recommend guests provide their own meals.

PHOTOGRAPHY & EVENT DETAILS

Botanica has the right to use any images taken or acquired, plus reference any event held that Botanica by Dag Demarkow & Co in any manner, for promotional or sales activity. This can occur without the consent of the client or representatives

LAWS & LIABILITY

If Botanica has reason to believe that an event will affect its reputation, security or employees wellbeing it reserves the right to cancel without liability. At no time will Botanica its staff commit any act that is illegal or offensive, nor can any such act breach any statutes, by laws, orders, regulations or other provisions having the force of the law including but not limited to Botanica's liquor licence obligations.

ALCOHOL SERVICE

Responsible service of alcohol: Botanica reserves the right (under the liquor Licensing Act, 1997) to refuse service of alcohol to intoxicated or disorderly patrons. These patrons may also be asked to leave the premises. Through the liquor-licensing Act, Botanica has a duty of care for staff and patrons and we therefore act accordingly. Botanica is not allowed to serve alcohol to minors and therefore reserve the right to request suitable identification.

OCCUPATIONAL HEALTH, SAFETY & WELFARE

It is the responsibility of the client to conform to all related sections of the Australian Occupational Health, Safety and Welfare Act, 1986.

EVENT ENQUIRY & BOOKING FORM

So we can best understand your needs please fill in the following function enquiry form and we will get back to in regards to availability of date requested.

For weddings, please provide both Bride and Groom's names and contact details.

Contact Details

Full Name: _____
Partners Full Name: _____ (If wedding)
Company: _____

Phone Number: _____
Email: _____
Address: _____
City _____
State _____
Postcode _____

Type of Occasion: _____
Event Date: _____ / _____ / _____
Start Time of Event : _____ am/pm
Area for Event: Magenta BBQ Area Rose Garden
 Bush Chapel Mecca Marquee Other
Please specify _____

Approximate numbers attending: _____
Adults: _____
Kids under 12 years: _____
Bridal party: _____ (If wedding)

Food Service Style Selection Required:
 Breakfast Moring tea Lunch Afternoon tea
 High Tea Dinner Banquet Cocktail style Other
Please specify _____

Any other question / Information: _____

TERMS & CONDITIONS ACCEPTANCE

I (print name) _____ of (company) _____

I have read and fully understand and accept the above written conditions and hereby confirm our booking in accordance with the quote provided to me/us by Botanica.

Signed _____ Date ____ / ____ / ____

Forward a copy to: sales@botanicacuisine.com

Upon confirmation off booking, deposit is required to secure the event.