



BOTANICA
CATERING

ENQUIRIES

Dag Demarkow | 0434 549 759
sales@botanicacuisine.com

(Prices valid until Dec 2023)

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.

WEDDING - FUNCTIONS - EVENTS

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

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

Gardens open 10am-4pm for inspection

For the current hiring prices and venue details and arrange for venue inspection.

Please contact:

Gwen Wilkinson, Events Coordinator

M. 0418 969 475

E. venuehire.aibg@gmail.com & aibgfiles@gmail.com

INVOICED BY AIBG, PAID DIRECTLY TO AIBG

Caterer's Fee, non-refundable:

\$800

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

INVOICED BY BOTANICA, PAID DIRECTLY TO BOTANICA

Payment of caterer's fee will secure your event date

MENU PACKAGES

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

\$58.00 Menu

MAIN, DESSERT
2 mains, 2 desserts

\$71.00 Menu

ENTRÉE, MAIN & OWN CAKE
2 entrées, 2 mains, own cake cut and plated with garnish

\$78.00 Menu

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

\$72.00 Menu

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

\$77.00 Menu

SHARED ENTRÉE, MAIN & DESSERT
Mixed tapas to Share & 2 mains, 2 desserts

\$36.00 Canape / finger food Package

Over a 2 hour period
10 canapes

\$46.00 Canape / finger food Package

Over a 3 hour period
13 canapes

Please arrange an appointment with Chef Dag
And we will design a menu to suit your requirements.

Looking for something else/different?
We can cater for other events not listed, just inquire...

LUNCH PACKAGES

Please enquire for more details

CANAPE MENU

COLD

Roast Beef, wholegrain mustard, rocket, ciabatta
Pikelets, herbed sour cream, smoked salmon
Smoked ham, mustard, red onion jam, dark bread
Vegetable frittata, hummus, black olive v gf
Zucchini fritters v

WARM

Arancini v
Pork belly gf
Gourmet sausage rolls
Assorted mini quiche v
Lamb cocktail shashlik, herb crusted gf
Mini beef sliders, cheese, tomato relish
Mini Peking duck sliders
Mini Pulled pork sliders
Chicken Wings
Salt, lemon pepper, chilli squid gf
Beer battered barramundi fingers, caper mayonnaise
Prawn Shashlik gf

SWEET

Chocolate cakes, chocolate mousse
Lemon curd tarts
Mini fruit skewers
Chocolate dipped strawberries
Sticky date puddings, butterscotch cream

BEVERAGE PACKAGES

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

Botanica Catering Staff Cost



Our friendly and professional service staffs are fully insured and have extensive knowledge about handling food. Here is the current pricing along with the terms and conditions for hiring catering staff.

WAIT STAFF

Relax & enjoy your event knowing our expert team of wait staff have your catering under control. - Waiter Catering Assistants are to be used alongside Supervisor Chef Staff. They are also trained with the appropriate health licenses, but do not have as far extensive training as Supervisors for the kitchen area. These assistants are great entertainers, useful for the floor front of house. They are vivacious, friendly and courteous to your guests.

PROFESSIONAL CHEF

Our highly trained chefs are available to cook, prepare and present the food for your guests, so you can relax & enjoy your night. They also lead & organise all waiting staff to ensure your function runs smoothly. They understand the importance of health and safety requirements and have all passed level 2 food safety handling licenses. They are also supervisors, who will look after the schedule of events of the function, liaising with the host to ensure the event runs smoothly and directing the catering staff and waiting staff to the places they are needed. When there is a situation of only requiring the one staff member, a supervisor will be required to operate and run the kitchen area.

Bar Staff

Bar Staff hire is necessary with our beverage packages. Our bar staff are trained with RSA (Responsible Serving of Alcohol), and understand all factors about wines, beers and sparkling. They can operate behind a bar situation, allowing for your guests to have a clear defined area of where to get a beverage.

Our staff come to your function BEFORE the guests arrive (or later if you choose) to set up, heat and prepare platters and serve your guests. Once the time frame has finished, they will pack up and clean up, leaving your function area/or kitchen as if they were never there!

Staff Cost

All staff is a 4 hour minimum – The rates are subject to change without notice in line with Award fluctuations. The hourly rate is inclusive of superannuation, 10% GST as well as all insurance. We quote according to the requirements of the function, any additional time needed will be charged extra.

Head Chef: – Needed for event over 100 guests - \$65.00 Per Hour - Minimum 4 hours.

Floor/Event Manager: Needed for event over 100 guests - \$65.00 Per Hour - Minimum 4 hours.

Chef/supervisor: \$52.00 Per Hour - Minimum 4 hours.

Kitchen hand: \$35.00 Per Hour - Minimum 4 hours.

Waiter: \$45.00 Per Hour - Minimum 4 hours.

Bar Staff (RSA certified): \$48.00 Per Hour - Minimum 4 hours.

Additional charge for Sundays and Public holidays:

+ 50% for Sunday staffing

+ 125% for public holiday staffing

Example of staffing package

For example, 50 People cocktail/ buffet package - we recommend 2 staff, (1 Chef Supervisor and 1 Assistant) - Based on minimum booking of 4 hours

1 Chef / Supervisor = \$208.00

1 Waiter = \$180.00

TERMS & CONDITIONS

Caterer's Fee: (Non-refundable) \$800
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

INVOICED BY BOTANICA, PAID DIRECTLY TO BOTANICA
Payment of caterer's fee will secure your event date

DEFINITIONS

Botanica, we, us, refers to Demarkow & Adams Family Trust trading as Botanica Cuisine & Botanica Catering. 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 & PAYMENT TO SECURE YOUR BOOKING

Tentative bookings are to be confirmed by providing to Botanica a duly signed event order plus terms and conditions. To secure your booking a payment of the "Caterer's Fee" and/ or the 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 Cuisine").

CREDIT CARD SURCHARGE

All credit card payments are subject to surcharges of 2% 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 "Caterer's Fee" 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 Cuisine. If cancellation occurs within 14 days or less, 50% of all costs are payable.

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.

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 of booking, caters fee is required to secure the event.
(unless otherwise agreed by Botanica in writing).

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: Botanica Restaurant Botanica Function Room
 Full Restaurant AIBG Magenta Shed
 Offsite Catering Food Trailer
 Other

Please specify _____

Approximate numbers attending: _____

Adults: _____

Kids under 12 years: _____

Bridal party: _____ (If wedding)

Food Service Style Selection Required:

Please specify _____

Any other question / Information: _____

Signed _____ Date ____ / ____ / _____

Forward a copy to: sales@botanicacuisine.com