

National	Event Caterer of the Year 2008
South Australian	Wedding Caterer 2014 – Botanic Gardens restaurant
South Australian	Contemporary Metropolitan 2014 - Botanic Gardens Restaurant
South Australian	Tourism Restaurant of the Year 2012 – Botanic Gardens Restaurant
South Australian	Caterer of the Year 2003, 2013
South Australian	Hall of Fame 2006, 2010

ENQUIRIES

botanicevents@blancofood.com.au T +61 8 8223 3526
www.botanicgardensrestaurant.com.au F +61 8 8232 1103

Postal Address
PO Box 2669
Kent Town
South Australia 5071

BOTANIC GARDENS RESTAURANT

EVENT INFORMATION

PLANE TREE DRIVE, ADELAIDE SOUTH AUSTRALIA



WELCOME

Botanic Gardens Restaurant

Situated in the middle of the beautiful Botanic Gardens of Adelaide, the Botanic Gardens Restaurant offers spectacular views of the gardens and pond within a tranquil setting. It is the perfect location for your corporate event or private celebration.

Experience the beautiful charm with a tailored cocktail party, formal dinner or our expert styled food and wine matched degustation menu that will be remembered forever in a truly unique venue.

The picturesque garden settings make for the ideal backdrop for your romantic wedding ceremony while your guests can be treated to our fine selection of premium wines and canapés for your perfect wedding celebration.

As wedding and event specialist our aim is to go beyond the expectation of both the organisers and guests and have people talking for days. The fact that around 90% of our event business comes from referrals is testimony to this.

Experience the innovative and creative menus, harnessing the very best of local South Australian produce and from our own Botanic kitchen garden. Completing the dining experience is our exceptional wine selection and professional wait staff.



BOTANIC GARDENS
RESTAURANT

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LOCATION

The Adelaide Botanic Gardens is located in Adelaide's city fringe parklands with access to all the services of the central business district, yet with the tranquility of Botanic Park and the magic of the Adelaide Zoo.



DISTANCE

Airport	20 min by car/taxi
Bus Local	10 min walk
Bus Interstate	10 min by car/taxi
Train Station	15 min walk
Tram	15 min walk

INFORMATION

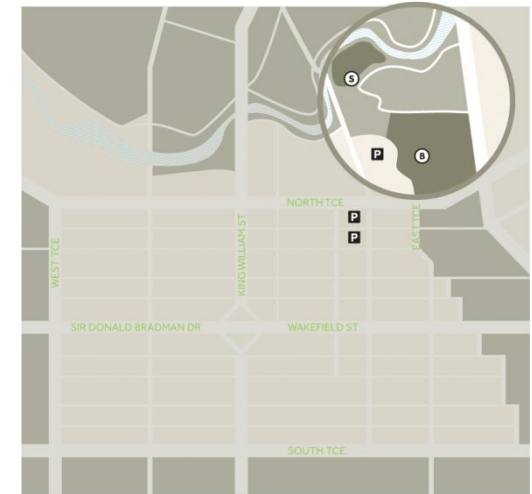
Entrance	There are multiple points of entry Hackney Road Plane Tree Drive North Terrace Frome Road
Traffic	Plane Tree Drive is a ONE WAY public road
Deliveries	Pre-arranged deliveries only via the trade gate off Frome Road

PARKING

-  Metered parking (coin operated)
-  Multi level car parks

BLANCO VENUES

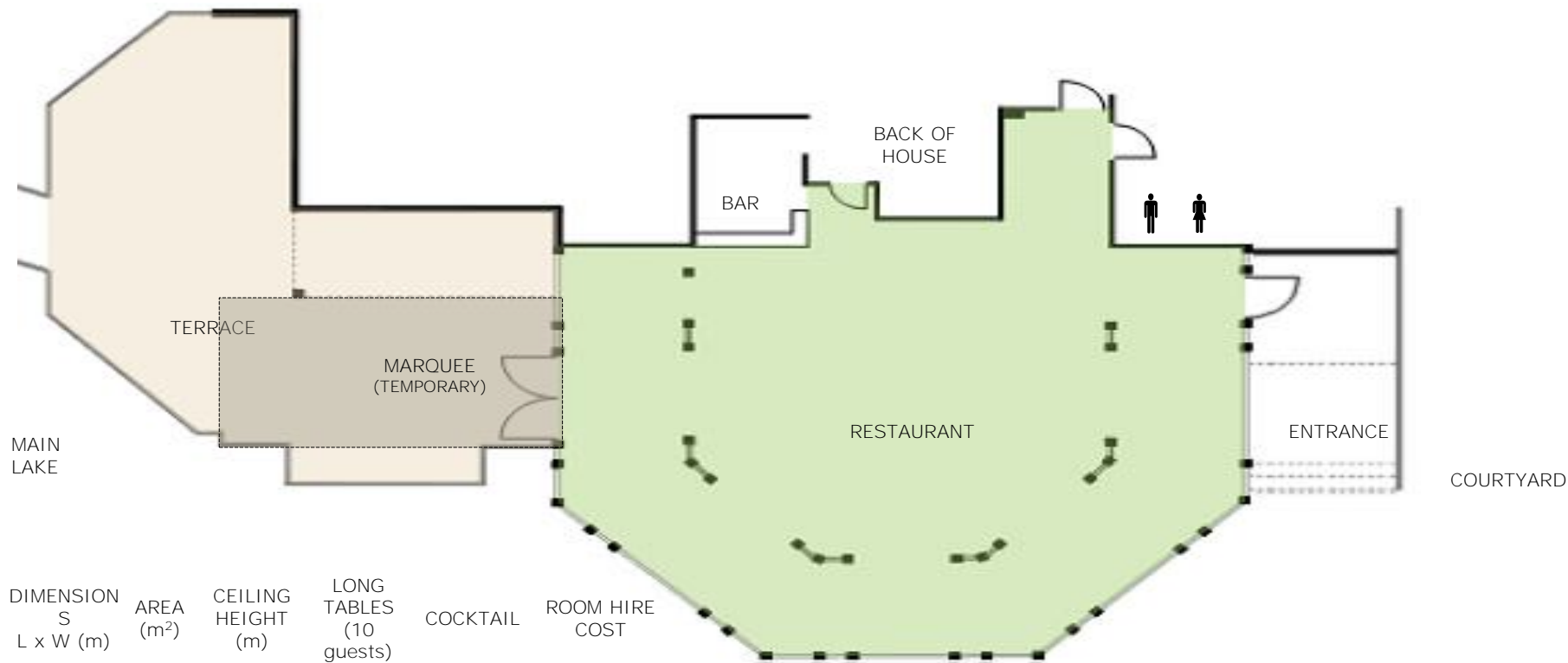
-  Botanic Gardens Restaurant, Kiosk & Cafe
-  Sanctuary Adelaide Zoo



BOTANIC GARDENS RESTAURANT

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FLOORPLAN



	DIMENSIONS L x W (m)	AREA (m ²)	CEILING HEIGHT (m)	LONG TABLES (10 guests)	COCKTAIL	ROOM HIRE COST
RESTAURANT	12.4 x 9.9	110	3.0 / 4.5	110	100	\$550
TERRACE						\$450
MARQUEE	6.2 x 3.6	22.3	2.5	-	-	Marquee
DANCE FLOOR*						\$850

Not to scale



Capacities represents maximum numbers with allowance for a lectern only. Set-up, displays, staging, dance floor, entertainment & audio visual requirements will reduce capacities. Room hire charges may be applicable.

•Terrace Marquee can be hired for Dance Floor use – Marquee hire fees apply

BREAKFAST

STAND UP AND BUFFET BREAKFAST

\$29 PER PERSON

Fresh Seasonal Fruit, Honey, Yoghurt, Granola
Assorted Pastries
Egg & Crisp Bacon Brioche
Smoked leg ham, cheddar cheese mini croissants
Pumpkin Scones with Goat Curd
Selection of orange and cloudy apple juices
Vittoria Espresso Coffee & Twinning's Tea

SEATED HOT BREAKFAST

\$39 PER PERSON

Fresh Seasonal Fruit, Honey, Yoghurt, Granola
Assorted Pastries
Select one item from the Hot Menu Items
Selection of orange and cloudy apple juices
Espresso Vittorio coffee & Twinning's Tea

HOT MENU ITEMS

Potato and Egg Tortilla with San Hose Bacon, Grilled Mushroom and Sourdough
Sautéed Mushrooms on Sourdough toast with Spinach, Fetta and Garden Herbs
Zucchini Fritters with Woodside Goats Curd, Rocket and Roast Tomato
Potato Pancakes with Poached Egg, Smoked Salmon, Kale and Hollandaise



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COCKTAIL MENU

Enhance your canapé menu with more substantial items, to create a stand up light meal replacement

COLD CANAPÉS

Pork and Parsley Terrine, Gribiche, Brioche & Caperberry
Sugar-Cured Salmon, Potato Blini, Crème Fraiche, Dill
Smoked Kinkawooka Mussels, Mussel Custard, Fennel & Squid Cracker
Smokey Bay Oyster, Dashi Pickled Cucumber & Salad Burnet
Kingfish Nigiri Sushi, Sriracha Aioli & Furikake
Chicken Liver & Port Parfait, Pickled Onions, Nigella Seeds, Crouton
BBQ Berkshire Pork Belly, Pancake, Coriander, Cucumber & Hoisin
Ceviche of Kangaroo Island Snapper, Avocado, Chilli, Puffed Rice & Lime
Pastured Chicken Rillettes, Sourdough, Cumquat & Fennel Gel
Beetroot Tarte Tatin, Woodside Goats Curd & Smoked Tomato Jam
Smoked Salmon, Grissini, Fennel Mousse & Borage

SUBSTANTIAL CANAPÉS

Salad of Poached Greenslades Chicken, Celery, Roasted Cauliflower, **Za'Atar**, Raisins & Labne
Massaman Curry of Angus Brisket, Fried Shallots, Peanuts & Steamed Jasmine Rice
Asian Noodle Salad, Fried Tofu, Mint, Coriander, Peanuts, Shoots & Nam Jim
Grass-fed Beef Slider, Pickled Cucumber, Cheddar & Tomato Ketchup
Pea & Pancetta Risotto, Spinach, Shaved Reggiano & Snow Pea Tendrils
Grilled Back strap of Savannah Lamb, Grains, Barberry, Yoghurt, Sumac

HOT CANAPÉS

5 Spice Braised Berkshire Pork Belly, Radish Sprouts, Hoisin, Mango Salsa
Harissa Pork Spring Roll, Smoked Tomato Aioli, Pea Tendrils
Lemon Thyme Polenta Chips, Fennel & Tomato Caponata, Garden Herbs
Mushroom, Truffle & Tarragon Arancini with Salsa Verde
Master stock Savannah Lamb Ribs, Pickled Baby Cucumber & Coriander
Salt Cod & Preserved Lemon Croquette and Smoked Paprika Aioli
Tempura Spencer Gulf Prawn and Kim Chi Kewpie
Sugar Cane Fish Cakes, Cucumber, Chilli & Peanut Relish
Black Chorizo, Sofrito, Pear & Radish Remoulade
Beef Kofta, Flat Bread, Yoghurt, Fatoush & Sumac

DESSERT CANAPÉS

Corella Pear & Frangipane Tart
Peanut Butter, Jelly & Chocolate Gateaux
Pumpkin, Maple & Bacon Éclair
Black Sesame & Blackberry Macaroon
Pistachio Dacquoise w Cardamon & Orange Cream
Lemon Curd & Torched Meringue Tarts



COCKTAIL PACKAGES

Feast	2 Substantial	
Dinner	4 Hot Canapés	
	4 Cold Canapés	
	1 Dessert Canapé	Per person \$77.50

Banquet	2 Substantial	
Lunch	3 Hot Canapés	
	3 Cold Canapés	Per person \$58.00

After 5	1 Substantial	
5 to 7pm	3 Hot Canapés	
	3 Cold Canapés	Per person \$ 48.50

Short presentation	2 Hot Canapés	
	3 Cold Canapés	Per person \$ 32.50

CANAPÉ PRICES

Substantial Canapé	Per item \$9.50
Hot/Cold Canapé	Per item \$6.50
Dessert Canapé	Per item \$6.50
Chocolate Slab	Per 5kg block \$250
Cheese Platter (minimum 20 people)	Per person \$15.00



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SIT DOWN DINNER EVENT MENU

ENTRÉE SELECTION

Greenslades Chicken Galantine^(g)

Shitake, Pistachios, Cumquat and Fennel Gel, Quinoa Crisp, Baby Rocket

Beetroot Crusted Salmon^(g)

Fennel Mousse, Fennel Chips, Salmon Crackling and Confit Lemon

Pork and Horseradish Terrine

Damson Plum Ketchup, Grilled Shallots, Ginger Bread, Mustard Leaves

MAIN COURSE SELECTION

Slow Cooked Duck Leg^(g)

Carrot and Nut Brown Butter Puree, Caramelised Pumpkin, Radish and Papaya, Toasted Pepitas, Cinnamon Jus

Coorong Angus Porterhouse^(g)

Potatoes Boulangère, Smoked King Brown Mushroom, Charred Onions, Beetroot Emulsion and Café de Paris Butter

South Australian Fish of the Day

Warrigal Greens, Green Wheat Freekah, Bean Sprouts, Hazelnuts & Heirloom Radish

Side dishes

Mixed Salad Leaves and Garden Herbs, Nasturtium Dressing

Roast Pumpkin, Za'atar, Honey Vinaigrette, Ricotta Salata, Garden Shallots, Mint (g)

Mixed Grains and Legumes, Shaved Fennel, Parsley, Yoghurt, Sumac, Shallot Dressing

Salad of Garden Beans, Shaved Radish, Tarragon and Buttermilk Dressing

DESSERT SELECTION

Pear Frangipane Tart

Nutmeg and Vanilla Bean Ice-cream and Garden Flowers

Rosewater Poached Rhubarb

Whipped White Chocolate, Meringue, Granola, Grilled Rose Petals

Selection of 3 Australian Cheese

All Served with Lavosh, Walnut & Muscatel Bread, Apple & Caramelised Fig

MENU OPTIONS

Pricing indicated is per person.

Set menu 1 Entree, 1 Main, 1 Dessert \$70 per person

Choice 2 2 Entree, 2 Main, 2 Dessert \$79 per person

Choice 3 3 Entree, 3 Main, 3 Dessert \$88 per person

Side Dishes \$9.90 each

All Sit Down Dinner Menus served with:

House made sourdough and cultured butter

Espresso Vittoria coffee, LMDT tea

Seasonal Degustation

FOOD

Personalised menu created from the seasonal menu items

2 Canapés + 5 Courses \$110 per person

MATCHING WINES

Premium wines \$50 per person

Luxury wines \$80 per person



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BEVERAGE PACKAGES

SALTRAM'S PACKAGE

Killawarra Pinot Noir Chardonnay

Saltram Maker's Table Sauvignon Blanc

Saltram Maker's Table Shiraz

Crown Lager, Pure Blonde, Adelaide Hills Apple Cider and Cascade Light

Soft drinks, orange juice and Santa Vittoria Sparkling Water

ANNIE'S LANE PACKAGE

Salinger NV Pinot Noir Chardonnay

Annie's Lane Semillon Sauvignon Blanc

Annie's Lane Cabernet Merlot

Crown Lager, Pure Blonde, Adelaide Hills Apple Cider and Cascade Light

Soft drinks, orange juice and Santa Vittoria Sparkling Water

PERSONALISED PACKAGE

Refer to wine list for sparkling, red and white wine of your choice

Crown Lager, Pure Blonder, Adelaide Hills Apple Cider and Cascade Light

Soft drinks, orange juice and Santa Vittoria Sparkling Water

SALTRAM'S PACKAGE

5.5 hours \$46.50 per person

4.5 hours \$42.00 per person

3.5 hours \$36.50 per person

ANNIE'S LANE PACKAGE

5.5 hours \$56.50 per person

4.5 hours \$50.00 per person

3.5 hours \$44.00 per person

PERSONALISED PACKAGE

(Priced on consumption with a minimum spend of \$48 per person)



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AUDIO VISUAL

A range of in-house equipment and services are available for hire, which can be complimented with additional equipment. AV Style is the preferred provider of hire equipment and technical services. AV Style has extensive experience with audio visual and communication services.

Data Projector (6'x8' screen)	\$250
40 inch Plasma screen with stand	\$200
50 inch Plasma screen with stand	\$250
Radio lapel microphone	\$60
Radio handheld microphone	\$60
DVD player	\$30
Lectern & gooseneck mic	\$80
Whiteboard / Flipchart	\$40
Electronic Whiteboard	\$160
AMX touch screen AV & room	\$100

PA – in-house (speeches & background music)	FOC
PA – 2 speakers 1 sub woofer	\$200
Laptop – Windows 7, Microsoft Office 2007	\$100
iPod docking station	\$30
Spotlight	\$30
Spotlight stand	\$30
Labour per hour – set / breakdown (if required)	\$70
Operator per hour (minimum 3 hours)	\$60
Outdoor Fairy Lights	\$150
Dance floor – per m ² - \$75 delivery fee	

SECURITY

Gate security is provided for all evening events at Botanic Gardens Restaurant and is charged at \$48.50 per hour.

Security commences half an hour prior to your event or from when gates are locked and remain until your last guest has left .

ROOM HIRE

RESTAURANT	\$550
TERRACE	\$450
TERRACE WITH MARQUEE	\$750
(INLCUDING LINING & LIGHTS)	\$850



ADDITIONAL INFORMATION

Your function booking is for exclusive use of the restaurant and terrace area only. It does not provide exclusive use of the Restaurant Courtyard, Botanic Garden of Adelaide or Botanic Park, even after normal public hours. The Botanic Garden of Adelaide, (Department of Water, Natural Environment and Resources) does from time to time allow other events to take place in Botanic Garden i.e. Public or private performances and events. We request all people attending events to respect the other events within the gardens.

The Botanic Garden of Adelaide, (South Australian Government Department for Environment and Heritage) has strict policies regarding vehicle access. No bridal cars are allowed within the gates of the Botanic Garden of Adelaide. All deliveries through the **'Trade Gate'** must be done before 10am and after 4pm
Guest vehicle parking is available on Plane Tree Drive only. Free parking is after 5pm

Walking access is via the **'Friends Gate'** Plane Tree Drive off Hackney Rd. Elderly or mobility impaired guests may be dropped to the restaurant with approval from management.

Gate security is required under the Botanic Garden of Adelaide Regulations for evening functions and is charged at \$48.50 per hour. Additional security may be required for events with **guests'** numbers exceeding 150 people.

Room hire of \$550 applies to all functions

A Complimentary tasting for the proposed wedding couple is available once confirmation and deposit payment is made. Subject to availability Tuesday-Friday Lunch

A minimum spend of \$8500 is required, for all functions from September through to May (inclusive). A minimum spend of \$6500 is required for all functions during June, July, and August.

A clear span marquee can be hired to cover the terraced area, providing protection for inclement weather at a charge of \$750.00 or with lining and fairy lights at \$850.00. (Price subject to change).

If you wish to have your ceremony within the Botanic Gardens or Botanic Park please speak to our Wedding Ceremony Coordinator to arrange a location to suit your needs. Booking fees apply.

We have a recommendation for preferred suppliers you are welcome to use for music, flowers, cakes and decoration ideas

Closing times for Botanic Garden of Adelaide:

December/January	7:00pm
February/March/October/November	6:30pm
April/September	6:00pm
May/August	5:30pm
June/July	5:00pm

All prices are current at the time of printing, however please note that all pricing and menu selections are subject to economic and seasonal variations.



TERMS AND CONDITIONS

BOOKINGS

To secure your booking we require a signed copy of the Function Booking Application Form and a deposit of 15% or \$1000.00 whichever is greater, within 14 days of the original reservation. Tentative bookings are not confirmed within 14 days will automatically be made available to other clients

FINAL NUMBERS AND PAYMENT

Confirmation of numbers and payment are required seven working days prior to your event. This number will represent the minimum number of guests for which you will be charged, subject to the minimum spend being achieved. Additional costs incurred during your function, are to be settled at the end of your function

FINAL ACCOUNTS

Any accounts left unpaid after the agreed terms will be placed in the hands of a debt collection agency at the full cost to the client

CANCELLATIONS

In the event of a cancellation, a fee of 30% of the total estimated value of the event is payable. If cancellation occurs within 7 days the total estimated value of the event is payable

PRICE

Prices are subject to change but are firm from completion of menu choices (at least two weeks)

MENU

Details must be finalised at least two weeks prior to the function so that our chefs can assure the quality and availability of food

COMMENCEMENT AND VACATING OF RESTAURANT

In the event that a function should go beyond the agreed finishing time, a charge of \$5.00 per person per hour or part thereof will be incurred, and drinks served will be charged on consumption

CLEANING

General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.

Confetti, rose petals and rice grains or equivalent, as deemed by Restaurant Management, are not permitted in either the Botanic Garden Restaurant or the grounds of the Adelaide Botanic Gardens.

MUSIC

No amplified music (outside of the restaurant) is permitted during opening hours, without written approval from the Adelaide Botanic Gardens. Live bands, DJs and other forms of amplified music are permitted inside the restaurant during garden hours or outside in the evenings once the gardens have closed

LIQUOR LICENCE

The Botanic Garden Restaurant practises responsible service of alcohol in accordance with The 1997 Liquor Licence Act. All extended time and alcohol service is at the discretion of the function supervisor. The function supervisor has the right to refuse service of alcohol and conclude the function.

In the event of early closure any costs incurred for remaining or extended time will not be refunded

COMPLIANCE

It is understood that the organiser will conduct the function in an orderly manner in full compliance with the Botanic Garden of Adelaide, (Department for Environment and Heritage) policies, regulations and with all laws, which are amended from time to time. The management reserves the right to exclude or eject any and all objectionable persons from the Botanic Gardens Restaurant without liability. The Botanic Garden Restaurant also reserves the right to control the sound levels of your event

RESPONSIBILITY

Organisers are financially responsible for any damage/breakages sustained to the Botanic Garden of Adelaide, (Department for Environment and Heritage) or to the Botanic Garden Restaurant created by the organiser, **organiser's** guests, invitees or other persons attending the function. The Botanic Garden Restaurant will not accept any responsibility for the damage or loss of merchandise left prior to or after the function. Organisers should arrange their own insurance if necessary.



EVENT BOOKING FORM

Event Date: _____

Venue: Botanic Gardens Restaurant

Time _____ Start: _____ Finish: _____

Number of Adults: _____ Children: _____ Sit-down or Cocktail: _____

Name of client/organisation: _____

Name of authorised contact: _____

Address: _____

Suburb: _____ Post Code: _____

Email: _____

Contact details: Bus Hrs: _____ Mobile: _____

Contact on the day: _____ Mobile: _____

Bookings are considered tentative until receipt of the required deposit and booking application form. Tentative bookings may be re-allocated without notice or liability and shall lapse after 14 days of original reservation. A receipt of your deposit will be forwarded as confirmation,

I acknowledge having received a copy of the general information and terms and conditions. I further comply with all respects of such conditions on acceptance of this application.

Signed: _____

Date: _____

Payment can be made via EFT, cheque or credit card.

Please make cheques payable to :

Blanco Food & Events

PO Box 2669, Kent Town SA 5072

E: botanicevents@blancofood.com.au

P: 08 8223 4412

F: 08 8232 1103

Credit Card Payment Type of Card (Circle)

MasterCard / Visa

Amex(3.5% surcharge)/Diners(3.5% surcharge)

Card Number

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Expire date _____ / _____

Total Cost: _____ \$

Name on Card: _____

Card Holder Signature _____

EFT details can be arranged

Please tick if you would like an invoice

**BOTANIC GARDENS
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