

Wedding



**BOTANIC GARDENS
RESTAURANT**

Receptions

From the Award Winning Blanco Catering

Restaurant & Catering Awards for Excellence

National Event Caterer of the Year 2008

South Australian Event Caterer of the Year
2003, 2004, 2005, (Hall of Fame 2006), 2007, 2008, 2009

South Australian Caterer of the Year 2003

South Australian Hall of Fame 2006



North Terrace, Adelaide SA 5000
P: 08 8223 3526 F: 08 8232 1103
E: botanic@blancocatering.com.au

Lunch & Dinner – Sit Down Menu Options

Pre-Dinner Canapé Menu

Choice of 2 items \$8.00 per person
Choice of 3 items \$12.00 per person

Cold Canapés

Sweet corn custard on toasted Norwegian rye with capsicum jam

Sugar cured Wagyu, watercress pesto and cabernet syrup

Marinated tomato and black olive Bruschetta with baby basil and confit garlic

Citrus cured ocean trout, potato blini, and soft herb crème Fraiche

Confit rabbit terrine, pickled red onions and brandied prunes

Duck rillet, pickled cherries and grilled sour dough

Barbequed lamb fillet, olive pesto and salsa Verde

Civiche of scallops with coconut, lime and salmon caviar

Hot Canapés

Ginger beef dumplings with anise jus

Goats cheese cappelletti with thyme and anchovy butter

Tea smoked duckling breast, orange risotto and mandarin marmalade

Tempura fried whiting with prawn and scallop mousse

Poussin with pork and pistachio in crispy bean curd

Little venison pies with black cherry relish

Smoked chicken quesadilla's with avocado, sour cream and Manchego

Marinated Atlantic salmon and wasabi spring rolls with nam Jim dressing



North Terrace, Adelaide SA 5000
P: 08 8223 3526 F: 08 8232 1103
E: botanic@blancocatering.com.au

Dinner Package Options: Set Menu

Three Choice three course set menu

\$79.00 per person

Selection of organic artisan bread rolls

ENTRÉE

Peking Duck Sausage

Seared sea scallop, duck and shitake dumpling, with Satsuma plum dressing

Dutch Goats Cheese Soufflé

With grilled Edith ash, honey roasted baby beetroot, burnt orange and walnut oil

Soft Herb and Sesame Crusted Blue Fin Tuna Loin

White miso marinated mushrooms, flying fish tobiko and radish salad

MAIN COURSE

Roast South Australian Snapper Fillet

Globe artichoke ravioli, grapes, almonds and verjuice with citrus beurre blanc

Roast Rack of Berkshire Pork

With pommes maxim, whiskey braised apples and charcuterie sauce

Grass Fed Sirloin of Beef

Caramelised shallot tarte tatin, water cress salad and cafe de Paris

DESSERT

Burnt Honey Cream and Liquid Puff Pastry

With saffron poached pears

Slow Cooked Chocolate Mousse

With vanilla poached strawberries and rose water custard

Cinnamon Spiced Carrot Cake

With white chocolate, gingered carrot puree and sweet salty walnuts

Filtered Coffee, Boutique Teas & Petit Fours

Side Orders (each side will serve four people)

Grilled asparagus with prosciutto, fried bread, poached egg and truffle parmesan 8.0

Crispy bintje potatoes, citrus sea salt and aioli 8.0

Iceberg lettuce slices with blue cheese dressing, oven roasted tomatoes, bacon and croutons 8.0

Cheese Platter

A selection of Australian cheeses served with fruits, lavosh, and house made Botanic fig and walnut bread are available at \$65.00 per platter (serves 10 guests).



BOTANIC GARDENS
RESTAURANT

North Terrace, Adelaide SA 5000
P: 08 8223 3526 F: 08 8232 1103
E: botanic@blancocatering.com.au

Two Choice three course set menu

\$72.00 per person

Selection of organic artisan bread rolls

ENTRÉE

Peking Duck Sausage

Seared sea scallop, duck and shitake dumpling, with Satsuma plum dressing

Dutch Goats Cheese Soufflé

With grilled Edith ash, honey roasted baby beetroot, burnt orange and walnut oil

MAIN COURSE

Grass Fed Sirloin of Beef

Caramelised shallot tarte tatin, water cress salad and cafe de Paris

Roast South Australian Snapper Fillet

Globe artichoke ravioli, grapes, almonds and verjuice with citrus beurre blanc

DESSERT

Burnt Honey Cream and Liquid Puff Pastry

With saffron poached pears

Slow Cooked Chocolate Mousse

With vanilla poached strawberries and rose water custard

Filtered Coffee, Boutique Teas & Petit Fours

Single Choice three course set menu

\$65.00 per person

House Made Bread Slices

ENTRÉE

Soft Herb and Sesame Crusted Blue Fin Tuna Loin

White miso marinated mushrooms, flying fish tobiko and radish salad

MAIN COURSE

Grass Fed Sirloin of Beef

Caramelised shallot tarte tatin, water cress salad and cafe de Paris

DESSERT

Slow Cooked Chocolate Mousse

With vanilla poached strawberries and rose water custard

Filtered Coffee, Boutique Teas

Cocktail Menu Options

A minimum selection of five cold canapés, five hot canapés, one substantial canapé and two dessert canapés are required for a cocktail style Festive Event. Additional selections are welcome.

Canapés cold - \$4 pp

Sweet corn custard on toasted Norwegian rye with capsicum jam

Sugar cured Wagyu, watercress pesto and cabernet syrup

Marinated tomato and black olive Bruschetta with baby basil and confit garlic

Citrus cured ocean trout, potato blini, and soft herb crème Fraiche

Confit rabbit terrine, pickled red onions and brandied prunes

Duck rillet, pickled cherries and grilled sour dough

Barbequed lamb fillet, olive pesto and salsa Verde

Civiche of scallops with coconut, lime and salmon caviar

Canapés hot - \$4 pp

Ginger beef dumplings with anise jus

Goats cheese cappelletti with thyme and anchovy butter

Tea smoked duckling breast, orange risotto and mandarin marmalade

Tempura fried whiting with prawn and scallop mousse

Poussin with pork and pistachio in crispy bean curd

Little venison pies with black cherry relish

Smoked chicken quesadilla's with avocado, sour cream and Manchego

Marinated Atlantic salmon and wasabi spring rolls with nam Jim dressing



North Terrace, Adelaide SA 5000
P: 08 8223 3526 F: 08 8232 1103
E: botanic@blancocatering.com.au

Substantial Cocktails - \$7 pp

Crumbed Fish and Chips, Tatare and Lemon

Thai Chicken Curry, Pandan and Coconut Rice Box

Cajun Fried Lamb Cutlet

Hokkien and Asian Vegetable Noodle Box

Sweets - \$4 pp

Fruit Tartlets

Chocolate Tartlets

Tiramisu Shooter

Chocolate Crème Patisier, Meringue on Chocolate Sweet Paste

Chocolate Brownies

Additional Information:

Continuous Coffee and Tea station can be provided and is charged at \$2.50 per person (minimum charge of \$100.00).

A selection of Australian cheeses served with fruits, lavosh, and house made Botanic fig and walnut bread are available at \$50.00 per platter (serves 10 guests).

Beverage Options – Sit Down or Cocktail Style

Each option allows for beverage consumption for 4.5 hours, alternate time frames will be priced on application.

Saltram's Package

| | |
|-----------------|---|
| Sparkling Wines | Killawarra Pinot Noir Chardonnay Saltram's Maker's Table Sauvignon Blanc Saltram's Maker's Table Shiraz |
| Beers | Cascade Premium Light, Cascade Premium Lager & Crown Premium Lager |
| Soft | Soft drinks, juices & Santa Vittoria mineral water |
| | \$36 pp |

Annie's Lane Package

| | |
|-----------------|---|
| Sparkling Wines | Yellowglen Vintage Pinot Noir Chardonnay Annie's Lane Semillon Sauvignon Blanc Annie's Lane Cabernet Merlot |
| Beers | Cascade Premium Light, Cascade Premium Lager & Crown Premium Lager |
| Soft | Soft drinks, juices & Santa Vittoria mineral water |
| | \$42 pp |

Personalised Wine Package

| | |
|-----------------|--|
| Sparkling Wines | Refer to wine list enclosed |
| Beers | Refer to wine list enclosed |
| Soft | Cascade Premium Light, Cascade Premium Lager & Crown Premium Lager |
| | Soft drinks, juices & Santa Vittoria mineral water |
| | Select in advance which wines, beers & spirits etc that are to be served |
| | You can set a limit to the account which can be monitored and finalised when required. |
| | One account is issued for the entire group. |
| | Priced on consumption (with a minimum spend of \$42 pp) |

Please note the responsible service of alcohol is practiced at the Botanic Gardens Restaurant as set out in The 1997 Liquor License Act.



North Terrace, Adelaide SA 5000
P: 08 8223 3526 F: 08 8232 1103
E: botanic@blancocatering.com.au

Additional Information

The Botanic Garden of Adelaide, (South Australian Government Department for Environment and Heritage) has strict policies regarding vehicle access. See terms and conditions.

Room hire of \$300 applies to all functions.

Gate security is required for evening functions and is charged at \$45.00 per hour. Additional security may be required for events with guests' numbers exceeding 150 people.

A complimentary tasting for the proposed wedding couple is available once confirmation and deposit payment is made.

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

Children's meals are available:

- 0 – 5 years no charge
- 5 – 12 years (inclusive) - \$35.00pp, this includes non-alcoholic beverages
- 12 – 17 years (inclusive) - considered adult food, and non-alcoholic beverage included

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 for Environment and Heritage) does from time to time allow other events to take place in the Botanic Garden i.e. public or private performances and events. We request all people attending events to respect the other events within the gardens.

Minimum numbers of 80 applies to sit down menus, or an equivalent minimum spend of \$8500, for all functions from September through to May (inclusive). Minimum numbers of 60 applies to sit down menus, or an equivalent minimum spend of \$6500 for all functions during June, July, and August.

If you wish to have your ceremony within the Botanic Gardens or Botanic Park please speak to us and we can arrange a location to suit your needs. Booking fees apply.

A clear span marquee can be hired to cover the terraced area, providing protection for inclement weather at a charge of \$650.00. (Price subject to change).

Closing times for the 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

1. **BOOKINGS:** To secure your booking we require a signed copy of the *Function Booking Application Form* and a deposit of \$1000.00 or \$10.00 per person 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.**
2. **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.
3. **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
4. **PRICE:** Prices are subject to change but are firm from completion of menu choices (at least two weeks).
5. **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.
6. **COMMENCEMENT AND VACATING OF RESTAURANT:** The organiser agrees to begin the function and vacate the Restaurant or nominated location, at the scheduled times agreed upon. In the event that a function should go beyond the agreed finishing time, a charge of \$150.00 for each additional 30 minutes or part thereof will be incurred, and drinks served will be charged on consumption.
7. **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.
8. **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.
9. **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 and/or security.



North Terrace, Adelaide SA 5000
P: 08 8223 3526 F: 08 8232 1103
E: botanic@blancocatering.com.au

10. SECURITY: Evening functions attract a charge of \$45.00 per hour for gate security as required under the Botanic Garden of Adelaide Regulations. We will organise this for you.
 11. CANCELLATION: In the unfortunate event that a confirmed booking is cancelled, the deposit is non-refundable.
 12. 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.**
13. PARKING: Vehicle parking is available on Plane Tree Drive only. Free parking is after 5pm.
 14. 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.
 15. 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.
 16. BRIDAL CARS: No bridal cars are allowed within the gates of the Botanic Garden of Adelaide.
 17. DELIVERIES: All deliveries through the 'Trade Gate' must be done before 10am and after 4pm.
 18. START TIME: Unless otherwise agreed to, 6pm is the earliest an evening function can begin.



North Terrace, Adelaide SA 5000
 P: 08 8223 3526 F: 08 8232 1103
 E: botanic@blancocatering.com.au

Function Booking Application Form

| | | | |
|-------------------------------|---------------------|-----------|--|
| Name of Client / Organisation | | | |
| Name of Authorised Contact | | | |
| Address | | | |
| Daytime Number | | Mobile | |
| Email Address | | | |
| Date(s) of proposed function | | | |
| Time required | From: | To: | |
| Function Purpose | Wedding Reception | | |
| Style (please select) | Sit down / Cocktail | | |
| Anticipated Numbers | Adults: | Children: | |

The deposit of \$ _____, must accompany this form. Please make cheques to be made payable to – 'The Botanic Garden Restaurant' Address: North Terrace, Adelaide 5000.

Credit Card Payment Type of Card (please circle) Mastercard / Visa / Amex / Diners

Card Number

| | | | | |
|--|--|--|--|--|
| | | | | |
|--|--|--|--|--|

| | | | | | | | |
|--|--|--|--|--|--|--|--|
| | | | | | | | |
|--|--|--|--|--|--|--|--|

| | | | | | | | |
|--|--|--|--|--|--|--|--|
| | | | | | | | |
|--|--|--|--|--|--|--|--|

| | | | | | | | |
|--|--|--|--|--|--|--|--|
| | | | | | | | |
|--|--|--|--|--|--|--|--|

Name on Card _____ Expiry Date ____ / ____

Signature of Cardholder _____

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: _____