

Australian Event Awards

National Best Event Service 2015, 2016

Restaurant and Catering Awards

National Best Restaurant Caterer - Silver

South Australian Best Contemporary Restaurant 2014, 2015, 2016

South Australian Best Wedding Caterer 2014

South Australian Tourism Restaurant of the Year 2012

ENQUIRIES

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BOTANIC GARDENS RESTAURANT

EVENT INFORMATION 2017

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 celebration.

As event specialists 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 from our own Botanic kitchen garden. Completing the dining experience is our exceptional wine selection and professional wait staff.



**BOTANIC GARDENS
RESTAURANT**

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 tranquillity 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 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 Plane Tree Drive

PARKING

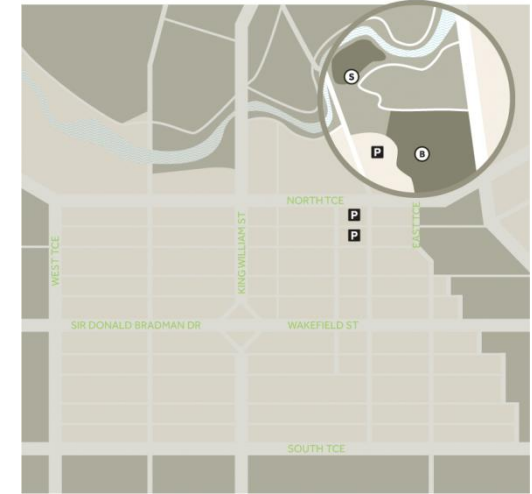
 Metered parking (subject to change)

 Multi level car parks

BLANCO VENUES

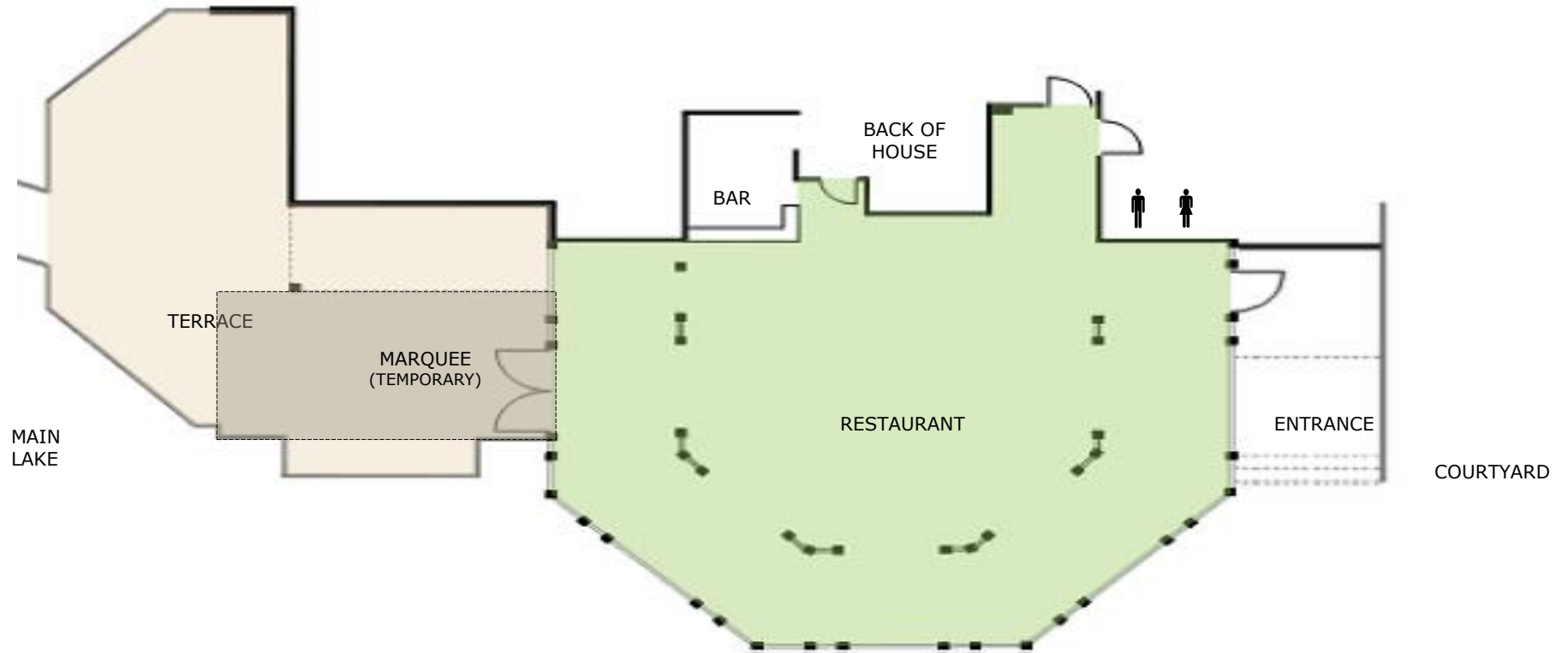
 Botanic Gardens Restaurant, Kiosk & Cafe

 Sanctuary Adelaide Zoo



BOTANIC GARDENS RESTAURANT

FLOORPLAN



RESTAURANT	90 sit down 140 cocktail	\$550
TERRACE		\$450
MARQUEE		POA
DANCE FLOOR		POA

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

BOTANIC GARDENS RESTAURANT

All prices are subject to change at the discretion of Blanco Food & Events
 Menu substitutions may be made by Blanco Food & Events due to availability

COCKTAIL MENU

COLD – select 4

Pepper crusted coorong angus beef, truffle aioli, salad burnett
Kinkawooka mussels, mussel custard, fennel remoulade, squid cracker
Smoked bay oyster, dashi pickled cucumber, sea succulents
Beetroot tarte tatin, careme puff pastry, goats curd, sea celery
Sugar cured salmon, grissini, crème fraiche, borage
Tea smoked duck breast, pancake, coriander, cucumber, hoisin

HOT – select 4

Yoghurt roasted pork belly, apple & vanilla puree, baby basil
Mushroom, truffle & tarragon arancini with salsa verde
Tempura spencer gulf prawns, kimchi aioli, coriander
Jamon & manchega croquette, preserved lemon, smoked paprika
Sugar cane fish cakes, cucumber, chilli, papaya & palm sugar relish
Za'tar chicken sticks, babaganoush, sesame seeds, fried parsley

SUBSTANTIAL – select 2

Massaman curry of coorong angus brisket, potato, fried shallots, peanuts, jasmine rice
Grass-fed beef slider, dill cucumber pickle, alexandrina cheddar & tomato ketchup
Pea & pancetta risotto, spinach, shaved reggiano & snow pea tendrils
Salad of poached greenslades chicken, greens, legumes, pickled fennel, labne, parsley, sumac

DESSERT

Poached pear and frangipani tart, verbena cream & violets

MENU OPTIONS

Lunch and Dinner Menu

4 cold, 4 hot, 2 substantial, 1 dessert \$85 per person

Extra canape \$6.5 per person

Extra choice substantial \$9.5 per person

Includes Vittorio espresso coffee, tea



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SIT DOWN DINNER EVENT MENU

ENTRÉE SELECTION

Galantine of nomad chicken, fresh fig, chicken liver parfait, toasted brioche

Hiramasa kingfish, umeboshi plums, sea succulents, puffed rice, shiso leaves

Woodside buffalo curd, confit heirloom tomatoes, saltbush tapenade, quinoa crisp

MAIN COURSE SELECTION

Confit pork belly, braised fennel, agro dulce radicchio, cauliflower puree

Barramundi, roasted broccoli, fermented carrot, broccoli cream, cumquat, nuts

Coorong angus rump cap, smoked potato, bone marrow roasted beetroot, watercress

Side dishes

Salad leaves and garden herbs, tarragon vinegar dressing

Bone marrow roasted brussel sprouts, saba, dijon mustard, mint

Salad of roast cauliflower, celery, walnuts, parsley, yoghurt, za'atar

Dutch cream potatoes roasted in sage butter & olsson's macrobiotic sea salt

DESSERT SELECTION

70% chocolate delice, burnt green tea, hazelnuts, native mint, matcha

Orange & almond cake, date puree, pistachio, carrot caramel, yoghurt

Selection of local artisan cheese, willabrand fig jam, fresh pear, muscatels lavosh

MENU OPTIONS

Pricing indicated is per person

Set 1 entree, 1 main, 1 dessert \$85 per person

Choice 2 entree, 2 main, 2 dessert \$100 per person

Extra choice entree \$6 per person

Extra choice main course \$12 each

SEASONAL DEGUSTATION

Personalised seasonal menu items

2 Canapés + 5 Courses \$120 per person

Premium wines \$65 per person

Luxury wines \$95 per person

All main courses served with
House made sourdough and cultured butter
2 side dishes
Espresso Vittoria coffee, tea



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BEVERAGE PACKAGES

SALTRAM'S PACKAGE

Salinger nv pinot noir chardonnay	5.5 hours	\$48.00 per person
Saltram maker's table sauvignon blanc	4.5 hours	\$43.00 per person
Saltram maker's table shiraz	3.5 hours	\$38.00 per person
Coopers pale, peroni leggere, coopers light and adelaide hills apple cider		
Soft drinks, orange juice and apani bottled sparkling and still mineral water		

ANNIE'S LANE PACKAGE

Salinger nv pinot noir chardonnay	5.5 hours	\$59.00 per person
Annie's lane semillon sauvignon blanc	4.5 hours	\$52.00 per person
Annie's lane cabernet merlot	3.5 hours	\$45.00 per person
Coopers pale, peroni leggere, coopers light and adelaide hills apple cider		
Soft drinks, orange juice and apani bottled sparkling and still mineral water		

PERSONALISED PACKAGE – select 1 sparkling, white and red

Howard vineyard sparkling brut	5.5 hours	\$69.00 per person
NV alpha box & dice prosecco	4.5 hours	\$61.00 per person
Cape Jaffa Pinot Gris	3.5 hours	\$53.00 per person
Riesling Freak		
Harvest sauvignon blanc		
Kangarilla Road Shiraz		
Jericho Tempranillo		
Battle of Bosworth Cabernet Sauvignon		
Coopers pale, peroni leggere, coopers light and adelaide hills apple cider		
Soft drinks, orange juice and apani bottled sparkling and still mineral water		



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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. All prices on application

Data Projector (6'x8' screen)
50 inch Plasma screen with stand
60 inch Plasma screen with stand
Radio lapel microphone
Radio handheld microphone
DVD player
Lectern & gooseneck mic
Whiteboard / Flipchart
Electronic Whiteboard

PA – in-house (speeches & background music)
PA – 2 speakers 1 sub woofer
Laptop – Windows 7, Microsoft Office 2007
iPod docking station
Spotlight
Spotlight stand
Operator per hour (minimum 3 hours)
Marquee Fairy Lights
Dance floor

SECURITY

Gate security is provided for all evening events at Botanic Gardens Restaurant and is charged at \$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
MARQUEE ON TERRACE	POA



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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 Environment, Water and Natural Resources) 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.

The Botanic Garden of Adelaide, 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 6pm and all day Sunday. Walking access is via the 'Friends Gate' Plane Tree Drive off Hackney Rd.

Gate security is required under the Botanic Garden of Adelaide Regulations for evening functions and is charged at \$50.00 per hour. Additional security may be required for events with guests' numbers exceeding 150 people.

Room hire of a minimum \$550 applies to all functions.

A complimentary tasting for the proposed wedding couple is available for sit down events once confirmation and deposit payment is made. Subject to availability Tuesday-Friday Lunch. Tastings are not available for cocktail events.

A minimum spend of \$10,500, on food and beverage is required, for all functions from September through to May (inclusive). A minimum spend of \$8,500 on food and beverage 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. The marquee is priced on application.

If you wish to have your ceremony within the Botanic Gardens or Botanic Park please speak to our Venue and Event Co-ordinator 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.



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TERMS AND CONDITIONS

BOOKINGS

To secure your booking we require a signed copy of the Function Booking Application Form and a deposit of \$1000.00 within 14 days of the original reservation. Tentative bookings 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 three weeks).

MENU

Details must be finalised at least three 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 to the client on consumption basis.

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 Gardens 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 of Environment, Water and Natural Resources) 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 Gardens 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 of Environment, Water and Natural Resources) or to the Botanic Gardens Restaurant caused by the organiser, organiser's guests, invitees or other persons attending the function. The Botanic Gardens 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.



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