



BOTANICAL *Cafe*

A venue for more casual events and get-togethers



The Botanical Cafe

Fraser Avenue, Kings Park, West Perth WA 6005

Tel: (08) 9230 3200 Email: functions@frasersrestaurant.com.au

An Overview...

The Botanical Cafe is located on Fraser Avenue in Kings Park, next door to Fraser's Restaurant and the Kings Park Function Centre. The Botanical is designed to fill the gap between the fine-dining experience of Fraser's Restaurant and the casual takeaway fare of The Kings Park Kiosk.

The cafe is a popular option for stylish-yet-informal events, whether that's a sit-down group dinner or an after-work stand-up beverage and canapés function. The cafe features both indoor and outdoor options and can accommodate up to 200 guests for a cocktail event.

The Botanical Cafe can be hired out for fully-exclusive functions, or for smaller groups we can set aside one of the different areas. We' can tailor a package to suit your event requirements.

Featuring only the freshest local West Australian produce, the Botanical is also fully licensed, supplying beers and its very own brand of cleanskin West Australian wines - all at an affordable price with spectacular views over the city. Heading the kitchen of The Botanical is Chef Joseph Ditri.

Opening Hours...

Open seven days a week

Sunday to Thursday from 7:00am until 6:00pm

Friday and Saturday from 7:00am until late

* During the winter months, closing time may vary

Due to this venue catering for the general public on a daily basis, start times of events must be discussed with our functions team to ensure minimal disruption to the public.

Maximum Capacities

- SIT DOWN DINNER - 40 guests
- COCKTAIL PARTY - 200 guests

Staffing & Set Up Costs / Minimum Spends

Exclusive Hire: \$650.00 (based on 5 hours)

Non exclusive hire: \$400.00 (based on 5 hours)

Friday & Saturday evenings from **October through to April** will attract a minimum spend. Please discuss with our sales team for further information.

Special Events...

If you're looking for a relaxed, informal venue for special events, such as Mother's Day, Australia Day sky works or Christmas Day, the Botanical offers specially-designed menus and quality beverages, for you to relax and enjoy your day.

For further enquiries, please contact:

Fraser's Sales Team

Tel: 9230 3200

Email: functions@frasersrestaurant.com.au



BOTANICAL
Cafe

BREAKFAST SET MENUS

Please note that Set Menus apply to groups of 10 or more

Breakfasts are not available for exclusive use.

The below menus include plungers of T2 leaf tea and freshly brewed coffee

Please note, espresso coffee will be charged accordingly

Set Menu One...

- Scrambled or poached eggs, sausage, hash brown, tomato and mushrooms

Set Menu Two...

- Turkish bread toast with poached or scrambled eggs; hollandaise and spinach

\$25.00 per person
Monday – Friday

\$31.00 per person
Saturday & Sunday

Additional Items...

- Share platters of pancakes with maple syrup and fresh fruit
- Yoghurt cup for each guest

\$5.00 per person – for all 2 items

LUNCH AND DINNER

Set Menu One

Warm Turkish bread with dip



Soup of the day



Roast chicken breast with salt roast potatoes and field mushroom sauce

Garden salad



Honeycomb cheesecake with berry sauce

\$55.00 per guest
(2 course lunch - \$45.00)

Set Menu Two

Warm Turkish bread with dip and olives



Smoked salmon tart with horseradish cream and green leaves



Grilled snapper fillet with sautéed potatoes, beans and lemon olive oil dressing

or

Chargrilled scotch fillet with large cut chips

Garden salad



Chocolate and almond cake with gelato

\$60.00 per guest
(2 course lunch - \$50.00)

LUNCH AND DINNER (CONT...)

Set Menu Three

Warm Turkish bread with dip



Chargrilled field mushrooms and asparagus salad with Danish fetta and cabernet vinegar dressing



Grilled swordfish with roast garlic and potato mash

or

Chargrilled scotch fillet with thick cut chips and pepper sauce

Spinach pear and parmesan salad



Chocolate and almond cake with strawberries and gelato

\$60.00 per guest
(2 course lunch - \$50.00)

Set Menu Four

Warm Turkish bread with dip



Chargrilled field mushrooms and asparagus salad with toasted ciabatta



Chargrilled scotch fillet with salt roast potatoes or thick cut chips and red wine sauce

or

Grilled salmon with potato mash and lemon olive oil dressing

Steamed green vegetables with extra virgin olive oil



Crème brulee with vanilla ice-cream

\$60.00 per guest
(2 course lunch - \$50.00)

COCKTAIL PACKAGES

The Botanical Cafe is perfect for casual *cocktails* with a few options below for your consideration:

Low-key, mid-week 'Sundowner'...

If you're after a low key, relaxed corporate sun downer in Kings Park without the huge fuss or expense, then the Botanical Cafe offers your own personal area to enjoy and catch up. (Mon-Thur only)

- Freshly cooked gourmet pizzas cut into pieces
- Three drinks per guest - choose from the Botanical's clean skin wine, tap beer or soft drink

\$20.00 per guest
Min of 10 guests – maximum of 40 guests

Light 'Sundowner' (1.5 hour)

- Assorted pizzas
- Turkish bread, dip and olives
- Fish and Chips boxes (individual) with tartare sauce

\$25.00 per guest
Min of 10 guests – maximum of 50 guests

The "Networker" (2 hours)

Gourmet-style canapé items. Suggested minimum number of pieces for a cocktail-style event is ten items per guest (5 Cold and 5 Hot Items). A package of ten items will cost \$40 per guest, served over a two-hour period. Please note that this is not a meal replacement.

\$40.00 per guest
Min of 30 guests

End of working week, Forget the Winter Blues...

For a laid back environment to forget your winter blues after work, we have the package for you. Available 6:00-9:00 pm, June through to August.

- Two types of Cocktails on arrival
- Sport on the TV
- Pizza, popcorn, mixed Asian platters, and churros and chocolate dipping sauce.
- Western Australian wines- one white and one red chosen by the sommelier
- Soft drinks and juice (all other beverages available to purchase)

\$65.00 per person
Min of 40 guests

Cocktail Functions

For all other corporate, wedding & family cocktail events, please speak to our sales team for a quotation on our more substantial options. A price guide below on food per hour will assist you:

3 hours = \$60-65pp
4 hours = \$70-75pp
5 hours = \$80-85pp

** See below for our deluxe cocktail package for the wow factor

CANAPE MENU ITEMS

Cold Cocktail Items

- Chicken liver pate with fig jam an brioche
- Shaved prosciutto on grissini with melon salsa
- Lemon peppered swordfish, sourdough and kasundi
- Pickled octopus peppronatte with olive oil and sour dough toasted
- Vegetarian Vietnamese spring rolls with dipping sauce
- Assorted sushi with soy
- Spiced avocado and cherry tomato tart
- King prawn tartan with lime mayonnaise

Hot Cocktail Items

- Reef fish goujons with aioli
- BBQ king prawns with cumin salt and cucumber yoghurt
- Teriyaki salmon skewers with dipping sauce
- Chicken satays with peanut sauce
- Roast chicken pita with spice pumpkin couscous
- Mini wagyu burgers with Swiss cheese and kasundi
- Mini chargrilled steak sandwich with seeded mustard dressing
- Arancini balls with aioli
- Vegetable samosa with sweet chilli
- Steamed mushroom and walnut wontons with soy

Additional Items

- Pizza's \$17 – 20pp
- Mezze / Share Platters \$11.00pp
- Cheese Platter \$7.00pp
- Fruit Platter \$5.00pp

More Substantial Items - \$8.00 per item

Fish and chip boxes

DELUXE COCKTAIL PARTY

Please note that *deluxe* cocktail parties require a minimum of 80 guests – *for fully-exclusive use of the venue*

There are two options for your deluxe cocktail party – either trayed canape service from our waitstaff, or we can set up various food stations, where guests can walk up and be served by our chefs who constantly man each food station.

Canapes – tray service

Choose 8 items – 4 hot and 4 cold items - from the cocktail menu (*see page 6*)

Food stations – manned by chefs

Please choose 4 food stations from the following...

OYSTER STATION

- Freshly shucked oysters
- Oyster shooters with wasabi, soy and orange or tomato and horseradish
- Condiments: lime/lemon wedges, salsa, cracked black pepper, tobasco

CARVERY STATION

- Roast beef; Roast lamb
- Panini rolls, mustards and chutneys

RISOTTO STATION

- Snapper broccoli and fresh herbs
- Pearl barley, mushroom and asparagus
- Braised lamb shank (off the bone) and spinach

ASIAN STATION

- Beef, chicken and squid satays
- Steamed pork buns with chilli and soy
- Twice cooked barramundi with dipping sauce

ANTIPASTO STATION

- Selection of cold meats and pickles
- Turkish bread and dips
- Olives and fetta
- Prawn grilled in prosciutto

MEDITERRANEAN STATION

- Paella - seafood
- Paella - chicken, chorizo and red pepper

PASTA STATION

- Penne pasta with scallop and prawn meat, tomato and saffron sauce
- Duck and veal ravioli with asparagus and mushroom butter sauce

SUSHI AND SASHIMI STATION

- Assorted sushi, sashimi and nigiri
- Wasabi, pickled ginger, pickled radish, soy sauce and wakame salad with sesame

INDIAN STATION

- Butter chicken, rice
- Samosas, pappadums, paratha, raita, pita bread and chutney
- Vegetarian curry with tofu

CHEESE STATION

- Farmhouse cheese selection
- Blue cheese fondue with soldiers

DESSERT STATION

- Saffron and honey brulee
- Fruit shots
- Mini chocolate éclairs and French pastries
- Assorted gelato cones

\$90.00 per guest

Beverage Packages...

Package 1 - "Select Series"

- McWilliams Brut Reserve
- McWilliams Semillon Sauvignon Blanc
- McWilliams Chardonnay
- McWilliams Cabernet Merlot
- McWilliams Shiraz Cabernet
- Cascade Premium Light
- Hahn Super Dry

*On request: McWilliams Luscious Fruity White Sweet wine

Package 2 - "West Australian Wines"

- Catching Thieves NV Sparkling Sauvignon Blanc
- Catching Thieves Semillon Sauvignon Blanc
- Stella Bella Sleeping Dogs Lie Chardonnay
- Catching Thieves Cabernet Merlot
- Stella Bella Sleeping Dogs Lie Shiraz
- Cascade Premium Light
- Hahn Super Dry
- Heineken
- Stella Artois

Package 3 - "Premium Western Australian Wines"

- Veuve Moisans Brut
- Vasse Felix Sauvignon Blanc Semillon
- Peel Estate Chardonnay
- Vasse Felix Cabernet Merlot
- Peel Estate Shiraz Cabernet
- Cascade Premium Light
- Hahn Super Dry
- Heineken
- Stella Artois

Package	2HR	3HR	4HR	5HR
Package 1	\$26	\$29	\$35	\$40
Package 2	\$32	\$35	\$42	\$48
Package 3	\$42	\$46	\$56	\$64

Beverage List- Consumption Prices

List can be provided upon request from the sales team – 9230 3200

TERMS AND CONDITIONS

Payment of the deposit is confirmation of the terms and conditions as noted below.

1.1 TENTATIVE BOOKING

- Tentative bookings will be held for a period of two (2) weeks and may be cancelled automatically unless your deposit and confirmation form has been received.
- Cancellations are required in writing.

1.2 quotations

Quotes are valid for one (1) month from the date of quotation unless otherwise specified. Quotations do not automatically confirm a booking has been made.

1.3 cancellation of a tentative booking

- Written notice is required

1.4 CONFIRMATION

- The booking is confirmed when we receive the deposit. Payment of the deposit is your acceptance of these terms and conditions.
- Weddings and Family Events must be accompanied by signed terms and conditions.
- The Venue will be under no obligation to proceed with the event if the deposit or full payment has not been received.

1.5 CANCELLATION OF A CONFIRMED BOOKING

- Written notice is required.
- After the deposit has been paid, results in forfeiture of the deposit.
- Between 3 months - 2 weeks incurs 50% of the anticipated food/beverage account and venue hire
- 0-14 days notice incurs 100% of the total anticipated food/beverage account.

1.6 CHANGE OF DATES

Is deemed as a cancellation. Please discuss with your function co-ordinator.

1.7 CHANGES IN NUMBERS AND SLIPPAGE

Any decrease in numbers in excess of 20% with less than 30 days notice to the event will incur a slippage charge. This will be calculated on 80% of the anticipated function cost per person.

1.8 standard function timing

- Breakfast: 2 hours, latest possible finish time is 11.00am.
- Lunch: 3 hours, latest possible finish time is 4.00/4.30pm
- Dinner: 5 hours, standard earliest start time is 6.00pm; finish times are subject to specific license arrangements – please discuss with your function co-ordinator.

1.9 PRICING

Prices are based on current and expected cost increases, any change in price will be advised within 120 days of your event. All prices are inclusive of GST. Prices quoted more than 12 months in advance may incur a CPI increase.

1.10 FOOD AND BEVERAGE

Confirmed food and beverages must be received a minimum of **three weeks** prior to the function. Changes made within this period may incur additional charges.

1.11 MENU AND DETAILS

The menu must be chosen **three (3) weeks** prior to the event. Menus will be printed especially for the day with any additional titles added.

1.12 CAKES PROVIDED BY THE CLIENT

A standard \$5.00 charge per person will incur for garnishing cakes provided by the client and served as a dessert in place of the Venue's dessert.

1.13 FISH

The venue will endeavour to supply the type of fish you prefer for your function however fish is subject to availability.

1.14 minimum spend requirements

Will be quoted for each function, they are based on seasonality and other requirements – minimum spend is based on *FOOD AND BEVERAGE ONLY*.

1.15 DISPLAY AND SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building. Signage in public areas is to be kept to a minimum and must be approved by The Venue's management.

1.16 guest list/seating plan

- The Venue will provide typed black and white menus for your function or reception. It's the clients' responsibility to provide a clearly typed guest list and/or seating plan, to be displayed for the event.
- A \$60 administration fee will apply to any information not provided in this way.

1.17 SUPPLIERS AND DECORATORS

The Venue's have no restrictions on suppliers, however please advise your function co-ordinator of who is delivering, contact numbers and times of deliveries to be discussed. The suppliers are responsible for pickup and delivery within the venues guidelines. Each venue has specific load in and out requirements. See section 14 – Delivery Instructions of the function kit for specific details.

Storage is not guaranteed.

1.18 DELIVERIES

- All deliveries to the venue must be advised to the Function Coordinator prior and marked with the name and date of the function.
- Whilst every effort will be made to assist in the movement of goods from the loading bay to the function room, assistance will be offered only if staff are available at that time.

1.19 FINAL ATTENDANCE NUMBERS

Guaranteed minimum number of guests required by three (3) working days prior to the function date or the venue will cater on the last numbers advised. All final arrangements are to be confirmed 3 working days out by way of signing an event order. Changes after this time can be made, however it is not recommended.

1.20 DAMAGE TO PROPERTY

The client is responsible for the conduct of the client's guests and indemnifies the restaurant for all costs, expenses, damage and loss caused by any act made by the client or the client's guests.

1.21 HIRE OF CATERING EQUIPMENT, DAMAGE AND LOSS

We do not accept responsibility for damage to, or loss of, any client property left on the premises prior to, during or after a function (including hired equipment/goods). Clients are financially responsible for any damage to fittings, property or equipment by themselves, guests and outside contractors, prior to, during or after a function.

1.22 INSURANCE

The Venue's staff are always extremely careful when looking after guests belongings; however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients.

1.23 SECURITY

This can be arranged – it is suggested that security is provided for larger cocktail parties and around specific periods like Christmas. The Venue can arrange this at an additional cost. For large events on the observation deck it is mandatory. Any events over 300 will attract security charges.

1.24 PAYMENT

- Weddings & Family Events - 50% of the anticipated food and beverage costs is due three (3) months prior to the function date
- Full payment is required seven (7) days prior to the function date, either by bank cheque or cash, unless other credit arrangements have been approved by the Venue.
- Personal cheques will not be accepted.
- EFT (direct deposit) payments must be referenced in accordance to the tax invoice or the venue has the right to charge a bank/admin fee. The EFT payments must be received 14 (fourteen) days prior to your function for final payment, with a remittance advice emailed to the venue with inclusion of the reference number, prepayment unless prior arrangements are made.
- All credit card payments attract a 1.75% surcharge.
- Corporate only – After the function an invoice will be issued for the balance/credit of the account. All accounts not paid within 14 days will incur a 5% interest charge. With payment a remittance advice must be emailed to the venue, stating the reference number.

1.25 reference number

Must be referenced for all payments, otherwise additional fees may be incurred.

1.26 SURCHARGES

- \$11.00 per guest on a Public Holiday (min charge \$500)
- \$4.00 per guests per hour after the standard function time (min \$300 p/h Kings Park)
- \$6.00 per guest after midnight Friday/Saturday/Sunday

(minimum \$400 charge, subject to licence arrangements)

- Breakfast (2 hours), Lunch (3 hours), Dinner (5 hours),
- All day Seminar (8am-5pm)

1.27 STAFFING

Relevant to outside catering only - park surroundings; and when standard function timing is exceeded.

Per staff member per hour:

- \$38.00 per hour Monday – Friday (7.00am – Midnight)
- \$40.00 per hour Saturdays and after Midnight any day
- \$40.00 per hour Sundays
- Security staff are available for a minimum 2-hour call at \$45.00 per hour