

KINGS



PARK

BOTANICAL *Cafe*



GROUP BOOKINGS FUNCTIONS WEDDINGS



AN OVERVIEW

The Botanical Cafe has undeniably the best views in Perth. The Café is located on Fraser Avenue in Kings Park, next door to Fraser's Restaurant and Function Centre.

The cafe is a popular option for stylish-yet-informal events, whether that's a sit-down group dinner or an after-work cocktail function. The cafe features both indoor and outdoor options and can accommodate up to 100 guests for a buffet style event or 250 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 to suit your events requirements.

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

BOTANICAL
Cafe



Maximum Capacities

Sit Down Buffet Dinner
100 Guests

Cocktail Party
250 guests

Staffing & Set Up Costs/Minimum Spends

Exclusive Hire: clearing all furniture

\$1,500 (based on 5 hours)

Exclusive Hire: existing furniture

\$1,000 (based on 5 hours)

Non-exclusive hire

up to \$500

All bookings will attract a minimum spend on food & beverage

For exclusive café bookings, security is mandatory, costs are borne by the venue hirer

Please discuss with our sales team for further information and a formal quote

Prices are applicable for 2017 and are subject to change

BOTANICAL
Café

SUNDOWNER COCKTAIL PARTY



SUBSTANTIAL ITEMS - \$10 per item

Beer battered snapper & chips, lemon dressing

Asparagus and truffle risotto, shaved parmesan

Goats cheese gnocchi, tomato sugo, basil

SHAREBOARDS

Assorted pizza - \$20 (15 pieces)

Turkish bread with dip - \$20 per platter (serves 4)

Cheese Platter - \$35 (serves 5)

Menu One

(based on 2 hour cocktail function)

Freshly made pizza

Arancini, aioli

Fish & chips

Mini pies with chilli tomato

\$30 Per Guest

Menu Two

(based on 2 hour cocktail function)

Cold

Smoked salmon tartlet

Freshly cooked WA king prawns with wasabi mayonnaise

Wild mushroom, pumpkin and Persian feta tart

Zucchini and ricotta, dried tomato

Warm

Five spiced pork belly with chilli caramel sauce

Pan fried goats cheese gnocchi, oregano & tomato aioli

Snapper with tartare sauce

Moroccan lamb and pine nut puffs, mint yoghurt

Falafel, lemon yoghurt; smoked paprika

Assorted satay skewers, satay sauce

\$50 Per Guest

BOTANICAL
Cafe



Deluxe Cocktail Party

\$100 PP

Canapes

Smoked salmon tartlet
Freshly cooked WA king prawns with wasabi mayonnaise
Wild mushroom, pumpkin and Persian feta tart
Zucchini and ricotta, dried tomato
Five spiced pork belly with chilli caramel sauce
Moroccan lamb and pine nut puffs, mint yoghurt
Falafel, lemon yoghurt; smoked paprika
Assorted satay skewers, satay sauce

Substantial Items

Beer battered snapper & chips, lemon dressing
Asparagus and truffle risotto, shaved parmesan
Goats cheese gnocchi, tomato sugo, basil

Food stations – manned by chefs

Please choose 3 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, tabasco

Asian Station

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

Carvery Station

Scotch fillet of beef
Roast lamb leg; garlic & rosemary
Panini rolls, mustards and chutneys

Antipasto station

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

BUFFET DINNER

\$100pp

Cold Selection

Grilled ciabatta breads

Selection of continental meats & pickles

Freshly cooked WA king prawns and cocktail sauce

Hot Selection

Five spiced pork belly served with BBQ Sauce, pickled onion & coriander

Grilled snapper fillets; chardonnay butter sauce with fennel & parsley

Potato gnocchi with tomato sugo, rocket & parmesan

Calamari with chilli jam, sprout bean & tatsoi

Spanish seafood paella; mussels, prawns, squid with saffron & spicy chorizo

Steamed green vegetables, oyster sauce & crisp shallots

Rocket, pomegranate, chick peas & Persian feta salad

Roast pumpkin, beetroot & quinoa salad with balsamic dressing

Caesar salad

Smashed chats

Carvery

Roast leg of lamb

Selection of continental meats & pickles

Desserts

Chocolate brownie

Honey & saffron brulee

Cheese assortment with

fruit bread & crackers

Assorted seasonal fruits

Coffee, Tea & Chocolates



BEVERAGE PACKAGES

Package 1 - 'Botanical'

Vasse Felix Sauvignon Blanc Semillon
Vasse Felix Shiraz
Bottled Beer
Soft drinks, Juice

Package 2 - 'Parklife' (Exclusive to Fraser's)

Parklife from Howard Park 'Method Traditionelle' NV Sparkling
Parklife from Howard Park Chardonnay
Parklife from Howard Park Sauvignon Blanc Semillon
Parklife from Howard Park Cabernet Sauvignon Merlot
Parklife from Howard Park Shiraz
Bottled Beer; Crown Lager, Little Creatures Rogers & Beck's
Soft drinks, Juice

	<i>2 hour</i>	<i>3 hour</i>	<i>4 hour</i>	<i>5 hour</i>
<i>Package 1</i>	\$29	\$32	\$38	\$43
<i>Package 2</i>	\$35	\$38	\$45	\$51



2017 PACKAGE DEAL

*\$175 per person**

Includes

- 5 hour exclusive café hire (Between 6.30pm and midnight)
- Staff to set up, service and re-set the café
- Deluxe cocktail or buffet menu
- 5 hour Parklife beverage package
- Clothed cake and gift tables
- Cake cutting and service
- Security guards as required by the venue

*minimum 50 guests (minimum total cost of \$8,750 all inclusive)

BOTANICAL
Cafe

Contact Details

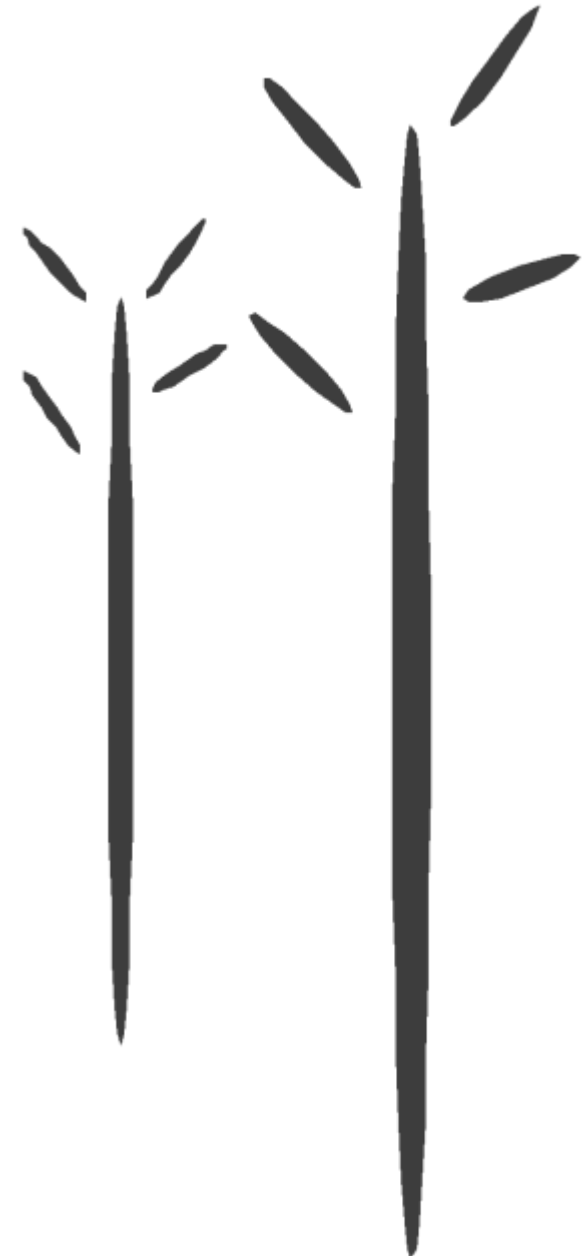
60 Fraser Avenue, Kings Park
botanicalcafe.com.au

Reservations and Small Group Bookings

Botanical Café Manager
08 9482 0122 | info@botanicalcafe.com.au

Exclusive Events

08 9482 0170
hello@frasersevents.com.au



Terms and Conditions

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

Audio Visual

We recommend the services of our on-site professional AV provider, PAV. This dedicated AV team at Fraser's will be more than happy to discuss your needs and can be contacted on 9482 0166. Please be aware, due to the recent upgrades at the venue, a 'Technician on Duty' is required at all events to oversee the set up and bump out of all audio visual equipment. This is to ensure the technical excellence of your event and cover our insurance requirements. Should Perth Audiovisual be your appointed audio visual provider, this fee is waived.

Cakes Provided by the Client

A standard \$5 charge per person will incur for garnishing cakes provided by the client and served as a dessert in place of the venue's dessert.

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.

Cancellation of a Tentative Booking

Written notice is required.

Cleaning Fee

A cleaning fee will apply if any guest is sick and causes extra cleaning.

Change of Dates

A change of date is deemed as a cancellation. Please discuss with your Function Co-ordinator.

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.

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.

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.

Deliveries

Permitted Areas

- Off Wadjuk Way (the new road which swings being the existing loading bay) behind Fraser's kitchen area. This is only suitable and deemed safe for a maximum of 8.8m long single unit trucks. Trucks must be able to back up.
- Wadjuk Car park zoned along the footpath.

Deliveries should be carried or pushed by trolley into the venue from there. Suppliers are to be prepared to provide their own trolleys and staff.

Prohibited

- No deliveries behind 'Aspect of Kings Park'
- Kings Park Ceremonial Walk
- No thoroughfare via the taxi drop off area

Drop off Road Access – State Reception Centre

- Loading and unloading of single trucks is permitted – only whilst the actual unloading or loading is taking place.
- Vehicles should park as close as possible to left kerb in order to allow other vehicles to pass.
- Vehicles cannot remain parked there they must be moved into a designated parking area. Obstruction of any part of the pathway is not permitted.
- Deliveries must be made through the North & South doors – not via the central stairwell area (across the wooden flooring).

Terms and Conditions cont.

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.

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.

Numbers that increase on the actual day of the event will be charged a 25% surcharge + the food/beverage costings. The venue cannot guarantee the same menu will be served and there will be delays with the event.

Fish

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

Food and Beverage

Confirmed food and beverages must be received a minimum of three (3) weeks prior to the function. Changes made within this period may incur additional charges.

Guest List/Seating Plan

The venue will provide typed black and white menus for your function or reception. It's the client's responsibility to provide a clearly typed guest list and/or seating plan, to be displayed for the event.

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.

Insurance

The venue's staff is 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 client.

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.

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.

Deposits and Payments

- To maintain your booking, a minimum non-refundable deposit of \$500 or 20% of the estimated function charge, whichever is the greater, is required within two weeks (14 days) from the date the tentative booking is made
- Deposit payments for bookings made within three months of the event date will be calculated at 70% of the estimated function charge
- Full pre-payment will be required for events booked within four weeks of the event date.
- A further deposit of 50% of the estimated function charge is required three months (90 days) prior to the event
- Final pre-payment of the event is required two weeks (14 days) prior to the event unless prior arrangements have been made, speak to your function co-ordinator

If payment is not received the venue reserves the right not to proceed with the event

- Different deposits may apply during peak periods but your function co-ordinator will quote the required deposit.
- If prior approval has been received from the venue, corporate events may be invoiced for the balance after the event. All accounts not paid within 14 days will incur a 5% interest charge.

Terms and Conditions cont.

Deposits and Payments cont.

- Please use the reference number (eg AG1234) on all payments, otherwise additional fees may be incurred
- Personal cheques will not be accepted
- EFT (direct deposit) payments must be referenced in accordance to the tax invoice/Fraser's reference number 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
- All credit card payments attract a 1% surcharge.

Plants/Animals

Due to the Botanic Gardens & Parks Authority's [BGPA] quarantine procedure, all plant material that contains soil is restricted from being brought into the venue. This is to ensure the long term security of existing living collections within the Park. Cut flowers and floral arrangements without any soil are exempt from these restrictions. In keeping with the BGPA's quarantine procedure; live animals are also restricted from the venue.

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.

Reference Number

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

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 in the State Reception Centre, Exclusive Botanical and outdoors events, it is mandatory. Any events over 300 will attract security charges.

Staffing

Relevant to outside catering only - park surroundings; and when standard function timing is exceeded. Per staff member per hour:

\$38 per hour Monday–Friday (7am–midnight)

\$45 per hour Saturdays and after midnight any day

\$50 per hour Sundays

Standard Function Timing

Cocktails 2 hours, further charges and timings need to be discussed with your Function Co-ordinator.

Breakfast: 2 hours, latest possible finish time is 11am

Lunch: 3 hours, latest possible finish time is 4/4.30pm

Dinner: 5 hours, standard earliest start time is 6pm; finish times are subject to specific licence arrangements – please discuss with your Function Co-ordinator.

Suppliers and Decorators

The venue has 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 venue's guidelines.

Surcharges

\$15 per guest on a public holiday (min charge \$500)

\$4 per guest per hour after the standard function time (min charge \$300)

\$6 per guest after midnight Friday/Saturday/Sunday (min charge \$400, subject to licence arrangements)

Breakfast (2 hours), Lunch (3 hours), Dinner (5 hours),

All day seminar (8am-5pm).

Terms and Conditions cont.

Temporary Structures

Permission must be gained from the venue to erect any temporary structure within the venue's complex and its surrounds. The venue will then seek formal approval from BGPA. Temporary structures are defined as "a building, tent, shelter, fence or other thing that is fixed to the land or to anything that is fixed to the land". Examples include dance floors, stages, fencing and umbrellas.

Tentative Booking

Tentative bookings will be held for a period of two (2) weeks and may be cancelled automatically unless your deposit and signed terms and conditions have been received. Cancellations are required in writing.

Venue

- No tape (gaffa or otherwise) to be used on any surface. This includes dance floor, walls, wood surfaces, doors, walls, ceiling, pillars and furniture.
- Cable traps must be used to safely cover any cables laid over the floor. A limited number of cable traps will be supplied by the venue however suppliers must take responsibility to supply cable traps to suit their set up requirements.
- Blu-tac and other adhesives must not be used on any surfaces including movable wall, painted walls, wooden surfaces and pillars and furniture.
- Road cases and trolleys must be rolled over the protective mats provided by the venue.
- If mats are not in place please advise staff before bumping in equipment.
- All items with feet, legs must be equipped with rubbers, underfelt or similar or must be supplied with, and placed on, protective matting.
- Before chairs, table or other furniture is placed on the dance floor the rubber or felt feet must be checked.
- Drawing pins etc are not to be used on any wall, partition, wood surfaces and furniture.
- Scourers, steel wool, wire brushes and powdered or abrasive cleaners must not be used on any surface, furniture or equipment.
- Thinners, paint stripper, acetone or other chemicals cannot be used without discussion with venue management.
- Any damage must be immediately reported to the manager.
- No item shall be leant on any wall, door or surface without protection being in place.