



ROSE GARDEN PAVILION

CORPORATE COCKTAIL PACKAGE

2023 - 2024



WELCOME



Blanco Catering, in partnership with Festival Hire and the Botanic Gardens of South Australia are offering the opportunity to have an exclusive Marquee Venue from September 2023 to April 2024.

The Botanic Gardens of South Australia have a stunning site within the Adelaide Botanic Garden available, in the tranquil setting of the International Rose Garden Adelaide, located in the heart of the city.

For our corporate partner's looking at an exclusive event, we have curated a sit-down dining experience to suit any celebratory occasion.

Venue hire includes both an indoor marquee event space, inclusive of timber flooring, lighting & outdoor timber decking as well as a furnished outdoor cocktail space, perfect for your pre-event drinks and canapés. You are then able to customise the food & beverage requirements for your bespoke event.

Experience the beauty of an exclusive Marquee celebration for your guests in a truly unique botanical garden setting. 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.

Please feel free to discuss all your event requirements with our Event Management team.

FEATURES & BENEFITS



Adelaide's most exclusive marquee venue

A personalised event package for up to 250 guests

A beautifully paired food & wine reception package, by the award-winning Blanco Catering

Breathtaking garden setting for your guests and delegates to enjoy

An expert team of event managers to assist manage your event

A marquee with beautiful high ceilings draped with fairy lights and stunning views of the International Rose Garden

Reverse Cycle Airconditioning

Endless possibilities for you to design, theme and make your event perfect for your occasion

Convenient inner-city location with plenty of car parking

VENUE HIRE - \$2500



VENUE HIRE INCLUSIONS

12-metre x 30-metre Marquee Pavilion with a 3-metre x 30-metre outdoor decking catering to a maximum of 250 people

Wooden hoeker flooring throughout the Marquee Pavilion

Fairy Light Canopy throughout the Marquee Pavilion

Reverse Cycle Airconditioning

Bentwood Chairs (natural colour) [*if requested]

Natural timber tables with white top and white pin legs [*if requested]

1 complimentary floor plan

COCKTAIL MENU



CELEBRATION EVENT (3 hours)

\$60 per person

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v, nf)

Smoked tuna, toasted sesame, wasabi & wakame pearl (gf, nf, df)

Sweet potato & cashew fritter, lemon emulsion, green mango and Thai herb salad (vg, gf, df)

Beef burger, cheddar cheese, dill pickles, burger sauce (nf)

Sundried tomato pesto arancini, olive tapenade, lemon emulsion, basil (v, gf)

Pork, fennel and caramelised apple sausage roll, tomato relish (df, nf)

Beef tataki, black pepper pickled onions, apple aioli, garlic flowers (gf, nf)

Honey and wattle seed cheesecake tart with ginger shortbread crumb

Chocolate hazelnut cannoli (v)

ADDITIONAL MENU UPGRADES

Additional canape

\$7 per item

Additional substantial canape Live

\$9.5 per item

Food/Grazing Station

POA

Oyster Bar

Charcuterie Station

Haight's Chocolate Slab

Pasta Wheel

COCKTAIL MENU



GALA COCKTAIL DINNER (4 HOURS)

\$85 per person

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v, nf)

Sundried tomato pesto arancini, olive tapenade, lemon emulsion, basil (v, gf,)

Chicken sando, pickled cabbage slaw, Thai chilli jam aioli (df)

Smoked tuna, toasted sesame, wasabi & wakame pearl (gf, nf, df)

Beef burger, cheddar cheese, dill pickles, burger sauce (nf)

Sweet potato & cashew fritter, lemon emulsion, green mango and Thai herb salad (vg, gf, df)

Beef tataki, black pepper pickled onions, apple aioli, garlic flowers (gf, nf)

Pork, fennel and caramelised apple sausage roll, tomato relish (df, nf)

Mini Reuben sandwich, corned beef, sauerkraut, Swiss cheese, Russian dressing (nf)

Honey and wattle seed cheesecake tart with ginger shortbread crumb

Chocolate hazelnut cannoli (v)

Cinnamon doughnut, citrus curd, torched meringue (v)

ADDITIONAL MENU UPGRADES

Additional canape

\$7 per item

Additional substantial canape Live

\$9.5 per item

Food/Grazing Station

POA

- Oyster Bar
- Charcuterie Station
- Haigh's Chocolate Slab
- Pasta Wheel

BEVERAGE PACKAGE



WICKS ESTATE PACKAGE

- Wicks Estate Sparkling Chardonnay Pinot Noir
- Wicks Estate Sauvignon Blanc
- Wicks Estate Pinot Rosé
- Wicks Estate Shiraz
- Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro
- The Hills Cider
- Soft drinks, orange juice, water

3 hours
4 hours

\$45 per person
\$51 per person

BREMERTON PACKAGE

- The Lane 'Lois' Blanc de blanc
- Bremerton 'Betty & Lou' Sauvignon Blanc
- Bremerton 'Racy' Rose
- Bremerton 'Tamblyn' Cabernet, Shiraz, Malbec, Merlot
- Coopers Beers, Peroni Nastro Azzurro Adelaide Hills Cider
- Soft drinks, orange juice, water

\$8 per person

BEVERAGE PACKAGE



ICONS OF SA PACKAGE - Please select 1 white and 1 red SPARKLING

\$20 per person

Wicks Estate Vintage 'Pamela' Chardonnay Pinot Noir, Adelaide Hills

WHITE

Pikes 'Traditionale' Riesling, Clare Valley

The Lane 'Block 10' Sauvignon Blanc, Adelaide Hills

Chapel Hill 'Abacus' Chardonnay

RED

Robert Oatley Signature Series 'GSM' Grenache Shiraz Mouvedre, McLaren Vale

Hentley Farm 'Villain & Vixen' Shiraz, Barossa Valley

Rymill 'The Companions' Cabernet Franc, Coonawarra

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro

The Hills Cider

Soft drinks, orange juice, water

2 hours

3 hours

4 hours

Extra hour

\$45 per person

\$55 per person

\$65 per person

\$10 per person

SPIRITS BAR

\$ 6 per person

Fully serviced spirits bar, complete with mixers, in conjunction with a beverage package. **Under 100 guests POA** Opened and served after main course only until 30 mins prior to completion of event. Client supplied (**3 varieties**)

GET IN CONTACT



We are committed to creating a great event for you and your guests. Should you have any queries, please do not hesitate to contact us.

BLANCO CATERING

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