



Catering  
Information  
**Cocktail, Lunch  
and Dinner**







# Welcome to the Adelaide Town Hall

The Adelaide Town Hall is a significant icon in the history of South Australia. There are eight beautiful and historic venues available for hire within the picturesque building making it the perfect backdrop to any event.

Catering at Adelaide Town Hall is managed by Blanco Horner Hospitality Management. Blanco offer contemporary cuisine and seasonal bespoke menus from casual roving cocktail food, through to platter and set

corporate lunches or elegant multi-course dinners. Recognised as an industry leader and being awarded 'Australia's Caterer of the Year 2016' at the Australian Restaurant & Catering Awards, you can be comforted knowing you're in great hands with a team of professional, experienced staff who will ensure incredible food and a flawless event.

The Adelaide Town Hall team look forward to assisting you with your event booking.



## Pre-Event (1 Hour)

\$18 PP

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives *v + nf*

Beef tataki, black pepper pickled onions, apple aioli, garlic flowers *gf + nf*

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

## Networking Event (2 Hours)

\$48 PP

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*

## Additions

### Canape Options

Additional canape

\$7.5 per item

Additional substantial canape

\$10 per item

### Dessert

\$7.5 per item

Honey and wattle seed cheesecake tart with ginger shortbread crumb Chocolate hazelnut cannoli *v*

Cinnamon doughnut, citrus curd, torched meringue *v*





## Celebration Dinner (4 Hours) \$95 PP

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*

### Desserts

Honey and wattle seed cheesecake tart with ginger shortbread crumb chocolate hazelnut cannoli *v*

Cinnamon doughnut, citrus curd, torched meringue *v*





## Antipasto platter

\$22 PP

Capocollo, prosciutto, casalingo, arancini, marinated red and green tomato, burrata, grilled zucchini, capsicum, olives, grilled focaccia

## Entree selection

Hummus, broad bean and green pea, crispy spiced tofu, preserved lemon, chive oil, flowers *vg + nf*

Kingfish, mandarin, buttermilk, green garden oil, macadamia crumble, fresh samphire *gf*

Chicken leg galantine, shitake mushroom, candied orange, red vein sorrel *gf + nf*

Roasted pork belly, braised fennel, apple puree, watercress chimichurri *df + nf + gf*

Honey glazed duck breast, date and almond couscous, pickled pumpkin, duck fat jus gras *df*

## Pasta

Spinach & ricotta cannelloni, Napolitana sauce, arugula & parmesan salad *v + nf*

Casarecce pasta, slow cooked beef ragu, parmesan, parsley *nf*

Rigatoni pasta, mushroom cream sauce, parmesan, truffle oil *v + nf*





## Main Course Selection

Salmon, vegetable and smoked speck cassoulet, dill, lemon cream sauce *gf + nf*

Lemon thyme chicken breast, spiced pumpkin and peas, crispy chickpea, jus gras *gf + nf + df*

Lamb rump, herbed pearl couscous and compressed cucumber, sumac yoghurt *nf*

Honey glazed duck breast, date and almond couscous, pickled pumpkin, duck fat jus gras *df*

Roasted pork belly, celeriac mash, braised fennel, apple puree, watercress chimichurri *gf + nf + df*

Flank steak, black garlic mash, roasted heirloom carrots & bacon bourbon jus *gf + nf + df*

Upgrade Scotch Fillet + \$5

Upgrade Eye Fillet + \$10

### **ALL MAIN COURSES SERVED WITH SHARED**

Roasted potatoes, Gentlemen's relish, garden herbs *gf + nf + df*

Mixed green leaf salad, honey mustard dressing, fresh radish *gf + nf + df*

## Dessert Selection

Chocolate marquise, salt and pepper strawberries, chocolate wafer, creme fraiche *nf*

Coconut and white chocolate ganache, fresh grapes, lime, yuzu dehydrated meringue *gf + nf*

Red wine poached pear, salted caramel cremeux, biscoff crumble, pear crisp *nf*

Honey and wattle seed cheesecake, ginger shortbread, Davidson plum *nf*

Cheese Plate, Onkaparinga Brie or Alexandria Cheddar, Quandong paste, toasted fruit loaf

### **INCLUDES**

Freshly brewed Vittoria coffee and a selection of boutique tea





## Menu Pricing

2 Courses	<b>\$75 PP</b>
3 Courses	<b>\$95 PP</b>
Share Platter (mains) - two choices	<b>+ \$12 PP</b>
Choice entree - per choice	<b>+ \$10 PP</b>
Choice mains - per choice	<b>+ \$12 PP</b>
Choice dessert - per choice	<b>+ \$10 PP</b>
Alternate drop - per choice	<b>+ \$10 PP</b>

## Additions

**CHILDREN'S MEAL (UNDER 10 YEARS)** **\$45 PP**

Includes main course, dessert and beverages

**CHEESE PLATTERS** **\$18 PP**

Plattered selection of 2 local cheeses, lavosh and accompaniments

**HAIH'S CHOCOLATE SLAB** **\$400 PER SLAB**

3kg of South Australian couverture chocolate

We provide a hammer and chisel for your guests to chip off their own piece of decadence





# Beverage Packages

## WICKS ESTATE PACKAGE

Wicks Estate Sparkling Chardonnay Pinot Noir, Adelaide Hills

Wicks Estate Sauvignon Blanc, Adelaide Hills

Wicks Estate Pinot Rose, Adelaide Hills

Wicks Estate Shiraz, Adelaide Hills

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro

The Hills Cider

Soft drinks, orange juice, water

2 hours      \$39.00 per person

3 hours      \$46.00 per person

4 hours      \$53.00 per person

*Extra hour    \$7.00 per person*

## BREMERTON PACKAGE

The Lane 'Lois' Blanc de Blanc

Bremerton 'Betty & Lou' Sauvignon Blanc

Bremerton 'Racy' Rosé

Bremerton 'Tamblyn' Cabernet, Shiraz, Malbec, Merlot

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro

The Hills Cider

Soft drinks, orange juice, water

2 hours      \$42.00 per person

3 hours      \$51.00 per person

4 hours      \$60.00 per person

*Extra hour    \$9.00 per person*





## Beverage Packages cont.

### ICONS OF SA PACKAGE

*Please select 1 white and 1 red*

2 hours      \$49.00 per person

#### *SPARKLING*

3 hours      \$59.00 per person

Wicks Estate Vintage Pamela Chardonnay Pinot  
Noir, Adelaide Hills

4 hours      \$69.00 per person

*Extra hour      \$10.00 per person*

#### *WHITE*

Pikes 'Traditionale' Riesling, Clare Valley

The Lane 'Block 10' Sauvignon Blanc, Adelaide Hills

Chapel Hill Chardonnay, McLaren Vale

#### *RED*

Robert Oakley 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  
Azzuro

The Hills Cider

Soft drinks, orange juice, water

# Beverage Service Only

(Client supplied wine)

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro

The Hills Cider

Soft drinks, orange juice, water

1 hour            \$25.00 per person

1.5 hours        \$27.50 per person

2 hours          \$30.00 per person

3 hours          \$35.00 per person

4 hours          \$40.00 per person

*Extra hour      \$5.00 per person*

## **SPIRITS BAR**

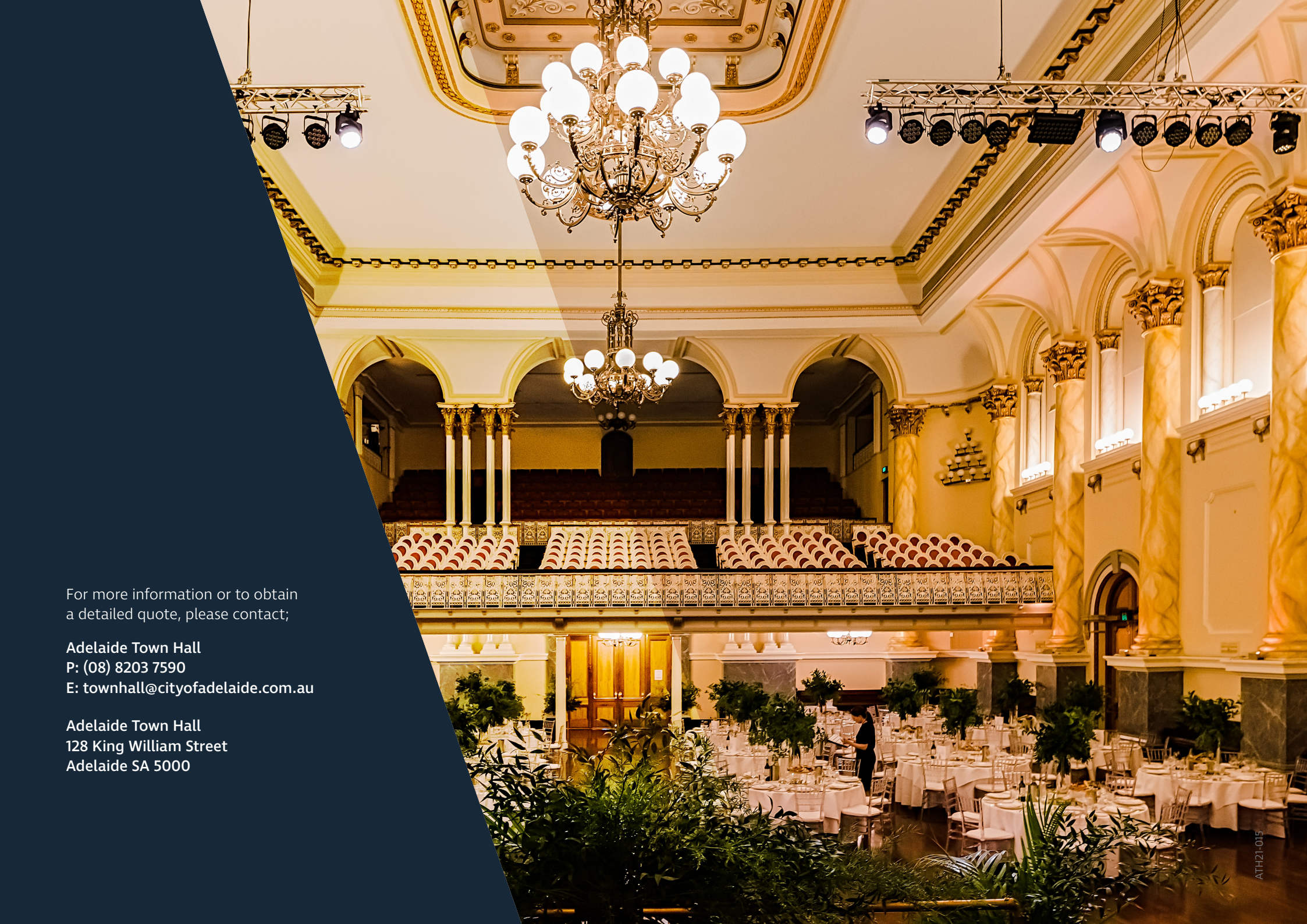
Fully serviced spirits bar, complete with mixers,  
\$6.00 per person, in conjunction with a Beverage Package.  
Under 100 guests POA.

Opened and served after main course only until 30 mins  
prior to completion of event.

Client supplied (3 varieties)







For more information or to obtain  
a detailed quote, please contact;

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