

# Event Catering

2024 - 2025 PACKAGE



BLANCO  
HORNER



# Welcome

*Thank you for considering Blanco Horner for your next event.*

Blanco Horner focuses on clean, fresh, sustainable, ethically farmed local produce that forms the basis of their modern Australian menu packages. Blanco follows a progressive food philosophy: sustainable agriculture and minimum food wastage are paramount.

Working with local meat and seafood farmers who deliver fresh, chemical-free goods directly to their kitchens ensures supreme quality. Ingredients are grown locally and harvested daily. Suppliers are selected based on their core values and like-minded approach to natural, sustainable, organic, and ethical produce that has the least environmental impact.

From casual roving cocktail food to buffet tables or elegant multi-course dinners, Blanco offers contemporary cuisine and seasonal bespoke menus to deliver a “wow” factor for your guests. Adapting to seasonal changes keeps food as fresh as possible, allowing our chefs to get creative with menus and produce impressive dishes using local in-season produce. 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 Blanco team draws on years of event management training and catering for national and international events. Their many awards, recognition and continued word-of-mouth referrals testify to their professionalism.

The dining experience is crucial for any event with a menu that is versatile, creative, and full of flavour that can be adapted to all dietary requirements. With food that is truly memorable, Blanco aims to go beyond expectations to leave lasting impressions for guests and event organisers.



# Event Catering

## BREAKFAST & CONFERENCE MENU

*V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free*





# Breakfast

## *Seated Hot Breakfast*

\$45 PP

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### TO START

Freshly brewed coffee, a selection of boutique teas and orange juice

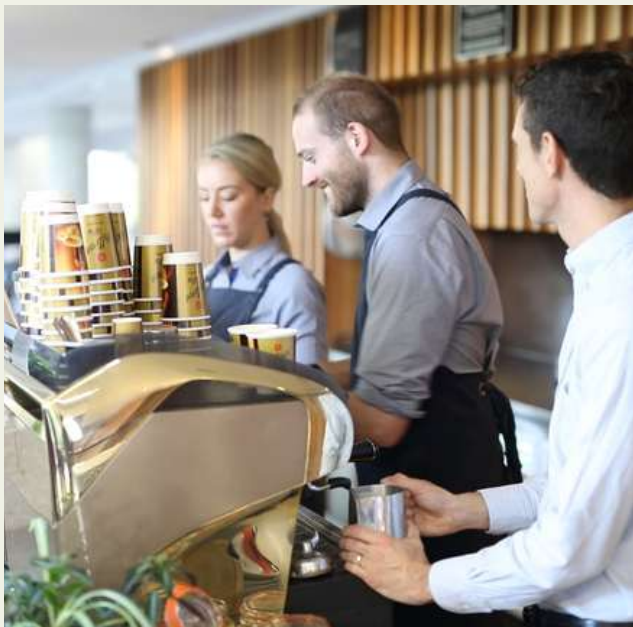
### ON TABLE

Freshly baked Danish pastries or

Coconut chia pudding with poached fruit, pepita and sunflower seed crumble *vg + gf*

### FOLLOWED BY SEATED BREAKFAST PLATE

Double smoked bacon, poached free range eggs, roasted tomatoes, sautéed Swiss brown mushrooms, smashed avocado, toasted sourdough bread



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## *Stand Up Buffet Breakfast*

\$40 PP

Freshly brewed coffee, a selection of boutique teas and orange juice

Freshly baked Danish pastries

Coconut chia pudding with poached fruit, pepita and sunflower seed crumble *vg + gf*

Caramelised onion, thyme and feta quiche *v*

Egg and bacon breakfast slider, tomato relish

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## *Espresso Coffee*

Espresso coffee made to order POA

# Morning & Afternoon Tea



## Coffee Breaks

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Freshly brewed Vittoria coffee, a selection of boutique teas and orange juice

On arrival	\$9 PP
1/2 Day continuous service	\$15 PP
Full day continuous service	\$19 PP

## Sweet Selections

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\$7.5 PER ITEM

Buttermilk scones with Beerenberg raspberry jam and Chantilly cream *nf*

Fresh baked Danish pastries *v*

Portuguese custard tart *v*

Wattle seed and Davidson plum tea cake *nf*

Coconut chia pudding with macerated berries, pepita and sunflower seed crumble *vg + gf*

## Savoury Selections

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\$7.5 PER ITEM

Pork, fennel and caramelised apple sausage roll *df + nf*

Sesame bagel, peppercorn smoked Tasmanian salmon, dill crème fraiche, preserved lemon *nf*

Pumpkin, spinach, and fetta quiche, onion jam, rocket *v + nf*

Barossa smoked bacon, sunny side up free-range egg breakfast slider, tomato relish *nf*

Croque monsieur, bechamel, smoked ham, Alexandrina cheddar *nf*

## Coffee & Tea break with a sweet treat

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\$14 PP

Freshly brewed coffee, a selection of boutique teas and orange juice

Chef's selection of a sweet treat



*“The Blanco Team went above and beyond with every single detail flawlessly.”*

**CHANTELLE**



*“Every single thing served was so delicious - our favourite dish was the Portobello mushroom, soft garlic polenta with smoked almond dressing - best polenta I’ve ever had!”*

**ANGELICA**

# Conference Day Packages

## *All Day Catering*

\$70 PP

Minimum 50 guests

Continuous service of freshly brewed coffee, a selection of boutique teas

Morning tea and afternoon tea

### **WORKING LUNCH INCLUDES**

Daily selection of sandwiches

Selection of two daily salads

Orange juice, still and sparkling water

Healthy treat

## *Happy Hour*

\$40 PP

Perfect for post conference networking

Includes 1 hour of drinks and Chef's selection of canapes



# Conference Catering

## *Working Lunch*

\$45 PP

### HOUSE MADE ARTISINAL BREADS & WRAPS (CHOOSE THREE)

Chicken Waldorf, chicken, mayonnaise, crisp apple, celery, and walnuts *df*

Roast beef, mustard pickle, baby spinach, cheddar cheese, Spanish onion *nf*

Double smoke ham, sundried tomato, provolone, basil pesto, rocket *nf*

Egg, chive, toasted sesame and kewpie mayonnaise *v*

Peppercorn smoked Tasmanian salmon, dill crème fraiche, preserved lemon *nf*

### SALADS (CHOOSE TWO)

Roasted butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino Romano, fried sage *v + gf*

Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata *v + gf*

Roasted cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt *v + gf*

Royal Blue potato, baby spinach, shallot, chives, honey and mustard dressing *v + gf*

Soba noodles, snow peas, Chinese cabbage, ginger and sesame dressing *df*

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

### INCLUDES

Healthy treat

Orange juice, still and sparkling water







## Buffet Lunch

\$55 PP

### MAINS PLATTERS (CHOOSE TWO)

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 and bacon bourbon jus *gf + nf + df*

Upgrade to Scotch Fillet

+ \$5

Upgrade to Eye Fillet

+ \$10

### SALADS (CHOOSE TWO)

Soba noodles, snow peas, Chinese cabbage, ginger and sesame dressing *df*

Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino Romano, fried sage *v + gf*

Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata *v + gf*

Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt *v + gf*

Royal Blue potato, baby spinach, shallot, chives, honey and mustard dressing *v + gf*

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

### INCLUDES

Healthy treat

Orange juice, still and sparkling water

### ADD EXTRAS

Soft drinks

\$4 PP

Fresh fruit platters

\$4 PP

# Event Catering

## COCKTAIL MENU

*V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free*





## 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 and 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 and wakame pearl *gf + nf + df*

Sweet potato and 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*

# Dinner Menu

## *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 and wakame pearl *gf + nf + df*

Beef burger, cheddar cheese, dill pickles, burger sauce *nf*

Sweet potato and 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*



# Event Catering

## DINNER MENU

*V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free*



## *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 and ricotta cannelloni, Napolitana sauce, arugula and 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*

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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 and bacon bourbon jus *gf + nf + df*

Upgrade to Scotch Fillet

+ \$5

Upgrade to 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*

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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 teas

# Menu Pricing

## *Menu Pricing*

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

## *Additions*

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**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

**HAIGH'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





*“The team was very helpful and responsive to our questions, the food was great and fairly priced compared to other quotes we got”.*

JOHN



*“All our guests loved the venue and the food. I never heard one bad thing about it! Definitely recommending to everyone to book there in the future!”*

CASSANDRA



# Beverage Packages

## *Wick's Estate Package*

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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

2 Hours **\$39 PP**

3 Hours **\$46 PP**

4 Hours **\$53 PP**

Extra Hour **\$7 PP**

## *Bremerton Package*

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The Lane 'Lois' Blanc de Blancs

Bremerton 'Betty & Lu' Sauvignon Blanc

Bremerton 'Racy' Rosé

Bremerton 'Tamblyn' Cabernet, Shiraz, Malbec, Merlot

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro

The Hills Cider

Soft drinks, orange juice, water

2 Hours **\$42 PP**

3 Hours **\$51 PP**

4 Hours **\$60 PP**

Extra Hour **\$9 PP**

## Icons of SA Package

SELECT ONE WHITE + ONE RED

### SPARKLING

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 Mourvèdre, 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 **\$49 PP**

3 Hours **\$59 PP**

4 Hours **\$69 PP**

Extra Hour **\$10 PP**

## Spirits Bar

\$6 PP

Under 100 guests POA

Fully serviced spirits bar, complete with mixers, in conjunction with a Beverage Package

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

Client supplied (3 varieties)



# Staff & Hire Equipment

## *Staff (Per Hour)*

MINIMUM 3 HOUR ENGAGEMENT  
PER STAFF MEMBER

Supervisor	\$60
Chef	\$60
Cocktail barman	\$55
Waiter	\$55
Kitchen Staff	\$55
Barman	\$55

## *Hire Equipment*

3 Tray oven	\$350
10 Tray convection oven	\$650
Hotbox warmer	\$250
Cool room	\$450
Cool room truck/van	\$350 (FUEL EXTRA)

## *Travel Fee*

16-49km from Adelaide CBD	\$250
50-100km from Adelaide CBD	\$400
100km+ from Adelaide CBD	POA



# Event Catering

## INFORMATION

BLANCO HORNER



# Locations

- 1 RESTAURANT BOTANIC**  
Plane Tree Dr, Adelaide SA 5000
- 2 EVERGREEN, SCHOMBURGK PAVILLION**  
Adelaide Botanic Garden
- 3 ROSE GARDEN PAVILLION**  
Plane Tree Dr, Adelaide SA 5000
- 4 SANCTUARY ADELAIDE ZOO**  
1 Plane Tree Dr, Adelaide SA 5000
- 5 SOUTH AUSTRALIAN MUSEUM**  
North Terrace, Adelaide SA 5000
- 6 ADELAIDE TOWN HALL**  
128 King William St, Adelaide SA 5000
- 7 U CITY FUNCTION CENTRE**  
43 Franklin St, Adelaide SA 5000



# Contact

## *Blanco Horner*

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Emma Mockridge - Venue & Events Manager

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