

# Rose Garden Pavilion

CATERING PACKAGE  
2024 - 2025



BLANCO  
HORNER



# Welcome

*Thank you for considering Blanco Horner and the Rose Garden Pavilion for your next event.*

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 partners looking at an exclusive event, we have curated a sit-down dining experience to suit any celebratory occasion.

Venue hire includes an indoor marquee event space, including timber flooring, lighting, and outdoor timber decking, and a furnished outdoor cocktail space, perfect for your pre-event drinks and canapés. You can then customise the food and 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, we aim to go beyond the expectations of the organisers and guests and have people talking for days. That around 90% of our event business comes from referrals is testimony to this.

Please don't hesitate to talk about your event requirements with our Event Management team.







# Features & Benefits

Adelaide's most exclusive marquee venue

A personalised event package

A beautifully paired food and 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



# Rose Garden Pavilion

## COCKTAIL PACKAGE

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





## 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*





## *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*

# 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)







# Venue Hire

*Venue Hire*

\$4000

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## 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 hoecker 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

# Rose Garden Pavilion

## ALL-INCLUSIVE DINNER PACKAGE

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

BLANCO HORNER HOSPITALITY





## *Dinner Package*

FROM \$190 PP\*

### ALL INCLUSIVE PACKAGE INCLUDES

Fully furnished marquee pavilion with 4 hours venue hire

Fully furnished outdoor cocktail area

Pre-event menu tasting

Event managers to assist with coordinating the day

Printed menus for tables

### FESTIVAL HIRE TO PROVIDE

12-metre x 30-metre Marquee Pavilion with a 3-metre x 30-metre outdoor decking

Wooden hockeer flooring throughout the Marquee Pavillion

Fairy Light Canopy throughout the Marquee Pavilion

Reverse Cycle Air conditioning

Bentwood Chairs (natural colour)

Natural timber table with white top

1 complimentary floor plan

### BLANCO HORNER TO PROVIDE

3 x chef's choice canapés

3 course sit down lunch or dinner

4-hour beverage package

FOH service staff for food and beverage

Kitchen hire and equipment

\* Package based on minimum 100 guests







## *Entree Selection*

SELECT ONE

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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*

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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

SELECT ONE

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

SELECT ONE

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*

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

## *Antipasto platter*

\$22 PP

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



# Beverage Package

## *Wick's Estate Package (4 Hours)*

Wicks Estate Sparkling Chardonnay Pinot Noir

Wicks Estate Sauvignon Blanc

Wicks Estate Pinot Rosé

Wicks Estate Shiraz

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro

The Hills Cider

Soft drinks, orange juice, water

## *Cocktail Hour*

FROM \$14 PP | SELECT TWO

Aperol Spritz

Gin and Tonic

Campari and Soda

Pimms

## *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)



# Beverage Upgrades

## *Icons of SA Package*

FROM \$19 PP  
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

## *Bremerton Package*

FROM \$9 PP

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



# Package Pricing

## *Package Pricing*

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Fridays and Saturdays from November 2024 - March 2025 **\$220 PP**

Monday - Thursday from November 2024 - March 2025 **\$200 PP**

September - October 2024 **\$190 PP**

*Please contact our friendly staff for availability and further information*





# Rose Garden Pavilion

INFORMATION

BLANCO HORNER HOSPITALITY



# 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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