

# South Australian Museum

CATERING PACKAGE  
2024-2025



BLANCO  
HORNER



SOUTH  
AUSTRALIAN  
MUSEUM



# Welcome

*Thank you for considering Blanco Horner and the South Australian Museum 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 on their core values and like-minded approach to natural, sustainable, organic, ethical produce that has the least environmental impact.

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





# South Australian Musuem

## 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*







## *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 canoli *v*

Cinnamon doughnut, citrus curd, torched meringue *v*

# South Australian Museum

## DINNER MENU

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





## *Antipasto platter*

\$22 PP

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



## *Entree Selection*

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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*

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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 & 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 tea



# 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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<b>CHILDREN'S MEAL (UNDER 10 YEARS)</b>	<b>\$45 PP</b>
Includes main course, dessert and beverages	
<b>CHEESE PLATTERS</b>	<b>\$18 PP</b>
Plattered selection of 2 local cheeses, lavosh and accompaniments	
<b>HAIGH'S CHOCOLATE SLAB</b>	<b>\$400 PER SLAB</b>
3kg of South Australian couverture chocolate	
We provide a hammer and chisel for your guests to chip off their own piece of decadence	



## *Event set up fee*

\$1500 PER EVENT

Includes the setup of linen, crockery, cutlery, glassware, bars, seating arrangements as provided by client, and other event elements as confirmed between Blanco and client.

Approximate costings based on 100 guests. Costings include equipment hire, kitchen equipment, cutlery, crockery and glassware. Final costings POA



# South Australian Museum

## BEVERAGE PACKAGE

BLANCO HORNER HOSPITALITY





# 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	<b>\$39 PP</b>
3 Hours	<b>\$46 PP</b>
4 Hours	<b>\$53 PP</b>
Extra Hour	<b>\$7 PP</b>

## *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	<b>\$42 PP</b>
3 Hours	<b>\$51 PP</b>
4 Hours	<b>\$60 PP</b>
Extra Hour	<b>\$9 PP</b>

## *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)



# South Australian Museum

## INFORMATION





# 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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