

Event Catering

2025 - 2026 PACKAGE



BLANCO
HORNER

Evergreen



Welcome

Thank you for considering Evergreen for your next event.

Evergreen focuses on fresh, sustainable, ethically farmed and local produce, creating the foundation of our delectable Australian menu packages. We follow a progressive food philosophy where sustainable agriculture and minimum food wastage are paramount.

We pride ourselves on partnering with local meat and seafood farmers who deliver fresh, organic products straight to our kitchens. By sourcing ingredients grown locally and harvested daily, we guarantee supreme quality in every dish. Our carefully selected suppliers share our commitment to natural, sustainable and ethical practices, ensuring minimal environmental impact while upholding the highest standards of products.

Embracing seasonal changes ensures our ingredients are at their freshest, allowing our chefs to craft impressive dishes with locally sourced, in-season produce. As an industry leader and the proud recipient of "Australia's Caterer of the Year 2016" award at the Australian Restaurant & Catering Awards, rest assured you're in expert hands. Our team of professional, experienced staff is dedicated to providing incredible food and a flawless event.

Drawing on years of event management and catering experience for national and international events, our team at Evergreen and parent company Blanco Horner, has garnered numerous awards, industry recognition and the continued word-of-mouth referrals all testify to our exceptional professionalism.

The dining experience is paramount for a seamless and successful event, with a delicious menu expertly tailored to suit your guests' palates. At Evergreen, we endeavor to exceed expectations, crafting truly memorable cuisine that leaves a lasting impression.



Healthy Snack Packs Beverages



EVERGREEN

Beverages Coffee&Tea

Freshly brewed Vittoria coffee, LMDT assortment of teas, w/milk,
milk alternatives, sugar, sweeteners, cups, stirrers

Per session

\$5.5 PP

Half day (4hours)

\$9 PP

All day (8hours)

\$12 PP

Barista made espresso coffee

POA

Juice & Sparkling Water

Apple juice, orange juice, still water, sparkling water (large bottles)

Per session

\$4.5 PP

Half day (4 hours)

\$7.5 PP

All day (8 hours)

\$10 PP

POA

Individual bottled drinks available

Still mineral water, sparkling mineral
water, juice & soft drink

Breakfast Items Croissants

Croissants plain with butter

\$8 PP

Croissants cheese & tomato (v)

\$11 PP

Croissants ham & cheese

\$12 PP

Morning & Afternoon Tea



Sweet

\$7.5 PP

Buttermilk scones with Berenberg raspberry jam and cream Chantilly 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 nf

Raspberry and chocolate brownie vg, nf + gf

Savoury

\$7.5 PP

Pork, fennel & 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

Lunch Menu



EVERGREEN

Lunch Platters

House made artisanal breads & wraps (choose three)

\$18 PP

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

Roasted 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

Lunch Boxes

Lunch box 1

\$22 EA

Sandwiches (curried egg, tuna & lettuce, ham, cheese tomato)

Garden inspired tea cake

Cookie

Lunch box 2

\$24 EA

Croissant (ham & cheese or cheese & tomato)

Muffin

Cookie

Lunch Box 3

\$26 EA

Frittata (v, g/f) and Mediterranean salad (v, g/f) Raspberry brownie (gf) Cookie (gf)

V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free | NF = Nut Free



Hot Buffet Menu

Menu1	\$14 PP
Chef's soup of the day v, gf	
Sour dough & dark rye	
Menu2	\$18 PP
Quiche and Salad or Frittata v, gf	
Mediterranean salad: cucumber, tomato, red onion, Kalamata olives, marinated capsicum, sun dried tomato, fetta with a lemon oregano dressing v, gf	
Bread & Butter (please select one):	\$3.5 PP
<i>All served with house cultured butter</i>	
Sourdough, dark rye, ciabatta or focaccia	

Platters Menu

Platter serves	
Approximately 10	
Fruit Platter	\$55 EA
Selection of mixed seasonal fruits	
Dips and Pita Platter	\$65 EA
Roast beetroot w/ yoghurt & caraway seed	
Hummus w/ fried rosemary & sumac	
Crudities, fried pita	
Grazing Platter	\$155 EA
Local south Australian cured meats, prosciutto, casalinga & capocollo, brie & vintage cheddar, charred and marinated local vegetables, mixed marinated whole olives and assorted breads	



*"The Evergreen Team went above
and beyond with every single
detail flawlessly."*

CHANTELLE



*"Taste nature's beauty with our
inspired delights. Join our green
Community for an Evergreen
experience"*

EVERGREEN TEAM

Staff & Terms

Staff On site to set up, clear and pack down (min 3 hours)

\$45 PH

Terms: Minimum order 10 people.

Minimum 7 days notice

Menu items and prices subject to seasonality of ingredients.

Dietary Requirements and Food Allergies:

Dietary requirements are required 7days prior to the event. While we make best efforts to cater for dietary requirements and food allergies, we can not guarantee that meals provided are to exact specifications. If dietary requirements and food allergies are of a serious nature, we recommend guests provide their own meals.



Order Form

INFORMATION

EVERGREEN



Description Item	Qty	Price	Total	Description Item	Qty	Price	Total
COFFEE & TEA				CROISSANTS			
Per Session		\$5.5 PP		Croissants plain with butter		\$8	
Half Day (4 hours)		\$9 PP		Croissants cheese & tomato v		\$11	
All day (8 hours)		\$12 PP		Croissants ham & cheese		\$12	
Barista Made Coffee		POA					
				MORNING TEA (SWEET & SAVOURY)			
JUICES & SPARKLING WATER				Buttermilk scones with Berenberg raspberry jam and cream Chantilly nf		\$7.5	
Per Sessions		\$4.5 PP		Fresh baked Danish pastries		\$7.5	
Half Day (4 hours)		\$7.5 PP		Portuguese custard tart v		\$7.5	
All Day (8 hours)		\$10 PP		Wattle seed & Davidson plum tea cake nf		\$7.5	
				Coconut chia pudding with macerated berries, pepita and sunflower seed crumble nf		\$7.5	
INDIVIDUAL BOTTLES		POA		Raspberry and chocolate brownie vg, nf, gf		\$7.5	
Still Mineral Water				Pork, fennel & caramelised apple sausage roll df, nf		\$7.5	
Sparkling Mineral Water				Sesame bagel, peppercorn smoked Tasmanian salmon, dill creme fraiche, preserved lemon nf		\$7.5	
Juice				Pumpkin, spinach and fetta quiche, onion jam, rocket v, nf		\$7.5	
Soft Drink				Barossa smoked bacon, sunny side up free-range egg breakfast slider, tomato relish nf		\$7.5	
				Croque monsieur, bechamel, smoked ham, Alexandrina cheddar nf		\$7.5	

DESCRIPTION ITEM	QTY	PRICE	TOTAL	DESCRIPTION ITEM	QTY	PRICE	TOTAL
LUNCH PLATTERS				LUNCH BOXES			
House made artisanal breads & wraps (choose three)		\$18 PP		Lunch Box 1		\$22 EA	
Chicken Waldorf, chicken, mayonnaise, crisp apple, celery, walnuts df				Lunch Box 2		\$24 EA	
Roasted beef, mustard pickle, baby spinach, cheddar cheese, Spanish onion nf				Lunch Box 3		\$26 EA	
Double smoke ham, sundried tomato, provolone, basil pesto, rocket nf							
Egg, chive, toasted sesame and kewpie mayonnaise v				HOT BUFFET LUNCH			
Peppercorn smoked Tasmanian salmon, dill creme fraiche, preserved lemon nf				Menu 1		\$14 PP	
				Menu 2		\$18 PP	
SALADS AVAILABLE ON REQUEST		POA					
				Bread & Butter		\$3.5 PP	
				PLATTERS			
				Seasonal fruit		\$55 EA	
				Dips and pita		\$65 EA	
				Grazing		\$155 EA	
STAFF				Staff On site to set up, clear and pack down (min 3 hours)		\$45 PH	

Order Form

Evergreen

ACCEPTANCE	
FULL NAME	TOTAL AMOUNT
COMPANY NAME	PAYMENT METHOD
PHONE	EMAIL
DATE REQUIRED	TIME OF ARRIVAL
DELIVERY ADDRESS	TIME FOR MORNING TEA
	TIME FOR LUNCH
DIETARY REQUIREMENT / ADDITIONAL INFORMATION	
	TIME FOR AFTERNOON TEA
SIGNED	DATE

Acceptance Form

Payment can be made via EFT or credit card.

Credit Card Payment

Type of Card (Please circle): MasterCard / Visa / Amex / Diners

Credit Card Number _____

Expiry Date / CCV

Amount Payable \$ _____

Cardholder's Name _____

Cardholder's Signature _____

Contact

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www.blancohorner.com.au/restaurants-cafes/evergreen/

