

# Event Catering

2025 - 2026 PACKAGE



BLANCO  
HORNER



# Welcome

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

Blanco Horner 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.

From casual roving cocktail fare to bountiful buffet tables and elegant multi-course dinners, our contemporary cuisine and seasonal bespoke menus are designed to deliver the “wow” factor for your guests. 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 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 Blanco Horner, we endeavor to exceed expectations, crafting truly memorable cuisine that leaves a lasting impression.



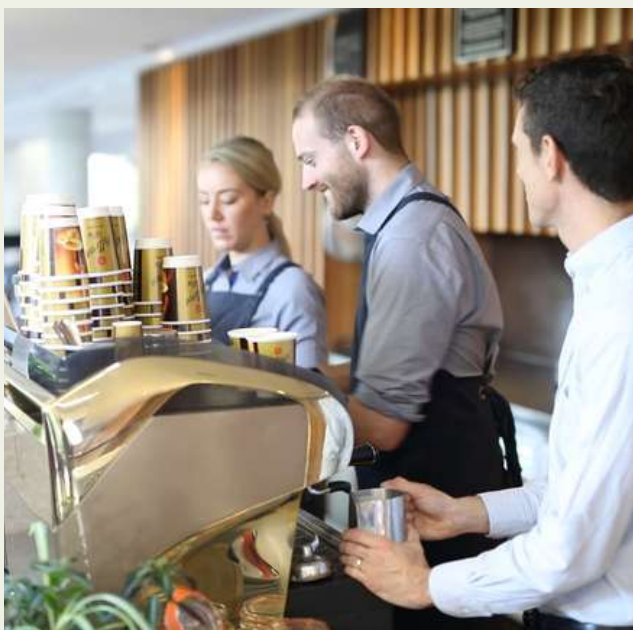


# Event Catering

BREAKFAST &  
CONFERENCE MENU

BLANCO HORNER





# Breakfast

## *Seated Hot Breakfast*

\$45 PP

### 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

## *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

## *Espresso Coffee*

Espresso coffee made to order POA

# Morning & Afternoon Tea



## Coffee Breaks

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

\$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

\$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

\$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

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*

Savoy cabbage, heirloom radish, red pepper, parmesan and champagne vinegar *gf + nf*

### 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

Oven roasted lemon thyme chicken Ballantine, spiced pumpkin puree, jus gras gf + nf

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

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

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

Flank steak, creamy olive oil pomme puree, bone 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

Savoy cabbage, heirloom radish, red pepper, parmesan and champagne vinegar gf + nf

### INCLUDES

Healthy treat

Orange juice, still and sparkling water

### ADD EXTRAS

Soft drinks

\$4 PP

Fresh fruit platters

\$4 PP

# Event Catering

## COCKTAIL MENU

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## *Pre-Event (1 Hour)*

\$18 PP

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

Seared rare beef, brioche, shitake mayo, kimchi, chive nf + df

Sweet potato fritter, lemon emulsion, green mango and Thai herb salad vg + gf + nf

## *Networking Event (2 Hours)*

\$48 PP

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

Ponzu marinated tuna, toasted sesame aioli, chilli and wakame on nori nf + gf

Sweet potato fritter, lemon emulsion, green mango and Thai herb salad vg + gf + nf

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

Sundried tomato pesto arancini, olive tapenade, lemon emulsion, basil v + gf + nf

Pork, fennel and caramelised apple sausage roll, tomato relish nf

Seared rare beef, brioche, shitake mayo, kimchi, chive nf + df

## *Additions*

### CANAPE OPTIONS

Additional canape \$7.5 PER ITEM

Additional substantial canape \$10 PER ITEM

DESSERT \$7.5 PER ITEM

Key lime tart, marshmallow whip, dehydrated lime gf + nf

Chocolate hazelnut cannoli

Crème brûlée doughnut, crème patisserie filling, torched brûlée nf

# 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 + nf

Chicken sando, pickled cabbage slaw, Thai chilli jam aioli df + nf

Ponzu marinated tuna, toasted sesame aioli, chilli and wakame on nori nf + gf

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

Sweet potato fritter, lemon emulsion, green mango and Thai herb salad vg + gf + nf

Seared rare beef, brioche, shitake mayo, kimchi, chive df + nf

Pork, fennel and caramelised apple sausage roll, tomato relish nf

SA poached prawn rillette, brioche torpedo roll, crispy fried shallot nf

### DESSERTS

Key lime tart, marshmallow whip, dehydrated lime gf + nf

Chocolate hazelnut cannoli

Crème brûlée doughnut, crème patisserie filling, torched brûlée nf





# Event Catering

## DINNER MENU

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

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## *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

Raw kingfish, coconut cream, chilli oil, kaffir, finger lime df + nf + 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, pickled pumpkin, date and almond couscous, duck fat jus gras df

Fresh burrata, oven dried tomato, pickled grapes, kalamata crumble, toasted focaccia nf + v

## *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

Pancetta and pea gnocchi, onion and parmesan cream sauce, chive nf







## *Main Course Selection*

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

Oven roasted lemon thyme chicken Ballantine, spiced pumpkin puree, jus gras gf + nf + df

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

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

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

Eye fillet, creamy olive oil pomme puree, bone jus gf + nf + df

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

Savoy cabbage, heirloom radish, red pepper, parmesan and champagne vinegar gf + nf

Steamed broccolini, beans, lemon, infused garlic and chilli oil 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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<b>CHILDREN'S MEAL (UNDER 10 YEARS)</b>	<b>\$80 PP</b>
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Includes main course, dessert and beverages

<b>CHEESE PLATTERS</b>	<b>\$18 PP</b>
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Plattered selection of 2 local cheeses, lavosh and accompaniments

<b>HAIGH'S CHOCOLATE SLAB</b>	<b>\$400 PER SLAB</b>
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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



*“The food, staff & organization was perfect, it made planning our corporate event very easy ”*

AIMEE



*“Thank you to the whole team for providing such amazing service & catering for my husbands 50<sup>th</sup> birthday”*

JAYNE



# Beverage Packages

## *Bremerton Package*

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NV Bremerton "Dulcie" Sparkling  
2024 Bremerton "Betty Lu" Sauvignon Blanc  
2024 Bremerton "Racy" Rose  
2022 Bremerton "Tamblyn" Cabernet Sauvignon, Shiraz, Malbec, Merlot  
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
5 Hours	\$60 PP

## *Bremerton Premium*

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NV Bremerton "Dulcie" Sparkling  
2024 Bremerton Vermentino  
2024 Bremerton Fiano  
2021 Bremerton Tempranillo Graciano  
2021 Bremerton "Selkirk" Shiraz  
Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro  
The Hills Cider  
Soft drinks, orange juice, water

2 Hours	\$46 PP
3 Hours	\$55 PP
4 Hours	\$64 PP
5 Hours	\$73 PP



# Alpha Box & Dice Package

- Tarot NV Prosecco
- Tartot Rose
- Tarot Pinot Grigio
- Tartot Grenache
- 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
5 Hours	\$60 PP

# Alpha Box & Friends Package

- NV Palmetto, Blanc De Blanc, South Australia
- 2024 Very Special Riesling, Clare Valley
- 2024 Acme Chardonnay, Adelaide Hills
- 2024 Acme Pinot Noir, Adelaide Hills
- 2024 Very Special Shiraz, McLaren Vale
- Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro
- The Hills Cider
- Soft drinks, orange juice, water

2 Hours	\$44 PP
3 Hours	\$53 PP
4 Hours	\$62 PP
5 Hours	\$71 PP

# Cocktail Hour

FROM \$14 PP | SELECT TWO

- Aperol or Limoncello Spritz
- Gin and Tonic
- Club Spritz (Prosecco, Hibiscus & Peach)
- Campari and Soda



# 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

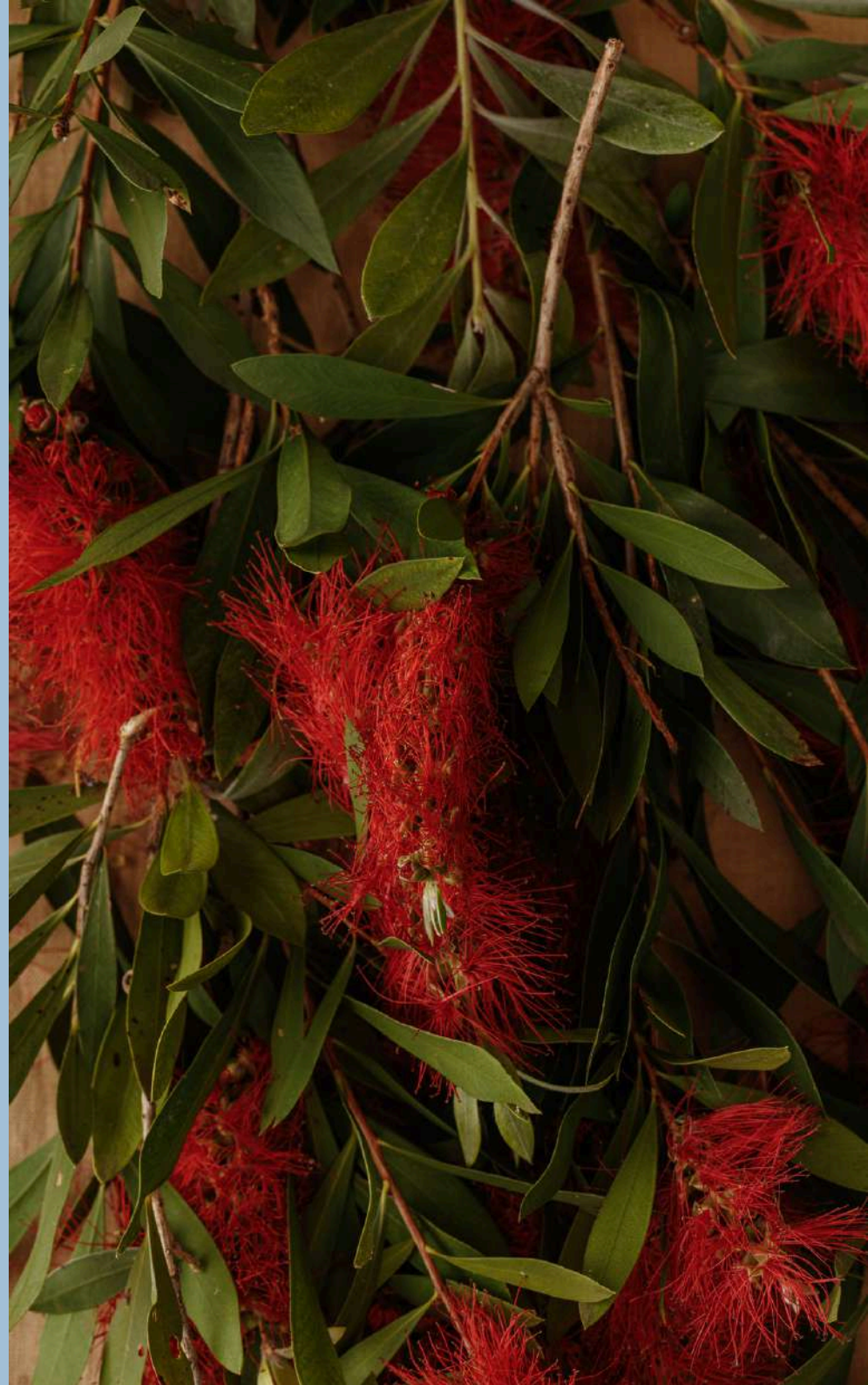




# Event Catering

## INFORMATION

BLANCO HORNER



# Contact

*Blanco Horner*

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