

# Rose Garden Pavilion

CATERING PACKAGE  
2025 - 2026



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 | NF = Nut Free*

BLANCO HORNER HOSPITALITY





## 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





## *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

# 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 Package*

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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

# 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)

# 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	\$43 PP
3 Hours	\$53 PP
4 Hours	\$62 PP
5 Hours	\$71 PP

# Cocktail Hour + \$14 PP | SELECT TWO

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





# 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 | NF = Nut Free*

BLANCO HORNER HOSPITALITY





## *Dinner Package*

FROM \$210 PP\*

### ALL INCLUSIVE PACKAGE INCLUDES

Fully furnished marquee pavilion with 4 hours venue hire  
Fully furnished outdoor cocktail area  
Event managers to assist with coordinating the day

### 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*

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## *Entree Selection*

SELECT ONE

Hummus, broad bean and green pea, crispy spiced tofu, preserved lemon, chive oil, flowers vg + nf + gf

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*

SELECT ONE

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, 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*

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

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Clients can choose between either Bremerton or Alpha Box & Dice Beverage Package

## *Bremerton Package (4 Hours)*

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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 Azzuro  
The Hills Cider  
Soft drinks, orange juice, water

## *Alpha Box & Dice Package (4 Hours)*

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Tarot NV Prosecco  
Tartot Rose  
Tarot Pinot Grigio  
Tartot Grenache  
Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro  
The Hills Cider  
Soft drinks, orange juice, water

## *Cocktail Hour*

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+ \$14 PP | SELECT TWO

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



# Beverage Upgrades

## *Bremerton Premium*

+ \$13 PP

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2024 Bremerton Vermentino  
2024 Bremerton Fiano  
2021 Bremerton Tempranillo Graciano  
2021 Bremerton "Selkirk" Shiraz  
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The Hills Cider  
Soft drinks, orange juice, water

## *Alpha Box & Friends Package*

+ \$13 PP

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NV Palmetto, Blanc De Blanc, South Australia  
2024 Very Special Riesling, Clare Valley  
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Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro  
The Hills Cider  
Soft drinks, orange juice, water

## *Spirits Bar*

+ \$6 PP

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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)



# Package Pricing

## *Package Pricing*

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Fridays and Saturdays from November 2025 - March 2026	\$240 PP
Monday - Thursday from November 2025 - March 2026	\$220 PP
September - October 2025 / May - June 2026	\$210 PP

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





# Rose Garden Pavilion

## INFORMATION

BLANCO HORNER HOSPITALITY



# Contact

## *Blanco Horner*

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