

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



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

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

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

SA poached prawn rilette, 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

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

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

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 hoeker 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

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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 hoeccker 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

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

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

Beverage Package

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

Bremerton Package (4 Hours)

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)

Tarot NV Prosecco
Tartot Rose
Tarot Pinot Grigio
Tartot Grenache
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The Hills Cider
Soft drinks, orange juice, water

Cocktail Hour

+ \$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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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

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