

Rose Garden Pavilion

CATERING PACKAGE
2026 - 2027



BLANCO
HORNER



Welcome

Thank you for considering Blanco Horner and the Rose Garden Pavilion for your next event.

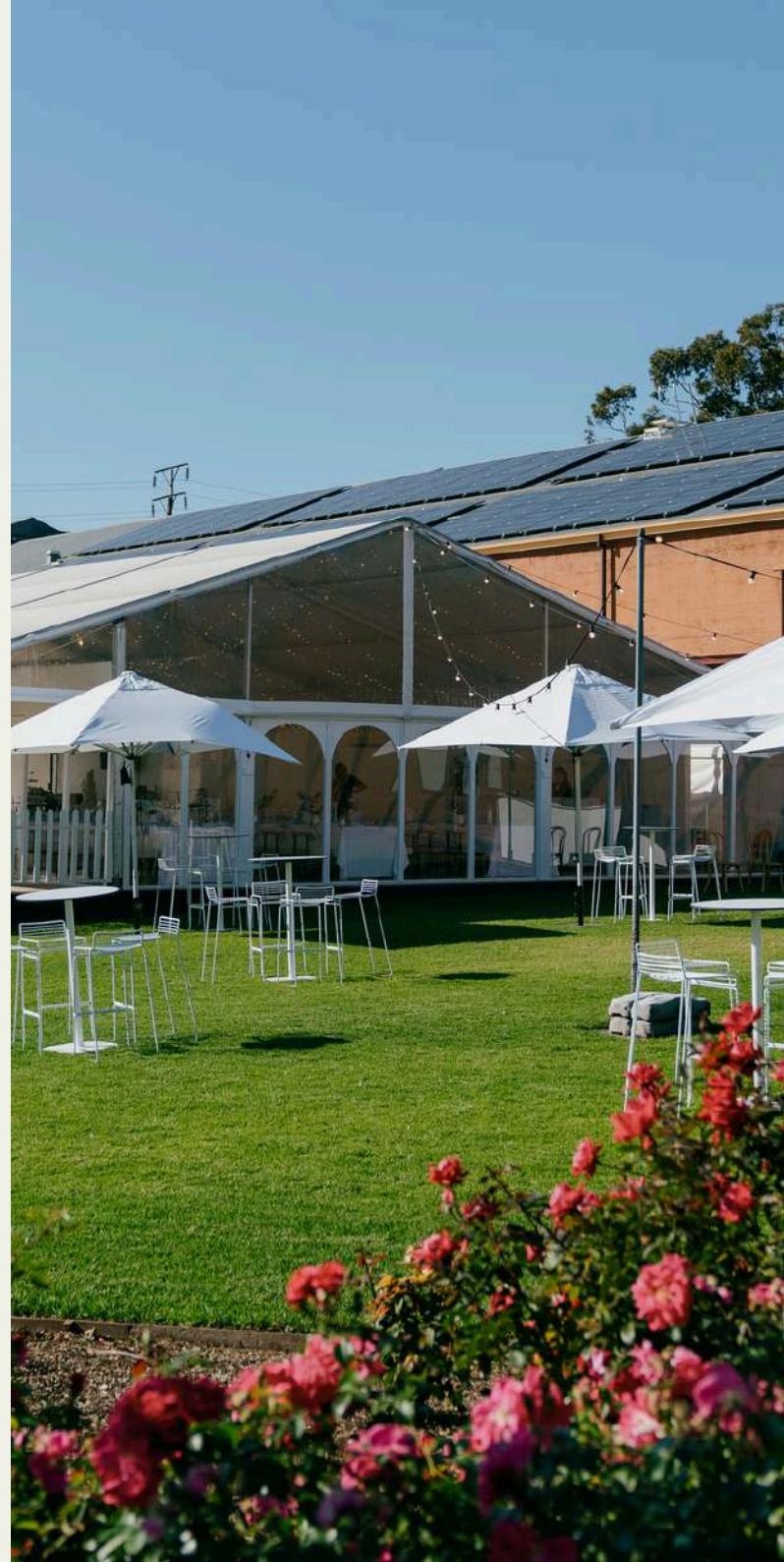
The Botanic Gardens of South Australia have a stunning site within the Adelaide Botanic Garden available in the tranquil setting of the International Rose Garden Adelaide, located in the heart of the city.

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

GF = Gluten Free | DF = Dairy Free | NF = Nut Free



Networking Event (2 Hours)

\$48 PP

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon & chives nf

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

Cucumber, hummus, fried chickpea, pomegranate, shiso & shaved macadamia vegan + gf

Pumpkin arancini, sage, smoked almond and mozzarella & confit garlic emulsion gf

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

Marinated & charred beef, toasted brioche, pickled shallot & confit garlic aioli nf

Wattle seed blini, pepper smoked salmon, crème fraîche & salmon roe nf

Additions

CANAPE OPTIONS

Additional canape \$7.5 PER ITEM

Additional substantial canape \$10 PER ITEM

DESSERT

Spiced apple tart, vanilla custard & torched meringue gf

Chocolate cannoli, roasted hazelnut & coco nibs powdered vanilla sugar

Crème brûlée profiterole, crème patisserie filling & torched brûlée nf





Celebration Dinner (4 Hours)

\$95 PP

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon & chives nf

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

Cucumber, hummus, fried chickpea, pomegranate, shiso & shaved macadamia vegan + gf

Pumpkin arancini, sage, smoked almond and mozzarella & confit garlic emulsion gf

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

Marinated & charred beef, toasted brioche, pickled shallot & confit garlic aioli nf

Wattle seed blini, pepper smoked salmon, crème fraîche & salmon roe nf

SA poached prawn rillette, brioche torpedo roll, lime & black pepper crisp nf

Beef burger, cheddar cheese, house Zuni pickles & burger sauce nf

DESSERTS

Spiced apple tart, vanilla custard & torched meringue gf

Chocolate cannoli, roasted hazelnut & coco nibs powdered vanilla sugar

Crème brûlée profiterole, crème patisserie filling & torched brûlée nf

International Rose Garden Pavilion

BEVERAGE PACKAGES



Beverage Packages

Bremerton Package

NV Bremerton "Dulcie" Sparkling
Bremerton "Betty Lu" Sauvignon Blanc
Bremerton "Racy" Rose
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
Additional 1 hour of beverage service	+ \$7 PP

Bremerton Premium Package

NV Bremerton "Dulcie" Sparkling
Bremerton Vermentino
Bremerton Fiano
Bremerton Tempranillo Graciano
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
Additional 1 hour of beverage service	+ \$9 PP

Alpha Box & Dice Package

Tarot NV Prosecco
Tarot Rose
Tarot Pinot Grigio
Tarot 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
Additional 1 hour of beverage service	+ \$7 PP

Cocktail Hour

+ \$14 PP | SELECT TWO

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

Alpha Box & Friends Package

NV Palmetto, Blanc De Blanc, South Australia
Very Special Riesling, Clare Valley
Acme Chardonnay, Adelaide Hills
Acme Pinot Noir, Adelaide Hills
Very Special Shiraz, McLaren Vale
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
Additional 1 hour of beverage service	+ \$9 PP

Spirits Bar

+ \$6 PP

Client supplies 3x varieties of spirits
Blanco Horner provides a fully serviced spirits bar complete with mixers, fruit garnishes & glassware
Spirits only served in conjunction with a beverage package
Served after main course only until 30 mins prior to completion of event

Venue Hire & Security



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 270 people

Wooden hoecker flooring throughout the Marquee Pavilion Fairy Light Canopy throughout the Marquee Pavilion Reverse Cycle Airconditioning

Bentwood Chairs (natural colour)

Natural timber tables with white top and white pin legs

1 complimentary floor plan

Security

\$600

The Botanic Gardens require all events held in the Rose Garden Pavilion to have 2x security guards throughout the duration of the event, the cost of the security will be added to the event order when the quote has been created.

Rose Garden Pavilion

ALL-INCLUSIVE DINNER PACKAGE

GF = Gluten Free | DF = Dairy Free | NF = Nut Free

BLANCO HORNER HOSPITALITY



Dinner Package

FROM \$220 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 hoecker flooring throughout the Marquee Pavilion
- Fairy Light Canopy throughout the Marquee Pavilion
- Reverse Cycle Air conditioning
- Bentwood Chairs (natural colour)
- Natural timber tables
- 1 complimentary floor plan

BLANCO HORNER TO PROVIDE

- 3 x chef's choice canapés
- SET 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

Raw marinated king fish, lemon verbena compressed apple, miso emulsion & sea succulents gf + nf + df

Brown sugar and salt rubbed chicken thigh, curried carrot puree & Thai herb salad gf + nf + df

Master stock pork belly, soy greens, xo sauce, peanut & pork scratching crumb gf + df

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

Whipped ricotta, roasted tomato, hot honey, fresh basil & toasted focaccia nf



Pasta

Spinach and ricotta cannelloni, Napolitana sauce, arugula & parmesan salad nf

Casarecce pasta, slow cooked beef ragu, parmesan & parsley nf

Rigatoni pasta, mushroom cream sauce, parmesan & truffle oil nf

Pancetta and pea gnocchi, onion and parmesan cream sauce & chives nf



Main Course Selection

SELECT ONE

Koji roasted salmon, lemon myrtle & green pea risotto with native sea succulent's gf + nf

Roasted chicken breast, pumpkin, thyme & buckwheat risotto, mustard cream sauce gf + nf + df

Seared lamb rump, buttered potato puree & peperonata gf + nf + df

Spiced duck breast, yellow curry sauce, Bok choy & curry leaf gf + nf + df

Roasted pork belly, celeriac mash, braised fennel & watercress gf + nf

Eye fillet, cauliflower puree, crushed kipfler potato & chimmi churri gf + nf + df

ALL MAIN COURSES SERVED WITH SHARED

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

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
Bremerton "Betty Lu" Sauvignon Blanc
Bremerton "Racy" Rose
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
Tarot Rose
Tarot Pinot Grigio
Tarot Grenache
Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro
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

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

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)



Package Pricing

Package Pricing

Fridays and Saturdays from November 2026 - April 2027	\$250 PP
Monday - Thursday from November 2026 - April 2027	\$230 PP
September - October 2026	\$220 PP

Please contact our friendly staff for availability and further information



Contact

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