

South Australian Museum

WEDDINGS CATERING
2023-2024



BLANCO
HORNER



SOUTH
AUSTRALIAN
MUSEUM



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Welcome

Thank you for considering the South Australian Museum for your upcoming wedding.

Blanco Horner focuses on clean, fresh, sustainable, ethically farmed local produce that forms the basis of their modern Australian menu packages. Blanco follows a progressive food philosophy: sustainable agriculture and minimum food wastage are paramount.

Working with local meat and seafood farmers who deliver fresh, chemical-free goods directly to their kitchens ensures supreme quality. Ingredients are grown locally and harvested daily. Suppliers are selected based on their core values and like-minded approach to natural, sustainable, organic, and ethical produce that has the least environmental impact.

From casual roving cocktail food to buffet tables or elegant multi-course dinners, Blanco offers contemporary cuisine and seasonal bespoke menus to deliver a “wow” factor for your guests. Adapting to seasonal changes keeps food as fresh as possible and allows our chefs to get creative with menus and produce impressive dishes using local in-season produce. Recognised as an industry leader and being awarded “Australia’s Caterer of the Year 2016” at the Australian Restaurant & Catering Awards, you can be comforted knowing you’re in great hands with a team of professional, experienced staff who will ensure incredible food and a flawless event.

The Blanco team draws on years of event management training and catering for national and international events. Their many awards, recognition and continued word-of-mouth referrals testify to their professionalism.

The dining experience is crucial for any event with a menu that is versatile, creative, and full of flavour that can be adapted to all dietary requirements. With truly memorable food, Blanco aims to exceed expectations to leave lasting impressions for guests and event organisers.



South Australian Musuem

COCKTAIL MENUS

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





Pre-Event (1 Hour)

\$20 PP

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

Smoked tuna, toasted sesame, wasabi & wakame pearl *gf + nf + df*

Sweet potato & cashew fritter, lemon emulsion, green mango and Thai herb salad *vg + nf + df*

Networking Event (Approx 2-3 Hours)

\$50 PP

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

Smoked tuna, toasted sesame, wasabi & wakame pearl *gf + nf + df*

Sweet potato & cashew fritter, lemon emulsion, green mango and Thai herb salad *vg + gf + df*

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

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

Pork, fennel and caramelised apple sausage roll, tomato relish *df + nf*

Beef tataki, black pepper pickled onions, apple aioli, garlic flowers *gf + nf*

Additions

CANAPE OPTIONS

Additional canape \$7 PER ITEM

Additional substantial canape \$9.5 PER ITEM

DESSERT \$7 PER ITEM

Honey and wattle seed cheesecake tart with ginger shortbread crumb

Chocolate hazelnut cannoli *v*

Cinnamon doughnut, citrus curd, torched meringue *v*

Celebration Dinner (4+ Hours)

\$90 PP

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

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

Chicken sando, pickled cabbage slaw, Thai chilli jam aioli *df*

Smoked tuna, toasted sesame, wasabi & wakame pearl *gf + nf + df*

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

Sweet potato & cashew fritter, lemon emulsion, green mango and Thai herb salad *vg + gf + df*

Beef tataki, black pepper pickled onions, apple aioli, garlic flowers *gf + nf*

Pork, fennel and caramelised apple sausage roll, tomato relish *df + nf*

Mini Reuben sandwich, corned beef, sauerkraut, Swiss cheese, Russian dressing *nf*

DESSERTS

White chocolate raspberry blondie, raspberry cream *v*

Lemon Meringue tarts *v*

Chocolate hazelnut cannoli *v*

Additions

CANAPE OPTIONS

Additional canape **\$7 PER ITEM**

Additional substantial canape **\$9.5 PER ITEM**

HAIGH'S CHOCOLATE SLAB **\$350 PER SLAB**

3kg of South Australian couverture chocolate

We provide a hammer and chisel for your guests to chip off their own piece of decadence

FOOD STATIONS / GRAZING TABLES **POA**



South Australian Musuem

LUNCH & DINNER MENU

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

BLANCO HORNER HOSPITALITY





Lunch & Dinner Menu

Antipasto platter

\$20 PP

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

Entree Selection

SELECT ONE

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

Kingfish, mandarin, buttermilk, green garden oil, macadamia crumble, fresh samphire gf

Chicken leg galantine, shitake mushroom, candied orange, red vein sorrel gf + nf

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

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

Pasta

Spinach & ricotta cannelloni, Napolitana sauce, arugula & parmesan salad v + nf

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

Rigatoni pasta, mushroom cream sauce, parmesan, truffle oil v + nf



Main Course Selection

SELECT ONE

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

Lemon thyme chicken breast, spiced pumpkin and peas, crispy chickpea, jus gras *gf + nf + df*

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

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

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

Flank steak, black garlic mash, roasted heirloom carrots & bacon bourbon jus *df + nf + gf*

Exotic mushroom Pithivier, crisp enoki, black garlic pomme puree, roast onion jus *v + nf*

Upgrade Scotch Fillet

+ \$5

Upgrade Eye Fillet

+ \$10

ALL MAIN COURSES SERVED WITH SHARED

Roasted potatoes, Gentlemen's relish, garden herbs *gf + nf + df*

Mixed green leaf salad, honey mustard dressing, fresh radish *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

Chef's selection of plattered dessert canapes

INCLUDES

Freshly brewed Vittoria coffee and a selection of boutique tea



Menu Pricing



Menu Pricing

2 Courses	\$80 PP
3 Courses	\$95 PP
Share Platter (mains) - two choices	+ \$10 PP
Choice mains - per choice	+ \$10 PP
Choice entree - per choice	+ \$8 PP
Choice dessert - per choice	+ \$8 PP
Alternate drop - per choice	+ \$8 PP
Chairs, tables, linen	+ \$10 PP

Additions

CHILDREN'S MEAL (UNDER 10 YEARS)	\$45 PP
Includes main course, dessert and beverages	
CANAPES	
Chef's selection pre-dinner canapes	\$15 PP
Cheese platters	\$15 PP
EVENT SET UP FEE	\$1500 PER EVENT

Includes the setting up of linen, crockery, cutlery, glassware, bars, seating arrangements as provided by client, and other event elements as confirmed between Blanco and client.

Approximate costings based on 100 guests. Costings include equipment hire, kitchen equipment, cutlery, crockery and glassware. Final costings POA.

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BEVERAGE PACKAGES

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BLANCO HORNER HOSPITALITY



Beverage Packages

Wick's Estate Package

Wicks Estate Sparkling Chardonnay

Wicks Estate Pinot Noir

Wicks Estate Sauvignon Blanc

Wicks Estate Pinot Rosé

Wicks Estate Shiraz

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro, The Hills Cider

Soft drinks, orange juice, water

2 Hours **\$41 PP**

3 Hours **\$47 PP**

4 Hours **\$53 PP**

Extra Hour **\$6 PP**

Bremerton Package

The Lane 'Lois' Blanc de Blanc

Bremerton 'Betty & Lou' Sauvignon Blanc

Bremerton 'Racy' Rosé

Bremerton 'Tamblyn' Cabernet, Shiraz, Malbec, Merlot

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro, The Hills Cider

Soft drinks, orange juice, water

2 Hours **\$45 PP**

3 Hours **\$53 PP**

4 Hours **\$61 PP**

Extra Hour **\$8 PP**

Icons of SA Package

SELECT ONE WHITE + ONE RED

SPARKLING

Wicks Estate Vintage 'Pamela' Chardonnay Pinot Noir, Adelaide Hills

WHITE

Pikes 'Traditionale' Riesling, Clare Valley

The Lane 'Block 10' Sauvignon Blanc, Adelaide Hills

'Block 1A' Chardonnay, Adelaide Hills

RED

Robert Oatley Signature Series 'GSM' Grenache Shiraz Mourvèdre, McLaren Vale

Hentley Farm 'Villain & Vixen' Shiraz, Barossa Valley

Rymill 'The Companions' Cabernet Franc, Coonawarra

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro, The Hills Cider

Soft drinks, orange juice, water

2 Hours **\$53 PP**

3 Hours **\$63 PP**

4 Hours **\$73 PP**

Extra Hour **\$10 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)



South Australian Musuem

INFORMATION

BLANCO HORNER HOSPITALITY



Locations

- 1 RESTAURANT BOTANIC**
Plane Tree Dr, Adelaide SA 5000
- 2 EVERGREEN, SCHOMBURGK PAVILLION**
Adelaide Botanic Garden
- 3 ADELAIDE TOWN HALL**
128 King William St, Adelaide SA 5000
- 4 ROSE GARDEN PAVILLION**
Plane Tree Dr, Adelaide SA 5000
- 5 SANCTUARY ADELAIDE ZOO**
1 Plane Tree Dr, Adelaide SA 5000
- 6 SOUTH AUSTRALIAN MUSEUM**
North Terrace, Adelaide SA 5000
- 7 U CITY FUNCTION CENTRE**
43 Franklin St, Adelaide SA 5000



Contact

Blanco Horner

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