



BLANCO
CATERING

Pengold's

ADELAIDE BOTANIC
GARDEN CORPORATE
MARQUEE EVENT
PACKAGE 2020

WELCOME

Blanco Catering, in partnership with Festival Hire and the Botanic Gardens of South Australia are offering the opportunity to have an exclusive Marquee Venue from October to December 2020.

The Adelaide Botanic Garden, located in the heart of the city, have a stunning and unique marquee site available, in the tranquil setting of the International Rose Garden.

The all-inclusive pricing allows for a fully set marquee, inclusive flooring, furniture and lighting, a catered sit-down dining experience, with beverages and all site and hire fees. You will be guided through the experience by an Event Coordinator from Blanco Catering, and a Stylist from Festival Hire.

Experience the beauty of an all-inclusive Marquee celebration for your guests in a truly unique botanic garden setting. As event specialists our aim is to go beyond the expectation of both the organisers and guests and have people talking for days. The fact that around 90% of our event business comes from referrals is testimony to this.

Please feel free to discuss all your event requirements with our Event Management team.



PROMOTIONAL PARTNERS:



BLANCO
HORNER



BLANCO
CATERING

FESTIVAL
HIRE



Botanic Gardens
and State Herbarium

FEATURES & BENEFITS

- Adelaide's newest and most exclusive marquee venue
- A personalised event package for up to 172 guests
- A beautifully paired food & wine reception package, by the award-winning Blanco Catering
- Breathtaking garden setting with access to the Adelaide Botanic Garden that will provide a backdrop for amazing photo opportunities
- 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
- Endless possibilities for you to design, theme and make your event perfect for your occasion.
- Convenient inner-city location with plenty of car parking
- Ceremony and reception in one location
- Chef prepared meals, created from a HACCP approved kitchen
- COVID Safe venue and hygiene practices
- Plenty of space for guests to relax



MARQUEE EVENT PACKAGE – JUST \$199 PP*

ALL INCLUSIVE PACKAGE \$199 per person:

- Outdoor marquee pavilion with 5 hours venue hire
- Pre event menu tasting
- Event managers to assist with coordinating the day
- Printed menus for tables
- Blanco Catering to provide:
 - 3 x chef's choice canapés
 - 3 course sit down lunch or dinner (entrée, main, dessert)
 - 5-hour beverage package
 - FOH service staff for food & beverage
 - Kitchen hire and equipment
- Festival Hire to provide:
 - 12metre x 20 metre Marquee Pavilion
 - Wooden flooring throughout Marquee Pavillion
 - Fairy Light Canopy throughout the Marquee Pavilion
 - White "Chaivari" chairs
 - "Aspen" timber tables with white pin legs
 - 2 x 1-hour styling sessions with Festival Hire Team to theme your event
 - 1 complimentary floor plan

*Package based on minimum 100 guests

*A small price loading can be negotiated if numbers are less than 100 guests



FOOD PACKAGE

PACKAGE INCLUDES:

3 x chef's choice canapés
Choice entrée, main and dessert

ENTREE

Select 1 entree

Whipped ricotta, broad bean, green pea, preserved lemon, chive oil, flowers (v)
Seared Hiramasa kingfish, avocado, brown rice miso, compressed apple, sea parsley (df/gf)
Greenslades chicken leg galantine, shitake mushroom, candied orange, red vein sorrel (gf)
Sugar cured salmon, pastrami spices, buttermilk, salted kohlrabi, bronze fennel, skin crackling (gf)
Roasted Schuam pork belly, roasted fennel, smoked apple, watercress, fresh horseradish (df/gf)
Duck breast, sweet & sour carrot, toasted seed, whole grains, charred cipollini onions

MAIN COURSE

Select 1 main

Eye beef fillet, anise braised brisket, potato sarladaise, smoked mushrooms, caramelised onion (gf)
Hay Valley lamb rump, caramelised yoghurt, roast carrot, rye pangratatto, pomegranate
Pan fried barramundi, white beans, pancetta, baby octopus, preserved lemon (gf)
Confit ocean trout, globe artichoke, cauliflower, capers, muscatel beurre noisette, sorrel (gf)
Roast chicken breast, braised seasonal greens, onion soubise, cress (gf)
Mushroom & cavolo nero pithivier, celeriac puree, caramelised baby onions (v)

All main courses served with shared:

Salad greens, tarragon vinaigrette, breakfast radishes
Roast potatoes, truffled butter, thyme
Sourdough and cultured butter

DESSERT

Select 1 dessert

Bitter chocolate torte, tonka bean cream, burnt orange (v/gf)
Whipped coconut pannacotta, confit lemon puree, candied lime, toasted coconut(v)
Rhubarb & yoghurt bavarois, white chocolate crackle, mint snow(v)
Lemon verbena meringue, citrus curd, vanilla poached berries, cultured cream, native mint(v/gf)



BEVERAGE PACKAGE

PACKAGE INCLUDES:

5-hour Tomich Hill beverage package

TOMICH HILL PACKAGE

Tomich Hill Sparkling "M" Chardonnay - Pinot Noir, Adelaide Hills

Tomich Hill Sauvignon Blanc, Adelaide Hills

Tomich Hill Shiraz, Blend of Regions

Peroni Nastro Azzuro

Somersby Cider

Soft drinks, orange juice, water

MENU OPTIONS AND UPGRADES

Choice mains - per choice

+\$10 per person

Choice entrée - per choice

+\$8 per person

Choice dessert - per choice

+\$8 per person

Alternate drop - per choice

+\$6 per person

Children's meals – under 10 years

\$45 per person

Includes main course, dessert and beverages

Beverage upgrades

POA



EVENT ADDITIONS

ADDITIONAL RECEPTION EQUIPMENT

Clear roof		POA
Cassie chandelier	from	\$245
Wooden Antique strip lights 2.4m		\$120
External festoon lighting package	from	\$400
Ceiling garden ring 1.5m	from	\$180
White dancefloor 3.6m x 4.8m	from	\$277

OCCASIONAL FURNITURE

Tilly Lounge		\$200
Toorak Set		\$280
Bar Tables	from	\$40
Bar Stools	from	\$20

AV EQUIPMENT

Additional AV equipment		POA
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All prices inclusive of GST



TERMS & CONDITIONS

CATERING

Blanco Horner Hospitality Management has exclusive catering rights at the Adelaide Botanic Garden, and we can provide a range of catering to help make your ceremony memorable.

MENU SELECTION

Your menu must be finalised no later than 14 days prior to your event.

MENU CHANGES & SUBSTITUTION

Blanco reserves the right to change or withdraw any items or services for sale up to and including at the time of the event. We will advise you of any changes that need to be made and endeavour to replace the item with a suitable alternative. Blanco will not be held liable for impact to the client or its customers as a result of menu or service changes.

PLANNED & GUARANTEED NUMBERS

Planned numbers are to be advised at time of booking confirmation. A guaranteed minimum number of guests attending the event are required by no later than 10 working days prior to the event. If there is a reduction greater than 20% from planned to guaranteed numbers, 50% of the variation will be charged.

FINAL NUMBERS

You must confirm the final number of guests for the event no later than 7 full days prior to the event, at which time a further payment is required. Final charges for the event will be based the number of guests attending the event (based on Blanco's count) or the guaranteed minimum number, whichever is greater.

DIETARY REQUIREMENTS & FOOD ALLERGIES

Dietary requirements are required 7 days prior to the event. While Blanco make best efforts to cater for dietary requirements and food allergies, Blanco can not guarantee that meals provided are to exact specifications. If dietary requirements and food allergies are of a serious nature, we recommend guests provide their own meals.

PRICES

Prices are correct at the time of quotation; Blanco will make all efforts to maintain quoted prices. In the event of fluctuating market conditions, Blanco reserves the right to change the prices solely at its discretion. Prices quoted include GST unless otherwise stated. Blanco will not be held liable for impact to the client or its customers as a result of price changes.

ALCOHOL SERVICE

Responsible service of alcohol: Blanco reserves the right (under the liquor Licensing Act, 1997) to refuse service of alcohol to intoxicated or disorderly patrons. These patrons may also be asked to leave the premises. Through the liquor-licensing Act, Blanco has a duty of care for staff and patrons and we therefore act accordingly. Blanco is not allowed to serve alcohol to minors and therefore reserve the right to request suitable identification.

MUSIC

No amplified live music or loud music is permitted during opening hours, without written approval from the Botanic Gardens of South Australia. Please contact Venue and Event Coordinator to discuss.

TERMS & CONDITIONS

TENTATIVE BOOKINGS

Tentative bookings will be held for 5 working days before being released for resale. Blanco will not take responsibility if booking confirmations or deposits are late and the space has been re-allocated.

BOOKING CONFIRMATION & DEPOSITS

Tentative bookings are to be confirmed by providing to Blanco a duly signed event order plus terms and conditions. To secure your booking a deposit equivalent to \$10,000 or 50% of the estimated value for the event (whichever is greater), unless otherwise agreed by Blanco in writing, to be received no later than 5 working days after the tentative booking has been made. The booking deposit is to be paid directly to Blanco via EFT, cash, credit card or cheque (Cheque to be made out to "Blanco Catering").

PAYMENT

Blanco may request full or progress payment prior to the event. Payment for any additional charges incurred during the event must be paid at the conclusion of the event. If payment terms are approved by Blanco, full payment for the event, must be received within 7 business days from the date of your event. Payment must be made by EFT, cash, credit card or bank cheque (Cheques made out to "Blanco Catering").

CREDIT CARD SURCHARGE

All credit card payments are subject to surcharges of 3% for Amex, Diners and JCB cards and 1% for MasterCard, Visa, Bankcard and all other accepted credit cards. Please note that the credit card fees are not refundable.

CANCELLATIONS

Cancellation or part cancellation of an event must be received in writing. In the event of a cancellation, the booking deposit and other monies paid to Blanco may be forfeited. If the booking is cancelled within 60 days of the event, a cancellation fee of 50% of the total estimated value of the event plus 15% of hire equipment if applicable, is payable to Blanco Catering. If cancellation occurs within 14 days or less 80% of all costs are payable.

EVENT ORDER (AGREEMENT)

Blanco will produce an event order (agreement) for each booking. The event order may be updated as required to reflect goods and services required for the event, plus hold additional and relevant information pertaining to the event. The agreement outlines the costs that the client is responsible for paying (in addition to costs incurred as a result of unforeseen acts or requirements per the terms and conditions). The client is responsible for understanding the event order (and terms and conditions). Please feel free to discuss the event order with your Event Coordinator.

TERMS & CONDITIONS

PUBLIC HOLIDAYS SURCHARGE

Blanco may impose a surcharge for events on public holidays. The surcharge will be assessed on and event by event basis and solely at the discretion of Blanco.

STAFF ASSISTANCE & LABOUR CHARGES

Some Blanco quotes will include standard set-up and servicing of events. Should there be additional labour or assistance required, Blanco will charge accordingly. Labour will be charged by the hour and may have minimum engagement periods.

HIRE EQUIPMENT, BREAKAGES & DELIVERIES

All hire equipment must be returned clean or a cleaning fee will be charged. Any loss, damage or theft to the hired equipment occurring between the time of delivery and pickup will be subject to full replacement value of the goods. The client will be liable for any loss or damage sustained by the client or by any person, firm or corporation supplying the client.

RESPONSIBILITY & DAMAGES

The client shall pay for any damage sustained to hired venues that are caused by the client or the client's invitees, agents or other persons associated with the event. Blanco or its employees and agents shall not be liable for any injury, damage or loss of any nature, however caused (whether as a result of negligence or not) by the client or the client's invitees, agents or other persons associated with the event. Whether before, during or after the event, the client shall indemnify and keep indemnified Blanco against any cost, or demand in respect of such injury, damage or loss.

RECOVERY COSTS

In the event that Blanco incurs any further costs (including legal costs), expenses or disbursements in recovering any debt due by you to Blanco, then you agree to reimburse such costs, expenses and disbursements to Blanco.

LAWS & LIABILITY

If Blanco has reason to believe that an event will affect its reputation, security or employees well being it reserves the right to cancel without liability. At no time will Blanco its staff commit any act that is illegal or offensive, nor can any such act breach any statutes, by laws, orders, regulations or other provisions having the force of the law including but not limited to Blanco's liquor licence obligations.

OCCUPATIONAL HEALTH, SAFETY & WELFARE

It is the responsibility of the client to conform to all related sections of the South Australian Occupational Health, Safety and Welfare Act, 1986.



ACCEPTANCE FORM

PAYMENT DETAILS

Payment can be made via EFT, cheque or credit card.

Please make cheques payable to:

Blanco Horner Hospitality Management

PO Box 2669, Kent Town SA 5072

Credit Card Payment - Type of Card (Please circle):

MasterCard / Visa / Amex / Diners

Credit Card Number: _____|_____|_____|_____

Expiry Date: ____|____ CSV: _____

Amount Payable: \$ _____

Cardholder's Name: _____

Cardholder's Signature: _____



NEXT STAGE

We are committed to creating a great event for you and your guests.

Should you have any queries, please do not hesitate to contact us.

BLANCO CATERING & THE GARDENS EVENTS

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