

Meeting Hall at the Adelaide Town Hall

FUNCTIONS AND EVENTS CATERING
2026- 2027



BLANCO
HORNER



ADELAIDE
TOWN HALL





Bespoke Conference & Event Catering

The Meeting Hall is a charming and character-filled space tucked away in the heart of Adelaide's CBD. Featuring timber floors, soaring vaulted ceilings, and elegant chandeliers, the Meeting Hall retains the timeless beauty of its 1862 heritage while offering a versatile blank canvas for your event vision.

It is Adelaide's hidden gem, offering a private, warm, and versatile space that is perfect for private events, conferencing, concerts and more. This unique venue feels worlds away while remaining right in the Centre of it all.

Blanco Horner is the exclusive caterer at the Adelaide Town Hall and one of the preferred caters for The Meeting Hall. They focus on clean, fresh, sustainable, ethically farmed local produce that forms the basis of their modern Australian menu packages. Blanco follows a progressive food philosophy, where sustainable agriculture and minimum food wastage is of the upmost importance.

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

Our team is dedicated to designing a professional package that fits your specific needs. We look forward to bringing our signature quality to your next event at The Meeting Hall.

Morning & Afternoon Tea



Coffee Breaks

Freshly brewed Vittoria coffee, a selection of boutique teas, orange juice

On arrival	\$9 PP
1/2 Day continuous service	\$15 PP
Full day continuous service	\$19 PP

Sweet and Savoury Selections

\$7.5 PER ITEM

Buttermilk scones with Beerenberg raspberry jam and cream Chantilly *nf*

Fresh baked Danish pastries

Portuguese custard tart

Wattle seed and Davidson plum tea cake *nf*

Coconut chia pudding with macerated berries, pepita and sunflower seed crumble *vegan + gf*

Sesame bagel, peppercorn smoked Tasmanian salmon, dill crème fraiche, preserved lemon *nf*

Pumpkin, spinach, and fetta quiche, onion jam, rocket *nf*

Coffee & Tea break with a sweet treat

\$14 PP

Freshly brewed coffee, a selection of boutique teas and orange juice

Chef's selection of a sweet treat

Conference Day Packages

All Day Catering

\$70 PP

Minimum 50 guests

Continuous service of freshly brewed coffee, a selection of boutique teas

Morning tea and afternoon tea

WORKING LUNCH INCLUDES

Daily selection of sandwiches

Selection of two daily salads

Orange juice, still and sparkling water

Healthy treat

Happy Hour

\$40 PP

Perfect for post conference networking

Includes 1 hour of drinks and Chef's selection of canapes



Working Lunch Menu

\$45 PP



House Made Artisanal Breads & Wraps (select three)

Chicken Waldorf, chicken, mayonnaise, crisp apple, celery, walnuts df

Roasted beef, mustard pickle, baby spinach, cheddar cheese, Spanish onion nf

Double smoke ham, sundried tomato, provolone, basil pesto, rocket nf

Egg, chive, toasted sesame and kewpie mayonnaise

Peppercorn smoked Tasmanian salmon, dill crème fraiche, preserved lemon nf

Salads (select two)

Roasted butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino romano, fried sage gf

Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata gf

Roasted cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt gf

Royal Blue potato, baby spinach, shallot, chives, honey and mustard dressing gf

Soba noodles, snow peas, Chinese cabbage, ginger and sesame dressing df

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

INCLUDES

Healthy treat

Orange juice, still and sparkling water

Lunch Boxes



ALL LUNCH BOXES INCLUDE A SELECTION OF BLANCO HORNER'S RANGE OF BTNC SODAS

Bunya Pine Cola

Grilled Peach, Native Basil, Rose

Garden of Health Tonic

LUNCH BOX 1 (SELECT 1, 2 OR 3)

\$24 PP

1. Chicken Waldorf, chicken, mayonnaise, crisp apple, celery, and walnuts df

2. Roast beef, mustard pickle, baby spinach, cheddar cheese, Spanish onion nf

3. Egg, chive, toasted sesame, and kewpie mayonnaise

Mixed leaf salad, vine ripe tomato, cucumber, onion, champagne vinegar gf + nf

White chocolate and macadamia cookie

LUNCH BOX 2

\$26 PP

Char sui pork bao bun, bean shoot, carrot, cucumber, sweet chilli dressing, asian herb garnish

Hoisin, soy & sesame tofu, mushroom, snow peas, chinese cabbage, corriander, ginger, lime dressing

Chinese egg custard tart

LUNCH BOX 3

\$26 PP

Indonesian "chicken sandwich", slaw, sambal mayonnaise

Indonesian salad Gado-Gado, tofu, cucumber, bean sprouts, green beans, cabbage, boiled egg, and

palm sugar, tamarind, peanut sauce.

Putu Ayu - Pandan Coconut Cake

LUNCH BOX 4

\$26 PP

Potato bun, seared, brown sugar crusted chicken fillet, bush tomato chutney, rocket and pepperberry

dressed salad

Yam salad, lemon aspen vinaigrette, baby spinach, native sea succulents, macadamia crumb

lamington, lemon verbena curd and white chocolate, coconut



Platters

All platters serve approximately 10 guests

FRUIT PLATTER

\$55 EA

Selection of mixed seasonal fruits

DIPS AND PITA PLATTER

\$65 EA

Roast beetroot with yoghurt & caraway seed

Hummus with fried rosemary & sumac

Crudities, and crisp pita



CHEESE PLATTER

\$75 EA

Plattered selection of 2 local farmhouse cheeses, lavosh & seasonal accompaniments

ANTIPASTO PLATTER

\$105 EA

Prosciutto, salami, provolone, marinated red and green tomato, bocconcini, basil, EVOO, grilled zucchini, capsicum, olives, grilled focaccia

Post wedding ceremony package

Celebration Hour (Drinks & Canape Package)

\$40 PP

MINIMUM 20 GUESTS

NV Bremerton Dulcie Sparkling

Coopers Pale and Coopers Light

Sparkling and still mineral water and juice

Including Canapes

SELECT THREE

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

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

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

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

ADDITIONAL CANAPE

\$7.50 PP

Sample menu featured, subject to seasonal alignment



Staffing, Terms & Conditions

Staff (Per Hour)

MINIMUM 3 HOUR
ENGAGEMENT
PER STAFF MEMBER

All events require Blanco Horner staff for the set up, duration of the event and pack down.

Event Manager	\$75 PH
Supervisor	\$60 PH
Food/Beverage Staff	\$55 PH
Kitchen Staff	\$55 PH
Barman	\$55 PH

Above pricing is based off Monday- Friday rates- applicable penalty rates will be applied for Saturday, Sunday or Public Holiday events.

Terms & Conditions

Dietary requirements are catered on request, however, may incur a surcharge if necessary

Dietaries and final numbers must be provided 7 days prior to the event.

All bookings are to be made directly to The Adelaide Town Hall

Options for 'drop and go' packages are available- please speak with our staff for further information



Contact

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