



CHIHUY

IN THE BOTANIC GARDEN

Corporate Event & Hospitality Packages

27 September 2024 - 29 April 2025



Curated by



Botanic Gardens
and State Herbarium



BLANCO
HORNER

Cover Image:
Dale Chihuly
Ethereal Spring Persians, 2022
6 x 9 x 8'
Missouri Botanical Garden, St. Louis, installed 2023
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Photographer: Nathaniel Willson

Welcome to Chihuly in the Botanic Garden.

We invite you to host your next event with us and be blown away by the epic, world-class glass installations of international artist, Dale Chihuly.

The world's most celebrated contemporary glass artist, Seattle-based Dale Chihuly, has chosen the stunning Adelaide Botanic Garden for the first major outdoor exhibition of his work in Australia and the wider southern hemisphere.

Chihuly will present a curated selection of large-scale installations and sculptures in this Australian-exclusive exhibition from 27 September 2024, to 29 April 2025.

Adelaide will become only the third city outside the USA to host a "Garden Cycle" exhibition, following Kew Gardens in London and Singapore's Gardens by the Bay.





Dale Chihuly
Chartreuse Hornet Polyvitro Chandelier (detail), 2001
74 x 58 x 54"
Atlanta Botanical Garden, installed 2016
© 2001 Chihuly Studio. All rights reserved.
Photographer: Scott Mitchell Leen

Let us be your guide through South Australian flavours.

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 with 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, allowing our chefs to get creative with menus and produce impressive dishes using local in-season produce.

With truly memorable food, Blanco aims to exceed expectations to leave lasting impressions for guests and event organisers.



Locations

1. Evergreen To-Go \$
2. Evergreen Deli \$
3. Rose Garden Pavilion \$\$\$
4. The Botanic Tuck Shop \$
5. Restaurant Botanic \$\$\$\$
6. The Botanic Lodge \$\$





Chihuly Exhibition + Picnic

P I C N I C P A C K A G E

Dale Chihuly
Sapphire Star (detail), 2010
9½ x 9½ x 9½'
The New York Botanical Garden, Bronx, installed 2017
© 2010 Chihuly Studio. All rights reserved.
Photographer: Scott Mitchell Leen

Day: from \$38.50 per head and includes Exhibition
Evening: from \$48.50 per head and includes Chihuly Nights + Exhibition

Minimum 20 guests / prices below per 20 portions
Select a minimum of three selections

Savoury

Sesame bagel, peppercorn smoked Tasmanian salmon, dill crème fraiche, preserved lemon (nf)	\$260
Pumpkin, spinach, and fetta quiche, onion jam, rocket (v+nf)	\$180
Chicken Waldorf, chicken, mayonnaise, crisp apple, celery, and walnuts baquette (df)	\$200
Roast beef, mustard pickle, baby spinach, cheddar cheese, Spanish onion sandwich (nf)	\$200
Double smoke ham, sundried tomato, provolone, basil pesto, rocket focaccia (nf)	\$200
Egg, chive, toasted sesame and kewpie mayonnaise sandwich (v)	\$180

Sweet

Buttermilk scones with Beerenberg raspberry jam and cream Chantilly (nf)	\$110
Portuguese custard tart (v)	\$110
Wattle seed and Davidson plum tea cake (nf)	\$110

Beverages

Strangelove sodas 300ml – Very Mandaring, Yuzu, Double Ginger	\$140
Strangelove sparkling mineral water 350ml	\$140





Chihuly Exhibition + Cocktail

C O C K T A I L P A C K A G E

Dale Chihuly
Carmel and Red Fiori, 2015
Atlanta Botanical Garden, installed 2016
© 2015 Chihuly Studio. All rights reserved.
Photographer: Scott Mitchell Leen

Day: \$135 per head and includes Exhibition
Evening: \$145 per head and includes Chihuly Nights + Exhibition

1.5 hours | minimum 20 guests
Select six savoury and one sweet canape

Savoury

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)

Sweet

Honey and wattle seed cheesecake tart with ginger shortbread crumb (v)

Chocolate hazelnut cannoli (v)

Hot cinnamon doughnuts (v)



Continued

Inclusive of Beverages

Exclusively Chihuly Beverage Partners:

Beer, Wine, Gin (TBC), Soft Drink + Still & Sparkling Water

Additions

Additional canape / substantial canape

Food / Grazing Stations Oyster Bar, Charcuterie Station, Haigh's Chocolate Slab or Pasta Wheel)

Additional hour of service

Cocktails and Spirits





Chihuly Exhibition + Shared Dinner

S H A R E D P L A T T E R P A C K A G E

Dale Chihuly
Chartreuse Hornet Polyvitro Chandelier (detail), 2001
74 x 58 x 54"
Atlanta Botanical Garden, installed 2016
© 2001 Chihuly Studio. All rights reserved.
Photographer: Scott Mitchell Leen

Day: \$165 per head and includes Exhibition
Evening: \$175 per head and includes Chihuly Nights + Exhibition

1.5 hours | minimum 50 guests
Select two savoury platters, two salads and one sweet platter

Shared Platters

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 (gf+nf+df)

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

Salads

Soba noodles, snow peas, Chinese cabbage, ginger & sesame dressing (df)

Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino Romano, fried sage (v+gf)

Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata (v+gf)

Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt (v+gf)

Royal Blue potato, baby spinach, shallot, chives, honey & mustard dressing (v+gf)

Mixed green leaf salad, honey mustard dressing, fresh radish (gf+nf+df)



Continued

Shared Sweet Platter

Honey and wattle seed cheesecake tart with ginger shortbread crumb (v)

Chocolate hazelnut cannoli (v)

Inclusive of Beverages

Exclusively Chihuly Beverage Partners: Beer, Wine, Gin (TBC), Soft Drink + Still & Sparkling Water

Additions

Additional canape / substantial canape

Food / Grazing Stations (Oyster Bar, Charcuterie Station, Cheese Boards, Haigh's Chocolate Slab or Pasta Wheel)

Additional hour of service

Cocktails and Spirits





Chihuly Exhibition + 3-Course Dinner

D I N N E R P A C K A G E

Dale Chihuly
Polyvitro Chandelier, 2006
25 x 10 x 8'
Fairchild Tropical Botanic Garden, Coral Gables, Florida, installed 2014
© 2006 Chihuly Studio. All rights reserved.
Photographer: Scott Mitchell Leen

Day: \$185 per head and includes Exhibition

Evening: \$195 per head and includes Chihuly Nights + Exhibition

Up to 3 hours | minimum 50 guests | maximum 300 guests

Select one entrée, one main course and one dessert

Entree Selection

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)

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

Main Course Selection

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)

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

Mushroom pithivier, black garlic mash, roasted heirloom carrots & bacon bourbon jus (gf+nf+df)

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)



Continued

Dessert Selection

Chocolate marquise, salt and pepper strawberries, chocolate wafer, creme fraiche (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

Inclusive of Beverages

Exclusively Chihuly Beverage Partners:

Beer, Wine, Gin (TBC), Soft Drink + Still & Sparkling Water

Additions

Additional canape / substantial canape

Food / Grazing Stations (Oyster Bar, Charcuterie Station, Haigh's Chocolate Slab or Pasta Wheel)

Additional hour of service

Cocktails and Spirits





Restaurant Botanic

S P E C I A L E X P E R I E N C E

LUNCH → SUNDAY from 12:00pm

DINNER → THURSDAY TO SATURDAY from 6:00pm

Restaurant Botanic is a celebration of place and time.

The place is the stunning 51-hectare Adelaide Botanic Garden that surrounds the restaurant and inspires everything our guests touch, taste, and experience. Time is a little different. There are the seasons, of course, but there are also the seasons within seasons that are unique to South Australia, the micro-seasons of the Botanic Garden, and the day's weather.

Then there is the time you spend with us.

We are committed to creating a unique and immersive experience for every guest that we welcome into our space. This experience takes time, and the only thing we ask is your willingness to go on a culinary journey that will be an experience of the senses of at least four hours.



Our tasting menu presents over 26 different flavour combinations.

We don't believe the word 'course' does any justice to what we do, as our flavour combinations come in all different shapes and sizes.

You will be taken on a mini holiday through all the Botanic Garden has to offer with every taste, smell, sight, sound, and touch. We value the entire experience and want all our guests to savour every minute in our little oasis. To avoid being rushed or put under pressure, we anticipate an overall minimum dining experience of four hours.

We love the Botanic Garden that surrounds us and strive to showcase the majority of our ingredients from the Garden alongside the best ingredients we can find in South Australia and Australia. We adore ingredients unique to Australia, so we believe marron, green ants, finger limes, and bunya branches are a luxury. We love to embrace a sensory experience as some of the best food you eat is with your hands, so be prepared to set the fork aside and get involved.



Restaurant Botanic

Capacity + Availability

Maximum 6 guests | Thursday - Saturday Dinner | Sunday Lunch

Private Hire for 20 guests | Upon request at least 3 months in advance

Duration

We value the entire experience at Restaurant Botanic and we want all our guests to savour every minute in our little oasis. To avoid being rushed or put under pressure, please anticipate an overall minimum dining experience of a 4 hour duration for table bookings and 3-4 hours for private hire.

Reservations

Reservations are available for the current month, and two months in advance. We open the bookings on the first of each month for 2 months out. Example July 1st for all of September.

Private Hire during Chihuly in the Botanic Garden (27 September 2024 - 29 April 2025) upon request.

Pricing

Bookings up to 6 guests Thursday - Sunday from \$365 + beverage pairings

Private hire for 20 guests - POA and includes Chihuly Nights + Exhibition Entry



CHI HULY



Something Bespoke...

EXCLUSIVE FOR CHIHULY SPONSORS

We create exclusive money-can't-buy experiences.

Created especially and exclusively for those who support Chihuly in the Botanic Gardens.

Every Chihuly in Botanic Gardens (Adelaide, Australia) sponsorship is tailored and may include cash, pro-rata / inkind or promotional value.

Sponsorships start from \$20,000 (+GST) with access to the curation of a bespoke client experience.

Exclusive money-can't-buy events are scalable in relation to level of sponsorship.

To discuss sponsorship of Chihuly in the Botanic Gardens and to create a bespoke events and experiences for your clients, please contact:

Amanda Wheeler
Chihuly Partnerships
0433 042 757 | amanda.wheeler3@sa.gov.au









Jam
Factory



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