

U City Function Centre

CATERING PACKAGE
2024 - 2025



Welcome

Thank you for considering Blanco Horner and U City for your next event.

Basking in natural light and conveniently located in the heart of Adelaide, U City's Function Centre offers adaptable spaces and award-winning catering to ensure your next function is a success. Whether you are planning a corporate event, wedding reception or social occasion, the U City Function Centre is the perfect option.

U City has proudly partnered with multi-award-winning caterer, Blanco Catering. A local, family-run business with over 40 years of extensive experience catering for both big and small events throughout Adelaide, Blanco will make your next event at U City something special.

Giving back to our Community

The U City Function Centre is part of an exciting innovation of Uniting Communities. As a leading not-for-profit organisation, Uniting Communities has worked alongside South Australians as they strive for a bright future and great lives, supporting them to overcome adversity and disadvantage.

Host your next function at U City knowing that all profits go towards our continued work to provide much-needed community services across disability, youth services, aged care, homelessness intervention, foster care, family counselling, and mental health crisis support through Lifeline Adelaide.





Award Winning Catering

Blanco Horner has a 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 utmost importance.

Working with local meat and seafood farmers who deliver fresh, chemical free goods direct to 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.

From casual roving cocktail food, or elegant multi-course dinners, Blanco offer contemporary cuisine and seasonal bespoke menus to deliver a "wow" factor for your guests. Adapting to the change in season keeps food as fresh as possible and allows our chefs to get creative with menus and produce impressive dishes using local in-season produce.

The Blanco team draw on years of training in event management and experience catering national and international events. Their many awards, recognition and continued word of mouth referrals are testament to their professionalism. 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 dining experience is crucial for any event with a menu that is versatile, creative, full of flavour which can be adapted to all dietary requirements. Blanco aims to go beyond expectations to leave lasting impressions for guests and event organisers .

U City Function Centre

BREAKFAST, COFFEE AND
MORNING & AFTERNOON TEA

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



Morning & Afternoon Tea

Break with a Sweet Treat \$13 PER ITEM

Freshly brewed coffee, a selection of boutique teas and orange juice
Includes chef's selection of a sweet treat



Coffee Breaks

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

On arrival	\$7PP
1/2 Day continuous service	\$12PP
Full day continuous service	\$16PP

Sweet Selections \$6 PER ITEM

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

Fresh baked Danish pastries *v*

Portuguese custard tart *v*

Wattle seed and Davidson plum tea cake *nf*

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

Chef's selection of sweet or savoury items \$8 PER ITEM

Savoury Selections \$6 PER ITEM

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

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

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

Barossa smoked bacon, sunny side up free-range egg breakfast slider, tomato relish *nf*

Croque monsieur, bechamel, smoked ham, Alexandrina cheddar *nf*



Breakfast

Seated Hot Breakfast

\$39 PP

TO START

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

ON TABLE

Fresh baked Danish pastries or

Coconut chia pudding with poached fruit, pepita and sunflower seed crumble vg + gf

FOLLOWED BY SEATED BREAKFAST PLATE

Double smoked bacon, poached free range eggs, roasted tomatoes, sautéed Swiss brown mushrooms, smashed avocado, toasted sourdough bread

Stand Up Buffet Breakfast

\$35 PP

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

Freshly baked Danish pastries

Coconut chia pudding with poached fruit, pepita and sunflower seed crumble vg + gf

Caramelised onion, thyme and feta quiche v

Egg and bacon breakfast slider, tomato relish

*Espresso Coffee**

\$750 PER HIRE

Espresso coffee made to order

\$750 per hire includes Barista - maximum of 100 guests

**Please note restricted availability*

U City Function Centre

CONFERENCE CATERING

V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free | NF - Nut Free

BLANCO HORNER HOSPITALITY



Working Lunch

\$39 PP

HOUSE MADE ARTISANAL BREADS & WRAPS (CHOOSE THREE)

Chicken waldorf, chicken, mayonnaise, crisp apple, celery and walnuts df

Roast 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 v

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

SALADS (CHOOSE TWO)

Roasted 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

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

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





Buffet Lunch

\$45 PP

MAINS PLATTERS (CHOOSE TWO)

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

Oven roasted lemon thyme chicken Ballantine, spiced pumpkin puree, jus gras gf + nf

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

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

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

Flank steak, creamy olive oil pomme puree, bone jus gf + nf + df

SALADS (CHOOSE TWO)

Soba noodles, snow peas, Chinese cabbage, ginger and 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 and mustard dressing v + gf

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

INCLUDES

Healthy treat

Orange juice, still and sparkling water

ADD EXTRAS

Soft drinks

\$3 PP

Fresh fruit platters

\$3 PP

Day Delegate Packages

All Day Catering

\$65 PP

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

Morning tea and afternoon tea

WORKING LUNCH INCLUDES

Daily selection of sandwiches and two daily salads

Orange juice, still and sparkling water

Healthy treat

Happy Hour

\$35 PP

Perfect for post conference networking

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



U City Function Centre

COCKTAIL MENU

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Pre-Event (1 Hour)

\$15 PP

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

Seared rare beef, brioche, shitake mayo, kimchi, chive

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

Networking Event (2 Hours)

\$45 PP

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

Ponzu marinated tuna, toasted sesame aioli, chilli and wakame on nori

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

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

Seared rare beef, brioche, shitake mayo, kimchi, chive

Additions

CANAPE OPTIONS

Additional canape

\$7 PER ITEM

Additional substantial canape

\$9.5 PER ITEM

DESSERT

\$7 PER ITEM

Key lime tart, marshmallow whip, dehydrated lime gf + nf

Chocolate hazelnut cannoli v

Crème brûlée doughnut, crème patisserie filling, torched brûlée nf





Cocktail Celebration (4 Hours)

\$85 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
Ponzu marinated tuna, toasted sesame aioli, chilli and wakame on nori
Beef burger, cheddar cheese, dill pickles, burger sauce nf
Sweet potato fritter, lemon emulsion, green mango and Thai herb salad vg + gf + df + nf
Seared rare beef, brioche, shitake mayo, kimchi, chive
Pork, fennel and caramelised apple sausage roll, tomato relish df + nf
SA poached prawn rilette, brioche torpedo roll, crispy fried shallot nf

DESSERTS

Key lime tart, marshmallow whip, dehydrated lime gf + nf
Chocolate hazelnut cannoli v
Crème brûlée doughnut, crème patisserie filling, torched brûlée nf

Additions

CANAPE OPTIONS

Additional canape \$7 PER ITEM
Additional substantial canape \$9.5 PER ITEM

FOOD / GRAZING STATIONS

POA

Oyster Bar, Charcuterie Station, Haigh's Chocolate Slab or Pasta Wheel

U City Function Centre

LUNCH & DINNER MENU

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Antipasto Platter

\$18 PP

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

Entree Selection

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

Raw kingfish, coconut cream, chilli oil, kaffir, finger lime df + nf + gf

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

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

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

Fresh burrata, oven dried tomato, pickled grapes, kalamata crumble, toasted focaccia nf + v

Pasta

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

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

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

Pancetta and pea gnocchi, onion and parmesan cream sauce, chive nf + v





Main Course Selection

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

Oven roasted lemon thyme chicken Ballantine, spiced pumpkin puree, jus gras gf + nf

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

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

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

Eye fillet, creamy olive oil pomme puree, bone jus gf + nf + df

ALL MAIN COURSES SERVED WITH SHARED

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

Steamed broccolini, beans, lemon, infused garlic and chilli oil gf + nf + gf

Dessert Selection

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

2 Courses	\$70 PP
3 Courses	\$85 PP
Share Platter (mains) - two choices	+ \$10 PP
Choice entree - per choice	+ \$8 PP
Choice mains - per choice	+ \$10 PP
Choice dessert - per choice	+ \$8 PP
Alternate drop - per choice	+ \$6 PP

Additions

CHILDREN'S MEAL (UNDER 10 YEARS) \$45 PP

Includes main course, dessert and beverages

CHEESE PLATTERS \$15 PP

Plattered selection of 2 local cheeses, lavosh and accompaniments

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



U City Function Centre

BEVERAGE PACKAGE

BLANCO HORNER HOSPITALITY



Beverage Package

Wick's Estate Package

Wicks Estate Sparkling Chardonnay Pinot Noir

Wicks Estate Sauvignon Blanc

Wicks Estate Pinot Rosé

Wicks Estate Shiraz

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro

The Hills Cider

Soft drinks, orange juice, water

2 Hours **\$36 PP**

3 Hours **\$42 PP**

4 Hours **\$48 PP**

Extra Hour **\$6 PP**

Bremerton Package

The Lane 'Lois' Blanc de Blancs

Bremerton 'Betty & Lu' Sauvignon Blanc

Bremerton 'Racy' Rosé

Bremerton 'Tamblyn' Cabernet, Shiraz, Malbec, Merlot

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro

The Hills Cider

Soft drinks, orange juice, water

2 Hours **\$38 PP**

3 Hours **\$46 PP**

4 Hours **\$54 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

Chapel Hill 'Abacus' Chardonnay

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 **\$45 PP**

3 Hours **\$55 PP**

4 Hours **\$65 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

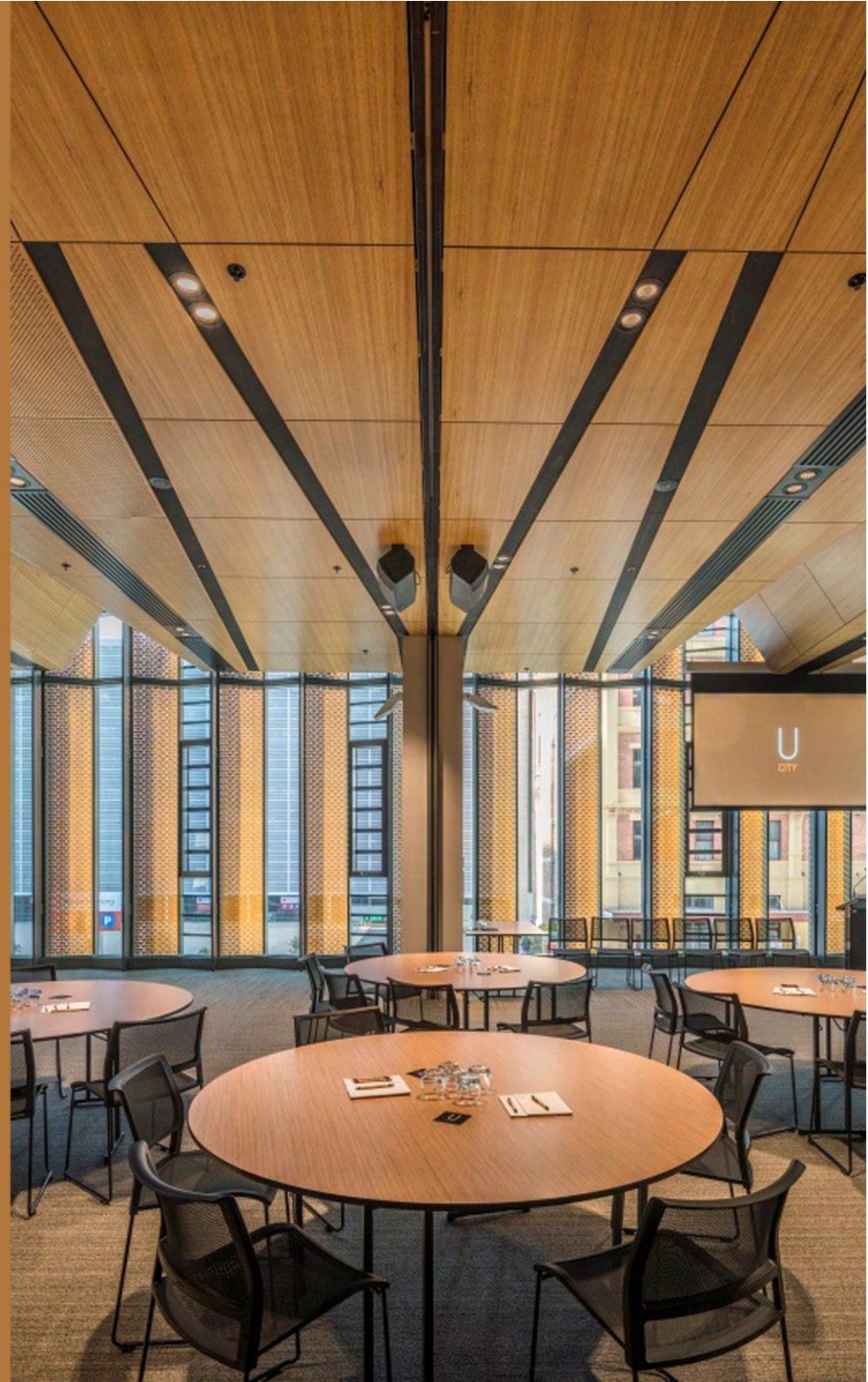
Client supplied (3 varieties)



U City Function Centre

INFORMATION

BLANCO HORNER HOSPITALITY



Terms & Conditions

ACCESS

Entrance to the Function Centre is through the main glass doors on Franklin Street at the northern side of the building, or from Pitt Street or Penaluna Lane glass doors. Enter the building and either take the stairs or lift to level 1. Access before or after the booked event (for deliveries, set up or pack down), can only occur by prior arrangement and approval by the Functions Coordinator. Fees may apply.

ACCESSIBILITY

Accessible entry to U City Function Centre is from Franklin Street (automatic doors). The elevator to level 1 is located adjacent to the grand stairway. The dimensions for the goods lift to level 1 are 1600 mm (w) x 2000mm (d) x 2400mm (h) (door width 1100mm wide x 2200mm high).

There is a gender neutral accessible toilet facility down the hall from the Function Centre (level 1) on the eastern side. From the elevator, turn right and it is located about 10 metres on the left. Accessible toilets are also located on the ground floor behind the grand staircase.

BOOKINGS

Tentative bookings will be held for up to seven (7) days without obligation. After that time, we require confirmation with a signed venue hire agreement and deposit. We reserve the right to cancel the booking if not confirmed, and reallocate the space.

Final details must be confirmed in writing seven days prior to the event. This information will be considered final for invoicing and payment purposes.

ACCESSIBLE PARKING

U City has a limited number of accessible car spaces in the basement - bookings are essential and fees apply. Enquire with the Functions Coordinator. Accessible and general parking can also be found at the following locations:

CarePark car park located on Pitt Street, opposite U City on the western side:
www.carepark.com.au

Wilson car park located 42 Franklin Street, opposite U City on the northern side:
www.wilsonparking.com.au

UPark Central Market located 21-59 Grote Street, behind U City on the south/western side: www.upark.com.au/car-parks/central-market

On-street disability parking map - www.cityofadelaide.com.au/assets/documents/MAP-disability-access-guide.pdf

ASSISTANCE

If a guest requires assistance upon arrival or throughout their stay, please speak to our Functions Coordinator to organise the appropriate support.

BUMP IN AND OUT TIMES

These are included in your venue hire timing. Outside of venue hire times, please speak with the Functions Coordinator.

WI-FI

Complimentary Wi-Fi is available for you and your guests.

Terms & Conditions

CATERING

All catering at the venue must be arranged through our in-house caterer. No other food or beverages may be brought into the Function Centre.

Minimum catering numbers are required 30 days prior to your event. This will be your minimum number invoiced. Final catering numbers need to be confirmed seven days prior to the event.

CLEANING

General cleaning is included in the room hire charge. Extra cleaning may incur an additional cost.

AUDIO-VISUAL

The venue hire includes the use of drop-down screens and ceiling data projectors (static), lectern and microphone. Additional AV requirements can be hired in through our preferred AV supplier at an extra cost. Please check with our staff well ahead of your event to ensure your device is compatible with our equipment.

CONFETTI

No confetti or similar (glitter, rice, flower petals) is permitted in the Function Centre. If found after an event, a cleaning fee will be charged to cover the cost of removal.

CANCELLATIONS

Cancellations must be received in writing. Cancelled bookings will attract the following fees:

More than 14 days before the function - 20% of the total function cost (room hire, catering, AV, etc) - deposit forfeited

Within 14 days of the function - 100% of the total function cost (room hire, catering, AV, etc).

If you re-book a similar type of function, we may, at our discretion, waive part of the cancellation fee.

A change of date or postponement of a function will be considered a cancellation and the above charges will apply. The new date will be considered a new booking and our normal deposit policy will apply.

PARKING

Refer to Accessible Parking above.

DELIVERIES

Deliveries must be scheduled within the agreed hire period, unless prior arrangements have been made. U City does not accept responsibility for deliveries that arrive prior to the agreed hire period. The hirer must be present to accept delivery and arrange set-up and pack-down of goods.

DAMAGES

The hirer is responsible for any breakage, defect, damage, theft or vandalism to the Function Centre or its property during an event by the hirer, its employees or their invited guests. Damage must be reported to the Functions Coordinator or Concierge on the ground floor.

Terms & Conditions

DIETARY REQUIREMENTS AND FOOD ALLERGIES

Dietary requirements are required seven days prior to the event. While we will make best efforts to cater for dietary requirements and food allergies, we recommend guests provide their own meals if there is risk of anaphylaxis or other serious health effects.

EQUIPMENT

All electrical equipment brought into the Function Centre must be tagged and tested in accordance with current Occupational, Health, Safety and Welfare regulations.

FALSE ALARM FEE - (MFS) METROPOLITAN FIRE SERVICE

Should either the hirer or event attendees falsely trigger the building smoke/fire alarm(s), causing the MFS to attend the building, the false alarm call-out fee (set by the MFS) will be recovered from the hirer.

FIRE AND SPECIAL EFFECTS

Smoke machines, dry ice machines, candles, gas cylinders, explosive devices or any items with a naked flame are not permitted at the Function Centre. Equipment, fittings or materials must not be placed in a position that will obstruct designated exit points. The hirer will take all reasonable precautions against any loss or damage by fire.

HEALTH AND SAFETY

The hirer must designate a responsible person to assist U City staff during an evacuation. In the event of an emergency, it is the hirer's responsibility to ensure that guests evacuate the building safely and immediately, and assemble in the designated area, unless advised otherwise, and remain there until advised that it is safe to return. Children (any person under the age of 18) are to be supervised by an adult or guardian at all times.

INSURANCE AND INDEMNITY

The Function Centre is not responsible for damage or loss of the hirer's merchandise left in the building or event area prior to, during or after the event. The client should arrange its own third party and public liability insurance, as well as inform all relevant persons of the Function Centre's terms and conditions.

The hirer indemnifies U City Function Centre against any claims, actions losses, demands, damages and expenses for which U City Function Centre shall or may become liable or suffer in respect of damage to U City Function Centre property or injury or death of persons arising out of any willful, unlawful or negligent act or omission of the hirer, its employees, agents or subcontractors in connection with the event. It is the responsibility of the hirer to obtain and keep current insurance against such liability during the term of this contract and ensure that all contractors under their direction are similarly insured

PAYMENT TERMS

Prices are current as at 1 January 2024 and subject to change without further notice. Confirmed bookings are exempt.

A deposit of 20% is required upon confirmation of your booking. Full payment of the function is due seven business days prior to the event.

An invoice for your event will be forwarded to you upon confirmation of final details. Payment is to be made on receipt of the invoice and must be received prior to your event date. The person responsible for payment is the individual on behalf of the organisation who has read and signed the terms and conditions. Payment can be made by credit card or EFT. A credit card surcharge will apply.

Terms & Conditions

PROMOTION OF PUBLIC EVENT

The U City Function Centre is not responsible for promoting public events held on site.

PUBLIC HOLIDAY SURCHARGE

Public holidays attract a 20% surcharge for catered events including food and beverages. This incorporates an event which extends into a public holiday.

SIGNAGE AND DISPLAY MATERIAL

Nothing is to be nailed, screwed, stapled or adhered to any wall, glass panel, door or other surface or any part of the building. Signage displayed in public areas is to be kept to a minimum and must be approved by the Functions Coordinator.

SMOKING

The U City building and surrounding areas are smoke-free.

SOUND AND NOISE

The Functions Coordinator has the right to control sound levels at your event. Sounds/noise should not be at a volume that can be heard by other users of the building. Please ensure the entry doors to the rooms are closed at all times.

LIQUOR LICENCE

Under the Liquor Licensing Act 1997, we reserve the right to refuse service of alcohol to intoxicated or disorderly patrons, and such patrons may be asked to leave the premises.

RESPONSIBLE SERVICE OF ALCOHOL (RSA)

Team members involved in the sale or service of liquor patron service and monitoring, including safety and security, are trained in responsible service of alcohol by a registered training organisation accredited by liquor licensing.

MINORS

Minors are welcome on the premises provided they are accompanied by a responsible adult (18+) and do not consume alcohol.

UNDULY INTOXICATED AND DISORDERLY PATRONS

All team members are trained in identifying signs of undue intoxication and unduly intoxicated patrons will not be served.

SECURITY - SHOULD THEY BE REQUIRED

Management will only employ licensed crowd controllers. Note: For all functions including alcohol service for 20 people and above, crowd controllers will be present. The hirer is required to pay the cost of the crowd controllers, which is discussed at time of booking.

WASTE

As an environmentally aware building, we are committed to disposing rubbish correctly including recycling. Please use the appropriate bins provided. The hirer must remove larger quantities of waste.

Contact

U City Function Centre

functions@ucity.com.au

1800 247 365

ucity.com.au

43 Franklin Street, Adelaide SA 5000

