

# Catering + Events



THE **SALOPIAN** INN

McLaren Vale Est. 1851

## About us

Salopian Inn, is a relaxed restaurant based in McLaren Vale, offering a complete regional dining experience. We specialise in eclectic seasonal food, personal service and a generous drinks offering.

The Salopian Kitchen Garden now provides a large percentage of fruit, vegetables, and herbs for the restaurant. It is the heart of who we are as a restaurant.

Local, environmental, and ethical.

The garden seasons dictate what we cook, preserve and ferment.

Be assured we only use pasture-fed, locally sourced beef and lamb, pasture raised free range poultry, pork and Australian ethically sourced seafood.

We specialise in creating bespoke experiences.

Please discuss with us any questions or visions you may have with us so we can bring your event to life. Salopian Style.

Team Salopian



# Outside Catering

## Minimum spend for outside catering:

\$2500 on weekdays (Monday – Friday Lunch)

\$5000 on weekends (Friday dinner, Saturday & Sunday)

## Staffing:

Chefs and Food Service Staff are included in the per person prices quoted, service staff do not serve alcohol.

We can provide Beverage Service Staff for \$65+ GST per hour per staff member.

If you need help with sourcing drinks for your event, we can supply wines, beer, soft drinks and cocktails. Please discuss your requirements with us.

## Travel

There will be an additional charge for staff travel time beyond 10km from Salopian Inn, this is \$50 + GST per hour per staff member.

## Canape Menu Pricing – Outside Catering

We allow two small serves per person per item for cold and hot canapes and substantial canapes are a small entrée serve per person.

These snacks are designed for standing functions allocated but not a Outdoor areas are ideal for these functions.

**\$48pp** – 2 x Cold & 2 x Hot

**\$85pp** – 2 x Cold, 2 x Hot, 2 x Substantial & 1 x Dessert

**Additional Choices: with a selection from above**

Cold or Hot – \$10 per person

Substantial – \$15 per person

Dessert – \$10 per person

### Cold Canapes

Natural Coffin Bay Oysters

Port Lincoln Tuna Tartare + Nam Jim Dressing + Pickled Ginger + Coriander

Hiramasa Kingfish Sashimi + Pickled Radish + Mustard Cress + Horseradish

Broad Beans + Lemon + Kris Lloyd Buffalo Fetta + Toast

Ox Heart Tomato Gazpacho + Chilli Crab + Spring Onion Oil

Smoked Spencer Gulf Octopus + Spring Peas + Preserved Lemon Mayonnaise

Pickled West Coast Garfish + Cucumber + Keffir Dressing

Free Range Pork Cold Rolls + Rice Noodles + Fried Shallots

Black Russian Tomato + Buffalo Mozerella + Basil Pesto + Toasted Bagel

Grass Fed Beef Larp + Lemongrass + Chilli + Lime Leaf  
+ Salted Peanuts + Crispy Rice

Buckwheat Pancake + Coorong Mullet + Radish

## Hot Canapes

Pasture Raised Duck Dumplings + Orange Hoi Sin Dressing

Steamed Pork Dumplings + Roasted Chilli Oil

Smoked Pumpkin Dumplings + Chinese Black Vinegar

Grass Fed Beef Vindaloo Doughnuts + Coconut Chutney

Fried Radish Cake + Fermented Chilli Dressing

Borek Pastry + Warragal Greens + Haloumi + Lemon

Grass Fed Beef Kofta + Labne + Pomegranate + Parsley Sauce

Nomad Farms Chicken + Lime Leaf Spring Rolls + Coconut Hoi Sin Dressing

Dirt(y) Inc. Chickpea Falafel + Tahini + Lemon

Coorong Mulloway Croquettes + Lemon Mayonnaise

Steamed Free Range Pork Buns + Homestyle Chilli

Seared Kangaroo Island Scallops + Meru Miso Dressing

Grass Fed Beef Empanada + Green Olive Sauce

BBQ Spencer Gulf King Prawns + Prosciutto + Lemon

Fried Polenta + Peas + Mint + Manchego

Fried Coorong Mullet + Chilli Mayonnaise + Gem Lettuce + Toasted Bagels



## Substantial Canapes

Vietnamese Poached Nomad Farms Chicken Salad  
+ Fried Shallots + Nouc Cham

Adelaide Hills Lamb Brique Pastry Pie + Broad Beans + Salted Lemon

Grass Fed Beef Burgers + Brioche + Chilli Onion Jam

Báhn Mi + Lemongrass Spencer Gulf King Prawns  
+ Pickled Carrot + Coconut Hoisin Dressing

Vietnamese Pancake + Silken Tofu + Pickles + Ginger Soy Dressing

Potato Gnocchi + Asparagus + Peas + Woodside Goats Cheese

Grass Fed Rump Steak Sandwich + Ellis Bacon + Pickled Beetroot

Sticky Free Range Pork Ribs + Apple Slaw

White Poached Nomad Farms Chicken + Pickled Shiitake + Daikon + Soy

Free Range Pork San Choy Bau

Red Braised Pasture Raised Duck + Spring Onion  
+ Cucumber + Pancake

Sichuan Chilli Salt Squid + Lime Yoghurt

Fried Fish Bagels + Chilli Mayonnaise + Greens

## Dessert Canapes

Salted Caramel + Chocolate Ice Cream Sandwich

Mango + Strawberry + White Chocolate Ice Cream Sandwich

Chocolate Tart + Espresso Caramel + Milk Jam Ice Cream

Salopian Trifle – Vanilla Custard + Almond Sponge + Strawberry Jelly  
+ Poached Peaches + Salopian Gin

Doughnuts – Negroni Custard + Poached Peach

Pavlova – Passionfruit Curd + Raspberries + Roasted White Chocolate

Mini Gateau – Chocolate Mousse + Almond Meringue + Salted Ganache

Profiteroles + Salted Caramel Custard + Almond Toffee

## Sharing Sit Down Menu Pricing – Outside Catering

\$85 per person	\$110 per person	\$130 per person
2 x Shared entrees	2 x Shared entrees	2 x Canapes
1 x Shared Main Course 2 x Shared Sides	2 x Shared Main Course 2 x Shared Sides	2 x Shared Entree
	1 x Individual Dessert	2 x Shared Main Course 2 x Shared Sides
		1x Individual Dessert

See next page for Entrée, Main Course & Side Dish options.



### Shared Entrée Options:

Pickled West Coast Garfish + Boston Bay Mussels + Garden Fluff  
+ Kefir Dressing + Bagel Toast

Hiramasa Kingfish Sashimi + Salsa Verde + Lime Yoghurt  
+ Spring Onion Oil + Tortilla Crisps

Dirt(y) Inc. Red Lentil Pancake + Smoked Pumpkin  
+ Fried Onions + Curried Egg

Fried Tofu + Caramelised Beetroot + Ginger Shallot Dressing

Lenswood Pastured Raised Duck Terrine + Toasted Brioche + Pickled Quinces

Paroo Kangaroo Tartare + Salted Lemon + Chilli + Green Olives + Potato Crisps

Lenswood Pasture Raised Duck Breast + Fenugreek Yoghurt  
+ Curry Leaf + Tamarind Tomato

Steamed Pork Dumplings + Roasted Chilli  
+ Coriander + Pickled Ginger

Charcoal Roasted Giant Octopus + Ellis Chorizo + White Pea + Almond



## Shared Main Course Options:

Smoked Lamb Shoulder, Dirt(y) Inc. Chickpeas + Green Chilli + Roasted Eggplant + Pickled Lemon + Sourdough Flatbreads

Nomad Farms Confit & Roasted Chicken + Tomatoes + Basil + Quark Gnocchi

Grilled 21 Day Dry Aged & Grass Fed Beef Steak + Slow Roasted Onion + Honey Mustard Beef 'Butter' + Jus

Confit & Roasted Lamb Ribs + Sichuan Green Beans + Chilli Caramel + Chili Pickle

Charcoal Roasted Spiced Beef Kebabs + Tabouleh + Lemon Hollandaise

Lenswood Pasture Raised Duck + Orange Glaze

Roasted Coorong Mulloway + Baba Ganoush + Haloumi Dolmades + Roasted Lemon

"Moussaka" – Baby Blue Lentils + Eggplant + Buffalo Mozzarella + Basil

Charcoal Roasted Nomad Farms Lemongrass Chicken + Asparagus & Zucchini Salad + Nam Jim + Chilli

Red Braised Beef Brisket + Steamed Rice Noodles + Chilli Caramel + Soy Pickled Radish

## Shared Side Dishes

Hand Cut Chips + Roasted Garlic Mayonnaise

Corn Cob + Fermented Chilli Butter

Charred Pumpkin Salad + Cumin Dressing

Tomato + Basil + Rocket + Balsamic Dressing

**This menu is an indication only.  
Our menu changes regularly with seasonal produce from our Kitchen Garden.**

## Crockery, Cutlery & Glassware:

Serving Cutlery and Crockery is included with our catering however we can also provide you with plates, napkins, cutlery and glassware for your event if need.

Plates (share plates), cutlery and napkins - \$10 per person

Wine Glass & Champagne Flute - \$7 per glass

Water Glass - \$5 per glass

We will return all items to the restaurant for cleaning

We will also require a 50% Deposit on any Cutlery, Crockery and Glass hired

## Menu Variation Surcharge

We accept all dietary requests but will apply a \$20pp surcharge to all requests exceeding 5% of the total number of guests.

This cumulative number applies to menu variation requests both at the time of booking and during the event.

## Catering Equipment

If your chosen venue doesn't have the required catering equipment all costs of hired equipment will be advised as an additional cost.

# Outside Catering Agreement

The following Event Agreement ensures smooth running of your event from the time of booking until completion. All bookings are accepted by Salopian Inn based on the outlined terms and conditions, effective from January 2023.

## Salopian Inn Contact Details

Ph: (08) 8323 8769  
Email: bookings@salopian.com.au  
Cnr McMurtrie Road and Main Road  
McLaren Vale SA 5171

## Confirmation of Reservation

Confirmation of booking must be made within 14 days of the tentative reservation. A non-refundable deposit of 20% of the minimum spend and signed acceptance form is required for confirmation 14 days prior to event.

## Confirmation of Final Numbers & Menu

The final number of guests is considered to be the guaranteed number attending your event and is not subject to change. A strict final number of guests attending are required 7 days prior to your event, for catering purposes. Charges will be based on this number, or the actual number of guests attending the event, whichever is the greater.

## Account Settlement

Account is to be settled upon confirmation of numbers 7 days prior to the event in full.

## Alcohol

If we are providing alcohol service to you function.  
Under the Liquor Licensing Act (section 125) with regard to Responsible Service of Alcohol, Salopian Inn Staff reserves the right 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, Salopian Inn has a duty of care for staff and patrons and therefore, we follow the RSA Act (Responsible Service of Alcohol) accordingly.

## Cancellation and Postponement Policy

In the event of a cancellation within 14 days prior to your function all deposits and monies paid shall be forfeited.

In an event that is beyond the control of either party or due to unforeseen circumstances refunds are at the discretion of Salopian Inn management.

## Pricing

All prices quoted are inclusive of GST, and are subject to change at management's discretion.

Initials \_\_\_\_\_

## **Signed Acceptance**

I confirm that I have read, understood and accepted the policies in relation to the Event Agreement and conditions outlined. I acknowledge that deposit paid to confirm booking is non-refundable.

Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Date of Function: \_\_\_\_\_

Location of Function: \_\_\_\_\_

Name of booking: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Street: \_\_\_\_\_

Suburb: \_\_\_\_\_

Post Code: \_\_\_\_\_

Phone/Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

Quoted Price: \_\_\_\_\_

Guest Numbers: \_\_\_\_\_

Type of Function: \_\_\_\_\_

If paying by Credit Card, Please record the following details below:  
(Please Specify) VISA Master Card AMEX

Credit Card Number \_\_\_\_\_

Expiry Date: \_\_\_\_\_ CCV: \_\_\_\_\_

Credit Card Name: \_\_\_\_\_

## **Salopian Inn to Complete**

Deposit Amount: \_\_\_\_\_ Date Paid: \_\_\_\_\_

Rec By: \_\_\_\_\_