

Exclusive Use Restaurant Hire



THE SALOPIAN INN

McLaren Vale Est. 1851



The Salopian Inn

Salopian Inn, is a relaxed restaurant based in McLaren Vale, South Australia. We are 40 minutes south of Adelaide on the Fleurieu Peninsula. We offer a complete regional dining experience, specialising in eclectic seasonal food, personal service and a generous drinks offering.

The Salopian Kitchen Garden, located at the restaurant, provides a large percentage of fruit, vegetables, and herbs for the restaurant. It is the heart of who we are as a restaurant. The garden and season dictate what we cook, preserve and ferment.

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

We specialise in creating bespoke experiences at the restaurant so please read the following as a guide. When you hire The Salopian Inn exclusively, the possibilities for creating an amazing event are endless.

We offer a wide range of services from small intimate events to large joyful wedding celebrations. Sit down dining options right through to stand up party fun.

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

Karena Armstrong & Alex Marchetti



THE SALOPIAN INN RESTAURANT

EXCLUSIVE USE HIRE FEES

- \$ 3000 for Monday to Thursday Lunch
 - \$ 3000 for Monday to Thursday Dinner
 - \$ 4000 for Friday Lunch
 - \$ 4000 for Friday Dinner
 - \$ 7000 for Friday Whole Day
 - \$ 7000 for Saturday Lunch
 - \$ 6000 for Saturday Dinner
 - \$ 8000 for Saturday Whole Day
 - \$ 7000 for Sunday Lunch
 - \$ 7000 for Sunday Dinner
-

All prices above include Venue Hire for exclusive use.

Hire fee includes access from 9am – 5pm for Lunch services and 3:30pm-12midnight for dinner.

Where the total spend on food and beverage exceeds 3 times the venue hire, the venue hire fee will be waved.

Menu and Drinks packages are invoiced as agreed and cannot be provided by a third party.

Beverage Package

Our Sommelier can curate a bespoke list to match both the occasion and the menu. We can supply wines, beer, soft drinks, non-alcoholic options and cocktails. We manage all responsible service of alcohol on behalf of the event.

Our drinks packages as a guide start from

2 Hours \$45

3 Hours \$55

4 Hours \$70

Our cellar is a help yourself immersive experience. We are able to have it open for your event and guest self-selection if this is required.

Open bar and consumption tabs are also available. For private events no separate bills are available.

We are also able to offer a BYO service charge for special bottles or a bespoke tasting event.



Seated Dining Menu

Our \$95 Feed Me style menu is a signature experience of The Salopian Inn, designed for guests to be seated whilst eating. The canapes can be served either at the table as a snack course, or roaming with drinks service.

The following menu is an indication only. Our Feed Me menu changes daily to reflect the seasons and what produce is growing in our Kitchen Garden.

Feed Me Menu

Laucke Mills Sourdough Bread & Barossa Dairyman Butter

Snacks – Shared for the table

Grilled Figs + Pesto + Buffilo Motzarella
Crab Brioche

Entrée – Shared for the table

Port Lincoln Tuna Sashimi + Burnt Citrus Dressing + Miso + Sesame + Ginger Oil
Wild Caught Prawn Dumplings + Roasted Chilli + Coriander + Pickled Ginger
Red Braised Paroo Kangaroo Tail + Chilli Caramel Jam + Pickled Daikon

Main Course – Shared for the table

Nomad Farms Rosted Chicken + Ricotta Gnudi + Almond Basil Pesto + Parmesan
Grilled 21 Day Dry Aged & Grass Fed Beef Steak + Slow Roasted Onion + Honey
Lard Roasted Potatoes + Paprika Salt + Sherry Vinegar
Kitchen Garden Rocket Leaf Salad + Mustard Vinaigrette Dressing

Dessert

Ebene 72% dark Chocolate Tart + Spent Coffee Caramel + Malted Milk Jam Ice Cream +
Lemon Verbena

Canape Menu

We allow two small serves per person per item for cold and hot canapes, these items are generally 2-3 bites and served with napkins.

Substantial canapes are equivalent to an entrée serve and will be served in a biodegradable packaging with appropriate eating cutlery.

These canapes are designed for standing functions and replace a full meal.

As a guideline, we would require one service staff member per 25 guests.

\$95per person
2 Cold canapes
3 Hot canapes
2 Substantial canapes
1 x Dessert or wedding cake service

Additional Items

Cold/ Hot/ Dessert-\$12 per person
Substantial - \$18 per person
Wedding Cake Service - \$10 per person



Cold Canapes

Coffin Bay Oysters - Lemon Verbena + Champagne Vinegar
GF DF C

Port Lincoln Tuna Tartare + Squid Ink Tapioca Crisp + Furikake + Trout Roe
GF DF C

Garden Herb Cured Nannygai Gravlox + Pickled Radish + Watercress + Horseradish
GF DF C

Broad Beans + Lemon + Kris Lloyd Buffalo Fetta + Sourdough Toast
V

Smoked Spencer Gulf Pallidus Octopus + Tomato + Compressed Cucumber +
Coriander + Preserved Lemon Mayonnaise
GF DF C

Spicy Grilled Spencer Gulf Prawn + Cucumber + Gem lettuce + Cocktail Sauce
GF DF C

Free Range Pork Cold Rolls + Rice Noodles + Fried Shallots + Candied Peanuts
+Coconut Hoi Sin
DF GF C

Cold Canapes

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

V

Nomad Farms chicken Liver Parfait + Rhubarb + Smoked Pecans + Brioche

Buckwheat Blini + Smoked Australian Salmon + Trout Roe + Sour Cream

Beef Tartare + Dijon Mustard + Capers + Parsley + Potato Chip

GF DF C

Kitchen Garden Dolmades + Almonds + Lemon + Adelaide Hills Fetta

GF V C

Prosciutto + Grissini + Parmigiano + Black Pepper + Extra Virgin Olive Oil

Pickled Mussel Gilda + Green Olives + Pickled Green Chilli + Olasagasti Anchovies

GF DF C

Sourdough Flatbread + Hummus + Fried Chickpea

V

Hot Canapes

Free Range Duck Dumplings + Orange Hoi Sin Dressing + Spring Onion Oil
DF

Steamed Boston Bay Pork Dumplings + Roasted Chilli Oil + Sesame
DF

Steamed Tofu & Kim Chi Dumplings + Chinese Black Vinegar
Vegan

Grass Fed Spicy Beef Buns + Sesame + Homestyle Chilli Sauce
DF

Fried Radish Cake + Ginger Pickle + Dan Dan Sauce
GF Vegan

Hash Brown + Two Gulfs Chilli Crab + Spring Onion Oil
GF DF

Grass Fed Beef Kofta + Labneh + Pomegranate + Parsley Sauce
GF

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

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

Coorong Mulloway Croquettes + Lemon Mayonnaise + Lemon Salt

Hot Canapes

Steamed Free Range Pork Buns + Homestyle Chilli
DF

Seared Kangaroo Island Scallops + Sesame Miso Dressing
DF GF

Grass Fed Beef Empanada + Fermented Green Chilli Sauce

BBQ Spencer Gulf King Prawns + Capers + Parsley + Lemon
GF

Fried Polenta + Burnt Cumin Aioli + Mint + Manchego
V

Hand Cut Hot Chips + Garlic Aioli + Garden Salt
GF DF

Smoked Australian Salmon Vol-au-vent + Finger Lime + Fennel

Kim Chi Pancakes + Pickled Radish + Smoked Tofu + Fermented Chilli
GF Vegan

Broccoli Pakora + River Mint Yogurt + Fermented Lemon
V GF

Shish Barak- Middle Eastern Lamb Dumplings + Yogurt + Mint Oil

Substantial Canapes

Vietnamese Poached Nomad Farms Chicken Salad
+ Crispy Rice + Noug Cham
GF C DF

Burrata + Roasted Tomato + Dianna Olives + Sourdough Bread
V

Monapilla Estate Lamb Brique Pie + Harissa + Diana Green Olives

Grass Fed Beef Burgers + Ellis Bacon +
Cheddar Cheese + Brioche + Caramelised Onion Jam

Báhn Mì + Lemongrass Spencer Gulf King Prawns
+ Pickled Carrot + Bo Mayo + Lemon Balm

Okonomiyaki + Smoked Tofu + Pickles + Kecap Manis + Nori
V

Pan Fried Potato Gnocchi + Butternut Puree + Taronga Smoked Almonds
V

Grass Fed Rump Steak Sandwich + Ellis Bacon + Ssamjang + Iceberg

Treacle Glazed Free Range Pork Ribs + Apple + Kohlrabi Slaw
GF DF

Substantial Canapes

Charcoal Roasted Nomad Farms Chicken Skewers + Garlic Sauce + Lemon Salt
GF C

Salopian Rueben-Beef Brisket + Sauerkraut + Zucchini Pickles + Rye Bread

Free Range Pork San Choy Bau + Coriander + Ginger + Daikon + Lettuce Cup
GF DF C

Greedy Goose Confit Duck Sausage Rolls

Salt + Sichuan Pepper Fried Cape Calamari + Lime Yoghurt + Chilli Crisp Oil
GF

Fried Coorong Mullet + Hand Cut Chips + Tartare Sauce + Lemon
DF

Roasted Cauliflower + Taleggio Pie + Green Olive + Lemon
V

Chilli Salt Eggplant + Peanut Sauce + Chilli Crisp Oil
GF Vegan

Spit Roasted Pork/Chicken/Lamb + Garden Tabouleh + Labneh + Flatbread
(minimum 60guests)

Dessert Canapes

Salted Caramel + 72% Dark Chocolate Ice Cream Sandwich + Dark Chocolate +
Almond Praline
V GF C

Strawberry & Coconut Sorbet Ice Cream Sandwich + Coconut Biscuit + Sesame
Crunch
Vegan GF C

Ebene 72% dark Chocolate Tart + Spent Coffee Caramel + Malted Milk Jam Ice
Cream + Lemon Verbena
V

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

Spiced Roasted Miso Pumpkin Pie + Gingerbread + Ginger Jelly + Honeycomb
V

Warm Doughnuts – White Chocolate Custard + Cinnamon
V

Pavlova – Passionfruit Curd + Raspberries + Roasted White Chocolate
GF C V

Mini Gateau – Chocolate Mousse + Chocolate Cake+ Almond Meringue + Salted
Ganache
V

Lenswood Apple Pie + Miso Caramel Custard + Macadamia Toffee
V

Exclusive Use Restaurant Hire Agreement

NEED TO EDIT

The following Event Agreement ensures smooth running of your event, held at a venue other than The Salopian Inn restaurant, from the time of booking until completion. All bookings are accepted by The Salopian Inn based on the outlined terms and conditions, effective from November 2025.

The Salopian Inn Contact Details

Ph: (08) 8323 8769

Email: events@salopian.com.au

Cnr McMurtrie Road and Main Road, McLaren Vale SA 5171

Confirmation Event Booking

Confirmation of a booking must be made within 21 days of a tentative reservation. A non-refundable booking deposit of 30% of the quoted invoice total and signed acceptance form is required for a booking to be confirmed. Please note that a booking isn't confirmed until the booking deposit is received.

Confirmation of Final Pre-Event Invoice

Final number of guests attending is required 10 calendar days prior to your event. The Final Pre-Event invoice will then be issued, based on this confirmed number.

Account Settlement

Once the Final Pre-Event invoice is issued, the account is to be paid in full. If the Final Pre-Event invoice isn't paid in full within 7 calendar days of the event, the services will not be supplied and the booking deposit forfeited.

Alcohol Service

Under the Liquor Licensing Act (section 125) with regard to Responsible Service of Alcohol (RSA), The Salopian Inn staff reserve 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, The Salopian Inn has a duty of care for staff and patrons and therefore, we follow the RSA Act accordingly.

Cancellation and Postponement Policy

In the event of a cancellation within 21 calendar days prior to your event date, all deposits paid shall be forfeited. Our business firmly believes that a good client and business relationship is based on mutual understanding. Questions about our cancellation policy should be directed to events@salopian.com.au or by calling (08) 8323 8769.

Pricing

All prices quoted are inclusive of GST, and are subject to change at The Salopian Inn management's discretion. Any changes in pricing will be notified in writing no later than 30 days prior to scheduled event.

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 within 21 days of the event date

Name: _____	
Signature: _____	Date: _____
Date of Function: _____	
Due Date of Deposit _____	
Due Date of Payment _____	
Location of Function: _____	
- Booking Name : _____	
Primary Contact Person: _____	
Address : _____	Post Code: _____
Mobile: _____	
Invoice Email: _____	
Total Quoted Price: _____	
Guest Numbers: _____	

Salopian Inn to Complete

Deposit Amount: _____ Date Paid: _____

Rec By: _____