

Catering & Events



THE SALOPIAN INN

McLaren Vale Est. 1851



Salopian Inn Events

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. We specialise in eclectic seasonal food, personal service and a generous drinks offering.

We have a large Kitchen Garden at the restaurant which provides our kitchen with the freshest, seasonal fruit, vegetables, and herbs. 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 and beyond so please read the following as a guide.

We offer a wide range of services from small intimate events in homes, thru to large joyful wedding celebrations. We also work with a variety of venues who are our professional partners.

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



OUTSIDE CATERING INFORMATION

MINIMUM SPEND FEBRUARY-NOVEMBER

\$ 3000 on weekdays Monday to Thursday & Friday Lunch

\$ 4000 on weekends Friday Dinner, Saturday & Sunday

Minimum spend includes

- Catering costs
- Staffing costs including travel costs
- Beverage package
- Menu variation surcharge
- Supplier meals

DRINKS PACKAGES

If you need help with sourcing drinks for your event, 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 and liquor licensing requirements on behalf of the event.

Our drinks packages include service staff and as a guide start from

2 Hours \$45 per head

3 Hours \$55 per head

4 Hours \$70 per head

Staff

Chefs and kitchen hands are included in the per person prices quoted, food service staff and bar staff are quoted separately.

Service staff are provided at the following rates:
These rates are per person/per hour (GST inclusive)

Monday to Friday \$55

Saturday \$65

Sunday \$75

Public Holidays \$100

We provide a full catering service, including area clean, rubbish collection and placement in designated area, cleaning of all hire equipment, cleaning of crockery hired where suitable facilities are provided.

We also have an excellent working relationship with Are You Being Served and work with their service team on a regular occasion.

Please note we do not work with service staff who are not of our choosing.

How long staff are required will be dependent on the event time frame.

Staff Travel

There will be an additional charge for staff travel from Salopian Inn, this is \$60+ GST per hour per staff member.

We use google maps to estimate travel time and provide costs as a part of the catering quote. Travel time is calculated on the distance from Salopian Inn to the event.

Crockery, Cutlery and Glassware

We can organise hire of all cutlery, crockery and glassware for your event through one of our trusted partners.

As a part of our service we also include re-stacking and cleaning of the hired items *if there are suitable facilities*.

For canapé events, all disposable (compostable) packaging is provided as a part of the catering quote.

Please note crockery hire does not form a part of total spend.



Equipment

Depending on your event and location, specialised equipment may be required.

As basic requirements for a site, we require running water, bathrooms for staff, lighting, shelter, and close access to event service area.

We have preferred hire partners we work closely with and will quote and organise the equipment as part of our service.

Please note equipment hire does not form a part of total spend.



Menu Variation Surcharge

We accept all dietary requests.

A \$30 per guest surcharge to all requests exceeding 5% of the total number of guests applies.

This surcharge only applies where we need to prepare an alternative meal(s) for the guest.

In event, we will do our best to cater for surprise dietary requests.

Due to off-site catering limitations, please note there will be occasions where we cannot provide a suitable dietary alternative if we have not been notified prior to the event.

All menu items have dietary codes as follows

- DF dairy free
- V vegetarian
- Vegan no animal products
- GF suitable for gluten free
- C coeliac no cross contamination in the cooking process

All nut allergies need to be clearly defined and communicated by the client.

For specific intolerances outside of the above notice will need specific information to be provided.

Please note that we do not offer menu tastings. We suggest that you dine with us at The Salopian Inn if you would like to taste our flavours and experience the hospitality that we offer.

Supplier Meals

We offer supplier meals for your support team at \$35 per person.

Please note these are served at a time that does not impact of the quality of the experience for the primary guests and the event.

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

Seated Menu

These menus are 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.

\$120 per person	\$150 per person
2x Canape Hot or Cold	4 x Canapes Hot or Cold
2 x Shared entrees	2 x Shared Entree
2 x Shared Main Course 2 x Shared Sides	2 x Shared Main Course 2 x Shared Sides
	1x Shared Dessert



Shared Entrée Options

Smoked Coorong Mullet Bagels + Lilyarra Dill Goat Curd + Southern Sky
Pecans

Port Lincoln Tuna Sashimi + Burnt Citrus Dressing + Miso + Sesame + Ginger
Oil
GF DF

Charcoal Leeks + Sauce Gribiche + Green Oil + Hazelnut + Preserved Lemon +
Capers
V GF DF

Smoked Szechuan Tofu + Turmeric Zucchini Pickles + Choice Mushrooms +
Black Vinegar Dressing
Vegan GF

Pasture Raised Duck Terrine + Wattle Seed Spent Sourdough Cracker +
Wholegrain Mustard + Pickled Quinces

Paroo Kangaroo Tartare + Cured Egg Yolk + Peri Peri + Chives + Potato Crisps
GF DF

Red Braised Boston Bay Pork Belly + Burnt Apple Puree + Apple + Kohlrabi
Slaw + Curry Leaves
GF

Shared Entrée Options

Steamed Boston Bay Pork Dumplings + Roasted Chilli & Rice Vinegar

Dressing

+ Coriander + Spring Onion + Pickled Ginger + Crispy Onion

DF

Charcoal Roasted Octopus + Ellis Chorizo + White Peas + Cos + Ajo Blanco

GF C

Steamed Dumplings + Tofu+ Kimchi + Roasted Chilli & Rice Vinegar Dressing

+ Coriander + Spring Onion + Pickled Ginger + Crispy Onion

Vegan

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

Vegan GF C

Broccoli Pakora + River Mint Yogurt + Fermented Lemon

GF V

West Coast Whiting Escabeche + Pickled Fennel + Dill Mayonnaise + Cured

Egg Yolk + Linseed Cracker

DF GF C

Charcoal Grilled Cape Calamari Salad – Chorizo + Green Pea + Mint +

Lemon Butter + Salsa Verde

GF C

Red Braised Kangaroo Tail + Chilli Caramel + Salt Bush + Pepper

GF DF C

Shared Main Course Options

Smoked slow Cooked Lamb Shoulder, Dirt(y) Inc. Chickpea Tabouli + Baba
Ghanoush + Saffron Labneh + Sourdough Flatbreads

Nomad Farms Rosted Chicken + Ricotta Gnudi + Almond Basil Pesto +
Parmesan
V

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

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

Dirt(y) Inc. Red Lentil Pancake + Roasted Pumpkin + Hot Honey
+ Curry Leaves + Mozzarella + Salopian Garden Fluff
V GF

Grilled Coorong Mullet + Caper & Lemon Sauce + Fennel + Dill + Orange
Salad
GF C

Shared Main Course Options

Riverland Pasture Raised Duck + Orange Glaze + Cinnamon + Star Anise
GF DF C

Coorong Mulloway + Tuna belly XO + Zucchini + Spring Onions
GF C DF

Roasted Moroccan Cauliflower + Dirt(y) Inc. Chickpeas hummus + Pomegranate
Molasses + Salopian Garden Fluff
Vegan GF C

Charcoal Roasted Nomad Farms Lemongrass Chicken
+ Crispy Rice + Nam Jim + Chilli + Thai Basil
GF C DF

Smoked Soy Beef Brisket + Chilli Caramel
+ Charred Spring Onion + Sesame
GF C DF

Shared Side Dishes

Hand Cut Chips + Roasted Garlic Mayonnaise
GF C DF V

Lard roasted potatoes + Black Pepper Crema
GF C

Steamed Greens + Oyster Sauce
GF C DF

Baby Cos + Ellis Bacon + Pickled Onions + Goddess Dressing + Parmigiano
+ Croutons
V

Charred Cumin Glazed Baby Carrots + Bang Bang Sauce + Carrot Top
Gremolata
V

Roasted Pumpkin Salad + Onion Tahina + Rocket + Crispy Pepitas
GF C Vegan

Salopian Leafy Salad + Diana Olive Oil & Mustard Vinaigrette + Hazelnut
+ Caramelised onion + Parmigiano

Offsite Event Agreement

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: _____