

SALA

'The Important

Room'

CORPORATE

PACKAGE

# Welcome

At SALA we believe every event is important. Sala - 'The Important Room' - is a modern, yet contemporary and elegant space that will create the perfect atmosphere for your event. It is the room where life takes place...

With 15 years of experience in events, we make sure your event is our event.

Located just 5 minutes from Adelaide's CBD, SALA is the perfect venue for weddings, birthdays, corporate events and many more!

You can choose to hire SALA solely or add on our in-house catering and bar services. The options at SALA are endless.

We have a range of menu options that will suit your event or we can tailor make a menu to your event requirements. You won't have to do this alone as we are with you every step of the way. This process makes choosing your menu easy and ensures a flawless event with full tummies!

All in-house catering events at SALA will require a \$1,000 refundable deposit to secure the booking. Keep in mind - the larger the event, the cheaper per person it becomes!



# BE THE FOOD HERO!

At SALA we love to eat,  
entertain and serve,  
because of this ethos we  
will make sure your event  
is perfect.

# Conference Catering

## Menus

### CONFERENCE CATERING

***There are a range of menu options...***

***150 guests / 250 guests***

On arrival, Morning Tea, Lunch and Afternoon Tea

\$43pp.

\$38pp.

Morning Tea, Lunch and Afternoon Tea

\$38pp.

\$33pp.

Morning Tea and Lunch or Lunch and Afternoon Tea

\$28pp.

\$25pp.

### HOW IT WORKS...

#### **Morning Tea**

- Fresh fruit platter, Italian biscotti, choose 1 x savoury and 1 x sweet item

#### **Lunch**

- Choose 2 x proteins, 2 x salads, 1 x vegan dish, bread roll and butter portion with juices

#### **Afternoon Tea**

- Fresh fruit platter, choose 1 x gluten free sweet item and 1 x non gluten free sweet item

## **Morning Tea/Afternoon Tea**

- Fresh fruit platter (gf, vegan)
- Italian biscotti
- Homemade berry muffins
- Fruit danish
- Sweet potato and feta frittata with creme fraiche and tomato (gf, veg)
- Chocolate and raspberry brownies (gf)
- Meringue tart with curd and berry (gf)
- Bircher muesli with fresh fruit (gf, veg)
- Homemade 'hash' (gf, vegan)
- Carrot and/or banana cake with cream cheese icing
- Baby sfogliatelle
- Selection of cookies (gf available)
- Friand (gf)
- Little chocolate eclairs
- Little profiteroles
- Caprese tart (veg)
- Zucchini slice with tomato relish (gf, vegan)
- Homemade sausage rolls with tomato sauce
- Homemade bliss balls (gf, vegan)
- Baby smashed avo on toast, feta and lemon (veg)
- Baby bruschetta with tomato, bocconcini and basil (veg)



## **Proteins**

- Garlic and thyme roasted shredded chicken (gf, df)
- Roast beef fillet with basil pesto (gf)
- Slow roasted pulled pork in BBQ sauce (gf, df)
- Lamb kofta with hommous (gf, df)
- Tea poached chicken with lemon mayonnaise (gf)
- Pan seared salmon fillet with green chile adobo sauce (gf, df)
- Szechuan lemon and pepper calamari with Siracha aioli and lime wedge

## **Salads**

- Roasted baby potatoes, red onion, mayo and parsley (gf, vegan)
- Chargrilled vegetables with rocket and balsamic dressing (gf, vegan)
- Traditional coleslaw (gf, veg)
- Roasted beetroot, carrot, chickpea and red grape salad (gf, vegan)
- Brown Rice, Miso Dressing, Avo, Cucumber & Baby Spinach (gf, vegan)
- Toasted quinoa, sweet potato ribbon crisps, chilli & cucumber (gf, vegan)
- Vietnamese noodle salad (gf, vegan)
- Italian green salad with cucumber, tomato and capsicum in Italian dressing (gf, vegan)

## **Vegan/vegetarian**

- Sweet potato fritter with spicy sesame mayo and lemony rocket salad (gf, vegan)
- Southern spiced crumbed cauliflower with Moroccan spiced ribbon carrot and chickpea salad (gf, vegan)
- Falafel fattoush salad with sumac coconut yoghurt drizzle (gf, vegan)
- Sweet potato and feta frittata, green goddess sauce, green beans in gremolata with roasted capsicum slithers, panfried mushroom and haloumi, micro herbs and balsamic drizzle (veg, gf)

# SAMPLE MENUS

## **SAMPLE 1 -**

### **On arrival**

Coffee, tea and water station

### **Morning Tea**

- Fresh fruit platter (gf, vegan)
- Italian biscotti (veg)
- Fruit danish
- Sweet potato and feta frittata with creme fraiche and tomato (gf, veg)
- Coffee, tea and water station

### **Lunch**

- Garlic and thyme roasted shredded chicken (gf, df)
- Roast beef fillet with basil pesto (gf)
- Roasted baby potatoes, red onion, mayo and parsley (gf, vegan)
- Chargrilled vegetables with rocket and balsamic dressing (gf, vegan)
- Sweet potato fritter with spicy sesame mayo and lemony rocket salad (gf, vegan)
- Italian green salad with cucumber, tomato and capsicum in Italian dressing (gf, vegan)
- Bread roll and butter portion
- Coffee, tea, juice and water station

### **Afternoon Tea**

- Fresh fruit platter (gf, vegan)
- Little chocolate eclairs
- Chocolate and raspberry brownies (gf)
- Coffee, tea and water station

# SAMPLE MENUS

## **SAMPLE 2 -**

### **On arrival**

Coffee, tea and water station

### **Morning Tea**

- Fresh fruit platter (gf, vegan)
- Italian biscotti (veg)
- Homemade bliss ball (gf, vegan)
- Homemade sausage rolls with tomato sauce
- Coffee, tea and water station

### **Lunch**

- Tea poached chicken with lemon mayonnaise (gf)
- Szechuan lemon and pepper calamari with Siracha aioli and lime wedge
- Brown Rice, Miso Dressing, Avo, Cucumber & Baby Spinach (gf, vegan)
- Vietnamese noodle salad (gf, vegan)
- Southern spiced crumbed cauliflower with Moroccan spiced ribbon carrot and chickpea salad (gf, vegan)
- Italian green salad with cucumber, tomato and capsicum in Italian dressing (gf, vegan)
- Bread roll and butter portion
- Coffee, tea, juice and water station

### **Afternoon Tea**

- Fresh fruit platter (gf, vegan)
- Little profiteroles
- Meringue tart with curd and berry (gf)
- Coffee, tea and water station



# Working Lunches

## SANDWICHES, ROLLS, WRAPS AND ARTISAN BREADS

### - CHOOSE 4 FILLINGS - \$8 PER PERSON

- Chicken cotoletta, bocconcini, Napolitana sauce
- Caprese: fresh tomato, mozzarella, basil, mayo (veg)
- Chargrilled marinated eggplant, Sorpressa, basil pesto and mayo
- Roast beef, horseradish cream, beetroot relish and cucumber
- Ham, dijonaise, tomato and avocado
- Tuna with fresh herbs, mayonnaise, capers, cucumber and lettuce
- Chicken with mayonnaise, spring onion and avocado
- Egg and lettuce (veg)
- Cheese, cucumber and green tomato pickle (veg)

### BOXED MENUS - \$25 PER PERSON

- Small filled rolls - 2 choices
- Sweet potato fritter with spicy sesame mayo (gf, veg)
- Vegetarian sushi with soy (gf, vegan)
- Salad - 1 choice
- Sweet item

### FILLER AND SALAD - \$15 PER PERSON

Choose one item from our protein and salad menu. Individually compostable boxed with bamboo cutlery and serviette

# Networking Event

## Menu

Perfect for post conference/corporate events!

### HOW IT WORKS...

- 1 or 2 hour of Networking
- 4 x canapés cold and hot items circulated
- Drink's package or charged on consumption
- Staff to serve drinks and food

Charged at **\$35 per person**



# BEVERAGE MENU

## Option 1

### Sparkling Wine

Longview Vineyard - NV Willy Wagtail  
Sparkling

### White Wines

Serafino - Sauvignon Blanc  
Serafino - Pinot Grigio  
Banrock - Moscato

### Red Wines

Serafino - Cabernet Sauvignon  
Serafino - Shiraz

### Beers

Corona Beer with lemon  
Peroni  
Light beer

### Non-Alcoholic

Soft drinks  
Still and sparkling water

3 hours service / 6 hours service  
\$20pp \$40pp

## Option 2

### Sparkling Wine

Hesketh - PNC Madeline Alice  
Sparkling

### White Wines

Hesketh - Art Series Bright Young  
Things Sauvignon Blanc  
Hesketh - Eden Valley Riesling  
Hesketh - The Proposition Moscato

### Red Wines

Hesketh - Coonawarra Cabernet  
Sauvignon  
Hesketh - Barossa Valley Shiraz

### Beers

Corona Beer with lemon  
Peroni  
Light beer

### Non-Alcoholic

Soft drinks  
Still and sparkling water

3 hours service / 6 hours service  
\$30pp \$50pp

## Option 3

### Sparkling Wine

Longview Vineyard - NV Willy Wagtail  
Sparkling

### White Wines

Longview Vineyard - Whippet  
Sauvignon Blanc  
Longview Vineyard - Queenie Pinot  
Grigio  
Longview Vineyard - Macclesfield  
Chardonnay  
Hesketh - The Proposition Moscato

### Red Wines

Longview Vineyard - Devil's Elbow  
Cabernet Sauvignon  
Longview Vineyard - Yakka Shiraz  
Longview - Nebbiolo Rosato

### Beers

Corona Beer with lemon  
Peroni  
Cooper's Pale Ale  
Adelaide Hill's Apple Cider  
Light beer

### Non-Alcoholic

Soft drinks  
Still and sparkling water

3 hours service / 6 hours service  
\$40pp \$60pp

## LEVEL UP THE DRINKS!

- BYO spirits or use ours - \$6 per nip with mixers of choice

- Pop Up Cocktail Bar: Choose choice of cocktail - \$10 per cocktail

- Cocktails flowing! - Pre-made fresh cocktail dispensers ready for your guests  
to enjoy - \$800 for 100 serves!!

Choose drinks  
on consumption!

# Inclusions!

## SO... WHAT DO YOU GET WITH US?

- Venue included
- Set up and pack down
- Round tables and chairs
- Linen tablecloths and paper serviettes
- Proper crockery, cutlery and glassware (No plastic or compostable stuff!)
- Coffee, tea, water and juices
- Staff to look after everything!!
- Fully set up bar
- Very large projector and screen
- Wireless microphone and Lectern
- State of the art sound system





Contact

Us

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