

SALA

'The Important

Room'

EXTERNAL CATERING
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. We also can cater externally. We can cater anywhere - private homes, venues, outdoors. 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 external catering events of SALA will require a \$500 refundable deposit to secure the booking. Keep in mind - the larger the event, the cheaper per person it becomes!



*"People who love to
eat are always the
best people"*

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

Cocktail Menu

COLD

- Tremezzini ribbon sandwiches:
 - Chicken cotoletta, bocconcini, Napolitana sauce
 - Caprese: fresh tomato, mozzarella, basil, mayo (veg)
 - Chargrilled marinated eggplant, Sorpresa, basil pesto and mayo
- Crostini with beef fillet, roasted capsicum and basil pesto
- Crispy polenta cake with mushroom ragu and caramelised onion (gf, vegan)
- Potato rosti with baccala, caramelised onion (gf)
- Zucchini fritter with coconut raita (gf, vegan)
- Beetroot and gin cured salmon on blini with tobiko
- Italian Caesar salad cup – baby cos, egg, grilled chicken, pecorino floss, baby Pomodoro (gf)
- Sweet potato and feta frittata with crème fraiche and crisp prosciutto (gf, veg)
- Vietnamese cold rolls with hoisin sauce (gf, vegan) – BBQ Chicken / Pork / Vegan
- Baby beetroot tart with Persian feta (veg)
- Prosciutto rolls filled with green beans, bean sprouts, pinenuts, tangy dressing and parmesan (gf)
- Grilled Italian sausage and Italian herbs marinated prawn spiedo (gf)
- ‘Sushi pizza’ – crispy rice open sushi with roasted shredded beetroot, cucumber, avocado, nori, sesame seeds and ginger (gf, vegan)
- Twice baked mini jacket potato with crisp pancetta (gf)
- Vietnamese steak tartare on prawn cracker

HOT

- Tomato and mozzarella arancini with Napolitana sauce (veg)
- Nonna's pork and veal meatballs with Napolitana sauce (gf, df)
- Steak and Fat Chip
- Prosciutto wrapped marinated oregano, garlic and lemon prawns spiedo with salsa verde (gf, df)
- Salt and pepper crumbed eggplant, miso glaze, shaved pear slaw garnish (gf, vegan, df)
- Asian chicken sausage rolls with sweet chilli relish
- Greek lamb meatballs with Green Goddess sauce (gf, df)
- Herbed fish cakes, caper and lemon aioli, mixed shredded greens (gf, df)
- Falafel, pickled red onion, hommous, Dukkah (gf, vegan)
- Vegetarian spring rolls with sweet chilli sauce (vegan)
- Satay chicken skewers with peanut sauce (gf, df)
- Popcorn Za'atar Haloumi with harissa yoghurt dip (gf, vegan)
- Baby American beef burgers, cheese and pickle
- Herby potato pizza with sea salt and basil oil (vegan)
- Piccolo bolognese pie

TWO HANDS NEEDED

- Handmade gnocchi with slow cooked beef ragu in Napolitana sauce (df)
- Italian meatball panini with basil pesto and bocconcini
- Crumbed fish and chips with tartare sauce
- Steamed sticky rice, Korean fried chicken, cabbage and pear salad bowl (gf)
- Asian glass noodle salad with sticky tofu bowl (gf, df, vegan)
- Mushroom risotto with parmesan wafer (gf, vegan)
- Sweet potato fries with garlic aioli (gf, vegan)

SOMETHING SWEET

- Petite four platters - 50 sweets per tray - items can include:
 - Chocolate and raspberry brownies (gf)
 - Meringue tarts with curd and berry (gf)
 - Little baked lemon cheesecakes (gf)
 - Tiramisu
 - Canoli
 - Millefoglia (vanila slice)
 - and many more...

EXTRAS

- Antipasto platters (feeds 50 people)

Prosciutto, Sopressa, copicola, crudite, dips, bocconcini, provolone cheese, marinated olives, crusty bread

- Cheese platters (feeds 50 people)

3 x cheeses, fresh and dried fruit, toasted almonds, grissini and crisps

- Slow cooked honeyed and beer baked leg ham, crusty bread and condiments (1/2 or whole leg)

- Seafood Bar - ice display of locally sourced fresh seafood

Freshly peeled prawns, oysters, scallops, sashimi tuna and salmon served with range of condiments and citrus

PRICING AND SUGGESTIONS

Cold and hot items charged at **\$3.80 per item**

Two hands needed charged at **\$6 per item**

Petite four platters charged at **\$175 each**

Antipasto and cheese platters charged at **\$450 each**

Ham - 1/2 ham charged at **\$100** whole leg ham charged at **\$200**

Seafood bar charged at **\$30 per person**

Just as an idea of how much to order for your event...

1.5 hours of food – choose 6 items

2 hours of food – choose 9 items

3 hours of food – choose 11 items

4 hours or more – choose 14 items or 10 cocktail + 2 fillers (meal replacement)

Staff are charged **\$46 per hour**



Sit Down Dinner Menu

Sit down dinner menu served with dinner roll, olive oil and balsamic and 1 chosen side

STARTER

- Antipasto - cured meats, marinated vegetables, bocconcini and provolone (gf)
- Tomato and mozzarella arancini with Napolitana sauce (veg)
- Bruschetta with pomodoro, fior de latte and basil oil drizzle (veg)
- Baccala mantecato with coral tuille and micro herbs (gf)

ENTREE

- Your choice of pasta with Napolitana sauce (veg, df)
- Italian Pork belly with beetroot puree, apple and hazelnuts (gf)
- Sweet potato and feta frittata, green goddess sauce, green beans in gremolata with crisp prosciutto and roasted capsicum slithers, panfried mushroom and haloumi, micro herbs and balsamic drizzle (veg, gf)
- Risotto con funghi e piselli - Arborio rice with mushroom, peas and parmesan floss (veg, gf)
- Beetroot and gin cured salmon, pickled cucumber, roasted beets, creme fraiche and micro herbs (gf)
- Peking duck salad (gf, df)
- Crispy polenta with Italian sausage, fried basil, roasted cherry tomatoes and a drizzle of basil pesto (gf)

MAIN

- Chicken cacciatore, crispy herbed polenta, beans in gremolata and fried basil (gf)
- Seasoned beef fillet, crispy potato cake, broccolini in oregano and garlic, jus (gf)
- Pesce All' Acqua Pazza - Italian poached snapper, rich sauce of fennel, garlic, chilli, red onion, cherry tomato finished with garlic crostini and fried basil (gf, df)
- Porchetta, sweet potato sage puree, apple, pear, rocket and walnut salad, Za'Atar roasted cauliflower, pan sauces with carrot crisps (gf)
- Slow roasted lamb rump, Italian sliced potatoes, smashed peas, balsamic roasted cherry tomatoes, salsa verde (gf, df)
- Suprema di Pollo - Chicken supreme filled with nduja, ricotta and lemon resting on a creamy potato galette, panfried green beans and asparagus, petite pois and jus (gf)
- Pan seared duck breast on crispy beetroot rosti, roasted fennel, preserved orange sauce finished with parsnip crisps (gf, df)
- Wild mushroom risotto in white wine finished with fried basil (gf, vegan)

SIDES

- Italian mixed green leaves dressed in Italian Vinaigrette (gf, vegan)
- Italian roasted baby potatoes (gf, vegan)
- Verde e pesto - Greens tossed in pesto (gf, veg)
- Rocket, lemon, parmesan salad (gf, veg)
- Ribbon zucchini salad (gf, vegan)
- Oven roasted balsamic mushrooms with wilted spinach (gf, vegan)

DESSERTS

- Pannacotta with coulis
- Millefoglia - Vanilla slice with pistachio and honeycomb crumble
- Petite four sweets - chef's selection
- Loaded cronut
- Tiramisu
- Meringue tart with homemade curd and fresh berries (gf)
- Chocolate and mint wheel, double cream, fresh berry (gf, vegan)

PRICING

Starter - \$9 per person

Entree - \$14 per person

Main - \$22 per person

Alternate drop - \$5 per person

Choice - \$10 per person

Dessert - \$9 per person

Sides - \$5 per person

All staff are charged at \$46 per hour for a minimum of three hours of work.

A chef per 100 guests

A kitchen-hand per 100 guests

A food and beverage staff person per 30 guests



Buffet and Shared Plates Menu

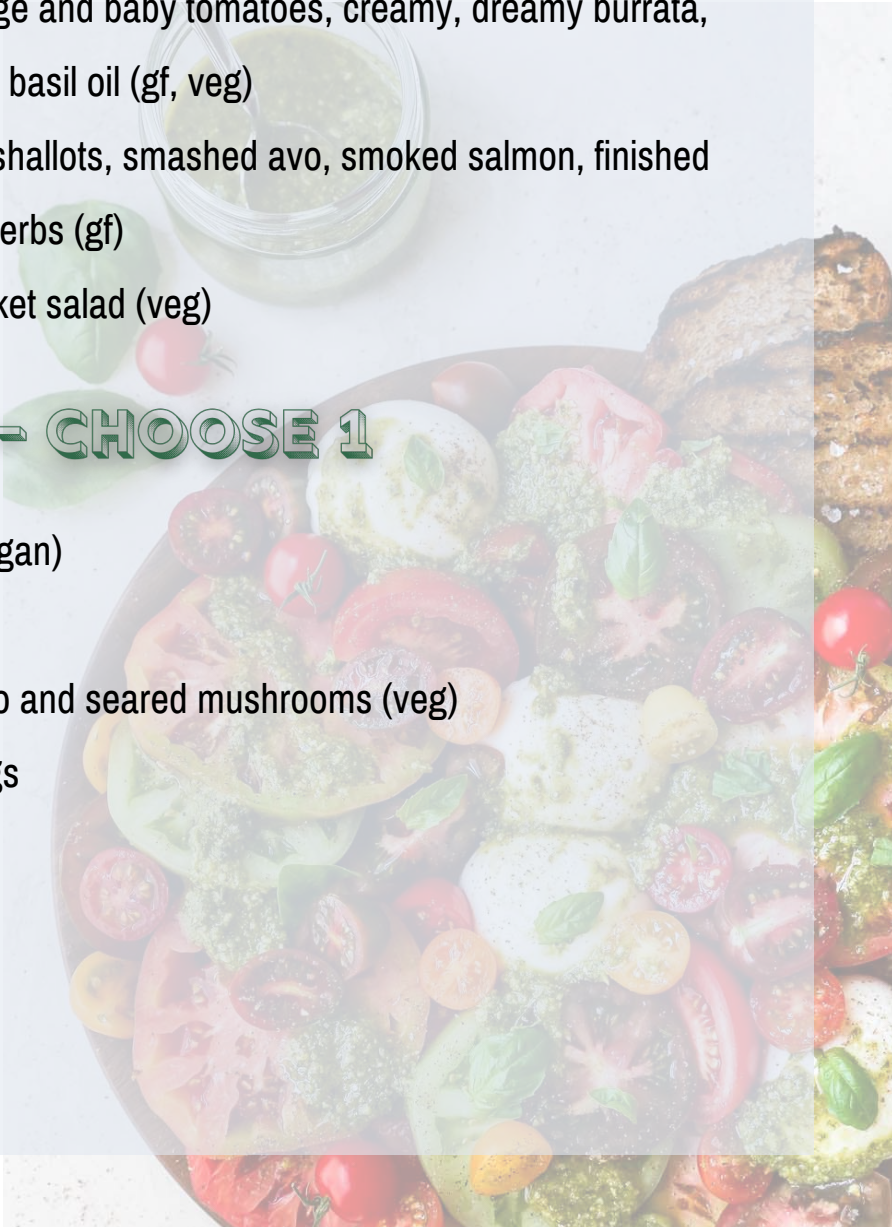
Buffet menu is served with bread roll, butter portion and, if you wish, served as sharing plates. Add on petite four to finish with something sweet.

PRIMI - CHOOSE 1

- Antipasto - salumi, prosciutto, Italian cacciatore, bocconcini, carciofi, marinated chargrilled capsicum, olives and pesto (gf)
- Caprese salad - colourful, juice large and baby tomatoes, creamy, dreamy burrata, tender and fresh basil finished with basil oil (gf, veg)
- Ribbon cucumber, pickled fennel, shallots, smashed avo, smoked salmon, finished with creme fraiche, dill and micro herbs (gf)
- Beetroot tart with Persian feta, rocket salad (veg)

PASTA E PIZZE - CHOOSE 1

- Ciccatelli with Napolitana sauce (vegan)
- Italian beef lasagne with fried basil
- Gnocchi, basil pesto, cherry tomato and seared mushrooms (veg)
- Homemade pizze assorted toppings



SECONDI CON CONTORNI - CHOOSE 2

- Spinach, mushroom and cheese filled chicken involtini with smashed peas and Tuscan panzanella salad of juicy tomatoes, red onion, crusty bread, basil and red wine vinaigrette dressing (gf) - SERVED COLD
- Pan seared and oven roasted beef fillet, green pesto, arugula, parmesan and pinenuts served with roasted baby potatoes tossed in green goddess sauce (gf) - SERVED COLD
- Italian crispy lamb mince with chargrilled eggplant, mint and grape salad, tahini and yoghurt dressing (gf, df) - SERVED COLD
- Herb crumbed garfish, tartare and herbs with asianslaw - SERVED HOT
- Crispy pork belly pad Thai noodles(df) - SERVED HOT
- Traditional Italian stuffed capsicums with classic Italian salad with radicchio, fennel, cucumber (gf, vegan) - SERVED HOT
- Sweet potato rosti, green beans and broccolini salad with potato crisps (gf, vegan) - SERVED COLD

PRICING AND EXTRAS

Buffet charged at **\$55 per person**

Extra Primi charged at **\$10 per person** / Extra Secondi charged at **\$18 per person**

Add on petite four or cheese platter to finish, each charged at **\$12 per person**

All staff are charged at \$46 per hour for a minimum of three hours of work.

A chef per 100 guests

A kitchen-hand per 100 guests

A food & beverage staff person per 50 guests - Sharing plates staff quoted separate

hear it from our guests...



DOMENIC

SALA are doing some great things!

My 21st was epic - to the food and drinks!

We could bring our own spirits and they served it at the bar - no corkage charge!

NUNZIA

Thank you for looking after us. The food was delicious. The ability to work with your pricing for larger events is just an extra layer of service! It was exactly what we wanted!

MEGAN

I can't believe how amazing SALA is! From meeting with us to know what we wanted, to the food and drinks and the fabulous staff! You made our wedding a dream come true!

Breakfast Menu

BUFFET

Coffee and tea station

Still water

Juices

Fresh fruit platter (gf, vegan)

Handmade fruit danishes (gf)

Biscotti

Sweet potato and feta frittata, creme fraiche and cherry tomato (gf, veg)

Egg and bacon slider with tomato relish

Bircher muesli with fresh fruits (gf, veg)

Homemade 'hash' (gf, vegan)

Sfogliattelle



SIT DOWN

Coffee and tea station

Still water

Juices

To start

On platters to table - fresh fruit, fruit danishes and biscotti

Plated

Scramble eggs, Italian pork sausage, roasted cherry tomatoes, corn rib, smashed avo, crispy sourdough

To Finish

Bombolini - Nutella filled donut balls

BOXED BREKKY

Individually boxed breakfast - chef suggested brekky slider, frittata, carrot cake, fresh fruit and juice

PRICING

Buffet breakfast menu charged at **\$40 per person**

Sit down breakfast menu charged at **\$45 per person**

Boxed brekky charged at **\$25 per person**



Platter Menu

This menu is perfect for birthdays, funerals and corporate events

COLD - EACH PLATTER FEEDS 50 PEOPLE

- Antipasto - \$450
- Cheeses - \$450
- Crudite and homemade dips - \$350
- Your choice of wraps/rolls/whole sandwiches with 4 fillings - \$500
- Chicken, tuna and vegetarian sushi with soy, ginger and chives - \$400
- Bruschetta with 3 different toppings - \$400
- Salads - choose from the following - \$300
 - Italian green salad with cucumber, capsicum tomatoes
 - Caprese salad - large and baby tomatoes, burrata, basil and basil oil
 - Asianslaw
 - Roasted baby potatoes, mayonnaise, red onion and parsley
- Petite four - \$175
- Sweet pastries - \$200

HOT - EACH PLATTER FEEDS 50 PEOPLE

- Chicken cotolette with tomato sauce - \$300
- Savoury pastries with tomato sauce - \$100
- Your choice pasta with Napolitana sauce (veg) - \$450
- Fish and chips with lemon mayo - \$500
- Salt and pepper squid with tartare sauce - \$300
- Tomato and mozzarella arancini with Napolitana sauce - \$190
- Nonna's pork and veal meatballs with Napolitana sauce - \$190
- Homemade pizza with assorted toppings - \$250
- Honey & beer baked ham, bread & condiments - 1/2 leg feeds 50 people - \$100
- Chicken burgers with cheese and Napolitana sauce - \$190

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!



Contact

Us

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CHECK OUT OUR
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