

the pot.

BY EMMA McCASKILL

Private Events @ The Pot by Emma McCaskill

The food at the pot is designed to suit shared dining. We feel this shared approach to eating enhances the sense of occasion that brings a large group of people together around one table.

Head Chef Emma McCaskill brings to the pot her signature cooking technique, inspired by nature and with a focus on clean, fresh ingredients.

We work with local suppliers and showcase South Australian produce through the seasons. Dietary requirements are always taken into consideration when planning your event.

Minimum spends

We tailor packages to suit individual requirements. Our minimum spends are based on replacement of general a la carte trade. We do not charge a venue hire as we believe this is money better spent on goods and services. Instead, we charge a 10% gratuity to all private events. This covers the cost of labour for bump in and bump out of individual events, menu creation, manager consultation and exceptional standards of service from all staff in the venue.

Lunch (January - October)

Tue to Thu - \$1,500

Fri - Sun - \$3,000

Lunch (November – December)

Tue to Thu - \$2,500

Fri - Sun - \$4,000

Dinner (January – October)

Tue to Thu - \$3,000

Fri to Sun - \$6,000

Dinner (November – December)

Tue to Thu - \$5,000

Fri to Sun - \$8,000

Please note: The Pot is open from Tuesday to Sunday. Should you require exclusive use of the venue on a Monday, please speak with our team to discuss a tailored quotation.

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Shared tasting menu @ \$72pp inc:

Amuse

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Oyster, nori

Poor man's guacamole, seed cracker

-

Fried pork bun

Asparagus, labne and burnt leek

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Roasted pork loin, dahl butter, coriander salad

Wood roasted market fish, fermented rice butter, broadbeans

Broccolini, sesame

-

Mint slice vienetta

Premium tasting menu @ \$86pp inc:

Amuse

-

Oyster, nori

Poor mans guacamole, seed cracker

-

Fried pork bun

Asparagus, labne and burnt leek

-

Wagyu 9+ score Mayura Station rump cap, roasted potato, turnip

Wood roasted market fish, fermented rice butter, broadbeans

Broccolini, sesame

-

Mint slice vienetta

Add a chefs selection of canapés @ \$12pp

Add in a selection of local and imported cheeses @ \$14pp

Package Inclusions

Full menu as stated above

Music for duration of event

One hour bump in / out of event for decorations and audio visual

Staff to set up theming (i.e. place cards, bonbonnieres)

Menus for tables printed by The Pot

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Canapé Packages

Two hour - Includes three cold, three hot canapés, one substantial - \$52pp

Three hour - Includes three cold canapés, three hot canapés, two substantial, two sweet - \$72pp

Cold Canapés

Oyster, nori

Breakfast radishes, nori vinaigrette

Green asparagus, labne, burnt leek ash

Poor man's guacamole, seeded cracker

Hot Canapés

Fried pork bun

Broccolini, sesame emulsion

Handmade roti, dahl butter

Comte, parmesan, potato, spring onion croquette

Substantial

Chuck steak cheeseburger

Roasted pork loin, dahl butter, coriander salad

Wood roasted market fish, fermented rice butter, broadbeans

Sweet canapés

Mint slice vienetta

Monte carlo

Beverage packages - please enquire directly. We offer beverage packages based on hourly rates or, we are happy to serve beverages on a consumption basis. A restricted beverage list will be supplied and selections are to be made no later than 14 days prior to the event.