



FUNCTIONS & EVENTS

Vault 91
CAFÉ & WINE BAR



Vault 91

CAFÉ & WINE BAR

Located in the lobby of one of Adelaide's most iconic and central buildings, 91 King William Street, Vault 91 is much more than a café.

With a wide range of wines, cocktails and more, this hidden gem is the perfect venue for cocktail parties, private lunches and dinners, with the sunken lounge available for private bookings. Additionally, Vault 91 can deliver boardroom lunches and office catering throughout 91KW and surrounds, with anything from a platter of muffins to a three-course meal with hand-selected wines available for delivery and service.



Cocktail Menu



Our cocktail menus are designed to provide a range of exceptional SA produce, in both hot and cold styles.

1 hour of service

(Your choice of 3 hot and 4 cold canapés)

\$29.00 per person

1.5 hours of service

(Your choice of 4 hot and 4 cold canapés)

\$37.00 per person

2 hours of service

(Your choice of 5 hot and 5 cold canapés)

\$45.00 per person

Cold Canapés

Coffin Bay Oysters, served with either Nuoc Cham Dressing or Natural (GF)

Assorted Sushi with Wasabi, Pickled Ginger and Soy (GF)(VGO)

Smoked Rainbow Trout Blinis with Cream Fraiche and Lemon

Spencer Gulf King Prawn Ceviche on Crostini with Fresh Salsa and Lime

Chicken Liver Crostini with Plum Paste and Parsley Puree

Thai Chicken Larb, served on Betel Leaf with Roasted Rice and Lime

Beef Tartare on Sourdough Toasts with Parmesan Horseradish Cream

Buffalo Mozzarella with Fennel, Tomato and Toasts

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Cocktail Menu

Hot Canapés

Thai Style Fish Cakes with Hot and Sour
Dipping Sauce (GF)

Mini Beef Pies with Beerenberg Tomato Relish
Pork and Fennel Sausage Roll with
Spiced Tomato Jam

Mushroom Arancini with Aioli and Reggiano (V)

Peking Duck Spring Roll with Shredded Leeks
and Hoisin

Zucchini, Pea and Mint Fritter with
Coconut Yoghurt and Curry Oil (VG)(GF)

Wagyu Beef Sliders with Pickles, Cheese,
Ketchup and Mustard

Vegetarian Spring Roll with Sweet Chilli Hoisin (V)

Chicken Satay Skewer, Tamarind Glaze and
Coriander (GF)

Pork Belly Skewers with a Miso Glaze (GF)

Lamb Kofta with Minted Yoghurt and Sumac (GF)

Wagyu Beef Skewers, Soy Glaze (GFO)

Fried Chicken Tenders, Chilli Coat, Kewpie and
Pickles (GF)

Barossa Hampshire Pork Gyoza with Dipping
Sauce and Chilli

Barossa Vegan Gyoza with Dipping Sauce
and Chilli (VG)

Mixed Mini Dessert Selection (GFO)

Assorted Pizza with a Selection of Toppings (VO)

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Platters Menu



\$90.00 Each

(Serving 8-10 Guests Per Platter)

Coffin Bay Oysters, Nuoc Cham or Natural (GF)

Vegetarian Sushi, Wasabi, Pickled Ginger, Soy (GF)(VG)

Beef Tartare, Sourdough, Parmesan Horseradish Cream

La Vera Buratta, Fennel, Tomato, Toasts (VG)

Mini Beef Pie, Beerenberg Tomato Relish

Pork and Fennel Sausage Roll, Spiced Tomato Jam

Mushroom Arancini, Aioli, Reggiano (VG)

Peking Duck Spring Roll, Shredded Leeks, Hoi Sin

Zucchini, Pea and Mint Fritters, Coconut Yoghurt, Curry Oil (VG)

Wagyu Beef Sliders, Pickles, Cheese, Ketchup, Mustard

Vegetarian Spring Rolls, Sweet Chili Hoi Sin (VG)

Chicken Satay Skewer, Tamarind, Coriander (GF)

Lamb Kofta, Minted Yoghurt, Sumac (GF)

Wagyu Beef Skewers, Soy Glaze (GFO)

Fried Chicken Tenders, Chili Glaze, Kewpie, Pickles (GF)

Barossa Hampshire Pork Gyoza, Dipping Sauce, Chili

Barossa Vegan Gyoza, Dipping Sauce, Chili

Assorted Pizza, Vegetarian Options (VO)

Mixed Mini Desserts (GFO)

Pork Belly Skewers with a Miso Glaze (GF)

Charcuterie Platter; Local Smallgoods, Pickles Olives, Adelaide Hills Cheese, Dried and Fresh Fruit, Nuts, Bread and Lavosh

Cheese Platter; Local Cheese, Dried Fruits, Adelaide Hills Plum Paste, Crackers and Lavosh

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Light Working Lunch

\$40.00pp



Served with filtered coffee, a selection of tea, juice and soft drinks

Sandwiches

Please select 3 of the following options:

Smoked Salmon, Cucumber, Capers, Onion, Sourdough (GFO)

Smoked Leg Ham, Mustard, Pickle Onion, Cheese, Cos, Sourdough (GFO)

Charred Eggplant, Hummus, Pickled Capsicum, Sourdough (GFO)(VG)

Salami, Mature Cheddar, Sundried Tomato, Wholegrain Sourdough (GFO)

Roast Beef, Horseradish Cream, Cheddar, Pickle, Sourdough (GFO)

Salads

Please select 2 of the following options:

Caesar Salad, Cos, Anchovies, Parmesan, Soft Boiled Egg

House Salad with Radish, Pickled Onion, Cos, Dill (VG)

Warm Root Vegetable Salad, Beets, Pumpkin, Carrots, Spinach, Quinoa (VG)

Classic Greek Salad with Tomato, Cucumber, Onion, Kalamata Olives, Fetta Cheese

Hot Fork Items

Include one of the below options for an additional \$8.00 per person, per dish:

Lamb Rogan Josh served with Steamed Basmati Rice

Green Chicken Curry served with Steamed Jasmine Rice

Vegetarian Penne Bake with Eggplant, Roasted Heirloom Tomatoes, Spring Onion and Basil

Vegetarian Dhal served with Rice Pilaf

Beef Bourguignon served with Mashed Potato

Assorted Desserts

Include one of the below options for an additional \$8.00 per person, per dish:

Assortment of Mini Desserts

Sliced Seasonal Fruit

Selection of Local Cheeses, Dried Fruit, Lavosh

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Plated Menus



All plated menus include alternate service of main course

2 Course Menu	\$73.00 per person
3 Course Menu	\$89.00 per person
Choice of Entrée, Main or Dessert	\$9.00 per person
Your Choice of Canapes to Start	\$18.00 per person

Entrée Selections

Individual Antipasto Plate, Local Smallgoods,
Pickled Vegetables, Ciabatta

Chargrilled SA Prawns, Green Papaya, Grilled
Pineapple, Tamarind, Chilli, Lime

Hiramasa Kingfish Ceviche, Celeriac Puree,
Native Finger Lime, Salmon Roe, Nori

Zucchini, Pea and Mint Fritters, Goats Curd,
Mango Chutney, Herb Salad

Drunken Chicken Salad, Rice Noodles, Hot and
Sour Dressing, Herbs

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Plated Menus



Main Course Selections

OBE Organic Eye Fillet, Potato Puree, Wild Mushroom Jus, Seasonal Greens

Atlantic Salmon, Warm Potato, Lemon, Tomato Tarragon Dressing, Green Pea

Chicken Kiev, Parmesan Polenta, Green Olive, Lemon, Romesco Sauce

Roasted Harissa Pumpkin, Pearl Barley, Seasonal Greens, Citrus Tahini Yoghurt (V)

Cumin-spiced Lamb Rump, Minted Potatoes, Persian Fetta, Pomegranate, Green Hummus (GF)

Dessert Selections

Pavlova with Lemon Curd, Passionfruit and Cream Fraiche (GF)

Tiramisu with Frangelico Cream

Sticky Toffee Pudding with Salted Caramel and Vanilla Bean Ice Cream

Baked New York Cheesecake with Blueberry and Double Cream

Chocolate Mud Cake with Raspberry Sorbet (GF)

Local & International Cheese Selection served with Condiments and Lavosh

Looking for something more bespoke? Speak to us about creating a custom menu with our Executive Chef.

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Beverage Packages



Beverage Package 1

Dunes & Greene Sparkling

Yalumba 'Y' Series Sauvignon Blanc Yalumba
'Y' Series Rose

Yalumba 'Y' Series Shiraz

Hahn Super Dry

Stone & Wood Pacific Ale

5 Seeds Cider

Soft Drinks

1 Hours	\$19.50 per person
2 Hours	\$26.50 per person
3 Hours	\$34.50 per person
4 Hours	\$42.50 per person
5 Hours	\$48.50 per person

Beverage Package 2

Reschke R-Series Sparkling

Reschke 'Bull Trader' Sauvignon Blanc OR
Chardonnay

Reschke R-Series Rose Reschke 'Bull Trader'

Shiraz OR Cabernet Sauvignon

Hahn Super Dry

Stone & Wood Pacific Ale

5 Seeds Cider

Soft Drinks

1 Hours	\$24.50 per person
2 Hours	\$34.50 per person
3 Hours	\$42.50 per person
4 Hours	\$48.50 per person
5 Hours	\$54.50 per person

Beverages can be organised on either a package or consumption basis. Minimum spends will apply.

*Other beer options are available on request at an additional cost.

Beverage Packages



Beverage Package 3

The Lane 'Lois' Blanc de Blanc

The Lane Sauvignon Blanc OR Chardonnay

The Lane Pinot Noir OR Shiraz

Hahn Super Dry

Stone & Wood Pacific Ale

5 Seeds Cider

Soft Drinks

1 Hours \$30.00 per person

2 Hours \$40.00 per person

3 Hours \$49.00 per person

4 Hours \$56.00 per person

5 Hours \$64.00 per person

*Other beer options are available on request at an additional cost.

— Location, Parking and Access

Parking Information

Vault 91 is located on the ground floor of 91 King William Street and can be accessed via Currie or King William Street. There is ample public parking within a short walk of the venue, including UPark Topham, located on Waymouth Street.

Audio Visual

Vault 91 has a range of inhouse audio visual equipment provided for clients, including a 65" LED screen, microphone, lectern and inhouse sound. For more complex requirements, we are proud to partner with Scene Change Audio Visual, Australia's premier venue audio visual experts. The Scene Change AV team is available to discuss your event with you in detail and provide best-in-brand solutions.

Venue Capacity

Style	Tables of 10	Caberet	Theatre	Boardroom	Cocktail
Bar	60	N/A	N/A	N/A	100
Sunken Lounge	20	N/A	N/A	32	50

Contact Us

We look forward to hearing from you and being a part of your event.

Contact us today and let's create an unforgettable celebration together!



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vault91.net.au

