



sassafras

o f P a d d i n g t o n

*Functions
Package*



sassafras

of Paddington

about us

Sassafras is set in an old workers cottage with a beautiful hidden courtyard and has been a Paddington institution for over 25 years. During this time we have celebrated many events, often with two and even three generations of the same families.

Whether it's a birthday or engagement party, a high tea hens do or a business brekkie. Perhaps a casual wedding or even a retirement send off, we have options to suit everyone.

We take pride offering a premium casual experience, likened to having an event in your family's country home & garden, just without all the hassle of doing it yourself.

We have two beautiful areas available for hire. Our chef's table can cater for intimate celebrations of 6 to 10 people. Or, hire our entire venue, including our lovely garden for exclusive use of up to 80 guests.

Sassafras offers a homely and relaxed atmosphere with delicious food & a licensed bar. But most importantly, amazing service that can cater to suit any style of event you're after.

Thank you for considering Sassafras.

We can't wait to meet you!

Please feel free to contact our events coordinator today to start planning your event.

0408 088 961

info@sassafrasofpaddington.com.au

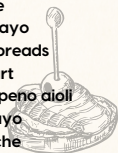
sassafrasofpaddington.com.au



3 Canapés \$21pp | 5 Canapés \$35pp | 7 Canapés \$49pp
5 Canapes + 2 Forks \$59pp
Additional Forks \$12pp

Canapes

(GF) smoked salmon, dill crème fraiche, pickled fennel, potato rosti
(GF) house made fish cakes, pickled red onion, jalapeno aioli
(GF) salt & pepper prawns, soy & chili jam
jamon serrano, baby bocconcini, basil bruschetta
house made pork & fennel sausage rolls, house relish
(GF, DF) rare beef, chili jam, peanuts, pickled garlic, cucumber
sticky chicken meatballs, honey sesame glaze, black sesame
grilled chicken skewers, sazón spices, kewpie mayo
peking duck spring rolls, hoi sin sauce
(gF) crispy fried chicken bites, sambal mayo
(V) halloumi, heirloom tomato, pesto crispbread
(VEGAN) avocado & cherry tomato tart
(VEGAN, GF) beetroot & red bean falafel, jalapeno aioli
(GF, V) two cheese arancini, sambal mayo
(V) pumpkin, parmesan & pine nut quiche



Forks / Sliders

slow cooked pork ragu, potato gnocchi, manchego
(VEGAN) smoked local mushrooms, baby spinach, potato gnocchi, basil pesto
chicken tikka curry, brown rice, mint raita
crispy chicken slider, slaw, spicy mayo, fries
cheeseburger w/ bacon slider, fries
(V) haloumi & mushroom slider, fries
beer battered flat head, rustic fries, tartare, lemon

Cakeage

Have your cake cut & presented on a platter for \$25

all menus subject to change



Cheese & Antipasto Graze

platter serves 8 to 10 people | \$149

*Table serves 30 people | \$880

jersey cream brie, red leicester, rosemary manchego, apple & ginger paste
pickled walnuts, guindilla peppers, semi dried tomato,
jamón serrano, finocchiona salami, fruit garnishes
lavosh & gluten free crispbreads

*Table includes, sliced breads, (GF) brownie bites & (GF) mini macarons

Arancini Trio | \$120

30 pieces

pumpkin & goats cheese, (GF) two cheese, mushroom,
sambal mayo, mango chili chutney

Bite Size Pies & Rolls | \$149

30 pieces

pork & fennel sausage rolls, beef burgundy, vegetable korma

Sliders & Mini Toasties

\$140 | 20 pieces (2 flavours)

\$210 | 30 pieces (3 flavours)

crispy chicken & slaw, cheeseburger w/ bacon, slow cooked pork cubano,
Rubén w/ house smoked pastrami, haloumi & mushroom

Dessert

30 pieces | \$160

Table - whole cakes & small bites serves 40 | \$600

selection of house made cakes, biscuits & slices

Cakeage

Have your cake cut & presented on a platter for \$25

all menus subject to change



High Tea

6 BITES | \$59 pp 8 BITES | \$69 pp
+ 2 hour high Gin beverage package add \$49 pp

on arrival

Prosecco, French Sparling, Mimosa or Mocktail

includes bottomless barista coffee and origin teas

Sandwiches

choose at least two

egg, cress & kewpie mayo on rye

chicken & mango mini baguette w/ tangy mayo

toasted Ruben: house smoked pastrami, kraut, horseradish mayo, swiss, pickle

crispy fried chicken sliders w/ slaw & jalapeno mayo

smoked salmon, dill crème fraiche, cress, pickled onion on rye

Savouries

choose at least two

pork & fennel sausage rolls w/ our own relish

creamy chicken & Champaign puff pastry tarts

(GF) two cheese arancini, sambal mayo

semidried tomato, feta & roasted onion quiche

Moroccan lamb pies

Sweets

choose at least two

(GF) assorted mini macarons

traditional or pumpkin scones w/ house made jam & double cream

(GF) double choc brownies w/ dark choc ganache

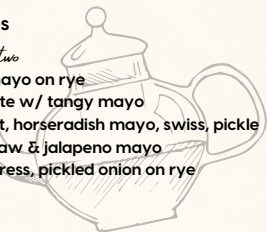
(VEGAN, GF) vegan apple & walnut crumbles

(VEGAN) chocolate cake w/ rhubarb compote

Portuguese custard tart

light & delicate chiffon cake (flavour of the day)

all menus subject to change





Backyard BBQ Buffet | \$59 pp

minimum 30 guests
veg

choose two

- (GF) grilled vegetable skewers, w/ basil & cashew pesto
- (GF) roasted jerk spiced pumpkin w/ yoghurt sauce
- (GF) roasted jacket potatoes w/ sour cream
- (VEGAN, GF) beetroot & red bean falafel w/ brown rice tabouleh

protein

choose two

- (VEGAN, GF) crispy fried tofu bites, jalapeno aioli
- (GF) lemon & oregano grilled chicken thighs w/ lemon & mustard
- (GF) pulled mojo roasted pork w/ apple jus de roti
- (GF) slow smoked brisket w/ bourbon bbq glaze
- (GF) honey mustard glazed baked ham
- (GF) Whole Salmon (4 to 5kg) , dill & date stuffing, lemon butter sauce* add \$10pp
- marinated grilled prawns (5pp) * add \$5 p.p.

sides

- (GF) celeriac & apple slaw, honey mustard dressing
- (GF) orange, fennel & rocket salad
- (GF) fragrant pear & herb salad, nam jim dressing
- (GF) heirloom tomato, mozzarella & basil w/ balsamic glaze
- selection of sliced breads, rolls and pepe saya butter

dessert platter | \$160

30 pieces

selection of house made cakes, biscuits & slices

cakeage

Have your cake cut & presented on a platter for \$25

all menus subject to change



La Comida (The Long Lunch) | \$59 pp

on arrival

(GF) tostadas & house dips

(GFO) jamon serrano & manchego boards

canapes

(choose any 2 options)

(GF) calamares - crispy fried, spiced calamari, chili mayo

(GF) albondigas - spanish meatballs w/ spicy tomato sugo, manchego cheese

(GF) spanish cheese & guindilla pepper paella balls, sambal mayo

(GF, VEGAN) sazon spiced, smoked mushrooms, sherry vinegar, vegan aioli

(GFO) beer battered flathead tacos

(GFO) pulled pork tacos

(GFO) halloumi & avocado tacos

the main event

(GF) our signature seafood paella

w/ chorizo, scallops, prawns, fresh herbs & tomato salsa

can be made vegan / vegetarian / no seafood / no pork on request

a sweet ending

churros with dulce de leche caramel & dark chocolate

Cakeage

Have your cake cut & presented on a platter for \$25

all menus subject to change



Alternate Drop | 3 course \$95

with Matching Wines \$140

Lunch Min 10 guests | Dinner Min 24 guests

Beginning

Choose any two

charred prawns w/ garlic & chili butter, coriander & pear salsa, sambal mayo & sorrel leaves

crispy fried chicken, sazon spices, tomato chutney, Japanese mayo, pickled fennel & red onion salad

(VEGAN) roasted heirloom carrots, puffed millet, confit garlic & rosemary puree, roasted hazelnuts, smoked chili oil
pork belly, cauliflower puree, green bean salad, black bean jam

Middle

Choose any two

(VEGAN) slow cooked local mushrooms w/ prunes, roasted almonds & pomegranate, atop buckwheat, sautéed greens & light vegetable broth

market fresh fish, dill & date crumb, cultured herb butter & lemon emulsion, roasted leek & sweet potato galette

slow cooked spiced lamb on the bone w/ prunes, roasted almonds & pomegranate, atop buckwheat, sautéed greens & bone broth

pan seared eye fillet w/ pink salt & mountain pepper, duck fat kipflers, café de Sass butter, asparagus, heirloom carrots, pickled walnuts

roasted chicken, orange mustard cream, broccolini, pumpkin puree, duck fat kipflers

end

choose any two

short crust (gf) vanilla coconut ice cream, fresh raspberries, raspberry gel, rose Persian fairy floss

bourbon bean vanilla crème brûlée, mandarin sugar, lemon biscotti, fresh berries
local & imported cheeses, apple & ginger paste, lavosh, pickled walnuts

all menus subject to change



Catering

48 hours notice required | pick up always available
Delivery on request, when we can, within 8kms, \$25 delivery fee applies

cheese platter

min 210g cheese (4p to 6p) | \$69.9

min 400g cheese (7p to 10p) | \$99.9

jersey cream brie, rosemary crusted manchego, red Leicester, pickled walnuts, apple & ginger paste, lavosh, fruit garnish (GFO)

CHEESE & ANTIPASTO GRAZE | \$149

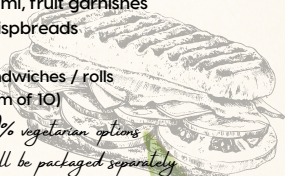
serves 8 to 10 people

jersey cream brie, red leicester, rosemary manchego, apple & ginger paste
pickled walnuts, guindilla peppers, semi dried tomato,
jamon serrano, finocchiona salami, fruit garnishes
lavosh & gluten free crispbreads

assorted gourmet wraps / sandwiches / rolls

\$12.95 each | (minimum of 10)

we will always include at least 10% vegetarian options
please advise of any dietary needs, these will be packaged separately



DESSERT PLATTER

15 pieces | \$80

30 pieces | \$160

selection of house made cakes, biscuits & slices

all menus subject to change



Premium Drink Package

2 hours \$55 pp | 3 hours \$75 pp | 4 hours \$95 pp

Wines

King Valley Prosecco
Vina Sol Spanish Pinot Grigio
Casanova French Rose
Torres Spanish Tempranillo

Beers

Great Northern Super Crisp Lager
Stone & Wood Pacific Ale
James Squires Zero Alcohol
Newstead IPA

Cider / Cocktail

Cheeki Tiki dry apple
house Red Sangria
Soft drinks & juices

Package Upgrades

Add Spirits | \$10pp per hour
Add a cocktail or French bubbles on arrival | \$18 per person

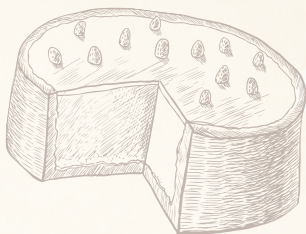
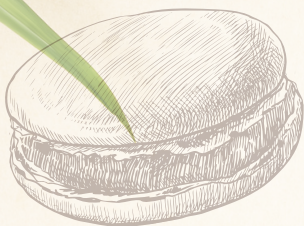
Bar Tab

Any combination of beverage can be purchased on a bar tab as an alternative to the beverage package.

Cash Bar

Beverages can be purchased from the bar on a drink by drink basis as well.

all menus subject to change



let us quote you on the perfect cake for your event.

whole cakes from \$85

a few of our most popular flavours

Chocolate sour cream cake w/ espresso buttercream & hazelnut praline

Chocolate sour cream cake w/ vanilla mascarpone, cherry compote & liquor, chocolate

Vanilla sponge, jam & lemon scented cream, dusted with powdered sugar

Orange & poppy chiffon, orange glaze, dried flowers

(GF) Lemon pistachio cake, poached pears, whiskey buttercream, mandarin compote

(GF) Orange almond cake w/ vanilla mascarpone, fresh raspberries, sugar dust

(VEGAN) Chocolate layer cake w/ chocolate butter cream, rhubarb compote, fresh berries





Venue Info

Our garden closes at 10pm every night out of respect for our neighbours and to comply with noise regulations

We are a non smoking venue

Strictly no BYO is permitted, offenders will be immediately removed from the premises

RSA is enforced at all times, even if on a beverage package

No amplification is allowed other than our in house music system, & we do have to ensure that sound levels are met at all times

We require a minimum spend for all full venue events of \$3000

Public Holidays incur a 15% surcharge to cover the increased cost of labour, and a minimum spend of \$4500

Our garden area is NOT 100% weather proof, it is covered from rain, however in the event of severe weather such as storms, high winds or continual heavy rain, your event may have to be moved inside of the café for your comfort.

Booking your event

A \$200.00 NON REFUNDABLE deposit is required at time of booking to secure your event.

Final numbers, dietary considerations and confirmation of the menu is due 14 days before your event.

Full payment of all food and beverage packages is due 7 days before your event date. PLEASE NOTE PAYMENT MUST BE FOR ALL FOOD AND BEVERAGE PACKAGES OR THE MINIMUM SPEND, WHICH EVER IS GREATER.

We will happily guide you through the organising process and make sure it is as smooth and easy as possible.

Cancellations

Cancellations must be advised in writing to info@sassafrasofpaddington.com.au.

A cooling off period of 7 days is observed following receipt of your \$200 deposit, provided the function date is longer than 4 weeks after the time the booking is made. If the function is within this time, (short dated, a 24 hour cooling off period is honoured) During the cooling off period a full refund of the \$200 deposit will be made if you cancel your event.

After the cooling off period the deposit is forfeit in event of a cancellation, without exception.

Any function cancelled within 7 days of the event date will forfeit the deposit in full and will incur a \$500.00 cancellation charge.

Covid lockdowns: In the event a snap lockdown is called, we will happily reschedule your event with no penalty to you, the client. If it is less than 7 days prior to your event, we cannot cancel or refund your event. If your event is cancelled more than 7 days before the event, we will happily refund your event minus the \$200 non refundable deposit.

Responsibilities and damage

The client will be responsible for the loss or destruction of, or any damage to, any Sassafras property or for any claim for any loss, damage or injury however caused by the client or its employees, agents, contractors or guests.

Every care is taken however, Sassafras cannot accept responsibility for lost or damaged goods.

No dangerous goods are to be brought to the venue.

No items are to be nailed, screwed, stapled or adhered to any surface at Sassafras.

The function shall commence and conclude at the agreed times and guests and attendees shall conduct themselves in an orderly manner in full compliance with Sassafras management directions.



Name: _____

Date of Event: ____/____/20__

Street Address: _____

Email Address: _____@_____

Telephone number: _____

\$200.00 Deposit paid: Date: ____/____/20__ By: Bank transfer / Cash / Card

Number of Guests attending: _____

Catering/ Beverage Package details:

Quote: \$ _____

Final Numbers and Menu to be advised 14 days before event on ____/____/20__

Final payment (less deposit) of \$ _____ due: ____/____/20__

I, _____ have read the terms and conditions set out in the booking agreement and agree to these terms and conditions. I understand that if payment is not made by 2 days before my event that my event may be cancelled by Sassafras, and the Quoted price is still due and payable by me.

Client Signature:

Date: