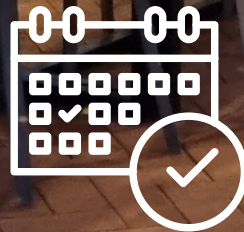


SASSAFRAS

A casual experience in our
hidden courtyard garden in Paddington, Brisbane.



fresh menu with
local ingredients



simple to book
simple to organise



casual, charming
atmosphere

www.sassafraasofpaddington.com.au



WEDDINGS & ENGAGEMENTS

Celebrate your love, your way.

At Sassafras of Paddington, we believe every celebration should feel like you — relaxed, joyful, and a little bit magical. Nestled in the heart of Paddington with a lush courtyard garden and charming indoor spaces, Sassafras is the perfect setting for down-to-earth couples looking to celebrate their wedding or engagement in a laid-back, beautiful venue.

We're not a ballroom — and that's the point.

We're all about shared platters, fairy lights, bubbles and cocktails, laughter under the marquee, and a dance floor that kicks off when the shoes come off. Whether you want an intimate long lunch, a courtyard garden party, or a relaxed evening affair, we'll help you bring your vision to life with hearty, crowd-pleasing food, great drinks, and a flexible team that loves a good celebration.

What we offer:

- ✓ Exclusive venue hire for evening events
- ✓ Beautiful garden courtyard + indoor spaces
- ✓ BYO styling or keep it simple – we suit both
- ✓ Custom food and drinks packages
- ✓ Casual dining – from grazing boards to feasting-style banquets
- ✓ Fully licensed bar with cocktails, bubbles & beers
- ✓ Optional extras like a cake from Missy's Bakes or barista coffee service

Capacity:

Up to 70 guests seated or 120 for a cocktail-style event.

Let's make your engagement or wedding one to remember – relaxed, love-filled and effortlessly you.

Email us at info@sassafrasofpaddington.com.au to arrange a tour or request a custom quote.



MILESTONES & CORPORATE FUNCTIONS

Celebrate milestones, team wins, or just a good excuse to gather.

At Sassafras of Paddington, we know how to throw a party — whether it's a milestone birthday, a long-overdue catch-up, or a corporate function that's actually fun.

Our leafy courtyard and eclectic indoor spaces create the perfect backdrop for relaxed, memorable events. We're a little bit garden party, a little bit laneway bar — with great food, flowing drinks, and a laid-back vibe that gets people mingling and enjoying themselves.

From casual birthdays with grazing boards and fairy lights, to team lunches, end-of-year parties or brand launches, we'll help you host a celebration that's simple, stylish, and stress-free.

What we offer:

- ✓ Daytime or evening venue hire (indoor, courtyard or both)
- ✓ Flexible food packages – canapés, grazing, sit-down feasts
- ✓ Custom drinks options – open bar, tabs, or pay-as-you-go
- ✓ Casual, charming atmosphere with plenty of personality
- ✓ Add-ons like barista coffee service or Missy's famous cakes

Perfect for:

- 🎉 21st, 30th, 50th, 90th birthdays and everything in between
- 👤 Corporate lunches, brand events & EOFY celebrations
- 🧁 Baby showers, hens parties, team get-togethers

Capacity:

Up to 70 guests seated or 120 cocktail-style

Let us help you host a celebration that's as fun and effortless as it should be.

Enquire today

Email us at [insert email] and we'll send through package options or book a time to chat.



CANAPES

\$7 EACH

GROUPS OF 30 OR MORE

MINIMUM OF 30 PER ITEM

Cold Selection

smoked salmon | dill crème fraiche, house pickled onion, potato rosti (GF)

rare beef | chili jam, roasted peanuts, cucumber (GF, DF)

avocado filo tart | pomegranite, cherry tomato, herbs (VEGAN)

potato rosti | whipped rosemary goats cheese, semi dried tomato

coffin bay oysters | pickled ginger, lime mignonette (order in 5 dozen lots)

chilli lime prawn | crisp wonton cup, lime sour cream, coriander, chilli jam

marinated bocconcini | crusty bread, cherry tomatoes

Hot Selection

bang bang prawns | crispy fried prawns, chilli lime mayo (GF)

pork & fennel sausage rolls | house relish

sticky chicken meatballs | honey sesame glaze (GF)

skewered sazon spiced chicken | kewpie mayo, hot honey (GF)

peking duck spring rolls | davidson plum sauce

hot honey fried chicken | katsu sauce, jalapeno aioli (GF)

baked jalapeno poppers | cheese, chive filling (GF, V)

corn & coriander fritters | jalapeno aioli (GF & VEGAN)

cheesy polenta bites | caramelised onion & rosemary jam (GF)

cheddar & jalapeno arancini | pepper mayo

All menus are subject to changes / substitutions due to seasonal availability without notice.

We can accomodate most dietary requirments with notice.

Our kitchen uses nuts, gluten, dairy and eggs in most dishes, and whilst all care is taken, we can never 100% gaurentee that traces won't remain.

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SUBSTANTIAL CANAPES

\$11 EACH

GROUPS OF 30 OR MORE

MINIMUM OF 30 PER ITEM

mini brioche rolls (swap to corn tortilla tacos for GF)

karaage chicken roll | slaw, pickled ginger, katsu sauce, hot honey

smoked brisket roll | plum bbq sauce, house pickles, cheese

prawn roll | gem lettuce, chives, pepper mayo, cucumber pickle (cold)

falafel slider | caramelised rosemary onions, lettuce, tomato, mayo

bowls

paella risotto | chicken, chorizo, peas, lemon, herbs (DF, GF, Vegan O)

+ prawns \$5 per serve

soup | chefs inspiration, toasted bread

chicken tikka curry | rice, mint riata

CANAPE PACKAGES

MINIMUM OF 30 GUESTS, PRICE PP

CANAPE PACKAGE ONE \$42

select 6 standard canapes of your choice

CANAPE PACKAGE TWO \$60

select 7 standard canapes of your choice & 1 substantial canape

CANAPE PACKAGE THREE \$76

select 8 standard canapes of your choice & 2 substantial canapes

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GRAZING PLATTERS

SMALL GRAZING BOARD | \$279

perfect starter for your event

GRAZING TABLE | FROM \$600

an assortment of artisan cheeses, fine charcuterie, antipasti, nuts, fresh and dried fruits, vegetables, honey & chutney pots

COCKTAIL PACKAGES

2HR COCKTAIL PACKAGE \$90 PP

select 3 standard canapes, 1 substantial canape of your choice
& 2 hours standard beverage package

3HR COCKTAIL PACKAGE \$125 PP

select 5 standard canapes, 2 substantial canapes of your choice
& 3 hours standard beverage package

UPGRADE YOUR PACKAGE:

SPIRIT PACKAGE ADDITIONAL \$25PP

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PLATTERS

SUITABLE FOR 8 TO 10 GUESTS FOR DAY TIME EVENTS

KIDS PLATTER \$65

chicken nuggets, cheerios, chips, tomato sauce

FRESH FRUIT PLATTER \$89

platter of fresh seasonal fruits

SWEET TREAT PLATTER \$99

a selection of assorted cakes and biscuits baked in house and curated by our baker, with fresh sliced watermelon

PORK APPLE & FENNEL SAUSAGE ROLLS \$119

36 mini house made sausage rolls, tomato sauce & house relish

AFTERNOON TEA PLATTER \$129

banana bread w/ almond butter & jam, house baked brownies, scones with cream, lemon curd & black berry, house baked cookies

PUFF PASTY QUICHES \$129

24 puff pastry quiches - 12 spinach & feta - 12 bacon, caramelised onion & rosemary

POINT SANDWICHES \$88

36 points, traditional style sandwiches, egg & lettuce, chicken & mayo, ham cheese & tomato

WRAP PLATTER \$112

8 fresh, cold cut meat & salad wraps cut in half

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BBQ BUFFET

\$70 PP

GROUPS OF 30 OR MORE

Our most popular experience!

With the warmth and attention of a family gathering, elevated to include a delicious selection of salads, smoked or grilled meats, crusty bread and graze boards.

Mixed grazing boards on arrival

BBQ BUFFET INCLUDES:

(GF except the bread)

crusty baguette with cultured butter

SALADS SERVED CHILLED:

tomato, mozzarella | basil, balsamic glaze

green cabbage slaw | apple, honey dijon dressing

orange & fennel | rocket, maple vinaigrette

brown lentil | cherry tomato, cucumber, red onion, rocket, feta, lemon

VEG SERVED WARM:

roasted jacket potatoes | sourcream, chives

roasted jerk spiced pumpkin / yoghurt sauce

PROTEIN - CHOOSE ANY 2

kung pow tofu | jalapeno aioli (VEGAN)

lemongrass chilli chicken | coriander & lime

pulled mojo roasted pork | apple jus de roti

slow smoked brisket | bourbon bbq sauce

honey mustard glazed baked ham | mustards

Whole baked Salmon | dill & date stuffing, lemon butter sc + \$10pp

ADD FRESH SEAFOOD TO THE ABOVE:

CHILLED WHOLE LOCAL KING PRAWNS \$13.5PP

COFFIN BAY OYSTERS \$10PP

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HIGH TEA

\$59.9 PP

TABLES OF 2 OR MORE EVERY SATURDAY (BOOKING ONLY)

High Tea menu is also available for events

BOTTOMLESS ORIGIN TEA & BEAR BONES COFFEE FOR TWO HOURS

Menu

Pork, Fennel & Apple Sausage Rolls
Coronation Chicken Finger Sandwiches
Smoked Salmon & Citrus Cream Cheese Finger Sandwiches
Mini Corn Fritters W/ Pepper Mayo
Missy's Mini Cookie Of The Day
Fresh Fruit
Two Cake Slices from Missy's (Ever Changing)
Freshly Baked Scone - Served With Cream and Jam

we can accommodate: vegetarian; gluten free

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BEVERAGES

PREMIUM DRINK PACKAGE

2 HOURS \$59 PP | 3 HOURS \$79 PP | 4 HOURS \$94 PP
ADD ON BASIC SPIRITS FOR AN ADDITIONAL \$25PP

WINE

Prosecco
Pinot Grigio
French Rose
Pinot Noir

Beers

Great Northern Super Crisp Lager
Stone & Wood Pacific Ale
James Squires Zero Alcohol
Asahii Japanese Lager
Cider Dry apple

Bar Tab:

Set a limit and drink selection for your bar tab, that can be adjusted on the day.

Cash Bar:

Purchase drinks individually at the bar with cash or card.

THE BORING STUFF

VENUE INFORMATION

- ~Closing time is 10.30 pm every night to respect neighbors and follow noise regulations.
 - ~No smoking allowed at the venue.
- ~ **No confetti, glitter or similar, a cleaning fee of \$250 will be payable if used.**
- ~ No bringing your own alcohol (BYO) is permitted. Offenders will be removed immediately.
- ~ Responsible Service of Alcohol (RSA) is enforced at all times, even with a beverage package.
 - ~ Only the in-house music system amplification is allowed.
 - ~ Sound levels must be maintained.
 - ~ A minimum spend of \$2000 ex GST is required for all full hire venue events.
 - ~ Public Holidays incur a 17.5% surcharge and require a minimum spend of \$4000 ex GST.
- ~ The garden area is partially weatherproof, covered from rain. However, in severe weather, events may be moved inside for comfort.

EVENT BOOKING INFORMATION

To reserve your event, a non-refundable \$200.00 deposit is needed at the time of booking. Final numbers, dietary requirements, and menu confirmation are required 14 days before the event. Full payment for all food and beverage packages must be made 7 days before the event date. Please ensure payment covers all food and beverage packages or meets the minimum spend requirement, whichever is higher. We are here to assist you throughout the planning process to ensure a smooth and stress-free experience.

CANCELLATION POLICY

Please notify cancellations in writing to info@sassafrasofpaddington.com.au.

A 7-day cooling-off period applies after making a \$200 deposit for events more than 4 weeks away. Within this period, a full refund is offered for cancellations. After this, the deposit is non-refundable. Cancellations within 7 days of the event incur a \$500.00 charge in addition to forfeiting the deposit.

LOCKDOWNS AND ACTS OF NATURE POLICY

- ~ In case of a sudden lockdown or severe weather event, we will reschedule your event without any penalty to you.
- ~ If cancellation occurs less than 7 days before the event, we cannot offer a refund.
- If cancellation happens more than 7 days before the event, we will refund your payment minus the \$200 non-refundable deposit.

RESPONSIBILITIES AND LIABILITY

The client assumes responsibility for any loss, destruction, or damage to Sassafras property, as well as any claims for loss, damage, or injury caused by the client, its employees, agents, contractors, or guests. While every precaution is taken, Sassafras cannot be held liable for lost or damaged goods.

No hazardous materials are permitted at the venue.

It is prohibited to affix items to any surface at Sassafras by nailing, screwing, stapling, or using adhesives. The event must start and end at the agreed-upon times, and guests must behave in an orderly manner in compliance with Sassafras management instructions and relevant government regulations.

BY PROCEEDING WITH YOUR EVENT BOOKING YOU ARE DEEMED TO HAVE ACCEPTED THESE CONDITIONS.

Let's Book It!

Client Name:_____

Email Address:_____@_____.com

Telephone number:_____ Alt number:_____

Date of Event:___ / ___ / 20___ Start time:_____ Access time:_____

What is the occasion:_____

Guest/s of Honour Names:_____

Number of Guests attending:_____

Catering/ Beverage Package details:

Quote:_____

Cake Required or BYO Cake (Cakeage, cut and platter and provide napkins \$1pp) :

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 4 days before my event, that my event may be cancelled by Sassafras, and a \$500 cancellation fee is due and payable by me.

Client Signature:

Date:

\$200.00 Deposit paid: Date:___/___/20___ By: Bank transfer / Cash / Card / Invoice:_____