



EVENTS & CATERING

Sassafras of Paddington

Contact Chris: 0408 088 961 (café mobile) / info@sassafrasofpaddington.com.au





events at our place

Our café and leafy back garden make for a great, relaxed, casual and private function venue. We are only minutes from Brisbane's CBD and there's a multi-story car park at the Woolworths opposite, as well as on street parking.

Our Bar in the Garden serves great craft & local beers, as well as good wine and great seasonal cocktails that compliment our menu and the homely space.

In the evenings fairy lights adorn the back garden, which help transform it into an intimate yet comfortable environment where you can relax knowing we have taken care of all the details for you.

At Sassafras we do things a little differently, as we know budgets can be tight and you want the biggest bang for your buck! So we don't charge a venue hire fee or staffing cost (in most cases). We ask for a minimum spend of \$1500.00 and this includes staffing and exclusive use of the premises for 5 hours.

We have a variety of menus from canapé style to grazing tables and buffets. We look after guests with dietary requests and can even do entirely vegan or gluten free events if requested. We love to do custom menus and tailor an event to cover your specific needs as well, so if you don't find exactly what you're looking for in our standard menus, don't be shy just ask us to give you a quote.

Some of our most commonly asked questions are answered right here:

Is there a minimum number of guests to book an event at Sassafras Canteen?

No, for most menus there is no minimum number of guests required, just a minimum spend.

Is there a minimum spend for a function at Sassafras Canteen?

We ask for a minimum spend of \$1500 at your event, this includes staffing costs and venue hire, for a 5-hour event. If you would like a longer event, we are happy to discuss the additional costs involved.

What about drinks?

Sassafras Canteen is now over 18 years old and legally old enough to drink so we're serving craft & beer, ciders, bubbly, wine and some very tasty cocktails. We will be happy to provide you with a suitable beverage option for your function. But sorry, no BYO.

Dessert is always a must! What are our options?

Choose from one of our amazing cakes prepared by our Chef. Or if you'd like a proper dessert we are happy to give you some options there as well.

There are two options when choosing a Sassafras cake;

Firstly sassafras will provide cake plates and forks for no additional cost, or alternatively you can select for our chef to plate and serve the cake with cream and compote, which incurs a \$2.50 per person fee.

You are also very welcome to bring your own cake, there is a BYO cake fee of \$25, and we will provide side plates, napkins and cutlery. You can select for our Chef to plate and serve the cake with cream and compote, which incurs a \$2.50 per person fee.

Terms and conditions apply. Prices and menus are subject to change, please contact us to ensure you have the most up to date menu. Payment for all events must be made in full prior to commencement of your event. A \$200.00 non-refundable deposit will be required to secure a booking for a private event. Call Chris on 0408 088 961 or email info@sassafrasofpaddington.com.au to discuss your event.



What about music or projection?

We agree to background music only and you are welcome to bring your own I-pod/mp3/laptop, but no additional amplification is allowed. Bring any device that has a headphone jack, and if the device has a short battery life bring along the charger so we can plug both in and the music will play all night.

We have a small silent projector and screen available at no additional charge for your event if you would like it. To use the projector, simply load photos in .jpeg form directly onto a usb stick. Note, please don't use folders, or pre built slide show files as they won't work. If you have all your .jpeg files loaded the projector will automatically play them as a slide show changing the picture every 5 seconds. For further clarification please talk directly to Chris or the supervisor on the night.

What time does the venue close?

We are licensed until 12am daily, however the backyard will be closed at 10pm (due to city council noise restrictions and respect for our neighbors) at which point you will be ushered inside the café where drink service will continue until 11pm. Allowing sufficient time for you and your guests to finish your last drinks and vacate prior to 12am.

Can we bring our own decorations?

Yes, you are very welcome to decorate the venue. The backyard is lit by festoon lighting and tables can be decorated with tea lights. Although the simplicity is a perfect backdrop for an event it is also a great blank canvas for innovation and decorations of your choice. Our staff are happy to help set up additional decorations and you are welcome to come 45 minutes prior to your event commencing to decorate. Just remember to take anything of value with you at the conclusion of your event, as any decorations remaining will be discarded.

How do I secure the venue for the date of my function?

We request a \$200 non-refundable deposit on the quoted cost estimate of your event within two (2) days of your booking.

When am I required to settle the full payment of my event?

We request that you pay the balance of the cost by the agreed starting time of your event. The final cost for your event will be based on the number of guests and menu choices confirmed three (3) working days prior.

How do I make a payment for my event?

We accept Cash, EFTPOS, VISA & MASTERCARD and Direct debit:

ANZ (Paddington)

Sassafras of Paddington Pty Ltd

BSB: 014 256

Account #: 3091 36889

Use your function date and surname as a reference

Are there any additional terms and conditions?

Any breakages or damages to equipment that occur during your event will be charged at replacement value.

To discuss an event contact Chris today:

Café: 07 33690600

Call or text to the café mobile: 0408088961

Email: info@sassafrasofpaddington.com.au

If the matter is urgent call:

0422 041610

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events at our place

canapé platters

each platter consists of 60 to 75 pieces (about 15 of each item)
one platter is recommended for 10 to 15 people
(not available before 3pm on weekends)

vegan \$180

pizza bites w/ smoked sesame cheese & coriander
red bean & beetroot falafel bombs w/ sumac coconut yoghurt
avocado & cherry tomato filo cups
buffalo cauliflower, house made buffalo sauce

vegetarian \$190

crispy fried parmesan polenta bites w/ tangy mayo
red bean & beetroot falafel bombs w/ sumac coconut yoghurt
pumpkin, pine nut & parmesan tarts
grilled haloumi & mushroom sliders w/ roasted peppers, smoked sesame cheese, lettuce &
tangy mayo

seafood sensation \$249

soft shell tacos w/ southern style fried prawns, charred corn salsa, slaw, mayo
salmon gravlax crostini, chive, lemon, crème fraiche
salt & pepper fried calamari w/ aioli
prawn sliders, fennel & dill slaw, avocado, ginger & lime dressing

carnivore \$230

chicken & pine nut balls (gluten free) w/ tangy mayo
pork sliders w/ apple relish & german slaw
charred beef skewers w/ mushrooms & peppers
crispy fried chicken tenders w/ home made gravy

cheese board \$110

selection of 3 artisan cheeses, dips, seasonal accompaniments, lavosh & crisp breads

antipasto board \$110

hand sliced ham & salami, house pickled vegetables, dips, olives, fresh fruits, lavosh, & breads

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rustic grazing table

this is a fun way of having cheese and nibbles on a grand scale
we set up a rustic buffet table for you and your guests to help yourselves to over
a 3 hour period.

\$27.5 pp (minimum of 30 guests)

artisan cheese including:

Australian aged cheddar

stinky blue served with fresh honeycomb

Soft Australian brie

Cheese accompaniments, such as pickled raisins

cornichons & candied nuts

lavosh crackers, gluten free crisp breads & a basket of artisan dinner rolls,

2 house made dips & house pickled vegetables

glazed ham on the bone, for you to carve as required w/ mustard

provincial salami to carve as required

fresh fruits

Build it up

Add 3 home made gourmet salads \$5.5 pp

Add mini chocolate brownies and lemon tarts \$6.5 pp

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casual buffet more your thing?

a minimum of 30 guests are required for a buffet, we can only offer these at private events and for dinner.

choice of one meat / seafood option \$38.00 per person

choice of two meat / seafood options \$42.00 per person

choice of three meat / seafood options \$47.00 per person

choice of four meat / seafood options \$52.00 per person

all our buffet dinners include:

toasted bread and dip platters on arrival

four seasonal salads

oven baked dinner rolls w/ cultured butter

roasted potatoes w/ buttered green beans

spiced roasted pumpkin w/ tahini yoghurt

cheese platter served after the buffet is completed

choose your meat / seafood options (all are gluten free):

coconut & herb crusted barramundi, salsa verde

whole baked salmon with dill & date stuffing, lemon butter sauce **(min 40 guests)**

roasted loin of pork, pistachio garlic & herb stuffing, balsamic apples & pan juice gravy

chilli orange & thyme roasted chicken, orange dijon cream sauce

roasted turkey breast, apple & walnut stuffing, cranberry pan juice gravy

grilled king prawns w/ garlic & herb butter **(6 per person, \$3 additional charge p.p)**

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events at your place

pick up only, sadly delivery is not available

cheese platter \$110

selection of 3 artisan cheeses, dips, seasonal accompaniments, lavosh & crisp breads

antipasto platter \$110

hand sliced ham & salami, house pickled vegetables, dips, olives, fresh fruits, lavosh, & breads

fruit platter small \$45 large \$85

fresh seasonal fruits

gourmet wraps or turkish sandwiches \$10 each (minimum of 5)

choose from

chicken ceasar – chicken, bacon, egg, cos lettuce, parmesan, aioli

hand sliced ham, tomato, cheddar, seeded mustard, spinach, aioli, cos lettuce

grilled and roasted vegetables, feta, rocket and basil pesto (nuts)

grilled vegetables, fenn smoked cashew & sesame cheese, mixed greens, house relish (nuts)

medium rare lamb rump, minted yoghurt, cucumber, roasted peppers, spinach, cos lettuce, basil

pesto (nuts)

sweet muffins of the day \$5 each (minimum 4)

savoury muffins of the day \$5.50 each (minimum 4)

chocolate brownies \$5 each (minimum 4)

other small cakes of the day available on asking

Individual pies and quiches \$8 ea

Home made salads of the day \$16 / box

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Whole cakes menu

Simple chocolate writing such as 'happy birthday' can be done for a \$10 extra charge

Gluten free option plus \$5

All cakes are 10" round cakes, two tiered with a basic butter cream icing

If you would like decoration such as choc drizzle, choc dipped strawberries, fresh flowers or a larger cake, I will happily provide a quote

Most popular flavours include:

Carrot & walnut w/ cream cheese icing \$55

red velvet cake w/ butter cream icing \$55

Mocha choc mud cake (dense and crispy texture) w/ choc ganache \$60

White chocolate caramel mud cake (dense cake) w/ caramel icing \$60

Pistachio rose water cake, cream cheese frosting in centre, lemon glaze on top \$60

Lemon yoghurt cake w/ lemon butter cream \$55

Raspberry yoghurt cake w/ lemon butter cream \$55

Vegan beetroot chocolate cake w/ peanut butter icing \$55

Choc pumpkin cake (refined sugar, dairy & gluten free) \$55

Apple cake w baked sour cream topping \$55

Orange, almond & polenta cake with butter cream in centre & orange almond glaze (gf) \$55

Other flavours are available let us know your favourite and we shall try to accommodate it.

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