



**sassafras**

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

*Functions  
Package*





# sassafras

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

*about us*

Sassafras is set in an old workers cottage with a beautiful hidden courtyard and has been a Paddington institution for over 26 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](mailto:info@sassafrasofpaddington.com.au)

[sassafrasofpaddington.com.au](http://sassafrasofpaddington.com.au)



# sassafras

of Paddington

Canapes & Forks  
min 30 guests

3 Canapés \$23pp | 5 Canapés \$38pp | 7 Canapés \$53pp

5 Canapes + 2 Forks \$64pp

Additional Forks \$13pp

## 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

cauliflower bites, pepper mayo

house made pork & fennel sausage rolls, house relish

(GF, DF) rare beef, chili jam, peanuts, pickled garlic, cucumber

(GF) sticky chicken meatballs, honey sesame glaze, black sesame

(GF) grilled chicken skewers, sazón spices, kewpie mayo

peking duck spring rolls, hoi sin sauce

(GF) crispy fried chicken bites, sambal mayo

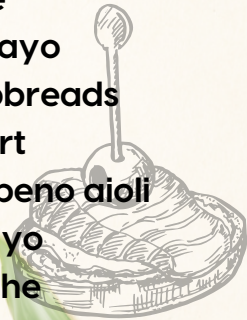
(V) bocconcini, heirloom tomato, pesto crispbreads

(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) potato gnocchi, creamy tomato & red pepper sauce

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 whiting, fries, tartare, lemon

## Cakeage

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

*all menus subject to change*



# sassafras

of Paddington

## platters & tables

### **Cheese & Antipasto Graze**

platter serves 8 to 10 people | \$159

\*Table serves 30 people | \$980

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

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

### **Arancini platter (GF) | \$130**

30 pieces

Chef's house made cheesy arancini

### **Bite Size Pies & Rolls | \$159**

30 pieces

pork & fennel sausage rolls, beef burgundy, vegetable korma

### **Sliders & Mini Toasties**

\$150 | 20 pieces (2 flavours)

\$220 | 30 pieces (3 flavours)

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

### **Dessert**

30 pieces | \$170

Table - whole cakes & small bites serves 40 | \$700

*selection of house made cakes, biscuits & slices*

### **Cakeage**

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

*all menus subject to change*



# sassafras

of Paddington

*High Tea*  
*min 8 guests*

## High Tea

6 BITES | \$64 pp      8 BITES | \$74 pp  
+ 2 hour wine & beer package \$40pp

*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  
grilled marinated zucchini, pesto & rocket  
chicken & mango mini baguette w/ tangy mayo  
toasted Ruben: house smoked beef, kraut, horseradish mayo, swiss, pickle  
crispy chicken katsu sandwiches  
smoked salmon, dill crème fraiche, cress, pickled onion on rye

## Savouries

*choose at least two*

pork & fennel sausage rolls w/ our own relish  
(GF) two cheese arancini, spicy mayo  
semidried tomato, feta & roasted onion quiche  
moroccan lamb pies

## Sweets

*choose at least two*

(GF) assorted macarons  
house made scones w/ house made raspberry jam & double cream  
(GF) double choc maccadamia brownies w/ dark choc ganache  
(VEGAN, GF) vegan apple & walnut crumbles  
(VEGAN) biscoff caramel cupcake  
(GF) iced vovo cheesecake  
light & delicate mandarin chiffon cake w/ passionfruit icing

*all menus subject to change*



# sassafras

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Backyard  
Bbq

Backyard BBQ Buffet | \$64 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 | \$170

30 pieces

selection of house made cakes, biscuits & slices

## cakeage

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

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*La Comida*  
*Min 30 guests*

La Comida (The Long Lunch) | \$69 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, VEGAN) battered cauliflower bites, jalapeno vegan aioli

(GF) beer battered whiting tacos

(GF) smoked brisket tacos

(GF) 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*



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*Catering*

*48 hours notice required |  
pick up only*

## Cheese Platter (GFO)

5 - 7 Person | \$84

8 - 10 person | \$134

australian & european cheeses, toasted nuts,  
apple & ginger paste, crackers, fresh & dried fruit  
(75g cheese per person)

## Antipasto Platter (GFO)

5 - 7 person | \$84

8 - 10 person | \$134

salami, prosciutto, mortadella, olives, dips, pickled  
vegetables & sliced bread

## Gourmet Wraps or sandwiches

\$13.95 each | minimum of 8

we will do a mix of the following:

- leg ham, tomato, onion, swiss cheese, lettuce,  
mayo & seeded mustard
- Traditional shredded salad sandwich (included  
on request) - beetroot, carrot, cucumber,  
tomato, lettuce, cheese, onion, basil pesto
- mango chicken salad with capsicum and  
mixed greens
- smoked beef, tomato, onion, lettuce, swiss  
cheese & mustard pickle
- smoked salmon, pepper mayo, greens,  
tomato, pickled onion (+\$2) ea
- grilled capsicum & zucchini, semi dried tomato,  
feta & basil pesto

(included by request)

*all menus subject to change*

## Mini Breakfast Rolls (chilled)

12 per box | \$96

choose 1 to 3 flavours

- smoked salmon, pickled onion, dill cream  
cheese
- bacon, lettuce, tomato, aioli
- avocado, feta, tomato relish
- grilled haloumi, spinach, tomato relish

## Breakfast wrap box (warm or chilled)

6 wraps cut in half | \$70

all wraps have spinach & house relish

choose 1 to 3 flavours

- bacon & scrambled egg
- haloumi & scrambled egg
- avocado & scrambled egg
- avocado & scrambled tofu (vegan)

## Mini Muffin & Portugese tart box

6 items | \$42

12 items | \$80

## Sweets Box

5 - 7 person | \$60

8 - 10 person | \$90

assorted house baked cakes, slices and fruit  
garnish

Need something specific? Talk to Chris

[info@sassafrasofpaddington.com.au](mailto:info@sassafrasofpaddington.com.au)

0422 041 610

*all menus subject to change*



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## Drinks

### Premium Drink Package

2 hours \$59 pp | 3 hours \$79 pp | 4 hours \$94 pp

#### Wines

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

Pineapple

Soft drinks & juices

#### 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.

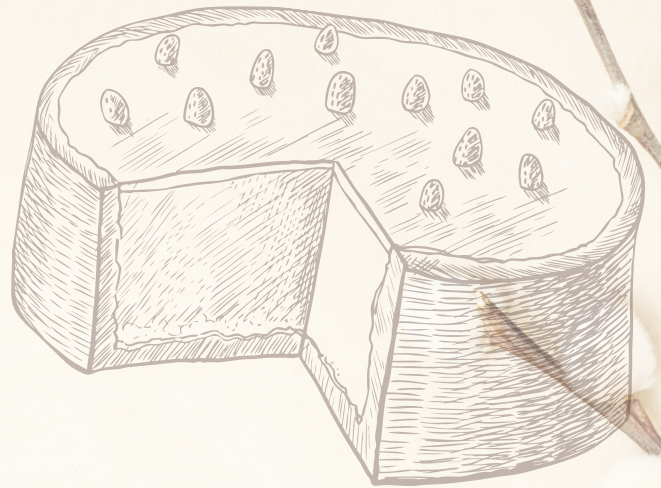
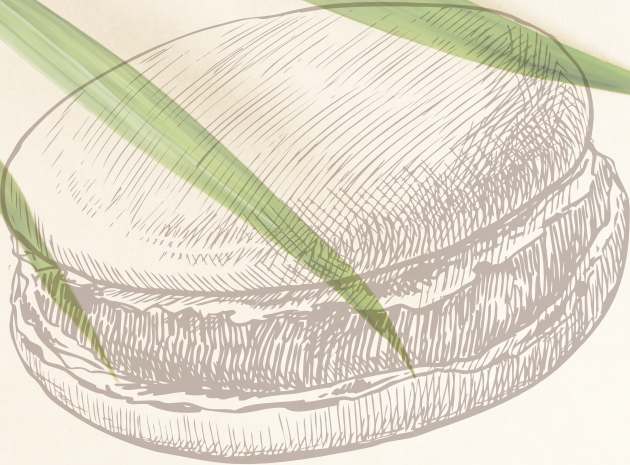
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## Cakes



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

### **whole cakes from \$125**

*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

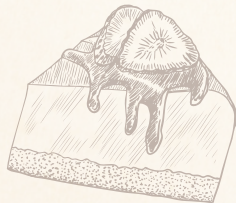
Vanilla sponge, jam & lemon scented cream, dusted with powdered sugar

Mandarin chiffon, passionfruit 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





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## Terms & Conditions

### 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](mailto: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: