

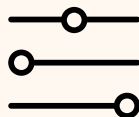


Sassafras

A premium, 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.sassafrasofpaddington.com.au



The Entertainer

\$69pp 30 + guests

Mixed graze boards on arrival

2-3 cheeses, charcuterie, dried and fresh fruits, anitpasta, house made dips, artisanal breads & crackers

Canapes - choose 3 + additional canape \$8pp

smoked salmon / dill crème fraiche / pickled fennel / potato rosti (GF)
crumbed prawn cutlets / japanese mayo / furikake (GF)
pork & fennel sausage rolls / house relish
rare beef / chili jam / peanuts / pickled garlic / cucumber (GF, DF)
sticky chicken meatballs / honey sesame glaze / black sesame (GF)
skewered sazón spiced chicken / japanese mayo / sweet soy glaze (GF)
peking duck spring rolls / plum sauce
crispy fried chicken bites / sambal mayo (GF)
baked jalapeno poppers, cheese, chive filling (GF, V)
corn & coriander fritters / jalapeno aioli (GF & VEGAN)
avocado & cherry tomato filo tart (VEGAN)
falafel balls / greek style minted yoghurt (VEGAN OPTION, GF)
two cheese arancini / sambal mayo (GF, V)

Slider - choose 2 (served 50 / 50) + additional slider per person \$10pp

crispy chicken / slaw, / spicy mayo
bacon cheese burger / pickles / mustard / tomato sauce
falafel / roasted capsicum / lettuce / yoghurt sauce

Substantial bowls - choose 2 + additional bowl \$14pp

paella / sazón rice / chicken / chorizo / peas / lemon / herbs (DF,GF, can be V) + prawn cutlets \$5pp
vegetable korma / sazón rice / minted yoghurt (GF, V)
soup - chefs inspiration / toasted souvlaki bread
char sui pork / sazón rice / plum sauce / bok choy (GF, DF)
S & P squid / cracked black pepper / coriander slaw / lemon (GF)
chicken tikka curry / rice / mint riata

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

We can accommodate most dietary requirements with notice.

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

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The Graze

From \$60pp 30 + guests

Ideal for events which require a 'wow' centrepiece. Our graze table is laid with table cloths, decorated with simple blooms or foliage, and curated with lavosh, crackers a selection of all of our platters below.

The charcuterie platter:

3-4 artisanal charcuterie / antipasti / roasted nuts / fresh & dried fruits / mustard / citrus rosemary honey / chutney / seasonal garnishes

The cheese platter:

4-5 cheeses / antipasti / nuts / fresh and dried fruits / vegetables / condiments / seasonal garnishes

The crudites & hummus platter:

hand crafted platter including beautifully prepared seasonal crudites, surrounding a bowl of our edamame hummus

The crusty baguette and butter platter:

artisanal baguette / pepe saya cultured butter

The fruit platter:

hand crafted platter of fresh and dried seasonal fruits

The sweet treat platter:

assorted cakes and macaroons made by our in house baker

Optional additions:

pork & Fennel scotch eggs / honey dijon (GF) + \$6 pp

bacon / rosemary / caramelised onion tart + \$6 pp

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The BBQ Buffet

\$74pp 30 + guests

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 graze boards on arrival

2-3 cheeses, charcuterie, dried and fresh fruits, anitpasto, dips, breads and crackers

Bbq Buffet (GF except the bread)

crusty baguette with cultured butter

Salads served chilled:

tomato / mozzarella / basil / balsamic glaze

green cabbage slaw / celeriac / apple / honey dijon dressing

orange / fennel / rocket / maple vinaegrette

brown lentils / cherry tomato / cucumber / red onion / coriander / rocket / feta / lemon vinaegrette

Veg served warm:

roasted jacket potatoes / sourcream / chives

roasted jerk spiced pumpkin / yoghurt sauce

Protein - choose any 2

crispy fried kung pow tofu / jalapeno aioli (VEGAN)

grilled chicken thigh / lemon / oregano / dijon mustard

pulled mojo roasted pork / apple jus de roti

slow smoked brisket / bourbon bbq sauce

honey mustard glazed baked ham

Whole Salmon (4 to 5kg) , dill & date stuffing, lemon butter sauce + \$10pp

marinated grilled prawn cutlets (5pp) + \$10 p.p.

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The High Tea

\$69pp 8 + guests

High Tea

welcome drink
prosecco **or** tropical kiss mocktail

lemon & blueberry tart
macarons
pistachio & lemon cake
warm scones - raspberry jam, double cream &
cultured butter
fresh strawberries & melon
bacon, caramelised onion & rosemary egg tart
chicken & pepper mayo bite size bagel

Bottomless Origin tea & Bear bones Coffee for
two hours

English Breakfast
Earl Grey
Jasmine green
Sencha green

forest berry
orange pekoe
peppermint
lemongrass & ginger

we can accomodate: vegetarian; gluten free; vegan gluten free

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The Drinks

Premium Drink Package

2 hours \$59 pp | 3 hours \$79 pp | 4 hours \$94 pp
includes soft drinks, orange juice, tea and coffee

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 simular, 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 \$3000 ex GST is required for all full hire venue events.

~ Public Holidays incur a 17.5% surcharge and require a minimum spend of \$4500 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: _____