

Wedding Food & Drink Bundle

Sassafras has created a food and drink bundle that removes the guesswork of budgeting while retaining the restaurant dining experience. Guest selections are made at the table and all dishes are exact to those on our a la carte menu.

Drink(7 hour continual bar)

Standard Rail (Wisers / Bacardi / Beefeater / Havana / Absolut / Johnny Walker Red)

Cocktails (i.e. Caesar / Tom Collins / Gimlet / Dark & Stormy / Sea Breeze)

Craft and Imported bBeers (Stella / Heineken / Corona / Mill Street / Guinness / Mill Street Organic)

Soft drinks

Wines – choice of 1 red and 1 white (*no substitutions please*)

2011 Pinot Grigio, Matto, Veneto, Italy

2012 Sauvignon Blanc, Vignoble Gibault, Touraine, France

2012 Chardonnay, Meridian, California

2011 Chianti, Ca del Doge, “Quindicimarzo”, Tuscany, Italy

2011 Pinot Noir, Hansen Cellars, Lodi, California

2011 Cabernet Sauvignon, Tin Roof Cellars, California

**drink bundle can be ordered on its own at \$80 per person without food*

Food

Pre-Dinner Canapés

Selection of canapés from our regular canapé list (3 pieces per person)

Dinner

Appetizers

Soup

Current

Arugula

cumin cashews / grapefruit / toasted coconut / rhubarb citrus vinaigrette

Buffalo Mozzarella and Tomatoes

purple watercress / fried green tomatoes / Creole pommery vinaigrette

Mains

Ontario Cornish Hen

heirloom carrot ribbons / farro / cippolini onions / corn miso purée

Canadian Atlantic Salmon

kaniwa seed miso crust / baby bok choy / fennel / fingerlings / water chestnuts / ginger lime broth

Campanelle

roasted red pepper / dill white wine cream / Parmigiano-Reggiano

Ontario Artisan Beef Tenderloin

smoked marble potatoes / spicy collards / asparagus / sauce Bordelaise

Desserts

Pineapple

pineapple and ginger jelly / cream cheese mousseline / thyme tuiles / strawberry and black pepper coulis

Milk Chocolate Mousse

olive oil ganache / passion fruit coulis / roasted candied almonds Tea, Coffee

\$155++ per person plus 18% gratuity and 13% HST.