

SASSI SUMMER WEDDINGS

WEDDING MENU PRICES INCLUDE:

TWO PASSED CROSTINI, PROSECCO TOAST, SALAD, MAIN COURSE, ONE GLASS OF WINE WITH DINNER,
WEDDING CAKE WITH GELATO, SASSI BREADS & OLIVE OIL
BEVERAGE SERVICE OF FILTERED WATER, COFFEE, DECAFFINATED COFFEE, HOT TEA & ICED TEA

RECEPTION

CROSTINI "LITTLE TOASTS"

SELECT TWO FOR SERVERS TO PASS DURING COCKTAIL HOUR

POMODORO TOMATO, BASIL, MOZZARELLA DI BUFALA

ARTICHOKE GIARDINARA WITH SPICY SALAMI

PROSCIUTTO & ARUGULA, PARMIGIANO

CANELLINI BEAN GARLIC, SAGE, CRISPY PANCETTA

SALAD

SELECT ONE SALAD, SERVED PLATED FOR EACH GUEST

MISTICANZA MIXED GREENS, CHICKPEAS, GRAPE TOMATOES, ARTICHOKE, GOAT CHEESE, BALSAMIC VINAIGRETTE

ARUGULA SALAD WITH STONE FRUIT SMOKED MOZZARELLA, CANDIED PISTACHIOS, HONEY BASIL DRESSING

SASSI CAESAR SALAD ROMAINE HEARTS, SHAVED PARMIGIANO, FOCACCIA CROUTONS

MAIN COURSES

SELECT ONE MAIN COURSE OR DUO TO BE SERVED TO ALL GUESTS, OR SELECT TWO MAIN COURSES & PROVIDE COUNTS TO SASSI 14 DAYS IN ADVANCE

OVEN ROASTED CHICKEN BREAST ROASTED FINGERLING POTATOES, GRAPPA GLAZED CARROTS \$49

ROASTED BONELESS PORK LOIN FENNEL & ORANGE SALAD, ROSEMARY MASHED POTATO, MARSALA JUS \$52

BRAISED BEEF SHORT RIB ROASTED ROOT VEGETABLES, ROASTED CORN POLENTA \$55

RICOTTA GNOCCHI ASPARAGUS, MUSHROOMS, CREAM & PARMIGIANO \$45

ORECCHIETTE WITH SASSI SAUSAGE OVEN CURED TOMATOES, BRAISED GREENS, PECORINO \$45

SUMMER WEDDING DUOS

ROASTED CHICKEN & SHORT RIB \$52

PORK LOIN & RICOTTA GNOCCHI \$50

WEDDING CAKES

PROVIDED EXCLUSIVELY FOR SASSI BY HONEY MOON SWEETS BAKERY

LOCATED AT 606 WEST SOUTHERN, SUITE 1, TEMPE, AZ 85282 TELEPHONE 480-517-9520 HONEYMOONSWEETS.COM

CAKE FLAVORS: CHOCOLATE, VANILLA, MARBLE, CARROT, SPICE, LEMON, FRENCH NUT, ORANGE, BANANA, APPLE SPICE OR RED VELVET

FILLINGS: MOUSSES; DARK CHOCOLATE, MILK CHOCOLATE, WHITE CHOCOLATE, MOCHA, HAZELNUT,
CARAMEL, PEANUT BUTTER, ESPRESSO, CREAM CHEESE

FRUIT FLAVORED MOUSSE INCLUDING; RASPBERRY, STRAWBERRY, BANANA, BLUEBERRY, BLACKBERRY, CRANBERRY,
PEACH, APPLE SPICE, MANDARIN, MANGO, COCONUT/PIÑA COLADA, CINNAMON, VANILLA

BAVARIAN CREAM; VANILLA, CHOCOLATE, LEMON, BANANA, MOCHA, HAZELNUT, RUM, FRUIT FLAVORS (SIMILAR TO THE MOUSSES ABOVE)

FLAVOR ACCENTS; FRESH FRUIT (PEACH, RASPBERRY, STRAWBERRY, BLUEBERRY, APPLE), CHOCOLATE GANACHE, CARAMEL,
LEMON CURD, IMPORTED FRUIT MARMALADE (STRAWBERRY, RASPBERRY, APRICOT)

OTHER FILLINGS; CREAM CHEESE FILLING, CHOCOLATE FUDGE FILLING, TIRAMISU (MASCARPONE AND KAHLUA SOAK AT EXTRA CHARGE)

ICING: BUTTERCREAM IS INCLUDED, FONDANT AVAILABLE AT EXTRA CHARGE

SUMMER BAR PACKAGE

DANZANTE PINOT GRIGIO & DANZANTE MERLOT, SASSI PROSECCO, DOMESTIC & IMPORTED BEER, SOFT DRINKS, BOTTLED WATER

CHOOSE ONE: HOUSE MADE SANGRIA, MARGARITAS, LIMONCELLO MARTINIS, COSMOPOLITANS

TWO HOURS \$18 PER PERSON, ADDITIONAL HOURS \$10 PER PERSON

MAXIMUM 4 HOURS OF BAR SERVICE PLUS 1 HOUR WINE SERVICE WITH DINNER

PRICES CONFIRMED FOR EVENTS HELD BEFORE AUGUST 31, 2017

SASSI 10455 E PINNACLE PEAK PARKWAY, SCOTTSDALE AZ 85255 TELEPHONE 480-502-3335 WEB SASSIWEDDINGS.COM

SASSI WEDDINGS: ADDITIONAL INFORMATION

MENU TASTING FOR FOOD & WINE, UP TO 4 GUESTS
WEDDING CAKE TASTING AT *LET THEM EAT CAKE* BAKERY
WEDDING SPECIALIST TO ASSIST WITH CEREMONY REHEARSAL, TIMELINE, DIAGRAM & WEDDING HOMEWORK
DEDICATED BANQUET CHEF & SERVICE TEAM
WEDDING CAKE BY "LET THEM EAT CAKE"
WITH SASSI'S HOUSE MADE VANILLA BEAN GELATO
WEDDING CAKE TOP TIER ON ONE YEAR ANNIVERSARY
STAFF IN COURTYARD TO GREET GUESTS ON ARRIVAL

PERSONAL SHADOW SERVER FOR WEDDING COUPLE
TABLES FOR GIFTS, GUEST BOOK & UNITY CANDLE
WHITE CHAIRS FOR CEREMONY
COCKTAIL TABLES FOR RECEPTION, FLOOR LENGTH IVORY LINEN
60" ROUND DINNER TABLES FLOOR LENGTH IVORY LINEN, IVORY NAPKINS
WROUGHT IRON CANDLE CENTERPIECES & VOTIVE CANDLES
CHINA, GLASSWARE & FLATWARE
CUSTOMIZED MENU CARD AT EACH PLACE SETTING

FEES & MINIMUM SPENDING

CEREMONY FEE:
FRIDAY \$1,500, SATURDAY \$2,000, SUNDAY \$1,500
FOOD & BEVERAGE MINIMUM SPENDING:
FRIDAY \$10,000, SATURDAY \$14,000, SUNDAY \$8,000
*FLEXIBLE MINIMUM OR CEREMONY FEE BASED ON DATE & GUEST COUNT FOR A SUMMER WEDDING
BARTENDER FEE:
120 OR FEWER GUESTS \$150, MORE THAN 120 \$300
CASHIER FOR CASH BAR \$75
SECURITY FEE:
75 OR FEWER GUESTS \$250, MORE THAN 75 \$400
DANCE FLOOR:
12 X 12 \$350, 12 X 15 \$400, 12 X 18 OR 9 X 24 \$500
TAXABLE SERVICE CHARGE:
OF 23% & SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE CHARGES

RESERVATION CONFIRMATION & PAYMENT

INITIAL DEPOSIT:
TO CONFIRM SPACE & ARRANGE FOR WEDDING CAKE TASTING \$3,200;
MAY BE PAID BY PERSONAL CHECK OR CREDIT CARD
SECOND PAYMENT:
FOUR MONTHS BEFORE EVENT: 50 PERCENT OF FOOD & BEVERAGE MINIMUM
FINAL PAYMENT:
REMAINING BALANCE OF TOTAL ESTIMATED CHARGES DUE TWO WEEKS PRIOR TO EVENT, PAYABLE BY CERTIFIED CHECK
FINAL MINIMUM GUARANTEED GUEST COUNT:
THREE BUSINESS DAYS BEFORE EVENT
PLEASE NOTE:
A MAXIMUM OF \$5,000 OF TOTAL CHARGES
MAY BE PAID BY CREDIT CARD PER EVENT

RECEPTION & AFTER DINNER SUGGESTIONS

TOAST THE WEDDING COUPLE WITH *FERRARI BRUT* INSTEAD OF PROSECCO, \$3 PER GUEST OR WITH *PIPER HEIDSEICK CHAMPAGNE* FOR \$5

ASSORTED ITALIAN CHEESES, FRESH & DRIED FRUIT, NUTS & CONDIMENTS; SERVES 50 - 75 \$250
SALUME E PROSCIUTTO - SOPRASETTA, FINOCCHIONA, COPA, PROSCIUTTO DI PARMA; SERVES 50 - 75 \$250
GAMBERONI CHILLED SHRIMP, SPICY SICILIAN-STYLE COCKTAIL SAUCE; 50 PIECES \$175

SWEET TREATS

RICOTTA FRITTERS POWERED SUGAR; 50 PIECES \$75
TOUR OF ITALY CANNOLI, AMARETTI & BISCOTTI; SERVES 50 \$150

LATE NIGHT SNACKS

PARMESAN & PENNETTE ARANCINI FRIED UNTIL CRISP; 50 PIECES \$95
GRILLED CHEESE & PROSCIUTTO PANINI ON CIABATTA, IMPORTED ITALIAN CHEESES & TOMATO JAM; 50 PIECES \$150
HOUSE MADE POTATO CHIPS WITH THREE DIPS: PARMIGIANO & BLACK PEPPER, CARAMELIZED ONION, GORGONZOLA; 50 SERVINGS \$50
SLIDERS SASSI SAUSAGE & PEPPERS, MEATBALL & MOZZARELLA OR EGGPLANT CAKES; 50 PIECES \$195
MOZZARELLA & EGGPLANT STICKS TOMATO SAUCE & PARMIGIANO; 50 PIECES \$75
HAND MADE TEN INCH PIZZA (8 SLICES) **MARGARITA** TOMATO, BASIL & MOZZARELLA \$10; **SASSI SAUSAGE** WITH ROASTED RED PEPPERS \$12