

SAGA

**FUNCTION &
LARGE
BOOKING
PACK**



Fountain Side



SAGA

- The most unique and wonderful venue in Sydney
- Saga is the perfect venue to excite your guests while you let professional and experienced staff entertain them
- Large open space suitable for 60 guest seated
- Close to the CBD, with all transport options available
- Multiple tailored options for all functions or large group requirements



Cold Canapes

\$5 per person selection of 3

- Freshly Shucked Oysters, chardonnay dressing
- Queensland Spanner Crab, peanut praline, lime, butter lettuce
- Rangers Valley Beef Carpaccio, Olive Crouton, truffle Mayonnaise, Pecorino Romano
- Vietnamese rice paper roll, pickled vegetables
- w/ chilli lime dip (Veg)
- Smoked Chicken and Pistachio on puff tarts
- Cured Ocean Trout, Crème Fraiche and Avruga Caviar Cornets
- White Anchovy on crouton, salsa Verde, crispy capers
- Compressed watermelon, Persian feta and olive crumbs (Veg)
- Yellow Fin Tuna Tataki, Wakame, Ponzu
- Cherry Bocconcini basil Crostini (Veg)

Hot Canapes

\$5 per person selection of 2

- Jamon Croquettes with Paprika Aioli
- Crispy Basil Wrapped Prawn, Lime Aioli
- Wild Mushroom Arancini with Truffle Mayonnaise
- Crispy Pork belly, pineapple chilli salsa
- Mini Salmon and Asparagus quiche
- Cider Braised Chorizo with paprika Aioli
- Beef and red bean Empanadas with Romesco Petite
- Lamb Kofta Skewers with Mint Yoghurt
- Spiced Potato and Pea Samosa, tomato sauce (Veg)
- Chinese Roast Duck Pancakes with Cucumber and Hoi Sin

ALL CANAPES ARE PRICED AT A
DURATION OF ONE HOUR





Exclusive Hire and Private Events

Hire out Saga Bar
exclusively

This is a great option to
full immerse, entertain and
excite your guest, family or
friends.

Minimum spend
requirements can be
tailored and time slots
pending.

Terms & Conditions apply.

Bookings subject to
availability.



Food Package - The Gathering

\$65 Per Person

Starters

Pork Belly Bao / Vegan Char Siu Bao

The choice of pork belly or sweet potato cooked in sticky sauce w/ Asian greens

Olives Marinated in House (V/Veg/GF)

Olives marinated in orange, chilli and coriander

Cauliflower Skewers w/ Date Satay (V/GF)

Cauliflower fried on top of olive and mushroom soil paired w/ date satay

Szechuan Calamari

Calamari crumbed with Szechuan pepper w/ truffle aioli

Mains

Baked Aubergine (V/GF)

Baked Aubergine stuffed with Mozzarella, with a Sweet & Spicy herb Dressing and toasted Pine Nuts

Sticky Crispy Pork

Roasted Pork tossed in a Sticky Sweet Chilli Caramel, with Pickled Pineapple, Fresh Chilli & Coriander

Saga Salmon Teriyaki

Spicy Teriyaki with Chinese Bok choy, Furikake Bonito & Sesame Seed

Pumpkin Salad(V/GF)

Roasted pumpkin with Cauliflower, Quinoa, Cucumber, Roasted Almond with Japanese sesame dressing

Coconut Chicken Curry

Chicken thigh in house made coconut curry

Table Sides

Saga Salad (V/Veg/GF)

Mixed leaf, Saga beans, olive and mushroom soil w/ house dressing

Fries Truffle Aioli

Fresh truffle aioli with fresh grated grana Padano cheese

Jasmine Pandan Rice

****This Menu is designed to be shared across a 2 hour period please let our events manager know if you have any questions of specifics*

Food Package — Entourage

\$99 Per Person

Starters

Cape Malya Lamb Chops

Marinated & grilled lamb chops with an apple cider & spring onion dressing

Cauliflower Skewers w/ Date Satay (V/GF)

Cauliflower fried on top of olive and mushroom soil paired w/ date satay

Szechuan Calamari

Calamari crumbed with Szechuan pepper w/ truffle aioli

Sizzling Chilli Prawns

House spiced prawns w/ oregano naan & signature chilli mayo

Mains

Grilled T-bone Steak

Grilled and served with trio of sauces – Monkey Gland, Mushroom & Saga Signature Spice

Sticky Crispy Pork

Roasted Pork tossed in a Sticky Sweet Chilli Caramel, with Pickled Pineapple, Fresh Chilli & Coriander

Saga Salmon Teriyaki

Spicy Teriyaki with Chinese Bok choy, Furikake Bonito & Sesame Seed

Pumpkin Salad(V/GF)

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Fries Truffle Aioli

Fresh truffle aioli with fresh grated grana Padano cheese

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Drink Package — Celebration

Sparkling Wine

T'Gallant Prosecco, Prosecco – Italy
Chandon Brut - Yarra Valley

White Wine

Squealing Pig, Sauvignon Blanc – Marlborough
Tiefenbrunner Trentino Pinot Grigio – Alto Italy

Red Wine

Secret Stone, Pinot Noir – Marlborough
Pepperjack, Shiraz – Barossa Valley

Beer Bottled

Heineken Zero, Stone & Wood Pacific Ale, Barossa Cider, Heineken,
Corona, Sapporo Black and Sapporo Silver

Non-Alcoholic

Still & Sparkling Water, Selection of hand craft juices & soft drinks

2 Hours - \$60 Per Person

3 Hours - \$90 Per Person

Drink Package - Fountain

Sparkling Wine

T'Gallant Prosecco, Prosecco – Italy
Chandon Brut - Yarra Valley

White Wine

Shaw and Smith, Sauvignon Blanc – Adelaide Hills
Tiefenbrunner Trentino Pinot Grigio – Alto Italy

Red Wine

St Huberts The Stag, Pinot Noir – Victoria
Yalumba The Cigar, Cabernet Sauvignon – Coonawarra
Antinori Santa Cristina Sangioverse – Tuscany Italy

House Spirit Selection

Beer Bottled

Heineken Zero, Stone & Wood Pacific Ale, Barossa Cider, Heineken,
Corona, Sapporo Black and Sapporo Silver

Non-Alcoholic

Still & Sparkling Water, Selection of hand craft juices & soft drinks

2 Hours - \$90 Per Person

3 Hours - \$120 Per Person

**For Specific Wine Request Please Reach Out to Your Booking Manager

Drink Package — Gold

Champagne

Moët & Chandon Imperial Brut - Champagne
Moët & Chandon Ice – Champagne

SAGA Cocktails

Designed By Award Winning Bartenders
**Custom Cocktails Available on Request*

White Wine

Shaw and Smith, Sauvignon Blanc – Adelaide Hills
Shaw and Smith M3, Chardonnay – Adelaide Hills
Tiefenbrunner Trentino Pinot Grigio – Alto Italy

Red Wine

Cloudy Bay, Pinot Noir - Marlborough
Penfolds Bin 389, Cabernet Sauvignon Shiraz – Barossa

Bottled Beer

Heineken Zero, Stone & Wood Pacific Ale, Barossa Cider, Heineken,
Corona, Sapporo Black and Sapporo Silver

Tailored Spirit Selection

Non-Alcoholic

Still & Sparkling Water, Selection of hand craft juices & soft drinks

1 Hour - \$100

2 Hour - \$150

3 Hour - \$200

***Combine Food Package **Entourage** w/ Drink Package **Gold** for \$200 Per Person*





Group Booking Terms & Conditions

Credit card - A credit card guarantee is required to confirm all bookings. This may also be used to cover all charges incurred on the night. No deposit will be charged, however full payment is required at the conclusion of the event. Please note that the venue is only able to split bills over a maximum of 4 credit cards.

Cancellations - All cancellations must be made in writing and received by Saga Bar, 5 business days prior to your event date. Should you breach these requirements for any reason whatsoever, a cancellation fee of 100% of the total estimated charges for the booking will be charged.

Final numbers - Final numbers are to be confirmed 3 days prior to your event date. This number can be increased or decreased however the number confirmed 3 days prior to your event date is the minimum amount that will be charged.

Table allocation - For main dining room bookings, please note that this is not a private function, and no area can be sectioned off or held for a guest unless granted by the Bar Manager. The Star reserves the right to allocate tables on the day of your function. Any booking above 10 people or on occasions when large tables are not available, guests may be evenly spread over more than one table.

Beverage packages - Tailored beverage selection is required at least 48 hours prior to your event date. If additional hours are required, additional charges apply. Additional drinks ordered outside of the package will be charged on consumption.