

[GROUP BOOKINGS]

Bistro Saine

From semi-private gatherings to exclusive venue hire, our group dining options cater for 10-80 guests with curated set menus, optional add-ons, and a warm bistro setting. With effortless planning and exceptional food, the perfect event starts here.



GROUP SIZE + MENU OPTIONS

Group Size	Set Menu	Booking Type	Min Spend
10 - 24	Choose from the three set menus (Classic Shared, Luxury Shared, or Solo Menu)	Main Restaurant	No Min Spend
25 - 40	Shared style menus only (Classic or Luxury Shared)	Semi-Private Venue Hire (left-hand side of the Bistro)	February - October: \$6,000 (Any day of the week) November - January: \$9,000 (Any day of the week)
40 - 80	Shared style menus only (Classic or Luxury Shared)	Exclusive Venue Hire	February - October: \$12,000 (Sunday - Wednesday) \$15,000 (Thursday - Saturday) November - January: \$15,000 (Sunday - Wednesday) \$17,000 (Thursday - Saturday)

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WINE + BEVERAGE NOTES

- Luxury Shared Menu includes Champagne on arrival, which can be substituted for a similarly priced wine based on guest preferences.
- A reduced wine list will be shared as part of the event pack.
- Wine selections must be confirmed at least two weeks prior to the event. If a selected wine is unavailable, alternatives will be offered.

MENU ADD-ONS

Add-Ons	Details
Oysters	<ul style="list-style-type: none">• \$10 per person (2 oysters per guest)• Available with Classic Shared or Solo Menu.• (Must be added for the entire group)
Cheese Boards	<ul style="list-style-type: none">• \$10 per person (1 cheese board per 3 guests)• Available with any menu• (Must be added for the entire group)

ADDITIONAL INFORMATION + TERMS

- A \$1,000 deposit is required to confirm all group bookings. This deposit is non-refundable if the booking is cancelled within 14 days of the event. However, it can be transferred to a future date, subject to availability.
- We are happy to accommodate dietary requirements where possible. Please ensure all dietary requests are submitted at least 7 days prior to your event.
- A 10% service charge will be added to the final bill.

FOR BOOKINGS AND FURTHER INFORMATION, YOU CAN CONTACT US AT [BONJOUR@BISTROSAINE.CO.NZ](mailto:bonjour@bistrosaine.co.nz) OR (09) 610 8404. WE LOOK FORWARD TO HAVING YOU HERE AT BISTRO SAINE. BISTROSAINE.CO.NZ



Bistro Saine

SHARED MENU \$95

SNACKS

House Sourdough - Whipped brown butter

Warm Olives - Gordal, verdial, cornicabra, zorzarlena

Braised Pork Croquettes - Wakame ketchup

MAINS

'Ohau' Wagyu Sirloin - Sauce Diane

Market Fish Fillet - Beurre blanc, caper, cornichon,
parsley, lemon, braised cabbage

Cos Heart Salad - Herb dressing, breadcrumbs

Frites - Aioli

DESSERTS

Choux au Craquelin - Hazelnut, white chocolate, cocoa

Dark Chocolate Whisky Mousse - Poached seasonal fruit,
Chantilly cream

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SOLO STYLE \$110

SNACKS

House Sourdough - Whipped brown butter

Warm Olives - Gordal, verdial, cornicabra, zorzarlena

ENTRÉES

choice of

Kingfish Crudo - Caper, basil, crème fraiche

Steak Tartare - Crisps, hot sauce

Linseed Crackers - Comté, braised leeks

MAINS

choice of

Market Fish Fillet - Beurre blanc, caper, cornichon,
parsley, lemon, braised cabbage

Steak Frites - Béarnaise, red wine jus, frites

Fusilli Bake - Tomato, béchamel, parmesan

DESSERTS

choice of

Pear Tarte Tatin - Vanilla bean ice cream

Dark Chocolate Whisky Mousse - Poached seasonal fruit,
Chantilly cream

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LUXURY SHARED MENU \$170 INCLUDES CHAMPAGNE ON ARRIVAL

SNACKS

Oysters - Mignonette, lemon

Linseed Crackers - Comté, braised leeks

Anchovy en Croûtes - Confit garlic crème, beurre
noisette, lemon

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ENTRÉES

Kingfish Crudo - Caper, basil, crème fraîche

Steak Tartare - Crisps, hot sauce

Chicken Liver Parfait - Baguette, cornichon, preserve

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MAINS

'Ohau' Wagyu Sirloin - Sauce Diane

Market Fish Fillet - Beurre blanc, caper, cornichon,
parsley, lemon, braised cabbage

Grilled Broccolini - Beurre blanc, toasted almond

Cos Heart Salad - Herb dressing, breadcrumbs

Frites - Aioli

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DESSERTS

Choux au Craquelin - Hazelnut, white chocolate, cocoa

Dark Chocolate Whisky Mousse - Poached seasonal fruit,
Chantilly cream

WINE MATCH AVAILABLE - \$80 PER PERSON