

## [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:<br>\$6,000 (Any day of the week)<br><br>November - January:<br>\$9,000 (Any day of the week)   |
| 40 - 80    | Shared style menus only (Classic or Luxury Shared)                            | Exclusive Venue Hire                                   | February - October:<br>\$12,000 (Sunday - Wednesday)<br>\$15,000 (Thursday - Saturday)<br><br>November - January:<br>\$15,000 (Sunday - Wednesday)<br>\$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"><li>• \$10 per person (2 oysters per guest)</li><li>• Available with Classic Shared or Solo Menu.</li><li>• (Must be added for the entire group)</li></ul> |
| Cheese Boards | <ul style="list-style-type: none"><li>• \$10 per person (1 cheese board per 3 guests)</li><li>• Available with any menu</li><li>• (Must be added for the entire group)</li></ul>             |

### 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](http://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

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### MAINS

Steak Frites - NZ Wagyu MBS 7+, Bearnaise, jus, frites

Market Fish Fillet - Bouillabaisse sauce, mussel,  
white wine poached fennel

Cos Heart Salad - Herb dressing, breadcrumb

Pomme Purée - Chive

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### DESSERTS

Choux au Craquelin - Hazelnut, white chocolate, cocoa

Chocolate Basque Cheesecake - Mint ice cream

# *Bistro Saine*

SOLO STYLE \$110

## SNACKS

House Sourdough - Whipped brown butter

Warm Olives - Gordal, verdial, cornicabra, zorzarlena

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## ENTRÉES

choice of

Kingfish Crudo - Caper, basil, crème fraîche

Steak Tartare - Crisps, hot sauce

Linseed Crackers - Comté, braised leek

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## MAINS

choice of

Market Fish Fillet - Bouillabaisse sauce, mussel,  
white wine poached fennel

Steak Frites - NZ Wagyu MBS 7+, bearnaise, jus, frites

Butterbean cassoulet - Celeriac, wild mushroom,  
kale pistou

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## DESSERTS

choice of

Choux au Craquelin - Hazelnut, white chocolate, cocoa

Chocolate Basque Cheesecake - Mint ice cream

# *Bistro Saine*

## LUXURY SHARED MENU \$170 INCLUDES CHAMPAGNE ON ARRIVAL

### SNACKS

Oysters - Mignonette, lemon

Pommes Dauphine - Tonnato sauce, chives, espelette

Brandade de morue - Fried bread toast, smoked warehou, potato,  
cacciatore sauce

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### ENTRÉES

Kingfish Crudo - Caper, basil, crème fraiche

Steak Tartare - Crisps, hot sauce

Linseed Crackers - Comté, braised leek, leek ash

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### MAINS

Steak Frites - NZ Wagyu MBS 7+, bearnaise, jus, frites

Market Fish Fillet - Bouillabaisse sauce, mussel,  
white wine poached fennel

Grilled Broccolini - Beurre blanc, toasted almond

Cos Heart Salad - Herb dressing, breadcrumb

Pomme Purée - Chive

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### DESSERTS

Choux au Craquelin - Hazelnut, white chocolate, cocoa

Chocolate Basque Cheesecake - Mint ice cream

WINE MATCH AVAILABLE - \$80 PER PERSON