

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 - 16	Shared style menu \$95 per person	Main Restaurant	No Minimum Spend.
			\$5,000 for semi-private
17 - 24	Shared style menu \$95 per person	Semi-Private Venue Hire (right-hand side of the Bistro)	\$5,000 for semi-private
25 - 40	Shared style menu \$95 per person	Semi-Private Venue Hire (left-hand side of the Bistro)	February - October: \$6,500 (Any day of the week) November - January: \$8,000 (Any day of the week)
40 - 80	Shared style menu \$95 per person	Exclusive Venue Hire	February - October: \$10,000 (Sunday - Wednesday) \$12,000 (Thursday - Saturday) November - January: \$12,000 (Sunday - Wednesday) \$14,000 (Thursday - Saturday)

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WINE + BEVERAGE NOTES

- 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">• \$12 per person (2 oysters per guest)• Must be added for the entire group
Cheese Boards	<ul style="list-style-type: none">• \$10 per person (1 cheese board per 3 guests)• Must be added for the entire group

TERMS AND CONDITIONS

- A \$1,000 deposit is required to confirm all group bookings. This deposit is non-refundable if the booking is cancelled within 30 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.
- To help us prepare, final numbers must be confirmed 24 hours in advance. If the number decreases, the final bill will still be based on the confirmed number. If the number increases, additional guests will be charged per head.

FOR BOOKINGS AND FURTHER INFORMATION, YOU CAN CONTACT US AT
BONJOUR@BISTROSAINE.CO.NZ OR (09) 610 8404. WE LOOK FORWARD
TO HAVING YOU HERE AT BISTRO SAIN. BISTROSAINE.CO.NZ



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SHARED STYLE

\$95

ENTRÉES

Steak Tartare - Crisps, hot sauce

Cured Salmon - Crème fraîche, lemon verbena, fennel

Chicken Liver Parfait - Baguette, cornichons, preserve

MAINS

Steak Frites - NZ Eye fillet, béarnaise, jus, frites

Market Fish Fillet - Corn velouté, confit leek, espelette pepper

Cos Heart Salad - Herb mayo, basil oil, breadcrumbs

Confit Duck Fat Potatoes - Buttermilk dressing, chives

DESSERTS

Mascarpone Sabayon - Confit strawberries, almond sponge, vanilla cream

Chocolate & Whisky Mousse - Salted caramel, roasted hazelnuts