

MAKE AN ENQUIRY
GATHERINGS & EVENTS

Bistro Saine

Every occasion has its room. From an intimate private dinner to a full restaurant buyout, whether you're celebrating a milestone, hosting a business lunch, or gathering friends and family – we have a space for it. All capacities are indicative and subject to event design. Get in touch with our team to discuss your space.



GROUP SIZE + MENU OPTIONS

GROUP SIZE	SPACE	MENU	MINIMUM SPEND
10-16	Main Restaurant	Shared style menu	No minimum
17-24	Semi-Private (Right Side)	Shared style or custom menu available	From \$2,000
25-40	Semi-Private (Left Side)	Shared style or custom menu available	From \$3,000
40-80	Exclusive Buyout	Bespoke menu by arrangement	From \$4,000
Up to 18	Le Salon Privé	Bespoke menu by arrangement	From \$1,500

*All capacities are indicative and subject to event design and configuration. Minimum spends are from prices and vary by day of week and season. Pricing confirmed at time of enquiry.

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



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WINE & BEVERAGES

Our cellar holds over 200 bottles, hand-picked by our sommelier, with something for everyone. Alongside our wine list, you'll find a thoughtful selection of cocktails and mocktails, craft beers, and spirits, all designed to complement your meal and your evening.

A FEW EXTRAS, FOR SPECIAL EVENINGS

Cheeseboards	A selection of New Zealand and imported cheeses, perfect for grazing through the evening or rounding off a meal.
Oysters	Served simply with sherry mignonette and lemon, a small touch that makes any table feel like an occasion.
Have something else in mind? Reach out.	We work with some of the country's best suppliers, so if there's something specific you'd like on the table, let's talk about it when we discuss your event.

ADD-ONS AVAILABLE ON REQUEST AND SUBJECT TO AVAILABILITY. PRICING CONFIRMED AT THE TIME OF BOOKING.

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SHARED STYLE \$95PP

SERVED TO SHARE – ENTIRE MENU INCLUDED

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 - Orange and carrot purée, baby carrots, brown butter almonds, grenobloise sauce

Cos Heart Salad - Herb mayo, basil oil, breadcrumbs

Confit Duck Fat Potatoes - Buttermilk dressing, chives

DESSERTS

Sourdough Parfait - Caramelised white chocolate,
crème fraîche

Chocolate & Whisky Mousse - Salted caramel, roasted
hazelnuts

*SAMPLE MENU ONLY. OFFERING SUBJECT TO SEASONAL CHANGES.