

SAGAPONACK

PRIVATE EVENTS & GROUP DINING

Gather by the coast, in the heart of the city.

Seafood-driven menus, polished service, and flexible event formats for intimate dinners, cocktail receptions, and full restaurant celebrations.

4 W 22nd Street, New York, NY 10010
Event inquiries: info@saganewyork.com



START WITH THE SPACE

Event Spaces & Buyouts

A clear view of the private spaces, guest capacities, and full-restaurant buyout options available for your event.



Front Dining Section

14 seated

18 standing

Space fee: \$50/hour Sun-Thu
\$100/hour Fri-Sat

Fee waived for F&B spending of \$1,000 or more.



Mezzanine

35 seated

40 standing

Space fee: \$100/hour Sun-Thu
\$150/hour Fri-Sat

Fee waived for F&B spending of \$2,000 or more.

FULL RESTAURANT

Private Buyout

Ideal for larger celebrations. Minimums below cover a 3 hr event duration; additional hours are priced separately.

120 standing

3 hr duration

Weekday & Weekend Buyout \$10,000 minimum
Sun-Sat **+\$1,500/hr after 3 hours**

Late Night \$6,500 minimum
10:30 PM start **+\$1,000/hr after 3 hours**

Lunch / Brunch \$5,000 minimum
Until 3 PM **+\$1,000/hr after 3 hours**

ADDITIONAL SEATING SUMMARY

Main Dining Hall
35 seated

Bar Section
12 bar seats

Near Bar
10 seats

3-Course Prix Fixe

\$55 per person

Serves up to 40 guests. Price excludes beverage, tax, and gratuity.

First Course

CHOOSE 3

- Yellowtail Tartare (DF, GF) - coconut, tobiko, lime, marcona almonds
- Arugula Salad (Vegetarian) - endive, pecan, pecorino
- Burrata Salad (GF, Vegan) - grilled peaches, watermelon radish, arugula, citrus vinaigrette
- Soup - seasonal
- Gambas al Ajillo (DF) - shrimp, pimento, preserved lemon, sourdough
- Curry Mussels (DF) - coconut curry broth, ginger, garlic, shallots, fresh herbs

Second Course

CHOOSE 3

- Harbor Salmon - crispy skin salmon, suya spice, coconut ginger puree, roasted carrot
- Branzino Nam Jim - seasonal greens, mango, watermelon radish, cherry tomatoes
- Main Crab Roll - lump crab, lemon aioli, celery, scallion, brioche roll
- Charred Spanish Octopus (GF) - kontomire, spinach, marble potatoes, baby corn
- Gochujang Seafood Pappardelle - mussels, shrimp, calamari, tomato guajillo, parsley
- Chili Lobster Roll - served warm, chili oil, scallions, tempura flakes
- Cherry Pepper Brick Chicken (GF) - charred baby bok choy, market root vegetables
- Steak & Frites - 9 oz NY Strip, pan-seared, crispy fries

Third Course

CHOOSE 2

- Creme Brulee - silky pumpkin custard, caramelized syrup
- Coconut Mango Sorbet - fresh mango, toasted coconut crumble
- Thai Milk Cake - macerated mango, Thai tea, pecan crumble
- Tiramisu - matcha cream, ube, coffee, strawberry & blackberry sauce

Vegetarian option available upon request.



Chili Lobster Roll



Thai Milk Cake

PARTY PACKAGE 15 guest minimum • 40 guest maximum • inquire for details

Hors d'oeuvres

\$35 per person

2 hours • 5 selections

Add-on item or additional hour

+\$7/pp

Passed / Stationary

- Shrimp Cocktail (GF)
- Devilled Eggs (GF)
- Beef in a Blanket
- Mini Grilled Cheese (VE)
- Crab Cake Remoulade
- Red Bliss Potato
- Fried Chicken Bites
- Shrimp Skewer (GF)
- Chicken Skewer (GF)
- Vegetable Spring Roll (VE)
- Spinach Spanakopita
- Shrimp Shumai
- Vegetable Dumpling
- Shrimp Spring Roll
- Mushroom Bruschetta
- Endive with Gorgonzola
- Fried Polenta
- Melon, Prosciutto, Mozzarella
- Smoked Salmon
- Quesadilla
- Vegetable Skewer

Stationed

- Charcuterie Board
- Vegetarian Antipasti
- Pitas & Hummus (VE)
- Vegetable Crudites (GF, VE)
- Parmesan Fries (VE)
- Patatas Bravas (VE)
- Shishito Peppers (VG)
- Gambas al Ajillo (DF)
- Calamari
- Meze
- Sweet Tray

Premium Items

- Mini Chili Lobster Roll (+5/pp)
- Sliced Filet Mignon (+5/pp)
- Dressed Raw Oyster with Sea Urchin (+10/pp)
- Dressed Raw Oyster with Caviar (+10/pp)
- Dressed Raw Oyster Chilli (+3/pp)
- Dressed Raw Oyster Cucumber (+3/pp)
- Roasted Oyster Gochujang Butter (+3/pp)
- Roasted Oyster Herb (+3/pp)
- Mini Crab Roll (+3/pp)
- Saga Slider (+3/pp)



Artistic Charcuterie / Antipasto Display

Themed Buffet Packages

Six themed menus for groups of 20 or more. Listed item upcharges and optional stations are additional.

Ultimate Saga \$50

- Choice of: Baked Salmon OR Cheeseburger Slider
- Maple Soy Brussels Sprouts
- Caesar or Arugula
- Mini Crab Rolls
- Fried Calamari OR Jumbo Cocktail Shrimp
- Gambas al Ajillo OR Tomato Guajillo Mussels
- Mini Chili Lobster Rolls (upcharge +4)

Little Italy \$45

- Choice of 2: Chicken Parmigiana, Chicken Piccata, Seafood Pappardelle OR Lasagna
- Penne alla Vodka or Tomato Marinara
- Italian Roasted Vegetables
- Classic Caesar Salad
- Chef's Choice Seasonal Salad
- Fried Calamari
- Shrimp Scampi
- Artisan Crafted Rolls

Taste of Asia \$45

- Fried Rice (Vegetable or Crab)
- Teriyaki Chicken
- Chili Garlic Shrimp
- Dumplings OR Spring Roll
- Stir Fried Vegetables
- Blistered Shishito Peppers OR Charred Edamame
- Asian Chopped Salad with Sesame Dressing

South of Border \$45

- Chips & Salsa
- Fresh Guacamole (upcharge +2)
- Yellow Rice or Cilantro Lime Rice
- Black Beans or Refried Beans
- Warm Tortillas & Condiments
- Choose 2: Carnitas, Chicken Fajita, Shrimp Fajitas, Carne Asada (upcharge +2)
- Fajita Vegetables

Best of Korea \$50

- Multigrain Steamed Rice
- Stir Fried Glass Noodles
- Assorted Savory Mini Pancakes
- Kimchi
- Ssam (Veggie Wraps & Condiment Station)
- Choose 2: Bulgogi, Spicy Pork, Braised Short Rib (upcharge +3)

El Madrid \$50

- Traditional Paella
- Gambas al Ajillo
- Patatas Bravas
- Assorted Seasonal Vegetable Tapas (2)
- Mixed Greens with Radishes & Pickled Onions

Optional Add-ons

Shucking
station
+15

Carving
station
+15

Sushi
station
+15

Artistic
Charcuterie
+8

Dessert
+10-15

BEVERAGE PACKAGES

Open Bar

Three bar tiers, each served for two hours. A third hour may be added at the rates shown.

Light

\$45

per person / 2 hours

- 2 selections of beers
- 2 selections of wine

Third hour: +\$9/pp

Boozy

\$55

per person / 2 hours

- 2 selections of beers
- 2 selections of wine
- 1 signature cocktail
- Well drinks

Third hour: +\$12/pp

Classy

\$65

per person / 2 hours

- 2 selections of beers
- 2 selections of wines
- 2 signature cocktails
- Premium drinks

Third hour: +\$17/pp



CLASSY OPEN BAR

Premium Spirits

Vodka: Tito's & Ketel One | Gin: Tanqueray, Bombay, Hendricks | Tequila: Casamigos Blanco & Dobel Blanco | Mezcal: 400 Conejos & Fosforo | Bourbon: Maker's Mark & Bulleit | Rye: Bulleit

Cocktails

- Dreams of Lychee
- Harana
- Spicy Margarita
- Saga Boulevardier
- Lychee Spritz
- Seasonal Sangria
- Fall Sunrise
- The Marak

Wines

- Prosecco
- Riesling
- Chardonnay
- Sauvignon Blanc
- Albariño
- Rosé
- Pinot Noir
- Tempranillo
- Cabernet Sauvignon

Beers

- Greenport Otherside IPA
- Narragansett Lager
- Maduro Brown Ale
- Lunar Yuzu Hard Seltzer
- Hudson North Cider
- Montauk Pilsner
- Athletic Brewing (NA)
- Montauk Summer Ale

Plan your event at Sagaponack

info@saganewyork.com