

Large Party Events Group Dining

Sagaponack serves a take on beachfront seafood classics which seamlessly blends the flavors and aesthetic of Eastern Long Island with a city flare.. The experience is tied together with a knowledgeable and friendly staff as well as a chic and thematic interior. As you walk through the door of the inviting, sea-shelled glass storefront, hues of blue and white drape the walls with nautical accents, to the sleek, marble-finished bar counter.

Our Private Event Spaces Our **upstairs mezzanine** offers an intimate, panoramic view of the restaurant, seating up to 30 or accommodating 50 standing guests. For groups of 25 or more, the space fee is waived

Space Fee:

\$100 an hour (Sun - Thurs)

\$150 an hour (Fri or Sat)

Our **front section** is an intimate space right by the front window, perfect for hosting up to 12 seated guests or accommodating 20 standing guests. For groups of 15 or more, the space fee is waived

Space Fee:

\$50 an hour (Sun - Thurs)

\$100 an hour (Fri or Sat).

Restaurant Space for Buyouts

Our restaurant space is available for buyouts and can host up to 120 guests standing.

Weekdays (Sun - Thurs): \$10,000 min subtotal (3 hours) - \$500/hour after the 3rd hour

Weekends (Fri or Sat): \$14,000 min subtotal (3 hours) - \$750/hour after the 3rd hour

Late Night (10:30 PM start time): \$6,500 min subtotal (3 hours) - \$1000/hour after the 3rd hour

FOOD MENU OPTIONS

3-course prix fixe: \$55/ person, individuals will have options, serves up to 40 guests

2-course power lunch: \$35/ person, individuals will have options, serves up to 30 guests

Hors d'oeuvres: \$25/pp (1 hour/3 selections) and \$35/pp (2 hours/5 selections), serves up to 120 guests

Buffet Packages: Please see attached page below, varies, min. 20 guests

Party Package. Min: 15 guests; Max: 30 guests.

Please email info@saganewyork.com for additional questions.

Sagaponack

4 W 22nd Street
New York, NY 10010

3-course Prix Fixe: 55/person, serves up to 30 guests. Guests will choose from one of the selected options per each course. Price excludes beverage, tax and gratuity. All courses are individually plated except when noted.

First Course (choose 3)

Fluke Tartare (dairy-free, gluten-free)

coconut, tobiko, lime, marcona almonds, Calabrian Chili

Arugula Salad (vegetarian)

endive, pecan, pecorino

Soup (vegan)

seasonal

Gambas al Ajillo (dairy-free)

shrimp, pimento, preserved lemon

Second (choose 3)

Shoyu Salmon

jeweled rice, shoyu butter, oyster mushroom

Black Bass

pan seared, cherry tomatoes, roasted asparagus, creamy farro

Crab Roll

oldbay aioli, gem lettuce, Guindilla, served with salad

Smashed Wagyu Burger

saga secret sauce, grilled onion, tomato, pickles. served with fries

Gochujang Seafood Pappardelle

mussels, shrimp, calamari, tomato guajillo, parsley

Chili Lobster Roll (+5 per order)

served warm (Connecticut style), house made chili oil, scallions, tempura flakes

Mushroom Medley (vegetarian)

jeweled rice, shoyu butter, oyster mushroom (vegan option available)

automatic fourth option

Third (options)

Coconut Panna Cotta (vegan)

blackberry, lime, maple syrup

Tiramisu

matcha cream, ube, coffee,
strawberry & blackberry sauce

2-course Power Lunch: 35/person, serves up to 30 guests. Guests will choose from one of the selected options per each course. Price excludes beverage, tax and gratuity. All courses are individually plated except when noted. ONLY AVAILABLE DURING LUNCH (BEFORE 2 PM)

First Course

(choose 3)

Fluke Tartare (dairy-free, gluten-free)
coconut, tobiko, lime, marcona almonds, Calabrian Chili

Soup (vegan)
seasonal

Gambas al Ajillo (dairy-free)
shrimp, pimento, preserved lemon

Arugula Salad (vegetarian)
endive, pecan, pecorino

Second

(choose 3)

Shoyu Salmon
jeweled rice, shoyu butter, oyster mushroom

Smashed Wagyu Burger
saga secret sauce, grilled onion, tomato, pickles.
served with fries

Blackened Chicken Sandwich
scallion ranch, dill, red onion

Chili Lobster Roll (+5)
served warm (Connecticut style), house made chili oil,
scallions, tempura flakes

Crab Roll
oldbay aioli, gem lettuce, Guindilla, served with salad

Mushroom Medley (vegetarian)
jeweled rice, shoyu butter, oyster mushroom

Hors d'oeuvres: 25/pp (1 hour and 3 selections) or 35/pp (2 hours and 5 selections), serves up to 120 guests. This menu is only available for private events. Add-on: item or additional hour (+7/pp)

Passed

Shrimp Cocktail (gluten free)
house-made cocktail sauce

Deviled Eggs (gluten free)
bacon crumble

Pigs in a Blanket
puff pastry & sausage

Korean Skewers
rice cake & pork sausage

Mini Grilled Cheese (vegetarian)
pan de mie, five cheese

Crab Cake Remoulade
lemon, pimenton

Fried Polenta
tomato soup

Fried Chicken Bites
honey chili butter

Shrimp Skewers (gluten free)
house-made sauce

Chicken Skewers
garlic soy

Spring Rolls (v)
assorted vegetables and sweet chili
sauce

Soup Shooters (vegetarian)
seasonal

Mini Chili Lobster Rolls (+5/pp)
served Connecticut style: chili oil,
scallions, tempura flakes

Mini Crab Roll (+3/pp)
served cold with house-made Old bay
aioli, celery, Guindilla peppers

Smoked Wagyu Slider (+3/pp)
5 spice rub, house made pickles,
calabrian chili aioli

Stationed

Pita & Dips (vegetarian)
house-made dip

Crudités (gluten free, vegetarian)
assorted vegetables

Parmesan Fries (vegetarian)
house-made condiments

Patatas Bravas (vegetarian)
spicy potatoes

THEMED BUFFET PACKAGES

PRICE PER PERSON MINIMUM OF 20 ORDERS

ULTIMATE SAGA — 45

Choice of: Shoyu Salmon (with jeweled rice)
OR Smoked Wagyu Burger (with parmesan fries)
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 — 40

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 — 40

Fried Rice (vegetable or crab)
Teriyaki chicken
Chili Garlic shrimp
Dumplings OR Spring Roll
Stir fried vegetables
Blistered Shishito pepper OR charred edamame
Asian chopped salad with sesame dressing

SOUTH OF BORDER — 40

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

BEST OF KOREA — 45

Multigrain steamed rice
Stir fried glass noodles
Assorted savory mini pancakes
Kimchi
Ssam (veggie wraps and condiment station)
Choose 2: Bulgogi, Spicy Pork, Braised Short Rib (upcharge +3)

EL MADRID — 45

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 Display +8
Dessert (please inquire) +10-15

**Open Bar (3 options): Served for two hours.
Third hour addition is optional.**

Light: beer and wine only (45/person)

Boozy: beer, wine, well drinks, and 1 signature cocktail (55/person)

Classy: beer, wine, premium drinks, and 2 signature cocktails

Light Open Bar	Boozy Open Bar	Classy Open Bar
2 selections of beers	2 selections of beers	2 selections of beers
2 selections of wine	2 selections of wine	2 selections of wines
	1 signature cocktail	2 signature cocktails
	Well Drinks	Premium Drinks
		Vodka: Tito's and Ketel One
		Gin: Tanqueray, Bombay, and Hendricks
		Tequila: Casamigos Blanco and Dobel Blanco
		Mezcal: 400 Conejos and Fosforo
		Bourbon: Maker's Mark and Bulleit
		Rye: Bulleit
45 per person (third hour +9/pp)	55 per person (third hour +12/pp)	65 per person (third hour +17/pp)