

## Large Party Events Group Dining

*Sagaponack serves a menu of Asian and Mediterranean-inspired seafood which seamlessly blends the flavors and aesthetic of Eastern Long Island, the Pacific Rim, and the Mediterranean to create a nautical oasis within the hustle and bustle of the trendy Flatiron district. 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 40 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 15 standing guests.

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): \$8,500 min subtotal (3 hours) – \$500/hour after the 3<sup>rd</sup> hour

Weekends (Fri or Sat): \$10,000 min subtotal (3 hours) - \$750/hour after the 3<sup>rd</sup> hour

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

### **Please note: the pricing excludes gratuity & tax**

#### FOOD MENU OPTIONS

3-course prix fixe: \$69/ person, individuals will have options, serves up to 30 guests

2-course power lunch: \$42/ person, individuals will have options, serves up to 30 guests

Shared Prix Fixe: \$55 / person, 2 courses with supplement options, serves up to 40 guests

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

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

Please email [info@saganewyork.com](mailto:info@saganewyork.com) for additional questions.

*Sagaponack*

4 W 22<sup>nd</sup> Street  
New York, NY 10010

**3-course Prix Fixe: 69/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 (DF, GF)  
coconut, tobiko, lime, marcona almonds, Calabrian Chili

Harissa Salmon Crudo (DF)  
gochujang, charred avocado, preserved lemon

Soup (V)  
seasonal

Gambas al Ajillo (DF)  
shrimp, pimento, preserved lemon

Arugula Salad (V)  
endive, pecan, pecorino

### **Second (choose 3)**

Shoyu Salmon  
jeweled rice, shoyu butter, oyster mushroom

Hanger Steak  
couscous, spring vegetables, gochujang brown butter glaze

Grilled Chicken  
couscous, spring vegetables, ginger carrot puree

Crab Cavatelli  
arugula pesto, ricotta, spring vegetables

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

### **Third (choose 2)**

Coconut Panna Cotta (vegan)  
mango, lime, maple syrup

Thai Milk Cake  
cinnamon, pecan, mango

Crème Brûlée  
strawberry, earl grey, mint

**2-course Power Lunch: 42/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 (DF, GF)  
coconut, tobiko, lime, marcona almonds, Calabrian Chili

Soup (V)  
seasonal

Gambas al Ajillo (DF)  
shrimp, pimento, preserved lemon

Arugula Salad (V)  
endive, pecan, pecorino

## **Second (choose 3)**

Shoyu Salmon  
jeweled rice, shoyu butter, oyster mushroom

Steak Frites  
served with fries

Blackened Chicken Sandwich  
scallion ranch, dill, red onion

Fish & Chips  
beer battered hake, tartar sauce

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

Shareable prix fixe: 55/person, serves up to 40 guests. Food will be portioned for the reserved guest total. All courses are plated to share.

## Starter

(choose 1)

Salmon Crudo (DF)  
harissa, gochujang, charred avocado

Chicken Bites  
honey chili butter, scallion ranch

Gambas al Ajillo  
shrimp, pimento, preserved lemon

Arugula Salad (V)  
endive, pecan, pecorino

## Protein

(choose 2 proteins OR our Large Format Paella)

Roasted Salmon  
shoyu koji brown butter

Grilled Chicken  
ginger carrot puree

Branzino (DF, GF) +5/person  
sauce vierge

Hanger Steak +7/person  
gochujang brown butter glaze

**OR**

Large Format Paella (+15/pp)

bomba rice, lobster stock, chorizo, fennel sofrito,  
saffron, clams, mussels, shrimp, saffron aioli  
*(please note that our paella can be tailored to  
accommodate pescatarians by omitting the  
chorizo)*

## Sides

(choose 2)

Creamed Spinach

Patatas Bravas

Mushroom Medley (v)

Brussel Sprouts (DF, VE)

Parmesan Fries (V)

Rice Pilaf (V)

## Dessert

(10+ pp)

Thai Milk Cake  
cinnamon, pecan, mango

**Hors d'oeuvres: 25/pp (1 hour) or 35/pp (2 hours), serves up to 120 guests. Select 5 options in total. 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)  
pancetta crumble

Gougère  
stuffed cheese

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

Crab Cake Remoulade  
lemon, pimenton

Fried Polenta  
tomato soup

Salmon Crudo (dairy free)  
harissa, gochujang, charred avocado

Shrimp Skewers (gluten free)  
house-made sauce

Chicken Skewers  
garlic soy

Chicken Meatballs  
Asian seasoning

Smoked Salmon  
brioche, cucumber, dill

Soup Shooters (vegetarian)  
seasonal

Mini Lobster Rolls (+5/pp)  
served warm with lobster from Maine, house-  
made chili jam, scallions, tempura flakes

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

Fish Filet Sliders (+3/pp)  
beer battered hake, house-made tartar sauce,  
pickles

### Stationed

Chips & Dips (vegetarian)  
house-made dip

Crudités (gluten free, vegetarian)  
assorted vegetables

Parmesan Fries (vegetarian)  
house-made condiments

Patatas Bravas (vegetarian)  
spicy potatoes

Chicken Bites  
honey chili butter, scallion ranch

Large Format Paella (35/pp)  
bomba rice, lobster stock, chorizo, fennel  
sofrito, saffron, manila clams, mussels, shrimp,  
and saffron aioli, all beautifully garnished with  
blanched julienne snow peas, scallions,  
chopped parsley, and lemon wedges  
*(Please note that our paella can be tailored to  
accommodate pescatarians by omitting the  
chorizo)*

All you can shuck (35/pp)  
all you can eat oysters by one of our chefs  
who will shuck per order

**Party Package: Reduced priced drinks + bites package. Selected cocktails \$11, selected beers \$7/can, and selected wines \$9/glass. 3 hour limit. Minimum of 15 guests and maximum of 30 guests. Must book at least 5 days before the event. Must order a food package below and the party will be held in the front space.**

### **Beverages**

Selected Cocktails

Spicy Margarita, Sangria, Lychee Dreams  
11

Selected Beers

Sloop Juice IPA, Montauk Pilsner  
7

Selected Wines

Prosecco, Riesling, Sauvignon Blanc, Rose, Malbec  
9

### **Food Package A**

**(3 bowls of each item below)**

**150**

Chips & Dips (vegetarian)  
house-made dip

Parmesan Fries (vegetarian)  
house-made condiments

Chicken Bites  
honey chili butter, scallion ranch

### **Food Package B**

**(6 bowls of each)**

**290**

Chips & Dips (vegetarian)  
house-made dip

Parmesan Fries (vegetarian)  
house-made condiments

Chicken Bites  
honey chili butter, scallion ranch

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### **Add-on option**

Large format Seafood Paella (serves up to 14 guests)  
350

**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 (65/person)

**Light Open Bar**

2 selections of beers

2 selections of wine

Third hour +9/pp

**Boozy Open Bar**

2 selections of beers

2 selections of wine

Well Drinks

1 signature cocktail

Third hour +12/pp

**Classy Open Bar**

2 selections of beers

2 selections of wine

Premium Drinks

2 signature  
cocktails

Third hour +17/pp