

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

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 for additional questions.

Sagaponack

4 W 22nd 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

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

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