

group bookings information

Thank you for enquiring about holding a function at Sagra. Below is some information about our restaurants, along with what you can expect on the day. If anything is unclear, please either email or give us a call on 9360 5964.

**about Sagra**

Sagra opened its doors in October 2013 to much critical acclaim, and in its first year since opening was favorably reviewed by Gourmet Traveller, SMH Good Food, The Australian, The Daily Telegraph, The Sun Herald, and received the Timeout award for **best new casual restaurant** at their Food Awards in 2014.

We have also become proud recipients of **one chef’s hat** since 2017 in SMH Good Food Guide.

Our menu changes daily, the wine list frequently, and everything is made by hand and with love. Animals are butchered on site, pasta is rolled out every day and bread is baked on the premises.

We don’t cook with any frills at Sagra, and believe the value of each and every dish rests in its simplicity and quality of ingredients, not in the bells and whistles.

**Food**

Sagra is a seasonal driven restaurant that sources the best local produce and farmed animals on offer. Our patrons have been treated to ever changing daily menus and have become accustomed to expect the unexpected.

The following menu is a sample only of the format and options that can be expected for your group booking. We will take into consideration duly notified dietary requirements and any such adjustments will be explained by your waiter on the day.

**Wine**

Our wine list is 100% Italian, showcasing the diversity of the Italian portfolio.



sample function menu

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| antipasti *to share amongst the table:***beef tartare, capers, anchovies, witlof** **oxheart tomato panzanella, stracciatella, black olives** **kingfish crudo, colatura, peppers salsa, red onion** **san daniele prosciutto, pickled bullhorn peppers** |
| secondi*to share amongst the table:***pappardelle, pork shoulder & chianti ragù****fregola, calamari, bisque, roasted chilli****tortellini alla norma, eggplant, tomato, ricotta salata****black angus skirt steak, salsa rossa butter, rocket** |
| dolci*to share amongst the table:***chocolate mousse, honeycomb****tiramisu** |

*three courses $80 per person*

**booking information**

We can accommodate large groups (7 to 20) offering a three course menu for **$80pp**. Please note for groups of 12-20 people, the group will be split across two tables side by side. Our venue is also available for exclusive hire (see below). A sample menu can be found at the bottom of this message.

We require credit card details as security for bookings of 13 or more people. Unfortunately experience dictates that our little restaurant must take this precaution. Nothing will be debited from your card, however we do require a minimum of 48 hours notice for any cancellations. **Failure to do so will incur a charge of $50 per person.** Any notice given outside this timeframe will incur no charge.

**Please note that for any bookings of 7 or more, a 10% service charge will be added to your final bill.**

Please be aware we cannot split bills across more than two credit cards.

Please note bookings are accepted on a "first come, first served" basis, so if your initial inquiry was for general information, we do highly recommend that you check the availability of dates before returning the **booking form**. Your reservation is considered tentative and not confirmed until this form is fully completed and returned to Sagra Restaurant. You should be contacted within 24 hours of receipt of this form.

Patrons may occupy the premises from 12:00pm - 4pm at lunch and at night, due to licensing restrictions the premises must be vacated by 11:00pm in the evening.

**seating**

Sagra resides in a historical building in the heart of Darlinghurst, which dictates the table arrangements that we can offer for your party depending on its size.

1. **6 to 8** peoplewill be accommodated in the upper part of the restaurant on our sharing table.
2. **9 to 12** will be accommodated in the lower part of the restaurant on one long table.
3. **13 to 16** will be accommodated in the upper part of the restaurant on two separate tables.
4. **16 to 20** will be accommodated on our sharing table in the upper part of the restaurant and the lower part of the restaurant on two separate tables side by side.

**exclusive use**

Private hire of the restaurant can also be arranged. We sit a maximum of 45 at one time. For bookings that require exclusive use of the restaurant a minimum spend would apply on the following days:

Mon-Thurs lunch **$2000**

Mon-Thurs dinner **$4000**

Friday dinner **$5000**

Saturday dinner **$6000**

Fri-Sat lunch **$3000**

Sunday lunch **$4500**

Sunday dinner **$7000**

The reason for this minimum spend is that we are a small family run restaurant and tend to use our tables 2 or 3 times in an evening. With a large group booking the table is for the evening therefore limiting the patrons we are able to sit down.