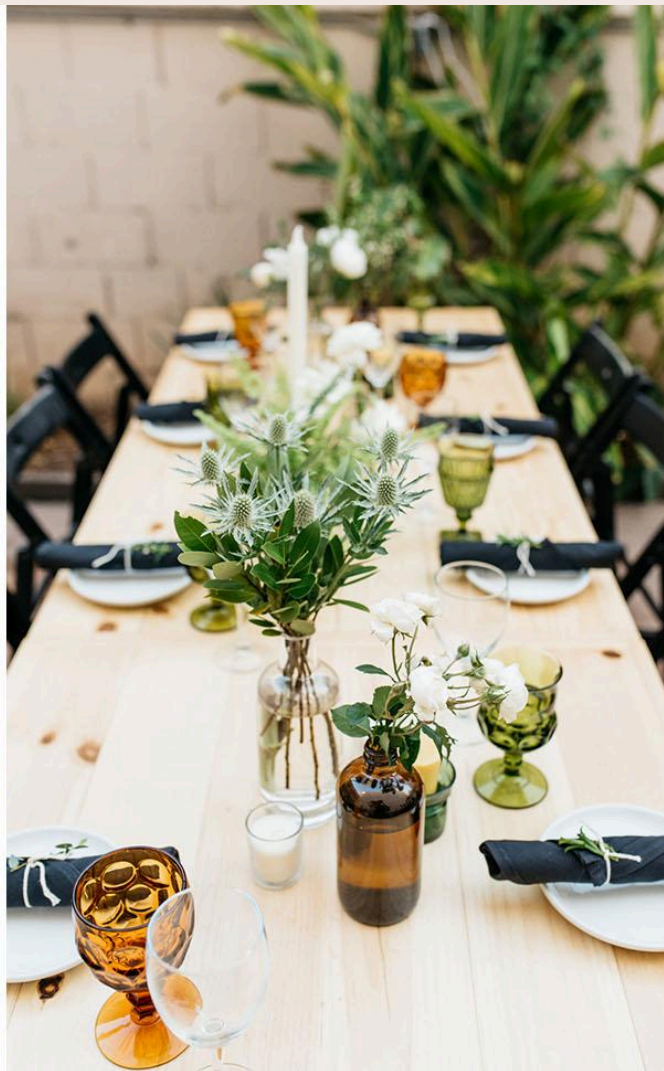


EAT WITH
SAMA SAMA

PRIVATE DINING & FULL-SERVICE CATERING INFORMATION



[@samamakitchen](#) | [@samamacatering](#)



01

Packages & Pricing

price per person for Offsite Catering (40 mile radius from 93105)



BUFFET PACKAGE

3-course	\$65++
5-course	\$75++
7-course	\$85++



FAMILY-STYLE PACKAGE

5-course	\$85++
7-course	\$95++



CANAPÉ PACKAGE PER HOUR

3-course	\$25++
5-course	\$35++
7-course	\$45++



DÉGUSTATION

4-course	\$135++
6-course	\$155++



DROP-OFF PACKAGE

3-course	\$40++
5-course	\$50++
7-course	\$60++

3-course Canapé	\$50++
5-course Canapé	\$60++

Bento Boxes	\$20++
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BEVERAGE PACKAGE price per person for 3 hours

Classic Package	\$50++
Boutique Package	\$60++
Premium Package	\$70++

Vendor Meals	\$25++
Kids Meals	\$20++
includes Drinks (10 & under)	

Out of Range Surcharge \$4/mile

02

Food & Beverage

While we do have staple items, our specials change with the season. Menus are customizable to suit the client's needs. Please alert us if your guests have dietary restrictions. Our cocktails are updated seasonally. We can create a custom cocktail for your event (additional fees may apply). We would put you in contact with our beverage team to customize your menu.



03

Rentals

We will work with your wedding planner to organize rentals for your event, if any (such as plates, glassware, satellite bars, buffet tables, etc.). Any rental costs will be added to your quote and final bill.

If your selected venue does not have a kitchen, or adequate facilities, additional kitchen equipment (deep fryers, refrigeration, ovens, etc) may need to be rented.

Kitchen Requirements: handwashing sink, 33 gal trash bins, refrigeration, tent (if outdoor), minimum 2-110v outlets, minimum 3-8ft tables. cooking equipment (some food items may require equipment rentals)

Bar Requirements: satellite bar, ice caddy, keg buckets

04

Deposit

A 60% deposit of the total cost on the proposal is due at time of booking, and is non-refundable. This payment guarantees the date of your event.

Checks can be made payable to:
Sama Sama Kitchen
1208 State St.
Santa Barbara CA 93101

05

Cancellations

Cancellations received 30 days before the event will result in full payment of the total agreed cost of the event.





06

Tastings

A lunch tasting for 2 is included in the price of your event.

We are open Tuesday - Sunday for lunch, 12pm-3pm.

Let us know when you'd like to book your tasting. Cocktail tasting is included with a cocktail package.

Food & beverages will be served in smaller portions, when possible.

07

Final Payment

Final payment is due on the day of your event, along with any additional charges incurred during the event.

The total number of confirmed guests must be settled, even if some do not attend. In this case, the remaining portions of those who do not attend cannot be requested for sharing or take-out.

Please note tax & 20% gratuity will be added to your bill.

Checks can be made payable to:

Sama Sama Kitchen
1208 State St.
Santa Barbara CA 93101





08

The Booking Process

GETTING A QUOTE. Visit our website at samamakitchen.com & click on 'Private Events' to fill out an event request form. Our catering & event coordinators will reach out to you to gather some details about your prospective event. Once we receive this information, we will send you an estimate for your proposed event.

Here is what we will need from you:

- Which food package are you interested in & how many courses?
- Would you like to add a beverage package? Our packages include 3 hours of unlimited beverages, with the option to extend.
- What is your proposed guest count?

SITE VISIT. For onsite events at any of our Sama properties, you can schedule a site visit with our coordinator if you'd like to see the space before you make any decisions. For off site catering at other venues, we will work with you, your wedding planner or the venue itself to schedule a site visit. This offsite visit will be required to determine whether or not kitchen rentals are needed.

SCHEDULE A TASTING. Your coordinator will make a lunch reservation for you, and walk you through all the dishes and beverages. Please provide your coordinator with a draft menu of all the things you'd like to try, so we can make sure to have those items available to you.

BOOK THE DATE. Once we have your draft selections, you can pay your 60% deposit to confirm your event date, and sign the contract. You can sign the event order (BEO) after you have finalized your details. Please note that you will be required to put a credit card on file.

CONFIRM & SIGN EVENT ORDER. Work with our coordinator, chefs & beverage director to finalize your menu selections, guest count, add-ons, and/or rentals. Sign the event order. This is due 2 weeks prior to your event.

FINAL PAYMENT is due on the day of your event along with any additional charges incurred during the event.



09

EVENT TIMELINE



10

The Offsite **Buffet** Package

This package will include chafing dishes, serving utensils, menu signage, dinner plates, silverware & napkins.
Includes choice of steamed jasmine rice or fragrant coconut rice (+\$2)

STARTERS

Smashed Persian Cucumbers (v) (gf)

Garlic, sesame, apple cider vinegar, sichuan, peppercorn, star anise & cinnamon

Chicken Satay*

Marinated & grilled chicken breast in lemongrass & coconut, peanut sauce

Steak Satay*

Soy-marinated & grilled hanger steak, peanut sauce

Chicken Tsukune*

Japanese chicken meatball skewers

Fried Brussels Sprouts* (vegan available)

Fish sauce caramel, almond, dates, lime, herbs, pickled onion

Shaved Bok Choy & Duck Salad +\$3

Carrots, herbs, peanuts, grapes, celery, fried shallots, crispy duck confit

Miso Kale Caesar

Shredded Kale, Miso & Tahini Caesar Dressing, Brown Butter & Garlic-Toasted Panko

Pork & Shrimp Lumpia*

Served with sweet chili sauce (vegetarian available)

STARTERS cont.

Pork & Shrimp Lumpia*

Served with sweet chili sauce (vegetarian available)

Signature Wings*

Tamarind-soy bbq, cilantro

Vietnamese Wings*

Fish sauce, lime, herbs, pickled thai chili, sesame seeds

RICE & NOODLES

Nasi Goreng Jawa

Javanese-style fried rice, sweet soy sauce, cabbage, gailan, eggs

Egg Fried Rice

Chinese-style fried rice, sesame, napa cabbage, eggs

Chinese Sausage Fried Rice

Chinese-style fried rice, lap cheong, sesame, napa cabbage, eggs

ENTRÉES

Tofu & Broccolini Stir Fry*

Black pepper crispy tofu, broccolini, scallion, ginger

Korean Fried Cauliflower*

Battered cauliflower in gochujang glaze, sesame, scallion

Roasted Eggplant & Pork Balado

Stir fried in a chili-tomato sauce, fish sauce, thai basil

Balinese Short Ribs +\$5

Thick-cut bone-in short ribs, marinated & grilled, sautéed onions

'Naughty Nuri' Spare Ribs* +\$5

grilled bbq ribs, potato wedges, garlic aioli

Javanese Braised Chicken +\$4

Boneless chicken thigh braised in braised in coconut, lemongrass and turmeric, with carrots & potatoes

Pepes Ikan +\$6

Local black cod steamed in banana leaves, coconut & lemongrass sambal, cherry tomatoes, fresh herbs

Braised Beef Rendang +\$6

Fragrant Sumatran coconut beef stew, slow cooked in lemongrass, lime leaves, cinnamon, cloves & nutmeg

*Items may require a deep fryer, oven, and/or grill.
Consult your coordinator.



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The Offsite **Family-Style** Package

This package will include serving staff, dinner plates/platters, silverware & napkins.
Includes choice of steamed jasmine rice or fragrant coconut rice (+\$2)

STARTERS

Smashed Persian Cucumbers (v) (gf)

Garlic, sesame, apple cider vinegar, sichuan, peppercorn,
star anise & cinnamon

Chicken Satay*

Marinated & grilled chicken breast in lemongrass & coconut, peanut sauce

Steak Satay* +\$4

Soy-marinated & grilled hanger steak, peanut sauce

Chicken Tsukune*

Japanese chicken meatball skewers

Fried Brussels Sprouts* (vegan available)

Fish sauce caramel, almond, dates, lime, herbs, pickled onion

Shaved Bok Choy & Duck Salad +\$3

Carrots, herbs, peanuts, grapes, celery, fried shallots, crispy duck confit

Miso Kale Caesar

Shredded Kale, Miso & Tahini Caesar Dressing, Brown Butter &
Garlic-Toasted Panko

Pork & Shrimp Lumpia*

Served with sweet chili sauce (vegetarian available)

Chashu Porchetta Salad +\$4

Braised & seared chashu pork belly, little gem salad, tahini dressing

STARTERS cont.

Tuna Tostada +\$6

Sashimi-grade ahi, wonton, wasabi crema, black garlic ponzu, cilantro

Signature Wings*

Tamarind-soy bbq, cilantro

Vietnamese Wings*

Fish sauce, lime, herbs, pickled thai chili, sesame seeds

RICE DISHES

Nasi Goreng Jawa

Javanese-style fried rice, sweet soy sauce, cabbage, gailan, eggs

Egg Fried Rice

Chinese-style fried rice, sesame, napa cabbage, eggs

Chinese Sausage Fried Rice

Chinese-style fried rice, lap cheong, sesame, napa cabbage, eggs

Crispy Rice Salad

Puffed rice, pork sausage, pickled red onion, cucumber, herbs, fried egg, lime
& fish sauce dressing

ENTRÉES

Tofu & Broccolini Stir Fry*

Black pepper crispy tofu, broccolini, scallion, ginger

Korean Fried Cauliflower*

Battered cauliflower in gochujang glaze, sesame, scallion

Roasted Eggplant & Pork Balado

Stir fried in a chili-tomato sauce, fish sauce, thai basil

Balinese Short Ribs +\$5

Thick-cut bone-in short ribs, marinated & grilled, sautéed onions

'Naughty Nuri' Spare Ribs* +\$5

grilled bbq ribs, potato wedges, garlic aioli

Javanese Braised Chicken +\$4

Boneless chicken thigh braised in braised in coconut, lemongrass and turmeric,
with carrots & potatoes

Pepes Ikan +\$6

Local black cod steamed in banana leaves, coconut & lemongrass sambal, cherry
tomatoes, fresh herbs

Braised Beef Rendang +\$6

Fragrant Sumatran coconut beef stew, slow cooked in lemongrass, lime leaves,
cinnamon, cloves & nutmeg

*Items may require a deep fryer, oven, and/or grill rental.
Consult your coordinator.

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The Canapé Package at Sama SB

This package will include serving staff, serving platters, serving utensils, menu signage, small plates, silverware & napkins.

Smashed Persian Cucumbers (v) (gf)

Garlic, sesame, apple cider vinegar, sichuan, peppercorn, star anise & cinnamon

Chicken Satay

Marinated & grilled chicken breast in lemongrass & coconut, peanut sauce

Steak Satay +\$4

Soy-marinated & grilled hanger steak, peanut sauce

Chicken Tsukune

Japanese chicken meatball skewers

Fried Brussels Sprouts* (vegan available)

Fish sauce caramel, almond, dates, lime, herbs, pickled onion

Pork & Shrimp Lumpia

Served with sweet chili sauce (vegetarian available)

Seared Tuna Tostada +\$6

Sashimi-grade ahi, wonton, wasabi crema, black garlic ponzu, cilantro

Signature Wings*

Tamarind-soy bbq, cilantro

Vietnamese Wings*

Fish sauce, lime, herbs, pickled thai chili, sesame seeds

Boneless 'Wing' Bites

With Signature Wing Sauce

Boneless 'Wing Bites

With Vietnamese Wing Sauce

Chicken Karaage

Boneless Japanese fried chicken bites, marinated in ginger, garlic & soy

Shrimp Toast

Green onion, sesame seeds

Chinese Sausage Buns

Served steamed or fried, hot mustard

Korean Fried Cauliflower

Gochujang glaze, sesame seeds, green onion

Crab Rangoons

Cream cheese & crab filled wontons

Mini Crab Cakes +\$4

Garlic-ginger rémoulade

Crispy Prawn Balls

Dim-sum style, sweet Chili Sauce

Pork & Shrimp Dumplings

Sichuan chili oil, cilantro

Agedashi Tofu

Fried silken tofu served with dashi, soy, green onion & grated radish

Chicken Larb Lettuce Wrap

Thai chicken salad, lime, fish sauce, fresh herbs, shallots, fried garlic

Tofu Larb Lettuce Wrap

Thai minced tofu salad, lime, fresh herbs, shallots, fried garlic

Kimbap

Korean rice rolls filled with steak, spinach, pickled burdock & radish, carrot, seaweed

Kimbap (vegan)

Korean rice rolls filled with spinach, pickled burdock, pickled radish, carrot, seaweed

Dessert Menu

Banana Donut Fritters

Banana donuts, palm sugar caramel

Pavlova

Baked meringue, whipped cream, market fruit, strawberry purée

Miso Panna Cotta

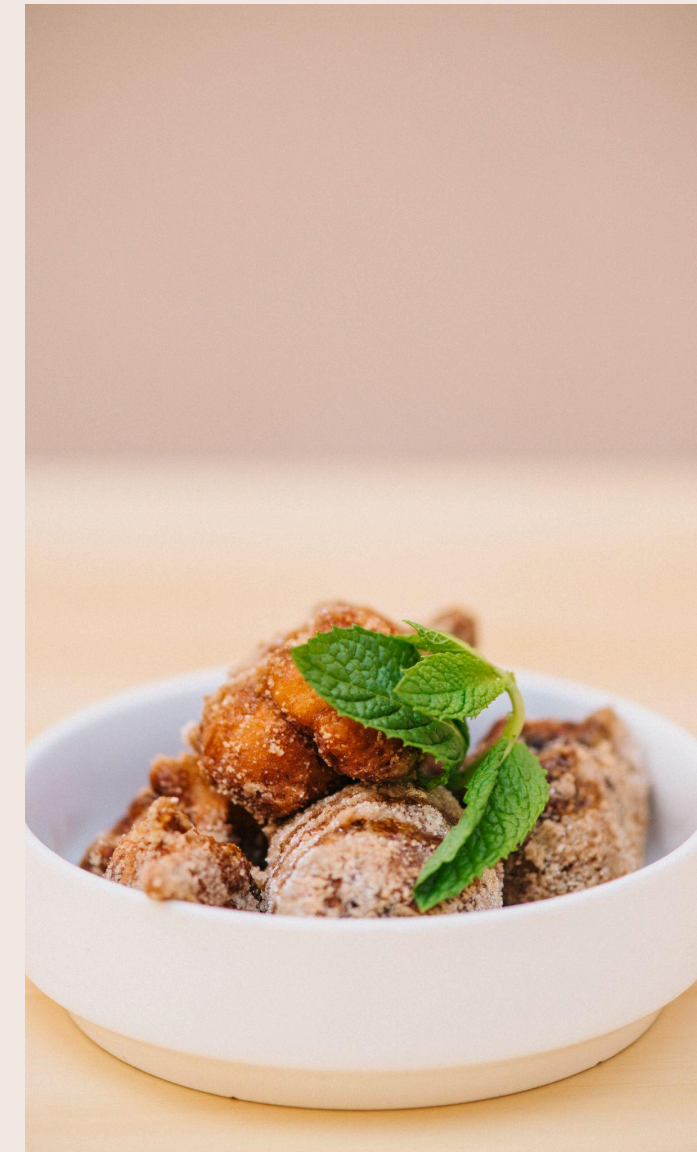
Seasonal jam or marmalade, puffed rice

Passionfruit Tart +\$3

kaffir, pistachio

Honey Toast

fresh berries, chantilly cream



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The Beverage Package at Sama SB

Package prices are based on a 3-hour beverage service.

Each package listed below features premium spirits, wine & beer, thoughtfully curated by our beverage director. Please note that specific product requests are subject to change and/or additional charge.

Satellite Bar Setup

Beer & Wine: \$150

Full Bar: \$250

All persons over the age of 21 must be included in the count for the bar package. Anyone under the age of 21 will be included in the non-alcoholic package of \$3 per hour.

All packages include ice.

All packages include a non-alcoholic beverage selection:
Iced Tea, Club Soda, Tonic Water, Ginger Beer, Cola

Our liquor license allows us to serve alcohol until 1 am. Your venue may have different restrictions on last call.

All bars have a last call 15 minutes prior to contracted event end time.

Bar packages are priced per person with a 3-hour minimum, and does not include service charge (20%) or sales tax (8.75%).

All bar packages require a satellite bar rental.





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The Offsite **Classic Beverage Package**

Package prices are based on a 3-hour beverage service.

Includes 3 Beers & 2 Wines, to be selected by our beverage director.

Beers: choice of pilsner, ipa (regular, hazy or we)

Wines: choice of red, white, rosé or skin-contact/orange (pét-nat, sparkling/champagne are available at an additional cost)

Includes NA Beverage Package.

First 3 hours: \$50++ per person

Additional hours: \$12++ per person/hour

Satellite Bar setup: \$150

In-House Acrylic Beverageware Rental (40 person max): \$0.50 per glass

Suggested Glassware Rental: Wine & Pilsner Glasses, 3-4 per person

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The Offsite **Boutique Beverage Package**

Package prices are based on a 3-hour beverage service.

Includes 3 Beers, 3 Wines & Spirits, to be selected by our beverage director.

Beers

choice of pilsner, ipa (regular, hazy or we), or hard seltzer

Wines

choice of red, white, rosé or skin-contact/orange (pét-nat, sparkling/champagne are available at an additional cost)

Spirits

Vodka, Gin, Whisky, Rum, Blanco Tequila, Mezcal, Orange Liqueur, Select Aperitivo (Aperol)

Includes Cocktail Mixers

Club Soda, Tonic Water, Ginger Beer, Lemon Juice
Lime Juice, Grapefruit Juice, Q Kola

First 3 hours: \$60++ per person

Additional hours: \$12++ per person/hour

Satellite Bar setup: \$250

In-House Acrylic Beverageware Rental (40 person max): \$0.50 per glass

Suggested Glassware Rental: Wine, Collins, Pilsner & Rocks Glasses, 3-4 per person



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The Offsite **Premium Beverage Package**

Package prices are based on a 3-hour beverage service.

Includes Full Bar with 3 beers & 3 wines, to be selected by our beverage director, and your choice of 4 signature cocktails.

Beers

choice of pilsner, ipa (regular, hazy or wc), or hard seltzer

Wines

choice of red, white, rosé or skin-contact/orange (pét-nat, sparkling/champagne are available at an additional cost)

Spirits

Amass Vodka, Amass Gin, Nikka Whisky, Rum, Blanco Tequila, Mezcal, Orange Liqueur, Select Aperitivo (Aperol)

Includes Cocktail Mixers

Club Soda, Tonic Water, Ginger Beer, Lemon Juice
Lime Juice, Grapefruit Juice, Q Kola

Choice of 4 Signature Cocktails

Options on next page.

First 3 hours: \$70++ per person

Additional hours: \$12++ per person/hour

Satellite Bar setup: \$250

Suggested Glassware Rental: Wine, Collins, Pilsner & Rocks Glasses, 3-4 per person



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Beverage Add-Ons

A la carte options: standalone or to be paired with your selected bar package.

Signature Cocktails

\$320++ for first batch of (20) cocktails

\$150++ for each batch of (10) cocktails after

Jamu Margarita tequila, pineapple, lime, arangu, turmeric, cilantro

Joselito verde mezcal, chile poblano, green chartreuse, pineapple, orgeat, chili salt rim

White Negroni gin, bianco vermouth, suze, castelvetro olive, lemon twist

Mezcal Paloma verde mezcal, elderflower, grapefruit, galangal, soda, chili salt rim

Honeypot Drop Top gin, barr hill honey, elderflower, lemon, angostura, topped with pilsner

Old School Sama bourbon, sweet jasmine tea, lemon

Balkan Trap legende rakija, passionfruit, green chartreuse, lime

Sama Spritz select aperitivo (aperol), soda, olive brine, orange bitters, prosecco

Mocktails

Citrus Sun seedlip grove 42 non alc. spirit, lemon, pineapple, honey

Garden of Eden amass riverine non alc. spirit, cucumber, lime, agave, mint

Jamu Jr. cool hand co. pineapple-turmeric shrub, lime, cilantro, soda

Sparkling Toasts

Served with our in house sparkling wine/champagne.

\$10++ per person

Coffee & Tea Station

\$3++ per person/hour

A bartender is included & required for all bar packages including pre-batched signature cocktails. Glassware is not included. All glassware must be rented for the event, whether in-house glassware rental, or from a rental company. Our in-house glasses are clear acrylic tumblers, enough for up to 40 guests.





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Package Add-Ons

A la carte options: to be paired with your selected packages.

Additional Staffing (up to 6 hours, \$30/hour additional after)

- \$150 per additional server
- \$150 per additional busser
- \$150 per additional barback
- \$250 per additional bartender

In-House Acrylic Beverageware

For up to 40 guests

- 10 oz acrylic cocktail old fashioned glass
- 12 oz acrylic cocktail short tumbler
- 16 oz acrylic stemless wine glass

If you prefer to rent glasses elsewhere, we would recommend to rent 3-4 glasses per person.

Classic Package: Wine and Pilsner glasses

Boutique Package: Wine, Collins, Rocks glasses

Premium Package: consult our beverage director

Cocktail Package: consult our beverage director.

Menu Design & Printing

- \$150+ menu design
- \$1.50 per menu print

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Terms & Conditions

All prices are in US Dollars, tax & gratuity not included.

All offsite events are limited to 8 hours, including setup & breakdown.

The number of staff will be determined by your event coordinator. We can supply additional staff for a fee.

Quotes are valid for 30 days and are subject to availability.

A 60% deposit is required to confirm the booking.

The remainder of the bill is to be settled on the day of the event, alongside any additional charges incurred during the event. This final bill will be charged to your credit card on file.

In case of cancellation, the deposit is non-refundable.

Final changes to the total number of guests and menu must be made at least 14 days prior to the event.

The total number of confirmed guests must be settled, even if some do not attend. In this case, the remaining portions cannot be requested for sharing or take-out.

Food service will begin once the group has arrived in its entirety.

