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sauma





FUNCTIONS KIT

For enquiries please contact our Functions Coordinator

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200 William Street Northbridge

www.sauma.com.au

  @saumaperth

In the heart of Northbridge, Sauma adds a chic rustic meeting place to Perth's cultural precinct. Set facing the vibrant hub of a bright and animated community, Sauma presents a modern Indian street-food experience – emphasising freshness, creativity and raw charm.

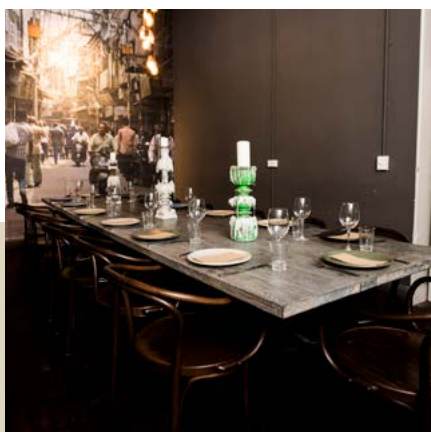
We cater to all aspects of the inner-city social scene; from the midday meeting to the splendour of a family gathering and the flair of a special events. Northbridge has fast become a stylish backyard to Perth's business district and our distinctive open-plan dining space provides the perfect space for your next function. Sauma would love to host your next event or special occasion.



Sauma can host sit down long table dinners, private or corporate functions and cocktail style events and offers a number of spaces to accommodate your special occasion. Limited seating configurations apply to some spaces.

Please note Sauma does not charge a venue hire fee.

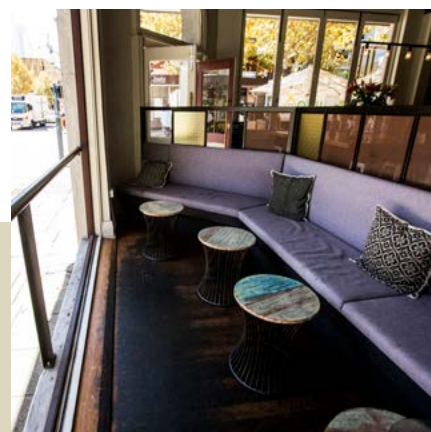
SPACES & SEATING ARRANGEMENTS



PRIVATE DINING ROOM
14 pax



HIGH WINDOW TABLES
12 - 26 pax



LOUNGE BOOTHS FACING
WILLIAM STREET
2 - 4 pax



RESTAURANT
(3 long tables)
16, 18 & 24 pax



ALFRESCO AREA
8 tables / 6 pax each



SAUMA FULL VENUE
Seated 100
Standing 200

Sauma offers a selection of set menus for lunch or dinner.
Please note the following are sample menus and we are
happy to accommodate your requests.
Seasonal changes apply.

LONG TABLE MENUS

Indian Canteen \$49pp Lunch Only

Onion & Cauli Bhaji
Onion & cauliflower, chickpea fritters, topped with sweet tamarind, black salt & radish pickle

Chilli & Cheese Naan
Fresh baked naan, filled with Rose Valley Farm cheese & little bit of chilli

Chicken Tikka
Tandoor roasted chicken, marinated with ginger, garam masala, turmeric served with pickled onions & mint chutney

Chargrilled Chilli Squid
Shark bay squid, lime & chilli dressing, saumalaw, turmeric mayo

Vegetable & Fig Koftas
Fresh seasonal vegetable and fig koftas simmered in a mild cashew nut and tomato sauce, topped with toasted almonds

Auntie G Chicken Curry
A homestyle curry with chicken breast fillets simmered in a sauce made with caramelised onions, tomatoes, coriander, turmeric, cardamom & chilli

Plain Naan & Basmati Rice
Curries served with aged basmati rice & freshly baked naan

Minimum 4 people
Applicable to the whole table
Full vegetarian / vegan options available

Street Food Adventure \$60pp Lunch | \$65pp Dinner

Pani Puri
Crisp wheat bubbles, chickpeas, potatoes - chilli, coriander & tamarind shooter

Onion & Cauli Bhaji
Onion & cauliflower, chickpea fritters, topped with sweet tamarind, black salt & radish pickle

Chicken Tikka
Tandoor roasted chicken, marinated with ginger, garam masala, turmeric served with pickled onions & mint chutney

Chargrilled Chilli Squid
Shark bay squid, lime & chilli dressing, saumalaw, turmeric mayo

Lamb Ribs
Twice cooked, Margaret River lamb ribs, served with sweet tamarind, chili, radish, coriander & chilli

Banana Leaf Fish
Saltwater fresh barramundi fish fillets, topped with coconut, ginger, chilli, tamarind masala & cooked in banana leaf

Pork Vindaloo
Linley Valley Pork shoulder marinated with goan spice paste, & cooked in hot & sour sauce

Plain Naan & Basmati Rice
Curries served with aged basmati rice & freshly baked naan

Mango Kulfi Falooda
Mango & coconut kulfi pop sticks, saffron vermicelli falooda, strawberries, rooh-af-zah jelly, pistachio





Just Feed Me

\$70pp Lunch | \$75pp Dinner

Pani Puri

Crisp wheat bubbles, chickpeas, potatoes - chilli, coriander & tamarind shooter

Scallops

Shark bay scallops, coconut & turmeric sauce, mustard seeds, lemon

Onion & Cauli Bhaji

Mustard potato, chickpea shell, roast garlic, coconut, roast peanuts & crispy curry leaves

Chargrilled Chilli Squid

Shark bay squid, lime & chilli dressing, saumaslau, turmeric mayo

Green Chicken Tikka

Tandoor roasted, yoghurt, mint & coriander crust, green chilli

Banana Leaf Fish

Saltwater fresh barramundi fish fillets, topped with coconut, ginger, chilli, tamarind masala & cooked in banana leaf

Eggplant Bhartha

Tandoor roasted eggplant, prepared with onions, tomatoes, garlic, tomatoes, chillies, ginger & peas

Goat Curry

Slow cooked goat curry prepared on the bone in a traditional sauce of onions, tomatoes, chilli, garam masala & ginger

Riata

A side of yoghurt with roast cumin, cucumber, grapes

Plain naan & Basmati rice

Curries served with aged basmati rice & freshly baked naan

Mango Kulfi Falooda

Mango & coconut kulfi pop sticks, saffron vermicelli falooda, strawberries, rooh-af-zah jelly, pistachio

Cocktail Style Function Package

Substantial canapes and small bowls for up to 200 guests.

Menu can be tailored to suit depending on budgetary requirements, seasonal availability and total number of guests.

*Full Vegetarian & Vegan options are available for all menus

BEVERAGE PACKAGE

Option One

Bar Tab – on consumption:

Choose from our range of beers, wines, spirits and cocktails available by the glass only based on consumption.

Option Two

Bar Tab – pre-set amount:

A pre nominated amount can be placed on the Bar Tab, the host can pre select beverages for their guests. Limit can be increased on the day and the tab can be closed off at any stage by the host.

Option Three

Guests to Pay – on consumption:

Guests are able to order their drinks at the table. An itemized bill will be presented at the end of the night and the host will need to settle the account at the end of the night.



BOOKING TERMS AND CONDITIONS

Booking Confirmation

The Group Booking & Info form must be completed and returned with the credit card details to confirm the booking. For bookings over 12 people we recommend one of our Long Table Banquet menus.

Venue Hire Fee

Sauma does not charge a venue hire fee.

Decorations & Signage

You are welcome to dress your table with fresh flowers, balloons and decorations. No glitter or confetti please. Please let us know what decorations you have in mind and we can assist with access times.

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or any surface of the building. Any displays must be approved by the management and should not cause any safety hazard to the staff and patrons of Sauma.

Pricing & Payment

All menu prices are inclusive of GST. Management reserves the right to increase the prices of food, beverage and function menus. The price change may be due to the increase in cost of supplies. Full payment will be required at the conclusion of the booking.

Menu Items

Management reserves the right to change menu items without notice. The item change may be due to the availability or cost of supplies.

Food & Beverages

Food availability may change due to season. Wine changes may occur due to supply or vintage change. For health and safety reasons Sauma strictly does not allow outside food and doggy bags. We are a fully licensed restaurant and do not offer BYO facility.

Cancellation of the booking

Notice of cancellation of bookings must be received no later than 7 days prior to the event, failure to give sufficient notice of cancellation with incur a fee of \$30 per person.

Dietaries & Requests

Final numbers, and dietary requirements to be confirmed 48 hours prior to the booking.

No Show Charges

If the booking fails to show up \$50.00 per person charge is applicable.

Duty of Care

Under the liquor license act of Western Australia, Sauma has a duty of care to all guests. Management reserves the right to refuse the service of alcohol to persons who they deem to be intoxicated to assist in preventing the intoxicated person doing harm to themselves, other patrons or property. Any person providing another guest with alcohol after they have been refused service, will also be refused further beverages and will be asked to leave the premises.

Responsibility

Sauma staff are extremely careful when looking after guests and their belongings, however we accept no responsibility for damage to, or loss of, any client's property left in the restaurant prior to, during or after the function. All belongings must be taken away after the event.

Function start and finish times

Lunch bookings may commence at 11.30am and the guests will need to vacate the premises by 4.00pm. Dinner booking can be made from 5pm and guests will need to vacate the premises by 12.00am

Damage to the property

Organisers will be financially responsible for any damage sustained to the fitting, property or equipment by the client and guests prior to, during or after the function. Cost associated with abnormal cleaning will be charged to the client.

Agreement

By making the booking the organiser agrees to abide by the Booking Terms and Conditions.