

Corporate Luncheons at Sage

Why choose Sage for your next corporate lunch?

The answer is simple: an uninterrupted, private setting offering world class dining, tailored to your needs.

With packages starting from as little as \$1000 for exclusive use of one of our private dining areas, Sage offers the ultimate in corporate dining. The intimate dining room is perfect for entertaining valued staff, clients or business partners and is sure to impress. If you are hosting a larger group, the option to tailor a package that gives you exclusive use of the entire restaurant is available.

Nestled inside a 1920's heritage building in the heart of Canberra, this award winning restaurant continues to serve up excellence in a very relaxed environment, just a 3 minute walk from the city centre.

Chef Clement Chauvin heads the Kitchen team bringing his culinary skill from Lyon, France with experience at 2 Michelin starred "Pic" and "Nicolas La Bec" as well as Gordon Ramsays flagship "Claridges" in London.

Pricing and Package Options

(Lunch Tuesdays - Fridays only)

Package One: \$1000 incl GST

- Exclusive use of one of the Sage Dining rooms
- Tailored food and wine package



Package Two: Starting from \$2000 incl GST

- Exclusive use of entire Sage Restaurant
- Tailored food and wine package



Lunch Menu

ENTRÉE

Shark Bay Blue Swimmer Crab Salad *fennel • apple • pickled carrot*

Seared Scallops *chestnut cream • chorizo • celery tips • px molasses*

Wild Mushroom & Miso Cappuccino *eight mushroom & macadamia fricassee • porcini powder*

Quail Pithivier *roasted fig • stilton cream • port reduction*

Slow Braised Pork Belly *trio of compressed melon • white balsamic • crackling • pistachio paste*

MAIN

Pan Roasted Ocean Trout *french lentils • prawn parcel • braised cos • bisque sauce*

Crisp Skin Duck Breast *duck leg terrine • poached quince • celeriac puree • sprouts*

Seafood Bouillabaisse *snapper • scallop • prawn • mussel • clam • rouille • sourdough*

Caramelised Riverina Lamb Rump *confit eggplant • zucchini puree • pepperonata*

12 Hour Braised Wagyu 9+ Brisket *filet mignon • parsnip fondant • port braised eschallots*

SIDES

Iceberg lettuce, garlic croutons & seeded mustard dressing

Garden Greens & Herb Pesto

French Peas (lardons, onion & cos lettuce)

Triple cooked hand cut chips

DESSERT

Lemon Verbena Crème Brulee *green apple sorbet • crispy tuille*

Marzipan Sponge *french earl grey tea ice cream • raisin custard • berries*

Peach Melba Souffle *raspberry • vanilla ice cream*

Chocolate Trilogy - Parfait • Granita • Ganache *toasted marshmallow • salted caramel*

Cheese Board *Selection of three cheeses • green apple • muscatels • lavoche*



Extensive wine list available to view on www.sagerestaurant.com.au

Guests can choose from one entree, one main and one dessert. Included alcohol and drinks will be determined at the time of your booking. *Menu subject to change due to the use of fresh seasonal produce.

Fully licensed, Sage has an extensive collection of over 150 different Wine varieties from all over the world, including Australian and locally produced wines.

Corporate Luncheon Booking Form

Please complete and send a minimum three weeks before desired function date.

Company Name

Contact Person Contact No.

Street Address Postcode

Number of guests? Event Date Package No.
(Must be confirmed one week prior)

Any allergies or special dietary needs?
(Not all allergies can be provided for. Please contact us to discuss your needs before booking)

Special Requirements?
(Do you require a projector? Printer? Internet connectivity?)

PAYMENT OPTIONS

CHOSEN METHOD OF PAYMENT (Please indicate below)

Cheque / Money Order (Attached)

Direct Deposit
Sage Restaurant BSB 112-908 Account # 410447286 Date Processed:

Credit Card

CREDIT CARD PAYMENT DETAILS:

Please charge to my Credit Card the amount of stated above. I understand and accept that a charge of an additional 2% transaction fee will apply to each payment made by Credit Card.

Card Type: MASTER CARD VISA BANK DEPOSIT

Card Number: Card Expiry: CVV

Name on Card:

Signature on Card:

TERMS AND CONDITIONS

1. A tentative booking will be held for a period of one week. After one week Sage Restaurant has the right to remove a tentative booking.
2. A function booking will only be accepted in writing, accompanied by a signed copy of this agreement and receipt of a deposit equal to 25% of the total amount of the function. The booking will be confirmed once this amount has been charged to the credit card or some other form of payment is received.
3. The deposit will be subtracted from the final amount of the function, payable at completion.
4. If numbers decrease by more than 20%, less than 1 week from the event date, the hirer will be liable to pay for up to 50% of the resultant reduction in function revenue.
5. Cancellation of the event will result in the forfeit of the deposit.

Please send your completed form by fax, email or mail to:

Sage Restaurant Canberra
Gorman House Arts Centre
Batman St, Braddon ACT 2612

E bookings@sagerestaurant.net.au
P (02) 6249 6050
F (02) 6249 8563

