

BUFFET PACKAGE

PRICE PER PERSON

five-course. 65

seven-course. 75



FAMILY-STYLE PACKAGE

PRICE PER PERSON

five-course. 75

seven-course. 85



DROP-OFF PACKAGE

PRICE PER PERSON

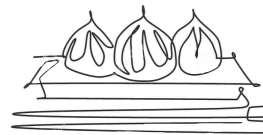
three-course. 35

five-course. 45

seven-course. 55

three-course canapé. 45

five-course canapé. 55



CANAPÉ PACKAGE

PRICE PER PERSON

three-course. 65

five-course. 75

seven-course. 85



BEVERAGE PACKAGE

PRICE PER PERSON FOR 3 HOURS

classic. 45

boutique. 55

premium. 65

- SAMA SAMA -
ENTERING

Vendor Meals \$20/person

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.

rentals.

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

deposit.

a 50% 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. Note that a 3% charge will be added for credit card payments.

cancellations.

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

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. Alcohol included with a beverage package.

guest count & menu.

Final guest count & menu is due 14 days before the event. This is the guaranteed guest count for which you will be charged, and it cannot be decreased. Any increase in guest count will be billed accordingly.

payment.

Final payment is due 7 days prior to your event, and your card on file will be charged. Please note tax & 20% gratuity will be added to your bill. Note that a 3% charge will be added for credit card payments. To pay by check, please remit to:

Sama Sama Kitchen
1208 State Street
Santa Barbara CA 93101

THE BOOKING PROCESS

one.

CHOOSE YOUR RESTAURANT

little sama ojai offers great options for a more casual event, such as pool parties or picnics. **sama sama kitchen** offers a more traditional southeast-asian menu, a great option for a dinner celebration or wedding reception.

two.

CHOOSE YOUR FOOD PACKAGE

drop-off or full service catering? family-style, buffet, or canapé?

three.

CHOOSE YOUR BEVERAGE PACKAGE

because nobody likes a dry party.

four.

CHOOSE YOUR ADD-ONS.

some extra perks.

five.

BOOK THE DATE

once we receive the details of your event, we will send you a proposal & contract, along with a link to pay for the deposit. once payment is received, your event is confirmed.

six.

SIGN YOUR EVENT ORDER & PAY FINAL INVOICE

your final menu and guest count is due 30 days prior to your event, in which you will be sent the banquet event order (BEO) for you to sign. we will need to know of any dietary restrictions or allergies at this time. you will also be required to put a credit card on file, to be used for final payment. your BEO will include all the details of your event. please note changes cannot be made once the BEO has been signed.

STAY THE NIGHT

345 E. OJAI AVE. OJAI CALIFORNIA

LITTLE SAMA OJAI

SAMA SAMA

menu options

sama napa & herb salad.

napa + red cabbage, grape, carrot, mint, cilantro,
scallion, sweet chili vinaigrette, fried or seared chicken

pork + shrimp lumpia. (df)

gem lettuce wrap, pickled carrot & daikon, cilantro & mint

crispy brussels sprouts.

fish sauce caramel, almonds, lime, dates, mint, cilantro, scallion, chili flake

fried chicken sandwich.

coconut marinated thigh fried to golden brown, house bbq, gem lettuce, dijon
aioli, brioche bun

vietnamese summer noodle salad. (gf) (df)

rice vermicelli, shredded gem lettuce, pickled red onion, radish, bean sprouts, cilantro,
mint, cucumber, nuoc cham dressing, choice of marinated & seared tofu, or lemongrass
beef

okonomiyaki tots. (df)

golden fried tots, kewpie mayo, okonomi sauce, pickled cabbage, scallion, bonito flakes,
togarashi

wagyu sliders. +\$3

house tomato jam, miso caramelized onions, gem lettuce, kewpie mayo
tilamook cheddar

katsu sando. +\$3

friend pork katsu, tonkatsu sauce, shredded lettuce, kewpie,
mayo, pullman loaf

signature wings.

sticky soy-tamarind house
bbq, lime



1208 STATE ST. SANTA BARBARA
CALIFORNIA

samasamakitchen.com

QUESTIONS?

email us at
hello@samasamakitchen.com

SAMA SAMA

menu options.

gado gado salad. (v) (df)

spring lettuce mix, baby potatoes, cherry tomato, long beans,
peanut dressing

pork + shrimp lumpia. (df)

gem lettuce wrap, pickled carrot & daikon, cilantro & mint

crispy duck salad. (df)

shredded napa cabbage & carrots, grapes, mint, cilantro,
scallion, garlic-roasted peanuts, chili-lime dressing

grilled chicken satay. (df)

lemongrass & turmeric marinated chicken breast, peanut
sauce, crispy shallots, chive, lime

mie or nasi goreng. (df)

japanese fried noodles or fried rice, napa cabbage, eggs

eggplant + pork balado (df)

fried eggplant, stuffed with ground pork stir-fried in balado
chili sauce, thai basil

egg or chinese sausage fried rice. (df)

chinese style fried rice, sesame, napa cabbage, eggs

crispy brussels sprouts. (df) (vegan available)

fish sauce caramel, dates, almonds, mint, cilantro, scallion

signature wings.

sticky soy-tamarind house bbq, lime

pan-seared octopus. +\$6 (df)

crispy potatoes, rendang curry remoulade

grilled balinese short ribs. +\$5 (df)

caramelized onion, chive, lime

grilled + marinated hanger steak. +\$8

creamy mashed potatoes, charred scallion-soy vinaigrette

japanese chicken curry. +\$4

braised boneless thigh in a lemongrass curry, baby potatoes

Some items are available seasonally. menu items & pricing are subject to change.
20 guests minimum.



turon.
banana lumpia,
caramel

milo pie.
malted chocolate pie, sea
salt

pavlova.
baked meringue
seasonal fruit strawberry puree,
whipped cream

pistachio butter cake.
salted miso caramel, meyer lemon curd, earl
grey crumble

seasonal jam hand pie.
coconut-buttermilk custard

menu options.

dungeness crab cakes.
singaporean chili crab sauce, chive

corn dogs. (df)
lap cheong chinese sausage, corn batter, hot mustard
pickled onion

vegetable lumpia. (df) (v)
tofu, mushroom, glass noodle, napa cabbage, sweet
chili

pork + shrimp lumpia. (df)
gem lettuce wrap, pickled carrot & daikon, cilantro & mint

grilled chicken satay. (df)
lemongrass & turmeric marinated chicken breast, peanut sauce, crispy
shallots, chive, lime

grilled beef satay. (df)
sweet soy-marinated sirloin, peanut sauce, chive, crispy shallots, lime

chicken curry hand pie. (df)
filo pastry, Javanese chicken curry, potatoes, carrots

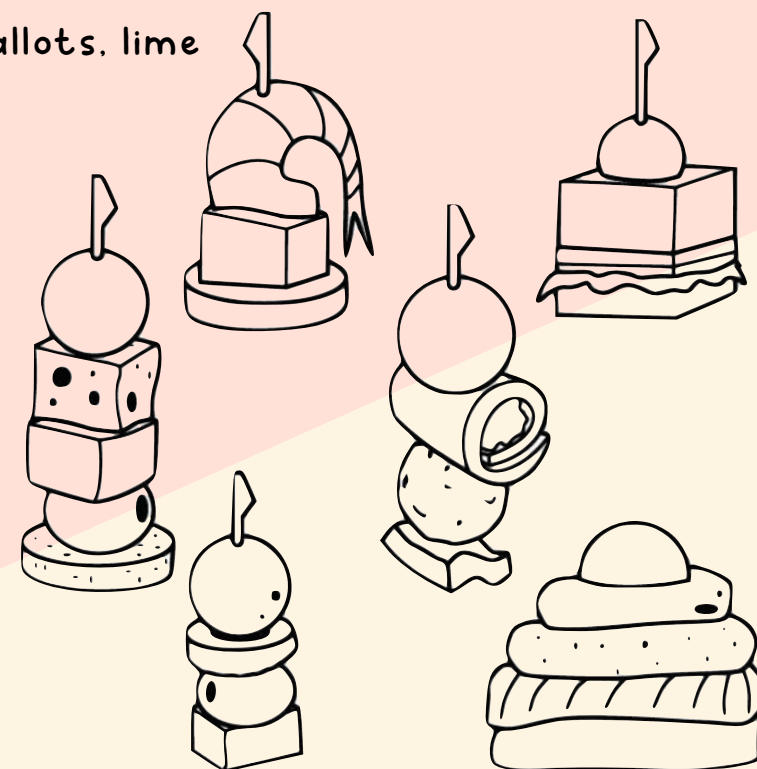
steamed pork buns. (df)
shanghai red braised pork, pickled carrot & daikon,
cilantro

katsu sando. (df)
fried pork cutlet, tonkatsu sauce, kewpie,
shredded lettuce, pullman loaf

Some items are available seasonally, menu items & pricing are subject
to change. 20 guests minimum.

SAMA SAMA

CANAPES &
HORS D'OEUVRES



BEVERAGE PACKAGES

CLASSIC PACKAGE

\$45/person

FIRST 3 HOURS

\$12/person for each additional hour

wine.

CHOOSE TWO
OPTIONS FROM OUR
SELECTION OF REDS,
WHITE, ROSES &
ORANGE WINES

beer.

CHOOSE THREE OPTIONS

BOUTIQUE PACKAGE

\$55/person

FIRST 3 HOURS

\$14/person for each additional hour

wine.

CHOOSE THREE
OPTIONS FROM ABOVE WINES +
SPARKLING WINE
SELECTIONS

beer.

CHOOSE THREE OPTIONS

spirits.

CHOOSE FOUR FROM OUR VODKA, TEQUILA, WHISKY, RUM & GIN
SELECTIONS

PREMIUM PACKAGE

\$65/person

FIRST 3 HOURS

\$16/person for each additional hour

wine.

CHOOSE THREE OPTIONS

beer.

CHOOSE THREE OPTIONS

spirits.

CHOOSE FIVE FROM THE ABOVE SPIRITS + OUR JAPANESE WHISKY,
MEZCAL & AMARO SELECTIONS

craft cocktails.

CHOOSE FOUR OPTIONS FROM OUR HOUSE LIST OR CREATE
YOUR OWN

N/A Beverage Package \$20 per person
Kids Beverage Package \$10 per person

BEVERAGE SELECTIONS



cocktails.

jamu margarita.
tequila, pineapple, arangu, turmeric, lime,
cilantro

the venerable sage.
vodka, blackberries, black pepper, bergamot
liqueur

margarita negra.
mezcal, nocino, kola, lime, salt, cherry

monkey business.
reposado, white rum, pineapple, giffard du
banane, lime, agave

seasonal g+t.
seasonal gin infusion, tonic

aperol spritz.
select aperitivo, prosecco, soda

white negroni.
gin, vermouth bianco, suze, castelvetrano olive,
lemon twist

honeypot drop top.
gin, honey, elderflower, lemon, angostura,
pilsner

garden of eden.
seedlip garden, lime, agave, cucumber, mint,
thai basil (non-alc)

citrus sun.
seedlip citrus, lemon, pineapple, honey, fresh oj
(non-alc)

beer.

gilly's, beachwood, ventura coast, mikeller, coedo, topa topa brewing, enegren brewing, amass seltzer

(others available on request).
please see menu for current beer list.

wine.

reds.

storm pinot, cultivar cabernet, feminist party GSM

white.

brewer clifton chardonnay, ojai valley vineyard, press gang cellars sauvignon blanc

rose.

storm grenache rose, dragonette grenache rose, chateau de berne rose

orange.

pressgang grenache blanc, wine fellas 'panda juice'

sparkling.

sorelle bronca prosecco, bisol 'jeio' prosecco rose, tentativo par maucailloux cremant de bordeaux

spirits.

whiskey.

rittenhouse rye, old grandad bourbon, collier & mackerel rye, redwood empire bourbon, hatozaki mizunara, nikka coffey grain, nikka coffey malt, nobushi whisky

agave.

sensu lato reposado, nosotros reposado, nosotros blanco, nosotros mezcal, madre mezcal, mezcal verde, amaras mezcal cupreata

rum.

calwise spiced rum, plantation original dark, denizen white rum, ron del barrillito santa ana

gin.

potter's london dry, barr hill honey, bordiga occitan, freeland spirits, ki no bi kyoto dry, fred jerbis '43' botanicals, vigilant navy strength gin, hendrick's, bombay



vodka.

wodka, vodka6100, amass copenhagen, suntory haku, tito's handmade

amaro/digestif.

amaro dilei, amaro nepeta, fernet branca, fred jerbis amaro, chiot montamaro, st. hubertus amaro riserva

non-alcoholic spirits.

seedlip garden, seedlip citrus, lyres triple sec

SPIRIT, WINE & BEER LIST SUBJECT TO CHANGE

WHAT'S INCLUDED?

buffet package.

- chafing dishes & platters
- serving utensils
- menu signage
- gray 'clay' melamine dinner plates
- stainless steel silverware
- satellite kitchen + chefs (including kitchen equipment, prep tables, tent, trash cans)
- 1 server for up to 30 guests
- white disposable dinner napkins

family-style package.

- platters
- gray 'clay' melamine dinner plates
- serving utensils
- stainless steel silverware
- black linen napkins
- satellite kitchen + chefs (including kitchen equipment, prep tables, tent, trash cans)
- 1 server for up to 20 guests

drop-off catering.

- food delivery, within santa barbara & ventura county
- chafing dish setup & pickup for buffet option
- sustainable plant-based takeout boxes for canape orders
- individually portioned meals for bento boxes in sustainable wooden packaging
- compostable silverware and napkin sets

bar package.

- reusable plastic cocktail tumblers, 10oz & 12oz
- reusable plastic stemless wine glasses
- black Bar Napkins
- bartending Tools
- ice for beverages
- one skilled bartender for up to 40 guests
- one bar back for up to 40 guests
- menu signage
- classic Package includes Topo Chico, Tonic Water, Q Kola & Ginger Beer
- boutique & Premium package include Classic Package plus Lemon Juice, Lime, Juice, Grapefruit Juice
- required Satellite Bar Rental* (if no bar on-site, not required for classic package)
- required Ice Caddy Rental*

*additional costs apply

canape package.

- passed or stationary apps available
- additional servers may be required for all passed-app selections
- black bar napkins
- small disposable plant-based appetizer plates
- menu signage
- individually portioned tasting plates
- bamboo silverware
- satellite kitchen + chefs (including kitchen equipment, prep tables, tent, trash cans)
- 1 server for up to 20 guests

FOR TAKEOUT

PLACE YOUR ORDER ONLINE:

samamakitchen.com

CATERING ADD-ONS

water package.

\$8 PER PERSON

pre-ceremony or pre-dinner waters: 1 citrus &
1 cucumber water dispensers, with 6oz paper cups
table side water service with stainless steel pitchers (glassware not included)
post-dinner water dispensers with 6oz paper cups
after-hours water bottles (2/person): 11fl. oz. sustainably packaged water bottles

trash & recycling package.

\$3 PER PERSON

for events at locations where dumpsters are not available, we will remove all
trash & recycling off site

additional staffing.

\$150 per additional server

\$150 per additional busser

\$150 per additional bar back

\$200 per additional bartender

corkage.

\$30 per 750ml bottle

12 bottle limit