

## BUFFET PACKAGE

PRICE PER PERSON

five-course. 35

seven-course. 45



## FAMILY-STYLE PACKAGE

PRICE PER PERSON

five-course. 45

seven-course. 55



## CANAPÉ PACKAGE

PRICE PER PERSON

three-course. 55

five-course. 65

seven-course. 75



## BEVERAGE PACKAGE

PRICE PER PERSON FOR 3 HOURS

classic. 45

boutique. 55

premium. 65

\*SANTA BARBARA LOCATION ONLY

- SAMA SAMA -  
IN-HOUSE  
ENTERTAINING

RENTAL RATES

THE  
PATIO  
SPACE

oct - mar

TUES - THURS & SUN	\$1800
FRI & SAT	\$2500

apr - sept

TUES - THURS & SUN	\$2500
FRI & SAT	\$3000

THE  
FULL  
RESTAURANT

oct - mar

TUES - THURS & SUN	\$3500
FRI & SAT	\$5000

apr - sept

TUES - THURS & SUN	\$4000
FRI & SAT	\$7000

CAPACITY

THE  
PATIO  
SPACE

Our private patio dining space is perfect for small events, rehearsal dinners, birthday parties, and aftero-parties.

CAPACITY FOR SEATED  
DINNER  
**35 GUESTS**

CAPACITY FOR STANDING  
COCKTAIL PARTY  
**50 GUESTS**

THE  
FULL  
RESTAURANT

With a full restaurant buyout, we will be more flexible with menu customizations. In addition to the family style or buffet option, we are able to do canapés (passed or stationary) and plated & coursed meals.

CAPACITY FOR SEATED  
DINNER  
**60 GUESTS**

CAPACITY FOR STANDING  
COCKTAIL PARTY  
**70 GUESTS**

## 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

## THE BOOKING PROCESS

### one.

#### CHOOSE YOUR EVENT SPACE

**the patio space** offers great options for a smaller, more intimate group, up to 35 guests  
**the full restaurant** offers a larger space to invite all your family and friends; with three separate spaces: the patio, the dining room, and street dining

### two.

#### CHOOSE YOUR FOOD PACKAGE

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

### three.

#### CHOOSE YOUR BEVERAGE PACKAGE (SB LOCATION)

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

bok choy & duck salad. (df)

shaved bok choy & 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.

AVAILABLE FOR ALL LOCATIONS



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

# CANAPES & HORSES D'OEUVRES

## menu options.

thai shrimp cakes. (df)  
sweet chili sauce

dungeness crab cakes.  
singaporean chili crab sauce, chive

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

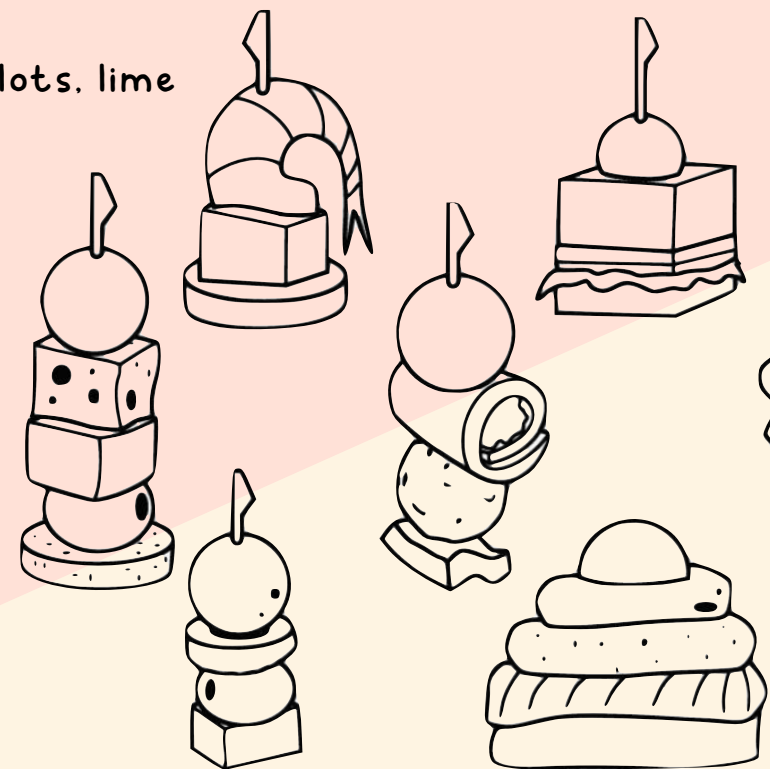
grilled balinese pork satay. (df)  
lemongrass marinated pork, shallot & lemongrass relish

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





# 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, arangiu, 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 cremano 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, vodka100, 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
- dinner plates
- stainless steel silverware
- 1 server for up to 30 guests
- dinner napkins

## family-style package.

- platters
- dinner plates
- serving utensils
- stainless steel silverware
- dinner napkins
- 1 server for up to 20 guests

## 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

## 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

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PLACE YOUR ORDER ONLINE:

[samamakitchen.com](https://samamakitchen.com) or [littlesamaojai.com](https://littlesamaojai.com)



# CATERING ADD-ONS

## additional staffing.

\$150 per additional server

\$150 per additional busser

\$150 per additional bar back

\$200 per additional bartender

## corkage.

\$30 per 750ml bottle

10 bottle limit