



SANDAI  
GROUP DINING FALL/ WINTER 2023

## ABOUT US

Welcome to SanDai - a Nusantara restaurant with Californian sensibilities! Here at SanDai, we take inspiration from the rich culinary traditions of Nusantara - the Malay archipelago, particularly Singapore and Indonesia. Our dishes are a harmonious blend of tradition and innovation, skillfully crafted from the finest local ingredients that Northern California has to offer. Our food is meant to be shared family style, but we also have the option of coursed entree dining.

Nusantara cuisine is an exploration of intense and flavorful profiles, with a focus on spices rather than overwhelming heat. Our Executive Chef, Nora Haron, artfully combines these time-honored recipes with the contrasting influences of Northern California. You'll experience the depth of flavors that have evolved over centuries, presented with a contemporary twist that highlights the simplicity and freshness of California's ingredients.

To book your next private dinner or special event, please contact:

### Private Dining & Special Events Manager

Ann Thai  
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408.667.7646

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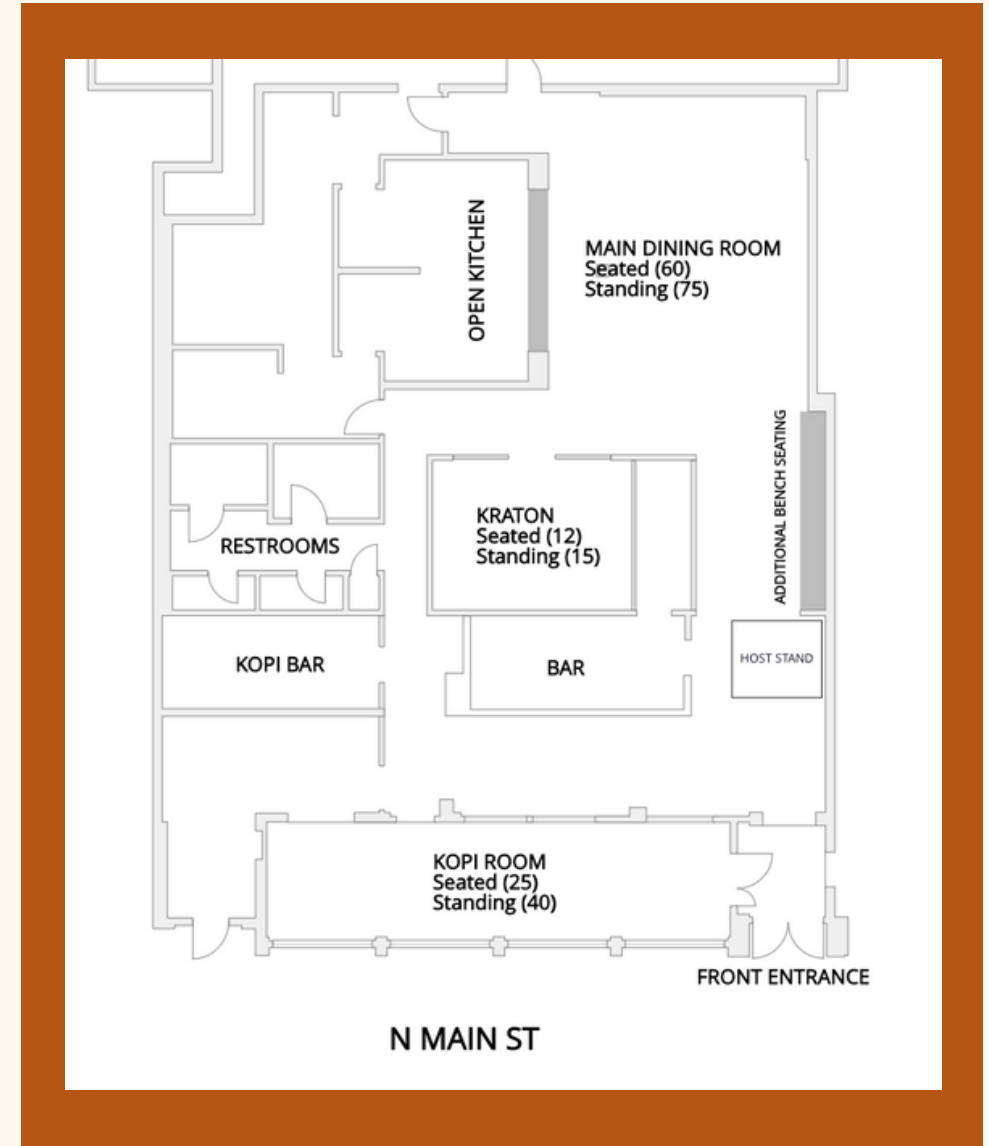
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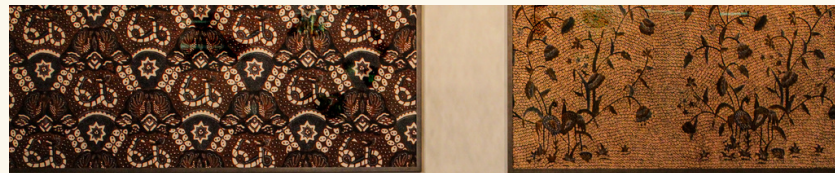
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# DINING OPTIONS



## THE KRATON

For an exclusive dining experience, The Kraton is an elegant soundproof sanctuary adorned with captivating three generations of batik fabric from Indonesia, immersing you in the alluring charm of Bali. The Kraton offers a private dining setting for up to 12 guests, **but we recommend 10 guests for a more comfortable dining experience.**

Whether you seek a refined venue for formal business meetings or a unique space for bespoke events, The Kraton caters to your desires. Here, we embrace the art of sharing, and every meal is thoughtfully served family-style, enhancing the sense of togetherness and connection.

### MAXIMUM CAPACITY:

Seated (12)  
Standing (15)

### FOOD & BEVERAGE MINIMUM:

LUNCH: \$750 minimum  
WED & THURS: \$1000 minimum  
FRI, SAT, & SUN: \$2000 minimum



# DINING OPTIONS

## THE KOPI ROOM

*Located along our floor to ceiling windows along N Main Street, this beautifully-designed, airy room is equally suitable for formal business meetings as well as bespoke events of any nature for parties of 25 seated or 45 standing. We have multiple styles of menu for you to suit your needs from a specialized Chef's menu, a Balinese Luau done family style, heavy passed hors d'oeuvres, to a customized buffet menu.*

### MAXIMUM CAPACITY:

Seated (25)

Standing (45)

### FOOD & BEVERAGE MINIMUM:

WED & THURS: \$2500 minimum

FRI, SAT, & SUN: \$4000 minimum



# DINING OPTIONS



## THE KOPI ROOM + THE BAR

*Want to host a lively happy hour or get together including cocktails? Book our Kopi Room along with the bar. Here you & your guests will have exclusive access to mingle between our beautiful limestone bar & the Kopi Room.*

Perfect for any business gathering, baby shower, engagement party, or wedding reception!

### MAXIMUM CAPACITY:

Seated (30)

Standing (60)

### FOOD & BEVERAGE MINIMUM:

WED & THURS: \$3500 minimum

FRI, SAT, & SUN: \$5500 minimum



# DINING OPTIONS

## MAIN DINING ROOM

*With a front row seat to our open kitchen, the main dining room is where the show is at. With custom hand carved sand stone art imported directly from Bali and an open space perfect for mingling and dining, the Main Dining Room is an exquisite setting to host your event.*

*We are here to celebrate your most memorable days with you. From hosting a wedding reception, business dinner, birthday or graduation, our Main Dining Room is the perfect backdrop for your most memorable events.*

### MAXIMUM CAPACITY:

Seated (55)

Standing (70)

### FOOD & BEVERAGE MINIMUM:

LUNCH: \$3000 minimum

WED & THURS: \$5000 minimum

FRI, SAT, & SUN: \$7500 minimum



# DINING OPTIONS



## MAIN DINING ROOM + THE KRATON

*Need just a little more room? You can add on The Kraton to your Main Dining Room event. If your party wants to dine buffet style, the Kraton is the perfect area to set up your buffet leaving the main dining room for seating.*

### MAXIMUM CAPACITY:

Seated (65)

Standing (75)

### FOOD & BEVERAGE MINIMUM:

LUNCH: \$4000 minimum

WED & THURS: \$6000 minimum

FRI, SAT, & SUN: \$8500 minimum



## DINING OPTIONS



### BUY-OUT THE RESTAURANT

*You're here to throw a party and want the entire restaurant to yourself? We've got you!*

*From private movie screenings, business networking dinners, birthdays and weddings at SanDai, we're able to host your special event with us.*

*We request when booking a full buy-out of the restaurant that we have at least 3 months notice to ensure we are able to accommodate and reschedule reservations, if necessary.*

#### **MAXIMUM CAPACITY:**

Seated (115)  
Standing (135)

#### **FOOD & BEVERAGE MINIMUM:**

LUNCH: \$6000 minimum  
WED & THURS: \$7500 minimum  
FRI, SAT, & SUN: \$10,000 minimum





# APPETIZER & HORS D'OEUVRES

Perfect for passed hors d'oeuvres or an appetizer station, each item is generously portioned and served to perfection. Mix & match to your heart's delight.

If you are having trouble picking just a few items, please don't hesitate to reach out so we can help curate the best experience for you and your guests.

## HORS D'OEUVRES

Serves 20

<b>ROASTED VEGETABLES WITH SPICY PUMPKIN HUMMUS</b> (nuts)	40	<b>LAKSA ROLLS WITH PEANUT SAUCE</b> (nuts)	60
<b>SHIITAKE STUFFED FRIED TOFU WITH SAMBAL PETIS</b> (vegan, wheat, soy)	40	<b>ROTI CHENNAI WITH LENTIL CURRY</b> (wheat)	60
<b>PERSIMMON CAPRESE WITH PEPITAS SAMBAL</b>	40	<b>GADO GADO CRUDITE WITH PEANUT SAMBAL</b> (vegan, nuts)	40
<b>CHICKEN RICE BALLS WITH KICAP MANIS</b> (soy)	60	<b>OYSTERS WITH SAMBAL MIGNONNETTE</b>	60
<b>CURRIED SWEET POTATO CURRY PUFF</b>	60	<b>BAKWAN ELOTE WITH SAMBAL AIOLI</b> (wheat)	40
<b>MINI CHICKEN WAFFLES</b>	50	<b>BEEF RENDANG EMPANADAS</b>	60

## SATAY S

Serves 20

<b>KING OYSTER MUSHROOM SATAY WITH PEANUT SAUCE</b> (nuts)	80
<b>CHICKEN SATAY WITH PEANUT SAUCE</b> (nuts)	60
<b>TIGER SHRIMP SATAY WITH KICAP MANIS</b> (soy)	80



## DESSERTS

Serves 20

<b>KLEPON</b> (vegan, wheat free)	50	<b>KUIH SALAT PANDAN CUSTARD STICKY COCONUT RICE</b> (wheat free)	50
<b>CHOCOLATE AVOCADO CAKE</b> (vegan)	50	<b>ASSORTED COOKIES</b>	40
<b>ASSORTED BREAKFAST</b> (pastries)	50	<b>COFFFE/TEA</b> (over 20)	2 PER PAX
<b>COFFFE/TEA</b> (under 20)	INCLUDED		

# BALINESE LUAU

## WANT TO WOW YOUR GUESTS?

*The SanDai Balinese Luau is our guests' favorite way to experience a little bit of everything SanDai has to offer. With this stunning tabletop experience, guests are invited to sample every single dish on the SanDai menu.*

*With banana leaves covering the table and gold platters brimming with Executive Chef Nora Haron's delicacies... the Balinese Luau is the epitome of family-style dining. Bring your friends, bring your family and create memories around our dining tables that will last a lifetime.*

### BALINESE LUAU

- **Minimum of 10 guests required** to dine Luau style
- Luau will reflect what is currently on the seasonal menu
- Can be hosted in either The Kraton or the Kopi Room
- 72 hour advanced notice required
- \$105 per pax (price does not include tax & gratuity)
- Alcohol available upon consumption

[CLICK HERE TO SEE OUR CURRENT SEASONAL MENU](#)



# COURSED MENU

**\$108.00 PER PAX**

**3 STARTERS**

**1 ENTREE**

**1 DESSERT**

**1 N/A BEVERAGE**

**\$128.00 PER PAX**

**4 STARTERS**

**1 ENTREE**

**1 DESSERT**

**1 N/A BEVERAGE**

**\$158.00 PER PAX**

**4 STARTERS**

**2 ENTREES**

**2 DESSERTS**

**1 N/A BEVERAGE**



## STARTER

*Add an additional starter for \$18/pp*

**OYSTERS WITH SAMBAL MIGNONETTE**

**BAKWAN CORN RIBS, SARAWAK PEPPER, COTIJA CHEESE, WITH SAMBAL AIOLI**

**CHICKEN SATAY, ACHAR, PEANUT SAUCE**

**TIGER PRAWN SATAY, ACHAR, SAMBAL KICAP MANIS**

**ROYAL OYSTER MUSHROOM SATAY, ACHAR, PEANUT SAUCE** *(vegan)*

**FARMERS MARKET GADO GADO WITH PEANUT SAMBAL** *(vegan)*

**TAHU GORENG, PINEAPPLE, CUCUMBER WITH SAMBAL PETIS** *(vegan)*

## ENTREES

*Add an additional entree for \$20/pp*

**AYAM PERCEK, URAB WITH NASI UDUK**

**SLOW BRAISED BEEF RENDANG, PINEAPPLE ACHAR, WITH NASI KUNING**

**IKAN PEPES GRILLED FISH WITH NASI UDUK**

**CASSAVA GREENS WITH COCONUT GARLIC CLAMS**

**GUDEG SLOW BRAISED JACKFRUIT IN GREEN COCONUT SAUCE**

## DESSERT

*Add an additional dessert for \$20/pp*

**CHOOSE ONE FROM OUR SEASONAL DESSERT MENU**

## WINE PAIRING

*Additional wine pairing per course \$30/pp*

# CATERING MENU

## SATAYS

Serves 10

### KING OYSTER MUSHROOM (20)(v)(wf) 120

Lemongrass Coriander, Cumin, Sambal Roasted Peanuts, Coconut Rice Cake, Pineapple Acar

### TIGER PRAWNS (20)(s) 120

Lemongrass Coriander, Cumin, Sambal Roasted Peanuts, Coconut Rice Cake, Pineapple Acar

### CHICKEN (20)(v)(wf) 120

Lemongrass Coriander, Cumin, Sambal Roasted Peanuts, Coconut Rice Cake, Pineapple Acar

## ENTREES

Serves 10

### GADO GADO (v)(n)(wf) 80

Frisee, Balinese Black Rice, Acorn Squash, Okinawan Sweet Potato, Sambal Roasted Peanuts, Sambal Citrus Vinaigrette

### PRAWNS LAKSA (n) 200

Poached Tiger Shrimp, Fish Balls, Rice Noodles, Lobster Broth with Chilies, Galangal and Candlenuts, Fried Tofu, 6-minute Egg, Cucumber, RauRam, Sambal Terasi

### NASI GORENG (wf) 220

Salted Fish Fried Rice, 20 Tiger Prawn Satays, Cucumber, Shrimp Crackers, Sambal Terasi

### AYAM PERCEK (wf) 200

Lemongrass Coriander, Cumin, Sambal Roasted Peanuts, Coconut Rice Cake, Pineapple Acar

### BEEF RENDANG (wf) 200

Slow Braised Beef, Coriander, Cumin, Lemongrass, Pineapple and Cucumber Acar, Nasi Kuning

### SAMBAL GORENG (wf)(v) 180

Tempeh, Tofu, Water Spinach, Sambal, Nasi Uduk

(v) - vegan  
(s) - contains soy

(n) - contains nuts  
(wf) - wheat free

## CATERING MENU

We kindly request all catering orders are placed at least **48 hours** in advance to ensure we will be able to accommodate your request.

Plates & plasticware are an additional cost of \$2.50 per item.

Currently, we offer catering for **pick-up only**. If you need delivery, please contact our Events Manager to discuss.

**Ann Thai**  
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c: 408.667.7646



# PRIVATE DINING GUIDELINES

## PAYMENTS, CANCELLATIONS & GUARANTEES

A deposit of half the minimum and a signed contract are required to hold the space; the deposit is applied to your final bill. The signed contract and deposit must be returned within 5 working days of receiving the contract to secure the room and date.

- The deposit is non-refundable if cancellation of the event occurs 44 days or less prior to the scheduled date.
- The deposit is refundable if cancellation occurs 45 days or more before the date of the event.
- Deposits are non-transferable.
- If cancellation of an event occurs within 48 hours of the scheduled date, you will be charged for all estimated food, beverages, service & tax.
- The parties acknowledge that the agreement may be cancelled by the restaurant up to 24 hours in advance of the scheduled event date due to health issues or regulatory developments that impact the restaurant's ability to operate. In this case, the deposit will be refunded in full.
- **Full payment is due at the conclusion of your event.**

## MINIMUM, GRATUITY & TAXES

Minimums and menu prices do not include a 20% service charge and a 10% event charge on the food & beverage total. Sales tax of 9.725% will be calculated on the total bill.

- If the minimum is not met, the difference will be added to your bill as an un-met minimum.

## MENUS

- A preset & pre-selected menu is required for ALL events.
- Please reference the menu pages above for current offerings.
- Menus are subject to change due to seasonality & market availability.
- We are happy to accommodate vegetarians and guests with dietary restrictions.

## BEVERAGES

All beverages are charged on actual consumption unless ordering a wine pairing with your meal. We have an extensive wine list as well as a full bar to complement your event. Kopi Room bookings are limited to a beer & wine bar within the space, but cocktails are available through your server. Cash bars are not available for events.

## MISCELLANEOUS

- **Corkage:** \$25 per bottle
- **Cakes:** Arrangements can be made with our Events Manager to create a special cake for your event on a case-by-case basis due to seasonal demands. For cakes brought to the restaurant, there is a **\$5 per person** fee for cutting and plating.
- **Audio/Visual Needs:** SanDai can assist with your needs. Please inquire with your Events Manager.
- **Floral Arrangements:** You are more than welcome to bring your own floral arrangements. If you plan on having a florist deliver, please have them coordinate with your Events Manager.

# PRESS



**EATER SF:**  
**SEPT '23 HOTTEST NEW RESTAURANTS**  
**IN THE EAST BAY**



**EAST BAY MAGAZINE:**  
**A CALL FOR AUTHENTICITY**



**SF EATER:**  
**BEST BRUNCH IN THE EAST BAY**



**DIABLO MAGAZINE:**  
**2023 BEST OF THE EAST BAY**



**SF CHRONICLE:**  
**APRIL 2023**



**MERCURY NEWS:**  
**NEW INDO-CALI RESTAURANT**  
**RAISES THE BAR FOR WALNUT**  
**CREEK**