

Sail

WINE AND CHAMPAGNE CAFÉ

PRIVATE HIRE

INTIMATE, UNIQUE & PRIVATE

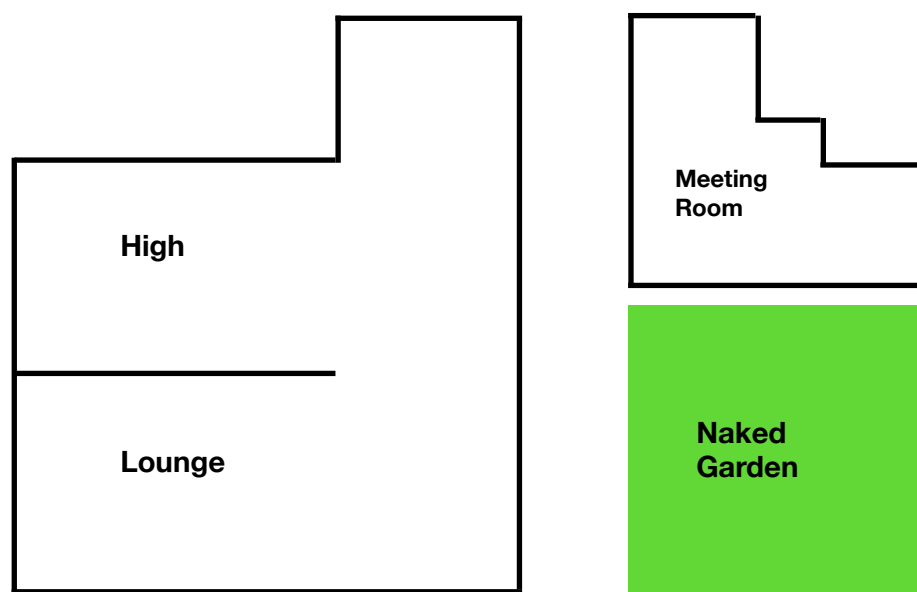
PRIVATE HIRE AT SAI WINE CAFÉ

Sai Wine Café is the first of its kind in Ghana's. Our entire venue can host up to 120 guests seated for breakfast, lunch, dinner, birthday celebration or a maximum of 275 standing ideal for for a cocktail reception, launches, pop-up experiences, performances which makes it an ideal venue in Accra.

ACCOMMODATING YOUR GUESTS

Sai Wine Café is hugely versatile – it is suitable for business breakfasts, lunch presentations, networking cocktail parties, book launches, film junkets or formal dinners, as it is for an anniversary or birthday knees-up, a friend's get-together or a wedding or civil partnership.

The lounge and the high area are the perfect size for drinks for up to 60 before lunch or dinner and the whole room is spacious enough for a cocktail and canapé reception. For seated breakfasts, lunches and dinners, up to 70 guests can be accommodated on one long rectangle or round tables in the Naked Garden.

FLOOR PLAN & CAPACITY

Sai Wine Café has four areas available including:

The Lounge

Seated: 20

Standing: 40

Minimum spend: GHC4,000 (Monday - Wednesday up to 6 hours)

Minimum spend: GHC6,500 (Thursday - Sunday up to 6 hours)

The High

Seated: 30

Standing: 60

Minimum spend: GHC6,000 (Monday - Wednesday up to 6 hours)

Minimum spend: GHC10,000 (Thursday - Sunday up to 6 hours)

The Meeting Room

Seated: 16

Standing: 35

Minimum spend: GHC3,200 (Monday - Wednesday up to 6 hours)

Minimum spend: GHC5,000 (Thursday - Sunday up to 6 hours)

The Naked Garden

Seated: 70 (7 round 10 seater tables)

Standing: 140

Minimum spend: GHC7,200 (Monday - Wednesday up to 6 hours)

Minimum spend: GHC14,000 (Thursday - Sunday up to 6 hours)

Exclusive Venue - Weekend Hire

Space	Capacity	Day/ Time	Price
Internal (Lounge/High)	50/ 100	6.30pm - Midnight	GHC15,000
Internal (Lounge/High)	50/ 100	12pm - Midnight	GHC25,000
Internal & Naked Garden	120/ 240	6.30pm - Midnight	GHC29,000
Internal & Naked Garden	120/240	12pm - Midnight	GHC55,000

SPECIAL OCCASIONS

Host your event in one of Accra's unique location. From Champagne brunches to celebratory dinners, our adaptable spaces – can be combined and shaped to fit your occasion.

Celebrate your special occasion in an iconic Accra landmark. Easy to locate within Nyaniba Estate our space will provide a truly unique and unforgettable experience that will create lasting memories.

SPARKLING BRUNCH

From GHC80 per person
Four-course brunch with a glass of sparkling wine

LUNCHEON

From GHC180 per person
Three-course lunch and half a bottle of wine

DINNER PARTY

From £78 per person
Sparkling wine on arrival, three-course dinner and half a bottle of wine

EVENING DRINKS RECEPTION

GHC300 per person
Sparkling wine on arrival, canapés, bowl food and unlimited house wine, beer and soft drinks for two hours

Packages based on a minimum of 12 guests. All packages include private hire of your own room, table centerpieces, water and the option to upgrade to free-flowing wine, beer and Champagne. Available Friday to Sunday.

Our specialist event planner are also on hand to help you with the finishing touches, including themed decorations and photography to capture those special moments.



PROPOSALS

GHC2,000 per couple

Enjoy two hours use of your own private room, a bottle of Champagne, canapés, five-course tasting experience with paired wines, tea and coffee, candles and rose petals. Available from Friday to Sunday.

BESPOKE MENUS

Our Chef can create menus specifically for your event, inspired by our main menu. We cook ensuring that our food is fresh and where possible, locally sourced at the best quality. Our chefs can adapt the enclosed menus to suit personal tastes and dietary requirements.

Packages based on a minimum of 12 guests. All packages include private hire of your own space, table centerpieces, water and the option to upgrade to free-flowing wine, beer and Champagne.

MAINS**MENU ONE GHC150**

Greek Salad
~
Sai Lentil Dhal with toasted cracked pita
~
Chocolate dipped strawberries
~
Teas/ coffee

MENU TWO GHC150

Beetroot & Chickpea salad with crushed walnuts, drizzled with spicy olive oil
~
Creamy spinach stuffed chicken breast
~
3 scoops of Boabab ice cream
~
Tea/ coffee

MENU THREE GHC175

Warm Mediterranean Forno salad with pine nuts, olives and chopped green pepper, tomato & red onions
~~
Stewed Vegetable medley with grilled Rabbit
~
Caramelised pineapple and mango with ice cream
~
Teas/ coffee

MENU FOUR GHC200

Halloumi, red onion and tomato salad
~
Pangrilled Fillet fish on a bed of buttered
spinach
~
Apple crumble oat topping with vanilla ice
cream
~
Teas/ coffee

MENU FIVE GHC225

Feta cheese & walnut salad with Sai
homemade vignette
~
Grilled Beef Fillet with
sliced, spiced & sautéed beetroot
~
Poached pear in red wine sauce with vanilla ice
cream
~
Teas/ coffee

MENU SIX GHC250

Tuna with spiced avocado & quail egg salad
~~
Grilled rosemary and garlic Lamb chops with
sautéed green beans
~
Lemon Cheesecake
~
Teas/Coffee

We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required.

An additional cheese course can be added to all menus at a supplement of GHC50 per person. Cheeseboards will consist of a bespoke selection of four European cheeses served with crackers and seasonal accompaniments.



CANAPÉ SELECTION

**DRINKS RECEPTION
GHC115pp**

Please choose eight canapés from the selection below

**PRE-LUNCH/ DINNER CANAPÉS
GHC60pp**

Please choose four canapés from the selection below

- Bruschetta
- Fois gras on toasted baguette
- Lumpfish roe on toastlets
- Popcorn shrimps
- Salmon with cream cheese and chives
- Tuna mix on a cucumber bed
- Cheese & Meat stick
- Cucumber & herb cream cheese
- Spicy meatballs
- Slider burger (meat/ chicken)
- Crispy chicken with hot sauce
- Tomato relish with crushed walnuts on a bed of sweet potato
- Prawn tempura & sweet tomato sauce

TAPAS
GHC170

Please choose four dishes from the selection below

SAVOURY DISHES

Mozzarella balls
Yam balls
Kelewele
Zucchini fritters
Spiced chicken skewers
Chicken wings (fried/ grilled/ bbq/ honey)
Akonfem
Rabbit meat
Spicy gizzard
Mini ribs in red wine sauce
Beef skewers
Steak rolls stuffed with vegetable med
Tiger Prawns
Calamari
Seafood kebab

SWEET DISHES

Apple crumble pie
Caramelized Pineapple & mango skewers
Crepe folded with chocolate sauce
Bofrot dipped in chocolate

BREAKFAST MENU

**FULL ENGLISH
GHC80**

Sauteéd mushrooms
Bacon, Double Eggs (scrambled, omelette, boiled or fried)
Double pork sausage, Baked beans
Hash browns/ Sauteéd potatoes
Fresh fruit salad

A selection of teas & coffee

**AMERICAN
GHC80**

3 fluffy pancakes
Bacon, Double Eggs (scrambled, omelette, boiled or fried)
Double pork sausage
Fresh fruit salad

A selection of teas & coffee

**VEGETARIAN
GHC60**

Sauteéd mushrooms
Eggs (scrambled, omelette, boiled or fried)
Avocado with chilli & lime on toasted bread
Fresh fruit salad

A selection of teas & coffee



DRINKS

WINE BY THE BOTTLE

Red/White GHC80
Red/White GHC 120
Red/White GHC150
Red/White GHC200+
Sparkling wine GHC150
Sparkling wine GHC200+
Champagne GHC400+

WINE BY THE GLASS

House Red/White wine GHC35
House Rosé wine GHC30
Moscato (still/ sparkling) GHC25
Sparkling wine GHC40
Champagne GHC150

Kir Royale GHC40
Mimosa (Cranberry/Orange) GHC30
Sangria GHC20

SPIRIT SINGLE

House whisky GHC20
Grey Goose Vodka GHC25
Gordons Gin GHC12
Flavoured Gin GHC15

NON-ALCOHOLIC

Shloer (bottle) GHC70
Glow Water (single/ pitcher) GHC10/ GHC40
Iced tea (single/ pitcher) GHC15/ GHC55
Lemon Basil Mojito GHC10
Ginger beer Mojito GHC15
Cranberry - Orange Spritzer GHC10
Sobolo GHC10

FACILITIES & FURTHER INFORMATION

◇ Access, service & departure times:

Breakfast – access time 7.00am – 10.30am (special request)

Brunch - access time 10.00am service 11.00am - 3pm

Lunch – access time 11.30am service 12.00 – 5.00pm

Dinner – access time 6:00pm service 6:30pm – 01:00am

◇ Menu cards can be printed & dedicated to your requirements

◇ Candles are supplied to suit your table layout

◇ A jazz trio, saxophonist or other amplified musical entertainment can be arranged. You are welcome to organise your own musicians should you prefer.

◇ AV equipment can be hired if required

◇ There is no room hire charge however, we kindly request a minimum spend on food & beverages

◇ All prices include VAT

Contact Us

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